A WARM WELCOME TO
THE FAIRMONT HOTEL MACDONALD!

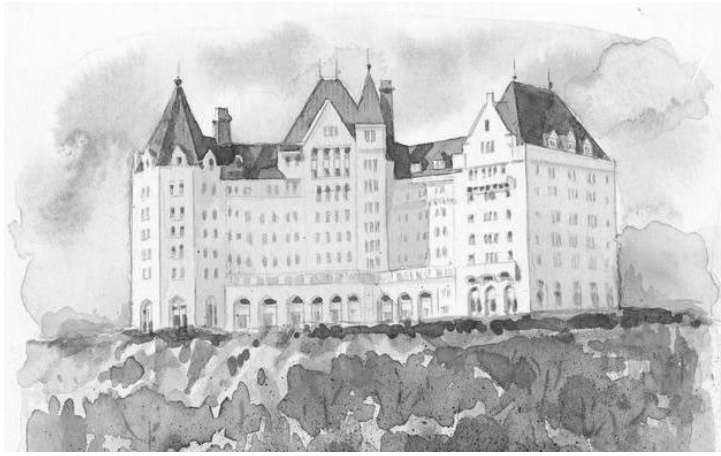
Combining the traditional remnants of a bygone era with all the modern conveniences you would expect from a world class property, Edmonton's only four-diamond, heritage hotel sits majestically on the bank overlooking the North Saskatchewan River Valley. Opened in 1915 and fully restored to its original grandeur in 1991, this Chateau on the River features 199 rooms and suites. Over the years as Edmonton's place for every occasion, the Fairmont Hotel Macdonald has proudly served visitors from all walks of life, including political leaders and royalty. Today we look forward to serving you.

Our seasoned Culinary Team has created a fresh, innovative menu that speaks to the best of Canadian prairie cuisine. As part of Fairmont's commitment to environmental stewardship, this menu contains locally sourced, organic, or sustainable items wherever possible. All cuisine is prepared without artificial trans fat.

Created using fresh and nutritionally balanced ingredients,
Fairmont Lifestyle Cuisine dishes contribute to optimal health and wellness.

Additionally, we are pleased to offer you **Lifestyle Cuisine Plus**,
nutritious meals designed around select dietary needs and diet-dependent requirements. These diets include DASH (*Dietary Approaches to Stop Hypertension*), Diabetic, Gluten-Free, Macrobiotic, Raw, and Vegan options.

Thank you for choosing the Fairmont Hotel Macdonald,
where we turn moments into memories for our guests!



THE Fairmont
HOTEL MACDONALD
EDMONTON

To showcase our fine food, exquisite wines, and exemplary service,
we are pleased to offer you the following dining options at The Fairmont Hotel Macdonald:

The Harvest Room
THE FAIRMONT
HOTEL MACDONALD

THE HARVEST ROOM
Our signature dining room in The Fairmont Hotel Macdonald features
authentic prairie cuisine for breakfast, lunch and dinner
in an approachably elegant setting.
Extension 6424.

Breakfast
Weekdays: 6:30a.m. - 10:00 a.m. Buffet
Weekdays: 6:30 a.m. - 11:00 a.m. à la Carte
Weekends and Holidays: 7:00 a.m. - 12:00 p.m. à la Carte and Buffet

Lunch
Weekdays: 11:00 a.m. - 2:00 p.m.
Weekend Brunch: 12:00 - 2:00 p.m.
(Hours are subject to change seasonally.)

Dinner
Daily 5:30 p.m.-10:00 p.m.
(Hours are subject to change seasonally.)

THE CONFEDERATION LOUNGE
The Confederation Lounge is the ideal location to relax and enjoy a lighter fare menu
under the watchful gaze of the "Fathers of Confederation".
Indulge in al fresco dining and the beautiful view of the river valley on our seasonal patio.
Extension 6905

Monday through Saturday 11:00 am to 1:00 am
Sunday 11:00 am to 12:00 am
(Hours are subject to change seasonally.)

IN-ROOM DINING
Whether in need of an early breakfast or a late night snack,
guests may dine in the comfort and elegance of their guest room 24 hours a day.

Breakfast 6:30 am-11:00 am
All-Day menu 11:00 am-11:30 pm
Late Night menu 11:30 pm-6:30 am
Touch ext 4500 or "0" to Order

CHILDREN'S MENU

BREAKFAST

Available from 6:30 am to 11:00 am

All items accompanied by seasonal fruit garnish and your choice of Bacon or Turkey Sausage.

