



Fairmont
CHÂTEAU LAURIER

Weddings
2025

Plan your fairy-tale Wedding at Ottawa 's Castle

Fairmont Château Laurier has played host to thousands of special events since its opening in 1912 and weddings are truly some of the most magical.

It is about making fairytales come true, and turning moments into memories for you, your family and your guests.

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

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

To begin planning your special day, contact us by email at rfp-clh@Fairmont.com



Fairmont Château Laurier offers comprehensive Wedding Packages priced per person. Pricing is based on the Menu you choose; all prices are quoted before taxes and service charges. All Wedding Packages include the following:

For your Guests:

- Assorted Cold Canapés and Warm Hors D'oeuvres during Cocktail hour; passed among your guests. (4 pieces per person)
- Non-Alcoholic Fruit Punch station; guests may serve themselves
- Elegant and inspired Menu options offering 3, 4 or 5 courses at the table. Our 'Signature' style 5 course menu offers your guests their choice of entrée on-site, on the day-of, for ease of planning
- Domestic house wine with Dinner (based on half a bottle per person)
- Freshly brewed regular and decaffeinated Coffee and Lot 45 Tea
- Complimentary Cake Cutting (Laid out Buffet style for guests to help themselves)
- Late Night Snack (Action Stations subject to chef attendant fee of \$325)
- Host Bar Package available; priced per person. (This is a 5 Hour Bar Package: 1 Hour for Cocktails plus 4 Hours post Dinner)

For the Couple:

- One night complimentary accommodation on the night of the Wedding
- Complimentary breakfast for two the morning after the wedding
- Complimentary overnight parking for the couple on the night of the Wedding

As well as:

- Lavish French Renaissance inspired event spaces
- Access to Fairmont Château Laurier's historic public spaces for your wedding photography (available only for couples hosting their reception with us)
- Dining tables and banquet chairs
- Riser for head table if desired
- Podium and microphone for speeches
- Floor length White linen and white napkins
- Elegant table settings with polished cutlery and classic white china
- Trio of Votive candles per table
- Table numbers and stands
- Easel for seating chart
- Cake table, gift and guest book table, Dj table

Preferred Guestroom Rates:

Preferred rates for overnight guestrooms (some restrictions apply)

A Sweet Toast - a Fairmont Signature Menu

Please choose one item from the first, second, third and dessert courses for your guests.

Main course is ordered restaurant style at the table.

Choose one First Course for all of your guests

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

Choose one Second Course for all of your guests

- Fermented Butternut Squash Ravioli Brown Butter Sage Champagne Sauce
- Mezze Rigatoni Alla Vodka Rose Herb Parmigiano

Third Course

Pre-Select Your Choice of Sorbet: Lemon, Raspberry or Blood Orange

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

- Roasted Duck Breast & Thigh Confit, Braised Mustard Cabbage, Parsnip and White Chocolate Purée Preserved Lemon, Orange Jus
- Grilled Lime Marinated Seabass, Sweet Potato Mash, Small Greens, Sauce Vierge
- Seared Beef Tenderloin topped with Boneless Braised Short Rib, Natural au Jus, Local Vegetables and Buttermilk Whipped Potatoes (Chef's recommendation is Medium rare)

Choose one Dessert for the Finale course!

- Dessert Trio: Coconut Pineapple Frangipane with Lime Marscapone Ice Cream and Milk Chocolate Mousse
- Chocolate Cinnamon Tart, Honey Roasted preserved Apricots

\$200 per person without host bar and includes wine with dinner | \$260 per person includes 5 hour host bar package and wine with dinner

Not including taxes or surcharge – as of January 2025



We Do! - a Fairmont Signature Menu

Main course is ordered restaurant style at the table.

First Course

Roasted Cauliflower and Truffle Soup

Second Course

Beet and Vodka Cured Salmon Gravlax *with*
Honey Yogurt, Heirloom Beets, Mustard Seed Caviar, Small Greens, Citrus Tuile

Third Course

Raspberry Sorbet

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

- Honey Lemon Roasted Chicken Supreme, Red Pepper Relish and Natural Pan Jus
- Miso Glazed Sablefish, Pan Wilted Greens, Lemon Beurre Blanc
- Seared Beef Tenderloin Topped with Mushroom Ragout

All mains served with local vegetables and buttermilk whipped potatoes

Dessert

Duo of Espresso Financier praline Mousseline, Lemon Meringue Ice Cream

\$190 per person without host bar and includes wine with dinner | \$250 per person includes 5 hour host bar package and wine with dinner
Not including taxes or surcharge – as of January 2025

Tie the Knot

First Course

Basil Infused Compressed Watermelon, Burratini, Shaved Feta, Kalamata, Prosciutto, Baby Greens, Fresh Mint, Pistachio Dust, Ice-wine Vinaigrette

