

A full-page advertisement for Fairmont Château Laurier wedding packages. The background is a photograph of the hotel's grand, light-colored stone facade with multiple towers and spires, partially obscured by several tall, dark green evergreen trees. In the foreground, a bride in a white gown and a groom in a dark suit stand on a green lawn, facing each other. The sky is a soft, overcast grey. The text 'Fairmont' is written in a large, elegant white script font, with 'CHÂTEAU LAURIER' in a smaller, white, all-caps serif font directly below it. In the bottom right corner, the text '2026 WEDDING PACKAGES' is displayed in a white serif font, with '2026' on the top line and 'WEDDING PACKAGES' on the bottom line.

Fairmont
CHÂTEAU LAURIER

2026
WEDDING PACKAGES

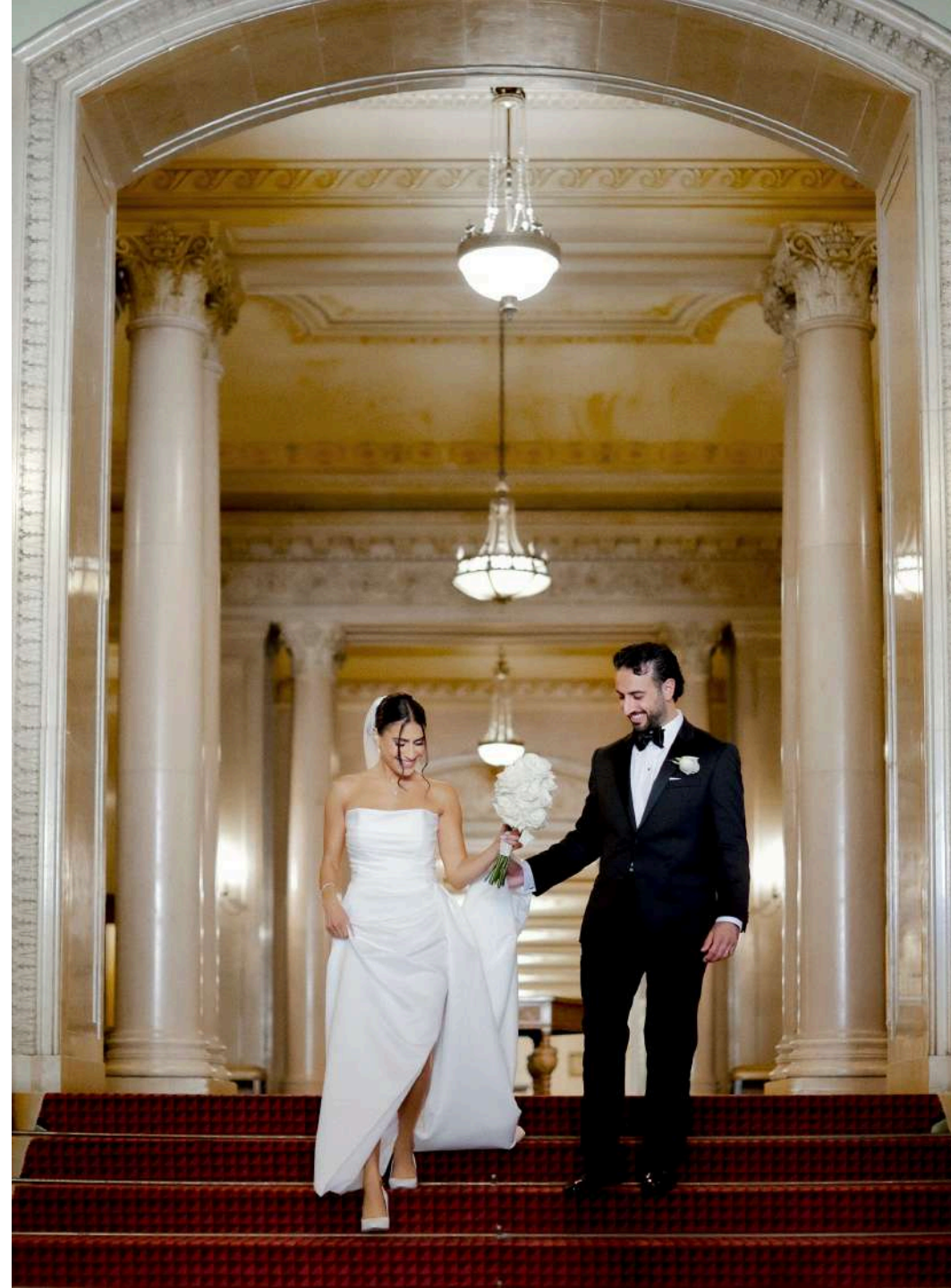
PLAN YOUR FAIRYTALE WEDDING IN OTTAWA'S CASTLE

Since opening its doors in 1912, Fairmont Château Laurier has hosted thousands of remarkable celebrations. Among them, weddings hold a special place in the history of the castle.

