



FAIRMONT
CHÂTEAU LAURIER

BANQUET MENU 2022



Fairmont
CHÂTEAU LAURIER



FAIRMONT
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BANQUET MENU 2022

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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.

Fairmont is committed to your health and well-being by preparing all cuisine without artificial Trans Fat.

Food and beverage functions are subject to a mandatory surcharge fee of 18%. Of this fee, 12.15% of food sales and 9.72% of beverage sales is a gratuity paid to the servers of the Hotel and other service personnel. 5.85% of the surcharge fee on food sales and 8.28% of the surcharge fee on 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. All prices are in Canadian Dollars and are valid for events occurring from January 2019 onwards.

Additional charge of \$9 per person will apply for orders less than noted minimums on menus.

Menu items may contain nuts and nut by-products. Please advise your Catering or Conference Services Manager of any allergies. Please inquire about gluten free, sustainable or organic menu alternatives for your group function.

Menus and prices are subject to change without notice.





FAIRMONT
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BREAKFAST





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BREAKFASTS

BREAKS

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DINNERS

BEVERAGES

V VEGAN
VEG VEGETARIAN
GF GLUTEN FREE

BREAKFAST • BUFFETS

4

THE CHÂTEAU CONTINENTAL

Minimum of 10 people | \$34.50 per person

Fresh Orange and Grapefruit Juices

Fresh Melon and Pineapple

Danishes, Muffins and Croissants

Assorted Milks and Cereals

Steel Cut Oatmeal

Granola Station – **VEG**

Assorted Bowls of Yogurt, Granola, Diced Fresh Fruit,
Raisins, Nuts and Seeds

Warm Hard Boiled Eggs – **GF**

Banana or Cranberry-Orange Bread – **VEG**

Preserves

Fresh Brewed Coffee and Fairmont Signature Teas

ENHANCEMENTS

Assorted Bagels and Cream Cheese | \$6 per person

Smoked Salmon and Garnishes – **GF** | \$14 per person

Assorted Seasonal Smoothies / Two types in season –
GF / VEG | \$8.25 per person

Assorted Cold Cuts | \$7 per person

Our Famous Buttermilk Scones served with Clotted
Cream and Jam | \$7.25 per person

Cheddar or Swiss Cheese – **GF** | \$6.50 per person

A Bowl of Berries – **GF / V** | Market Price

Banana or Cranberry-Orange Bread | \$6.50 per person

Flaky Butter Croissant with Eggs, Ham and Cheese |
\$12 per person

English Muffin Egg Sandwich with Turkey Sausage
and Cheddar Cheese | \$12 per person





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BREAKFAST • BUFFETS

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THE MINISTER'S BREAKFAST

Minimum of 10 people | \$37 per person

Fresh Orange and Grapefruit Juices
Fresh Melon and Pineapple
Fruit and Plain Yogurts
Danishes, Muffins, Croissants and Toasts
Preserves, Butter

Scrambled Eggs - **GF**
Smoked Bacon and Pork Sausage
Upgrade to Turkey Bacon or Turkey Sausage \$3 per person
Breakfast Potatoes - **VEG / GF**
Fresh Brewed Coffee and Fairmont Signature Teas



THE SENATOR'S BREAKFAST

Minimum of 10 people | \$42 per person

Fresh Orange and Grapefruit Juices
Individual Greek Yogurt Granola Parfaits
Fresh Melon and Pineapple
Smoked Salmon, Cream Cheese and Bagels
Banana and Cranberry-Orange Bread
Seasonal Fruit Smoothies
Our Famous Scones with Clotted Cream and Jam

CHOICE OF TWO

Spinach and Gruyère Egg Baked En Cocotte – **VEG**
Individual Corned Beef Hash with Poached Egg
Ham and Aged Cheddar Frittata
Mini Blueberry Pancakes with Maple Syrup and Whipped Cream – **VEG**

Fresh Brewed Coffee and Fairmont Signature Teas



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BREAKFAST • BUFFETS

6

THE AMBASSADOR'S BREAKFAST

Minimum of 20 people | \$41.50 per person

Fresh Orange and Grapefruit Juices
Fresh Melon and Pineapple
Fresh Baked Danishes, Muffins and Croissants
Assorted Sliced Breads
Assorted Milks and Cereals
Plain and Fruit Yogurts
Preserves, Butter
Scrambled Eggs – **GF**
Country Breakfast Potatoes with Roasted Bell Peppers
and Scallions – **GF**
Smoked Bacon and Pork Sausage
Upgrade Turkey Bacon or Turkey Sausage \$4 per person

CHOICE OF TWO ADDITIONAL HOT OFFERINGS

Ham and Aged Cheddar Frittata
Spinach and Gruyère Quiche – **VEG**
Spinach and Gruyère Egg Baked En Cocotte – **VEG**
Flaky Butter Croissants with Scrambled Eggs,
Ham and Cheddar Cheese
French Crêpes with Maple Butter – **VEG**
Raisin Brioche French Toast – **VEG**
Traditional Smoked Salmon or Duck Confit
Benedict (*supplemental charge of \$6 per person*)

Fresh Brewed Coffee and Fairmont Signature Teas



THE HEALTHY BREAKFAST

Minimum of 10 people | \$41 per person

Blueberry Fruit Smoothies
Blueberry Oat Muffins, Orange/cranberry bread
Cottage Cheese
Dried Fruits, Seeds (Hemp, Chia, Flax, Sunflower)
Greek, Vanilla and Stirred Fruit Yogurts

Steel Cut Oatmeal, Honey, Raisins, 2% Milk and
Almond Beverage

Egg White Frittata with Oven Cured Tomato,
Mushrooms and Cheese

Toast Station: With Selection of Multi-Grain, Rye,
Whole Wheat and White Breads
Preserves, Butter

Whole Fruit

Fresh Brewed Coffee and Fairmont Signature Teas



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THE CASTLE BRUNCH

Minimum of 20 people | \$49.50 per person

Fresh Orange and Grapefruit Juices
Fresh Melon and Pineapple
Danishes, Muffins and Croissants
Assorted Sliced Breads
Our Famous Buttermilk Scones served with
Clotted Cream and Strawberry Jam
Scrambled Eggs, Bacon and Sausage
Country Breakfast Potatoes

SELECT TWO SALADS

Cucumber, Tomato, Feta – **VEG** / **GF**
Organic Quinoa, Almond and Dried Berries – **V**
Israeli Couscous, Grilled Zucchini and Lemon – **V**
Tomato and Watermelon, Fresh Herbs, Balsamic – **V** / **GF**
Pasta Salad with Sundried Tomato,
Olive Tapenade, Arugula – **VEG**
Salt Roasted Beets, Shaved Red Onions – **VEG** / **GF**
Country Style Potatoes, Caramelized Onion,
Mustard Dressing – **VEG**
Broccoli Slaw with Raisins – **V** / **GF**
Roasted Squash, Kale and Maple Vinaigrette – **V** / **GF**

WET YOUR WHISTLE?

Mimosa Cocktail \$11
Bloody Caesar \$9
The Morning After, "Beesar"! (Beer and Clamato Juice) \$9
Glass of Sparkling Wine \$11.50



SELECT FOUR (4) ITEMS

Smoked Salmon, Cream Cheese, Bagels and Garnishes
French Crêpes with Maple Butter – **VEG**
Raisin Brioche French Toast with Maple Syrup – **VEG**
Traditional, Smoked Salmon or Duck Confit Benedict
(supplement charge \$2 per person)
Buttermilk Waffles with Berry Compote and
Whipped Cream – **VEG**
Corned Beef Hash, Roasted Peppers and Scallions
Shaved Beef, Roasted Mushrooms, Potato Gnocchi
Lemon-Thyme Roasted Chicken Breast,
Fingerling Potatoes – **GF**
Chicken Parmesan Milanese, Roasted Tomato
and Arugula
Penne Pasta Carbonara, Applewood Smoked Bacon
Spinach and Ricotta Cannelloni, Arrabiata Sauce – **VEG**
Cavatelli Puttanesca, Tomato and Olives – **VEG**

Fresh Brewed Coffee and Fairmont Signature Teas



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BREAKFAST • BUFFETS

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BREAKFAST ENHANCEMENTS

Enhancements must meet the guarantee

Individual Fruit, Yogurt and Granola Parfaits

with Berries - **VEG** | \$9 per person

Assorted Bagels and Cream Cheese | \$6 per person Smoked

Salmon and Garnishes – **GF** | \$14 per person

Assorted Seasonal Smoothies (Two Types) –

GF / **VEG** | \$9 per person

Assorted Cold Cuts | \$8 per person

Our Famous Buttermilk Scones Served with

Clotted Cream and Strawberry Jam - **VEG** | \$7.50 per person

Butter Croissant with Eggs, Ham and Cheese | \$12.50 per person

English Muffin Egg Sandwich with Turkey Sausage and

Cheddar Cheese | \$12.50 per person

French Crêpes with Warm Maple Butter | \$10.50 per person

Buttermilk Waffles with Berry Compote and

Whipped Cream | \$10.50 per person

Raisin Brioche French Toast with Maple Syrup | \$10.50 per

person Ham and Aged Cheddar Frittata | \$9.50 per person

Eggs Benedict | \$11.50 per person

Smoked Salmon Benedict | \$13 per person

Duck Confit Benedict | \$13.50 per person

ACTION STATIONS

*Additional charge of \$300 per Chef Attendant for 2
hours 1 per 75 guests*

\$60 per additional hour

OMELETTE STATION | \$12 per person

Made with your choice of Farm Fresh Eggs, Swiss and
Cheddar Cheese, Mushrooms, Ham, Green Onions,
Pepper and Tomato

Add Shrimp and Chorizo | \$2 per person

EGGS BENEDICT STATION | \$24 per person

Poached Eggs

Choice of: Back Bacon | Braised Beef Short Rib |

Smoked Salmon | Wilted Spinach

Choice of: Olive Oil Hollandaise | Truffle Hollandaise |

Dill Hollandaise | Mornay Sauce





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BREAKFAST • BUFFETS

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PLATED BREAKFAST

Minimum 20 people | \$44.5 per person

PRE-SET

Fresh Orange Juice
Assorted Danish, Croissants and Muffins
Preserves, Honey, Butter

PRE-SELECT ONE OF THE FOLLOWING TO BE PRE-SET AT THE TABLE

Individual Fresh Fruit Salad
Yogurt Granola Parfait
Swiss Bircher Muesli with Dried Fruits

CHOOSE 1 BREAKFAST ENTRÉE

Scrambled Eggs, Pork Sausage, Smoked Bacon,
Home Fries, Herb Roasted Tomato
Cheese Omelette, Smoked Ham, Home Fries,
Herb Roasted Tomatoes
Crêpes, Caramelized Apples with Hazelnuts and
Maple Syrup, Chicken Apricot Sausage
Spinach and Mushroom Egg White Frittata, Tomato
Fondue, Carrot Muffin
Broiche French Toast, Maple Syrup, Berries

Fresh Brewed Coffee and Fairmont Signature Teas





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BREAKS





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BREAKS • THEME BREAKS

11

THEME BREAKS

Available from 9AM to 3:30PM

All Coffee Break Packages include Assorted Juices and/or Soft Drinks, Fresh Brewed Coffee and Fairmont Signature Teas

UPGRADE YOUR PACKAGE

Add Nespresso Coffee for only \$3.5 per person to any of these packages.

