



# FAIRMONT CHÂTEAU LAURIER

## BANQUET MENU 2025

*Fairmont*  
CHÂTEAU LAURIER

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## BANQUET MENU 2025

OUR CULINARY PHILOSOPHY IS BASED ON FRESH, SEASONAL INGREDIENTS AND SIMPLE DISHES THAT ARE INSPIRED BY THE HEART AND SOUL OF OUR EASTERN CANADA REGION. WITH GREAT CARE AND ATTENTION TO DETAIL, OUR TEAM WILL ACCOMMODATE ANY SPECIAL REQUESTS YOU MIGHT HAVE.

- All Food and Beverage served in the hotel are to be provided exclusively by Fairmont Château Laurier. Outside Food and Beverage is not permitted. Alcoholic beverages will be served in accordance with the regulations of the Alcohol and Gaming Commission of Ontario.
- Menu arrangements are to be supplied and finalized to the Event Services Manager for review at least 30 days prior to each function. Should this deadline not be observed, we may not be able to guarantee menu contents or other necessary arrangements
- A final guaranteed number of guests for each meal function is required by 12:00 noon three business days prior to the event. For events occurring on a Saturday, Sunday or Monday, the guarantee is required by 12:00 noon of the preceding Wednesday. If the guarantee number is not supplied within this time frame, the hotel will use the expected number as the guarantee. The Hotel will prepare and set 5% above the guaranteed number to a maximum of twenty (20).
- In the event a Custom Menu (i.e., not listed within the current Banquet Menu, has been arranged, the guaranteed guest count is due five (5) business days in advance.
- Fairmont is committed to your health and well-being by preparing all cuisine without artificial Trans Fat.
- **Banquet Surcharge Fees:** Food and Beverage functions are subject to a mandatory surcharge fee of 18%. Of this fee, 12.5% of food & beverage sales is a gratuity paid to the servers of the Hotel and other service personnel. 5.5% of the surcharge fee on food & beverage sales is an administration fee. The surcharge fee is subject to a 13% Harmonized Sales Tax, which is subject to change without notice. The mandatory surcharge fee will be posted to the Master Account.
- Additional charge of \$12 per person will apply for orders less than noted minimums on menus.
- A \$250.00 labor charge will be assessed for meal functions less than 20 persons guaranteed.
- All prices are in Canadian Dollars and are valid for events occurring from January 2025 onwards.
- Menu items may contain nuts and nut by-products. Please advise your Event Services Manager of any allergies. Please inquire about gluten free, sustainable or organic menu alternatives for your group function. Menus and prices are subject to change without notice.

# BANQUET MENU

BREAKFAST

BREAKS

LUNCH

RECEPTION

DINNER

BEVERAGES

All prices are listed before taxes and service charges.

Menu and prices are subject to change without notice.





FAIRMONT CHATEAU LAURIER EVENTS

# BREAKFAST

# MENU

## BREAKFAST

### BREAKFAST BUFFETS

All breakfasts are served with a selection of chilled juices, Freshly Brewed Regular and Decaffeinated Coffee & Lot 35 Teas

#### THE CHÂTEAU CONTINENTAL

Minimum 10 Guests | \$42 per person

Assorted Freshly Baked Pastries

Fresh Seasonal Fruits & Berries

Assorted Bowls of Yogurt, Granola, Chateau Honey & Fruits

Steel Cut Oatmeal, Maple Syrup, Brown Sugar, Raisins, Dried Apricots, Cherries, Walnuts, 2% Milk & Almond Milk

#### THE MINISTER'S BREAKFAST

Minimum of 10 people | \$46 per person

Assorted Freshly Baked Pastries

Assorted Bowls of Yogurt, Granola, Chateau Honey & Fruit Salad

Toaster Station, Bagels, White, Wheat & Rye, Cultured Butter, Fruit Preserves & Whipped Cream Cheese

Scrambled Eggs - GF

Country Style Potato Hash, Caramelized Onion and Fresh Herbs – VEG/GF

Smoked Bacon and Chicken Sausage - GF/DF

Upgrade to Turkey Bacon | \$5 per person

#### THE AMBASSADOR'S BREAKFAST

Minimum 10 Guests | \$51 per person

Assorted Freshly Baked Pastries

Assorted Bowls of Yogurt, Granola, Chateau Honey & Fruit Salad

Toaster Station, Bagels, White, Wheat & Rye, Cultured Butter, Fruit Preserves & Whipped Cream Cheese

Scrambled Eggs - GF

Country Style Potato Hash, Caramelized Onion and Fresh Herbs – VEG/GF

Smoked Bacon and Chicken Sausage GF/DF

Upgrade to Turkey Bacon | \$5 per person

Also included:

#### CHOICE OF ONE ADDITIONAL HOT OFFERINGS

Buttermilk Pancake, Blueberry & Maple Syrup

French Crêpes with Warm Maple Butter

French Toast with Maple Syrup and berries

Waffles, Berry Compote, Maple Syrup

#### Option to substitute Scrambled Eggs for either of the below options – ADD \$4 Per Person

Spinach and Mushroom Egg White Frittata (Veg)