One Egg, Any Style, with Breakfast Potatoes	$8.00
Mini Pancakes	$8.00
Add Chocolate or Blueberries	$2.00
Whole Wheat French Toast	$8.00
Belgian Waffles	$8.00
Cold Cereal with Skim, 2% or Soy Milk	$6.00

ALL DAY DINING

Available from 11:00 am to 11:30 pm

APPETIZERS

Chicken Noodle Soup	$6.00
Garden Salad with Tomato, Cucumber and House Dressing	$6.00

SANDWICHES & ENTRÉES

All sandwiches served with fresh fruit and raw vegetable sticks.

Egg Salad Sandwich on Whole Wheat	$8.00
Grilled Cheese Sandwich on Whole Wheat	$8.00
Peanut Butter and Jam Sandwich on Whole Wheat	$8.00
Mini Beef Burger on a Soft Portuguese Bun with Lettuce, Tomato & Ketchup	$10.00
6" Cheese Pizza on Whole Wheat Crust	$12.00
Spaghetti with choice of: Meat Sauce or Alfredo Sauce	$10.00
Grilled Chicken Breast, Mashed Potatoes, Steamed Vegetables	$17.00
Roasted Salmon, Fingerling Potatoes, Steamed Vegetables	$17.00

SNACKS

Fresh Fruit Salad	$6.00
Cup of Vegetable Crudité with Low-Fat Ranch Dip	$4.00

DESSERTS

Selection of Ice Cream, Frozen Yogurt and Sorbet, served with Fresh Berries	$6.00
Chocolate Fudge Brownie with Vanilla Frozen Yogurt, Chocolate Sauce	$8.00
Banana Split with Vanilla Frozen Yogurt, Chocolate & Raspberry Sauces	$8.00

BEVERAGES

Shirley Temple - Orange Juice, Sprite and Grenadine	$4.00
Soft Drinks by the Can	$3.00
Juice	$4.00
Milk Shakes	$7.00
Ice Cream Float	$7.00
Hot Chocolate with Whipped Cream	$5.00
Skim Milk, 2% Milk, Chocolate Milk	$4.00
Soy Milk	$5.00

Created using fresh and nutritionally balanced ingredients, Fairmont Lifestyle Cuisine dishes contribute to optimal health and wellness.

Additionally, we are pleased to offer you Lifestyle Cuisine Plus, nutritious meals designed around select dietary needs and diet-dependent requirements.

Please touch the "In-Room Dining" button on your telephone for service. A delivery charge of $4.00 per order, applicable taxes plus an 18% service charge will be added to all checks.

BREAKFAST

Available from 6:30 am to 11:00 am

EGGS AND OMELETS

The following breakfasts are served with
Caramelized Onion & Italian Parsley Fingerling Potatoes and a Fresh Fruit Cup

THE HARVEST BREAKFAST
Two Fresh Farm Eggs any style, Choice of: Double-smoked Bacon, Grilled Ham, "Spolumbo's" Artisan Turkey Sausage, Canadian Back Bacon or Pork Sausage
Served with choice of Toast $22.50

THE MACDONALD BENEDICT
Two Poached Eggs on Toasted English Muffins with Back Bacon, Hollandaise $23.00

Substitute Smoked Salmon $25.00

DUNGENESS CRAB & TOMATO BENEDICT
Two Poached Eggs on Toasted English Muffins with Tender Dungeness Crab, Spinach, Hollandaise $30.00

CANDIED SALMON & PANCETTA HASH
Poached Eggs, Arugula, Bell Peppers, Caramelized Onions, Fresh Herbs, Chive Sour Cream
Served with choice of Toast $24.50

RIVER VALLEY OMELET
Hearty Three-Egg Omelet of your choice. Choose from: Ham, Mushrooms, Spinach, Roma Tomato, Green Onion, Aged Cheddar Cheese
Served with choice of Toast $22.50

CHEF'S GARDEN OMELET ⊕ *DASH, Diabetic, Gluten-Free*
Egg Whites, Bell Peppers, Green Onion, Tomato, Goat Cheese
Served with Grilled Roma Tomato and Choice of Toast $22.50

