

Fairmont
CHÂTEAU LAURIER

Weddings
2023





Plan your fairytale weddings at Ottawa's castle

Fairmont Château Laurier has played host to thousands of special events since its opening in 1912 and weddings are truly some of the most magical. It is about making fairytales come true, and turning moments into memories for you, your family and your guests.

Our culinary philosophy is based on fresh, seasonal ingredients and simple dishes that are inspired by the heart and soul of our Eastern Canada Region. With great care and attention to detail, our team will accommodate any special requests you might have.

We look forward to creating the perfect menu for an event filled with joy and wonderful memories.

Fairmont Château Laurier is pleased to introduce our Assistant Director of Catering, Mariam who helps brides-to-be transforming their dreams into reality as they celebrate their marriage.

To begin planning your special day, contact Mariam by email at mariam.saleh-brisson@fairmont.com Emily at emily.buchanan@fairmont.com.





Fairmont Château Laurier Wedding Packages include the following unique touches

Passed assorted canapés and hors d'oeuvres during cocktail hour (four (4) pieces per person)

Host bar package available (one hour reception with non-alcoholic fruit punch and four hour post-dinner)

Domestic house wine with dinner (based on half a bottle per person)

Freshly brewed regular and decaffeinated coffee and tea

A selection of elegant, artistic and sumptuous menus to please your palate

Late night treats

One night complimentary accommodation for the couple (minimum 75 guests)

One night complimentary accommodation in a Fairmont Room for the parents of the bride and parents of the groom (if you choose the Sweet Toast only)

Complimentary breakfast for the bride and groom the morning after the wedding

One complimentary parking for the bride and groom on the night of the wedding

As well as,

Lavish French Renaissance inspired ballrooms

Access to Fairmont Château Laurier's historic public spaces for your wedding photography

Elegant table settings with floor length white linen, cutlery and classic white china

Votive candles, table numbers and stands, easel, cake table, guest book table and gift table

Riser for head table, dance floor, podium and microphone for speeches

Discounted guestroom rates for out-of-town guests (some restrictions apply)

White-glove service throughout cocktails and dinner

Enticing alternate menus for guests with dietary, religious and cultural requirements

All menus can be customized upon request (subject to surcharge)

Options for signature (choice) dining (subject to surcharge)

Cocktails Canapés & Hors D'œuvres

Choose four (4)

Hot

Vegetarian Monsoon Roll, Plum dip
Thai Chicken Satay Peanut Sauce
Caramelized Onion & Goat Cheese Flat Bread, Arugula, Balsamic
Coconut Shrimp, Lemongrass Mango Dip
Honey Cured Torched Balderson Cheddar on Cedar
Black Lime Beef Skewers, Crushed Peanuts, Cilantro, Honey Peanut Dip

Cold

Smoked Salmon on Pumpernickel
Blue Cheese Mousse on Hazelnut Sable
Tomato Bruschetta, Crostini, Olive Tapenade
Smoked Duck Salad in Savory Cone
Fresh Fig, Whipped Chèvre, Sweet Drop Peppers





A Sweet Toast - a Fairmont Signature Menu

Please pre-select the same first, second, and dessert courses for your guests. Main course is ordered restaurant style at the table.

Choose one First Course

- Trio of Chilled Seafood; Smoked Salmon, Seared Scallop, Lemongrass Shrimp, Lemon Caper Aioli
- Roasted Heirloom Beets, Whipped Goat Cheese, Walnut, little Greens, Honey Cider dressing

Choose one Second Course

- Wild Mushroom Ravioli, Sautéed Spinach, Marsala Cream Sauce
- Charred Zucchini, Burratini, Prosciutto, Toasted Pistachio, Fig chutney, Baby Greens Preserved Lemon, Smoked Paprika Oil

Third Course

Pre-Select Your Choice of Sorbet

Main Course – Entrée Selection at the Table *(guest will choose one main course)*

- Roasted Duck Breast and Tight Confit – Braised Mustard Cabbage, Parsnip and White Chocolate Purée Preserved Lemon, Orange Jus
 - Grilled Lime Marinated Seabass, Sweet Potato Mash, Small Greens, Sauce Vierge
 - Seared Beef Tenderloin Topped with Boneless Braised Short Rib Natural au Jus, Local Vegetables and Buttermilk Whipped Potatoes
- all mains served with local vegetables and buttermilk whipped potatoes*