Set against the elegance of Ottawa's most iconic landmark, your wedding unfolds within timeless architecture, historic grandeur, and exceptional hospitality in the heart of the capital.

From intimate gatherings to grand celebrations, our dedicated Weddings & Events team ensures every detail is thoughtfully planned and seamlessly executed.

It would be our honour to bring your vision to life and create an unforgettable experience for you and your guests.



WHAT'S INCLUDED

FOR THE COUPLE

- One-night complimentary accommodation the night of the wedding
- Breakfast for two the following morning
- Complimentary overnight parking

COCKTAIL RECEPTION

- Selection of passed canapés and hors d'oeuvres
- Non-alcoholic fruit punch station

DINNER & RECEPTION

- Plated dinner menu with a choice of three, four, or five courses
- Domestic house wine served with dinner (½ bottle per guest)
- Freshly brewed coffee and Lot 35 tea service
- Wedding cake cutting service and presentation
- Late evening culinary offering
- Optional five-hour host bar package

EVENT DETAILS & SET UP:

- Exclusive access to elegant ballroom and historic event spaces
- Access to the hotel's iconic locations for wedding photography
- Banquet tables and chairs
- Floor-length white linens and napkins
- Classic table settings with polished cutlery and gold-rimmed white china
- Trio of votive candles per table
- Table numbers and stands
- Easel for seating chart display
- Cake, gift, guest book and DJ tables
- Podium and microphone
- Head table riser (if desired)

GUEST ACCOMMODATIONS

Preferred guestroom rates may be arranged, based on availability.



WEDDING *Rooms*





GRAND BALLROOM *Up to 250 guests*

The Grand Ballroom embodies timeless grandeur, distinguished by its soaring 18-foot ceilings, ornate architectural detailing, and magnificent crystal chandeliers. Rich in history, the space has welcomed royalty and dignitaries, reflecting an atmosphere of classic elegance and prestige.

[VIEW ROOM](#) ↗



ADAM ROOM *Up to 180 guests*

The Adam Room, fondly known as the “Wedgwood” or “Oval” Room, is distinguished by its graceful oval architecture, intricately sculpted ceiling, and grand crystal chandeliers, all complemented by a stately entrance platform.

[VIEW ROOM](#) ↗



DRAWING ROOM *Up to 150 guests*

The Drawing Room exudes understated elegance, featuring refined formal décor, a delicate silver leaf ceiling, and charming alcove details, complemented by a spacious private foyer. Its soft, luminous palette and graceful architectural elements create a setting of quiet sophistication and timeless appeal.

[VIEW ROOM](#) 



LAURIER ROOM *Up to 120 guests*

The Laurier Room is one of the city's most sought-after spaces, distinguished by its soaring 16-foot ceilings, grand chandeliers, elegant wall sconces, and stately Roman columns. Rich cream and burgundy tones enhance its sense of warmth and opulence, reflecting a refined and timeless design.

[VIEW ROOM](#) 



CANADIAN ROOM *Up to 250 guests*

The Canadian Room is distinguished by its grand entrance and elongated aisle, creating a striking sense of procession and arrival. Clean architectural lines, coffered ceilings, and soft ambient lighting lend the space a refined and understated elegance.

**Please note that this room is designated for ceremonies only.

[VIEW ROOM](#) 

FOR *intimate* WEDDINGS

Up to 65 guests

QUEBEC SUITE

The Quebec Suite offers an intimate and refined setting, distinguished by its classic formal décor, elegant chandeliers, and beautifully detailed wall paneling. A private foyer and soft, inviting ambiance enhance the suite's sense of exclusivity and timeless charm.

[VIEW ROOM](#) 



CULINARY *Offerings*





OUR PHILOSOPHY

At Fairmont Château Laurier, we believe exceptional cuisine is at the heart of every unforgettable celebration. Our culinary team thoughtfully crafts each menu using the finest seasonal ingredients, refined techniques, and elegant presentation. With a focus on quality, creativity, and impeccable service, we create dining experiences that elevate every moment of your special day.