Spinach and Gruyere Quiche (Veg)

#### PLANT BASED BREAKFAST

Minimum of 20 people | \$52 per person

Heathy Green Berry Smoothie

Fresh Baked Assorted Muffins

Mango Coconut Chia Pudding

Toaster Station, Sliced Multigrain Bread, Spreads, Fruit Preserve, Agave Syrup, Cultured Plant-Based Butter, Almond Butter, & Peanut Butter

Coconut Yogurt, Granola & Fruits

Seasonal Fruit Salad & Berries

Quinoa Sweet Potato, Kale, Onions, Cilantro (Hot)

Spinach and Mushroom Tofu Scramble (Hot)

Oven Roasted Tomatoes (Hot)

Muesli overnight Oats, Berries, Flax, Chia Seed & Maple Syrup

#### BREAKFAST TO GO

Minimum 10 | \$40

All Include Greek Yogurt, Daily Muffin, Whole Seasonal Fruit, Assorted Individual Juices: Orange, Grapefruit, Apple & Cranberry, Freshly Brewed Regular and Decaffeinated Coffee & Lot 35 Teas.

Choice Of:

Kettlemans Bagel B.L.T and Smoked Gouda

Or

Butter Croissant with Eggs, Ham and Cheese

# MENU

## BREAKFAST

### BREAKFAST ENHANCEMENTS

Hard Boiled Eggs | \$3 per person  
Spinach and Mushroom Egg White Frittatas (Veg) | \$9 per person  
Spinach and Gruyère Quiche | \$11 per person  
Crispy Smoked Bacon | \$8 per person  
Roasted Chicken Sausage | \$8 per person  
Buttermilk Pancake, Blueberry & Maple Syrup | \$12 per person - VEG  
French Crêpes with Warm Maple Butter | \$12 per person - VEG  
French Toast with Maple Syrup and Berries | \$12 per person - VEG  
Waffles, Berry Compote, Maple Syrup | \$12 per person  
Butter Croissant with Eggs, Ham and Cheese | \$15 per person  
English Muffin Egg Sandwich with Turkey Sausage and Cheddar Cheese | \$15 per person  
Assorted Bagels and Cream Cheese | \$8 per person  
Smoked Salmon and Garnishes with assorted Bagels and Cream Cheese | \$18 per person  
Heathy Green Berry Smoothie (Veg) | \$9 per person  
Individual Yogurt and Granola Parfaits with Berries | \$11 per person  
Assorted Seasonal Smoothies (Two Types) | \$11 per person - VEG  
Assorted Cold Cuts | \$10 Per Person  
Sliced Cheddar and Swiss Cheese | \$9 Per Person

### OMELETTE STATION\* | \$18 per person

Made with your choice of Farm Fresh Eggs, Swiss and Cheddar Cheese, Mushrooms, Ham, Green Onions, Pepper and Tomato  
Chef Attendant Required\*

### EGGS BENEDICT STATION\* | \$28 per person

Poached Eggs  
Choice of: Back Bacon, Braised Beef Short Rib, Smoked Salmon, Wilted Spinach  
Choice of: Olive Oil Hollandaise, Truffle Hollandaise, Dill Hollandaise  
Chef Attendant Required\*

### ACTION STATIONS

Additional charge of \$350 per Chef Attendant for 2 hours per 75 guests \$80 per additional hour



# MENU

## BREAKFAST

### **PLATED BREAKFAST**

Maximum of 120 people | \$52 per person

#### **PRE-SET**

Fresh Orange Juice

Assorted Freshly Baked Pastries

Preserves, Honey, Butter

#### **PRE-SELECT ONE OF THE FOLLOWING TO BE PRE-SET AT THE TABLE**

Individual Fresh Fruit Salad

Yogurt Granola Parfait

Muesli overnight Oats, Berries

#### **CHOOSE ONE BREAKFAST ENTRÉE**

Scrambled Eggs, Chicken Sausage, Smoked Bacon, Home Fries, Herb Roasted Tomato

Cheese Omelette, Smoked Ham, Home Fries, Herb Roasted Tomatoes

Spinach and Gruyère Quiche, Sautéed Mushroom

#### **PLANT BASED OPTION TO SUBSTITUTE**

Spinach and Mushroom Tofu Scramble, Home Fries, Herb Roasted Tomatoes

Fresh Brewed Coffee and Fairmont Signature Teas

V Vegan | VEG Vegetarian | GF Gluten Free | DF Dairy Free





FAIRMONT CHATEAU LAURIER EVENTS

# BREAKS



# MENU

## BREAKS

### THEMED BREAKS

*Available from 9AM to 3:30PM*

All Coffee Break Packages include Assorted Juices or Soft Drinks, Freshly Brewed Regular and Decaffeinated Coffee & Lot 35 Teas

UPGRADE YOUR PACKAGE: Add Nespresso Coffee for only \$6 per person to any of these packages.

