



FAIRMONT
WINNIPEG

BANQUET MENU
AUTUMN 2024



Fairmont
WINNIPEG



FAIRMONT WINNIPEG

BANQUET MENU AUTUMN 2024

CATERING GUIDELINES	3
BREAKFAST	9
BREAKS	16
LUNCH	19
RECEPTION	26
DINNER	29
BEVERAGES	35

Welcome to Fairmont Winnipeg – the place of occasion in Winnipeg for decades.

Thank you for choosing the Fairmont Winnipeg. We are delighted that we have the opportunity to host your event.

The success of your event is achieved through a team effort and is not dependent on one person or department. It starts with your unique vision and a combination of thoughtful planning, great food and outstanding service. We have assembled a team that can deliver on the promise of all of the above.

We are a dedicated Team of Catering and Conference Service Managers with extensive industry experience. No matter the size, our team will make sure every aspect of your event is seamless and memorable. From beginning to the end, we will be at your side every step of the way.

The passion and creativity of our Culinary Team is second to none. They are perfectionists and understand that the food they create and prepare is a significant part of your experience. We are pleased to offer a menu package that has been carefully designed to suit the theme and tone of your event while maintaining the utmost respect for the ingredients and favor of our dishes.

Your event or celebration at Fairmont Winnipeg is an occasion for us to turn moments into memories. Clients continually express that it is the high level of service that inspires them to return to our hotel. Our Banquet Team is always there with a smile and ready to cater to every detail. As part of Fairmont Winnipeg team, we love our city, we love what we do and we are excited to share all that we have to offer.

Sincerely,
Your Catering and Culinary Teams



**FAIRMONT
WINNIPEG**

**BANQUET MENU
AUTUMN 2024**

CATERING GUIDELINES	3
BREAKFAST	9
BREAKS	16
LUNCH	19
RECEPTION	26
DINNER	29
BEVERAGES	35

CATERING GUIDELINES

Food and Beverage

It is our pleasure to offer you custom menus, featuring local, organic and sustainable ingredients or healthy options. Our Catering & Conference Services Managers would be pleased to arrange a meeting with a member of our Culinary Leadership Team to create the perfect menu. A full caloric & macronutrient breakdown of each item is available upon request.

Fairmont Winnipeg reserves the right to supply all food and beverage served within the hotel, with the exception of wedding cakes. To maintain the high standards the hotel sets for food quality, Fairmont Winnipeg reserves the right to make menu changes/substitutions and cost adjustments based on availability of product and current market conditions. In accordance with Health and Safety Regulations, food and beverage products may not be removed after a function. Food may contain nuts and/or allergens. Dietary substitutes may be made with prior request.

All pricing is guaranteed ninety (90) days prior to the event date. Thereupon prices might change based on commodities market.

Function Guarantees

Final attendance must be specified 7 business days prior to all events in writing or email by Noon local time. This number will be considered your minimum guarantee and is not subject to reduction. Should a final guarantee not be received, your expected attendance on your banquet event order will be considered the final guarantee. You will be charged for your final guarantee or the number in attendance, whichever is greater.

If the number of guests served, including special meal requirements is greater than the guarantee, a 25% surcharge on menu price for additional guests served will apply. If your guaranteed attendance increases, the contracted menu items may not be available for the additional guests added within (3) full business days of the event.

Dietary restriction numbers are required when the guarantee is provided. Banquet buffets are based on (1) serving per guest.



**FAIRMONT
WINNIPEG**

**BANQUET MENU
AUTUMN 2024**

CATERING GUIDELINES	3
BREAKFAST	9
BREAKS	16
LUNCH	19
RECEPTION	26
DINNER	29
BEVERAGES	35

CATERING GUIDELINES

Food Allergies and Special Meals

In the event that any of the guests in your group has food allergies, you shall inform us of the names of such persons and the nature of their allergies, in order that we can take the necessary precautions when preparing their food. Guest names, which require special meals for dietary restrictions or allergies, are required 72 business hours prior to all events. We undertake to provide, on request, full information on the ingredients of any items served to your group. Please be aware that the hotel is not a nut free facility. While some items can be prepared without nuts, other ingredients may be made in a facility that does process nuts.

Should you not provide the names of the guests and the nature of their food allergies, you shall indemnify and hold harmless from, and against, any and all liability or claim of liability for any personal injury that does not occur as a direct result of our negligence or the negligence of any of our representatives. In the event of such negligence by us, or any of our representatives, we shall be responsible for all expenses reasonably incurred in the defense of such liability or claim of liability.

Please note that any requests not provided in advance will be at an additional charge over and above the guaranteed numbers.

Set Up Changes

The Hotel confirms your function room(s) will be set as indicated on the banquet event order. Should a change in set-up be required after the function room has been set a \$250.00 fee shall be applicable.

Payment

The hotel requests an initial deposit of \$10.00 per person or the full meeting room rental; whichever is greater. Additional deposits will be outlined in your letter of agreement. A payment (cash, credit card, wire transfer or certified cheque) of the projected amount is required five (5) business days prior to the function, if the hotel does not have an approved current credit application on file.

Menu Presentations

The Fairmont Winnipeg is happy to provide a menu presentation for our wedding, social catering and conference groups at a cost of \$40 per entree choice. Each menu tasting will be facilitated by one of our Catering and Conference Services Managers and a Culinary Professional.



**FAIRMONT
WINNIPEG**

**BANQUET MENU
AUTUMN 2024**

CATERING GUIDELINES	3
BREAKFAST	9
BREAKS	16
LUNCH	19
RECEPTION	26
DINNER	29
BEVERAGES	35

CATERING GUIDELINES

Telephone and Internet Services

- Wired High Speed Internet Access: \$125 / room / day
- Each Additional PC: \$25 / PC / day
- Wireless High Speed Internet Access: \$125 for access for 2 MBps up to 25 devices
- Telephone Line Hook Up: \$75 / telephone
- Telephone Line Daily Charge: \$25 / telephone / day

Additional bandwidth is available for video conferencing and media streaming: \$100/mg up and down speed, plus applicable charges. Please see your Catering Manager for more information.

- VIP Meeting Package:** \$10 per guest
- Bottled water (2 per guest), Fairmont Pen, Letter size pads of Fairmont paper, Fresh Whole Fruit

Audio Visual, Power & Technology Services

ENCORE is our in-house audiovisual supplier; arrangements may be made through the hotel for this service. Your ENCORE representative is on site during your function with complete support through their in-house office.

All outside audio visual suppliers must sign and return the Fairmont Winnipeg’s Third Party Audio Visual Supplier Policy & have a record of insurance on file with the Catering Office prior to operating in the hotel. Please contact your Catering Representative for a copy of this policy. ENCORE is the exclusive provider of Power Distribution Services at Fairmont Winnipeg. Please make sure you verify with your outside audio visual, exhibit & entertainment suppliers of any electrical requirements that may be needed as there could be additional costs.

The following fees will be charged to the end client whenever a third-party supplier is used and will include 2 hours of load-in oversight and 2 hours of load-out oversight as well and the electrical requirements listed below. These charges will apply only to rooms utilizing Audio-Visual, Lighting, DJ, and our other electronic services. Should load-in, setup, dismantle, and load out times exceed the included times additional labour charges will apply at the prevailing rates.

- Please contact the ENCORE Office for rates and estimates at **431-554-0649**.
- Winnipeg Ballroom - \$1800 per day (3 Dedicated Outlets)
- Wellington, Lombard, 1/3 of Winnipeg Ballroom - \$675 per day (2 Dedicated Outlets)
- Any other function rooms - \$300 per day (1 Dedicated Outlet)

All pricing subject to 7% PST and 5% GST | A taxable 15% service charge will be added to all food and beverage price. August 2024.



**FAIRMONT
WINNIPEG**

**BANQUET MENU
AUTUMN 2024**

CATERING GUIDELINES	3
BREAKFAST	9
BREAKS	16
LUNCH	19
RECEPTION	26
DINNER	29
BEVERAGES	35

CATERING GUIDELINES

Box & Package Handling/Delivery

Regular Loading Dock Delivery Hours:

Monday – Friday, 7:30 am – 11:30 am & 12:30 pm – 3:30 pm

Saturday 10:00 am – 2:00 pm

Loading Dock can be opened at other times; notice needs to be given in advance.

Box Storage & Delivery to Room \$3 / unit / day

Outgoing Box Handling Fee \$10 / unit (includes completion of forms, handling of boxes to courier)

Staff Assistance \$30 / staff member / hour

All deliveries must be labeled. Please include the name of the group/event, group/event contact, date of event, hotel contact and number of boxes. Deliveries must be made to the receiving/loading dock of the Hotel. The Hotel will not accept deliveries to the front door. All fees above are subject to applicable taxes.

Posting & Decorations

Banner Assistance: \$25 / banner

Decorative Assistance: \$30 / staff member / hour (min. 4 hours*)

Posting in the Lobby and Public Areas is prohibited without the Hotel's specific authorization.

Only professional made signs may be displayed outside your designated meeting room. Nailing, stapling and screwing into walls, ceiling or floors or any other materials that would damage the property is strictly prohibited. The client will be held responsible for any damages done to the premises, prior to, during or following a function, by his/her guests or by independent contractors on his/her behalf.

Coat Check

Host or Cash Coat Check: \$2.50 / coat (including taxes)

A Service Charge of \$40 per hour plus taxes per attendant, for a minimum of 4 hours, will apply to both Host and Cash Coat Checks.



**FAIRMONT
WINNIPEG**

**BANQUET MENU
AUTUMN 2024**

CATERING GUIDELINES	3
BREAKFAST	9
BREAKS	16
LUNCH	19
RECEPTION	26
DINNER	29
BEVERAGES	35

CATERING GUIDELINES

SOCAN, Re: Sounds & Entertainment

All events with musical entertainment, live or recorded, are subject to both SOCAN and Re:Sound charges listed below. The fees collected by these two agencies are licensing fees and/or distributed as royalties to the original artists, and do not represent any revenue for the hotel.

Both SOCAN and Re:Sound charges are based on room capacity authorized under the Hotel's Liquor License, not on actual attendance of the event. (e.g. If a function with 95 guests attending is located in a function room that falls between the capacity of 301 – 500 guests, the charges would be based on the 301-500 capacity).

SOCAN (Licensing fee collected by the Society of Composers, Authors and Music Publishers of Canada)

Capacity	Without Dancing	With Dancing
1 – 100	\$22.06 plus applicable taxes	\$44.13 plus applicable taxes
101 – 300	\$31.72 plus applicable taxes	\$63.49 plus applicable taxes
301 – 500	\$66.19 plus applicable taxes	\$132.39 plus applicable taxes
Over 500	\$93.78 plus applicable taxes	\$187.55 plus applicable taxes

Re: Sound (Royalties collected for Public Performance of Sound Recordings)

Capacity	Without Dancing	With Dancing
1 – 100	\$9.25 plus applicable taxes	\$18.51 plus applicable taxes
101 – 300	\$13.30 plus applicable taxes	\$26.63 plus applicable taxes
301 – 500	\$27.76 plus applicable taxes	\$55.52 plus applicable taxes
Over 500	\$39.33 plus applicable taxes	\$78.66 plus applicable taxes

External Suppliers

Please ensure that all external suppliers follow Fairmont Winnipeg guidelines with regards to efficient teardown and removal of equipment. The hotel is not responsible for items left over after functions.