Choose one Dessert

- Dessert Trio: Mini Raspberry and Rose Choux au Craquelin, Lemon Lime Cheesecake, Hummingbird Dark Chocolate Ice Cream
- Chocolate and Cherry Tart, Espresso Cream, Cherry Red Licorice Gel

\$186 per person without host bar and includes wine with dinner | \$236 per person includes 5 hour host bar and wine with dinner

Not including taxes or surcharge – as of December 2022



We Do! - a Fairmont Signature Menu

Main course is ordered restaurant style at the table.

First Course

Roasted Cauliflower and Truffle Soup

Second Course

Beet and Vodka Cured Salmon Gravlax

Honey Yogurt Heirloom Beets Mustard Seed Caviar Small Greens Citrus Tuile

Third Course

Pre-Select Your Choice of Sorbet

Main Course – Entrée Selection at the Table *(guest will choose one main course)*

- Caramelized Onions Spinach & Cheese Stuffed Chicken Roulade, Natural Pan Jus
- Miso Glazed Sablefish, Pan Wilt Greens, Lemon Beurre Blanc
- Seared Beef Tenderloin Topped with Mushroom Ragout

all mains served with local vegetables and buttermilk whipped potatoes

Dessert Trio

Salted Caramel Tart, Elderflower and Yogurt Mousse, Fresh Strawberry Ice Cream in a Chocolate Cup

\$175 per person without host bar and includes wine with dinner | \$225 per person includes 5 hour host bar and wine with dinner

Not including taxes or surcharge – as of December 2022

Tie the Knot

Please choose the same main course for all of your guests

First Course

Hot Smoked Trout, Trout Rillettes, Pickled Mustard Seeds, Aioli, Baby Greens, Tuile

Second Course

Butternut Squash Ravioli, Brown Butter Sage Cream Sauce, Crispy Sage

Main Course – Entrée Selection at the Table (same option for all the guests)

- Braised Chicken Breast Forestier
 - Soy Maple Salmon, Onion Relish
 - Herb Sous Vide Manhattan Strip Steak, Red Wine Jus, Black Lime Sea Salt
- all mains served with local vegetables and buttermilk whipped potatoes

Dessert

Mango Passionfruit Cheesecake, Passionfruit Cream, Lime Pineapple

\$167 per person without host bar and includes wine with dinner

\$217 per person includes 5 hour host bar and wine with dinner

Not including taxes or surcharge – as of December 2022





Just the Beginning

The ultimate three-course menu

First Course

Heritage Carrot Salad
rhubarb carrot puree house pickled carrot roasted carrot small greens shaved feta
with spiced pumpkin seed cider vinaigrette

Main Course

Pan Seared Beef Tenderloin, Red Wine Jus
served with local vegetables and buttermilk whipped potatoes

Dessert

Baked Vanilla Cheesecake, apricot coulis, vanilla Chantilly

\$155 per person without host bar and includes wine with dinner

\$205 per person includes 5 hour host bar and wine with dinner

Not including taxes or surcharge – as of December 2022





Ever After

Please pre-select the same main course for all of your guests

First Course

Roasted Butternut Squash and Apple Bisque

Second Course

Baby Spinach, Caramelized Pear, Crumbled Feta, Aged Balsamic Dressing

Main Course *(choose the same option for all of your guests)*

- Honey Lemon Roasted Chicken Supreme, Apple Cranberry Chutney
 - Seared Trout Filet, Tomato Jam
 - Pork Tenderloin, Roasted Mushroom Sauce
- all mains served with local vegetables and buttermilk whipped potatoes

Dessert

Black Forest Crème Brûlée with Cream and Chocolate Shavings

\$142 per person without host bar and includes wine with dinner

\$192 per person includes 5 hour host bar and wine with dinner

Not including taxes or surcharge – as of December 2022





Late Night Delicacies

Please choose between sweet or savory. Served with coffee and Lot 35 Tea.