MILK AND COOKIES | \$15.75 per person

Oatmeal and Raisin, Double Chocolate Chunk and White Chocolate Macadamia Nut – VEG
2 % Milk

SLICE OF CAKE | \$16.75 per person

Banana Chocolate Chip Bread – VEG
Cranberry / Orange – VEG

APPLE ORCHARD | \$18 per person

Whole Apples, Warm Apple Fritters, Apple Pound Cake, Cold Apple Cider – VEG

Add Sliced Cheddar (\$5)

SWEET TOOTH | \$20 per person

Maple Fudge, Doughnut Holes, Maple Sugar Tartelettes, Chocolate Cookies – VEG

CHOCOHOLIC | \$21 per person

Chocolate Dipped Strawberries – GF
Double Chocolate Chunk Cookies – VEG
Chocolate and Dried Fruit Bark – GF

A TASTE OF TEA – VEG | \$24 per person

Our Famous Buttermilk Scones, Clotted Cream and Strawberry Jam – VEG
Banana Chocolate Chip Bread
French Pastries

PERFECT PARFAIT – VEG | \$21 per person

Build your own with Greek and Plain Yogurts, Berries, Nuts, Warm Granola

THE STADIUM BREAK | \$22 per person

Warm Pretzels with Mustards,
Fresh Butter Popcorn – GF,
Seasoned Popcorn,
Homemade Kettle Chips – GF

Add Corndogs or Steamed Hot Dogs \$6 each

THE FARMERS MARKET | \$21 per person

Grape Tomatoes, Sliced Cucumbers, Celery and Carrots Sticks – V and GF
Hummus, Black Olive Tapenade, Roasted Garlic and Pimento Spread – V and GF
Baked Pita Chips and Crostini
Warm Apple Fritters





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BREAKS • THEME BREAKS

12

A LA CARTE

BEVERAGES

Assorted Soft Drinks, Iced Tea or Lemonade, Bottled Still Water | \$6.50 each

Assorted Juices | \$7 each

Flavoured San Pellegrino | \$6.50 each

Bottled Sparkling Water | \$7.75 each

Fresh Brewed Coffee and Fairmont Signature Teas | \$7 per person

Fresh Brewed Coffee, Nespresso Coffee and Fairmont Signature Teas | \$9 per person

Bottled Sparkling Water - 750ml | \$15 per bottle

Infused Water | \$21.50 per pitcher:
Choose Strawberry-Basil, Cucumber-Mint, Watermelon-Rosemary or Raspberry-Lime

Milk (1%, 2% or Whole) | \$27 per pitcher

Almond or Soy Beverage | \$34 per pitcher

Apple, Cranberry, V-8 or Tomato Juices | \$27 per pitcher

Fresh Orange or Grapefruit Juices | \$27 per pitcher

Hot Chocolate, Whipped Cream, Marshmallows and

Chocolate Shavings | \$8 per person

Warm Apple Cider with Cinnamon | \$8 per person



FROM THE BAKERY

Assorted Cookies – **VEG** | \$57 per dozen

Banana Chocolate Chip, Cranberry-Orange, Carrot

Raisin Bread – **VEG** | \$57 per dozen

Chocolate Brownies, Nanaimo Bars or

Lemon Squares – **VEG** | \$58 per dozen

Assorted Doughnut Holes – **VEG** | \$57 per dozen

Assorted Beignets – **VEG** | \$65 per dozen

Maple Fudge – **VEG** | \$65 per dozen

Almond Biscotti, Chocolate Praline Crunch or

Granola Bars – **VEG** | \$65 per dozen

Our Famous Buttermilk Scones with Clotted Cream and Strawberry Jam – **VEG** | \$65 per dozen

“Ottawa Valley” Tails – **VEG** | \$65 per dozen

Warm Apple Fritters – **VEG** | \$65 per dozen

SAVOURY SELECTIONS

Homemade Kettle Chips – **VEG** | \$9 per person

Fresh Buttered or Flavored Popcorn –

VEG | \$9 per person

HEALTHY CHOICES

Whole Fruits | \$49 per dozen

Fruit Skewers with Yogurt Dip – **VEG** | \$65 per dozen

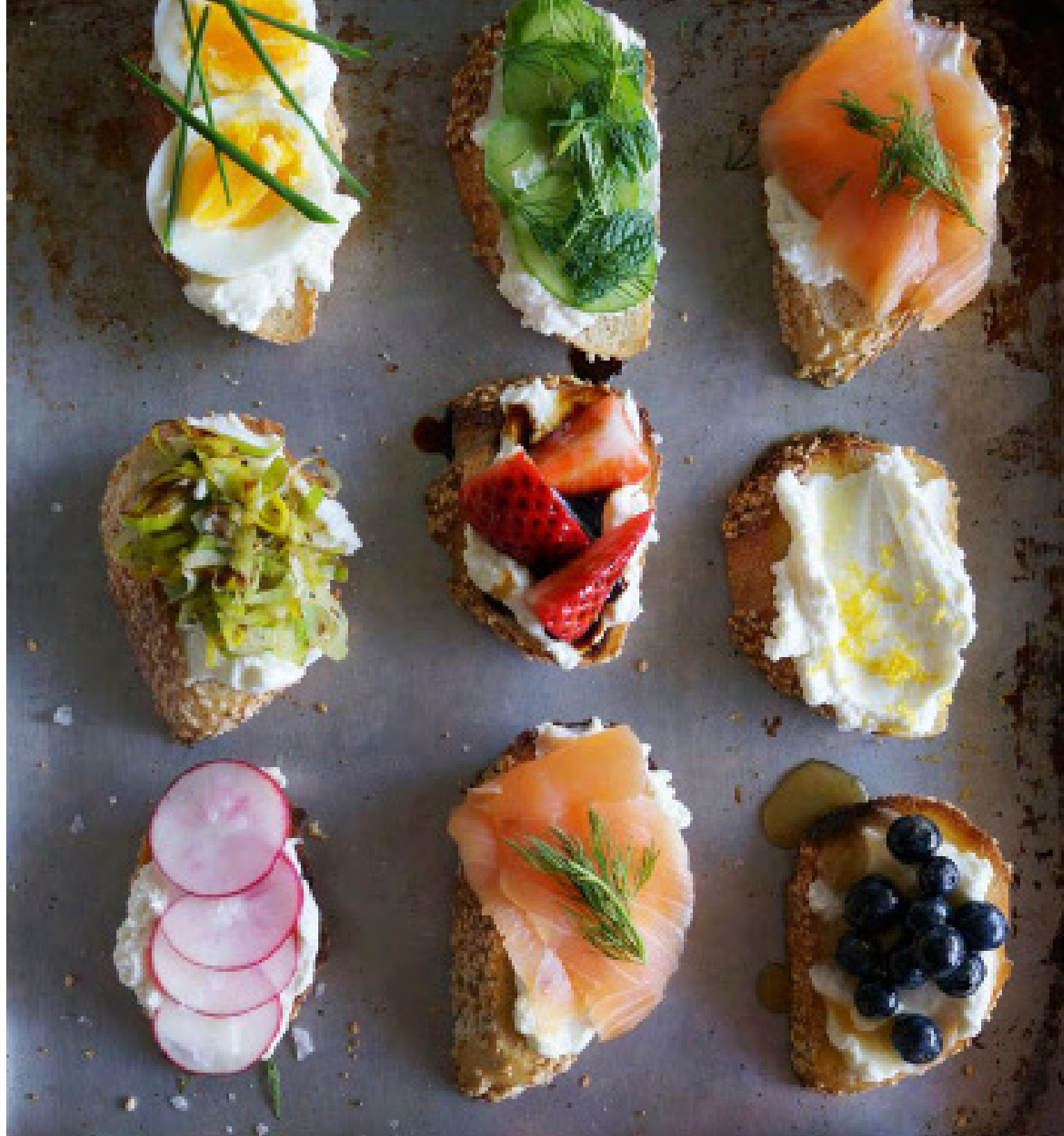
Assorted Individual Yogurts – **VEG** | \$6 each



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LUNCH





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LUNCH • WORKING LUNCH

14

THE WELLINGTON

Minimum 20 people | \$53 per person

CHOICE OF ONE SOUP

Roasted Cauliflower, Truffle and Pine Nut Bisque - **VEG** / **GF**
or Heirloom Tomato Gazpacho Soup - **V** / **GF**

Assorted Fresh Rolls and Butter

Butter Lettuce and Pickled Pear Salad - **V**

Caprese Salad Tower - **VEG** / **GF**

Roasted Yellow Beets, Crumbled Blue Cheese and
Arugula - **VEG**

Egg Salad Sandwich, Wrapped in Crêpes

Smoked Salmon and Cream Cheese Mini Bagels

Roast Beef and Aged Cheddar on Mini Brioche

Butter Chicken Salad on Multigrain Bread

Maple Fudge, Chocolate Truffles, Mini Fruit Tartelettes,
Fruit Brochettes

Fresh Brewed Coffee and Fairmont Signature Teas

WET YOUR WHISTLE?

Assorted Soft Drinks, Iced Tea or Lemonade,

Still Bottled Water | \$6.5 each | Juices \$7 each

Flavoured San Pellegrino | \$6.50 each

Bottled Sparkling Water | \$7.50 each

Infused Water | \$21.50 per pitcher Choose Strawberry-Basil,

Cucumber-Mint, Watermelon-Rosemary or Raspberry-Lime

Craft Beer | \$10 each Beau's Lug Tread, Mill St. Tank House,

Mill St. Organic

Bubbles Bar | \$16.25 / glass Sparkling Wine, Orange Juice,
Fresh Mint

Bloody Mary Bar | \$17.50 / glass Fairmont's classic
Recipe, Seasonal Condiments & Garnishes





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LUNCH • WORKING LUNCH

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THE DELI

Minimum 10 people | \$46.75 per person

The Daily Soup with Assorted Fresh Rolls and Butter

SALAD BAR

Assorted Greens

Tomatoes, Cucumbers, Carrots, Shaved Onions,
Sunflower and Pumpkin Seeds

Honey, House and Balsamic Dressings

SELECT THREE (3) PREPARED SALADS

Cucumber, Tomato, Feta – **VEG** / **GF**

Organic Quinoa, Almond and Dried Berries – **V**

Israeli Couscous, Grilled Zucchini and Lemon – **V**

Tomato and Watermelon, Fresh Herbs, Balsamic – **V** / **GF**

Pasta with Sundried Tomato, Olive Tapenade, Arugula – **VEG**

Salt Roasted Beets, Shaved Red Onions – **VEG** / **GF**

Country Style Potatoes, Caramelized Onion,
Mustard Dressing – **VEG**

Broccoli Slaw with Raisins – **V** / **GF**

Roasted Squash, Kale and Maple Vinaigrette – **V** / **GF**

BUILD YOUR OWN SANDWICHES

Assorted Breads and Rolls, Shaved Rosemary Ham,
Smoked Turkey, Roast Beef, Mortadella, Tuna Salad,
and Egg Salad, Sliced Cheddar and Swiss Cheese,
Leaf Lettuce, Sliced Tomatoes, Sliced Red Onion,
Mayo, Mustard



DESSERTS

Carrot Cake, Nanaimo Bars, Brownies

Whole Fruit

Fresh Brewed Coffee and Fairmont Signature Teas

STILL HUNGRY?

French Fries – **V** / **GF** | \$7 per person

Poutine Station – **GF** | \$15.50 per person
(add Chef Attendant @ \$300 for every 75 persons)

Mini East Coast Lobster Rolls | \$89 per dozen

Shrimp Fritters on a Stick | \$77 per dozen

Warm Apple Fritters – **VEG** | \$65 per dozen

WET YOUR WHISTLE?

Assorted Soft Drinks, Iced Tea or Lemonade,
Still Bottled Water | \$6.5 each | Juices \$7 each
Flavoured San Pellegrino | \$6.50 each
Bottled Sparkling Water | \$7.50 each
Infused Water | \$21.50 per pitcher Choose
Strawberry-Basil, Cucumber-Mint, Watermelon-
Rosemary or Raspberry-Lime Craft Beer | \$10 each
Beau's Lug Tread, Mill St. Tank House, Mill St.
Organic
Bubbles Bar | \$16.25 / glass Sparkling Wine, Orange
Juice, Fresh Mint
Bloody Mary Bar | \$17.50 / glass Fairmont's classic
Recipe, Seasonal Condiments & Garnishes



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LUNCH • WORKING LUNCH

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THE COLONEL BY

Minimum 10 people | \$45.75 per person

The Daily Soup with Assorted Fresh Rolls and Butter

SALAD BAR

Assorted Greens

Tomatoes, Cucumbers, Carrots, Shaved Onions,
Sunflower and Pumpkin Seeds

Honey House and Balsamic Dressings

SELECT THREE (3) PREPARED SALADS

Cucumber, Tomato, Feta – **VEG** / **GF**

Organic Quinoa, Almond and Dried Berries – **V**

Israëli Couscous, Grilled Zucchini and Lemon – **V**

Tomato and Watermelon, Fresh Herbs, Balsamic – **V** / **GF**

Pasta with Sundried Tomato,
Olive Tapenade, Arugula – **VEG**

Salt Roasted Beets, Shaved Red Onions – **VEG** / **GF**

Country Style Potatoes, Caramelized Onion,
Mustard Dressing – **VEG**

Broccoli Slaw with Raisins – **V** / **GF**

Roasted Squash, Kale and Maple Vinaigrette – **V** / **GF**

STILL HUNGRY?