**FAIRMONT
WINNIPEG**

**BANQUET MENU
AUTUMN 2024**

CATERING GUIDELINES	3
BREAKFAST	9
BREAKS	16
LUNCH	19
RECEPTION	26
DINNER	29
BEVERAGES	35

CATERING GUIDELINES

Sustainability & Green Initiatives

- Plant for the Planet
- Waste & Recycling Management Program – removal of all single use plastics from front of house operations
- Food Waste Management System
- Seasonal Rooftop Garden
- Energy Management Program
- Net Zero Carbon Calculator – Meetings & Events
- Community Support by Choosing Local Suppliers
- Local food choices
- No bottled water or disposable coffee cups
- Reusable name tags
- Schedule communicated electronically to attendees

As an industry leader, Accor follows the latest science and is prioritizing the reduction of its environmental footprint to preserve our planet and its resources for future generations. Accor has set ambitious targets for 2030 to limit global warming to +1.5 °C and committed to reach net-zero carbon emissions target by 2050 with a program for hotels to reduce their footprints.

We invite our guests and partners to calculate the carbon footprint of their accommodation and/or event at the hotel and to purchase certified carbon credits to balance the emissions.

Learn more about Accor’s Net Zero Carbon Calculator by visiting: www.accor.myclimate.org/en/faq

- Net Zero Carbon - Hotel Targets



**FAIRMONT
WINNIPEG**

**BANQUET MENU
AUTUMN 2024**

CATERING GUIDELINES	3
BREAKFAST	9
BREAKS	16
LUNCH	19
RECEPTION	26
DINNER	29
BEVERAGES	35

DF = Dairy Free
GF = Gluten Free

All pricing subject to 7% PST and 5% GST | A taxable 15% service charge will be added to all food and beverage price. August 2024.

BREAKFAST BUFFET

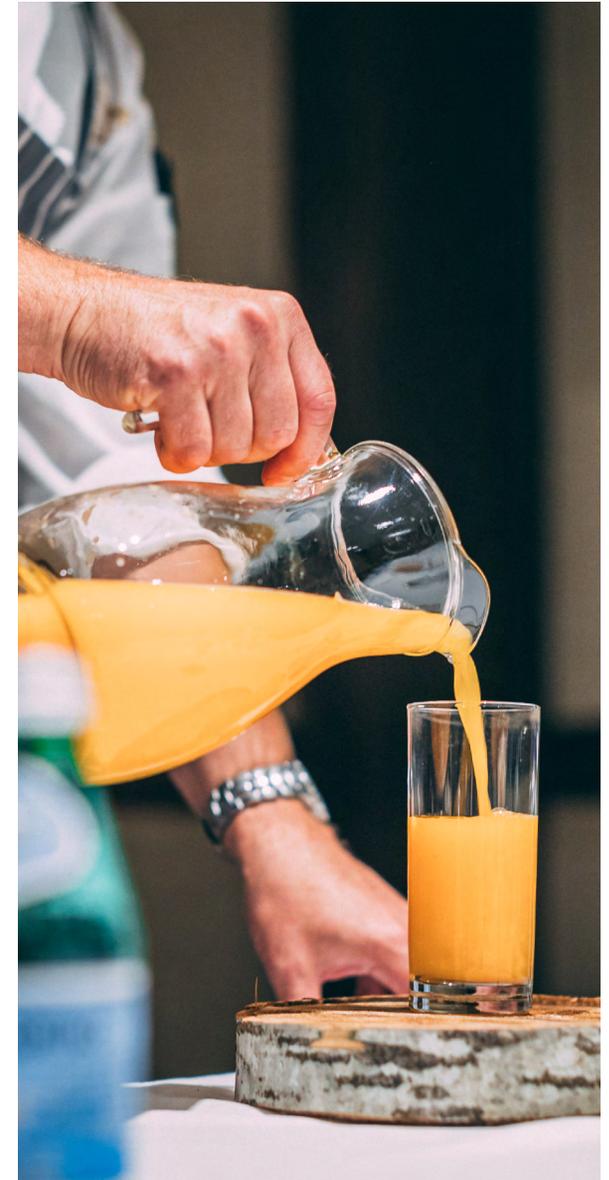
COLD BREAKFAST BUFFETS

THE FRESH START | \$28 PER PERSON

- Premium Orange Juice
- Oven Fresh Danishes, Muffins and Croissants
- Butter, Breakfast Preserves
- Sliced Fruit Platter - DF/GF
- Build Your Own Greek Yogurt, Low Fat Yogurt Bowl, Mixed Berry Compote, House Made Granola, Honey, Roasted Seeds & Nuts
- Freshly Brewed Coffee, Decaffeinated Coffee and Lot 35 Teas

THE FAIRMONT FIT | \$30 PER PERSON

- Premium Orange Juice
- Pastry Chef's Selection of Low Fat Breakfast Breads
- Banana & Dark Chocolate, Lemon Poppy Seed, Blueberry, Cranberry
- Butter and Breakfast Preserves
- Seasonal Fruit Salad - DF/GF
- Chia Seed Pudding - GF
- Berry Compote, Honey
- Rolled Oatmeal Bar – DF
- Maple Syrup, Sundried Fruit, Roasted Seeds & Nuts and Brown Sugar
- Freshly Brewed Coffee, Decaffeinated Coffee and Lot 35 Teas





**FAIRMONT
WINNIPEG**

**BANQUET MENU
AUTUMN 2024**

CATERING GUIDELINES	3
BREAKFAST	9
BREAKS	16
LUNCH	19
RECEPTION	26
DINNER	29
BEVERAGES	35

DF = Dairy Free
GF = Gluten Free

All pricing subject to 7% PST and 5% GST | A taxable 15% service charge will be added to all food and beverage price. August 2024.

BREAKFAST BUFFET CONTINUED

HOT BREAKFAST BUFFETS

THE MANITOBAN BREAKFAST | \$37 PER PERSON

Minimum 10 guests or \$5 surcharge will apply

- Premium Orange Juice
- Oven Fresh Danishes, Muffins and Croissants
- Toast Station - Selection of Sliced Breads
- Butter and Breakfast Preserves
- Sliced Fruit Platter - DF/GF
- “Natures’ Farm” Free Run Scrambled Eggs, Bothwell
- Cheese Topped, Fresh Scallions - GF
- Smoked Bacon and Breakfast Sausage - DF/GF
- Signature Fried Breakfast Potatoes – DF/GF
- Freshly Brewed Coffee, Decaffeinated Coffee and Lot 35 Teas

THE FARMERS BREAKFAST | \$40 PER PERSON

Minimum 10 guests or \$5 surcharge will apply

- Premium Orange Juice
- Oven Fresh Danishes, Muffins and Croissants
- Toast Station - Selection of Sliced Breads
- Butter and Breakfast Preserves
- Seasonal Fruit Salad - DF/GF
- “Nature’s Farm” Free Run Scrambled Eggs, Bothwell
- Cheese Topped, Fresh Scallions - GF
- Smoked Bacon and Breakfast Sausage - DF/GF
- Buttermilk Pancakes - 100% Maple Syrup
- Signature Fried Breakfast Potatoes, Topped with Caramelized Onions and Peppers - DF/GF
- Sautéed Cherry Tomatoes and Sautéed Mushrooms - DF/GF
- Freshly Brewed Coffee, Decaffeinated Coffee and Lot 35 Teas

FAIRMONT WELLNESS | \$45 PER PERSON

Minimum 10 guests or \$5 surcharge will apply

- Premium Orange Juice
- Selection of Rye and Multigrain Breads & All Bran or Blueberry Oat Muffins
- Butter and Breakfast Preserves
- Chef’s Choice of Smoothie - GF
- Seasonal Fruit Salad - DF/GF
- Smoked Fish Platter and Bagel Chips
- Traditional Condiments- Cream Cheese, Capers, Shaved Red Onion
- “Greenland Gardens” Tomato & Preserved Artichoke
- Fresh Basil Dressing - DF/GF
- Steel-Cut Oatmeal Bar - Maple Syrup, Sundried Fruit, Roasted Seeds & Nuts and Brown Sugar - DF
- Egg White Frittata - DF/GF
- Turkey Bacon and Chicken Apple Sausage - DF/GF
- Freshly Brewed Coffee, Decaffeinated Coffee and Lot 35 Teas



**FAIRMONT
WINNIPEG**

**BANQUET MENU
AUTUMN 2024**

CATERING GUIDELINES	3
BREAKFAST	9
BREAKS	16
LUNCH	19
RECEPTION	26
DINNER	29
BEVERAGES	35

DF = Dairy Free
GF = Gluten Free

All pricing subject to 7% PST and 5% GST | A taxable 15% service charge will be added to all food and beverage price. August 2024.

BREAKFAST CONTINUED

SERVED BREAKFAST

THE EARLY RISER | \$38 PER PERSON

Premium Orange Juice

CHOICE OF ONE:

House Baked Breakfast Pastries

Danishes and Croissants

Or

Pastry Chef's Selection of Fresh Baked Muffins

Or

Pastry Chefs Selection of Low Fat Breakfast Breads Banana with Dark Chocolate, Lemon Poppy Seed, Blueberry, Cranberry
Butter and Breakfast Preserves

"Nature's Farm" Free Run Scrambled Eggs with Bothwell Cheese - GF

Smoky Bacon

Signature Fried Breakfast Potatoes

Freshly Brewed Coffee, Decaffeinated Coffee and Lot 35 Teas

CHEF'S SPECIAL BREAKFAST | \$42 PER PERSON

Premium Orange Juice

CHOICE OF ONE:

House Baked Breakfast Pastries
Danishes, Croissants and Muffins

Or

Pastry Chefs Selection of Low Fat Breakfast Breads Banana with Dark Chocolate, Lemon Poppy Seed, Blueberry, Cranberry
Butter and Breakfast Preserves

And

Sliced Fruit Platter (Family Style) - DF/GF

And

"Nature's Farm" Free Run Eggs Benedict
Poached Eggs, Grilled Back Bacon, Butter Grilled Sourdough, Classic Hollandaise Sauce
Signature Fried Breakfast Potatoes

Or

"Nature's Farm" Free Run Eggs Florentine
Poached Eggs, Wilted Spinach, Butter Grilled Sourdough, Classic Hollandaise Sauce
Signature Fried Breakfast Potatoes

Or

"Nature's Farm" Free Run Eggs Royal
Poached Eggs, Smoked Salmon, Butter Grilled Sourdough, Dill Hollandaise Sauce
Signature Fried Breakfast Potatoes
Freshly Brewed Coffee, Decaffeinated Coffee and Lot 35 Teas



**FAIRMONT
WINNIPEG**

**BANQUET MENU
AUTUMN 2024**

CATERING GUIDELINES	3
BREAKFAST	9
BREAKS	16
LUNCH	19
RECEPTION	26
DINNER	29
BEVERAGES	35

DF = Dairy Free
GF = Gluten Free

All pricing subject to 7% PST and 5% GST | A taxable 15% service charge will be added to all food and beverage price. August 2024.

