

Fairmont
HOTEL MACDONALD

FAIRMONT HOTEL MACDONALD

BANQUET MENUS



Welcome to Fairmont Hotel Macdonald -
The Heart and Soul of Edmonton.

Now and Forever.

Since 1915, Fairmont Hotel Macdonald has been home to Edmonton's most distinctive and celebrated occasions. Whether it's a milestone affair, a corporate gathering or a dream wedding, our experienced team's commitment to service excellence ensures that your event will be cherished for years to come.

Executive Chef John Lance is renowned for his commitment to creating unforgettable dining experiences. His discerning approach to offering only the highest quality ingredients, coupled with a commitment to sourcing sustainable products from local producers, delivers extraordinary culinary experiences that also care for our planet. Chef Lance's culinary passion is deeply rooted in the joy of bringing people together at the table to share moments and create memories.

It is our privilege to celebrate the rich flavours and fresh ingredients that Alberta has to offer. Our menus are thoughtfully designed to showcase the harvests of nearby farms and producers, reflecting our dedication to quality and sustainability.

We believe that event dining should extend beyond our masterfully executed menus and luxury spirits, and become immersive experiences that take guests on a culinary journey through our province. Our expert team of hospitality professionals eagerly await the opportunity to welcome you, and welcome you back, to Fairmont Hotel Macdonald.



EXECUTIVE CHEF, JOHN LANCE

BREAKFAST

BREAKS

BRUNCH

LUNCH

FULL DAY
MEETINGS

RECEPTION

DINNER

BAR



BREAKFAST





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BREAKFAST BUFFET

All pricing is per person. Minimum charge is for 25 people. Additional charge of \$130 for buffets with 10-24 people. Additional charge of \$200 for buffets with fewer than 10 people. At Fairmont Hotel Macdonald we want to ensure you enjoy the best quality possible. To ensure this happens, we do not recommend that buffets are on display for longer than a period of 2 hours, buffets are for consumption at the hotel and cannot be taken home. All breakfast buffets include a selection of freshly brewed regular and decaffeinated coffee and a selection of Lot 35 teas.

EARLY RISER | 31

Chilled Orange & Apple Juice (V)

Freshly Baked Assorted Pastry Basket
(G, D, N, Veg)

Gluten Free Blueberry Muffin (D, N, Veg)

Fresh Seasonal Cut Fruits (V)

Granola Parfait with Local Honey,
Berry Compote (G, D, N)

Assorted Montreal Style Bagels,
Cream Cheese (G, D)

Preserves, Butters & Local Honey (N, Veg)

Selection of Cold Cereals, Skim & 2% Milk (G, D)

HEALTHY START | 39

Choice of TWO Plant-Based Smoothies:

Banana Berry
Chia seed, Coconut Milk, Berry (V)

Apple Spice
Apple, Almond, Coconut Milk, Coconut Water, Cinnamon,
Flax Seeds (V)

Mango Sunrise
Mango, Carrot, Orange, Turmeric, Coconut Milk (V)

Chilled Orange and Grapefruit Juice

Fresh Fruit Salad (V)

Coconut Chia Seed Pudding (V)
Overnight Oats, Yogurt, Apple & Honey Roasted Pecans (Veg)

Free-Range Hard Boiled Eggs (Veg)

Veg - Vegetarian • V - Vegan • G - Contains Gluten • N - Contains Nuts • D - Contains Dairy • S - Contains Seafood • SF - Contains Shellfish



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BREAKS

BRUNCH

LUNCH

FULL DAY MEETINGS

RECEPTION

DINNER

BAR

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RIVER ROAD | 43

- Chilled Orange & Apple Juice (V)
- Seasonal Fruit Smoothie (V)
- Croissants, Danishes & Assorted Muffins (G, D, N)
- Sliced Fruit & Berries (V)
- Fruit Flavoured Yogurts (D, Veg)
- Steel Cut Oatmeal Bar with Dried Fruit, Coconut Flakes, Chia Seeds & Milk (V, D)
- Blueberry Pancakes, Seasonal Compote, Warm Maple Syrup (G, D, Veg)
- Free Range Eggs Benedict, Canadian Back Bacon, Brown Butter Hollandaise (G, D)
- House Hot Smoked Salmon, Capers, Pickled Onion (S)

THE PROVINCIAL | 40

- Chilled Orange & Apple Juice (V)
- Seasonal Carved Fruit (V)
- Croissants, Danishes & Assorted Muffins (G, D, N)
- Toaster Station with Fruit Preserves, Butters & Local Honey (G, D, Veg, N)
- Free-Range Soft Scrambled Eggs & Herbs (Veg)
- Applewood Smoked Bacon
- Chicken Sausage
- Oven Dried Tomatoes (V)
- Harvest Potato Hash (V)

PLANT BASED | 39

- Selection of Chilled Juices
- Almond Berry Smoothie (N)
- Vegan Berry Muffin (G)
- Toaster Station with Fruit Preserves, Traditional Selection of Breads, Becel
- Assorted Nut Butters (G, N)
- Minted Citrus Segments
- Avocado Toast, Crispy Kale, Chia Seed (G)
- Stewed White Bean Cassoulet
- Turmeric Scrambled Tofu with XVOO
- Steel Cut Oatmeal, Dried Fruit, Sliced Almonds (N)
- Toaster Station (G, N)

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BREAKS

BRUNCH

LUNCH

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RECEPTION

DINNER

BAR

BREAKFAST BUFFET ENHANCEMENTS

Customize your breakfast buffet with a variety of enhancements All pricing is per person

Free-Range Chilled Hard Boiled Eggs (Veg) | 5

Free-Range Scrambled Eggs (Veg) | 7
Fine Herbs

Free-Range Eggs Benedict | 11
Classic, Roast Vegetables or Smoked Salmon
Brown Butter Hollandaise (G, D, Veg)

Smashed Avocado (V) | 8

Hot Steel Cut Oatmeal | 8
Brown Sugar, Sultana Raisins (V)

House Blended Smoothies | 7
CHOOSE ONE: Banana Berry, Apple Spice or
Mango & Sunrise (D, Veg)

Buttermilk Pancakes | 8
Maple Syrup & Berry Compote (G, D, Veg)

Belgian Waffles | 8

Bourbon Whipped Cream, Shaved Chocolate, Berry Compote, Maple
Syrup (G, D, Veg)

House Hot Smoked Salmon | 10
Capers, Red Onions & Lemon (S)

Pork Banger Sausages | 8

Chicken Apple Sausages | 8

Applewood Smoked Bacon | 7

Warm Scones with Devonshire Cream & Preserves (G, D, Veg) | 6

Vegan Berry Muffin (G, D, Veg) | 6

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LUNCH

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RECEPTION

DINNER

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BREAKFAST BUFFET ENHANCEMENTS CONTINUED

For chef attended stations below, one chef attendant is required per 100 guests at \$90 (per two hours). All pricing is per person. Minimum charge is for 25 people. Additional charge of \$130 for buffets with 10-24 people.

YES, CHEF!

Allow our talented culinary team to prepare the freshest local and seasonal offering right in front of your guests!

OMELETTE STATION | *17

Prepared to order with guest choice of:

Free-Range Eggs

Smoked Cheddar Cheese, Ham, Onion,
Bacon, Mushrooms, Scallions, Tomatoes,
Spinach, Bell Peppers (D)

BAGEL BAR | *21

Assorted Bagels Prepared To Order With Guest Choice of:

House Hot Smoked Sustainable Salmon
Crushed Avocado
Capers
Citrus Pearls
Herbed Cream Cheese
Cured Ham
Smoked Cheddar
Pickled Onion
(G, D, S)

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PLATED BREAKFAST

All pricing is per person. All plated breakfasts include freshly baked pastries, butter, preserves, selection of freshly brewed regular and decaffeinated coffee and a selection of Lot 35 Tea.