French Fries – **V** / **GF** | \$7 per person

Poutine Station - **GF** | \$15.50 per person

(add Chef Attendant @ \$300 for every 75
persons)

Mini East Coast Lobster Rolls | \$89 per dozen

Shrimp Fritters on a Stick | \$77 per dozen

Warm Apple Fritters - **VEG** | \$65 per dozen

SELECT FOUR (4) SANDWICH OPTIONS.

Sandwiches are Served on Artisan Breads and Wraps

Roast Beef with Horseradish and Pickle

Tuna Salad Wrap, Capers and Lettuce

Smoked Turkey, Cranberry Mayo, Swiss Cheese
and Tomato

Lemon Roasted Zucchini with Kale – **V**

Butter Chicken Salad in Pita Bread

Smoked Salmon and Cream Cheese Bagel

Roasted Portobello, Grilled Peppers, Hummus Wrap – **V**

Montreal Smoked Meat, Sauerkraut

Lime and Cilantro Chicken Salad

Bay Shrimp with Herbs in a Croissant

Roasted Ham and Brie with Mustard

Bacon, Heirloom Tomato, Arugula “BLT”

DESSERTS

Lemon Squares, Nanaimo Bars, Fruit Tartelettes

Whole Fresh Fruit

Fresh Brewed Coffee and Fairmont Signature Teas

WET YOUR WHISTLE?

Assorted Soft Drinks, Iced Tea or Lemonade,
Still Bottled Water | \$6.5 each | Juices \$7 each
Flavoured San Pellegrino | \$6.50 each
Bottled Sparkling Water | \$7.50 each
Infused Water | \$21.50 per pitcher Choose
Strawberry-Basil, Cucumber-Mint, Watermelon-
Rosemary or Raspberry-Lime Craft Beer | \$10 each
Beau's Lug Tread, Mill St. Tank House, Mill St.
Organic
Bubbles Bar | \$16.25 / glass Sparkling Wine, Orange
Juice, Fresh Mint
Bloody Mary Bar | \$17.50 / glass Fairmont's classic
Recipe, Seasonal Condiments & Garnishes



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THE ITALIAN EXPRESS

Minimum 10 people | \$51 per person

Minestrone Soup, Assorted Fresh Rolls and Butter

Heirloom Tomato and Bocconcini Caprese - **VEG**

Arugula and Raddichio Salad, Balsamic Dressing - **VEG**

Chicken Milanese

Rigatoni Beef Meatballs

Cavatelli Puttanesca - **VEG**

Grilled Herbed Zucchini - **V**

Tiramisu, Biscotti

Whole Fresh Fruit

Fresh Brewed Coffee and Fairmont Signature Teas

STILL HUNGRY?

French Fries – V / GF | \$6 per person

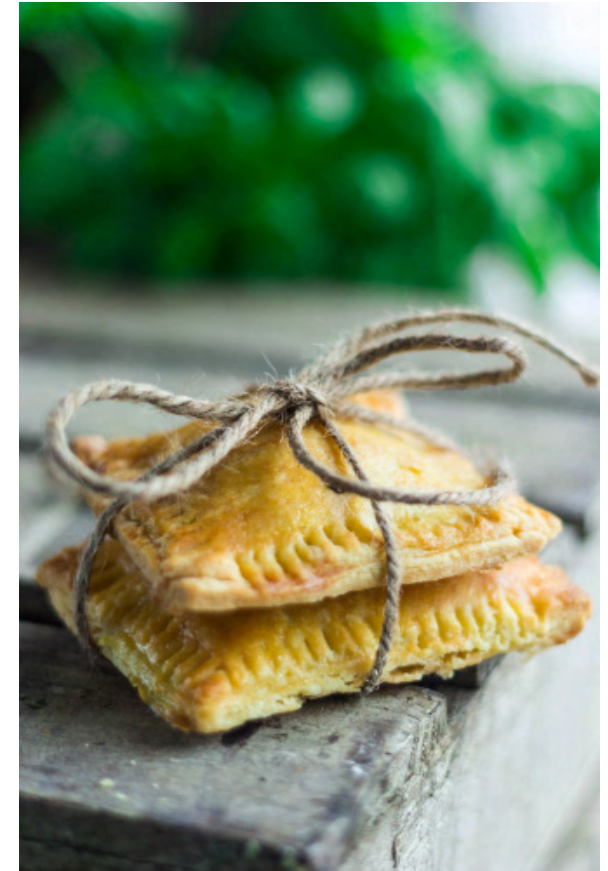
Poutine Station - GF | \$14.50 per person

(add Chef Attendant @ \$275 for every 75 persons)

Mini East Coast Lobster Rolls | \$85 per

dozen Shrimp Fritters on a stick | \$74 per

dozen Warm Apple Fritters - **VEG** | \$62 per dozen



WET YOUR WHISTLE?

Assorted Soft Drinks, Iced Tea or Lemonade,
Still Bottled Water | \$6.5 each | Juices \$7 each
Flavoured San Pellegrino | \$6.50 each
Bottled Sparkling Water | \$7.50 each
Infused Water | \$21.50 per pitcher Choose Strawberry-
Basil, Cucumber-Mint, Watermelon-Rosemary or Raspberry-
Lime Craft Beer | \$10 each Beau's Lug Tread, Mill St. Tank
House, Mill St. Organic
Bubbles Bar | \$16.25 / glass Sparkling Wine, Orange
Juice, Fresh Mint
Bloody Mary Bar | \$17.50 / glass Fairmont's classic
Recipe, Seasonal Condiments & Garnishes



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LUNCH • BUFFETS

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MEET & EAT SERVED WORKING LUNCH

Maximum of 25 people | \$50 per person

CHOICE OF ONE SOUP

Heirloom Tomato Gazpacho Soup – **VEG** / **GF**
or Almond Milk-cucumber and Green Grapes – **GF** / **V**

CHOICE OF ONE SALAD

Honey Roasted Beets – **GF** / **VEG**
or Broccoli Slaw with Raisins – **GF** / **VEG**

CHOICE OF ONE SANDWICH

Shaved Turkey BLT
or Montreal SMoked Meat
or Vegan Tempeh Wrap – **V**

All individual platters are served with
Hummus and Fresh Market Vegetables – **GF** / **V**
Flourless Chocolate Cake – **GF**

Fresh Brewed Coffee and Fairmont Signature Teas

STILL HUNGRY?

French Fries – **V** / **GF** | \$6 per person
Poutine Station - **GF** | \$14.50 per person
(add Chef Attendant @ \$275 for every 75 persons)
Mini East Coast Lobster Rolls | \$85 per dozen
Shrimp Fritters on a stick | \$74 per dozen
Warm Apple Fritters - **VEG** | \$62 per dozen

ASIAN BUFFET LUNCH

Minimum of 10 people | \$51 per person

Wonton Soup with Assorted Fresh Rolls & Butter

ENTREES

Vietnamese Shrimp Rice Rolls – **GF**
Cabbage Slaw
Fried Shiitake and Vegetables Stir Fry – **VEG**
General Tao Chicken
Egg Fried Rice
Beef and Broccoli

DESSERTS

Mango Mousse Cake, Pistachio Sponge Cake,
Coconut Meringue

Fresh Brewed Coffee and Fairmont Signature Teas

WET YOUR WHISTLE?

Assorted Soft Drinks, Iced Tea or Lemonade,
Still Bottled Water | \$6.5 each | Juices \$7 each
Flavoured San Pellegrino | \$6.50 each
Bottled Sparkling Water | \$7.50 each
Infused Water | \$21.50 per pitcher
Choose Strawberry-Basil, Cucumber-Mint, Watermelon-Rosemary or Raspberry-Lime Craft Beer | \$10 each
Beau's Lug Tread, Mill St. Tank House, Mill St. Organic
Bubbles Bar | \$16.25 / glass Sparkling Wine, Orange Juice, Fresh Mint
Bloody Mary Bar | \$17.50 / glass Fairmont's classic Recipe, Seasonal Condiments & Garnishes



FAIRMONT
CHÂTEAU LAURIER

BANQUET MENU 2022

BREAKFASTS

BREAKS

LUNCHES

RECEPTIONS

DINNERS

BEVERAGES

V VEGAN
VEG VEGETARIAN
GF GLUTEN FREE

LUNCH • BUFFETS

19

CENTRAL AMERICA

Minimum of 10 people | \$52 per person

Tortilla Soup with Assorted Fresh Rolls and Butter

SALAD BAR

Assorted Greens

Tomatoes, Cucumbers, Carrots, Shaved Onions,
Sunflower and Pumpkin Seeds

Honey House and Balsamic Dressings

ENTREES

Build your own Taco Salad (Pico de Gallo, Guacamole,
Sour Cream, Lettuce, Tomatoe, Spiced Beef

Pulled Pork Enchilada

Black Bean Quasadilla – **VEG**
Spanish Rice

DESSERTS

Churro-Chocolate Chili Cake

Fresh Brewed Coffee and Fairmont Signature Teas

TASTE OF INDIA

Minimum of 10 people | \$51 per person

SALAD BAR

Assorted Greens

Tomatoes, Cucumbers, Carrots, Shaved Onions,
Sunflower and Pumpkin Seeds

Honey House and Balsamic Dressings

ENTREES

Butter Chicken – **GF**

Palak Paneer – **VEG**

Chickpea Curry – **GF/V**

Cinnamon Basmati

DESSERTS

Ras-Malai-Goulab Jamoul

Fresh Brewed Coffee and Fairmont Signature Teas

WET YOUR WHISTLE?

Assorted Soft Drinks, Iced Tea or Lemonade,
Still Bottled Water | \$6.5 each | Juices \$7 each
Flavoured San Pellegrino | \$6.50 each
Bottled Sparkling Water | \$7.50 each
Infused Water | \$21.50 per pitcher Choose
Strawberry-Basil, Cucumber-Mint, Watermelon-
Rosemary or Raspberry-Lime Craft Beer | \$10 each
Beau's Lug Tread, Mill St. Tank House, Mill St.
Organic
Bubbles Bar | \$16.25 / glass Sparkling Wine,
Orange Juice, Fresh Mint
Bloody Mary Bar | \$17.50 / glass Fairmont's classic
Recipe, Seasonal Condiments & Garnishes



FAIRMONT
CHÂTEAU LAURIER

BANQUET MENU 2022

BREAKFASTS

BREAKS

LUNCHES

RECEPTIONS

DINNERS

BEVERAGES

V VEGAN
VEG VEGETARIAN
GF GLUTEN FREE

LUNCH • BUFFETS

20

THE LAURIER BUFFET

Minimum 20 people

Soup, Salad Bar, 2 Prepared Salads, 3 Entrées,
Desserts | \$55

Soup, Salad Bar, 3 Prepared Salads, 4 Entrées,
Desserts | \$58

Soup, Salad Bar, 4 Prepared Salads, 5 Entrées,
Desserts | \$63

The Daily Soup with Assorted Fresh Rolls and Butter

SALAD BAR

Assorted Greens

Tomatoes, Cucumbers, Carrots, Shaved Onions,
Sunflower and Pumpkin Seeds

Honey House and Balsamic Dressings

PREPARED SALADS

Cucumber, Tomato, Feta – **VEG** / **GF**

Organic Quinoa, Almond and Dried Berries – **V**

Israëli Couscous, Grilled Zucchini and Lemon – **V**

Tomato and Watermelon, Fresh Herbs, Balsamic – **V** / **GF**

Pasta with Sundried Tomato, Olive Tapenade,
Arugula – **VEG**

Salt Roasted Beets, Shaved Red Onions – **VEG** / **GF**

Country Style Potatoes, Caramelized Onion,
Mustard Dressing – **VEG**

Broccoli Slaw with Raisins – **V** / **GF**

Roasted Squash, Kale and Maple Vinaigrette – **V** / **GF**

ENTREES

Shaved Beef, Roasted Mushrooms, Potato Gnocchi
Grilled Hanger Steak, Caramelized Onion,
Confit Potato – **GF**

Roasted Pork, Apple Chutney, Buttermilk Potato – **GF**

Soy Maple Glazed Salmon, Onion Jam, Wild Rice – **GF**

Seared Trout, Tarragon Crab Sauce, Pea Risotto – **GF**

Butter Chicken, Basmati Rice – **GF**

Lemon-Thyme Roasted Chicken Breast,
Fingerling Potato – **GF**

Chicken or Beef Souvlaki, Pita and Tzatziki

Vegetarian Egg Noodles Stir Fry

Herb Marinated Roasted Chicken and Potatoes

Penne Pasta Carbonara, Applewood Smoked Bacon
Spinach and Ricotta Cannelloni, Arrabiata Sauce – **VEG**

Cavatelli Puttanesca, Tomato and Olives – **VEG**

Mushroom Ravioli, Pancetta and Fresh Herbs

Seasonal Vegetables

Flourless Chocolate Cake, Maple Tarts, Carrot Cake,
Nanaimo Bars, Whole Fresh Fruit

Fresh Brewed Coffee and Fairmont Signature Teas

WET YOUR WHISTLE?