FOREVER YOURS

STARTER

SHAVED FENNEL & CITRUS SALAD

Mixed greens, fresh dill, radicchio, house vinaigrette

ENTRÉE

HERB ROASTED CHICKEN

Mushroom ragout, local vegetables, buttermilk whipped potatoes

DESSERT

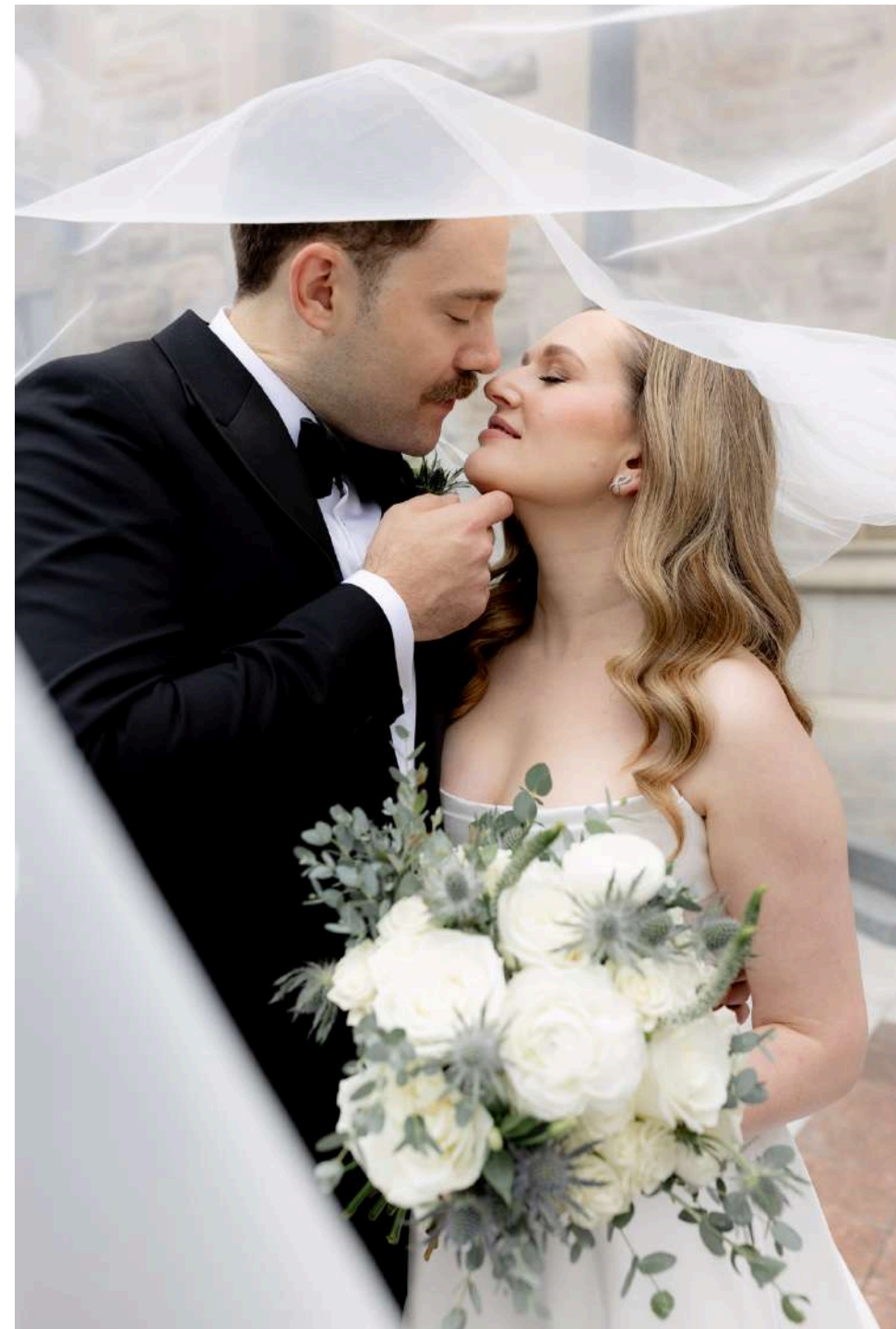
VANILLA CHEESECAKE

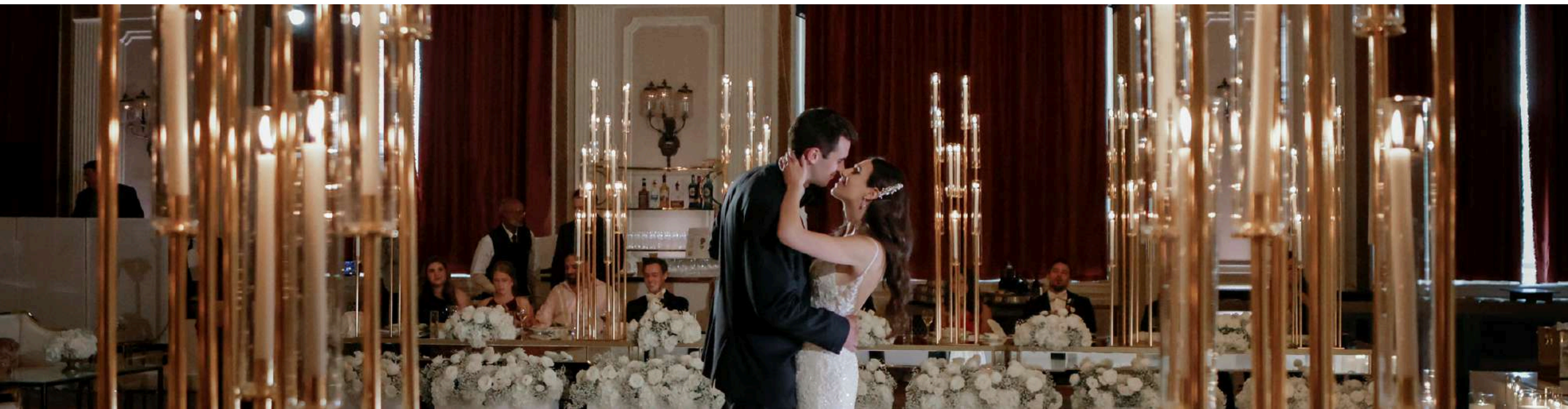
Apricot coulis, vanilla chantilly cream

\$160 per person | Includes wine service with dinner

\$220 per person | Includes wine service with dinner & 5 hour host bar

*** Note, pricing does not include taxes or surcharge.*





TIE THE KNOT

STARTER

BASIL WATERMELON & BURRATINI SALAD

Prosciutto, shaved feta, kalamata, baby greens, fresh mint, pistachio dust, ice-wine vinaigrette

ENTRÉE

GRILLED BEEF TENDERLOIN (6.5 oz)

Bordelaise sauce, local vegetables, buttermilk whipped potatoes

DESSERT

VANILLA CRÈME BRÛLÉE

Honey preserved strawberry

\$180 per person | Includes wine service with dinner

\$240 per person | Includes wine service with dinner & 5 hour host bar

*** Note, pricing does not include taxes or surcharge.*

WE DO!

Fairmont Château Laurier *signature* menu

FIRST COURSE

ROASTED CAULIFLOWER & TRUFFLE SOUP

SECOND COURSE

BEET & VODKA CURED SALMON

Honey yogurt, heirloom beets, mustard seed caviar, small greens, citrus tuile

