





1912

WHERE LEGENDS LINGER

Nestled in the heart of Ottawa's historic Fairmont Château Laurier, 1912 is an elegant, clandestine speakeasy that channels the glamour and intrigue of a bygone era.

Named after the year the Château opened its doors, 1912 is more than a space—it's an experience. This intimate bar is a haven for craft cocktail lovers and culture seekers alike, offering a thoughtful blend of historic charm and modern sophistication.



A CENTURY OF STORIES IN EVERY DETAIL

Every element within the space has lived a life within the Château: from doorknobs that have opened thousands of doors to original newspapers preserved from decades past.

Even the uniforms on display were once worn by the hotel's own staff, carrying memories of grand galas and historic visits. This is history you can feel.



THE ATMOSPHERE

Rich, dark wood. Velvet drapes. Tufted leather armchairs. The warm flicker of chandeliers dancing across antique mirrors. The mood inside 1912 is luxurious, intimate, and quietly opulent.

Jazz hums softly in the background, the air buzzes with quiet conversation, and behind the grand wooden bar, cocktails are crafted with reverence. Every corner is designed for comfort and allure, inviting guests to linger, sip, and lose track of time.



YOUR EVENT. OUR CANVAS



CAPACITY

1912 comfortably accommodates up to 25 guests in the main pub area, with a mix of seated and standing arrangements.

For larger gatherings, a portion of the adjacent front area can be seamlessly integrated—allowing for up to 40 guests total. In this case, the group would enjoy exclusive access to both 1912 and the front area.

TIMING

We offer flexible time slots based on your event needs. Whether you're envisioning an early afternoon reception or a late-night celebration, we'll work with your ideal timing

PRICING

- 1,000 Venue Rental
- 1,000 F&B Minimum Spend
- Includes 4 hours of exclusive use

Additional time and custom enhancements available upon request.





THE POSSIBILITIES ARE ENDLESS

This space is perfect for:

- Private dining experiences
 - Chef's tables and tasting menus
 - Cocktail receptions
 - Champagne toasts and milestone celebrations
 - Boutique brand launches and press previews
 - Anniversary or birthday soirées
 - Board meetings and executive retreats
 - Fireside chats
 - Whiskey or wine tastings
 - Networking mixers
 - Product showcases or trunk shows
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1912

M E N U

***Menu items subject to change without notice.*





CANAPÉS MENU

HOT 65

Oysters Rockefeller

Baked oysters with spinach, Pernod, butter, and breadcrumbs

Stuffed Mushrooms à la Ritz

Filled with a blend of breadcrumbs, herbs, and cheese

Gougères

French cheese puffs made with Gruyère

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 62

Shrimp Cocktail

Poached shrimp with tangy house-made cocktail sauce

Caviar Blinis

Mini buckwheat pancakes topped with crème fraîche and caviar

Deviled Eggs with Smoked Paprika

A staple from the 1920s supper clubs

Canapé aux Crevettes

Buttered toast rounds topped with shrimp and lemon aioli

Radish and Butter Tea Sandwiches

A delicate Edwardian classic

Chilled Crab Louis Tartlets

Crab salad with spicy dressing in a pastry shell

Foie Gras Mousse on Brioche

Served with fig compote and port reduction



RECEPTION MENU

À LA CARTE

Farmers Market Vegetable Crudité | 250 (Serves 25)

Seasonal vegetables, hummus & buttermilk ranch

Sliced Fresh Fruit | 240 (Serves 25)

Artisan Cheese Board | 450 (Serves 25)

Local and imported cheese with chutney, grapes, baguette, and crostini

Artisan Charcuterie Board | 750 (Serves 25)

Locally cured meats, mustard, house pickled vegetables, baguette and crostini

Mediterranean Mezze Bar | 400 (Serves 25)

Hummus, baba ghanoush, tabouleh, muhammara olives, dolmades, feta cheese, garlic dip, pita, and Armenian flat bread

Antipasto | 590 (Serves 25)

Prosciutto with melon, mortadella, genoa salami, pepperoncini, provolone, fontina, mozzarella, marinated vegetables, olives, sliced baguette, and grissini sticks

Warm Spinach Artichoke Dip | 230 (Serves 25) (VEG)

Served with flat bread and naan

Baked Brie | 230 (Serves 25) (VEG)

Topped with bruschetta

Italian Crostini and Spreads | 220 (Serves 25) (VEG)

Tomato and basil bruschetta, olive tapenade, roasted garlic spread with crostini

Seafood display | 66 per person (Minimum 25 guests)

Smoked steelhead, chilled jumbo prawns, PEI mussels, assorted clams and ceviche mignonette, horseradish, remoulade, tabasco, cocktail sauce, lemon, capers, marie rose sauce, pickled red onions, and crostini

Add Shucked Oysters | 80 per dozen

Sushi | 96 per dozen (Minimum 13 dozen)

Selection of vegetarian, seafood nigiri and maki rolls, pickled ginger, soya sauce, wasabi, and chop sticks



RECEPTION MENU

À LA CARTE

SAVORY

Pizza Boards | 180 (Approximately 60 squares)

Margherita or pepperoni pizzas

Quesadillas | 105 per order (Approximately 20 slices per order)

Served with grilled chicken, bell peppers, monterrey jack cheese, fresh cilantro, sour cream, and lime dipping sauce

Sliders | 120 per dozen

Beef, pulled pork, and salmon on mini brioche, cheese and condiments

Warm Pretzel Bites | 225 (Serves 25)

Honey mustard dip

Grilled Cheese Fingers | 60 per dozen (Minimum 4 dozen)

Chicken Fingers | 72 per dozen (Minimum 3 dozen)

Served with plum sauce

House Made Kettle Chips | 15 per person (Minimum 50 orders)

Fresh Buttered or Flavoured Popcorn | 15 per person (Minimum 50 orders)

SWEET

Sweet Endings | 45 per person

Assorted Macarons, Chocolate Truffles, Milk Chocolate Eclairs, Raspberry Cheesecake, Warm Maple Crepes, Chocolate Bark, Fresh Fruit

By The Dozen | 65 per dozen

Assorted Cookies

Assorted Mini Donuts

Chocolate Brownies

Nanaimo Bars

Lemon Squares

Maple Fudge

Warm Apple Fritters



CRAFTED IN GOOD COMPANY

Every cocktail and spirit poured in 1912 is made exclusively with premium spirits from Dunrobin Distilleries.

Known for their craftsmanship and dedication to quality, Dunrobin Distilleries small-batch creations bring a refined character to every drink we serve.





BREWED JUST FOR US

We're proud to offer our exclusive Fairmont Château Laurier line of beers, crafted in partnership with Ottawa's own Beyond the Pale Brewing Company.

Served by the can, each brew delivers a unique taste of our shared passion for quality, character, and local craftsmanship.





EXPLORE THE FULL MENU

To view our complete beverage offerings, please refer to your
designated Event Services Manager.





MAKE SPIRITS BRIGHT



Celebrate The Season Together
Reserve Your Holiday Event Today



LET'S MAKE HISTORY TOGETHER

To receive more information on your
customized event package,
kindly contact our dedicated Outlets Team.

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CHÂTEAU LAURIER