THE CASTLE PLATED BREAKFAST

CHOOSE ONE CHILLED JUICE

Orange
Apple
Grapefruit

CHOOSE ONE STARTER

House-Made Granola Parfait,
Low Fat Greek Yogurt with Toasted Nuts,
Dried Fruit & Berries (G, N, D, Veg)

Minted Melon Salad & Seasonal Berries (V)

Almond Milk Chia Pudding & Fresh Berries (V)

CHOOSE ONE ENTRÉE

West Coast Bagel | 43
House Hot Smoked Salmon, Lemon, Capers, Pickled Red Onions, Dill Cream Cheese,
Tomato (S, D, G)

Avocado Sourdough Toast | 39
Crushed Avocado, Oven-Dried Tomatoes, Local Potatoes (G, Veg)

Classic Eggs Benedict | 41
Free Range Eggs, English Muffin, Harvest Potatoes, Citrus Hollandaise,
Oven Dried Tomato (G, D, Veg)

Classic Scramble | 39
Choose: Free Range Egg Whites, Whole Eggs or Substitute with Tofu.
Accompanied By Local Potatoes, Smoked Bacon, Pork Sausage & Oven Dried Tomato (G, D)

Smoked Alberta Beef Brisket Hash | 43
Local Potatoes, Free-Range Poached Eggs, Pickled Peppers, Hollandaise (G, D)

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DINNER

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BREAKFAST TO GO

All pricing is per person.

BREAKFAST ON THE RUN | 39

Perfect for departure day, breakfast is packaged in sustainable to-go containers for guests on the run. This to-go breakfast is prepared for off-site consumption only and will not be served in meeting rooms.

CHOOSE ONE ENTRÉE FOR ALL GUESTS

EACH BREAKFAST INCLUDES:

Selection of Freshly Brewed Regular or Decaffeinated Coffee or Lot 35 Tea
Freshly Baked Blueberry Muffin (G, D)
Whole Fresh Seasonal Fruit (V)
Bottled Juice (V)

CHOOSE ONE ENTRÉE

Free-Range Scrambled Egg Wrap
Whole Wheat Tortilla, Caramelized Onions, Roasted Peppers, Chicken Sausage, Fire-Roasted Tomato Salsa (G, Veg)

Ham & Fried Egg Croissant
Swiss cheese, Honey Mustard (G, D)

Hot House-Smoked Salmon Bagel
Herb Cream Cheese, Sliced Tomato & Pickled Red Onions (G, D, S)

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BRUNCH

LUNCH

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RECEPTION

DINNER

BAR

À LA CARTE BEVERAGES

BEVERAGES

Each Pitcher Serves 8 - 10 Glasses

Each Gallon Serves 20 - 25 Glasses

All Day Beverages | 25

8 am - 5 pm, Available in One Function Space

HC Valentine Regular & Decaffeinated Coffee,
Selection of Lot 35 Teas

Carbonated & Non-Carbonated Water

Selection of Soft Drinks & Juices

All Day Coffee | 17

8 am - 5 pm, Available in One Function Space

HC Valentine Regular & Decaffeinated Coffee,
Selection of Lot 35 Teas

Viverau Sparkling & Still Water | 7

These bespoke glass bottles are meant to be enjoyed on property and charges will be applied for removed bottles.

Environmentally-Friendly, Purified, Chilled,
Still & Sparkling Water

Coffee & Tea | 6

HC Valentine Regular & Decaffeinated Coffee,
Selection of Lot 35 Teas

Hand-Crafted Chai Tea (D) | 7

Made in the traditional method by
Fairmont Hotel Macdonald Culinary Team

Soft Drinks | 6

Selection of Regular, Diet & Soda Water

House Blended Smoothies | 13

Banana Berry (V), Apple Spice (V),
Mango Sunrise (V)

Orange, Apple or Grapefruit Juice (V) | 48 PITCHER

Iced Tea with Lemon Slices (V) | 46 PITCHER

House Made Water Infusions (V) | 44 GALLON

Citrus, Cucumber

Watermelon & Basil

Apple & Cinnamon

Blueberry & Pomegranate

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DINNER

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À LA CARTE BREAK ITEMS

ENHANCEMENTS

House Made Honey Granola Bars (G, N, Veg)	6 each
Chef's Selection of Muffins, Danishes & Croissants (G, D, N, Veg)	9 / person
Warm House Made Scones with Devonshire Cream & Preserves (G, D, Veg)	6 each
Breakfast Loaves (per slice) (G, D, N, Veg)	6 each
Truffle Oil & Sea Salt or Buttered Fresh Popcorn (D, Veg)	6 each
Chef's Selection of French Macarons (D, N, Veg)	60 / dozen
Chef's Selection of Assorted Squares or Brownies (G, D, N)	4 each
Artisan Charcuterie, Pickles, Mustard, Crostini (G)	15 / person
Assorted Seasonal Whole Fruit (V)	5 each
Kettle Chips with Onion Dip (G, D, Veg)	6 / person
Seasonal Sliced Fruits (V)	12 / person
Vegetable Crudit� with Green Goddess Dip (D, Veg)	12 / person
Canadian Cheese Platter, Grapes, Local Honey, Grilled Baguette (D, G)	16 / person
Gourmet Cinnamon Rolls (G, D, N, Veg)	7 each
Assorted House Baked Cookies (G, D, N)	40 / dozen
Rocky Road Trail Mix (D, N)	8 / person

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DINNER

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THEMED BREAKS

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WHEN HIVES GIVE YOU HONEY | 38

- Iron Hive Mead Gelée
- Hotel Macdonald Honeycomb Display (Veg)
- Spiced Honey Cake (G, D, N)
- Honey Madeline (G, D, N)
- Bee Pollen Apple Cider (Veg)
- Honey & Wild Rose Infused Iced Tea (Veg)

SPOT OF TEA | 35

- Scones, Whipped Mascarpone & Seasonal Preserves (G, D, N, Veg)
- Three Types of Assorted Seasonal Finger Sandwiches (G, D, S)
- Macarons (D, N)
- Lemon Meringue Tarts (G, D, Veg)

RIVER VALLEY TRAIL MIX | 26

- Build Your Own Snack Mix*
- Sea Salt Kettle Chips (Veg)
- Caramel Corn (D, Veg)
- Chocolate Covered Pretzels (G, D, Veg)
- Chocolate Chunks (G, D, N)
- Spiced Roasted Nuts (N, V)
- Assorted Seeds (V)
- Assorted Dried Fruits (V)

HERITAGE CLASSIC | 24

- Assorted Glazed & Dipped Donuts & Bits (G, D, N)
- House Baked Cookies (G, D, N, Veg)
- Glazed Apple Fritters (G)

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DINNER

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BRUNCH 1915 | 75

NOTE: NOT AVAILABLE ON SUNDAYS

Freshly Brewed Coffee,
Decaffeinated Coffee & Tea

Organic Greens
Shaved Seasonal Root Vegetables, Mountain
Berry Vinaigrette (Veg)

Roasted Corn & Hot House Pepper Salad
Red Onions, Cilantro, Tajin Lime Dressing (Veg)

Chickpea & Cucumber Salad
Marinated Feta, Oregano, Olives (D, Veg)

Charcuterie Board
Shaved Cured Meats, House Made Pickles,
Mustards & Grilled Ciabatta Baguette (G)

Cheese Board
Selection of Local & Canadian Cheeses,
Crisps, Dried Fruit, Berry Preserves (G, D, N, Veg)

Free-Run Scrambled Eggs
Cheddar, Scallions (D, Veg)

Crispy Smoked Bacon

Pork Banger Sausages

Belgian Waffles
Canadian Maple Syrup (G, D, Veg)

Buttermilk Fried Chicken
Birch Syrup (G, D)

Mushroom Ravioli
Pine Nuts, Mushroom Ragout (G, D, N, Veg)

Slow Braised Alberta Beef Short Ribs
Red Wine Jus

Local Heirloom Potatoes
Rosemary & Confit Garlic (V)

Seasonal Vegetables
Olive Oil (V)

Chef's Signature Dessert Selection
Cakes, Tarts & Cookies (G, D, N)

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BRUNCH

LUNCH

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DELI LUNCH BUFFET

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CASTLE PANTRY

Roasted Tomato & Fennel Soup

Hydroponic Greens Salad

Shaved Baby Vegetables,

Honey Wine Vinaigrette (Veg)

Local Heirloom Potato Salad

Red Onion, Bacon, Gherkin, Herb Sour

Cream Dressing (D, Veg)

Seasonal Sliced Fruits (V)

Cheesecake Bites (G, D, N)

Chocolate Pot du Crème (D, Veg)