Sweet

- Cinnamon Sugar Churros with Dulce de Leche
- Chocolate Dipped Strawberries
- Salted Caramel Popcorn

Savory

Poutine Station with French fries, gravy, cheese curds

Toppings: Chili, Sour Cream, Shredded Cheese

Chef Attendant Required | \$275

Upgrade your toppings to one of the following temptations

Pulled Pork, Pulled Chicken, or Butter Chicken - additional \$7 per person

Foie Gras, Lobster, or Braised Short Rib - additional \$10 per person

Liqueurs are available at a surcharge on a per consumption basis during late night offering

Not including taxes or 18 % surcharge – as of December 2022





Elevate Your Reception Hour

Items are not included in package pricing.

Antipasto Station

Prosciutto with Melon, Mortadella, Genoa Salami, Pepperoncini, Provolone, Fontina, Mozzarella, Marinated Vegetables, Olives, Sliced Baguette and Grissini Sticks
\$590 (serves 25)

Mediterranean Mezze Bar – VEG

Hummus, Baba Ghanoush, Tabbouleh, Olives, Dolmades, Feta Cheese, Garlic Dip, Pita and Armenian Flat Breads
\$415 (serves 25)

Jumbo Prawns Tower – GF

Lemons and Condiments
\$61 per dozen

Sushi

Selection of Vegetarian, Seafood Nigiri and Maki Rolls, Pickled Ginger, Soya Sauce, Wasabi and Chop Sticks
\$80 per dozen (13 dozen minimum order)

Garlic and Ginger Pan Seared Scallops Action Station – GF

Lemongrass Scented Basmati, Beurre Blanc Sauce
\$65 per dozen | Chef Attendant Required | \$275

Sautéed Prawns, Herb Butter Action Station – GF

Tomato Jam, Corn Risotto
\$64 per dozen | Chef Attendant Required | \$275

Not including taxes or 18 % surcharge – as of December 2022



Still Hungry?

Items are not included in package pricing.

Market Vegetables with Fresh Herbs and Roasted Garlic Dip

Small Platter \$145 (serves 25) | Medium Platter \$256 (serves 50) | Large Platter \$460 (serves 100)

Italian Crostini and Spreads

Tomato & Basil Bruschetta, Olive Tapenade, Roasted Garlic Pimento Spread Crostini

Small Platter \$182 (serves 25) | Large Platter \$348 (serves 50)

Assorted Pizzas

Margherita OR Pepperoni Pizza

Based on 8 small slices (10" pizza)

\$35 per order

Nacho Chips, Guacamole and Salsa \$55 per order (serves 20 guests)

Housemade Fried Kettle Chips or Fresh Buttered or Flavoured Popcorn

\$15 person (min 50 orders)

Grilled Cheese Fingers \$56 per dozen (min. 4 dozen)

Chicken Fingers

served with plum sauce (approx. 2-3 oz. each)

\$72 per dozen (min. 3 dozen)

Not including taxes or 18 % surcharge – as of December 2022



Still Hungry?

Items are not included in package pricing.

Beef Sliders and Aged Cheddar \$82 per dozen (min. 3 dozen)

Artisan Cheese Platter

A Collection of Local and Imported Cheeses with Assorted Crisp Breads, Fresh Grapes, and Sundried Fruit
Small Platter \$250 (serves 20) | Medium Platter \$630 (serves 50) | Large Platter \$1090 (serves 100)

Assorted Doughnut Holes \$59 per dozen (min. 3 dozen)

Ottawa Valley Tails \$69 per dozen (min. 3 dozen)

Fresh Fruit Platter

Small Platter \$204 (serves 25) | Medium Platter \$390 (serves 50) | Large Platter \$690 (serves 100)

Self Serve Soft Ice Cream Station \$16 per person (minimum purchase of 50 guests)

Choose your favourite flavour

Served with either ice cream cones or bowls

Fairmont Château Laurier's Showstopper Dessert Table

A stand-alone buffet table featuring all the desserts that we are famous for:

Chocolate Bark Tower, Croque en bouche, French Pastries, Florentine Squares, Chocolate Truffles, Mini Maple Crème Brûlée, Fruit Tartlets, Homemade Maple Fudge, Macaroons, Warm Maple Crepes, Sliced Seasonal Fruits

\$30 per person (minimum 50 people)

Not including taxes or 18 % surcharge – as of December 2022



Still Hungry?