Assorted Soft Drinks, Iced Tea or Lemonade,
Still Bottled Water | \$6.5 each | Juices \$7 each
Flavoured San Pellegrino | \$6.50 each
Bottled Sparkling Water | \$7.50 each
Infused Water | \$21.50 per pitcher Choose
Strawberry-Basil, Cucumber-Mint, Watermelon-
Rosemary or Raspberry-Lime Craft Beer | \$10 each
Beau's Lug Tread, Mill St. Tank House, Mill St.
Organic
Bubbles Bar | \$16.25 / glass Sparkling Wine,
Orange Juice, Fresh Mint
Bloody Mary Bar | \$17.50 / glass Fairmont's classic
Recipe, Seasonal Condiments & Garnishes



FAIRMONT
CHÂTEAU LAURIER

BANQUET MENU 2022

BREAKFASTS

BREAKS

LUNCHES

RECEPTIONS

DINNERS

BEVERAGES

V VEGAN
VEG VEGETARIAN
GF GLUTEN FREE

LUNCH • PLATED LUNCH

21

PLATED LUNCH

Select a Three (3) Course Lunch including one appetizer, entrée and dessert. Price is noted in entrée category.

SOUPS AND SALADS

The Daily Soup

Carrot Ginger Soup – **V** / **GF**

Leek and Potato Bisque – **VEG** / **GF**

Cream of Mushroom – **VEG** / **GF**

Artisan Greens, Shaved Vegetables, Apple Cider

Vinaigrette – **V** / **GF**

Iceberg Wedge Salad, Bacon, Tomato, Blue Cheese

Mixed Greens, Kale, Citrus and Dried Cranberry – **V** / **GF**

Spinach, Applewood Smoked Bacon, Eggs and Dijon

Vinaigrette | Additional \$3 per person

Asparagus and Homemade Ricotta, Honey Vinaigrette

– **VEG** / **GF** | Additional \$5 per person

Salt Roasted Beets, Shaved Fennel – **V** / **GF** |

Additional \$3 per person



ENTRÉES

Petit Beef Filet, Sautéed Mushroom,
Buttermilk Mashed Potato – **GF** | \$54 per person

Grilled Hanger Steak Caramelized Onion, Confit
Potato – **GF** | \$54 per person

Roasted Pork Loin, Apple Chutney, Whipped Potato
– **GF** | \$48 per person

Lemon Roasted Chicken Breast, Thyme Jus, Roasted
Potato – **GF** | \$51 per person

Tandoori Spiced Roasted Chicken Breast, Cinnamon
Rice – **GF** | \$50 per person

Braised Chicken Breast Forestière, Soft Polenta
| \$51 per person

Honey and Herb Roasted Chicken, Butternut Squash,
Corn and Bacon Succotash – **GF** | \$53 per person

Soy Maple Marinated Salmon, Onion Jam, Wild Rice |
\$51 per person

Baked Trout Salad, Kale, Walnuts, Dried Cherries and
Yoghurt Dressing – **GF** | \$50 per person

Five Spice Roasted Salmon, Celery, Parsnip and
Potato Hash – **GF** | \$51 per person

Shiitake Tempura Bowl, Shaved Cabbage slaw,
Glutinous Rice, Roasted Squash, Sweet Soy – **VEG**
| \$49 per person

SELECT ONE VEGETARIAN OPTION TO SUBSTITUTE MAIN COURSE

Zucchini and Faro Tower, Almonds and Kale – **V** / **GF**
Chickpea Curry Wellington

Butternut Squash and Kale Risotto, Toasted Walnut
– **V** / **GF**

Wild Mushroom and Truffle Pappardelle



FAIRMONT
CHÂTEAU LAURIER

BANQUET MENU 2022

BREAKFASTS

BREAKS

LUNCHES

RECEPTIONS

DINNERS

BEVERAGES

V VEGAN
VEG VEGETARIAN
GF GLUTEN FREE

LUNCH • PLATED LUNCH

22

PLATED LUNCH *cont.d*

DESSERTS

Strawberry Shortcake, Our Famous Buttermilk Scone,
Whipped Mascarpone

Flourless Chocolate Torte, Fresh Whipped Cream,
Berries – **GF**

Coconut Crème Brûlée, Shortbread Cookie

Lemon Tart, Raspberry Meringue,
Fresh Whipped Cream

Classic Vanilla Cheesecake, Sour Cherry Compote

UPGRADED DESSERTS | \$7 PER PERSON

Opera Gâteau, Galliano Berries, Fresh Whipped Cream

Mango Cheesecake, Mini Meringue, Berries

Chocolate Dipped Banana Mouse Tart, Dulce de Leche
Ice Cream

Warm Apple Pie, Caramel Sauce, Vanilla Bean
Ice Cream

Fresh Brewed Coffee and Fairmont Signature Teas

WET YOUR WHISTLE?

Assorted Soft Drinks, Iced Tea or Lemonade,
Still Bottled Water | \$6.5 each | Juices \$7 each
Flavoured San Pellegrino | \$6.50 each
Bottled Sparkling Water | \$7.50 each
Infused Water | \$21.50 per pitcher Choose
Strawberry-Basil, Cucumber-Mint, Watermelon-
Rosemary or Raspberry-Lime Craft Beer | \$10 each
Beau's Lug Tread, Mill St. Tank House, Mill St. Organic
Bubbles Bar | \$16.25 / glass Sparkling Wine, Orange
Juice, Fresh Mint
Bloody Mary Bar | \$17.50 / glass Fairmont's classic
Recipe, Seasonal Condiments & Garnishes





FAIRMONT
CHÂTEAU LAURIER

BANQUET MENU 2022

BREAKFASTS

BREAKS

LUNCHES

RECEPTIONS

DINNERS

BEVERAGES

V VEGAN
VEG VEGETARIAN
GF GLUTEN FREE

LUNCH • TO GO LUNCH

23

THE LUNCH TO GO

Minimum 10 people | One Sandwich \$48 | Two Sandwiches \$54

Mediterranean Pasta Salad

CHOICE OF SANDWICH

Roast Beef with Horseradish and Pickle

Tuna Salad Wrap, Capers and Lettuce

Smoked Turkey, Cranberry Mayo, Swiss and Tomato

Butter Chicken Salad in Pita Bread

Smoked Salmon, Cream Cheese Bagel

Roasted Portobello, Grilled Peppers, Hummus Wrap - **VEG**

Montreal Smoked Meat, Sauerkraut

Lime and Cilantro Chicken Salad

Roasted Ham and Brie with Mustard

Bacon, Heirloom Tomatoes and Arugula "BLT"

Individual Trail Mix

Potato Chips

Two Chocolate Chip Cookies

Whole Fruit (either Apple or Banana)

Bottled Still or Sparkling Water, Juices,
Flavoured San Pellegrino (Choice of one)





FAIRMONT
CHÂTEAU LAURIER

BANQUET MENU 2022

RECEPTION





FAIRMONT
CHÂTEAU LAURIER

BANQUET MENU 2022

BREAKFASTS

BREAKS

LUNCHES

RECEPTIONS

DINNERS

BEVERAGES

V VEGAN
VEG VEGETARIAN
GF GLUTEN FREE

RECEPTION • CANAPÉS AND HORS D'OEUVRES

25

CANAPES AND HORS D'OEUVRES

Priced per dozen – A minimum Order of Three (3) Dozen per Selection is Required. A \$6 per Dozen Surcharge will Apply if Minimum is not Met.

COLD CANAPÉS

- Smoked Salmon on Pumpernickel | \$44
- Tomato Bruschetta on Crostini – **VEG** | \$45
- Pickled Pear on Goat Cheese | \$45
- Compressed Watermelon and Lobster | \$47
- Blue Cheese Mousse on Hazelnut Sable – **VEG** | \$44
- Bocconcini and Tomato Skewer – **VEG** / **GF** | \$45
- Salmon Tartare in Savory Cone | \$45
- Hoisin BBQ Duck Wrap | \$46
- Roasted Beets, Truffle Marinade – **V** / **GF** | \$45
- Vietnamese Shrimp Rice Rolls – | \$45
- Sustainable Caviar on Sour Cream and
- Heirloom Potato – **GF** | \$48
- Duck Confit and Apple Slaw on Crostini | \$48

HOT HORS D'OEUVRES

- Vegetarian Monsoon Roll, Plum Sauce | \$45
- Thai Chicken Satay, Peanut Sauce – **GF** | \$46
- Caramelized Onion and Goat Cheese Flat Bread, Arugula, Balsamic – **VEG** | \$45
- Butter Chicken, Naan Flat Bread | \$45
- Miniature Crab Cakes, with Lemon Garlic Aioli | \$50
- Devils on Horseback, Medjool Dates with Stilton Cheese Wrapped in Bacon – **GF** | \$51
- Mushroom Risotto Fritter, Truffle Aioli – **VEG** | \$52
- Lemon Grass Skewered Jumbo Shrimp, Soy Lime Glaze | \$56
- Coconut Shrimp, Lemon Dip | \$54
- Seared Scallop Skewer – **GF** | \$60
- Mini Steak Frites – **GF** | \$64
- Cod Fritters, Tartar Sauce | \$56
- Paneer Tikka, Yogurt Dip – **VEG** / **GF** | \$54
- Honey Cured Torched Aged Cheddar on Cedar – **VEG** / **GF** | \$48





FAIRMONT
CHÂTEAU LAURIER

BANQUET MENU 2022

BREAKFASTS

BREAKS

LUNCHES

RECEPTIONS

DINNERS

BEVERAGES

V VEGAN
VEG VEGETARIAN
GF GLUTEN FREE

RECEPTION • ACTION STATIONS

26

ACTION STATIONS

Additional charge of \$300 per Chef Attendant for 2 hours \$60 per additional hour

GARLIC AND GINGER PAN SEARED SCALLOPS

- GF | \$59 per dozen

With Lemongrass Scented Basmati,
Beurre Blanc Sauce

SAUTÉED PRAWNS, HERB BUTTER - GF | \$58 per dozen

Tomato Jam, Corn Risotto

SHUCKED OYSTER STATION – GF | \$68 per dozen

Served with Traditional Condiments. *Minimum 10 dozen*

SLIDER STATION | \$20 per person

Beef, Pulled Pork and Salmon on Mini Brioche,
Cheese and Condiments

SOFT SHELL TACO | \$19 per person

Pulled Pork and Braised White Fish
Guacamole, Pico De Gallo, Slaw

POUTINE – GF | \$16 per person

French Fries, Gravy, Cheese Curds
Toppings: Chili, Sour Cream, Shredded Cheese

SEASONAL WILD MUSHROOMS – VEG | \$18 per person

Garlic, Shallots, Fresh Herbs, and Lemon Aioli, served on Crostini

PENNE PASTA CARBONARA | \$17 per person

Applewood Smoked Bacon, Garlic, Chilies, Fresh Herbs

CAVATELLI PUTTANESCA - VEG | \$17 per person

Garlic, Chilies, Olives, Tomato, Fresh Herbs

BUTTERNUT SQUASH RAVIOLI - VEG | \$17 per person

Brown Butter Sauce, Sage and Walnuts

LAMB TAGINE | \$22 per person

Braised Lamb Shank Carved on Couscous

SELECTION OF LOCAL CHEESES - VEG/GF

Including Cedar Torched Aged Cheddar, served with Condiments – | \$28 per person





FAIRMONT
CHÂTEAU LAURIER

BANQUET MENU 2022

BREAKFASTS

BREAKS

LUNCHES

RECEPTIONS

DINNERS

BEVERAGES

V VEGAN
VEG VEGETARIAN
GF GLUTEN FREE

RECEPTION • CARVING STATIONS

27

CARVING STATIONS

Additional charge of \$300 per Chef Attendant for 2 hours \$60 per additional hour