DELUXE SELECTION | 55

CHOOSE 3 OF THE FOLLOWING

Hero Sandwich (G, D)

Mortadella, Ham, Salami, Pepperoni, Provolone, Pickled Onion, Tomato, Sweet Onion, Iceberg, Red Wine Dressing, Baguette (Served Hot)

Buffalo Chicken (G, D)

Crispy Chicken Cutlet, Hot Sauce, Ranch, Tomato, Crispy Lettuce, Blue Cheese Crumble, Pickles, Grilled Sub (Served Hot)

Cali Coast (G, D, Veg)

Herb & Garlic Roasted Vegetables, Pulled Burrata, Fresh Hot House Red Peppers, Baby Spinach, Beef Steak Tomato, Balsamic Drizzle, Focaccia

Milano Ciabatta (G, D)

Prosciutto, Arugula, Shaved Parmesan, Fig Mustard, Cracked Pepper

CLASSIC SELECTION | 51

CHOOSE 3 OF THE FOLLOWING

Hickory Smoked Turkey (G, D)

Haskap Berry Aioli, Brie Cheese, Greens, Brioche Bun

Alberta Roast Beef (G, D)

Caramelized Onions, Grainy Mustard, Horseradish Mayo, Potato Onion Bun

House Hot Smoked Salmon Wrap (G, D, S)

Baby Greens, Lemon-Dill Cream Cheese, Pickled Red Onion, Capers

Mediterranean Wrap (G, D, Veg)

Roasted Vegetables, Mozzarella, Pesto Aioli, Spinach Wrap

Honey Ham & Swiss Cheese (G, D,)

Baby Arugula, Maple Mustard, Ciabatta Baguette

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BRUNCH

LUNCH

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DINNER

BAR

DELI LUNCH BUFFET CONTINUED

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DELI SANDWICHES TO GO | 45

Perfect for Departure Day, Lunch is packaged in sustainable To-Go Containers for guests On The Run. This To-Go Lunch is prepared for offsite consumption only and will not be served in meeting rooms.

CHOOSE ONE SALAD AND ONE SANDWICH FOR ALL GUESTS

EACH LUNCH INCLUDES:

- Flow Water
- Kettle Potato Chips (V)
- Whole Fresh Seasonal Fruits (V)
- Chocolate Chip Cookie (G, D, N, Veg)

CHOOSE ONE SALAD FOR ALL GUESTS

- Jeweled Quinoa Salad**
Parsley, Hot House Peppers, Lemon Dressing, Pepitas (V)
- Local Beets & Herb Couscous**
Orange, Pepitas, Walnuts, Local Greens, Honey Vinaigrette (G, Veg)
- Local Potato Salad**
Red Onion, Bacon, Gherkin, Herb Sour Cream Dressing (D, Veg)

CHOOSE ONE SANDWICH

- Hickory Smoked Turkey**
Haskap Berry Aioli, Brie Cheese, Greens, Brioche Bun (G,D)
- Alberta Roast Beef**
Caramelized Onions, Grainy Mustard, Horseradish Mayo, Soft Potato Onion Bun (G,D)
- Mediterranean Wrap**
Roasted Vegetables, Mozzarella, Pesto Aioli, Spinach Wrap (G, D, Veg)

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THE GREEN PATH | 51

Designed as a Low Carbon Footprint Menu, with Health Conscious Items that have been sourced as locally as possible

Grilled House Made Sourdough Bread (V)

Spiced Roasted Carrot Soup (Veg)

Baby Kale Salad, Tomato, Pepper, Pepitas,
Cold Pressed Canola Dressing (V)

Yam & Sweet Potato Salad
Pickled Onion, Bacon, Gherkin,
Lemon Herb Crème Fraîche (D)

Seared Lake Trout, Garden Herb Pesto (S, D)

Grilled Chicken, Hot House Pepper Sauce

Bean & Corn Fritter, Local Squash Purée (V)

Charred Broccoli, Garlic Chips (V)

Ancient Grain Pilaf (Veg)

Berry Mousse Cake (D, G, N)

Vegan Carrot Cake, Citrus Pearls (G, V)

Seasonal Carved & Preserved Fruits (V)

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ALL AROUND THE TOWN | 55

Strathcona Market Roasted Artichoke Salad
Vine-Ripened Cherry Tomatoes, Goat Cheese,
Black Olive Tapenade Dressing (D, Veg)

Organic Mixed Green Salad
Baby Heirloom Vegetables,
Local Mead Vinaigrette (Veg)

Locally Inspired Charcuterie
Marinated Vegetable Antipasti,
Grilled Focaccia (G, D)

AAA Flank Steak
Steak Spice Rub, BBQ Sauce, Grilled Red Onion

Chicken Souvlaki
Lemon Oregano, Tzatziki (D)

34 Avenue India Bazaar Paneer & Vegetable
Tikka Masala (Veg)

Saffron Rice (V)

Whipped Yukon Potato
Sour Cream (D, Veg)

Date Squares (G, D, N, Veg)

Honeycomb Cheesecake Bites (G, D, N)

Seasonal Fruit Skewers (V)

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CHOP CHOP SALAD BAR | 49

Flat Breads & Crackers (G)
Curried Lentil Soup (V)

Baby Shrimp
Flank Steak
Charred Grilled Chicken Breast

Brown Rice
Mixed Greens
Rice Noodles

Cherry Tomatoes
Shredded Carrot
Cucumber
Asparagus Spears
Black Beans
Shaved Baby Radish
Roasted Corn
Pepitas & Sunflower Seeds

Thai Peanut Vinaigrette (N)
Green Goddess Dressing (D)
Pomegranate Dressing (Veg)

Fruit Tartlet (G, D, N)

Lemon Squares (D)

Mascarpone Coffee Mouse (V)

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BREAKFAST

BREAKS

BRUNCH

LUNCH

FULL DAY
MEETINGS

RECEPTION

DINNER

BAR

PLATED LUNCH

All prices are per person. Lunch service is a minimum of 3 courses and must include an entrée. Our lunches are designed for a minimum of 10 guests. All plated lunches include fresh bread and butter, brewed regular and decaffeinated coffee, and a selection of Lot 35 Tea.

CHOOSE ONE STARTER, ENTRÉE AND DESSERT FOR ALL GUESTS

THREE COURSE PLATED LUNCH

CHOOSE ONE STARTER

Additional starter may be included for 12 per person

Roasted Tomato & Fennel Soup

Goat Cheese, Basil Pesto (D, Veg)

Sweet Corn Bisque

Cold Press Canola (V)

Wedge Salad

Smoked Blue Cheese, Bacon Bits, Chive,
Green Goddess Dressing (D)

Baby Spinach Salad

Roasted Pear, Shaved Candy Cane Beets,
Goat Cheese, Blueberry Balsamic Dressing (D, Veg)

Artisanal Greens

Radish, Pickled Strawberries, Manchego Cheese,
Spiced Sunflower Seeds, Elderflower Dressing (D, Veg)

CHOOSE ONE ENTRÉE

*Priced Based on Entrée Selected

Herb Roasted Chicken Breast | 48

Crushed Herb Potato, Broccolini, Carrot Purée,
Tomato Vinaigrette

Pan Seared Salmon | 49

Artichoke Puree, Fennel, Citrus, Israeli Couscous,
Blistered Tomatoes, Champagne Cream Sauce (G, D, S)

Coffee Braised Alberta Beef Short Ribs | 53

Pomme Purée, Charred Carrot, Rosemary Jus

Wild Mushroom Ravioli | 46

Grilled Shimeji, Parmesan, Truffle Cream (G, D, Veg)

Vegan Power Bowl | 44

Lentils, Brown Rice, Edamame Beans, Roasted Yams,
Kale, Cabbage, Carrots, Corn, Peri Peri Sauce (V)

CHOOSE ONE DESSERT

Lemon Meringue Tart

Mint, Berry Reduction (G, D, Veg)

Triple Chocolate Cake

Vanilla Custard, Chocolate Bark (G, D, N, Veg)

Strawberry Cheesecake

Citrus Sour Cream, Waffle Cookie (G, D, N)

Vegan Orange Chocolate Tart

Dark Chocolate Paint, Candied Citrus Peel (G, N, V)

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FULL DAY MEETING PACKAGES





BREAKFAST

BREAKS

BRUNCH

LUNCH

FULL DAY MEETINGS

RECEPTION

DINNER

BAR

FULL DAY MEETING PACKAGES MINIMUM OF 25 GUESTS

Prices are based per person. AM and PM Breaks are set for a maximum of 30 minutes. Minimum charge is for 25 people. Additional charge of \$130 for buffets with 10-24 people.