ATLANTIC LOBSTER & GOAT CHEESE FRITATTA
Red Peppers, Corn, Avocado, Cilantro
Served with choice of Toast $30.00

AVOCADO, TOFU & BLACK BEAN SCRAMBLE ⊕ *DASH, Macrobiotic, Vegan*
Field Mushrooms, Tomato, Peppers
Served with Fresh Tomato Salsa and Choice of Toast $20.00

PRAIRIE EGG SANDWICH
Organic, Fried Egg, Crisp Bacon, Tomato, Chipotle Spread, Tomato, Provolone Cheese
On Toasted Sourdough $21.00

Substitute Organic Eggs in any Egg Dish – add $3.00 per egg.

Add Coffee and Juice to any Breakfast Entrée for $7.00

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BREAKFAST

Available from 6:30 am to 11:00 am

FROM THE GRIDDLE

The following breakfasts are served with a Fresh Fruit Cup, Whipped Vanilla Cream, Field Berry Compote, Warm Maple Syrup, and Choice of: Double-smoked Bacon, "Spolumbo's" Artisan Turkey Sausage, Grilled Ham, Canadian Back Bacon or Pork Sausage

CONFEDERATION PANCAKES Choice of Sour Cream and Buttermilk or Whole Wheat	$21.00
Add Blueberries or Dark Chocolate Chips	$ 2.00
GLUTEN-FREE KINNIKINNICK GOLDEN PANCAKES ⊕ *Gluten-Free* Fresh Strawberries, Turkey Sausage	$21.00
EMPIRE STUFFED FRENCH TOAST Brioche French Toast with Mascarpone & Blueberry Vanilla Bean Filling	$21.00
MACDONALD CINNAMON WAFFLE Choice of Buttermilk or Whole Wheat	$21.00

BAKERY & ACCOMPANIMENTS

TOASTED BREADS Rye, Whole Wheat, White or Multigrain	$4.00
TOASTED ENGLISH MUFFIN OR BAGEL	$5.00
BAGEL WITH CREAM CHEESE	$6.00
FRESHLY BAKED CROISSANT, MUFFIN, OR DANISH PASTRY	$5.00
BREAKFAST MEATS – choice of Crispy Bacon, Canadian Back Bacon, Grilled Ham, or "Spolumbo's" Artisan Turkey Sausages	$6.00

BOXED BREAKFAST TO GO
Two Eggs, Over Hard, Smoked Cheddar, Crispy Bacon, Roma Tomato,
on a Soft Portuguese Bun
Served with Fresh Fruit Salad, Muffin, Juice and Coffee
$25.00

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BREAKFAST

Available from 6:30 am to 11:00 am

CEREAL, FRUIT & YOGURT

CARAMELIZED APPLE & RAISIN OATMEAL *DASH, Vegan* $14.00
Almond Milk Oatmeal, Maple Sugar & Vanilla, Fresh Berries

OATMEAL
With Honey Or Brown Sugar, Fresh Berries $12.00

SELECTION OF CEREAL
with 2%, Skim or Soy Milk $6.00

MACDONALD BIRCHER MUESLI & BERRIES *DASH, Macrobiotic*
Plain Yogurt, Dried Fruit, Sliced Banana, House-Made Granola,
Flax Seeds, Fresh Berries $15.00

ALPINE BREAKFAST
House-made Bircher Muesli, Field Berry Vanilla Compote, Banana and Fresh Berries
Served with Banana Bread $17.50

FRESH START BREAKFAST
Platter of Sliced Seasonal Fruit and Field Berries
Served with Cottage Cheese and Banana Bread $16.50

MACDONALD FRUIT SALAD *DASH, Macrobiotic, Raw, Vegan*
Cantaloupe, Honeydew, Watermelon, Pineapple, Fresh Berries, Mint, Granola Crunch $10.00

LAYERED YOGURT PARFAIT
Plain Yogurt, Field Berry & Vanilla Compote, Organic Granola, Fresh Berries
Served with Blueberry Loaf $12.50

NOVA SCOTIA SMOKED SALMON BAGEL *Macrobiotic*
Toasted Whole Wheat Bagel, Cream Cheese,
Arugula, Lemon, Sliced Red Onion $19.00

