

# 2012

# Wedding Packages

Wedding photography courtesy of Julie C. Butler / Wedding décor by Wedecor



#### Celebrate your Storybook Wedding in our Castle!

Fairmont Château Laurier has played host to thousands of special events since its opening in 1912. Some of the most magical experiences have been weddings, because we pride ourselves in creating memories that last a lifetime. Our award - winning chefs and dedicated banquet team will attend to the bride's and groom's every need, going out of their way to ensure the success of this special day. If there is a wedding in your future, let us take care of you, your guests and the hundreds of details that go into this joyous occasion. We invite you to contact us and meet with our knowledgeable Social Events Catering Manager.

For further information, please call us to make an appointment for a first meeting with our Social Events Catering Manager: (613) 241-1425, extension 3260.



# Fairmont Château Laurier Wedding Packages include the following unique touches!

- One hour of Host (open) Bar during cocktail hour
- Four consecutive hours of Host Bar after dinner
- Butler service of assorted Canapés and Hors d'œuvres at cocktail reception (based on four pieces per person)
- Non Alcoholic Fruit Punch Station during cocktail hour
- Domestic House Wine at dinner (based on half a bottle per person)
- Sparkling Toast (one glass per person)
- A selection of elegant, artistic and sumptuous menus to please your palate
- Late Night Delicacies

#### And Also...

- Lavish French Renaissance inspired ballrooms
- Access to Fairmont Château Laurier's historic venues for your wedding photography
- Lavish table settings with floor length white linen, silver flatware and classic china
- Vintage Antique Table for your guestbook and wedding cake
- Complimentary accommodation with Chocolate Truffles and a bottle of champagne for the Bride and Groom
- Discounted Guestroom Rates for out-of-town guests (some restrictions apply)
- White-glove Service throughout cocktails and dinner
- Enticing alternate menus for guests with dietary, religious and cultural requirements
- Fairmont Château Laurier Wedding Packages require a minimum guarantee of 75 guests.
- All Wedding Packages may be customized to meet your specific requirements.
- Prices are subject to change without notice.
- Prices do not include applicable taxes and gratuity



#### **HOST BAR SERVICE**

\*Additional hours at a cost of \$6.00 per person may be added

Regular Rye, Rum, Gin, Vodka, Scotch Domestic Beer Fairmont Château Laurier Cellar Wines Aperitif Assorted Soft Drinks Perrier

#### NON-ALCOHOLIC FRUIT PUNCH

#### **COCKTAIL CANAPÉS & HORS D'OEUVRES**

A choice of **four (4)** from the selection of canapés and hors d'oeuvres below, will be passed butler style during the first hour of the cocktail reception

#### Canapés

Smoked Salmon on Pumpernickel
Port Wine Poached Pear & Herb Goat Cheese
Assorted Sushi Rolls with Wasabi & Soya Drizzle
Cherry Tomatoes with a Spicy Olive Tapenade
Marinated Asparagus with Braised Leeks on Lemon Chive Blinis

#### Hors d'Œuvres

Vegetarian Spring Roll Satay of Chicken with Spicy Peanut Sauce Maple Baked Salmon Skewers Butter Pecan Shrimp with Lemon Cocktail Sauce





## CHEF'S CREATION OF WEDDING MENUS FOR YOUR SPECIAL DAY

#### The Monaco

Roasted Butternut Squash and Banana Velour Grated Nutmeg Crème



Quintet of Seasonal Greens, Sundried Fruits, Toasted Coconut Raspberry Lime Emulsion



Pimento and Garlic Stuffed Chicken Supreme Olive Oregano Jus Steamed Seasonal Vegetable and Chef's Selection of Potatoes



White Chocolate Praline Tepee, Poached Pear Streusel Tart

Selection of Freshly Brewed Coffee, Decaffeinated Coffee and Teas

\$140.00 per person (\$181.94 including taxes and service)





#### CHEF'S CREATION OF WEDDING MENUS FOR YOUR SPECIAL DAY

#### The Savoy

Whiskey and Sour Cherry Glazed Salmon Sweet Pea and Watercress Purée



Baby Ontario Spinach Salad, Caramelized Bosc Pears Crumbled Feta and Aged Balsamic Vinaigrette



Roast Prime Rib of Alberta Beef Mission Hill Merlot Jus Steamed Seasonal Vegetable and Chef's Selection of Potatoes



Mocha Chocolate Ganache Chocolate Praline and Vodka Maltese Orange Sorbet

Selection of Freshly Brewed Coffee, Decaffeinated Coffee and Teas

\$150.00 per person (\$194.93 including taxes and service)