RIVER VALLEY | 119

BREAKFAST

- Seasonal Fruit Salad (V)
- Assorted Yogurt (D)
- Croissants, Muffins & Danishes (G, D, N)
- Scrambled Free Range Eggs
- Pork Banger Sausages
- Spiced Local Potatoes
- Pancakes, Maple Syrup (G)
- Freshly Brewed Coffee, Decaffeinated Coffee & Tea, Assorted Juices

AM BREAK

- House Made Sweet Loaves (G, D, N)
- Chocolate Pot de Crème (D)
- Assorted Whole Fruits (V)
- Freshly Brewed Coffee, Decaffeinated Coffee & Tea
- Water

* Upgrade to a premium break for an additional 15 per person

BOARDROOM LUNCH BUFFET

- Tomato & Fennel Soup with Basil Pesto (D, Veg)
- Gem Caesar Salad, Shaved Parmesan, Croutons Lemon (G, D)
- Local Beet Salad, Organic Greens, Candied Walnuts, Honey Mead Dressing (D, N, Veg)
- Hickory Smoked Turkey Haskap Berry Aioli, Brie Cheese, Greens, Brioche Bun (G,D)
- Alberta Roast Beef Caramelized Onions, Grainy Mustard, Horseradish Mayo, Soft Brioche Bun (G, D)
- House Hot Smoked Salmon Wrap Baby Greens, Lemon-Dill Cream Cheese, Pickled Red Onion, Capers (G, D, S)
- Mediterranean Wrap Roasted Vegetables, Mozzarella, Pesto Aioli, Spinach Wrap (G, D, Veg)
- Brownies & Blondies (G, D, N)
- Freshly Brewed Coffee, Decaffeinated Coffee & Tea

PM BREAK

- House Baked Assorted Cookies (G, D, N)
- West Coast Trail Mix (N)
- Carved Seasonal Fruits
- Freshly Brewed Coffee, Decaffeinated Coffee & Tea
- Hot Chocolate
- Soft Drinks
- Water
- * Upgrade to a premium break for an additional 15 per person

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BREAKFAST

BREAKS

BRUNCH

LUNCH

FULL DAY MEETINGS

RECEPTION

DINNER

BAR

FULL DAY MEETING PACKAGES CONTINUED - MINIMUM OF 25 GUESTS

Prices are based per person. AM and PM Breaks are set for a maximum of 30 minutes. Minimum charge is for 25 people. Additional charge of \$130 for buffets with 10-24 people.

STRATHCONA | 137

BREAKFAST

- Scrambled Free Range Eggs
- Avocado Toast, Tomato, Radish (G, V)
- Chicken Apple Sausages
- Grilled Tomatoes, Herb Oil (V)
- Carved Fruits & Seasonal Berries (V)
- Oatmeal with Brown Sugar, Dried Fruits, Nuts & Maple Syrup (N, V)
- Granola Parfaits (G, D, N, Veg)
- Freshly Brewed Coffee, Decaffeinated Coffee & Tea, Assorted Juices

AM BREAK

- House-Made Multigrain Granola Bars (G, N)
- Vegetable Crudit , Corn Chips, Hummus, Naan & Green Goddess Dips (D, Veg)
- Freshly Brewed Coffee, Decaffeinated Coffee & Tea
- Water

LUNCH BUFFET

- Ciabatta Bread Rolls (G)
- Curried Lentil Soup (V)
- Baby Kale Salad, Tomato, Pepper, Pepitas, Cold Pressed Canola Dressing (V)
- Succotash Salad, Peppers, Sweet Corn, Beans, Tomato, Chipotle Dressing (D, Veg)
- Quinoa, Couscous & Bell Pepper Salad (G, V)
- Seared Salmon, Preserved Lemon Relish
- Apple Cider Chicken, Saut ed Spinach, Grilled Red Onion (S)
- Mushroom Ravioli, Shaved Parmesan, Confit Cherry Tomato, Marinara Sauce, Basil (G, V)
- Brown Rice Pilaf, Roasted Butternut Squash, French Beans (V)
- Lemon Panna Cotta (D)
- French Beignets (G, D, N)
- Freshly Brewed Coffee, Decaffeinated Coffee & Tea

PM BREAK

- Smoked Chicken Po'Boy, Mint, Pineapple, Sweet Chili, Brioche (G)
- Chocolate Ganache Cake (G, D, Veg)
- Almond & Dried Fruit Chocolate Bark (G, D, Veg)
- Freshly Brewed Coffee, Decaffeinated Coffee & Tea
- Fruit Juices, Soft Drinks & Water

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LUNCH

FULL DAY MEETINGS

RECEPTION

DINNER

BAR

FULL DAY MEETING PACKAGES CONTINUED - MINIMUM OF 25 GUESTS

Prices are based per person. AM and PM Breaks are set for a maximum of 30 minutes. Minimum charge is for 25 people. Additional charge of \$130 for buffets with 10-24 people.

FESTIVAL CITY | 156

BREAKFAST

Croissants, Muffins, Cinnamon Rolls (G, D, N)
 Macerated Strawberries & Yogurt (D, Veg)
 Power Greens & Banana Berry Smoothies (D, Veg)
 House-Smoked Salmon, Condiments (S)
 Classic Eggs Benedict, Canadian Bacon,
 Classic Hollandaise Sauce (G, D)
 Chicken Sausages, Double-Smoked Bacon
 Spiced Local Potatoes
 Belgian Waffles, Maple Syrup, Berry Compote (G)
 Freshly Brewed Coffee, Decaffeinated Coffee &
 Tea, Assorted Juices

AM BREAK

Assorted Glazed & Dipped Donuts & Bits (G, D, N)
 House Baked Cookies (G, D, N, Veg)
 Crisp Vegetables & Ranch Dip (D, Veg)
 Hand Carved Melon (V)
 Freshly Brewed Coffee, Decaffeinated Coffee & Tea
 Flavoured Water, Soft Drinks

LUNCH BUFFET

Artisan Bread Rolls & Butter
 Sweet Corn Bisque, Chive Oil (G, D)
 Soba Noodle Salad, Sesame, Scallions,
 Green Peas, Sprouts (G, V)
 Roasted Artichoke Salad Vine-Ripened Cherry
 Tomatoes, Goat Cheese, Black Olive Tapenade
 Dressing (D, Veg)
 Alberta Beef Slider, Smoked Bacon, American
 Cheese, Ketchup, Mustard (D, G)
 Grilled Chicken Slider, Smoked Cheddar,
 Pesto Aioli (D, G)
 Pakora, Hummus, Pickled Red Onion (G, V)
 Wedge Fry Poutine, Cheese Curds, Gravy, Crispy
 Onion (G, D, Veg)
 Lemon Meringue Tartlets (G, D, N, Veg)
 Meringue Dipped Assorted Macarons (N, D, Veg)
 Mini Saffron & Honeycomb Crème Brûlée (D, Veg)
 Freshly Brewed Coffee,
 Decaffeinated Coffee & Tea
 Flavoured Spa Water

PM BREAK

Rosemary Salted Caramel Popcorn (D, Veg)
 Truffle Parmesan Popcorn (D, Veg)
 Spiced Gourmet Bar Snack Mix (N)
 Hardbite Chips (V)
 Caramel Blondie (G, D, N)
 Freshly Brewed Coffee,
 Decaffeinated Coffee & Tea
 Coconut Water, Soft Drinks