BREAKFAST CONTINUED

BREAKFAST TO-GO

THE COLD ONE | \$24 PER PERSON

- Oven Fresh Danishes, Muffins and Croissants
- Whole Orange or Apple - DF/GF
- Yogurt Parfait - GF
- Flow Water, Apple Juice or Orange Juice (300ml)
- Granola Bar

ADD A SANDWICH:

Breakfast Sandwich | \$9
“Nature’s Farm” Free Run Fried Eggs,
Sausage Pattie and Cheese on English Muffin

Breakfast Wrap – DF | \$9
“Nature’s Farm’ Scrambled Egg
Chopped Bacon, Peppers and Onions

Vegan Breakfast Wrap | \$10
Scrambled Tofu, Wilted Spinach
Roasted Mushrooms, Grilled Peppers and Onions

Salmon Croissant | \$12
Cream Cheese, Lettuce, Pickle Onion

Ham and Cheese Croissant | \$10
Tomato, Lettuce, Honey Mustard



**FAIRMONT
WINNIPEG**

**BANQUET MENU
AUTUMN 2024**

CATERING GUIDELINES	3
BREAKFAST	9
BREAKS	16
LUNCH	19
RECEPTION	26
DINNER	29
BEVERAGES	35

DF = Dairy Free
GF = Gluten Free

All pricing subject to 7% PST and 5% GST | A taxable 15% service charge will be added to all food and beverage price. August 2024.

BREAKFAST CONTINUED

**CREATE YOUR OWN
BUFFET BREAKFAST
EXPERIENCE** | \$48 PER PERSON

Minimum 15 guests

Premium Orange Juice

Toast Station

Whole Wheat, Plain, Butter, Breakfast Preserves

Fresh Fruit - DF/GF

Sliced Fruit Platter

Yogurt Bar

Build Your Own Greek Yogurt, Low Fat Yogurt Bowl, Mixed Berry Compote, House Made Granola, Honey, Roasted Seeds & Nuts

BAKED GOODS

Oven Fresh Danish, Muffins and Croissants | \$38 per dozen
Butter, Breakfast Preserves

HOT SAVORY

Eggs | CHOICE OF ONE

Scrambled Egg, Sharp Cheddar Cheese, Chives Spanish Egg Frittata, Pepper, Cheddar Cheese, Potato

And

Breakfast Protein | CHOICE OF 2 PROTEINS

Smoked Bacon

Breakfast Sausage

Chicken Apple Sausage - \$10 PER PERSON (Special order need 15 days in advance) - DF/GF

Turkey Bacon - \$9 PER PERSON (Special order need 15 days in advance)

And

Vegetarian | CHOICE OF ONE

Grilled Tomato with Herbs- DF/GF

Sautéed Mushroom - DF/GF

Roasted Potato - DF/GF

Baked Beans

And

Classics | CHOICE OF ONE

Buttermilk Pancakes with 100% Maple Syrup

Waffles with 100% Maple Syrup



**FAIRMONT
WINNIPEG**

**BANQUET MENU
AUTUMN 2024**

CATERING GUIDELINES 3

BREAKFAST 9

BREAKS 16

LUNCH 19

RECEPTION 26

DINNER 29

BEVERAGES 35

DF = Dairy Free
GF = Gluten Free

All pricing subject to 7% PST and 5% GST | A taxable 15% service charge will be added to all food and beverage price. August 2024.

BREAKFAST CONTINUED

SINGLE ENHANCEMENTS

COLD

Seasonal Fruits - DF/GF | \$10

Sliced Fruit Platter

Cereal Station | \$8

Corn Flakes, Rice Crispies, All Bran, 2% Milk or Skim Milk

Build Your Own Greek Yogurt, Low Fat Yogurt | \$15

Mixed Berry Compote, House Made Granola, Honey, Roasted Seeds & Nuts

Local and International Cheese Board | \$20

Selection of Bothwell Cheese (Smoked Gouda, Truffle, Cheddar), Brie, Goat Cheese, Blue Cheese, Basket of Crackers Honey and Preserves

Cured Meat Platter - DF | \$19

Salami, Mortadella, Prosciutto, Capicollo, Sausage, Pickled Vegetables and Grainy Mustard

Smoked Salmon Platter | \$22

Traditional Condiments - Shaved Onions, Cream Cheese, Capers, Sliced Egg, Bagel Chips

Premium Orange, Apple and Grapefruit Juice -\$5

Smoothie of the Day | \$7 per smoothie

HOT

Steel-Cut Oatmeal Bar - DF | \$9

Maple Syrup, Sundried Fruit, Roasted Seeds & Nuts, Brown Sugar

“Natures Farm” Free Run Scrambled Eggs - DF/GF | \$9

Smoked Bacon - DF/GF | \$7

Breakfast Sausage - DF/GF | \$7

Chicken Apple Sausage | \$10

(Special order needs 15 days in advance)

Turkey Bacon (Special order need 15 days in advance) - DF/GF |

\$9 Grilled Tomato with Herbs - DF/GF | \$6

Sautéed Mushroom - DF/GF | \$6

Roasted Potato - DF/GF | \$5

Buttermilk Pancakes with 100% Maple Syrup | \$8

Waffles with 100% Maple Syrup | \$8

Thick Cut Cinnamon French Toast with 100% Maple Syrup | \$8





**FAIRMONT
WINNIPEG**

**BANQUET MENU
AUTUMN 2024**

CATERING GUIDELINES	3
BREAKFAST	9
BREAKS	16
LUNCH	19
RECEPTION	26
DINNER	29
BEVERAGES	35

DF = Dairy Free
GF = Gluten Free

All pricing subject to 7% PST and 5% GST | A taxable 15% service charge will be added to all food and beverage price. August 2024.

BREAKFAST CONTINUED

BRUNCH BUFFET | \$53 PER PERSON

Minimum 15 guests or \$5 surcharge will apply

Premium Orange Juice

Seasonal Fruits - DF/GF

Sliced Fruit Platter

Oven Fresh Danishes, Muffins and Croissants

Butter, Breakfast Preserves

Grilled Tomato with Herbs - DF/GF

Sautéed Mushroom - DF/GF

Roasted Potato with Sautéed Peppers - DF/GF

Smoked Bacon DF/GF

Breakfast Sausage - DF/GF

Toast Station

Whole Wheat, Plain, Butter, Breakfast Preserves

Omelet & Benedict Station

“Nature’s Farm” Free Run Eggs - GF

Garnishes: Grated Cheddar Cheese, Feta, Ham, Tomato, Spinach, Mushrooms, Sweet Peppers, English Muffins, Back Bacon, Hollandaise Sauce

Soup

Vegetable Minestrone

Salads

Artisan Mixed Greens Salad Bar - GF

Cherry Tomato, Red Pepper, Carrots Sticks, Cucumber, Broken Feta, Sliced Almond

Assorted Dressing: House made Sweet Herb Dressing, Balsamic Dressing, and Italian Dressing - GF

Penne Pasta Salad, Grilled Mediterranean Vegetable, Basil Pesto Dressing

Arugula and Beets Salad, Blue Cheese Candied Walnut, Raspberry Dressing - GF

Freshly Brewed Coffee, Decaffeinated Coffee and Lot 35 Teas



FAIRMONT WINNIPEG

BANQUET MENU AUTUMN 2024

CATERING GUIDELINES	3
BREAKFAST	9
BREAKS	16
LUNCH	19
RECEPTION	26
DINNER	29
BEVERAGES	35

DF = Dairy Free
GF = Gluten Free

All pricing subject to 7% PST and 5% GST | A taxable 15% service charge will be added to all food and beverage price. August 2024.

THEMED BREAKS

COFFEE BREAKS

Minimum 10 guests

Barista Station | \$7 PER PERSON
Freshly Brewed Coffee, Decaffeinated Coffee and LOT 35 Teas
Almond Milk, Soy Milk, 2% Milk, 18% Cream and Vanilla Coffee Flavouring

Doughnut Break | \$18 PER PERSON
Raspberry Filled “Bomboloni”
Cinnamon Sugar Dusted Doughnut Holes
Whipped Cream, Candied Bacon, Chocolate Sauce
Chocolate Milk & Sweetened Vanilla Kissed Milk

Protein Break | \$26 PER PERSON
House Made Protein Balls – DF/ Nuts
Beef Jerky & Pork Jerky - DF/GF
Almond Trail Mix with Dark Chocolate - DF/GF
Smoked Pepperettes – DF/GF
Protein Smoothies – Banana or Chocolate or Vanilla Blueberry - GF

Decadent Chocolate Break | \$23 PER PERSON
Chocolate Fudge Brownies
Chocolate Dipped Cheesecake Bites
Dark Chocolate Mousse Shooters - GF
Chocolate Dipped Banana Bread
Fair Trade Iced Mocha Coffee

Blueberry Break | \$28 PER PERSON
Blueberry & Açai Bowl - GF
Blueberry Flaxseeds Crumble
Blueberry Oat Muffins
Blueberry & Soy Smoothies – GF/DF

Cookie Monster Bar | \$20 PER PERSON
Peanut Butter Cookies
Choco Macadamia Cookies
Oatmeal Bran Cookies
Chocolate Chip Cookies
Double Chocolate Cookies

Smoothie Obsession | \$12 PER PERSON
Mixed Berry & Hemp Seed Smoothie
Chia Seed, Turmeric & Mango Smoothie
Açai Smoothie
Strawberry and Banana Smoothie
Green Goddess Smoothie - DF



FAIRMONT WINNIPEG

BANQUET MENU AUTUMN 2024

CATERING GUIDELINES	3
BREAKFAST	9
BREAKS	16
LUNCH	19
RECEPTION	26
DINNER	29
BEVERAGES	35

DF = Dairy Free
GF = Gluten Free

All pricing subject to 7% PST and 5% GST | A taxable 15% service charge will be added to all food and beverage price. August 2024.