#### **SLICE OF CAKE** | \$20 per person

Banana Chocolate Chip Bread and Cranberry Orange Bread

#### **APPLE ORCHARD** | \$23 per person

Whole Apples, Warm Apple Fritters, Apple Pound Cake, Cold Apple Cider – VEG

#### **MILK AND COOKIES** | \$19 per person

Assorted Cookies with 2% Milk - VEG

#### **SWEET TOOTH** | \$24 per person

Cinnamon Sugar Churros, Dulce de Leche, Maple Fudge GF, Chewy Coconut Rocher – GF

#### **THE STADIUM BREAK** | \$25 per person

Warm Pretzels w/ Mustards, Truffle Popcorn, Cheddar, Caramel & Homemade Kettle Chips

#### **A TASTE OF TEA** | \$29 per person

Our Famous Buttermilk Scones, Clotted Cream and Strawberry Jam - VEG  
Assorted Tea Pastries

#### **THE FARMERS MARKET** | \$24 Per Person

Grape Tomatoes, Sliced Cucumbers, Celery and Carrot Sticks  
Hummus, Black Olive Tapenade, Roasted Garlic and Pimento Spread  
Baked Pita Chips and Crostini

#### **PLANT BASED BREAK** | \$34 per person

Cocoa Nib dried fruit Energy Bites, Chocolate Almond Bread  
Seasonal Fruit, Chocolate Chia Smoothie



# MENU

## BREAKS

### A LA CARTE

#### BEVERAGES

Assorted Soft Drinks / \$8.00 each  
Boxed Still Water / \$8.50 each  
Bottled Sparkling Water / \$9 each  
Iced Tea or Lemonade / \$8.50 each  
Assorted Juices / \$9 each  
Flavoured San Pellegrino / \$9 each  
Apple, Cranberry, Orange or Grapefruit Juice / \$30 per pitcher  
V-8 or Tomato Juice / \$30 per pitcher  
Milk (1%, 2% or Whole) / \$27 per pitcher  
Almond or Soy Beverage / \$34 per pitcher  
Infused Water / \$22 per pitcher (Please select one flavor)  
*Strawberry, Thai Basil & Lime, Cucumber-Mint, Watermelon-Rosemary, Pomegranate-Yuzu*  
Hot Chocolate, Whipped Cream, Marshmallows and Chocolate Shavings / \$12 per person  
Hot Apple Cider with Cinnamon / \$10 per person  
Fresh Brewed Coffee & Selection of Lot 35 Teas / \$8.50 per person  
Fresh Brewed Coffee, Nespresso Coffee and Fairmont Signature Teas / \$11.50 per person

#### FROM THE BAKERY | \$65 Per Dozen

Minimum of one dozen per selection/per type.  
Assorted Cookies  
Assorted Mini Donuts  
Banana Chocolate Chip Bread  
Cranberry-Orange Bread  
Carrot Raisin Bread  
Chocolate Brownies  
Nanaimo Bars  
Lemon Squares  
Maple Fudge – VEG  
House Made Granola Bars – VEG  
Our Famous Buttermilk Scones with Mascarpone Cream and Strawberry Jam  
Chocolate Dipped Almond Biscotti – VEG  
Chocolate Praline Crunch  
Warm Apple Fritters

#### HEALTHY CHOICES

Whole Fruits | \$60 per dozen  
Fruit Skewers w/ Yogurt Dip – VEG | \$74 per dozen  
Seasonal Sliced Fresh Fruit | \$240 (serves 25)  
Farmers Market Vegetable Crudit  | \$250 (serves 25)  
*Seasonal Vegetables served with Hummus & Buttermilk Ranch*



FAIRMONT CHATEAU LAURIER EVENTS

# LUNCH

# MENU

## LUNCH

### LUNCHEON BUFFETS

All lunches are served with Freshly Brewed Regular and Decaffeinated Coffee & Lot 35 Teas. Our lunch buffets are designed for a minimum of 20 guests, unless indicated on the menu. For events with fewer than 20 guests, an additional labour charge of \$250 per meal period will be applied. All pricing is per person before taxes and service charges.

#### **THE WELLINGTON SALAD BAR | \$68 per person**

The Soup of the Day – VEG/GF  
Assorted Fresh Rolls and Butter

Assorted Greens, Tomatoes, Cucumbers, Carrots, Shaved Onions, Sunflower and Pumpkin Seeds Honey House and Balsamic Dressings, Parmesan Cheese, Goat Cheese, Feta Cheese, Double Smoked Bacon, Croutons

Potato Salad, Cornichons, Parsley, Shallots, Grainy Mustard Dressing - VEG/GF

Roasted Squash, Kale and Maple Vinaigrette – V/GF

#### **Hot Toppings for the Salad**

Lemon & Thyme Chicken Breast - GF  
Herb Sea Salt Rubbed Flat Iron Steak - GF  
House Smoked Trout - GF  
Charred Portobello Mushrooms - V/GF

Lime Meringue Tartlets, Apple Cranberry Tart, Almond Chocolate Financier, Fruit Brochettes

#### **THE CHATEAU SANDWICH LUNCHEON | \$58 PP (Minimum of 10 guests)**

Assorted Fresh Rolls and Butter  
The Soup of the Day – VEG/GF

#### **Salad Bar**

Assorted Greens Tomatoes, Cucumbers, Carrots, Shaved Onions, Sunflower and Pumpkin Seeds Honey House and Balsamic Dressings