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RECEPTION





BREAKFAST

BREAKS

BRUNCH

LUNCH

FULL DAY MEETINGS

RECEPTION

DINNER

BAR

PASSED HORS D'OEUVRES

Prices are per item. Minimum 2 dozen per selection. *indicates signature item

COLD

Burrata Crostini, Balsamic & Marinated Peppers (G, D, Veg)	4.5
Compressed Cantaloupe (D, Veg)	4.5
Vietnamese Roll, Mint, Pineapple, Julienned Peppers, Sweet Chili (V)	5
Grilled Asparagus Ricotta Crostini, Prosciutto Chip (G, D)	5.5
*Local Duck Confit Salad, Celery, Chive, Haskap Berry Jam, Tart Shell (G)	5
Tiger Shrimp Shooter, Cocktail Sauce, Confit Lemon (SF)	5
*Smoked Salmon, Crème Fraîche, Caviar, Waffle Bite (G, D, S)	6
*Foie Gras Mousse, Brioche Coin, Iron Hive Mead Blackberry Jam (G, D)	6.5
AAA Alberta Beef Tartare, Herb Crisp, Black Pepper & Truffle Aioli	6
Mini Atlantic Lobster Rolls, Chive & Lime Aioli (G, D, SF)	6.5
Sweet Potato Hummus Tart, Jalapeno Relish (G, Veg)	4

HOT

Wild Mushroom & Parmesan Risotto Balls, Smoked Sea Salt (G, D, Veg)	4.5
*Twice Baked Potato Croquette, Crème Fraiche, Boar Bacon, Chive (D)	5
Shaved Alberta Beef, Horseradish Mousse, Mini Gougère (G, D)	6
Potato & Kale Pakora, Mint Coriander Chutney (V)	5
Vegetable Samosas, Mango Chutney (G, V)	5
Thai Chicken Satays, Coconut Peanut Sauce (N)	5
Crispy Chicken 65, Green Onions, Cilantro (G)	5.5
*Maple & Ice Wine Glazed Salmon Lollipops, Fennel Pollen (S)	6
Fried Coconut Shrimp, Gochujang & Caramelized Mango Dip (G, SF)	5.5
Scallops Wrapped in Double Smoked Bacon (SF)	6
Beef Wellington En Croute (G, D)	6.5

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BREAKS

BRUNCH

LUNCH

FULL DAY MEETINGS

RECEPTION

DINNER

BAR

RECEPTION STATIONS MINIMUM OF 40 GUESTS

Prices are based per person. Minimum charge is for 40 people.
Additional charge of \$130 for stations with fewer than 40 people.

PACIFIC RIM | 45

Based on 4pcs per person

Selection of Seafood & Vegetable Maki (S, G, Veg)

Dynamite & California Rolls (G, S, SF)

Assorted Nigiri (S, SF)

Steamed Edamame, Sesame, Sea Salt (V)

Pickled Ginger, Wasabi, Soy Sauce (G)

*Add Sashimi for an additional 9 per person
(G, D, S, SF)

PEKING DUCK STATION | 31

Bao Bun, Pickled Cucumber, Cilantro,
Scallions, Hoisin, Sriracha, Prawn Crackers,
Fortune Cookies (G)

TACO STAND | 37

Carne Asada, Grilled Flank Steak,
Charred Scallion, Smoked Paprika

Chicken Tinga, Chipotle Pulled
Chicken & Caramelized Onions

Roasted Corn & White Bean Stew (V)

Soft Shell Taco, Jicama Slaw,
Guacamole, Sour Cream,

Pico de Gallo Salsa, Sour Cream, Corn
Chips (G, D)

OYSTER BAR | 41

Freshly Shucked Oysters on Ice

Lemon, Mignonette Sauce, Tabasco &
Horseradish (SF)

CHARCUTERIE & CHEESE BAR | 34

Artisanal Cheese Board

Aged White Cheddar, Brie, Blue Cheese, Grapes,
Assorted Spiced Nuts, Fig Jam, Walnut Raisin Crisps
Grilled Baguette (G, D, N)

Assorted Artisanal Cold Cut Board

Local Meat Selection
House-made Pickled Vegetables,
Pickled Spiced Red Bell Peppers, Pear Chutney
Artisanal Flavoured Mustards,
Herb Flatbread (G, N)

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BREAKFAST

BREAKS

BRUNCH

LUNCH

FULL DAY MEETINGS

RECEPTION

DINNER

BAR

RECEPTION STATIONS CONTINUED - MINIMUM OF 40 GUESTS

Prices are based per person. Minimum charge is for 40 people.
Additional charge of \$130 for stations with fewer than 40 people.

DOLCE FAR NIENTE | 30

- Assorted Focaccia, Ciabatta & Breadsticks (G)
- Assorted Salami & Marinated Olives
- Burrata & Mozzarella, Basil & Sea Salt (D, Veg)
- Extra Virgin Olive Oil & Aged Balsamic Vinegar
- Mushroom & Prosciutto Sicilian Arancini (G, D)
- Bruschetta, White Bean & Artichoke Spreads (Veg)

COAST TO COAST | 55

- Freshly Shucked Canadian Oysters (SF)
- Poached Shrimp, Snow Crab, Marinated Mussels (SF)
- Sustainably Sourced Smoked Salmon (S)
- Lemon, Cracked Pepper Mignonette, Tabasco, Horseradish
- Marie-Rose Sauce (D)
- Cocktail Sauce

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BREAKS

BRUNCH

LUNCH

FULL DAY
MEETINGS

RECEPTION

DINNER

BAR

CARVING STATIONS - CHEF ATTENDED

Allow our talented culinary team to prepare the freshest local and seasonal offerings right in front of your guests!
Prices are based per person. Minimum order of 60% of the group required for carving stations.

SLOW ROASTED BEEF STRIPLOIN | 27

Grainy & Classic Mustards, Mini Rolls, Red Wine Jus (G)

ALBERTA PRIME RIB | 31

Crusty Rolls & Mushroom Jus (G)

WHOLE TURKEY | 21

Cranberry Mayo & Mini Buns (G)

WHOLE SALT-BAKED SALMON | 25

Fennel & Citrus Slaw, Lemon Aioli & Pumpernickel Crisps (G, S)

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BREAKS

BRUNCH

LUNCH

FULL DAY MEETINGS

RECEPTION

DINNER

BAR

DESSERT STATIONS

Allow our talented culinary team to prepare the freshest local and seasonal offerings right in front of your guests! Minimum charge is for 40 people. Prices are based per person.

SWEET TOOTH

LONG-TABLE DESSERT | 33

Includes selection of fruit coulis and sweet sauces

Assorted Cakes, Squares, Pies, Macarons (G, D, N)

FLAMBÉ STATION* | 29

MADE LIVE TO ORDER

CHOOSE ONE OF THE FOLLOWING OPTIONS

Bananas Foster, Cherries Jubilee, Crêpes Suzette (G, D, Veg)

Accompanied by: Chantilly Cream & Caramel Sauce,

Chocolate Curls, Fruit Coulis

One Chef Attendant is required per 100 guests at \$90 (per two hours).*

MACARON TOWER

50 PIECES | 250

100 PIECES | 475

Seasonal Flavours, including: Vanilla, Raspberry, Chocolate, Pistachio (N, D)

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BREAKS

BRUNCH

LUNCH

FULL DAY MEETINGS

RECEPTION

DINNER

BAR

LATE NIGHT ENHANCEMENTS

Prices are based per person. Additional charge of \$130 for stations with fewer than 25 people.

Late night reception stations are designed for stand-alone service or to be added as an enhancement to any reception or dinner buffet. Maximum service time of 2 hours.

CHICKEN WING STATION | 35

Honey Garlic, Salt & Pepper, BBQ,
Spicy Sriracha Blue Cheese & Ranch Dips (D)
Crispy Vegetable Sticks

SLIDERS | 35

Alberta Beef Slider, Bacon, Cheddar,
Ketchup, Mustard (D, G)
Pulled Chicken Slider, Pickle,
Lemon Mayo (D, G)
Pakora, Hummus, Pickled Red Onion,
Hummus (G, V)
Yukon Golden Fries
Tomato Ketchup

POUTINE BAR | 30

Roasted Chicken, Crispy Fries
Cheese Curds (D)
Traditional Gravy (D)
Chopped Chives
Crispy Onions (G)

NACHO STACK | 27

Corn Chips
Shredded Cheese (D)
Salsa & Sour Cream (D)
Olives & Diced Tomato
Green Onions & Pickled Jalapeño
* Add pulled pork or roasted chicken or
guacamole for an additional \$3 per person

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DINNER





BREAKFAST

BREAKS

LUNCHES

FULL DAY MEETINGS

RECEPTIONS

DINNERS

BAR

PLATED DINNER

All prices are per person. Dinner service includes freshly baked crusty rolls and butter, freshly brewed regular and decaffeinated coffee, and a selection of Lot 35 Tea. (Minimum 3 course requirement)

\$7 surcharge for pre-selected entrée choices (3 entrée choices). Seven day notice required for pre-selected multiple entrée choices.