## CHEF'S CREATION OF WEDDING MENUS FOR YOUR SPECIAL DAY

#### The Orchid

Amuse Bouche



Asparagus and Artichoke Velour Opal Basil Cream



Warm Twice Baked Goat Cheese Soufflé Baby Arugula and Apple Cranberry Compote



#### Choice of Entrée's

Citrus and Chervil Glazed Salmon Filet Sundried Tomato and Guava Coulis

- OR -

Fireweed Honey Roasted Chicken Supreme Poire William Pan Jus

- OR -

Roast Prime Rib of Alberta Beef Mission Hill Merlot Jus



Thousand Island's Meringue Bailey's Chocolate Ganache, Frangelico Ice Cream

Selection of Freshly Brewed Coffee, Decaffeinated Coffee and Teas

\$160 per person (\$207.92 including taxes and service)





## CHEF'S CREATION OF WEDDING MENUS FOR YOUR SPECIAL DAY

#### The Scottsdale Princess

Fresh Breads and Italian Rolls with Vinegar and Virgin Oil

9

Tomato and Bocconcini Salad with Basil Pesto Emulsion and Balsamic Reduction

Ricotta Cheese Cannelloni with Vodka Rosé Sauce

9

Orange Galio Sorbet

0

Roast Prime Rib of Alberta Beef with two (2) Jumbo Grilled Prawns

Tia Maria and Caramel Praline Tulip Cinnamon Poached Baby Pear with Mission Fig Ice Cream

Selection of Freshly Brewed Coffee, Decaffeinated Coffee and Teas

\$170 per person (\$220.92 including taxes and service)



#### LATE NIGHT DELICACIES

9

Sliced Market Fresh Fruit Tray

Chocolate Dipped Strawberries and

Maple Fudge

Selection of Freshly Brewed Coffee, Decaffeinated Coffee & Teas

Your Wedding Cake, sliced and presented on Silver Trays





#### ADDITIONAL SUGGESTED LATE NIGHT PLATTERS

(these items ARE NOT included in the Wedding Packages)

#### **Deluxe Canadian Farmhouse Cheeses**

Water Biscuits, Toasted Baguette, Grape Clusters
Small Platter \$160.00 (serves 20) | Medium Platter \$400.00 (serves 50) | Large Platter \$775.00 (serves 100)



#### Bytown Market Vegetables

Fresh Herb and Roasted Garlic Dip
Small Platter \$85.00 (serves 20) | Medium Platter \$200.00 (serves 50) | Large Platter \$375.00 (serves 100)



#### Little Italy Spreads with Crostini

Tomato & Basil Bruschetta, Black Olive Tapenade, Roasted Pimento Garlic Spread Garlic Herb Crostini

Small Platter \$150.00 (serves 50) | Large Platter \$275.00 (serves 75)



#### Warm Artichoke and Cheese Pâté

Assorted Flat Breads, Crackers

Small Platter \$125.00 (serves 25) | Large Platter \$250.00 (serves 50)



#### **Chocolate Fondue with Fresh Fruits**

\*Chocolate fountain available at additional cost \$7.00 per person



#### ADDITIONAL SUGGESTED LATE NIGHT PUB STYLE PLATTERS

(these items **ARE NOT** included in the Wedding Packages)



#### **Assorted Pizzas**

Mix of Marguerhita and Pepperoni Pizzas Based on 28 small slices (3 x 10" pizzas) \$45.00 per order

#### Baker's Dozen Prairie Chicken Wings

Choose from BBQ, Dry Rub or Honey Garlic, Blue Cheese Dipping Sauce: \$30.00 per dozen

#### Nachos and Salsa

\$24 per order (serves 20 guests)

#### Quesadillas

Served with Grilled Chicken, Bell peppers, Monterrey Jack Cheese and Fresh Cilantro with Sour Cream and Lime Dipping sauce
\$ 45 per order (approximately 20 Slices per order)

#### **Grilled Cheese Fingers**

\$30.00 per dozen, (min. 4 dozen)

#### **Grilled Cheese Sandwiches**

\$6.00 per sandwich.

#### **Chicken Fingers**

Served with plum Sauce (approx 2-3 oz each) \$48 per dozen (min. 3 dozen)



#### Jalapeno Poppers

\$36.00 per dozen (min. 3 dozen)

#### French Fry Station

Gravy, Cheese Curds, Chili, Sour Cream, shredded Cheese \$7.50 per person (minimum purchase of 40 guests)

Chef Attendant Required = \$150

#### Popcorn Shrimp

Served with Cocktail Sauce \$48 per dozen (min.3 dozen)

#### **Coconut Shrimp**

Served with Mango Cumin Aioli \$48 per dozen (min.3 dozen)

#### **Meat Balls**

Choice of Sweet and Sour, Honey Garlic or BBQ Sauces \$32 per dozen (min. 8 dozen)

#### Montréal Smoked Meat Station

Served with Warm Smoked Meat and French Fries, Sauerkraut, Fresh Rye Bread, Assorted Mustard \$15.00 per person

\*Chef Attendant Required - \$150

#### **Steamed Hot Dogs**

Served with Mustard, Ketchup and Chopped Onions \$38 per dozen