

FAIRMONT HOTEL MACDONALD

WEDDING 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



RECEPTION





PASSED HORS D'OEUVRES

Prices are per piece. 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 Crisps, Scallion & Truffle Aioli	6
Mini Atlantic Lobster Rolls, Chive & Lime Aioli (G, D, SF)	6.5
Sweet Potato Hummus Tart, Jalapeno Relish (G, D, SF)	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 Gougere (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



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)

OYSTER BAR | 41

Freshly Shucked Oysters on Ice
Lemon, Mignonette Sauce, Tabasco & Horseradish (SF)

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)

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)

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)

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

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



STATIONS MINIMUM ORDER OF 60% OF TOTAL RECEPTION GUESTS

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.

CARVING STATIONS

SLOW ROASTED BEEF STRIPLOIN | 27 PP

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

ALBERTA PRIME RIB | 31 PP

Crusty Rolls & Mushroom Jus (G)

WHOLE TURKEY | 21 PP

Cranberry Mayo & Mini Buns (G)

WHOLE SALT-BAKED SALMON | 25 PP

Fennel & Citrus Slaw

Lemon Aioli & Pumpnickel Crisps (G, S)

DESSERT STATIONS

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

Vanilla, Raspberry, Chocolate, Pistachio (N, D)

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



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.

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



DINNER





WEDDING 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.

LOVE STORY | 131

Final guarantee of pre-selected guest entrée choices required seven days in advance.

PLATED APPETIZER

Alberta AAA Beef Carpaccio

Shaved Parmesan, Chive, Truffle Aioli, Crostini (G, D)

SOUP

Lobster Bisque

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

INTERMEZZO

Champagne Sorbet (V)

ENTRÉE

Guest entrée pre-selection.

Slow Roasted Tenderloin AAA Alberta Beef

Potato Rosti, Root Vegetables, Heirloom Carrot Puree, Haskap Berry Jus

Pan-Seared Sustainable Salmon

Crushed Heirloom Potato, Broccolini, Corn & Fennel Emulsion (D, S)

Black Truffle & Ricotta Sacchetti Pasta

Parmesan & White Balsamic Cream Sauce, Shaved Baby Vegetables, Endive (G, D, Veg)

DESSERT

Dark Chocolate Hazelnut Cake

Cocoa Crumb, Haskap Berry Coulis (G, D, N)



PLATED DINNERS 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

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 (G)

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

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, Mascerated Figs, Burrata,
Candied Hazelnut, Baby Kale, XVOO (G, D, Veg)

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)



PLATED DINNERS CONTINUED

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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)



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)



DINNER À LA CARTE

Priced 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 BEVERAGE

Milk (D)

Apple or Orange Juice

Apple Sparkle

Unsweetened Apple Juice &
Sparkling Water

CHOOSE ONE DESSERT

Fruit Salad (V)

Fresh Seasonal Berries

Milk Chocolate Mousse Cup (D)

Chocolate Shavings

Chocolate Brownie (G, D, N)

Vanilla Ice Cream



WEDDING BUFFETS

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A GRAND ROMANCE | 134

Assorted Artisan Rolls, Whipped Butter (G, D)

Hydroponic Greens, Dried Berries, Fennel,
Candied Walnuts, Fairmont Hotel Macdonald
Honey Vinaigrette (Veg, N)

Baby Heirloom Beet Salad, Orange Supremes,
Fennel, Goat Cheese, Puffed Grains,
Citrus Dressing (V)

Albacore Tuna Nicoise Salad (S)

Seasonal Grilled & Roasted Vegetables
& Antipasti (V)

Canadian Cheese Board, Grilled Baguette,
Dried Fruits & Nuts (G, D, N)

Local Charcuterie Platter, Pickles,
Olives & Condiments

Pan-Seared Alberta Lake Trout,
Trout Roe Chive Beurre Blanc (D, S)

Roasted Chicken Supreme, Pommery Jus

Alberta Beef Striploin, Horseradish, Grainy Mustard
& Red Wine Jus

Foraged Mushroom Ravioli, Toasted Pine Kernels,
Truffle Cream (D, G)

Buttermilk Whipped Potatoes (D, Veg)

Honey Glazed Roasted Root Vegetables, Fine Herbs (Veg)

Maple Glazed Squash, Toasted Pepitas (Veg, N)

DESSERTS

Desserts are based on 3 pieces per person

Vanilla Bean Cheesecake (D, G, Veg)

Chocolate Pot De Crème (D, G, Veg)

Lemon Meringue Tartlets (D, G, Veg)

Honey Crème Brulee (D, N, Veg)

Carved Assorted Melon (V)



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INDIAN WEDDING 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

Marinated Jackfruit, Saffron-Infused

Basmati Rice (D, Veg)

Aloo Gobi

Cauliflower, Potato, Cumin, Turmeric (V)

Dal Makhani

Lentils, Spices, Butter & Cream (D, Veg)

Jeera Rice (D, Veg)

Naan Bread & Roti (D, G, Veg)

DESSERTS

Desserts are based on 3 pieces per person

Coconut Rice Pudding (D, N, Veg)

Mango & Pistachio Mousse (D, N, Veg)



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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)

DESSERTS

Desserts are based on 3 pieces per person

Lemon Meringue Tart (G, D, Veg)

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

Chocolate Pot De Crème (D, Veg)

Hand Carved Fruits (V)



DINNER BUFFETS CONTINUED

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ZERO-GRAIN | 109

GLUTEN-FREE BUFFET

Honeyed Parsnip Veloute (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)