#### **Prepared Salads**

Cucumber, Tomato, Feta –VEG/GF  
Salt Roasted Beets, Shaved Red Onions – V/GF

#### **SELECT FOUR (4) SANDWICH OPTIONS.**

Roast Beef with Horseradish and Pickle, Rye Bread  
Montreal Smoked Meat, Sauerkraut, Pretzel Loaf  
Lime and Cilantro Chicken Salad  
Turkey, Cranberry Mayo, Swiss Cheese & Tomato, Ciabatta  
Tuna Salad, Capers and Lettuce Smoked Gouda, Tortilla  
Tomato, Buffalo Mozzarella, Pesto, Arugula, Focaccia – VEG  
Roasted Portobello, Roasted Zucchini, Grilled Peppers, Hummus, Wrap – V

Lemon Squares, Nanaimo Bars, Fruit Tartelettes  
Whole Fresh Fruit

#### **MAJOR'S HILL PICNIC (LUNCH TO GO) (Minimum of 10 guests)**

**One Sandwich | \$56**  
**Two Sandwiches | \$63**

Mediterranean Pasta Salad

#### *Choice of Sandwich*

Roast Beef with Horseradish and Pickle, Rye Bread  
Turkey, Cranberry Mayo, Swiss Cheese & Tomato, Ciabatta  
Lime and Cilantro Chicken Salad  
Tuna Salad, Capers and Lettuce Smoked Gouda, Tortilla  
Tomato, Buffalo Mozzarella, Pesto, Arugula, Focaccia - VEG  
Roasted Portobello, Grilled Peppers, Hummus, Wrap -V

Individual Trail Mix, Potato Chips  
Two Chocolate Chip Cookies  
Seasonal Whole Fruit

Bottled Still or Sparkling Water, Juices, Flavoured San Pellegrino (Choice of one)

# MENU

## LUNCH

### LUNCHEON BUFFETS

All lunches are served with Fresh Brewed Coffee and Fairmont Signature Teas. Our lunch buffets are designed for a minimum of 20 guests. For events with fewer than 20 guests, an additional labour charge of \$250 per meal period will be applied. All pricing is per person before taxes and service charges.

#### ASIAN BUFFET LUNCH | \$69 Per Person

Assorted Fresh Rolls & Butter  
Wonton Soup  
Vegetarian Monsoon Roll, Plum Sauce  
Soba Noodle Salad, Sesame, Scallion, Bean, Peas & Sprouts - VG  
Thai Chicken Salad, Tomato, Carrots, Cucumbers, Onions, Peppers, Mint, Cilantro, Soy Ginger Vinaigrette  
Beef and Broccoli, Beef Tenderloin, Sweet Soy  
Steamed Basa, Bell pepper, Black Beans Sauce  
Egg Fried Rice  
Vegetables Stir Fry Baby Corn, Market Veg, Water Chestnuts  
Mango Mousse GF, Green Tea and Strawberry Slice, Chewy Coconut Rocher GF/ DF

#### TASTE OF INDIA | \$69 Per Person

Assorted Fresh Rolls & Butter  
Curried Lentil Soup – VG/GF  
Naan Bread  
Kachumber, Tomato, Cucumber, Carrot, Onions, Radish & Cilantro  
Butter Chicken  
Palak Paneer  
Chickpea Curry  
Cinnamon Basmati  
Mango Mousse GF, Chai Spiced Shortbread

#### CENTRAL AMERICA | \$69 Per Person

Assorted Fresh Rolls & Butter  
Sopa Azteca Soup (Tortilla Soup) - VEG  
Tortilla Chips & Salsa  
Mixed Greens, Crispy Tortillas, Corn, Black Beans, Tomato, Cucumbers, Chipotle Range & Smoked Tomato Vinaigrette  
Build your own Taco, Pico de Gallo, Guacamole, Sour Cream, Lettuce, Tomato, Corn Tortillas  
Carne Asada, Skirt Steaks Marinated In Lime & Beer, Grilled & Served With Charred Onions  
Pulled Pork Enchilada  
Black Bean Quesadilla - VEG  
Spanish Rice - V  
Chocolate Churro Mousse Cake

#### THE ITALIAN EXPRESS | \$69 Per Person

Assorted Fresh Rolls & Butter  
Minestrone Soup – VEG/GF  
Garlic Bread  
Assorted Greens Tomatoes, Cucumbers, Carrots, Shaved Onions, Sunflower and Pumpkin Seeds Italian and Balsamic Dressings  
Tomato and Bocconcini Caprese – VEG/GF  
Herb Roasted Chicken, Rosemary & Madeira Jus - GF  
Salmon Puttanesca, Crushed Pomodoro, Capers, Olives & Roasted Garlic - GF  
Penne Beef Bolognese Sauce & Parmesan Cheese  
Grilled Italian Vegetables – V/GF  
Tiramisu, Biscotti Whole Fresh Fruit



# MENU

## LUNCH

### LUNCHEON BUFFETS

All lunches are served with Freshly Brewed Regular and Decaffeinated Coffee & Lot 35 Teas. Our lunch buffets are designed for a minimum of 20 guests. For events with fewer than 20 guests, an additional labor charge of \$250 per meal period will be applied. All pricing is per person before taxes and service charges.