HERB AND DIJON CRUSTED ROAST RACK OF LAMB

\$85 per rack – serves approximately 5

Whiskey-Mint Sauce, Pear and Apricot Chutney

ROASTED LEG OF ONTARIO LAMB

Stuffed with Sundried Fruit and Fresh Herbs |

\$180 each – serves approximately 20,

Whiskey-Mint Sauce, Pear and Apricot Chutney

SEA SALT CRUSTED PRIME RIB OF BEEF

\$880 each – serves approximately 50

Crusty Rolls, Pan Jus, Creamy Horseradish and Assorted Mustards

POMMERY MUSTARD CRUSTED BEEF STRIPLOIN

\$765 each – serves approximately 40

Crusty Rolls, Pan Jus, Creamy Horseradish and Assorted Mustards

PEPPERCORN CRUSTED BEEF TENDERLOIN

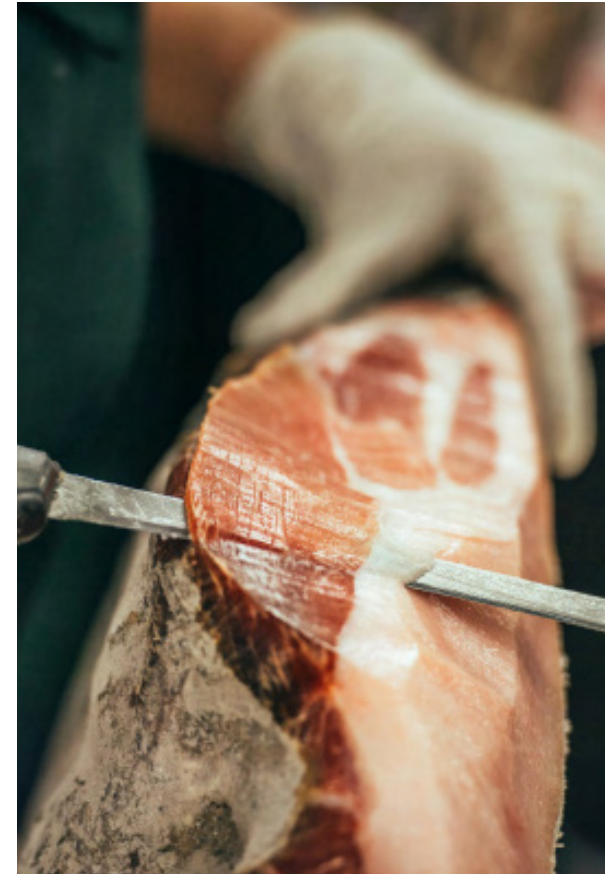
\$825 each – serves approximately 40

Crusty Rolls, Pan Jus, Creamy Horseradish and Assorted Mustards

ALBERTA HIP OF BEEF

\$1,550 each – serves approximately 140

Crusty Rolls, Pan Jus, Creamy Horseradish and Assorted Mustards





FAIRMONT
CHÂTEAU LAURIER

BANQUET MENU 2022

BREAKFASTS

BREAKS

LUNCHES

RECEPTIONS

DINNERS

BEVERAGES

V VEGAN
VEG VEGETARIAN
GF GLUTEN FREE

RECEPTION • À LA CARTE

28

RECEPTION

JUMBO PRAWNS TOWER - GF | \$61 per dozen

Lemons and Condiments

SUSHI

\$70 per dozen (5 dozen Minimum order)

Selection of Vegetarian, Seafood Nigiri and Maki Rolls,
Pickled Ginger, Soya Sauce, Wasabi and Chop Sticks

ARTISAN CHEESE - VEG

Small \$235 (serves 20) | Medium \$600 (serves 50) | Large
\$1030 (serves 100)

Local and Imported Cheese with Assorted Crisp
Breads, Fresh Grapes and Sun Dried Fruit

SELECTION OF LOCAL CHEESES - VEG

\$20 per person

Served with Condiments

WARM SPINACH AND LOBSTER DIP

Small \$195 (serves 25) | Large \$325 (serves
50)

Pita, Flat Bread and Naan

BAKED BRIE – VEG

Small \$185 (serves 25) | Large \$325 (serves
50)

Topped with Bruschetta

WARM KALE, PEAR AND ASIAGO CHEESE DIP

VEG | Small \$195 (serves 25) | Large \$325 (serves 50)

Pita, Flat Bread and Naan

COLD SMOKED SALMON

\$275 per Side (serves 20)

Lemon, Onion, Capers, Cream Cheese, Rye Bread

WARM MAPLE AND CEDAR SMOKED SALMON

GF | \$280 per Side (serves 20)

Five Onion Marmalade, Wild Rice

MEDITERRANEAN MEZZE BAR - VEG

\$360 (serves 25)

Hummus, Baba Ghanoush, Tabouleh, Olives,
Dolmades, Feta Cheese, Garlic Dip, Pita and
Armenian Flat Breads

ANTIPASTO

\$510 (serves 25)

Prosciutto with Melon, Mortadella, Genoa Salami,
Pepperoncini, Provolone, Fontina, Mozzarella,
Marinated Vegetables, Olives, Sliced Baguette and
Grissini Sticks

MARKET VEGETABLES WITH FRESH HERBS AND ROASTED GARLIC DIP - VEG

Small \$140 (serves 25) | Medium \$245 (serves 50) | Large
\$440 (serves 100)



FAIRMONT
CHÂTEAU LAURIER

BANQUET MENU 2022

BREAKFASTS

BREAKS

LUNCHES

RECEPTIONS

DINNERS

BEVERAGES

V VEGAN
VEG VEGETARIAN
GF GLUTEN FREE

RECEPTION • À LA CARTE

29

RECEPTION cont.d

ITALIAN CROSTINI AND SPREADS - VEG

Small \$175 (serves 25) | Large \$325 (serves 50)

Tomato and Basil Bruschetta, Olive Tapenade, Roasted Garlic Pimento Spread with Crostini

SLICED FRESH FRUIT - V/GF

Small \$195 (serves 25) | Medium \$390 (serves 50) | Large \$780 (serves 100)

Add Berries (Market Price)

WARM PRETZEL PIECES AND HONEY MUSTARD DIP- VEG

Small \$175 (serves 25) | Large \$350 (serves 50)

LOCAL CHARCUTERIE \$28 per person

Cured Meats, Mustards, Chutneys and Pickles

SWEET ENDINGS \$29 per person

Macarons, Truffles, Mini Pastries, Chocolate Éclairs, Croque-en-Bouche, Maple Fudge, Apple Fritters, Warm Maple Crêpes, Chocolate Bark Tower

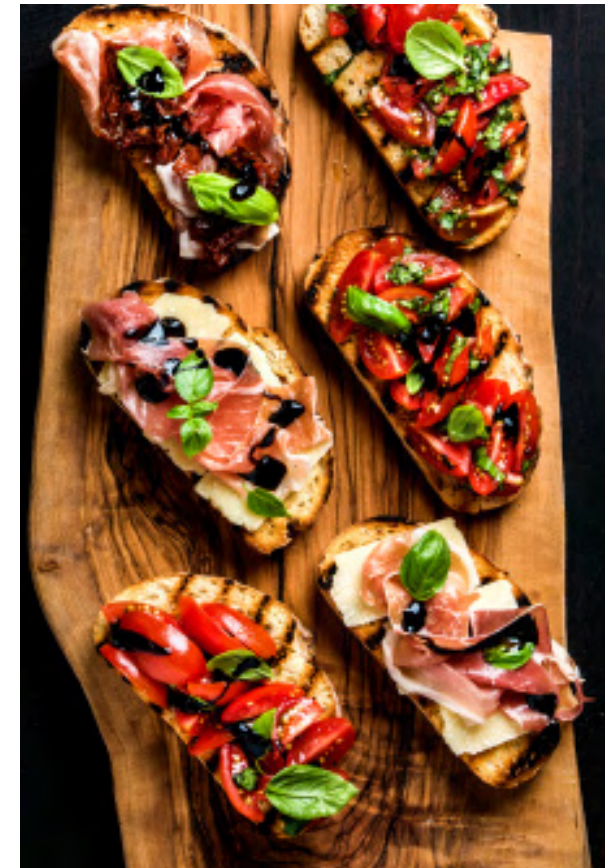
MAPLE WALNUT FUDGE - GF | \$65 per dozen

CHOCOLATE DIPPED STRAWBERRIES GF | \$65 per dozen

ASSORTED FRENCH PASTRIES \$65 per dozen

WARM APPLE CINNAMON

FITTERS VEG | \$65 per dozen





FAIRMONT
CHÂTEAU LAURIER

BANQUET MENU 2022

BREAKFASTS

BREAKS

LUNCHES

RECEPTIONS

DINNERS

BEVERAGES

V VEGAN
VEG VEGETARIAN
GF GLUTEN FREE

RECEPTION • BYWARD MARKET RECEPTION

30

BYWARD MARKET RECEPTION

Minimum 50 people | \$95 per person

Let us take your group to the ByWard Market, Canada's oldest and largest farmers market. The legendary builder of the Ottawa's Rideau Canal, Colonel By himself laid out the street plan of the By Ward Market, designating George Street and York Street to be extra wide to accommodate the creation of a public market and gathering place. Fairmont Château Laurier recreates a "public market" in any of our Ballroom's with a ByWard Market reception, which offers a fun evening with great food, ideal for the opening or closing night of a conference, great for networking! To enhance the evening, your Catering or Conference Service Manager can also suggest live entertainment.

SELECTION OF LOCAL CHEESES

CHARCUTERIE

Assorted Salami and Cured Meats, Mustard, Chutneys and Crackers

ASSORTED VEGGIES AND DIPS VEG/GF

Roasted Garlic, Olive and Pimento Dips

CHOICE OF FOUR (4) ACTION ST STATIONS

*Additional charge of \$300 per Chef Attendant for 2 hours
\$60 per additional hour*

SAUTÉED PRAWNS - GF

Herb Butter, Tomato Jam, Corn Risotto

WILD MUSHROOMS - VEG

Garlic, Shallots, Fresh Herbs, Served on Crostini

SOFT SHELL TACO

Pulled Pork and Braised Fish, Guacamole, Pico de Gallo, Slaw

POUTINE - GF

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

PENNE PASTA CARBONARA

Applewood Smoked Bacon, Garlic, Chilies, Fresh Herbs

SLIDERS

Beef, Pulled Pork, Salmon on Mini Brioche, Cheeses and Condiments

CHICKEN DONAIR

Garlic Sauce, Assorted Condiments

BEER BRAISED BEEF SHORT RIBS

Horseradish Whipped Potatoes

SWEET TOOTH?