INTERMEZZO

RASPBERRY SORBET

ENTRÉE*

All entrées are served with local vegetables and buttermilk whipped potatoes

HONEY LEMON ROASTED CHICKEN

Red pepper relish, natural pan jus

MISO GLAZED SABLEFISH

Pan wilted greens. lemon beurre blanc

SEARED BEEF TENDERLOIN

Mushroom ragout

DESSERT

DESSERT DUO

Espresso financier praline mousseline with lemon meringue ice cream

\$198 per person | Includes wine service with dinner

\$258 per person | Includes wine service with dinner & 5 hour host bar

* Guests are invited to choose their entrée at the table on the day of the wedding.

** Note, pricing does not include taxes or surcharge.



A SWEET TOAST

Fairmont
Château Laurier
signature menu

FIRST COURSE

TRIO OF CHILLED SEAFOOD

Smoked salmon, seared scallop and lemongrass shrimp, lemon caper aioli

or

ROASTED HEIRLOOM BEETS

Whipped goat cheese, walnut, baby greens, honey cider dressing

SECOND COURSE

BUTTERNUT SQUASH RAVIOLI

Brown butter sage champagne sauce

or

MEZZE RIGATONI ALLA VODKA

Rose herb parmigiano

INTERMEZZO

SORBET SELECTION

Lemon, raspberry, or blood orange

ENTRÉE*

ROASTED DUCK BREAST AND THIGH CONFIT

Braised mustard cabbage, parsnip and white chocolate purée, preserved lemon, orange juice