PLAIN OR FRUIT YOGURT $7.00

COTTAGE CHEESE $6.00

SEASONAL BERRIES $12.00

SLICED BANANAS AND STRAWBERRIES $6.00

HALF GRAPEFRUIT $5.00

SLICED FRUIT PLATE $14.00

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ALL DAY DINING

Available from 11:00 am to 11:30 pm

SOUPS, SALADS AND APPETIZERS

CHEF'S DAILY SOUP CREATION
Created from Seasonally-Inspired Ingredients $11.00

FOREST MUSHROOM BISQUE
Richly-flavoured Cream Soup with Sautéed Mushrooms and Truffle Oil $12.00

ROASTED PEAR & CRANBERRY SALAD
Baby Mixed Greens, Dried Cranberries, Roasted Bartlett Pears, Toasted Almonds,
Goat Cheese, "*Very Berry Farms"* Local Honey & Vanilla Vinaigrette $15.00

CLASSIC CAESAR SALAD
Chopped Romaine, Crispy Pancetta, Shaved Parmesan, Caesar Vinaigrette,
Artisan Bread Crouton $15.00

WATERMELON & BLUEBERRY SALAD *DASH, Gluten-Free, Raw, Vegan*
Frisée, Garden Greens, Avocado, Lime Vinaigrette $15.00

SPINACH, ARUGULA & QUINOA SALAD *DASH, Diabetic, Gluten-Free, Raw, Vegan*
Avocado, Pumpkin Seeds, Oven-Dried Tomato, Balsamic Vinaigrette $14.00

HAND-PICKED DUNGENESS CRAB SALAD *Gluten-Free, Diabetic, Macrobiotic*
Oven-Dried Tomato, Avocado, Cucumber, Frisée Salad, Pickled Ginger,
Lemon Vinaigrette $23.00

ADD TO ANY SALAD
Grilled Herbed Chicken Breast $8.00
Pan-Seared Garlic and Herb Prawns $9.00
5oz Herbed Atlantic Salmon Fillet $14.00
3 Pan-Seared Scallops $15.00

MOREL MUSHROOM-CRUSTED JUMBO SEA SCALLOPS *Gluten-Free, Macrobiotic*
Tomato & Chipotle Jam, Cucumber Salad, Sautéed Spinach, Yuzu Foam $16.00

CHICKEN LOLLIPOPS
Choice of: Salt & Pepper, House BBQ Sauce or Frank's Red Hot Sauce
Served With Creamy Parmesan Dip, Vegetable Crudités
12 pieces $17.00
18 pieces $21.00

LOCAL ORGANIC WHOLE WHEAT PITA WEDGES
Black Garlic Hummus $10.00

NACHOS
Tri-Colour Corn Tortilla Chips, Smoked Cheddar, Black Olives, Tomato, Jalapenos
Green Onions, Sour Cream, House Salsa, Guacamole $17.00
With Diced Cajun Chicken Breast $25.00

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ALL DAY DINING

Available from 11:00 am to 11:30 pm

COLD SANDWICHES

All cold sandwiches come with a choice of French Fries, Sweet Potato Fries, Mixed Greens, Caesar Salad, or Kettle Chips.

SHAVED ALBERTA ROAST BEEF
Slow- Cooked Onions, Butterleaf Lettuce, Spicy Banana Peppers,
Grainy Dijon Mustard on a Kaiser $20.00

SMOKED SALMON AND GOAT CHEESE
Arugula, Red Onion , Capers,
On a Toasted Whole Wheat Bagel $20.00

ORGANIC EGG SALAD
Vine-Ripened Tomato, Crispy Pancetta, Butterleaf Lettuce,
On a Soft Portuguese Bun $18.00

HOT SANDWICHES

All hot sandwiches come with a choice of French Fries, Sweet Potato Fries, Soup of the Day, Mixed Greens, Caesar Salad, or Kettle Chips.