Macarons, Truffles, Mini Pastries, Chocolate Éclairs, Croque-en-Bouche, Maple Walnut Fudge, Apple Fritters, Warm Maple Crêpes, Chocolate Bark Tower *add \$29 per person*



FAIRMONT
CHÂTEAU LAURIER

BANQUET MENU 2022

DINNER





FAIRMONT
CHÂTEAU LAURIER

BANQUET MENU 2022

BREAKFASTS

BREAKS

LUNCHEES

RECEPTIONS

DINNERS

BEVERAGES

V VEGAN
VEG VEGETARIAN
GF GLUTEN FREE

DINNER • PLATED DINNER

32

À LA CARTE

*À la Carte Dinner selections are to be minimum of (4) courses.
Prices are on Main Course options.*

SOUPS

Roasted Butternut Squash and Apple Bisque – **VEG/GF**

Wild Mushroom Bisque – **VEG/GF**

Carrot Ginger Potage – **VEG/GF**

Roasted Cauliflower, Truffle and Pine Nut Bisque –
VEG/

GF | Additional \$4

Prawns and Heirloom Tomato Bisque - **GF** | Additional \$5

SALADS

Artisan Greens, Shaved Vegetables, Apple Cider
Vinaigrette – **V/GF**

Baby Spinach, Caramelized Pears, Feta and Balsamic
Dressing – **VEG/GF**

Heirloom Tomato and Fior de Latte Bocconcini, Micro
Basil – **VEG/GF**

Winter Greens, Baby Kale, Citrus, Dried Cranberries,
Pumpkin Seeds – **V/GF**

Salt Roasted Beets, Fennel Slaw, Micro Greens,
Honey Dressing – **VEG/GF** | Additional \$5

Iceberg Wedge Salad, Bacon, Tomato, Blue Cheese
| Additional \$5.50

APPETIZER

Warm Aged Cheddar Soufflé, Baby Greens, Salt
Roasted Beets, Fig and Aged Balsamic Vinaigrette
– **VEG** | Additional \$6

Wild Mushroom Ravioli, Truffle Cream, Ricotta
VEG | Additional \$6

Nova Scotia Smoked Salmon, Onion Relish,
Quail Egg, Aioli – **GF** | Additional \$6

Seared Scallop, Corn Risotto – **GF** | Additional \$6

Asparagus Lobster and Ricotta Salad, Lemon
Vinaigrette – **GF** | Additional \$8

SPEECHES FIRST? ENHANCE YOUR DINNER

PRE-SET PLATTERS

Antipasto Platter | \$15 per person

Zucchini and Lemon Bruschetta, Baba Ghanoush,
Hummus, Flat Bread and Pita - **VEG**

Cheese and Charcuterie | \$19 per person

PALATE CLEANSERS additional \$7.50

Maltese Orange Sorbet – **V/GF**

Pink Grapefruit Sorbet – **V/GF**

Berry Sorbet – **V/GF**

Basil Lime – **V/GF**

Sorbets served in an “Ice Globe” - add \$7 per person.



FAIRMONT
CHÂTEAU LAURIER

BANQUET MENU 2022

BREAKFASTS

BREAKS

LUNCHES

RECEPTIONS

DINNERS

BEVERAGES

V VEGAN
VEG VEGETARIAN
GF GLUTEN FREE

DINNER • MAINS

33

MAINS

FISH

Seared Trout Filet, Tomato Jam, Soft Polenta | \$80

Soy Maple Marinated Salmon, Onion Relish – **GF** | \$81

Roasted Sablefish, Mustard Cabbage, Parsnip and White
Chocolate Purée – **GF** | \$85

Five Spice Roasted Salmon, Celery, Parsnip and Potato
Hash – **GF** | \$84

POULTRY (FROM ONTARIO, GRAIN FED AND HALAL)

Honey Roasted Chicken, Roasted Red Pepper Relish,
Thyme Jus – **GF** | \$79

Honey Glazed Herb Crusted Chicken Breast, Basil Jus
– **GF** | \$80

Caramelized Onion Boursin Stuffed Chicken Breast – **GF** | \$86

Braised Chicken Breast Forestière, Soft Polenta | \$88

MEATS

Roasted Prime Rib of Beef, Red Wine Jus – **GF** | \$91

Grilled Beef Tenderloin, Porcini Drizzle – **GF** | \$95

Grilled Beef Tenderloin Topped with Braised Short Rib –
GF | \$100

Ontario Rack of Lamb and Braised Shank – **GF** | \$106

VEGETARIAN OPTION (SELECT ONE)

Chickpea Curry Wellington – **VEG**

Butternut Squash Kale Risotto, Toasted Walnut – **VEG/GF**

Wild Mushroom and Truffle Pappardelle – **VEG**

DESSERTS

Strawberry Shortcake, Our Famous Buttermilk Scone,
Whipped Mascarpone

Flourless Chocolate Torte, Fresh Whipped Cream,
Berries – **GF**

Coconut Crème Brûlée, Shortbread Cookie

Lemon Tart, Raspberry Meringue, Fresh Whipped Cream

Classic Vanilla Cheesecake, Sour Cherry Compote

UPGRADE YOUR DESSERT *for \$6*

Opera Gâteau, Galliano Berries, Fresh Whipped Cream

Chocolate Dipped Banana Mouse Tart, Dulce de
Leche Ice Cream

Chocolate Ganache, Chocolate Praline and
Raspberry Sorbet

*Incorporate your Event or Company Logo, from \$7 per
Plate*

SWEET ENDINGS *\$29 per person*

Selection of Macarons, Truffles, Mini Pastries,
Chocolate Éclairs, Croque-en-Bouche, Maple Fudge,
Apple Fritters, Warm Maple Crêpes, Chocolate Bark,
Fresh Fruit

All dinners are served with Fresh Brewed Coffee and
Fairmont Signature Teas



FAIRMONT
CHÂTEAU LAURIER

BANQUET MENU 2022

BREAKFASTS

BREAKS

LUNCHES

RECEPTIONS

DINNERS

BEVERAGES

V VEGAN
VEG VEGETARIAN
GF GLUTEN FREE

DINNER • SIGNATURE MENU

34

THE PARLIAMENTARIAN SIGNATURE MENU

Minimum 20 People | \$100 per person

Asparagus and Truffle Bisque – **VEG/GF**

Baby Spinach, Caramelized Pears, Feta and Balsamic
Dressing– **VEG/GF**

Seasonal Sorbet

CHOICE ENTRÉE SELECTED AT TABLE

Honey Roasted Chicken, Roasted Red Pepper Relish,
Thyme Jus – **GF**

Or

Maple Soy Marinated Salmon, Onion Jam – **GF**

Or

Mustard Crusted Carved Striploin, Bordelaise Sauce– **GF**

Opera Gâteau, Galliano Berries, Fresh Whipped Cream

Fresh Brewed Coffee and Fairmont Signature Teas

THE PEACE TOWER SIGNATURE MENU

Minimum 20 People | \$103 per person

Roasted Apple and Butternut Squash Bisque Grated
Nutmeg Crème – **VEG/GF**

Heirloom Tomato, Fior de Latte Bocconcini, Basil –
VEG/GF

Seasonal Sorbet

CHOICE ENTRÉE SELECTED AT TABLE

Seared Trout Filet, Tomato Jam, Soft Polenta

Or

Caramelized Onion, Boursin Stuffed Chicken Breast – **GF**

Or

Roasted Prime Rib of Beef, Bordelaise Sauce – **GF**

Buttermilk Panna Cotta, Ice Wine Glaze, Berries

Fresh Brewed Coffee and Fairmont Signature Teas





FAIRMONT
CHÂTEAU LAURIER

BANQUET MENU 2022

BREAKFASTS

BREAKS

LUNCHES

RECEPTIONS

DINNERS

BEVERAGES

V VEGAN
VEG VEGETARIAN
GF GLUTEN FREE

DINNER • SIGNATURE MENU

35

THE GOVERNOR GENERAL SIGNATURE MENU

Minimum 20 People | \$121 per person

Roasted Cauliflower, Truffle and Pine Nut Bisque – **GF/VEG**

Chilled Seafood Trio: Shrimp, Scallops and Smoked
Salmon Rose, Lemon Dill Aioli – **GF**

Seasonal Sorbet

CHOICE ENTRÉE SELECTED AT TABLE

Roasted Duck Breast, Blackberry Jus, Squash
Succotash – **GF**

Or

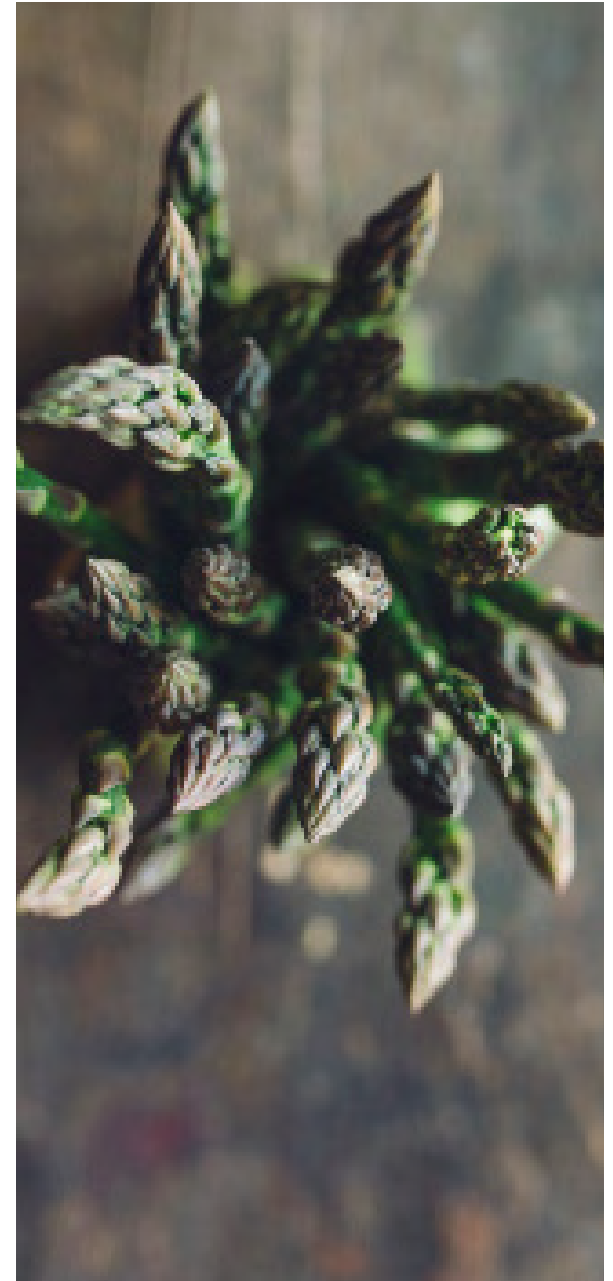
Grilled Beef Tenderloin Topped with Braised Short Rib – **GF**

Or

Roasted Sablefish, Mustard Braised Cabbage,
Parsnip Purée – **GF**

Chocolate Dipped Banana Tart, Dolce de Leche Ice Cream

Fresh Brewed Coffee and Fairmont Signature Teas





FAIRMONT
CHÂTEAU LAURIER

BANQUET MENU 2022

BREAKFASTS

BREAKS

LUNCHES

RECEPTIONS

DINNERS

BEVERAGES

V VEGAN
VEG VEGETARIAN
GF GLUTEN FREE

DINNER • DINNER BUFFET

36

THE OTTAWA RIVER BUFFET

Minimum 50 people

Soup, Salad Bar, 2 Prepared Salads, 3 Entrées,
Desserts | \$87

Soup, Salad Bar, 3 Prepared Salads, 4 Entrées,
Desserts | \$90

Soup, Salad Bar, 4 Prepared Salads, 5 Entrées,
Desserts | \$93

Fresh Rolls and Butter

Roasted Butternut Squash and Apple Soup – **VEG/GF**

SALAD BAR **V/GF**

Assorted Greens, Tomatoes, Cucumber, Carrots, Shaved
Onions, Seeds, Honey House and Balsamic Dressings

PREPARED SALADS

Cucumber, Tomato, Feta – **VEG/GF**

Organic Quinoa, Almond and Dried Berries – **V**

Israëli Couscous, Grilled Zucchini, Lemon – **V**

Tomato, Watermelon, Fresh Herbs, Balsamic – **V/GF**

Pasta with Sundried Tomato, Olive Tapenade,
Arugula – **VEG**

Salt Roasted Beets, Shaved Red Onions – **VEG**

Country Style Potatoes, Caramelized Onion,
Mustard Dressing – **VEG**

Broccoli Slaw with Raisins – **V/GF**

Roasted Squash, Kale and Maple Vinaigrette – **V/GF**

COLD

Atlantic Smoked Salmon

Local and Imported Cheeses with Crisp Breads, Fresh
Grapes and Sundried Fruit

Warm Spinach and Lobster Dip, Pita, Flat and
Naan Bread

MAIN COURSES

Mustard Roasted Leg of Lamb, Buttermilk Whipped
Potatoes – **GF**

Soy Maple Glazed Salmon, Onion Jam, Wild Rice – **GF**

Seared Trout, Tarragon-Crab Sauce, Pea Risotto – **GF**

Butter Chicken, Basmati Rice – **GF**

Lemon Thyme Roasted Chicken Breast,
Fingerling Potatoes – **GF**

Chicken Parmesan Milanese, Roasted Tomato
and Arugula

Penne Pasta Carbonara, Applewood Smoked Bacon
Spinach and Ricotta Cannelloni, Arrabiata Sauce – **VEG**