THEMED BREAKS

COFFEE BREAKS

Minimum 10 guests

FRESH SELECTION

Whole Fresh Fruit Bowl | \$4 PER PIECE
Apple, Orange, Banana, Pears

Sliced Fruit Platter – DF/GF | \$10 PER PERSON
Watermelon, Cantaloupe, Honey Dew, Pineapple
Grapes

Fresh Berries | \$9 PER BOWL

Fruit Salad – DF/GF | \$8 PER PERSON
Diced Melon, Pineapple, Peaches and Lychee
Grapes

Farmers Market Crudités – GF | \$10 PER PERSON
Carrots, Cucumber, Celery, Peppers, Cauliflower,
Radish, Tomatoes, Olives, and Pickles,
Ranch Dressing, Roasted Garlic Hummus, Dill Yogurt

Savory Selection | \$24 PER PERSON
Kettle Chips with Chipotle Aioli - DF/GF
Tortilla Chips with Guacamole and Salsa - DF
Yucca Chips with Cream Cheese Dip - GF
Pita Bread with Roasted Garlic Hummus - DF

Warm Savory Selection | \$28 PER PERSON
Chorizo and Manchego Mini Quiche
Spinach and Mushroom Mini Quiche
Sundried Tomato and Goat Cheese Flat Bread
Flammkuchen Flat Bread (Bacon, Onion, Sour Cream)

Brownies | \$37 PER DOZEN
Double Chocolate Fudge
Flourless Decadent Brownies - GF
Tiger Brownies
Deep Dutch

House Scones | \$42 PER DOZEN
Served with Preserves and Whipped Butter
Mache & White Chocolate Chips
Orange & Earl Grey
Saskatoon Blueberry
Lemon & Raspberry

Sweet Selection

French Sweet Macarons | \$35 PER DOZEN
Assorted Macarons
Pistachio, Dark Chocolate, Lemon, Raspberry



**FAIRMONT
WINNIPEG**

**BANQUET MENU
AUTUMN 2024**

CATERING GUIDELINES	3
BREAKFAST	9
BREAKS	16
LUNCH	19
RECEPTION	26
DINNER	29
BEVERAGES	35

THEMED BREAKS

THE CORNER STORE

Freshly Brewed Coffee, Decaffeinated Coffee and Lot 35 Teas | \$7 per pitcher
 Premium Apple, Orange, Grapefruit or Cranberry Juice | \$27 per pitcher
 House Made Fruit Punch | \$25 per pitcher
 2% or Skim Milk | \$20 per pitcher
 Soy Milk | \$20 per pitcher
 Chocolate Milk | \$20 per pitcher
 Assorted Coca-Cola Brand Soft Drinks (355ml) (on consumption) | \$5 each
 Sparkling Water (250ml) (on consumption) | \$5 each
 San Pellegrino Flavoured Sparkling Water (on consumption) | \$6 each
 Still Water (500ml) (on consumption) | \$5 each

Miss Vickie’s Potato Chips (45 gram bag) | \$4 each
(Sea Salt & Malt Vinegar, Spicy Dill, Sweet Chili & Sour)

PASTRY CHEFS SELECTION

ASSORTED FRESHLY BAKED COOKIES
(One dozen minimum order) - \$32 per dozen

Chocolate Chip, White Chocolate, Macadamia,
 Double Chocolate, Peanut Butter, Oatmeal Raisin

SIGNATURE SQUARES, TARTS AND SWEETS
(Priced per dozen. One dozen minimum order)

Lemon Streusel Bars | \$33 per dozen
 Chocolate Brownies | \$33 per dozen
 Nanaimo Bars | \$33 per dozen
 Truffle Cheese Cakes | \$36 per dozen
 Assorted Macarons | \$55 per dozen
 Petite Lemon Meringue Tarts | \$31 per dozen
 Fresh Fruit Custard Tarts | \$31 per dozen
 Butter Tart Squares | \$32 per dozen

Oven Fresh Danishes, Muffins & Croissants | \$38 per dozen
(Butter, Breakfast Preserves, Marmalade & Honey)

Pastry Chefs Selection of:
 Fresh Baked Breakfast Breads | \$42 per dozen
 Banana & Dark Chocolate, Lemon Poppy Seed,
 Blueberry, Cranberry
 Butter, Breakfast Preserves, Marmalade & Honey

All pricing subject to 7% PST and 5% GST | A taxable 15% service charge will be added to all food and beverage price. August 2024.



FAIRMONT WINNIPEG

BANQUET MENU AUTUMN 2024

CATERING GUIDELINES	3
BREAKFAST	9
BREAKS	16
LUNCH	19
RECEPTION	26
DINNER	29
BEVERAGES	35

DF = Dairy Free
GF = Gluten Free

All pricing subject to 7% PST and 5% GST | A taxable 15% service charge will be added to all food and beverage price. August 2024.

LUNCH

LUNCH BUFFETS

WORKING LUNCH | \$39 PER PERSON

Minimum 10 guests or \$5 surcharge will apply

Chef's Soup of the Moment - GF

Artisan Mixed Greens Salad Bar - GF

Cherry Tomato, Red Pepper, Carrots Sticks, Cucumber, Broken Feta, Sliced Almond

Assorted Dressing: House Made Sweet Herb Dressing, Balsamic Dressing, Italian Dressing

CHOOSE ONE COMPOSED SALAD:

Manitoba New Potato Salad, Chives, Red Onion, Celery, Grainy Mustard Dressing – GF/ DF

Penne Pasta Salad, Grilled Mediterranean Vegetable, Basil Pesto Dressing

Arugula and Beets Salad, Blue Cheese Candied Walnut, Raspberry Dressing - GF

CHEF'S ASSORTED ARTISAN ROLLS

& WRAPS *2 pieces per guest*

CHOICE OF THREE:

Muffuletta Sandwich

Mortadella, Cappicola, Prosciutto, Provolone, Olive Tapenade, Roasted Pepper on Focaccia

Ham and Cheese

Lettuce, Tomato, Dijon Mayo on Challah Twist

Smoked Corned Beef

Sauerkraut, Swiss Cheese, Russian Dressing on Rye Roll

Tuna Salad - DF

Cucumber, Shaved Onion on Whole Wheat Roll

BLT Chicken Wrap

Bacon, Lettuce, Tomato, Shredded Cheddar, Avocado Mayo

Smoked Turkey Wrap

Brie, Tomato, Arugula, Cranberry Mayo

Roast Garlic, Chevre & White Bean Hummus

Roasted Peppers and Grilled Artichokes on Multigrain Roll

Chilled Wok Tossed Vegetable Wrap - DF

Carrots, Zucchini, Peppers, Beans Sprouts, Onions, Mushrooms, Ginger Soy Dressing in Spinach Wrap

UPGRADE YOUR SELECTIONS

ROAST CAB BEEF - DF | \$5

Shaved Onion, Pickles, Mustard Aioli on Pumpernickel

SMOKED SALMON | \$7

Shaved Onion, Lemon Cream Cheese, Sliced Radish on Croissant

CHOICE OF TWO SWEETS

Assorted Freshly Baked Cookies

(Chocolate Chip, White Chocolate Macadamia, Double Chocolate, Peanut Butter, Oatmeal Raisin)

Berry Custard Tart

Chocolate Brownies

Mini Lemon Tart with Meringue

Diced Fruit Salad - GF/ DF

Freshly Brewed Coffee, Decaffeinated Coffee and Lot 35 Teas



FAIRMONT WINNIPEG

BANQUET MENU AUTUMN 2024

CATERING GUIDELINES	3
BREAKFAST	9
BREAKS	16
LUNCH	19
RECEPTION	26
DINNER	29
BEVERAGES	35

DF = Dairy Free
GF = Gluten Free

All pricing subject to 7% PST and 5% GST | A taxable 15% service charge will be added to all food and beverage price. August 2024.

LUNCH

LUNCH BUFFET SELECTIONS

Minimum 15 guests or \$5 surcharge will apply

DELI MARKET STAND | \$42 PER PERSON

Minimum 15 guests or \$5 surcharge will apply

Artisan Mixed Greens Salad Bar - GF/ DF

Cherry Tomato, Shaved Radish, Red Pepper, Carrots Sticks, Cucumber

Assorted Dressing: House Made Sweet Herb Dressing, Balsamic Dressing, and Raspberry Dressing

CHOICE OF ONE COMPOSED SALAD

Manitoba New Potato Salad, Chives, Red Onion, Celery, Grainy Mustard Dressing - GF/ DF

Penne Pasta Salad, Grilled Mediterranean Vegetable, Basil Pesto Dressing

Arugula and Beets Salad, Blue Cheese Candied Walnut, Raspberry Dressing - GF

Specialty Deli Meats

(CHOICE OF TWO)

Platters of Roasted Beef, Smoked Corned Beef, Smoked Turkey, Ham - GF

Swiss cheese, Smoked Gouda, and Aged Cheddar - GF

Shredded Lettuce, Sliced Tomatoes, Red Onion

Mayonnaise, Horseradish, Grainy and Dijon Mustard

Assortment of Bread Rolls (Long Rye, Challa,

Pumpernickel)

Sweets

(CHOICE OF TWO)

Assorted Freshly Baked Cookies

(Chocolate Chip, White Chocolate Macadamia, Double Chocolate, Peanut Butter, Oatmeal Raisin)

Berry Custard Tart

Chocolate Brownies

Mini Lemon Tart with Meringue

Diced Fruit Salad - GF/ DF

Freshly Brewed Coffee, Decaffeinated Coffee
and Lot 35 Teas

MEDITERRANEAN | \$48 PER PERSON

Minimum of 15 guests or \$5 surcharge will apply

Vegetable Minestrone Soup

Grilled Pita Bread - DF

Hummus Dip, Tzatziki, Pepper Feta Dip

Greek Salad - GF

Lettuce, Kalamata Olives, Peppers, Cucumbers, Feta Cheese, Oregano Vinaigrette

Quinoa Salad - GF/ DF

Chickpeas, Red Pepper, Red Onion, Parsley, Lemon Vinaigrette

Tomato Braised Meat Balls - DF

Lemon Herbed Chicken, Tzatsiki Sauce - GF

Sundried Tomato & Basil Rice Parmesan Cheese - GF

Oven Roasted Ratatouille - GF/ DF

Sweets

Baklava

Diced Fruit Salad - GF/ DF

Freshly Brewed Coffee, Decaffeinated Coffee
and Lot 35 Teas



**FAIRMONT
WINNIPEG**

**BANQUET MENU
AUTUMN 2024**

CATERING GUIDELINES	3
BREAKFAST	9
BREAKS	16
LUNCH	19
RECEPTION	26
DINNER	29
BEVERAGES	35

DF = Dairy Free
GF = Gluten Free

All pricing subject to 7% PST and 5% GST | A taxable 15% service charge will be added to all food and beverage price. August 2024.