#### THE LAURIER BUFFET

Soup, Salad Bar, 2 Prepared Salads, 3 Entrées, Desserts | \$71 per person  
Soup, Salad Bar, 3 Prepared Salads, 4 Entrées, Desserts | \$75 per person  
Soup, Salad Bar, 4 Prepared Salads, 5 Entrées, Desserts | \$79 per person

Chef Choice of the Soup of the Day – VEG/GF

#### SALAD BAR

Assorted Greens Tomatoes, Cucumbers, Carrots, Shaved Onions,  
Sunflower and Pumpkin Seeds Honey House and Balsamic Dressings

#### PREPARED SALADS

Cucumber, Tomato, Feta –VEG/GF  
Organic Quinoa, Sweet potato, Almond and Dried Berries – V/GF  
Pasta with Sundried Tomato, Olive Tapenade, Arugula - VEG  
Salt Roasted Beets, Shaved Red Onions – V/GF  
Thai Chicken Salad, Tomato, Carrots, Cucumbers, Onions, Peppers, Mint,  
Cilantro, Soy Ginger Vinaigrette  
Country Style Potatoes, Caramelized Onion, Mustard Dressing – VEG/GF  
Roasted Squash, Kale and Maple Vinaigrette – V/GF

#### ENTREES

Shaved Beef, Roasted Mushrooms, Potato Gnocchi  
Skirt Steaks Marinated in Lime & Beer, Grilled & Served With Charred Onions,  
Confit Potato  
Roasted Herb Marinated Pork Loin, Apple Chutney, Buttermilk Potato - GF  
Soy Maple Glazed Salmon, Onion Jam, Wild Rice - GF  
Blackened Basa, Braised Mustard Greens, Burnt Lemon, Roasted Potatoes - GF  
Herb Marinated Roasted Chicken and Potatoes - GF  
Chicken Adobo with Rice Pilaf - GF  
Creamy Baked Mac and Cheese - VEG  
Penne Beef Bolognese Sauce & Parmesan Cheese  
Gemelli Pasta, Sweet Pea, Spinach, Tomato Sauce & Fresh Herbs – VEG/DF

Seasonal Vegetables

Flourless Chocolate Cake GF, Nanaimo Bars, Carrot Cake  
Whole Fresh Fruit

## MENU

## LUNCH

### PLATED LUNCH

Select a Three (3) Course Lunch including one appetizer, entrée and dessert.  
Price is noted in entrée category as per person. All pricing is per person before taxes and service charge.

#### **Chef Choice of Soup of the Day – GF/VC**

**OR**

#### **Choice of Salad**

Artisan Greens, Shaved Vegetables Apple Cider Vinaigrette – V/GF  
Wedge Salad, Bacon, Tomato, Hard Boil Eggs & Blue Cheese  
Salt Roasted Beets, Shaved Fennel – V/GF

#### **ENTRÉES**

Petit Beef Filet, Sautéed Mushroom, Buttermilk Mashed Potato – GF | \$79  
Grilled Hanger Steak Caramelized Onion, Confit Potato – GF | \$75  
Grilled Pork Chop, Gremolata, Whipped Potato – GF | \$61  
Lemon Roasted Chicken Breast, Thyme Jus, Roasted Potato – GF | \$68  
Braised Chicken Breast Forestière, Soft Polenta – GF | \$69  
Soy Maple Marinated Salmon, Onion Jam, Wild Rice – GF | \$69  
Pan seared Trout, Sweet Potato Mash, Sauce Piccata - GF | \$69

#### **SELECT ONE PLANT BASED OPTION TO SUBSTITUTE**

Chickpea Curry with Basmati Rice - V  
Butternut Squash and Kale Risotto, Toasted Walnut - GF  
Wild Mushroom and Truffle Pappardelle

#### **DESSERTS**

Strawberry Shortcake, Our Famous Buttermilk Scone, Whipped Mascarpone  
Flourless Chocolate Torte, Fresh Whipped Cream, Berries – GF  
Classic Vanilla Cheesecake, Sour Cherry Compote  
Passionfruit and Coconut Meringue Tart, Whipped Cream

V Vegan | VEG Vegetarian | GF Gluten Free | DF Dairy Free





FAIRMONT CHATEAU LAURIER EVENTS

# RECEPTION



# MENU

## RECEPTION

### **CANAPES AND HORS D'OEUVRES**

Priced per dozen. Minimum order of three (3) dozen per selection is required. An \$8 per Dozen surcharge will apply if minimum is not met.