Seasonal Vegetables – **V/VEG**

DESSERTS

Warm Maple Crêpes, Chocolate Mousse, Assorted
French Pastries, Mini Cakes and Fresh Fruit

Fresh Brewed Coffee and Fairmont Signature Teas



FAIRMONT
CHÂTEAU LAURIER

BANQUET MENU 2022

BREAKFASTS

BREAKS

LUNCHEES

RECEPTIONS

DINNERS

BEVERAGES

V VEGAN
VEG VEGETARIAN
GF GLUTEN FREE

DINNER • DINNER BUFFET

37

THE RIDEAU CANAL BUFFET

Minimum 50 people

Soup, Salad Bar, 2 Prepared Salads, 3 Entrées,
Desserts | \$100

Soup, Salad Bar, 3 Prepared Salads, 4 Entrées,
Desserts | \$101

Soup, Salad Bar, 4 Prepared Salads, 5 Entrées,
Desserts | \$110

Fresh Rolls and Butter

Roasted Cauliflower, Truffles and Pine Nut Bisque - **GF/VEG**

SALAD BAR – **V/GF**

Assorted Greens, Tomatoes, Cucumber, Carrots, Shaved
Onions, Seeds, Honey House and Balsamic Dressing

PREPARED SALADS

Cucumber, Tomato, Feta – **VEG/GF**

Organic Quinoa, Almond and Dried Berries – **V**

Israeli Couscous, Grilled Zucchini and Lemon – **V**

Tomato, Watermelon, Fresh Herbs, Balsamic – **V/GF**

Pasta, Sundried Tomato, Olive Tapenade, Arugula – **V/GF**

Salt Roasted Beets, Shaved Red Onions – **VEG/GF**

Country Style Potatoes, Caramelized Onion,
Mustard Dressing – **VEG**

Broccoli Slaw with Raisins – **V/GF**

Roasted Squash, Kale and Maple Vinaigrette – **V/GF**

COLD

Atlantic Smoked Salmon, Prawn Tower, Mussels and
Clams, Condiments

Local and Imported Cheese with Assorted Crisp Breads

Warm Spinach and Lobster Dip, Pita, Flat Bread
and Naan

Grilled Asparagus and Gatineau Hills Mushrooms - **V/GF**

MAIN COURSES

Petit Beef Filet, Sautéed Mushroom, Buttermilk
Mashed Potato – **GF**

Shaved Beef, Roasted Mushrooms, Potato Gnocchi

Grilled Hanger Steak, Caramelized Onion, Confit
Potato – **GF**

Roasted Pork, Apple Chutney, Buttermilk Potato – **GF**

Veal Schnitzel, Spätzle

Soy Maple Glazed Salmon, Onion Jam, Wild Rice – **GF**

Seared Trout, Tarragon Crab Sauce,
Sweet Pea Risotto – **GF**

Butter Chicken, Basmati Rice – **GF**

Lemon Thyme Roasted Chicken Breast,
Fingerling Potatoes – **GF**

Chicken Parmesan Milanese, Roasted Tomato
and Arugula

Cavatelli Puttanesca, Tomato and Olives – **VEG**

Mushroom Ravioli, Pancetta and Fresh Herbs

Seasonal Vegetables - **V/GF**

DESSERTS

Warm Maple Crêpes, Chocolate Mousse, Assorted
French Pastries, Mini Cakes, Sugar Pies, Fruit
Tartlets, Maple Fudge and Fresh Fruits

Fresh Brewed Coffee and Fairmont Signature Teas



FAIRMONT
CHÂTEAU LAURIER

BANQUET MENU 2022

BREAKFASTS

BREAKS

LUNCHES

RECEPTIONS

DINNERS

BEVERAGES

V VEGAN
VEG VEGETARIAN
GF GLUTEN FREE

DINNER • LATE NIGHT OFFERINGS

38

LATE NIGHT OFFERINGS

Available from 9:00pm

PIZZA BOARDS \$151 (Approximately 60 squares)

Margherita, Pepperoni or Specialty Pizzas

NACHOS AND SALSA - VEG \$59 per order (serves 20 guests)

WARM PRETZELS - VEG | \$59 per dozen

Served with Assorted Mustards

QUESADILLAS \$90 per order (approximately 20 Slices per Order)

Served with Grilled Chicken, Bell Peppers, Monterrey Jack Cheese and Fresh Cilantro with Sour Cream and Lime Dipping Sauce

ACTION STATIONS

*Chef Attendant Required at \$300 for 2 hours
\$65 per additional hour*

POUTINE STATION - GF | \$16 per person
(50 Person Minimum Order)

French Fries, Gravy, Cheese Curds

Toppings: Chili, Sour Cream, Shredded Cheese

MONTREAL SMOKED MEAT STATION \$19 per person

Served with Warm Smoked Meat and French Fries, Sauerkraut, Fresh Rye Bread, Assorted Mustards

SOFT SHELLED TACO STATION \$20 per person (Average of 2 per Person)

Served with Pulled Pork and Braised White Fish
Guacamole, Slaw, Specialty Sauce, Chopped Lettuce and Tomato, Picked Onions

SLIDER STATION \$20 per person

Beef, Pulled Pork and Salmon on Mini Brioche
Cheese, Condiments

SWEET ENDINGS \$29 per person

Macarons, Truffles, Mini Pastries, Chocolate Éclairs, Croque-en-Bouche, Maple Walnut Fudge, Apple Fritters, Warm Maple Crêpes, Chocolate Bark Tower

Maple Walnut Fudge – **GF** | \$65 per dozen

Chocolate Dipped Strawberries – **GF** | \$65 per dozen

Assorted French Pastries | \$65 per dozen

Warm Apple Cinnamon Fritters – **VEG** | \$65 per dozen

SPECIALTY COFFEE STATION

\$13.50 per coffee | Bartender Fee \$200

Frangelico, Bailey's, Kahlua, Cognac, Grand Marnier, Whipped Cream, Shaved Chocolate

Favourites: B-52 Kahlua, Bailey's, Grand Marnier, Coffee, Cream | Montecristo Grand Marnier, Kahlua,





FAIRMONT
CHÂTEAU LAURIER

BANQUET MENU 2022

BEVERAGES





FAIRMONT
CHÂTEAU LAURIER

BANQUET MENU 2022

BREAKFASTS

BREAKS

LUNCHES

RECEPTIONS

DINNERS

BEVERAGES

V VEGAN
VEG VEGETARIAN
GF GLUTEN FREE

BEVERAGES • BEVERAGE AND WINE SERVICE

40

BEVERAGE SERVICE

HOST OR CASH BARS

If less than \$500 is consumed per host or cash bar, a labour charge of \$200 per bar will apply.

Cash bar prices will be confirmed and posted at the time of the event.

	HOST BAR
Standard Liquor 1 oz	\$9.5
Finlandia Vodka, Beefeater Gin, Bacardi Superior White Rum, Barcardi Oakheart Spice Rum, Jack Daniels, Famous Grouse Blended Scotch, Canadian Club Rye	
Deluxe Liquor 1 oz.	\$10.75
Grey Goose Vodka, Bombay Sapphire Gin, Bacardi 8 Years, Lot 40 Rye, Chivas Regal	
Premium Liquor 1 oz.	\$15.50
Belvedere Vodka, Hendrick's Gin, Mount Gay Black Barrel Rum, Woodford Reserve Bourbon	
All Canadian Liquor 1 oz.	\$12
Iceberg Vodka, Dillon's Gin, Chic Choc Spiced Rum, Crown Royal Whiskey	
Single Malt Scotch 1 oz.	\$13
Glenlivet 12 yr	
MacCallan 12yr	

	HOST BAR
House Wine by Glass 5 oz. / 9oz. Canadian	\$11 / \$15.25
Jackson -Triggs Chardonnay Jackson -Triggs Cabernet Blend	
House Wine by Glass 5 oz. / 9oz. Imported	\$12 / \$16.75
Santa Carolina, Sauvignon Blanc – Chile Santa Carolina Cabernet Sauvignon - Chile	
Domestic Beer	\$9
Coors Light, Molson Canadian, Alexander Keiths	
Imported Beer	\$10
Stella	
Craft Beer	\$9.75
Beau's Lug Tread	
Mill St. Tank House	
Mill St. Organic	





FAIRMONT
CHÂTEAU LAURIER

BANQUET MENU 2022

BREAKFASTS

BREAKS

LUNCHESES

RECEPTIONS

DINNERS

BEVERAGES

V VEGAN
VEG VEGETARIAN
GF GLUTEN FREE

BEVERAGES • BEVERAGE AND WINE SERVICE

41

BEVERAGE SERVICE *cont'd*

	HOST BAR
Aperitifs 2 oz. Dubonnet, Cinzano Red, Cinzano White	\$9
Liqueurs and Digestifs 1 oz. Kahlua, Bailey's, Henessey VS, Grand Marnier, St. Germain	\$12.50
Soft Drinks, Bottled Water	\$6.50
Assorted Juices	\$7.00



BAR PACKAGES

	REGULAR LIQUORS	DELUXE LIQUORS
1 hour Package	\$26 per person	\$28 <i>per person</i>
2 hour Package	\$37 per person	\$41 <i>per person</i>
3 hour Package	\$44 per person	\$50 <i>per person</i>
4 hour Package	\$54 per person	\$59 <i>per person</i>
5 hour Package	\$59 per person	\$66 <i>per person</i>

BAR PACKAGES INCLUDE

Choice of Regular or Deluxe Liquor, Canadian House Wines, Domestic and Craft Beers, Soft Drinks, Assorted Juices.

DINNER WINE PACKAGE

(Based on 2 glasses per person during dinner service)

Canadian House Wine Dinner Service Package
\$29 *per person*

International House Wine Dinner Service Package
\$31 *per person*



FAIRMONT CHÂTEAU LAURIER

BANQUET MENU 2022

BREAKFASTS

BREAKS

LUNCHES

RECEPTIONS

DINNERS

BEVERAGES

V VEGAN
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BEVERAGES • BEVERAGE AND WINE SERVICE

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MIXOLOGY

	HOST BAR
Champagne Cocktails	
Kir Royal <i>Crème de Cassis, Sparkling Wine, Lemon Twist</i>	\$15.50
Bellini <i>Peach Puree, Chambord, Sparkling Wine, Fresh Raspberry</i>	\$16.50
French 75 <i>Gin, Fresh Lemon Juice, Simple Syrup, Sparkling Wine</i>	\$15.50
Classic Mimosa <i>Grand Marnier, Orange Juice Sparkling Wine</i>	\$15.50
Martinis	
Classic Gin or Vodka Martini <i>Gin or Vodka Dash of Dry Vermouth, Lemon Twist or Olive</i>	\$15.50
Cosmopolitan Martini <i>Vodka, Triple Sec, Cranberry Juice Orange Wheel</i>	\$15.50
Seasonal Shrub Martini <i>Vodka, Homemade Seasonal Shrub Seasonal Garnish (Apple, Cucumber or Candied Ginger)</i>	\$15.50
Lemon Drop Martini <i>Vodka, Lemon Juice, Triple Sec Lemon Twist</i>	\$15.50

	HOST BAR
Fairmont Classics	
Fairmont Old Fashioned <i>Woodford Reserve Bourbon Mount Gay Black Barrel Rum, Simple Syrup, Angostura Bitters, Orange Wheel</i>	\$18.50
The Right Word <i>Bombay Sapphire Gin, Lillet Blanc, St. Germain, Fresh Lime Juice, Lime Wheel</i>	\$16.50
Cocktails	
Mojito <i>Bacardi White Rum, Simple Syrup Crushed Mint Leaves, Mint Sprig, Soda Water</i>	\$14.50
Manhattan <i>Canadian Club Rye, Sweet Vermouth Angostura Bitters, Maraschino Cherry</i>	\$14.50
Mocktails	
Virgin Mule <i>Ginger Beer, Lime Juice, Club Soda Lime Wedge</i>	\$12.50

PUNCH

(4.5 liters serves approximately 40 glasses)
Fruit Punch | \$175 Red Sangria | \$205
Champagne Punch | \$225
Vodka or Rum Punch | \$225

A LA CARTE BAR SNACKS

Mixed Nuts | \$23 (Serves 10)
Salted Pretzels | \$21 (Serves 10)
House Made Kettle Chips | Dip | \$32 (Serves 12)
Tortilla Chips | Tomato Salsa | Tomatillo Salsa \$26 (Serves 12)



FAIRMONT
CHÂTEAU LAURIER

BANQUET MENU 2022

BREAKFASTS

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DINNERS

BEVERAGES

V VEGAN
VEG VEGETARIAN
GF GLUTEN FREE

BEVERAGES • BEVERAGE AND WINE SERVICE

43

WINE SERVICE

CANADIAN

WHITE

Jackson-Triggs Chardonnay (House Wine) | \$49

Pale straw colour; light vanilla/oak and fruit aroma; ripe apple in flavour, dry wine with a touch of spice in the finish.