Choice on site for up to 2 entrées for an additional \$14 per person. Choice on site for up to 3 entrées for an additional \$18 per person

CHOOSE ONE SOUP, SALAD AND/OR APPETIZER ENTRÉE & DESSERT FOR ALL GUESTS

PLATED APPETIZER

Pan-Seared Diver Scallop | 26
Caramelized Parsnip Purée, Shaved Baby Vegetables

English Pea Quiche | 15
Caramelized Parsnip Purée, Shaved Baby Vegetables

Alberta AAA Beef Carpaccio | 19
Shaved Parmesan, Chive, Truffle Aioli, Crostini (G, D)

SOUP

Honeyed Parsnip Velouté | 14
Focaccia Chip, Whipped Ricotta (D, Veg)

Wild Mushroom Bisque | 15
Grilled Mushrooms, Parsley,
Crème Fraiche (Veg, N)

Spiced Pumpkin Soup | 14
Chive Crème Fraiche,
Pickled Red Onion (D, Veg)

Lobster Bisque | 19
Pulled Lobster Meat, Prawn Cracker,
Chili Oil (D, SF)

SALAD

Baby Gem Salad | 16
Endives, Cara Cara Orange, Blue Cheese
Pomegranate Dressing (G, D)

Roasted Beet Salad | 17
Fennel, Pepper Greens, Crispy Shallot,
Tarragon Crème Fraiche Dressing
(D, N, Veg)

Peach & Burrata | 18
Honey Roasted Peaches, Macerated Figs, Burrata,
Candied Hazelnut, Baby Kale, XVOO (G, D, Veg)



PLATED DINNER CONTINUED

All prices are per person. Dinner service includes freshly baked crusty rolls and butter, freshly brewed regular and decaffeinated coffee, and a selection of Lot 35 Tea. (Minimum 3 course requirement)

\$7 surcharge for pre-selected entrée choices (3 entrée choices). Seven day notice required for pre-selected multiple entrée choices.

Choice on site for up to 2 entrées for an additional \$14 per person. Choice on site for up to 3 entrées for an additional \$18 per person

ENTRÉES

FIELD

Black Truffle & Ricotta Sacchetti Pasta | 45
Parmesan & White Balsamic Cream Sauce,
Shaved Baby Vegetables, Endive (G, D, Veg)

Roasted Squash Medley | 43
Za'atar Farro, Pumpkin Puree, Kale, Balsamic,
Pistachio (V, N)

Beetroot Risotto | 45
Golden Beets & Goat Cheese, Chive Oil (D, Veg, V Option)

Add Grilled 2pc Prawns Or Chicken Breast +10

WATER

Pan-Seared Sustainable Salmon | 54
Crushed Heirloom Potato, Broccolini,
Corn & Fennel Emulsion (D, S)

Roasted Haida Gwaii Black Cod | 58
Du Puy Lentil Cassoulet, Grilled Asparagus,
Pernod & Curry Leaf Crema (D, S)

RANCH

Pan-Seared Chicken Supreme | 49
Glazed Vegetables, Herb Potato Gratin,
Calvados Chicken Jus (D)

**Apple Cider Brined Roasted
Half Chicken | 54**
Fried Rosemary Polenta, Summer Squash,
Mustard Demi Glace (D)

Espresso Rubbed Beef Short Ribs | 61
Haricot Vert, Baby Vegetables, Horseradish
Whipped Potato, Merlot Demi-Glace (D)

**Slow Roasted Tenderloin
AAA Alberta Beef | 67**
Sakura Pork | 59
Potato Rosti, Root Vegetables, Heirloom Carrot
Puree, Haskap Berry Jus

Grilled Alberta Lamb Rack | 75
Za'atar Spice, Coriander Farro 'Risotto',
Charred Eggplant & Leek, Jus (G, D)

DESSERT

Blueberry Lemon Cheesecake | 16
White Chocolate Tuille (G, D)

Tiramisu | 16
Almond Praline, Candied Citrus (G, D, N)

Dark Chocolate Hazelnut Cake | 17
Cocoa Crumb, Haskap Berry Coulis (G, D, N)

Warm Sticky Toffee Date Pudding | 16
Vanilla Bean Ice Cream, Caramel Sauce,
Anglaise, Chantilly (G, D, N)

Hazelnut & Chocolate Giant Macaron | 23
Torched Meringue, Hazelnut Ganache,
Candied Citrus (D, N, Veg)



BREAKFAST

BREAKS

BRUNCH

LUNCH

FULL DAY
MEETINGS

RECEPTION

DINNER

BAR

INTERMEZZO

INTERMEZZO COURSE | 6

Blackberry Mead Granite (Veg)

Raspberry Sorbet (V)

Champagne Sorbet (V)

Local Gin & Tonic With Lime Granite (V)

CHEF CHOICE FROMAGERIE

Locally Inspired Cheese Course 16 / person

Three Selections of Canadian Cheese, Grapes, Preserves,
Dried Fruit, Fresh Berries, Walnut Crisps (G, D, N)

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BREAKFAST

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DINNER À LA CARTE

Price based per person, choose one appetizer, entrée, dessert, and beverage for all guests.

KIDS CORNER | 31

CHOOSE ONE APPETIZER

Homemade Chicken Noodle Soup (G)
Veggies & Dip (D, Veg)
Cucumber, Celery, Carrot & Cheese Sticks
Ranch Dressing

CHOOSE ONE ENTRÉE

Chicken Dinner (D)
Pan Seared Chicken Breast, Corn & Peas,
Mashed Potatoes

Penne Pasta (G)
Tomato Sauce & Shredded Alberta Beef Shortrib

Crispy Chicken Fingers (G, D)
Homemade Fries & Plum Sauce

CHOOSE ONE DESSERT

Fruit Salad (V)
Fresh Seasonal Berries
Milk Chocolate Mousse Cup (D)
Chocolate Shavings
Chocolate Brownie (G, D, N)
Vanilla Ice Cream

CHOOSE ONE BEVERAGE

Milk (D)
Apple or Orange Juice
Apple Sparkle (V)
Unsweetened Apple Juice &
Sparkling Water

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BRUNCH

LUNCH

FULL DAY
MEETINGS

RECEPTION

DINNER

BAR

DINNER BUFFET

At Fairmont Hotel Macdonald we want to ensure you enjoy the best quality possible. To ensure this happens, we do not recommend that buffets are on display for longer than a period of 2 hours, buffets are for consumption at the hotel and cannot be taken home. All prices are per person. Minimum charge is for 25 people. Additional charge of \$130 for buffets with 10-24 people. All dinner buffets include freshly baked artisan breads, freshly brewed regular and decaffeinated coffee, and a selection of Lot 35 Tea.

All dinner buffets can be served family style with an additional cost of \$15 per person. Maximum table setting of 8 people per table for family style.

CASTLE ON THE RIVER | 115

Foraged Mushroom Bisque (D, Veg)

Gem Caesar Salad

Torn Sourdough, Aged Parmesan, Pickled Onion, Roasted Garlic Caesar Dressing (G, D)

Hydroponic Greens

Shaved Garden Vegetables,
Honey Mead Vinaigrette (Veg)

Salt Roasted Beet Salad

Orange, Fennel, Goat Cheese, Puffed Grains (G, D, Veg)

Locally Inspired Charcuterie & Cheese Board

House Mustards, Marinated Olives, Pickles, Peppers,
Nuts, Grilled Bread (G, D, N)

Seafood Platter

Poached Prawns, House Hot Smoked Salmon,
Honey Mussels, Crab Legs, House Pickles, Mignonette,
Marie Rose Sauce, Hot Sauce, Lemons (S, SF)

Honey-Glazed 9 Cut Chicken

Whole Mustard Bourbon Jus

Maple & Birch Glazed Salmon

Citrus & Herb Butter Sauce (D, S)

Grilled AAA Flank Steak

Pickled Shallot, Salsa Verde,
Red Wine Reduction

Butternut Squash Ravioli

Honey Glazed Squash, Pepitas, Sage,
Parmesan Brown Butter Sauce (G, D, Veg)

Broccolini

Lemon Butter, Sea Salt (D, Veg)

Sweet Potato & Kale Medley

Red Onions, Grainy Mustard (V)

Lemon Meringue Tart (G, D, Veg)

Berry Bread Pudding (G, D, N, Veg)

Chocolate Pot De Crème (D, Veg)

Hand Carved Fruits (V)

Veg - Vegetarian • V - Vegan • G - Contains Gluten • N - Contains Nuts • D - Contains Dairy • S - Contains Seafood • SF - Contains Shellfish

All prices are subject to a service charge of 20% plus 5% GST and are valid for all events through December 2025. Subsequent years will be subject to an increase of approximately 5%. Menu items are not created in an allergen-free environment. Please advise your Catering Manager of any allergies.