DESSERTS

Desserts are based on 3 pieces per person

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)

DESSERTS

Desserts are based on 3 pieces per person

Matcha Green Tea Cake (D, Veg)

Minted Watermelon Salad

Toasted Coconut (V)

Coconut Mango Rice Pudding (D, Veg)



WEDDING PACKAGES

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

LUXE | 193

INCLUDES THE FOLLOWING PER PERSON | 3 DRINK TICKETS, 3 PASSED CANAPÉS, 3 COURSE A LA CARTE DINNER, LATE NIGHT STATION

PASSED CANAPÉS

Grilled Asparagus Ricotta Crostini, Prosciutto Chip (G, D)
Smoked Salmon, Crème Fraîche, Caviar, Waffle Bite (G, D, S)
Wild Mushroom & Parmesan Risotto Balls, Smoked Sea Salt (G, D, Veg)

SOUP OR SALAD

Select one.

Lobster Bisque

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

Baby Gem Salad

Endives, Cara Cara Orange, Blue Cheese Pomegranate Dressing (G, D)

INTERMEZZO

Champagne Sorbet (V)

ENTRÉES

Guest entrée pre-selection.

Slow Roasted Tenderloin AAA Alberta Beef

Potato Rosti, Root Vegetables, Heirloom Carrot Puree, Haskap Berry Jus

Roasted Haida Gwaii Black Cod

Du Puy Lentil Cassoulet, Grilled Asparagus, Pernod & Curry Leaf Crema (D, S)

Black Truffle & Ricotta Sacchetti Pasta

Parmesan & White Balsamic Cream Sauce, Shaved Baby Vegetables, Endive (G, D, Veg)

DESSERT

Dark Chocolate Hazelnut Cake

Cocoa Crumb, Haskap Berry Coulis (G, D, N)

LATE NIGHT STATION

Select one. Served at 50% of guest attendance.

Chicken Wing Station

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

Alberta Beef Sliders

Alberta Beef Slider, Bacon, Cheddar, Ketchup, Mustard (D, G)

Poutine Bar

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

ALCOHOLIC BEVERAGES

Each guest will receive three exclusive drink tickets, redeemable for:

Liquor (1oz)

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

Beer

Molson Canadian, Coors Banquet, Coors Light, Millers Genuine Draft Alley Kat Scona Gold, Alley Kat New Moon Hazy Pale Ale, Dos Equis, Heineken, Belgian Blue Moon, Amstel Ultra

Wine (5oz)

White

Heron Bay Sauvignon Blanc (Canada)
KRIS Pinot Grigio (Italy)

Red

Heron Bay Cabernet Sauvignon (Canada)
Beringer Founders' Estate Pinot Noir (USA)

Sparkling

Mionetto Prosecco Brut (Italy)

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



WEDDING PACKAGES

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

ELEGANCE | 171

INCLUDES THE FOLLOWING PER PERSON | 3 DRINK TICKETS, 3 PASSED CANAPÉS, 3 COURSE A LA CARTE DINNER, LATE NIGHT STATION

PASSED CANAPÉS

Compressed Canteloupe, Goat Cheese, Basil Crisp (D, Veg)

Smoked Salmon, Crème Fraîche, Caviar, Waffle Bite (G, D, S)

Wild Mushroom & Parmesan Risotto Balls, Smoked Sea Salt (G, D, Veg)

SOUP OR SALAD

Select one.

Lobster Bisque

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

Peach & Burrata Salad

Honey Roasted Peaches, Mascerated Figs, Burrata, Candied Hazelnut, Baby Kale, XVOO (G, D, Veg)

INTERMEZZO

Raspberry Sorbet (V)

ENTRÉES

Guest entrée pre-selection.

Lot 35 Tea Braised Beef Short Ribs

Baby Vegetables, Masarpone Whipped Sweet Potato, Merlot Demi-Glace (D)

Pan-Seared Sustainable Salmon

Crushed Heirloom Potato, Broccolini, Corn & Fennel Emulsion (D, S)

Black Truffle & Ricotta Sacchetti Pasta

Parmesan & White Balsamic Cream Sauce, Shaved Baby Vegetables, Endive (G, D, Veg)

DESSERT

Honeycomb Crème Brûlée

Toasted Almond Madeline, White Chocolate (D, N, Veg)

LATE NIGHT STATION

Select one. Served at 50% of guest attendance.

Chicken Wing Station

Honey Garlic, Salt & Pepper, BBQ

Spicy Sriracha Blue Cheese & Ranch Dips (D)

Crispy Vegetable Sticks

Alberta Beef Sliders

Alberta Beef Slider, Bacon, Cheddar,

Ketchup, Mustard (D, G)

Poutine Bar

Crispy Fries, Cheese Curds (D), Traditional Gravy (D), Chopped

Chives, Crispy Onions (G)

ALCOHOLIC BEVERAGES

Each guest will receive three exclusive drink tickets, redeemable for:

Liquor (1oz)

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

Beer

Molson Canadian, Coors Banquet, Coors Light, Millers Genuine Draft Alley Kat Scona Gold, Alley Kat New Moon Hazy Pale Ale, Dos Equis, Heineken, Belgian Blue Moon, Amstel Ultra

Wine (5oz)

White

Heron Bay Sauvignon Blanc (Canada)

KRIS Pinot Grigio (Italy)

Red

Heron Bay Cabernet Sauvignon (Canada)

Beringer Founders' Estate Pinot Noir (USA)

Sparkling

Mionetto Prosecco Brut (Italy)

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



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.



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.



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.



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

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



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.



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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