#### **COLD CANAPES | \$62 per dozen**

Foie Gras Tarte, Pate Brisee, Foie Gras Ganache & Rhubarb Gelée  
Tuna Tartar, Savory Cone, Avocado & Togarashi Aioli  
Vietnamese Shrimp Rice Rolls - GF  
Marinated Olive Toast, Confit Garlic, Italian Parsley & house Lemon Ricotta - VEG  
Compressed Watermelon and Lobster - GF  
Tomato Bruschetta on Crostini - VEG  
Hoisin BBQ Duck Wrap

#### **HOT CANAPES | \$65 per dozen**

Vegetarian Monsoon Roll, Plum Sauce - VEG  
Caramelized Onion & Goat Cheese Flat Bread, Arugula, Balsamic Reduction - VEG  
Mushroom Risotto Fritter, Truffle Aioli - VEG  
Thai Chicken Satay, Spicy Peanut Sauce - GF  
Curried Chicken Mango Filo  
Miniature Crab Cakes, with Lemon Garlic Aioli  
Coconut Shrimp, Lemon Dip  
Black Lime Beef Skewers, Crushed Peanuts, Cilantro, Honey Peanut Dip - GF  
Honey Cured Torched Aged Cheddar on Cedar - GF

# MENU

## RECEPTION

### ACTION STATIONS

Additional charge of \$350 per Chef Attendant for 2 hours \$80 per additional hour

**Sautéed Prawns Station** | \$68 per dozen

White Wine, Garlic, Shallot, Fresh herbs, Butter & Corn Risotto – GF

**Chicken Shawarma Station** | \$31 per person

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

**Taco Station** | \$39/person

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

**Slider Station** | \$29 per person

Beef, Pulled Pork and Salmon on Mini Brioche, Cheese and Condiments (2 per person)

**Poutine Station** | \$24 per person

French Fries, Tater Tots, House Brown Gravy, Cheese Curds, Chopped Smoked Briskets, Ketchup, Green Onions

**SALMON WELLINGTON** | \$325 per Side (serves 20)

Sautéed Spinach, Wild Rice, Dill Beurre Blanc

**Pasta Station** (Choose One) | \$24 per person

Butternut Squash Ravioli, Brown Butter, Sage, Walnuts & Parmigiano Reggiano – VEG

or

Rigatoni Bolognese, Crushed Pomodoro, Fresh Herbs & Pecorino Romano

or

Penne Puttanesca, Garlic, Chilies, Olives, Tomato, Fresh Herbs - VEG

**PASTA ALLA ROUTA** | \$34 per person

Conchiglie in Parmigiano wheel, Mushroom Sauce, Fresh herbs

# MENU

## RECEPTION

### **CARVING STATIONS**

Additional charge of \$350 per Chef Attendant for 2 hours \$80 per additional hour

#### **ROASTED LEG OF ONTARIO LAMB** | \$275 each

Stuffed with Sundried Fruit and Fresh Herbs– serves approximately 20,  
Whiskey-Mint Sauce, Pear and Apricot Chutney

#### **SMOKED BEEF BRISKET** | \$520 each, serves approximately 30,

Soft Rolls, BBQ Sauce, Assorted Mustards, House Pickles, Southern Style Slaw

#### **POMMERY MUSTARD CRUSTED BEEF STRIPLOIN** | \$970 each, serves approximately 40

Crusty Rolls, Pan Jus, Creamy Horseradish and Assorted Mustards

#### **PEPPERCORN CRUSTED BEEF TENDERLOIN** | \$1100 each, serves approximately 40

Crusty Rolls, Pan Jus, Creamy Horseradish and Assorted Mustard

#### **ALBERTA HIP OF BEEF** | \$2500 each, serves approximately 140

Crusty Rolls, Pan Jus, Creamy Horseradish and Assorted Mustards

# MENU

## RECEPTION

### RECEPTION A LA CARTE

*Food items are presented in assorted vessels for unique presentation.*

**Farmers Market Vegetable Crudité** | \$250 (serves 25)

*Seasonal Vegetables, Hummus & Buttermilk Ranch*

**SLICED FRESH FRUIT** | \$240 (serves 25)

**Artisan Cheese Board** | \$450 (serves 25)

Local and Imported Cheese with Chutney, Grapes, Baguette & Crostini

**Artisan Charcuterie Board** | \$750 (serves 25)

Locally Cured Meats, Mustard, House Pickled Vegetables, Baguette & Crostini

**MEDITERRANEAN MEZZE BAR** | \$400 (serves 25)

Hummus, Baba Ghanoush, Tabouleh, Muhammara, Olives, Dolmades, Feta Cheese, Garlic Dip, Pita and Armenian Flat Bread

**ANTIPASTO** | \$590 (serves 25)

Prosciutto with Melon, Mortadella, Genoa Salami, Pepperoncini, Provolone, Fontina, Mozzarella, Marinated Vegetables, Olives, Sliced Baguette and Grissini Sticks

**Warm Spinach Artichoke Dip** – VEG | \$230 per order (serves 25)

Served Flat Bread and Naan

**BAKED BRIE** –VEG | \$230 (serves 25)

Topped with Bruschetta

**ITALIAN CROSTINI AND SPREADS** – VEG | \$220 (serves 25)

Tomato and Basil Bruschetta, Olive Tapenade, Roasted Garlic Spread with Crostini

**Seafood Display** | \$66 per person (minimum 25 guests)

Smoked Steelhead, Chilled Jumbo Prawns, PEI Mussels, Assorted Clams and Ceviche Mignonette, Horseradish, Remoulade, Tabasco, Cocktail Sauce, Lemon, Capers, Marie Rose Sauce, Pickled Red Onions, Crostini