GRILLED LIME-MARINATED SEABASS

Sweet potato mash, baby greens, sauce vierge

SEARED BEEF TENDERLOIN WITH BRAISED SHORT RIB

Local vegetables, buttermilk whipped potatoes

DESSERT

DESSERT TRIO

Coconut pineapple frangipane, lime mascarpone ice cream, milk chocolate mousse

or

CHOCOLATE CINNAMON TART

Honey roasted preserved apricots

\$208 per person | Includes wine service with dinner

\$268 per person | Includes wine service with dinner & 5 hour host bar

** Guests are invited to choose their entree at the table on the day of the wedding.*

*** Note, pricing does not include taxes or surcharge.*



KID'S MENU

Includes choice of juice or milk

STARTER

SEASONAL VEGETABLES & CRUDITÉS

ENTRÉE

ROAST CHICKEN

Served with mashed Potatoes

or

CHICKEN FINGERS

Served with french fries

DESSERT

VANILLA ICE CREAM & CHOCOLATE CHIP COOKIES

\$50 per person

*** Note, pricing does not include taxes or surcharge.*





CANAPÉS

YOUR CHOICE OF FOUR

HOT

VEGETARIAN MONSOON ROLLS (V)
Plum sauce

MUSHROOM ARANCINI
Truffle aioli

CURRIED CHICKEN & MANGO FILO

COCONUT SHRIMP
Lemongrass mango dip

BLACK LIME BEEF SKEWERS (GF)
Crushed peanuts, cilantro, honey
peanut dip

COLD

TUNA TARTARE CONE
Savory cone, avocado & togarashi aioli

**LEMON RICOTTA & MARINATED OLIVE
TOAST (V)**
Confit garlic, Italian parsley

CROSTINI BRUSCHETTA (V)

HOISIN BBQ DUCK WRAP

**SMOKED SALMON ON
PUMPERKNICKEL**

LATE NIGHT DELICACIES

SAVOURY

POUTINE STATION

French fries, house brown gravy, cheese curds
Chopped smoked brisket, ketchup, green onions