BREAKFAST

BREAKS

BRUNCH

LUNCH

FULL DAY MEETINGS

RECEPTION

DINNER

BAR

DINNER BUFFET CONTINUED

At Fairmont Hotel Macdonald we want to ensure you enjoy the best quality possible. To ensure this happens, we do not recommend that buffets are on display for longer than a period of 2 hours, buffets are for consumption at the hotel and cannot be taken home. All prices are per person. Minimum charge is for 25 people. Additional charge of \$130 for buffets with 10-24 people.

All dinner buffets include freshly baked artisan breads, freshly brewed regular and decaffeinated coffee, and a selection of Lot 35 Tea.

All dinner buffets can be served family style with an additional cost of \$15 per person. Maximum table setting of 8 people per table for family style.

ZERO-GRAIN | 109

GLUTEN-FREE BUFFET

Honeyed Parsnip Velouté (D, Veg)

Quinoa Salad (D, Veg)

Toasted Almonds, Dried Cranberries, Feta Cheese, Chive, Herb Pesto

Salt Roasted Beet Salad (D, Veg)

Orange, Fennel, Goat Cheese, Pickled Onion

Zucchini & Eggplant Antipasti (V)

Grilled Onion Salad, Pea Shoots

Marinated Artichoke Heart & Cherry Tomato Salad

Olives, Baby Basil, Aged Balsamic Vinegar, First Pressed Olive Oil

Seared Salmon

Chickpea & Shaved Fennel Salad, Corn & Pepper Relish (S)

Alberta Beef Short Ribs

Mushroom Rosemary Jus

Lemon & Garlic Grilled

Chicken Supreme

Pink Peppercorn Cream Sauce (D)

Roasted Root Vegetables (V)

Lentil & Wild Rice Pilaf (V)

Blueberry Crème Brûlée (D, Veg)

Orange Chocolate Torte (D, Veg)

Coconut Panna Cotta (V)

Haskap Berry Compote

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DRAGON BOAT | 105

Sweet Corn Chowder

Scallion (Veg)

Chopped Salad

Julienned Carrots & Daikon, Pickled Ginger, Citrus Segments, Crispy Wonton, Sesame Plum Dressing (V)

Vietnamese Rolls

Crunchy Vegetables, Sweet Chili Sauce (V)

Dim Sum Bar

Pot Stickers, Siu Mai, Char Siu,

Spring Rolls

Assorted Sauces & Condiments (G, D, Sf, S)

Maki Sushi Station

Dynamite Roll, Spicy Tuna Roll, California Roll, Pickled Ginger & Wasabi (G, S)

Braised Sweet & Sour Chicken

Fried Rice

Green Pea, Onion & Green Onion

Vegetarian Pad Thai

Julienne Vegetables, Sweet & Sour Sauce (Veg, N)

Steamed Asian Greens

Garlic, Ginger (V)

Matcha Green Tea Cake (D, Veg)

Minted Watermelon Salad

Toasted Coconut (V)

Coconut Mango Rice Pudding (D, Veg)

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BREAKS

BRUNCH

LUNCH

FULL DAY
MEETINGS

RECEPTION

DINNER

BAR

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INDIAN BUFFET | 125

Kachumber Salad

Cucumber, Tomato, Onion, Coriander (V)

Papdi Chaat

Crushed Potato, Sweet Yogurt (G, D, Veg)

Indian Green Salad

Cucumber, Tomato, Onion, Chili (V)

Curried Chickpeas

Cherry Tomatoes, Cucumber, Cilantro, Shaved Paneer, Chaat Masala (D, Veg)

House-Made Raita, Pickles & Papadums (G, D)

Butter Chicken

Black Cardamom-Infused Rich Tomato Gravy (D)

Lamb Rogan Josh

Aromatic Lamb Curry With Broiled Spices

Jackfruit Biryani (D, Veg)

Marinated Jackfruit, Saffron-Infused Basmati Rice

Aloo Gobi (V)

Cauliflower, Potato, Cumin, Turmeric

Dal Makhani (D, Veg)

Lentils, Spices, Butter & Cream

Jeera Rice (D, Veg)

Naan Bread & Roti (D, G, Veg)

Coconut Rice Pudding (D, N, Veg)

Mango & Pistachio Mousse (D, N, Veg)

Gulab Jamun (D, N, Veg)

Ras Malai (D, N Veg)

Sliced Fresh Fruits & Seasonal Berries (V)

Hand-Crafted Chai Tea (D, Veg)

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BREAKS

BRUNCH

LUNCH

FULL DAY
MEETINGS

RECEPTION

DINNER

BAR

WHITE WINE SELECTION

Imagery Chardonnay (California, USA) | 61

Crisp and elegant, this Chardonnay radiates aromas of apple, lime and pear. Subtle oak and a touch of Chenin Blanc boost this wine's brightness and overall liveliness. Balanced flavors of green apple and vanilla, followed by complex layers of fruit and spice lead to an elegant creamy finish. Natural varietal characteristics of Chardonnay shine through without being overshadowed by dominant oak notes.

Gunderloch Riesling (Germany) | 66

The pale straw color is followed by a bouquet of peach, apricot, honey and floral notes. On the palate, it's light-bodied with a light spritz and delicate sweetness that is balanced by vibrant acidity from citrus flavours.

Spy Valley Sauvignon Blanc (New Zealand) | 79

Passion fruit, ripe melon, herbal notes and hints of mineral come through on the nose. The fruit follows on the palate with great weight and crisp acidity.

Heron Bay Sauvignon Blanc (Canada) | 55

Crisp and refreshing, with bright fruity notes and a zesty finish Sauvignon Blanc from the stable of Mission Hill Vineyards.

KRIS Pinot Grigio (Italy) | 65

Brilliant lemon-green in color, KRIS offers enticing aromas of acacia flowers, citrus, tangerine, and hints of almonds.

Sterling Vintners Chardonnay (California USA) | 69

Deep yellow straw colour; upfront aromas and flavours of pear, oaky vanilla and cantaloupe; extra dry, medium bodied, well balanced with good length.



BREAKFAST

BREAKS

BRUNCH

LUNCH

FULL DAY
MEETINGS

RECEPTION

DINNER

BAR

RED WINE SELECTION

Antinori Peppoli Chianti Classico (Italy) | 85

A food-friendly Chianti Classico made on the historic Pèppoli estate, whose vineyards date back to the middle ages. Features dark plum, floral, chocolate, chestnut and rye bread notes.

Heron Bay Cabernet Sauvignon (Canada) | 55

Spicy oak, dried herb, deep plum, and dark cherry with a hint of warm vanilla. Ripe, lush black fruit, candied red fruit, with mocha and a hint of black pepper from the stable of Mission Hill Vineyards.

Tamari AR Malbec (Argentina) | 75

The aroma is powerful, highlighting the fruit expression, especially the black cherry and plum, in harmony with the notes of aging in wood. On the palate it is voluminous, friendly, and intense, with a good medium palate and an excellent tannic structure.

Beringer Founders' Estate Pinot Noir (USA) | 65

Fruit forward with bright flavors of red cherry and currant, beautifully complemented by cedar and cinnamon spice.

Tierra Rica Organic Cabernet Sauvignon (Chile) | 64

Rich and robust flavors of plum, black cherry, blackberry and smoky oak lead to a warm and lengthy finish.