**Add Shucked Oysters** | \$80 per dozen

**SUSHI** | \$96 per dozen (13 dozen Minimum order)

Selection of Vegetarian, Seafood Nigiri and Maki Rolls, Pickled Ginger, Soya Sauce, Wasabi and Chop Sticks

# MENU

## RECEPTION

### RECEPTION A LA CARTE

*Food items are presented in assorted vessels for unique presentation.*

## SAVORY

**PIZZA BOARDS** | \$180 (Approximately 60 squares)  
Margherita or Pepperoni Pizzas

**QUESADILLAS** | \$105 per order (approximately 20 Slices per Order)  
Served with Grilled Chicken, Bell Peppers, Monterrey Jack Cheese and Fresh Cilantro with Sour Cream and Lime Dipping Sauce

**SLIDERS** | \$120 per dozen  
Beef, Pulled Pork and Salmon on Mini Brioche, Cheese and Condiments

**Warm Pretzel Pieces** | \$225 (Serves 25)  
Honey Mustard Dip

**Grilled Cheese Fingers** | \$60 per dozen (Min. 4 dozen)

**Chicken Fingers** | \$72 per dozen (Min. 3 dozen)  
Served with plum sauce

**House made Kettle Chips** | \$15 Per person (Min 50 orders)

**Fresh Buttered or Flavored Popcorn** | \$15 Per person (Min 50 orders)

## SWEET

**SWEET ENDINGS** | \$45 per person  
Assorted Macarons, Chocolate Truffles, Milk Chocolate Eclairs, Raspberry Cheesecake, Warm Maple Crêpes, Chocolate Bark, Fresh Fruit

**BY THE DOZEN** | \$65 Per Dozen  
Assorted Cookies  
Assorted Mini Donuts  
Chocolate Brownies  
Nanaimo Bars  
Lemon Squares  
Maple Fudge  
Warm Apple Fritters



FAIRMONT CHATEAU LAURIER EVENTS

# DINNER

# MENU

## DINNER

### A LA CARTE DINNER

All dinners are served with Rolls and Butter, Fresh Brewed Coffee and Fairmont Signature Teas. Selections are to be minimum of (4) courses. Prices are on Main Course options.

#### Choice of the SOUPS

Roasted Butternut Squash and Apple Bisque  
Wild Mushroom Bisque  
Carrot Ginger Potage  
Roasted Cauliflower Bisque

#### Choice of the SALADS

Shaved Fennel, Mixed Greens, Fresh Dill, Radicchio and Citrus Segments with House Vinaigrette  
Heritage Carrot Salad Rhubarb Carrot Puree House Pickled Carrot Roasted Carrot Small Greens Shaved Feta with Spiced Pumpkin Seeds Cider Vinaigrette  
Baby Spinach, Caramelized Pears, Feta and Balsamic Dressing  
Roasted Heirloom Beets, Whipped Goat Cheese, Walnut, little Greens, Honey Dressing

#### APPETIZER/Additional

Wild Mushroom Ravioli, Truffle Cream, Parmigiano/\$22

Pan Seared scallops and Jumbo Prawns, Coconut Curry Broth, Carrots, Peppers, Snow Peas and Green Shallot /\$32

#### PALATE CLEANSERS – VG/GF/additional \$9

Lemon Mint Sorbet  
Pink Grapefruit Sorbet  
Strawberry

#### MAINS

##### FISH

Seared Trout Filet, Tomato Jam, Soft Polenta -GF/\$98  
Soy Maple Marinated Salmon, Onion Relish Lemon Beurre Blanc -GF/\$99  
Grilled Lime Marinated Seabass, Sweet Potato Mash, Small Greens, Sauce Vierge -GF/\$105  
Sake Miso Sablefish, Pan Wilt Greens, Yuzu Butter Sauce, Rosti -GF/\$106

##### POULTRY (FROM ONTARIO, GRAIN FED AND HALAL)

Honey lemon Roasted Chicken Supreme, Red Pepper Relish Thyme Jus-GF/\$96  
Braised Chicken Breast Forestière, Soft Polenta -GF/\$99  
Roasted Duck Breast and Tight Confit Braised Mustard Cabbage, Parsnip and White Chocolate Puree Preserved Lemon, Orange Jus -GF/\$105

##### MEATS

Herb Sous Vide Manhattan Strip Steak, Red Wine Jus, and Black Lime Sea Salt -GF /\$117  
Roasted Prime Rib of Beef, Red Wine Jus -GF/\$118  
Grilled Beef Tenderloin Topped with Braised Short Rib, Natural Pan Jus -GF/\$128  
Ontario Rack of Lamb and Braised Shank -GF/\$132

#### VEGETARIAN OPTION (SELECT ONE)

Chickpea Curry with Basmati Rice  
Butternut Squash and Kale Risotto, Toasted Walnut - GF  
Charred Cauliflower Steak, Spiced Eggplant Mash and Sweet Potato Puree