LUNCH

LUNCH BUFFET SELECTIONS

CONTINUED

FLAVOURS OF EAST | \$49 PER PERSON

Minimum of 15 guests or \$5 surcharge will apply

- Egg Drop Soup**, Green Onion - DF
- Asian Chopped Salad** - DF
Red and Green Cabbage, Carrots, Green Onion, Bell Pepper, Sesame Seeds, Soy Ginger Dressing
- Glass Noodle with Shrimp Salad** - DF
Carrots, Cucumber, Bell Pepper, Cilantro, Sweet Chili Sauce
- Mongolian Beef Broccoli** - DF
- Teriyaki Chicken, Pak- Choy, Oyster Glaze** - DF
- Chinese Egg Fried Rice** - DF
- Wok Tossed Vegetables** - DF
- Sweets**
- Matcha Tart**
- Coconut Mango Pudding** - GF
- Freshly Brewed Coffee, Decaffeinated Coffee and Lot 35 Teas**

EUROPEAN | \$45 PER PERSON

*Minimum of 15 guests or guests \$5 surcharge will apply
Accompanied by assorted rolls & butter*

- Potato Leek Soup**, Crispy Bacon Bits - GF
- Caesar Salad**
Romaine, Croutons, Parmesan Cheese, Caesar Dressing
- Roasted Beetroot Salad** - GF
Arugula, Feta Cheese, Clementine Vinaigrette
- Baked Chicken Thigh Piri – Piri** - GF/ DF
- Vegetable Lasagna**
- Seasonal Vegetables** - GF/ DF

- Sweets**
- Lemon Streusel Squares**
- Sliced Fruit Platter** - GF/ DF
- Freshly Brewed Coffee, Decaffeinated Coffee and Lot 35 Teas**

FLAVOURS OF ITALY | \$45 PER PERSON

Minimum of 15 guests or \$5 surcharge will apply

- Tomato Basil Soup** - GF/ DF
- Grilled Herbed Focaccia Bread**
- Tuscan Salad** - GF
Romaine Lettuce, Radicchio, Sliced Red Onion, Black Olives, Parmesan Cheese, Italian Dressing
- Tomato Panzanella**
Tomato, Onion, Cucumber Fresh Basil, Ciabatta, Balsamic Dressing
- Braised Chicken Puttanesca** - GF/ DF
Artichokes, Fried Capers, Sliced Olives
- Baked Five Cheese Tortellini**
Spinach, White Sauce
- Roasted Vegetables** - GF/ DF
- Sweets**
- Classic Tiramisu Cake**
- Diced Fruit Salad** - GF/ DF
- Freshly Brewed Coffee, Decaffeinated Coffee and Lot 35 Teas**



**FAIRMONT
WINNIPEG**

**BANQUET MENU
AUTUMN 2024**

CATERING GUIDELINES	3
BREAKFAST	9
BREAKS	16
LUNCH	19
RECEPTION	26
DINNER	29
BEVERAGES	35

LUNCH

LUNCH BUFFET SELECTIONS

CONTINUED

MEXICASA | \$48 PER PERSON

Minimum of 15 guests or \$5 surcharge will apply

Tortilla Soup - DF

Corn Chips, Sour Cream and Salsa

Mexican Chopped Salad - GF

Chopped Romaine, Tomatoes, Radishes,
Bell Pepper, Feta Cheese
Honey Lime Dressing

Charred Corn Salad - GF

Corn Kernels, Queso Fresco, Tomato, Cilantro,
Arugula, Pickled Red Onion,
Lime Crema Vinaigrette

Build Your Own Chipotle Chicken Fajita

Warm Flour Tortillas, Grilled Onions and Peppers,
Mexican Rice with Black Beans, Corn and Tomato
Monterey Jack Cheese, Pico de Gallo,
Shredded Lettuce

Sweets

Ancho Chili and Date Chocolate Tart

Sliced Fruit Platter - GF/ DF

**Freshly Brewed Coffee, Decaffeinated Coffee
and Lot 35 Teas**

DF = Dairy Free
GF = Gluten Free

All pricing subject to 7% PST and 5% GST | A taxable 15%
service charge will be added to all food and beverage price.
August 2024.



**FAIRMONT
WINNIPEG**

**BANQUET MENU
AUTUMN 2024**

CATERING GUIDELINES	3
BREAKFAST	9
BREAKS	16
LUNCH	19
RECEPTION	26
DINNER	29
BEVERAGES	35

DF = Dairy Free
GF = Gluten Free

All pricing subject to 7% PST and 5% GST | A taxable 15% service charge will be added to all food and beverage price. August 2024.

LUNCH

BOXED LUNCH | \$45 PER PERSON

Choice of Two Chef's Assorted Artisan Rolls & Wraps Includes - Chocolate Chip Cookie, Whole Fruit, Kettle Chips, Crudités, Juice, Soda or Flow Water, Condiments and Cutleries

CHOICE OF TWO:

SANDWICHES

Muffuletta Sandwich

Mortadella, Cappicola, Prosciutto, Provolone, Olive Tapenade, Roasted Pepper on Ciabatta

Ham And Cheese

Lettuce, Tomato, Dijon Mayo on Challah Twist Roll

Smoked Corned Beef

Sauerkraut, Swiss Cheese, Russian Dressing on Rye Roll

Tuna Salad - DF

Cucumber, Shaved Onion on Whole Wheat

BLT Chicken Wrap

Bacon, Lettuce, Tomato, Shredded Cheddar, Avocado Mayo in Whole Wheat Wrap

Smoked Turkey

Brie, Tomato, Arugula, Cranberry Mayo on Challah Twist Roll

Roast Garlic, Chevre & White Bean Hummus

Roasted Peppers and Grilled Artichokes on Multigrain Roll

Chilled Wok Tossed Vegetable Wrap - DF

Carrots, Zucchini, Peppers, Beans Sprouts, Onions, Mushrooms, Ginger Soy Dressing in Spinach Wrap

UPGRADE YOUR SELECTIONS

ROAST CAB BEEF - DF | \$5 PER PERSON

Shaved Onion, Pickles, Mustard Aioli on Dark Pumpernickel Roll

SMOKED SALMON | \$7 PER PERSON

Shaved Onion, Lemon Cream Cheese, Sliced Radish on Croissant



FAIRMONT WINNIPEG

BANQUET MENU AUTUMN 2024

CATERING GUIDELINES	3
BREAKFAST	9
BREAKS	16
LUNCH	19
RECEPTION	26
DINNER	29
BEVERAGES	35

DF = Dairy Free
GF = Gluten Free

All pricing subject to 7% PST and 5% GST | A taxable 15% service charge will be added to all food and beverage price. August 2024.

LUNCH

SERVED 3-COURSE LUNCH

All lunches include fresh rolls, whipped butter and dip of the day, and freshly brewed coffee, decaffeinated coffee and Lot 35 Teas. Three-course lunch defined as soup or salad, entrée and dessert.

Multiple choice entrée selections (maximum of 3 choices + vegetarian) are available. Supplementary charges will be assessed based on the following criteria:

For a tableside choice (taken by Fairmont serving staff during your event) the surcharge is \$20 per person, \$5 surcharge for more than one pre-selected entrée choices. Maximum of 3 choices.

Seven days' notice is requested for pre-selected multiple entrée choices. Some restrictions apply. Religious and dietary restrictions are exempt.

SOUPS

- Roasted Tomato Bisque, Basil Oil – GF/ DF/ VEGAN | \$12
- Butternut Squash Soup, Spice Pumpkin Seeds – GF/DF/ VEGAN | \$12
- Crème du Barry, Chives Oil – GF | \$12
- Prairie Mushroom Chowder, Truffle Crème Fraîche – GF | \$12
- Potato Leek Soup, Bacon Bits – GF | \$12

SALADS

- Petite Greens** – GF/VEGAN | \$14
Poach Port Pears, Blue Cheese Crumble, Candied Walnut, Grainy Mustard Vinaigrette
- Wedge Salad** – GF | \$15
Iceberg Lettuce, Bacon Bits, Radish, Cherry Tomato, Chives, Blue Cheese Dressing
- Traditional Caesar Salad** | \$15
Chopped Romaine, Croutons, Bacon, Parmesan, Caesar Dressing
- Caprese Salad** – GF | \$16
Tomato, Bocconcini Cheese, Arugula, Pesto, Aged Balsamic Glaze

MAINS

- Seared Atlantic Salmon (5oz)** – GF/ DF | \$42
Herb Roasted New Potato, Glazed Carrots, Romesco Sauce, Shaved Almonds
- Manitoba Pickerel** – GF | \$45
Creamy Corn Polenta, Garlic Green Beans, Lemon Capers Sauce
- Cajun Spiced Chicken Breast (5oz)** | \$38
Tomato and Garlic Couscous, Sautéed Kale, Pomegranate Jus
- Lemon & Herb Roasted Chicken Breast (5oz)** | \$38
Mashed Potato, Mushroom Ragout, Grilled Asparagus, Natural Jus
- Manitoba Pork Loin** | \$35
Mustard Crushed Potato, Roasted Parsnips, Calvados Jus
- CAB Tenderloin (5oz)** | \$50
Garlic Mashed Potato, Seasonal Vegetable, Red Wine Jus



**FAIRMONT
WINNIPEG**

**BANQUET MENU
AUTUMN 2024**

CATERING GUIDELINES	3
BREAKFAST	9
BREAKS	16
LUNCH	19
RECEPTION	26
DINNER	29
BEVERAGES	35

DF = Dairy Free
GF = Gluten Free

All pricing subject to 7% PST and 5% GST | A taxable 15% service charge will be added to all food and beverage price. August 2024.

LUNCH

SERVED 3-COURSE LUNCH CONTINUED

MAINS *(continued)*

VEGETARIAN

Portabello Mushroom Steak – GF | \$39
Coconut Spinach, Zucchini Ribbons, Tomato Fondue,
Chives Mash, Gremolata

Spice Marinated Tofu – GF/ DF/ VEGAN | \$38
Quinoa Edamame Pilaf, Grilled Vegetables,
Tomato Basil Purée, Salsa Verde

Jerk Cauliflower – GF | \$35
Jeweled Rice, Dried Fruits and Nuts,
Zaatar Crème Fraîche

DESSERT

Vegan Decadent Chocolate Cake | \$13
Mixed Berries, Coulis

Red Velvet Cake | \$14
Whipped Sweetened Cream Cheese, Fresh Berries

Vanilla Bean Crème Brûlée – GF | \$15
Whipped Cream, Strawberry

Cheesecake | \$15
Crème Anglaise, Graham Cracker,
Saskatoon Berry Compote

Tiramisu Parfait | \$18
Whipped Sweet Mascapone, Lady Finger, Cocoa

Seasonal Berry Trifle | \$18
Sponge Cake, Sherry Wine, Custard, Whipped Cream



FAIRMONT WINNIPEG

BANQUET MENU AUTUMN 2024

CATERING GUIDELINES	3
BREAKFAST	9
BREAKS	16
LUNCH	19
RECEPTION	26
DINNER	29
BEVERAGES	35

DF = Dairy Free
GF = Gluten Free

All pricing subject to 7% PST and 5% GST | A taxable 15% service charge will be added to all food and beverage price. August 2024.