JL Chave Selection, Côtes du Rhône Mon Coeur (France) | 85

This round, soft, ready-to-drink wine offers layered, tangy dark fruit with a sprinkling of black pepper spice adding depth. Ripe tannins provide good structure. A classic, approachable Rhône red.

Mission Hill Cabernet Merlot (Canada) | 74

A full-bodied wine, Merlot and Cabernet Franc provide backbone to Cabernet Sauvignon's structure with a touch of Petit Verdot for extra body and tannins. Red cherry and cassis aromas are on the nose and extend through to the first sip. Sage, vanilla, lavender, and sandalwood notes intermingle.

Sterling Vintners Cabernet Sauvignon (USA) | 66

Opaque ruby color; scents of plum, chocolate, blackberry and spice; medium bodied, soft, silky tannins, ripe black fruit on the palate.



BREAKFAST

BREAKS

BRUNCH

LUNCH

FULL DAY
MEETINGS

RECEPTION

DINNER

BAR

SPARKLING & CHAMPAGNE SELECTION

Vaporetto Prosecco (Italy) | 64

Straw yellow with lively perlage, the bouquet is fresh, fruity and aromatic. On the palate, it characteristically combines softness and freshness thanks to perfectly balanced acidity and sugar.

Henkell Blanc de Blanc (France) | 55

Intense, with notes of white flowers, tropical fruits and citrus. Creamy and smooth, very pleasant and well balanced.

Mionetto Prosecco Brut (Italy) | 69

Intense fruity bouquet with a hint of golden apples. It is very dry, fresh, light in body and well-balanced. This wine is perfect alone as an aperitif or as a delightful complement to appetizers such as prosciutto or mild cheeses.

Veuve Cliquot (France) | 200

A refined and balanced flavour profile, characterized by vibrant notes of green apple, citrus, and ripe fruits, complemented by a hint of brioche and almond. Its crisp acidity is balanced by a smooth, rich texture, with a lingering, fresh finish. It's a well-rounded, elegant blend that combines freshness with depth, making it a versatile and celebratory choice.

Dom Perignon Vintage Champagne (France) | 550

A blend of Chardonnay and Pinot Noir. In its youth it is smooth, creamy and balanced with lots of fruit. With time, it develops toasty mushroomy aromas and layers of complexity. It really is an impressive Champagne; arguably one of the best Grandes Marques out there.



BREAKFAST

BREAKS

BRUNCH

LUNCH

FULL DAY MEETINGS

RECEPTION

DINNER

BAR

SIGNATURE COCKTAILS

Minimum of 25 cocktails per specialty cocktail selection. All pricing per drink; subject to service charge of 20% + 5% GST.

Empire Signature Old Fashioned | 21

Fairmont Hotel Macdonald Private Label Bourbon, Lot 35 Lapsang Tea Syrup, Fairmont Hotel Macdonald Bitters
(On tap option available)

Chipotle Pineapple Margarita | 22

Tromba Tequila, Peated Chipotle Pineapple, White Claw Pineapple, Blueberries, Lime
(On tap option available)

Wedgwood Martini | 22

Gin, Elderflower Liquor, Orange Bitters, Vermouth

The Monarch | 21

Dark Rum, Calvados, Allspice Dram, Fairmont Hotel Macdonald Honey Syrup, Lemon Juice

White Chocolate Espresso Martini | 21

Citron Vodka, Espresso, Baileys, White Chocolate Liquor

ZERO PROOF COCKTAILS & MOCKTAILS

Orange Mule | 14

Seedlip Grove 42, Orange, Brown Sugar, Ginger Beer

Creamy Lemonade | 13

Beckett's 27 Coconut Cask Coconut Milk, Lemon Juice, Honey, Sparkling Water

Inspire Chocolate Martini | 14

Solbru Focus + Inspire Botanical, Almond Milk, Chocolate Syrup, Dairy Free Cream

Capital E | 14

Seedlip Garden 108, Green Apple, Cucumber Cordial, Fresh Lime, Basil, Club Soda

Blueberry Lemonade | 12

Blueberries, Freshly Squeezed Lemon Juice, Simple Syrup, Vivreau Still Water



BREAKFAST

BREAKS

BRUNCH

LUNCH

FULL DAY MEETINGS

RECEPTION

DINNER

BAR

BEVERAGE SERVICE

	HOST BAR Subject to taxes & fees.	CASH BAR Includes taxes & fees.
Premium Tier (1 oz) Titos Vodka, Beefeater Gin, Bacardi Superior Rum, Villa One Silver Tequila, Jim Beam Rye, The Famous Grouse, Bayou Dark Rum, Canadian Club, Bearface Whisky, Vaporetto Prosecco, Martini & Rossi Vermouth	9.75 per drink	11.75 per drink
Luxury Tier (1 oz) Belvedere Vodka, Absolut Elyx Vodka, The Botanist Gin, Bacardi Superior Rum, Bacardi Gran Reserva 10 yr. Rum, Villa One Reposado Tequila, Woodford Reserve Bourbon, Knob Creek Rye, The Macallan Double Cask 12 yr. Scotch, Martini & Rossi Vermouth	15 per drink	18.25 per drink
Domestic Beers Molson Canadian, Coors Banquet, Coors Light, Millers Genuine Draft Alley Kat Scona Gold, Alley Kat New Moon Hazy Pale Ale	9 per drink	10.75 per drink
Imported Beers Dos Equis, Heineken, Belgian Blue Moon, Amstel Ultra	10 per drink	12 per drink
Coca-Cola Soft Drinks, Juices and Mineral Water	5 per drink	6.25 per drink
Non Alcoholic Beer/Cider Heineken 0.0	6 per drink	7.75 per drink
House Wine (5 oz)	12 per drink	15.50 per drink
Liqueurs and Cognacs (1 oz) Hennessy, Grand Marnier, Amaretto, Kahlua, Courvoisier VSOP, Cointreau, Baileys Irish Cream	12 per drink	15.50 per drink

We follow ProServe guidelines (1 oz pours).

If less than \$500.00 net consumption per bar, a labour charge will apply: \$40.00/hr. for a minimum of 3 hours each.

A cashier charge of \$120.00 will be applied to cash, subsidized and ticketed bars.

We provide the following on our bars - Dry and Sweet Vermouth. No charge for soft drinks used as mixers.

Fairmont Hotel Macdonald will not permit the sale of alcoholic beverages after 12:30 a.m.

All entertainment should cease at 1:00 a.m. in order for the event room to be vacated by 2:00 a.m.



BREAKFAST

BREAKS

BRUNCH

LUNCH

FULL DAY
MEETINGS

RECEPTION

DINNER

BAR

BEVERAGE SERVICE

Non Alcoholic Package | price based per person

- 1 hour Package | 15 per person
- 2 hour Package | 24 per person
- 3 hour Package | 33 per person
- 4 hour Package | 40 per person

Package Includes - Assorted Soft Drinks, Juices.

Your choice of 4 items from Zero Spirits, Zero Proof Beers & Ciders, Dealcoholized Wines, Zero Proof Beverages & Mocktails.

Zero Proof Spirits | Host Bar 6 per drink | Cash Bar 7.75 per drink

- The Spirit of Bourbon
- HP Juniper Single Malt
- Captain Morgan Spiced Gold 0.0
- Bluff Rum
- Tanqueray 0.0
- Seedlip Garden 108
- Beckett's 27 Coconut Cask
- Sobrii 0-Tequila
- Solbru Focus + Inspire Botanical

Zero Proof Beers & Ciders | Host Bar 6 per drink | Cash Bar 7.75 per drink

- Collective Arts IPA
- Collective Arts – Hazy Pale Ale
- Collective Arts – Emerald Stout
- Peroni – Nastro Azzuro Pilsner 0.0
- Bulwark Original Craft Cider
- Bulwark Orchard Peach Cider
- Bulwark Triple Berry Cider

Dealcoholized Wines | Host Bar 6 per drink | Cash Bar 7.75 per drink

- Ariel Chardonnay
- Teetotaler White
- Leitz Eins-Zwei - Rose
- Sangre De Toro - Syrah - Red
- Ariel - Cabernet Sauvignon
- Henkel Trocken Zero Sparkling
- Deinhard Zero Riesling Wolf Blass Zero Shiraz

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