Fairmont
CHÂTEAU LAURIER
OTTAWA

2014 Wedding Packages

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

1 Rideau Street, Ottawa, Canada K1N 8S7 | 613-241-1414 | Fairmont.com/laurier | chateaulaurier@fairmont.com

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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) 562-7075.

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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.
- Prices are subject to change without notice.
- Prices do not include applicable taxes and gratuity

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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
Sparkling Water

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, Caper Cream
Port Wine Poached Pear & Herb Goat Cheese
Mozzarella Tomato Skewer, Pesto Dip
Tomato Bruschetta, Crostini, Olive Tapenade
Asparagus Mille-Feuilles with Lemon Aïoli

Hors d'Œuvres
Vegetarian Spring Roll
Thai Chicken Satay Peanut Sauce
Ginger Hoisin Beef with Black Sesame Seeds and Orange Zest, served on an Asian Spoon
Coconut Shrimp, Lemongrass Mango Dip
Miniature Gatineau Hill Mushrooms Vol-au-Vent

Fairmont Château Laurier Ottawa

CHEF'S CREATION OF WEDDING MENUS FOR YOUR SPECIAL DAY

The Monaco

Spiced Butternut Squash with Ottawa Valley Honeycrisp Apple
Grated Nutmeg Crème

Seasonal Greens, Sundried Fruits,
Raspberry Lime Emulsion

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

White Chocolate and Praline Tepee, Poached Pear Streusel Tart

Freshly Brewed Regular & Decaffeinated Coffee, Tea

$145.00 per person
($188.43 including taxes and service)

***Please note that our culinary team is more than happy to customize your dinner menu – prices may vary**

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CHEF'S CREATION OF WEDDING MENUS FOR YOUR SPECIAL DAY

The Savoy

Wild Mushroom Ravioli, Sautéed Spinach,
Canadian Whiskey, Pine Nut Cream

Baby Spinach, Caramelized Pears
Crumbled Feta and Aged Balsamic Vinaigrette

Roasted Prime Rib of Alberta Beef, Bordelaise Sauce
Steamed Seasonal Vegetable and Chef's Selection of Potatoes

Mocha Chocolate Ganache
Chocolate Praline and Vodka Maltese Orange Sorbet

Freshly Brewed Regular & Decaffeinated Coffee, Tea

$155.00 per person
($201.42 including taxes and service)

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Fairmont Signature Dinner

The Orchid

Truffle & Asparagus Soup, Parmesan Crisp

Warm Twice Baked Goat Cheese Soufflé, with Baby Greens and Apple Cranberry Compote, Balsamic Vinaigrette

Seasonal Sorbet

Entrée Selection

Honey & Herb Crusted Grain Fed Chicken, with Red Pepper Relish, Roasted Shallot and Port Sauce

- OR -

Miso Glazed Salmon with Lemongrass Yuzu Butter Sauce

- OR -

Roasted Prime Rib of Alberta Beef, Bordelaise Sauce

Served with Steamed Seasonal Vegetable and Chef's Selection of Potatoes

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

Freshly Brewed Regular & Decaffeinated Coffee, Tea

$165 per person
($214.42 including taxes and service)

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Fairmont Signature Dinner

The Scottsdale Princess

Jerusalem Artichoke Bisque, Lobster & Chanterlle Mushrooms

Trio of Chilled Seafood; Smoked Salmon, Seared Scallop, Lemongrass Shrimp, with Mustard Seed Vinaigrette

Seasonal Sorbet

Entrée Selection

Porcini Crusted Halibut, Swiss Chard, Vermouth-Chive Sauce

- OR -

Grilled Filet Mignon, Pan Seared Foie Gras with Maderia Truffle Sauce

- OR -

Ontario Honey Roasted Duck Breast, Citrus Cranberry Marmalade, Inniskillin Riesling Pan Jus

Flourless Double Chocolate Espresso Cake, Raspberry and Mango Sunburst

Freshly Brewed Regular & Decaffeinated Coffee, Tea

$175 per person
($227.41 including taxes and service)

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LATE NIGHT

LATE NIGHT DELICACIES

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

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LATE NIGHT

ADDITIONAL SUGGESTED LATE NIGHT PLATTERS

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

Artisan Cheese Platter

A Collection of Local and Imported Cheeses
With Assorted Crisp Breads, Fresh Grapes, and Sundried Fruit

Small Platter $200 (serves 20) | Medium Platter $450 (serves 50) | Large Platter $870 (serves 100)

Market Vegetables with Fresh Herbs and Roasted Garlic Dip

Small Platter $100 (serves 25) | Medium Platter $180 (serves 50) | Large Platter $330.00 (serves 100)

Italian Crostini and Spreads

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

Small Platter $150.00 (serves 25) | Large Platter $275.00 (serves 50)

Warm Artichoke and Cheese Pâté

Assorted Flat Breads, Crackers

Small Platter $125.00 (serves 25) | Large Platter $210.00 (serves 50)

Fresh Fruit Platter

Small Platter $135 (serves 25) | Medium Platter $275 (serves 50) | Large Platter $525 (serves 100)

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ADDITIONAL SUGGESTED LATE NIGHT PUB STYLE PLATTERS

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

Assorted Pizzas

Margherita OR Pepperoni Pizza
Based on 8 small slices (10" pizza)
$20 per order

Baker's Dozen Prairie Chicken Wings

Choice of ONE: BBQ, Dry Rub, or Honey Garlic, Blue Cheese Dipping Sauce:
$30 per dozen

Nacho Chips 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 per dozen, (min. 4 dozen)

Chicken Fingers

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

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Jalapeno Poppers

$36 per dozen (min. 3 dozen)

Poutine French Fry Station

Gravy, Cheese Curds, Chili, Sour Cream, Shredded Cheese
$8 per person (minimum purchase of 50 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 ONE: Sweet & 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 per person
***Chef Attendant Required ~ $150**

Steamed Hot Dogs

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