RECEPTIONS

RECEPTION ITEMS

HORS D'OEUVRES

Per dozen, Minimum 2 dozen of each kind

SEAFOOD HOT

Shrimp Hargow – Lemon Soy Dip – DF | \$49
Bacon Wrapped Scallops – Gremolata – GF/ DF | \$49
Panko Breaded Crab Cake - Cajun Aioli | \$51
Grilled Shrimp Skewer - Mango Chutney – GF/ DF | \$49

SEAFOOD COLD

Tuna Tartar, Cucumber on Corn Chips - Sesame
 Ginger Dressing – DF | \$52
Poached Shrimp Cocktail Shooter – Cocktail Sauce
 – GF/ DF | \$49
Minted Crab Salad on Cucumber Disk – Caper
 Remoulade – GF/ DF | \$51
Smoked Salmon Wrapped Asparagus - Boursin
 Chives Cream Drizzle – GF | \$49

MEAT HOT

Mini Monte Cristo - Smoked Ham, Swiss Cheese,
 Dijon Mayo | \$49
Sesame Crusted Chicken – Teriyaki Sauce – DF | \$49
Curried Chicken Satay - Peanut Sauce – DF | \$49
Confit Pork Belly Skewer – BBQ Sauce – GF/ DF | \$49
Pork Siomai - Lemon Soy Dip – DF | \$49
Marinated Lamb Chops – Mint Yogurt – GF | \$59
Beef Kebab, Onion, Bell Pepper – Chimichurri – GF | 52

MEAT COLD

Coronation Chicken Salad on Pita Chips –
 Pineapple Salsa – DF | \$49
Miniature Beef Yorkshire Puddings -
 Horseradish Cream Crispy Onion | \$52
Prosciutto & Melon Skewer – EVO Oil Drizzle – GF/
 DF | \$46

VEGETARIAN HOT

Vegetarian Spring Roll - Spiced Plum – DF | \$45
Mac n Cheese Fritter - Smoked Catsup | \$46
Vegetable Samosa - Mint Riata | \$44
Mushroom & Cheese Arancini - Smoked Pepper
 Aioli | \$46
Cauliflower Bites - Korean BBQ Sauce – DF | \$45
Spiced Tofu and Vegetable Kebab – Mint Yogurt Dip
 – GF | \$48

VEGETARIAN COLD

Minted Gazpacho Shooter – GF/ DF | \$44
Candied Pecan & Goat Cheese Truffles | \$48
Marinated Tomato and Bocconcini Skewers –
 Balsamic Glaze – GF | \$46
Vietnamese Vegetable Salad Roll -
 Pickled Vegetable, Rice Noodle, Coriander - Hoisin
 Sauce – DF | \$48
Poached Pear Crostini -
 Stilton Mousse, Fig Jam | \$48
Crudities Shooter – Dill Yogurt Dip – GF | \$44
Honey Whipped Goat Cheese on Profiterole –
 Cracked Pepper | \$48



FAIRMONT WINNIPEG

BANQUET MENU AUTUMN 2024

CATERING GUIDELINES	3
BREAKFAST	9
BREAKS	16
LUNCH	19
RECEPTION	26
DINNER	29
BEVERAGES	35

DF = Dairy Free
GF = Gluten Free

All pricing subject to 7% PST and 5% GST | A taxable 15% service charge will be added to all food and beverage price. August 2024.

RECEPTIONS

STATION RECEPTION / LATE NIGHT RECEPTION

Minimum 25 guests or \$15 surcharge will apply

Farmer's Garden, Dips, And Breads | \$15 PER PERSON
Seasonal Farm Fresh Crudités with Hummus and Ranch Dressing
Warm Grilled Naan and Pita Bread,
Roasted Pepper Hummus and Olive Tapenade

Local & Domestic Cheese Selection | \$18 PER PERSON
Bothwell Selection, Cheddar Cheese,
Smoked Gouda, Double Cream Brie,
Herb Goat Cheese, Blue Cheese
Garnished with Red Grapes Dried Fruits and Nuts
Artisan Breads and Crisps, Honey and Seasonal Fruit Preserve

Antipasto Platter | \$23 PER PERSON
Salami, Prosciutto, Calabrese, Provolone,
Mozzarella Cheese, Marinated Olives, Grilled Peppers, Artichokes, Giardiniera, Spicy Eggplant, Pepperoncini Peppers, Grilled Herbed Focaccia, Roasted Pepper Hummus, Tapenade

Poke Bar – DF | \$32 PER PERSON
Diced Ahi Tuna, Sticky Rice, Seaweed Salad, Edamame, Pickled Red Onion, Cucumber, Radish, Carrots, Soy Ginger Dressing

Perogy Poutine Bar | \$22 PER PERSON
Manitoba Made Mini Perogies with Pulled Manitoba Pork, Caramelized Onions, Cheese Curd, Crumbled Bacon, Scallions, Sour Cream, Poutine Gravy

Street Tacos | \$26 PER PERSON
Grilled Steak, Roasted Pulled Pork, Grilled Chicken, Tacos or Corn Tortillas, Shredded Iceberg, Black Bean & Corn Salad, Pico Di Gallo, Lime Wedges Guacamole, Sour Cream, Cheese, Salsa

Chicken Tenders & Potato Wedges | \$24 PER PERSON – 3 TENDERS PER PERSON
Crispy French Fries, Potato Wedges with Ketchup, Mayonnaise, Dill Aioli, Honey Mustard Sauce, Hot Sauce

Slider Bar & Kettle Chips | \$23 PER PERSON – 3 SLIDERS PER PERSON
CAB Beef, Swiss Cheese, Caramelized Onion, Mini Brioche Roll
Crispy Fried Chicken, Spicy Mayo, Dill Pickle, Mini Brioche Roll
Pulled Pork, Mustard Fennel Slaw, Mini Brioche Roll
Impossible Patty, Tomato, Garlic Mayo, Mini Brioche Roll

Doughnut Hole Bar | \$16 PER PERSON
Assorted Sprinkles, Toasted Coconut, Chocolate Shavings, Caramel Sauce, Whipped Cream, Raspberry Jam, Vanilla Custard Sauce, and Maple Bacon Bits

Strawberry Shortcake | \$18 PER PERSON
Build Your Own Sugar Top Shortcakes
Grand Marinier Marinated Strawberries, Vanilla Cream

Beavertail Bar | \$24 PER PERSON
Build Your Own Sugar Coated Beavertail, Banana, Cinnamon Apple, Fresh Berries Nutella Dip, Warm Spiced Chocolate Sauce and Dulce de Leche



**FAIRMONT
WINNIPEG**

**BANQUET MENU
AUTUMN 2024**

CATERING GUIDELINES	3
BREAKFAST	9
BREAKS	16
LUNCH	19
RECEPTION	26
DINNER	29
BEVERAGES	35

DF = Dairy Free
GF = Gluten Free

All pricing subject to 7% PST and 5% GST | A taxable 15% service charge will be added to all food and beverage price. August 2024.

RECEPTIONS

**RECEPTION ENHANCERS
(ENHANCED WITH THE BUFFET OPTION)**

Minimum of 25 guests

CHEF ATTENDED CARVING STATIONS

Classic Beef Wellington | \$45 PER PERSON
Horseradish Cream, Red Wine Jus

Whole Roasted New York Striploin – DF |
\$37 PER PERSON
Assorted Mustards, Horseradish Cream,
Deli Rolls

**Cumin Scented & Roasted Leg of
New Zealand Lamb** | \$32 PER PERSON
Pita Bread, Minted Yogurt and Chili Sauce

Honey & Pineapple Glazed Ham | \$25 PER PERSON
Brioche Buns, Mustard Gravy

Salmon En-Croute | \$36 PER PERSON
Hollandaise Sauce

DESSERT STATIONS

Flambé Crêpe Station | \$32 PER PERSON
Sweet Crepes, Caramelized Bananas,
Mixed Berries, Chocolate Shavings,
Vanilla Chantilly Foster Sauce

Bespoke Sundae Station | \$28 PER PERSON
Choice of Ice Cream – Vanilla, Chocolate,
Strawberry

Chocolate Sauce, Caramel Sauce, Fruit Compote,
Whipped Cream

Chocolate Shavings, Sprinkles, Chocolate
Shavings, Oreo Crumbs



FAIRMONT WINNIPEG

BANQUET MENU AUTUMN 2024

CATERING GUIDELINES	3
BREAKFAST	9
BREAKS	16
LUNCH	19
RECEPTION	26
DINNER	29
BEVERAGES	35

DF = Dairy Free
GF = Gluten Free

All pricing subject to 7% PST and 5% GST | A taxable 15% service charge will be added to all food and beverage price. August 2024.

DINNERS

DINNER À LA CARTE

All dinners are served with freshly baked rolls and lavosh with whipped butter and dip, freshly brewed coffee, decaffeinated coffee and Lot 35 Teas.

Three-course dinner defined as soup or salad, entrée and dessert. Four-course dinner defined as soup, salad, entrée and dessert.

Multiple choice entrée selections (maximum of 3 choices + vegetarian) are available. Supplementary charges will be assessed based on the following criteria:

For a tableside choice (taken by Fairmont serving staff during your event) the surcharge is \$20 per person, \$5 surcharge for more than one pre-selected entrée choices. Maximum of 3 choices.

Seven days' notice is requested for pre-selected multiple entrée choices. Some restrictions apply. Religious and dietary restrictions are exempt.

APPETIZERS

CAB Beef Carpaccio | \$26
Shaved Parmesan, Truffle Aioli, Sourdough Crisp

Seared Tuna Tataki – DF | \$26
Seaweed Salad, Scallions, Edamame Purée, Ginger Soy Dressing

Crab Cake Tian – DF | \$28
Citrus Segments, Crunchy Radish, Classic Remoulade

Confit Manitoba Pork Belly – GF | \$23
Sweet Potato Purée, Apple and Fennel Slaw, Rum Glaze

SOUPS

Roasted Tomato Bisque – GF | \$12
Goat Cheese Cream

Prairie Mushroom Chowder – GF | \$12
Truffle Cream

Parsnip & Pear Bisque | \$12
Maple Bacon, Savory Granola

Coconut Squash Soup – GF/DF/VEGAN | \$12
Scallion Oil and Pumpkin Seeds

Potato Leek Soup – GF | \$12

SALADS

Artisan Lettuce – GF/DF/ VEGAN | \$14
Radish, Cherry Tomato, Heirloom Carrots, Pickled Red Onion, Balsamic Vinaigrette

Petite Greens – GF | \$14
Port Poached Pears, Blue Cheese Crumble, Candied Walnut, Grainy Mustard Vinaigrette

Classic Caesar | \$15
Romaine Heart, Garlic Crouton, Bacon Bits, Parmesan, Lemon Garlic Dressing

Beet Root Salad – GF | \$16
Arugula & Pea Shoots, Broken Feta, Toasted Walnuts and Orange Vinaigrette



**FAIRMONT
WINNIPEG**

**BANQUET MENU
AUTUMN 2024**

CATERING GUIDELINES	3
BREAKFAST	9
BREAKS	16
LUNCH	19
RECEPTION	26
DINNER	29
BEVERAGES	35

DF = Dairy Free
GF = Gluten Free

All pricing subject to 7% PST and 5% GST | A taxable 15% service charge will be added to all food and beverage price. August 2024.