GRILLED VEGETABLE QUESADILLA
Roasted Red Pepper, Red Onion, Portobello Mushroom, Smoked Cheddar Cheese,
Garlic Hummus $19.00

With Grilled Chicken $27.00

ALBERTA BEEF BURGER
Roma Tomato, Lettuce, Apple Wood Smoked Cheddar Cheese, Double-Smoked Bacon,
Caramelized Onion Jam, Tomato & Roasted Garlic Mayonnaise
on a Toasted Sesame Bun $20.00

STRATHCONA CHICKEN CLUB
Herb-Infused, Grilled Chicken Breast, Double-smoked Bacon,
Oven-Dried Roma Tomato, Butterleaf Lettuce, Lime Aioli, on a Soft Water Bun $20.00

MACDONALD STEAK SANDWICH
Grilled 8 oz New York, Crispy Onions, Sautéed Bell Peppers,
Black Pepper Mayonnaise on Grilled Sourdough $34.00

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ALL DAY DINING

Available from 11:00 am to 11:30 pm

PIZZA

Thin-Crust, 10" Pizza with Rich Tomato & Basil Sauce
Topped with our blend of Provolone, Mozzarella and Parmesan Cheeses

GARDEN LOVER'S
Spinach, Goat Cheese, Roasted Pepper, Red Onion, Mixed Mushrooms, Arugula $25.00

ITALIAN
Capicolla, Pepperoni, Onions, Mushrooms, Peppers $25.00

CREATE YOUR OWN 10" PIZZA
Cheese Pizza with choice of: Mushrooms, Black Olive, Pepperoni, Red Onion, Tomato, Pineapple, Ham, Roasted Pepper, Jalapeno

Cheese Pizza $21.00
Each Additional Topping $2.00

8" TANDOORI CHICKEN PIZZA
Instead of the Traditional Pizza Enjoy this Unique Style
Naan Bread Crust, Butter Chicken Sauce, Feta Cheese, Honey Yogurt Drizzle
$22.00

PASTA

ATLANTIC LOBSTER LINGUNIE
Oven-Dried Tomato, Arugula, Extra Virgin Olive Oil & Fresh Basil $29.00

SPAGHETTI BOLOGNESE
Traditional Meat Sauce with Ground Alberta Beef, Tomato, Red Wine, Shaved Parmesan $24.00

POTATO GNOCCHI WITH SPRING VEGETABLES
Morel Mushrooms, Grilled Asparagus, Arugula, Oven-Dried Tomato, Pine Nuts, Local Peccorino Cheese, Sun-Dried Tomato Pistou $28.00

ADD TO ANY PASTA

Grilled Herbed Chicken Breast	$8.00
Pan-Seared Garlic & Herb Prawns	$9.00
5 oz Herbed Atlantic Salmon Fillet	$14.00
3 Pan-Seared Scallops	$15.00
Grilled Garlic Toast	$4.75
Grilled Garlic Cheese Toast	$5.25

NOTE: Whole wheat and gluten-free pasta options are available.

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ALL DAY DINING

Available from 11:00 am to 11:30 pm

ENTRÉES

Served with Chef's Seasonal Market Vegetables

GRILLED *"SUNWORKS FARM"* ORGANIC CHICKEN BREAST *DASH, Diabetic, Gluten-Free*
Wild Mushroom & Grilled Asparagus, Dupuys Lentils
Meyer Lemon Emulsion $36.00

HORSERADISH-CRUSTED ATLANTIC SALMON FILLET *DASH, Gluten-Free, Macrobiotic*
Steamed Fingerling Potatoes, Pickled Cucumber, Mustard Vinaigrette $36.00

VEAL SCALLOPINI
Lemon Asparagus Risotto, White Wine & Garlic Braised Tomato,
Grainy Mustard & Mushroom Sauce $34.00

ALBERTA 6 OZ "*HERITAGE*" ANGUS BEEF TENDERLOIN
Boar Bacon Whipped Potato, Red Onion Jam, Foyot Sauce $46.00

BRIOCHE-CRUSTED HALIBUT
Grilled Asparagus & Lemon Quinoa, Vanilla Citrus Salad,
Saffron and Lemon Glaze $39.00

DUNGENESS CRAB CAKE
Grilled Asparagus, Tomato & Chipotle Jam, House Salad with Oil & Vinegar $28.00

ZUCCHINI-WRAPPED, BLACK GARLIC HUMMUS *Diabetic, Gluten-Free, Macrobiotic, Vegan*
Cumin & Cilantro-Scented Quinoa, Kalamata Olive Tapenade, Pine Nuts $31.00

VEAL STRIP LOIN *DASH, Gluten-Free*
Grilled 6 oz Veal Strip, Olive Oil Crushed Potatoes, Sauce Verge $42.00