+ \$325 | *Chef Attendant Required*

SWEET

SWEET INDULGENCE STATION

Cinnamon sugar churros, maple fudge, salted caramel
popcorn, dulce de leche

ENHANCEMENTS

MILAGOS TACO STATION

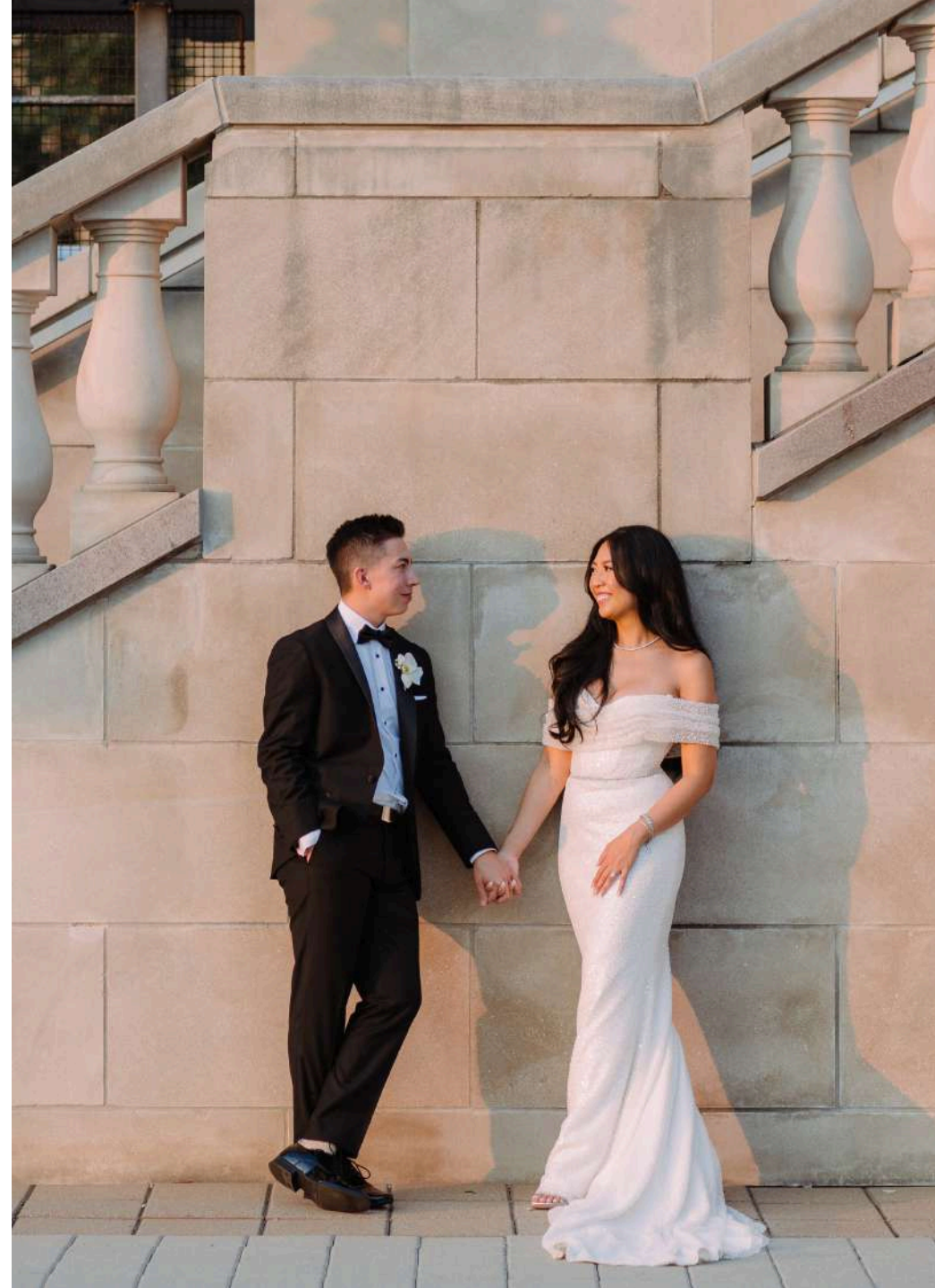
Barbacoa & Charred Jalapeno | Pulled Pork & Burnt Pineapple | Baked Fish & Roasted Chillis
Corn and flour tortillas, cilantro, lime, crema, queso, radish, guacamole, pico de gallo

or

HAMSA CHICKEN SHAWARMA STATION

Shaved chicken shawarma, pita, garlic sauce, diced tomatoes, cucumbers, onions, pickled
vegetables, hummus, tahina sauce

+ \$12 per person | \$325 Chef attendant required for both stations



WEDDING BAR PACKAGE

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, 1800 Blanco Tequila

DOMESTIC BEER

Budweiser, Bud Light, Alexanders Keith's

WINE

Jackson-Triggs Chardonnay, Cabernet Blend
Aperitif Dubonnet, Cinzano Red

ZERO-PROOF

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

\$60 per person | Includes 5 hours
during cocktail and dinner service

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

*All prices are not including taxes or 18% surcharge –as
of Jan 2025*

ENHANCEMENTS

DELUXE LIQUOR

Grey Goose Vodka, Bombay Sapphire
Gin, Bacardi 8 year Rum, Lot 40 Rye,
Chivas Regal Casamigos, Blanco Tequila
+ \$10 | person

IMPORTED BEERS

Stella Artois, Corona, Leffe Bru
+ \$6 | person

CRAFT BEERS

Beaus Lug Tread, Mill St. Organic
+ \$6 | person

SPARKLING TOAST

+ \$12 | person

*Please consult with your Catering
Manager to explore options for
upgrading your dinner wine,
customizing your bar offerings, or
extending your host bar package.*



FINAL NOTES

Fairmont Château Laurier wedding packages require a minimum guarantee of 75 guests.

Pricing is subject to change without notice and is current as of March 2026. Custom menu selections are available upon request; pricing may vary based on selections.

All food and beverage functions are subject to a mandatory 18% surcharge. Of this amount:

- 12.75% is distributed as gratuity to hotel servers and service personnel.
- 5.25% is retained as an administrative fee.

The surcharge is subject to 13% Harmonized Sales Tax (HST), which may change without notice.

All applicable surcharges and taxes will be applied to the Master Account.

Kindly note that all images are professionally styled and may include décor elements from external vendors not provided by the venue.





**BEGIN YOUR FOREVER AT
FAIRMONT CHÂTEAU LAURIER**

Connect with our wedding team to begin planning your perfect day.

Fairmont
CHÂTEAU LAURIER