DINNERS

DINNER À LA CARTE CONTINUED

MAINS

Seared Atlantic Salmon (6 oz) – GF | \$48
Green Pea Risotto, Garlic Whole Green Beans,
Pickled Daikon, Saffron Beurre Blanc

Arctic Char (6 oz) | \$50
Scallion Orzo Pasta, Kalamata Olive,
Lemon Asparagus, Citrus Emulsion

Lemon And Thyme Chicken Supreme (7 oz) | \$45
Celeriac Mash, Wild Mushrooms, Asparagus,
Natural Jus

Roasted Chicken Breast (6 oz) | \$42
Crushed New Potato, Charred Broccolini, Marsala Jus

Mustard Herbed Pork Tenderloin – GF | \$46
Buttermilk Mash Potato, Braised Red Cabbage,
Broccolini, Seeded Mustard Sauce

Pepper Coriander Spiced Lamb Rack | \$68
Harissa Sweet Potato Mash, Stewed Lentils, Rainbow
Carrots, Jus, Mint Chimichurri

Braised CAB Boneless Short Rib (6 oz) – GF/DF | \$48
Creamy Polenta, Mushroom Ragout, Garlic Broccolini,
Cabernet Sauce

CAB Herb & Pepper Beef Tenderloin (5 oz) | \$59
Potato Pave, Glazed Carrots,
Sautéed Brussels Sprouts, Truffle Jus, Chimichurri

VEGETARIAN

Jerk Cauliflower – GF | \$38
Jeweled Rice, Dried Fruits and Nuts,
Zaatar Crème Fraîche

Portabello Mushroom Steak – DF | \$41
Coconut Spinach, Zucchini Ribbons, Tomato Fondue,
Chives Mash, Gremolata

Spice Marinated Tofu – GF/ DF/VEGAN | \$40
Quinoa Edamame Pilaf, Grilled Vegetable,
Tomato Basil Puree, Salsa Verde

DESSERT

Coconut & Saskatoon Berry Panna Cotta – VEGAN |
\$19 Wild Berry Gel, Vegan Granola, Fresh Berries

Lemon Cheesecake | \$19
Meringue, Lemon Gel, Berries

Crème Brûlée of the Moment | \$18
Almond Biscotti, Chantilly Cream & Berries

Strawberry Cake | \$19
Fresh Strawberries, Chiffon Cake, Raspberry Coulis,
Citrus Mousse

Apple Tart Tatin | \$18
Cream Diplomat

Triple Chocolate – GF | \$19
Dark Flourless Chocolate, Milk Chocolate Mousse,
White Chocolate Shavings, Chocolate Sauce,
Raspberry Coulis

Decadent Chocolate Torte – VEGAN | \$19
Chocolate Shaving, Berries



**FAIRMONT
WINNIPEG**

**BANQUET MENU
AUTUMN 2024**

CATERING GUIDELINES	3
BREAKFAST	9
BREAKS	16
LUNCH	19
RECEPTION	26
DINNER	29
BEVERAGES	35

DF = Dairy Free
GF = Gluten Free

All pricing subject to 7% PST and 5% GST | A taxable 15% service charge will be added to all food and beverage price. August 2024.

DINNERS

PLATED 3 COURSE

3 COURSE VALUE PLATED DINNER | \$59 PER PERSON

No substitution

STARTER

Chef's Soup Creation of the Moment

MAIN

Apple Brined Roasted Manitoba Pork Loin

Parsnip Mash, Caramelized Brussel Sprouts, Calvados Jus

DESSERT

Cheesecake

Crème Anglaise, Graham Cracker, Saskatoon Berry Compote





FAIRMONT WINNIPEG

BANQUET MENU AUTUMN 2024

CATERING GUIDELINES	3
BREAKFAST	9
BREAKS	16
LUNCH	19
RECEPTION	26
DINNER	29
BEVERAGES	35

DF = Dairy Free
GF = Gluten Free

All pricing subject to 7% PST and 5% GST | A taxable 15% service charge will be added to all food and beverage price. August 2024.

DINNERS

DINNER BUFFET

LITTLE ITALY | \$78 PER PERSON

Minimum 50 guests

Vegetable Minestrone

Grilled Herbed Focaccia

Tomato, & Bocconcini Salad – GF
Pesto, Aged Balsamic Glaze

Tuscan Salad – GF
Romaine Lettuce, Radicchio, Sliced Red Onion,
Black Olives, Parmesan Cheese, Italian Dressing

Penne Pasta Salad
Grilled Mediterranean Vegetable,
Basil Pesto Dressing

Tomato Panzanella
Tomato, Onion, Cucumber Fresh Basil, Ciabatta,
Balsamic Dressing

Antipasto Platter – GF
Salami, Prosciutto, Calabrese, Provolone,
Mozzarella Cheese, Marinated Olives, Grilled Peppers,
Artichokes, Giardiniera, Spicy Eggplant, Pepperoncini
Peppers

Beef Strip Loin Medallions
with Roasted Shallots Jus

Roasted Chicken Breast
with Mushroom Marsala Sauce – GF/DF

Vegetable Lasagna

Lemon Rosemary Roasted New Potatoes – GF/DF

Medley Cellar Vegetables – GF/DF

Classic Tiramisu Cake

Espresso Mousse Shooters with Toasted Almonds

Lemon Tartlets

Sliced Fruit Platter – GF/DF

**Freshly Brewed Coffee, Decaffeinated Coffee
and Lot 35 Teas**



FAIRMONT WINNIPEG

BANQUET MENU AUTUMN 2024

CATERING GUIDELINES	3
BREAKFAST	9
BREAKS	16
LUNCH	19
RECEPTION	26
DINNER	29
BEVERAGES	35

DF = Dairy Free
GF = Gluten Free

All pricing subject to 7% PST and 5% GST | A taxable 15% service charge will be added to all food and beverage price. August 2024.

DINNERS

DINNER BUFFET

CANADIAN ROAD TRIP | \$97 PER PERSON

Minimum 50 guests

Accompanied by assorted rolls, butter & the dip of the day

Split Pea Soup

Artisan Mixed Greens Salad Bar – GF

Cherry Tomato, Red Pepper, Carrots Sticks, Cucumber, Broken Feta, Sliced Almond

Raspberry Dressing, Balsamic Dressing, Italian Dressing

Barley & Farro Salad – DF

Roasted Carrot, Corn, Herbed Vinaigrette

Kale & Peach Salad – GF

Bacon, Pecan, Cheddar, Maple Cider Vinaigrette

Raw Bar – GF/DF

Peel and Eat Shrimp with Spicy Cocktail Sauce
Marinated PEI Mussels

Roasted Chicken Breast, Leeks and Mushroom
with Forest Jus

Black Pepper Crusted Beef Strip Loin Medallions
with Syrah Reduction – GF/DF

Maple Mustard Glazed Atlantic Salmon – GF/DF

Roasted Garlic Pomme Purée – GF

Buttered Carrots and Brussels Sprouts – GF

Poutine Station

Crisp Frites, Pulled Braised Short Ribs, Cheese Curds, Sweet Herb Gravy

Nanaimo Squares

Apple Crumble with Crème Anglaise

Beavertail Bar - Banana, Cinnamon Apple, Fresh Berries

Nutella Dip, Warm Spiced Chocolate Sauce and Dulce de Leche

Diced Fruit Mélange with Lychee and Preserved Peach – GF/DF

Freshly Brewed Coffee, Decaffeinated Coffee and Lot 35 Teas



FAIRMONT WINNIPEG

BANQUET MENU AUTUMN 2024

CATERING GUIDELINES	3
BREAKFAST	9
BREAKS	16
LUNCH	19
RECEPTION	26
DINNER	29
BEVERAGES	35

DF = Dairy Free
GF = Gluten Free

All pricing subject to 7% PST and 5% GST | A taxable 15% service charge will be added to all food and beverage price. August 2024.

DINNERS

DINNER BUFFET

FLAVOURS OF WINNIPEG | \$135 PER PERSON

Minimum 75 guests

CORYDON

Marinated Tuscan Vegetables with Yogurt and Green Chili Oil – GF
Tomato Bocconcini Salad – GF
Ricotta and Spinach Tortellini in a Rosé Sauce with Sweet Peas and Roasted Peppers
Chicken Cacciatore with Tomato, Mushroom and Black Olives – GF/DF
Classic Tiramisu Cake

CHINATOWN

Glass Noodle with Shrimp Salad – GF/DF
Carrots, Cucumber, Bell Pepper, Cilantro, Sweet Chili Sauce – GF/DF
Dim Sum with Lemon Soy Dip – DF
Vegetable Spring Roll with Plum Sauce – DF
Mongolian Beef Broccoli – GF/DF
Chinese Egg Fried Rice – GF/DF
Coconut Mango Pudding – GF

ST. DEMETRIOS

Roast Garlic Hummus Dip with Pita Bread – DF
Chicken Souvlaki Skewers with Tzatziki Sauce – GF
Roasted Mini New Potatoes with Pine Nuts – GF/DF
Mini Greek Baklava

MAPLES

Aloo Chaat – GF/DF
Crispy Fried Vegetable Samosas Raita
Chicken Kadai
Steamed Basmati Rice Pilaf – GF
Saffron Kheer (Rice Pudding) – GF

ST. BONIFACE

Chef Attended Traditional Beef Carvery,
Herb Roasted CAB Striploin, Red Wine Jus
Creamed Horseradish and Assorted Mustards
Fresh Yorkshire Puddings

Freshly Brewed Coffee, Decaffeinated Coffee and Lot 35 Teas



FAIRMONT WINNIPEG

BANQUET MENU AUTUMN 2024

CATERING GUIDELINES	3
BREAKFAST	9
BREAKS	16
LUNCH	19
RECEPTION	26
DINNER	29
BEVERAGES	35

BEVERAGE SERVICES

Corkage Bar

Fairmont Winnipeg provides complete corkage service for dinner wines and bar service. Our service includes all appropriate glassware, mix, juices, ice and garnishes. In addition, Fairmont Winnipeg will handle all your wine and liquor service. Only Fairmont Winnipeg Hotel staff may serve as bartenders.

Full Corkage | \$24 PER PERSON

(This will includes dry bar set-up along with dinner wine service)

Wine Corkage | \$14 PER PERSON

Regulations Pertaining To Corkage Bars

- An occasional permit is required from the M.L.C.C. for the number of guests attending the function and the hours of alcohol service, ending at 1 am.
- The permit holder must be in attendance from the opening to the closing of the bars.
- The permit must be given to the Banquet Manager on duty before any liquor service can begin.
- No person under the age of eighteen (18) is allowed to consume any alcohol during the function (even when accompanied by parents, guardian or spouse) in accordance with the Manitoba Liquor Act.
- The selection of liquor must meet Fairmont Winnipeg standard bar selection.
- If client intends to operate cash bars with their liquor, a resale permit must be obtained indicating the liquor sale price.
- The permittee is legally responsible for any and all guests. The permittee must ensure their safety and can be held liable in case of any accidents or injuries.
- The bars will be open according to the time specified on the permit.
- Only the alcohol stated on the permit may be consumed in the location stated on the permit.
- Fairmont Winnipeg cannot be held responsible for opened unconsumed liquor or wine.
- All liquor receipts must be present upon receipt of liquor.