#### DESSERTS

Strawberry Shortcake, Our Famous Buttermilk Scone, Whipped Mascarpone  
Flourless Chocolate Torte, Fresh Whipped Cream, Berries  
Maple Crème Brûlée, Pecan Sable  
Opera Gâteau, Galliano Berries, Fresh Whipped Cream  
Classic Vanilla Cheesecake, Sour Cherry Compote

# MENU DINNER

## SIGNATURE MENU

### THE PARLIAMENTARIAN SIGNATURE MENU

Minimum 20 People | \$130 per person

Roasted Apple and Butternut Squash Bisque -GF

Shaved Fennel, Mixed Greens, Fresh Dill, Radicchio and Citrus Segments with House Vinaigrette

Seasonal Sorbet

### CHOICE ENTRÉE SELECTED AT TABLE

Honey lemon Roasted Chicken Supreme, Red Pepper Relish and Natural Pan Jus

Or

Maple Soy Marinated Salmon, Onion Jam Lemon Beurre Blanc -GF

Or

Herb Sous Vide Manhattan Strip Steak, Red Wine Jus, Black Lime Sea Salt -GF

Opera Gâteau, Galliano Berries, Fresh Whipped Cream Fresh

### THE GOVERNOR GENERAL SIGNATURE MENU

Minimum 20 People | \$150 per person

Roasted Cauliflower Bisque – GF

Chilled Seafood Trio: Shrimp, Scallops and Smoked Salmon Rose, Lemon Dill Aioli

Seasonal Sorbet

### CHOICE ENTRÉE SELECTED AT TABLE

Roasted Duck Breast and Tight Confit Braised Mustard Cabbage, Parsnip and White Chocolate Puree Preserved Lemon, Orange Jus -GF

Or

Grilled Beef Tenderloin Topped with Braised Short Rib -GF

Or

Sake Miso Sablefish, Pan Wilt Greens, Yuzu Butter Sauce, Rosti -GF

Flourless Chocolate Torte, Fresh Whipped Cream, Berries





# MENU

## DINNER

### DINNER BUFFET

#### THE OTTAWA RIVER BUFFET

Minimum 50 people

Soup, Salad Bar, 2 Prepared Salads, 3 Entrées, Desserts | \$130  
Soup, Salad Bar, 3 Prepared Salads, 4 Entrées, Desserts | \$145  
Soup, Salad Bar, 4 Prepared Salads, 5 Entrées, Desserts | \$155

Fresh Rolls and Butter

#### Roasted Butternut Squash and Apple Soup

#### SALAD BAR

Assorted Greens, Tomatoes, Cucumber, Carrots, Shaved Onions, Seeds, Honey House and Balsamic Dressing

#### PREPARED SALADS

Cucumber, Tomato, Feta -VG/GF  
Organic Quinoa, Sweet potato, Almond and Dried Berries -VG/GF  
Pasta with Sundried Tomato, Olive Tapenade, Arugula -VG  
Salt Roasted Beets, Shaved Red Onions -VG/GF  
Thai Chicken Salad, Tomato, Carrots, Cucumbers, Onions, Peppers, Mint, Cilantro, Soy Ginger Vinaigrette  
Country Style Potatoes, Caramelized Onion, Mustard Dressing -VG/GF  
Roasted Squash, Kale and Maple Vinaigrette -VG/GF

#### COLD

Jumbo Prawns, Smoked Steelhead, Chilled PEI Mussels, Assorted Clams -GF  
Local and Imported Cheese with Assorted Crisp Breads  
Mediterranean Mezze Bar, Hummus, Baba Ghanoush, Tabouleh, Muhammara, Olives, Dolmades, Feta Cheese, Garlic Dip, Pita and Armenian Flat Bread -VG  
Warm Spinach and Artichoke Dip, Pita, Flat Bread and Naan

#### MAIN COURSES

Mustard Crusted Carved Striploin, Bordelaise Sauce, Buttermilk Mash -GF  
Skirt Steaks Marinated in Lime & Beer, Grilled & Charred Onions, BBQ Sauce -GF  
Mustard Roasted Leg of Lamb, Buttermilk Whipped Potatoes -GF  
Roasted Pork Loin, Apple Chutney, Buttermilk Potato -GF  
Soy Maple Glazed Salmon, Onion Jam, Wild Rice -GF  
Blackened Basa, Braised Mustard Greens, Burnt Lemon, Roasted Potatoes -GF  
Herb Marinated Roasted Chicken and Potatoes -GF  
Chicken Adobo with Rice Pilaf -GF  
Creamy Baked Mac and Cheese -VG  
Penne Beef Bolognese, Tomato Sauce & Parmesan Cheese  
Gemelli Pasta, Sweet Pea, Spinach, Tomato Sauce & Fresh Herbs -VG/DF  
Seasonal Vegetables

#### SWEET ENDINGS

Assorted Macarons, Chocolate Truffles, Milk Chocolate Eclairs, Raspberry Cheesecake, Warm Maple Crêpes, Chocolate Bark, Fresh Fruit



MENU  
BEVERAGES

**For current Beverage, Bar and Wine options with pricing please consult your Event Services Manager**