Items are not included in package pricing.

Poutine French Fries Station

Gravy, Cheese Curds, Chili, Sour Cream, Shredded Cheese

\$18 per person (minimum purchase of 50 guests) Chef Attendant Required | \$275

Montréal Smoked Meat Station

Warm Smoked Meat and French Fries, Sauerkraut, Fresh Rye Bread, Assorted Mustard

\$21 per person (minimum purchase of 50 guests) Chef Attendant Required | \$275

Shawarma Rotisserie Carving Station

Slowly marinated on a Shawarma Spit (minimum purchase of 50 guests)

Beef \$17 per person | Chicken \$15 per person | Falafel \$14 per person | Lamb \$15 per person

Homemade Pickled vegetables, Sliced Fresh vegetables, Assorted Hummus, Smoked Babaganoush, Tzatziki, Tahini and lemon, Fresh mini pita

Chef Attendant Required | \$275

Cold Slab Ice Cream Station

Lemon Meringue Pie chopped and Churned into Vanilla Ice Cream

served on a cone or in a bowl (minimum purchase of 50 guests)

\$16 per person (minimum purchase of 50 guests) Chef Attendant Required | \$275

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Host Bar Service

Your wedding package includes

Standard Liquor 1 oz

Finlandia Vodka, Beefeater
Gin, Bacardi Superior
White Rum, Bacardi
Oakheart Spice Rum,
Jack Daniels, Famous
Grouse Blended Scotch,
Canadian Club Rye

Domestic Beer

Molson Canadian, Coors Light, Alexander Keith's

House Wines

Jackson-Triggs Chardonnay & Cabernet Blend

Aperitif

Dubonnet, Cinzano Red, Cinzano White

**Assorted Soft Drinks, Juice, Sparkling Water & Non –
Alcoholic Fruit Punch (Cocktail hour only)**

Upgrade Options

Deluxe Liquor 1 oz

Additional \$9 per person
Grey Goose Vodka
Bombay
Sapphire Gin
Bacardi 8 year Rum
Lot 40 Rye
Chivas Regal

Imported Beers

Additional \$5 per person
Stella Artois

Please note we do not sell shooters or shots at the bar. Signature cocktails available at additional charges and bartender fees.

Upgrade your Wine Service

Red

Chile - Santa Carolina, Cabernet Sauvignon

Deep purple colour; aromas of vanilla, mint, black currant and cherry fruit; dry, full-bodied, well balanced with ripe tannins and spicy, cedar, cassis flavours; medium-long finish
additional \$7.00 per person

California, USA - Woodbridge, Merlot

Medium ruby colour; raspberry, blueberry and mocha aromas; medium-bodied and dry; ripe red berry, cassis fruit and supple tannins
additional \$7.00 per person

Italy, Ruffino, Chianti

Purple/red colour; aromas and flavours of red berry and cherry fruit, spicy notes and a touch of pepper; dry, medium body, with balanced tannin on a gently firm finish.
additional \$10.00 per person

White

Italy - Pasqua, Pinot Grigio

Pale straw; the nose offers notes of delicious apples, citrus, and minerals; dry and medium bodied with a crisp, refreshing finish
additional \$7.00 per person

Chile - Santa Carolina, Sauvignon Blanc

Straw yellow colour; grassy, gooseberry and melon nose with ripe citrus fruit flavours; dry, fresh, Soft with grassy/citrus notes in the finish
additional \$7.00 per person



Fairmont Château Laurier Wedding Packages require a minimum guarantee of 75 guests. Prices are subject to change without notice – as of December 2022.

Custom menus available on request. Prices may vary. Food and beverage functions are subject to a mandatory surcharge fee of 18%. Of this fee, 12.15% of food & beverage sales is a gratuity paid to the servers of the hotel and other service personnel. 5.85% of the surcharge fee on food & beverage sales is an administration fee. The surcharge fee is subject to a 13% Harmonized Sales Tax, which is subject to change without notice. The mandatory surcharge fee will be posted to the Master Account.

Credit: Union Eleven, Joel & Justyna, Studio G.R. Martin