Château des Charmes Chardonnay, VQA | \$50

Bright yellow gold colour; smoky melon, apple fruit with earthy/mineral notes; medium-full bodied with smoky, rich fruit flavours with earthy notes; balanced acidity on the long finish.

Jackson-Triggs Sauvignon Blanc | \$52

Pale straw colour with a lively nose of gooseberry and lemon; fruit character is replayed on the palate; crisp and dry, with light / medium body

Inniskillin Pinot Grigio, VQA | \$52

Pale straw colour; waxy, delicate mineral, apple and floral/citrus rind aromas; dry, light-medium bodied with citrus fruit and nut flavours; crisp, clean finish.

No99 Gretzky, Riesling, VQA | \$59

Very pretty Riesling sporting ripe peach and fresh flower aromas that follow through on the slap shot palate. Nice, crisp finish.

Trius, Sauvignon Blanc, VQA | \$63

Pale straw colour; lemon and grapefruit with mineral, gooseberry and grass aromas; dry, medium body; fresh lemon flavour with a long crisp finish.

Vintage Ink, Chardonnay, VQA | \$57

The nose is grassy and grapefruit - it just feels like a warm, dry summer day. There is just a hint of herbaceous on this wine on the finish. While the savory notes are there they are very subtle and well integrated with a nice creamy texture on the mid palate from this wine. The acidity is bright and crisp on the finish.

Château des Charmes, Old Vines, Rielsing, VQA | \$67

Gorgeous Riesling with lime vibrancy and mouth-watering refreshment. The old vines lend depth and complexity.

Mission Hill, Chardonnay, Okanagan Valley, VQA | \$69

If you haven't yet experienced the dazzling wines of BC's Okanagan Valley, this is a striking introduction. A juicy Chardonnay loaded with flavours of pear, melon and creamy toffee.

Peller Estate, Private Reserve Sauvignon Blanc, VQA | \$73

Here is a Sauvignon Blanc that screams: 'Look at me!' Attention-getting tropical fruit presents on the nose, with fresh grass, citrus and coconut on the palate.

RED

Jackson-Triggs Cabernet Blend (House Wine) | \$49

Medium ruby colour; aromas of red cherry, earth, cracked pepper and toasted oak; on the palate it is dry and medium bodied with flavours of bright red fruit, earth and vanilla with dusty, dry tannins.

Château des Charmes Cabernet Merlot | \$50

Colour; deep ruby. Aromas; blueberry, currant, toasty oak. Palate: medium weight, smooth, flavours of bright cherry, eucalyptus and hits of oak ending with a tart finish.

Jackson-Triggs Merlot | \$53

Ruby red colour; berry fruit and slightly herbal aroma; medium bodied, soft berry flavour, dry wine.

Inniskillin Pinot Noir | \$55

Ruby red colour; aromas of raspberry, cherry fruit, mineral and earthy with a touch of vanilla and spice; dry medium bodied; shows good varietal character.



FAIRMONT
CHÂTEAU LAURIER

BANQUET MENU 2022

BREAKFASTS

BREAKS

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RECEPTIONS

DINNERS

BEVERAGES

V VEGAN
VEG VEGETARIAN
GF GLUTEN FREE

BEVERAGES • BEVERAGE AND WINE SERVICE

44

WINE SERVICE cont'd

Vintage Ink, Merlot-Cabernet, VQA | \$57

Spicy nose, with blackberry, black cherry and cedar layers, and a hint of licorice; rich blackberry, cedar and dark chocolate notes. Finish: Hint of mocha, rich black cherry and vanilla bean. Vibrant acidity, decant for an hour before imbibing.

No99 Gretzky, Cabernet-Merlot, VQA | \$63

Medium ruby colour; aromas and flavours of dark berries, plum, and smoky pepper; dry, full-bodied, with hints of oak on the finish.

Inniskillin, Cabernet Franc, VQA | \$61

Light ruby garnet colour; medium bodied, crisp cranberry and currant flavours with herbal notes in finish.

2015 Gamay Droit, St. David's Bench, VQA | \$67

Gamay Droit is the only vinifera grapevine variety to be born here in Canada - right on St. David's Bench, in fact! It yields wines with dark cherry fruit, earth and smoky spice notes, and this one is unoaked to preserve its unique character.

Mission Hill, Cabernet-Merlot, Okanagan Valley, VQA | \$69

Clear ruby red colour; cassis, plum, vanilla and spicy oak aromas, nicely complex; dry, medium-full body, rounded tannins, fresh blackberry, spice and herbal flavours with balanced acidity and medium length finish.

Peller Estate, Private Reserve Cabernet Sauvignon, VQA | \$77

Full-bodied and firm with rich, ripe black fruit flavours accented by notes of tea leaves and cocoa powder. Spiced blackberry, dark chocolate and cherry notes linger on the extra-dry finish.

ROSE

Jackson Triggs, Rose | \$51

Medium pink colour; candied strawberry-cherry aromas; medium sweet, with sweet fruit flavours, with soft acidity.

2015 Château des Charmes, Rosé, Cuvée d'Andrée | \$70

Made from 100-per-cent pinot noir, this pink gem is dry and medium-bodied, with seductively silky-fleshy texture carrying vibrant flavours redolent of strawberry, raspberry and cherry. Substantial enough to stand up to robust foods.

INTERNATIONAL

WHITE

Chile - Santa Carolina, Sauvignon Blanc (House Wine)
| \$50

Straw yellow colour; grassy, gooseberry and melon nose with ripe citrus fruit flavours; dry, fresh, soft with grassy/citrus notes in the finish.

France - Baron Philippe de Rothschild, Chardonnay |
\$53

Pale straw colour; soft apple, stewed pear, melon and vanilla aromas and flavours; dry, light-medium-bodied, with a touch of grapefruit in the finish.

Italy - Pasqua, Pinot Grigio | \$57

Pale straw; the nose offers notes of delicious apples, citrus, and mineral; dry and medium bodied with a crisp, refreshing finish.

New Zealand - Monkey Bay, Sauvignon Blanc | \$60

Bright clean yellow straw colour; green, herbaceous aromas with hints citrus; dry, medium bodied, with canned peas, citrus and herbal flavours; good length.



FAIRMONT
CHÂTEAU LAURIER

BANQUET MENU 2022

BREAKFASTS

BREAKS

LUNCHES

RECEPTIONS

DINNERS

BEVERAGES

V VEGAN
VEG VEGETARIAN
GF GLUTEN FREE

BEVERAGES • BEVERAGE AND WINE SERVICE

45

WINE SERVICE cont'd

France, Bordeaux – Mouton Cadet, Blanc – Bordeaux Blend | \$63

Pale straw yellow colour; soft pear and grassy citrus aromas; light fruit flavour with a slight refreshing bitterness on the finish.

California, USA - Robert Mondavi Private Sel., Chardonnay | \$69

Deep yellow colour; Aromas of anise, citrus, cooked apple and tropical fruit; Dry, full bodied, with nice balance of tropical fruit and oak; crisp acidity on the long spicy finish.

New Zealand - Marlborough Ridge Sauvignon Blanc | \$68

Marlborough wines show balance and intense flavour. A classic blend of fruit sourced from growers in the Wairau Valley, showing fresh aromas with hints of citrus and crushed nettle. The palate expresses lime zest, dried herb and grapefruit flavours, finishing long and balanced.

France, Chablis, Bourgogne - 2015 Domaine Damp, Chardonnay | \$112

Chablis is 100% Chardonnay grown on soils with fossilized shellfish. Because of that, the wine is a perfect pairing for oysters. Fresh lemon and green apple, an elegant minerality, with a lively finish.

RED

Chile - Santa Carolina, Cabernet Sauvignon (House Wine) | \$50

Deep purple colour; aromas of vanilla, mint, black currant and cherry fruit; dry, full-bodied, well balanced with ripe tannins and spicy, cedary, cassis flavours; medium-long finish.

Australia – McGuigan, Shiraz | \$51

Black cherry red colour; aromas of jammy berry fruit aroma, touch of mint; dry, medium-full bodied, rich and rounded with ripe sweet berry fruit, hints of spice and a soft pleasant finish.

Argentina – Mysterio, Malbec | \$53

Dark ruby in colour, the nose shows aromas of dark berry, toasted vanilla and oak spices. It is medium-bodied, fruity and toasty.

California, USA - Woodbridge, Merlot | \$60

Medium ruby colour; raspberry, blueberry and mocha aromas; medium-bodied and dry; ripe red berry, cassis fruit and supple tannins.

France, Vallée du Rhone – La Vieille Ferme, Cotes du Ventoux | \$57

Medium violet/ruby colour; red cherry aromas with blackberry and floral notes; dry with perfumed raspberry character and a touch of spice; medium finish with light tannins.

California, USA - Robert Mondavi Private Sel., Cabernet Sauvignon | \$74

Medium deep ruby red colour; cassis, sweet cherry, hints of black pepper and spicy oak aromas; dry, full bodied with cassis fruit flavours and cedar notes in the finish.

Italy, Ruffino, Chianti | \$63

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.

France - 2010 Chateau Val d'Or, St Emilion Grand Cru, Bordeaux | \$112

Deep colour. Warm nose of ripe red fruit, macerated fruit and very understated wood. Power and a certain softness are its primary characteristics. Clean effort.





FAIRMONT
CHÂTEAU LAURIER

BANQUET MENU 2022

BREAKFASTS

BREAKS

LUNCHES

RECEPTIONS

DINNERS

BEVERAGES

V VEGAN
VEG VEGETARIAN
GF GLUTEN FREE

BEVERAGES • BEVERAGE AND WINE SERVICE

46

WINE SERVICE cont'd

SPARKLING WINE

Inniskillin Sparkling Cuvée | \$53

Pale straw colour; apple blossom, yeasty and bread pudding aromas with hints of crisp apple; dry, zesty, refreshing palate with a fine cleansing mousse.

Italy - Nua Brut, Prosecco | \$57

There is some Pinot Noir in the blend to give it more seriousness and some suggestive red fruit notes. This wine shows vibrant red apples, ripe citrus, honey and hazelnuts with a hint of toasty brioche. The bubbles are persistent and mouth filling and the wine finishes clean.

Spain – Poema, Cave | \$65

Pale gold colour with a fine mousse; fresh pear, biscuit and citrus aromas; creamy apricot flavour with a soft toasty finish; Medium-bodied with a refreshing touch of citrus

Château des Charmes, Brut, Méthode Traditionelle, Estate Bottled, VQA | \$88

Clear pale lemon with streams of long-lasting bubbles; aromas of ripe apple, pear and biscuit aromas; off-dry with balancing crisp acidity and medium body; ripe apple, citrus and toasty flavours.

CHAMPAGNE

France - Moët and Chandon, Brut Impérial, Epernay | \$199

Pale straw in colour with a fine mousse; defined aromas of apple, pear, citrus and fresh baked bread; the palate is extra-dry and medium body with lovely replay of flavours from the nose with a mineral note on a clean finish.

France - Moët and Chandon, Nectar Impérial, Epernay | \$225

Pale gold colour with a persistent mousse; aromas of peach, pear, and baked bread, medium sweet, medium bodied, fine mousse, flavours of apricot, tropical fruit, and toast.

France - Veuve Cliquot Ponsardin, Reims | \$242

Pale lemon with fine bubbles; the nose is filled with aromas of apple, pear, toast and brioche; the palate is extra-dry and medium to full body with flavours that match the aromas.

France - Moët and Chandon, Rosé Impérial, Epernay | \$262

Clear rosy medium pink with fine bubbles; medium intensity, red berry fruit and underlying biscuit note; dry with rich berry fruit on a long finish