Second Course

Wild Mushroom Ravioli, Sautéed Spinach, Marsala Cream Sauce

Main Course

Herb Sous Vide Manhattan Filet (6.5 oz.), Black Lime Sea Salt and Red Wine Jus served With Local Vegetables & Buttermilk Whipped Potatoes

Dessert

Vanilla Crème Brulee, Honey Preserved Strawberry

\$175 per person without host bar and includes wine with dinner

\$235 per person includes 5 hour host bar package & wine with dinner

Not including taxes or surcharge – as of January 2025



Forever Yours

First Course

Shaved Fennel, Mixed Greens, Fresh Dill, Radicchio and Citrus Segment with House Dressing

Main Course

*Herb Roasted Chicken Supreme, Mushroom Ragout
Local Vegetables and Buttermilk Whipped Potatoes*

Dessert

Baked Vanilla Cheesecake, Apricot coulis, vanilla Chantilly cream

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

\$215 per person includes 5 hour host bar and wine with dinner

Not including taxes or surcharge – as of January 2025

Option to upgrade your main course for additional \$20 per person.

Main Course: *Braised Short Ribs served with Creamy Grits, Confit Vidalia and Root Beer Jus*

\$175 per person without host bar and includes wine with dinner

\$215 per person includes 5 hour host bar and wine with dinner



Cocktails Canapés & Hors D'œuvres

Choose four (4)

Hot

- Vegetarian Monsoon Roll, Plum dip
- Mushroom Arancini, Truffle Aioli
- Coconut Shrimp, Lemongrass Mango Dip
- Curried Chicken Mango Filo
- Black Lime Beef Skewers, Crushed Peanuts, Cilantro, Honey Peanut Dip

Cold

- Smoked Salmon on Pumpernickel
- Tuna Tartar, Savory Cone, Avocado & Togarashi Aioli
- Marinated Olive Toast, Confit Garlic, Italian Parsley & house Lemon Ricotta - VG
- Tomato Bruschetta
- Pickled Pear on Goat Cheese



Late Night Delicacies

Choose Sweet or Savory!

Served with Fresh Brewed Coffee and Lot 35 Tea with your wedding cake, sliced and laid out buffet style for guests to help themselves.

Sweet

- Cinnamon Sugar Churros with Dulce de Leche, Maple Fudge & Salted Caramel Popcorn

Savory

- Poutine Station: French Fries with House Brown Gravy, Cheese Curds, Chopped Smoked Brisket, Ketchup, Green Onions
- Chef Attendant Required | \$325

Option to upgrade your Late Night Station! | Add \$12 Per Person

Milagros Taco Station

Corn & Flour Tortillas, Cilantro, Lime, Crema, Queso, Radish, Guacamole, Pico De Gallo, Barbacoa & Charred Jalapeno; Pulled Pork & Burnt Pineapple; Baked Fish & Roasted Chilis

OR

Hamsa Chicken Shawarma Station

Shaved Chicken Shawarma, Pit, Garlic Sauce, garnished with diced tomatoes, cucumbers, onions, pickled vegetables, hummus and Tahina Sauce

Chef Attendant Required | \$325





Host Bar Service (5 Hour) - \$60 Per Person

The HOST Bar Wedding Package includes:

Standard Liquor (1 oz.) for Mixed Drinks

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

House Wines by the Glass (also served during dinner service)

Jackson-Triggs Chardonnay & Cabernet Blend

Aperitif

Dubonnet, Cinzano Red

Assorted Soft Drinks, Juice, Sparkling Water

Non – Alcoholic Fruit Punch (Cocktail hour only)

**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*

Upgrade Options:

Deluxe Liquor (1 oz.) for Mixed Drinks

Additional \$10 per person to substitute standard liquor

Grey Goose Vodka
Bombay Sapphire Gin
Bacardi 8 year Rum
Lot 40 Rye
Chivas Regal
Casamigos Blanco Tequila

Imported Beers

Additional \$6 per person

Stella Artois, Corona, Leffe Brun

Craft Beers

Additional \$6 per person

Beaus Lug Tread, Mill St. Organic

Sparkling Toast \$12 Per Person

Please consult with your Catering Manager for options to upgrade your Dinner Wine, customize your Bar offerings or extend your Host Bar package.

**Fairmont Château Laurier Wedding Packages require a minimum guarantee of 75 guests.
Prices are subject to change without notice – as of January 2025**

Custom menus available on request. Prices may vary. Food and beverage functions are subject to a mandatory surcharge fee of 18%. Of this fee, 12.5% of food & beverage sales is a gratuity paid to the servers of the hotel and other service personnel. 5.5% of the surcharge fee on food & beverage sales is an administration fee. The surcharge fee is subject to a 13% Harmonized Sales Tax, which is subject to change without notice. The mandatory surcharge fee will be posted to the Master Account.

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Please note: Some items in these photos have been rented.