Dry Bar Set Up Fees | \$10.50 PER PERSON - FULL DRY BAR SET UP

Entertaining in your guest room or suite? Ask us to set up a dry bar that will make anyone look like an expert bartender. Due to liquor licensing hospitality bars are not permitted in our banquet space.

Includes: Assorted glassware, prepared garnishes (lemon, lime, cherries, pearl onions), ice, cocktail napkins and swizzle sticks. (A hotel bartender can be provided at \$40 per hour, for a minimum of 4 hours)

Fairmont Winnipeg has the right to refuse liquor service should any of the above conditions not be adhere.

All pricing subject to 7% PST and 5% GST | A taxable 15% service charge will be added to all food and beverage price. August 2024.



BEVERAGE SERVICES

**FAIRMONT
WINNIPEG**

BANQUET MENU AUTUMN 2024

CATERING GUIDELINES	3
BREAKFAST	9
BREAKS	16
LUNCH	19
RECEPTION	26
DINNER	29
BEVERAGES	35

HOST BARS

+ applicable taxes and service charge

CASH BARS

includes 7% PST and 5% GST

LIQUOR – PREMIUM TIER (1oz) (BACARDI SILVER WHITE RUM, TITO'S VODKA, CANADIAN CLUB, BEEFEATER GIN, JACK DANIEL'S, HORNITOS PLATA SILVER TEQUILA, THE FAMOUS GROUSE SCOTCH, CAPTAIN MORGAN SPICED RUM, MARTINI VERMOUTH)	\$8.50	\$9.00
LIQUOR – SUPER PREMIUM TIER (1oz) (BACARDI 8 YEAR RUM, KATEL ONE VODKA, BOMBAY SAPPHIRE, MAKER'S MARK BOURBON WHISKY, CROWN ROYAL, LOT 40 RYE, CHIVAS, COSAMIGOS TEQUILA, MARTINI VERMOUTH)	\$9.50	\$10.00
LIQUOR – LUXURY TIER (1oz) (BELVEDER VODKA, BOTANIST GIN, BACARDI WHITE RUM, DON JULIO BLANCO TEQUILA, WOODFORD BOURBON, MACCALAN 12 YEAR SCOTCH, MARTINI VERMOUTH)	\$12.00	\$14.00
DOMESTIC BEER (341 ml) (CANADIAN, LABATT BLUE, BUDWEISER, KOKANEE, LABATT LITE, BUD LITE)	\$8.50	\$9.00
PREMIUM BEER (341 ml) (MILLER GENUINE DRAFT, BIG ROCK, FORT GARRY DARK)	\$9.00	\$9.50
IMPORTED BEER (341 ml) (STELLA ARTOIS, CORONA, HEINEKEN)	\$9.50	\$10.00
HOUSE WINES BY THE GLASS	\$9.50	\$10.00
LIQUEURS (1oz) (BAILEYS, KAHLUA, DRAMBUIE, AMARETTO)	\$9.50	\$10.00
DELUXE LIQUEURS (1oz) (COURVOSIER, GRAND MARNIER)	\$10.00	\$10.50
MARTINI (1 ½ oz)	\$12.00	\$13.00
SOFT DRINKS	\$5.00	\$5.00
SPARKLING WATER	\$5.00	\$5.00
O'DOULS BEER	\$5.50	\$6.50

SIGNATURE CAESAR BAR

\$16.00 Per Cocktail

Selection Of Toppings And Garnishes For Bar-Served Caesar Cocktails
 Peperettes, Garlic Stuffed Olives, Dill Pickle Wedges, Celery Sticks, Pearl Onions, Cheery Tomatoes, Roasted Red Peppers, Pickles Asparagus

Add Jumbo Shrimp On Skewers For \$49.00 Per Dozen

A bartender charge of \$40 per hour, per bartender, minimum of four (4) hours will apply to both host and cash bars, if the bar sales do not exceed \$500 per bartender (before taxes).

All pricing subject to 7% PST and 5% GST | A taxable 15% service charge will be added to all food and beverage price. August 2024.



FAIRMONT
WINNIPEG

**BANQUET MENU
AUTUMN 2024**

CATERING GUIDELINES	3
BREAKFAST	9
BREAKS	16
LUNCH	19
RECEPTION	26
DINNER	29
BEVERAGES	35

BEVERAGE SERVICES

WINE LIST

WHITE

PERRIN L'OUSTALET WHITE, RHÔNE VALLEY, FRANCE Blend of Marsanne and Viognier. Medium-bodied.	\$45
SAUVIGNON BLANC, YALI "WILD SWAN", CHILE Both citrus and tropical fruit: guava, pineapple, lemon and lime, with a clean and refreshing finish.	\$50
PINOT GRIGIO, TEMPUS TWO, AUSTRALIA This modern and delightful wine is fresh, vibrant, and fruit driven.	\$60
CHARDONNAY, OAKBANK , AUSTRALIA Medium bodied, well balanced with lively finish. Citrus, pineapple and vanilla notes.	\$50
PINOT GRIS, RED ROOSTER, CANADA Medium body with rich fruit flavours or peach, yellow apple and lemon. Hints of marzipan and light spice.	\$70
SAUVIGNON BLANC, THORNBURY, NEW ZEALAND Classic citrus and passionfruit sorbet flavours alongside green bean and pungent herbal notes. Crisp, crunchy and delicious – it also has a solid, satisfying length of flavour.	\$70
RIESLING, TAWSE "SKETCHES", CANADA Light and dry with flavours of apple and hints of apricot.	\$75
CHARDONNAY, PROTOTYPE, USA Chardonnay that is full of honey, butter and melon on the palate. Notes of vanilla, caramel and white flowers add layers of complexity to create a perfect balance of flavour.	\$80

ROSÉ

ROSÉ, VENTISQUERO "TANTEHUE", CHILE Fruity aromas and subtle floral notes. With a fresh flavor and light tannin structure, it offers a balanced experience.	\$55
---	-------------

All pricing subject to 7% PST and 5% GST | A taxable 15% service charge will be added to all food and beverage price. August 2024.



**FAIRMONT
WINNIPEG**

**BANQUET MENU
AUTUMN 2024**

CATERING GUIDELINES	3
BREAKFAST	9
BREAKS	16
LUNCH	19
RECEPTION	26
DINNER	29
BEVERAGES	35

BEVERAGE SERVICES

WINE LIST

RED

PERRIN L'OUSTALET ROUGE, RHÔNE VALLEY, FRANCE **\$45**

Blend of Grenache and Syrah. Light – bodied and fruity.

CABERNET SAUVIGNON, YALI “WILD SWAN”, CHILE **\$55**

Lush with dark fruits and a touch of spice leading to a smooth finish.

SHIRAZ, TEMPUS TWO, AUSTRALIA **\$60**

Lighter style Shiraz. Juicy blackberry and plum, with a touch of spice on the finish.

CABERNET SAUVIGNON, OAKBANK , AUSTRALIA **\$65**

Flavourful notes of cherry and body berries with hints of spice and oak. Medium body with pleasant finish.

PINOT NOIR, LE RESERVOIR, FRANCE **\$65**

Medium body and soft on the palate with red cherries and a kiss of mocha.

MERLOT, VENTISQUERO "TANTEHUE", CHILE **\$70**

This Merlot is elegant, round and full-bodied, with a long lasting aftertaste. It is the perfect match for pasta, cheese, red meat and grilled chicken.

TEMPRANILLO, DON RAMON GARNACHA, SPAIN **\$75**

Crowd pleasing red loaded with red fruits and a long, soft finish.

MALBEC, TORO, ARGENTINA **\$60**

Red berry fruit, licorice and soft tannins, with notes of cedar.

CABERNET SAUVIGNON, KITCHEN AND LOUNGE, USA **\$60**

This cabernet sauvignon is a wine that's fruity and silky, with notes of raspberry and soft spices.

CABERNET SAUVIGNON, CLAY CREEK VINEYARDS, USA **\$75**

A dark, dense and jammy Cabernet with bold flavours and a firm tannic structure. Aromas of black peppercorn, black cherry and charred notes with luscious dark fruit compote, clove and spice on the palate.

PORT

TAYLOR FLADGATE LBV PORT, PORTUGAL **\$95**

Intense sweet brambleberry and white pepper aromas and flavours; a Port that is ripe, sweet and full of spirit from the House that invented LBV style.

TAYLOR FLADGATE 10 YO TAWNY PORT, PORTUGAL **\$120**

Mellow and elegant, combining delicate wood notes with rich aromas of mature fruit; a crowning moment to an enjoyable evening

All pricing subject to 7% PST and 5% GST | A taxable 15% service charge will be added to all food and beverage price. August 2024.



**FAIRMONT
WINNIPEG**

**BANQUET MENU
AUTUMN 2024**

CATERING GUIDELINES	3
BREAKFAST	9
BREAKS	16
LUNCH	19
RECEPTION	26
DINNER	29
BEVERAGES	35

BEVERAGE SERVICES

WINE LIST

SPARKLING WINE AND CHAMPAGNE

BLANC DE BLANC BRUT, CHAMDEVILLE, FRANCE	\$60
Nutty flavours with hints of citrus and apple with a touch of toast on the finish.	
BRUT, CASTELFINO "JAUME SERRA", SPAIN	\$65
Flavours of citrus, green apple and mineral flavours.	
PROSECCO, BOTTER, ITALY	\$75
Light and refreshing with flavours of peach, pear and yellow apples.	
BRUT, BLUE MOUNTAIN GOLD LABEL, CANADA	\$125
The Brut "Gold Label" has a fine mousse, with lemon and toasty character on the nose and across the palate, with a crisp lemon finish. The wine is made in the Methode Traditionnelle style.	
CHAMPAGNE, PLOYEZ-JACQUEMART, FRANCE	\$185
A beautiful balance of fruit, brioche and lemon zest notes with refreshing acidity and minerality.	
CHAMPAGNE, MOET & CHANDON BRUT IMPERIAL, FRANCE	\$195
A sparkling bouquet with the vibrant intensity of green apple and citrus fruit. The freshness highlights mineral nuances, white flowers and the elegance of blond notes (brioche, cereal, fresh nuts).	
CHAMPAGNE, VEUVE CLICQUOT YELLOW LABEL BRUT, FRANCE	\$195
This golden-yellow wine is immediately pleasing with its complexity exploding on the palate. It offers a perfect balance of finesse and forcefulness.	