ENHANCEMENTS

Individual Portions

Goat Cheese Mashed Potato	$9.00
Sautéed Spinach & Arugula	$6.00
Lemon-Asparagus Risotto	$9.00
Seasonal Vegetables	$8.00

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ALL DAY DINING

Available from 11:00 am to 11:30 pm

DESSERTS

FLOURLESS CHOCOLATE ALMOND TORTE ⊕ *Gluten-Free*
Dark Chocolate Sauce, Chocolate Shavings $13.00

FRENCH VANILLA CHEESECAKE
Strawberry Coulis, Seasonal Berries $13.00

RED VELVET CAKE
Brandied Cherry, White Chocolate Ganache $13.00

MAPLE CHEESE CAKE ⊕ *Diabetic*
Spiced Graham Crust, Strawberry Yogurt Sauce $14.00

CHOCOLATE TRUFFLE MOUSSE CAKE
Mixed Berry Compote, Vanilla Whipped Cream $13.00

CRÈME BRÛLÉE ⊕ *Gluten-Free*
Chef's Featured Weekly Creation $14.00

HARVEST FRUIT SALAD ⊕ *DASH, Gluten-Free, Macrobiotic, Raw, Vegan*
Watermelon, Pineapple, Cantaloupe, Honeydew, Lychee Fruit,
Mint Pearls, Crumbled Pistachio $10.00

ARTISAN ICE-CREAMS & SORBETS
Served in a Hand Made Brandy Snap Basket $11.00

CANADIAN ARTISAN CHEESE PLATTER
Rosemary and Thyme Nut Medley, "Pure" Crackers, Dried Preserved Fruit, Grapes $21.00

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LATE NIGHT DINING

Available from 11:30 pm to 6:30 am

CHEF'S DAILY SOUP CREATION
Created from Seasonally-Inspired Ingredients $11.00

CLASSIC CAESAR SALAD
Chopped Romaine, Crispy Pancetta, Shaved Parmesan, Caesar Vinaigrette,
Artisan Bread Crouton $15.00

ROASTED PEAR & CRANBERRY SALAD
Baby Mixed Greens, Dried Cranberries, Roasted Bartlett Pears, Toasted Almonds,
Goat Cheese, "*Very Berry Farms"* Local Honey & Vanilla Vinaigrette $15.00

SHAVED ALBERTA ROAST BEEF
Slow- Cooked Onions, Butterleaf Lettuce, Spicy Banana Peppers,
Grainy Dijon Mustard on a Kaiser $20.00

ORGANIC EGG SALAD
Vine-Ripened Tomato, Crispy Pancetta, Butterleaf Lettuce,
On a Soft Portuguese Bun
Kettle Chips, Mixed Greens $18.00

BLACK FOREST HAM PANINI ON RYE
Swiss Cheese, Grainy Mustard
Kettle Chips, Mixed Greens $20.00

LOCAL ORGANIC WHOLE WHEAT PITA WEDGES
Black Garlic Hummus $10.00

OATMEAL
With Honey Or Brown Sugar, Fresh Berries $12.00

FLOURLESS CHOCOLATE ALMOND TORTE *Gluten-Free*
Dark Chocolate Sauce, Chocolate Shavings $13.00

FRENCH VANILLA CHEESECAKE
Strawberry Coulis, Seasonal Berries $13.00

ARTISAN ICE-CREAMS & SORBETS
Served in a Hand Made Brandy Snap Basket $11.00

CANADIAN ARTISAN CHEESE PLATTER
Rosemary and Thyme Nut Medley, "Pure" Crackers, Dried Preserved Fruit, Grapes $21.00

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HOSPITALITY

Available from 11:00 am to 10:00 pm

PLATTER OF RAW VEGETABLES AND DIP	per person $6.00
PLATTER OF SEASONAL FRUIT WITH SWEET YOGURT DIP	per person $9.00
SELECTION OF CANADIAN AND IMPORTED CHEESES Sliced Baguette, Crackers, Dried Fruit	per person $14.00
SELECTION OF ARTISAN COLD CUTS AND SMOKED MEATS	per person $14.50
SELECTION OF FINGER SANDWICHES Cucumber, Smoked Salmon, Egg Salad, Black Forest Ham	serves six $72.00
TEA STAND OF ASSORTED SQUARES, CAKES AND COOKIES	per person $10.00

COLD CANAPÉS (priced per dozen)
Minimum order of one dozen per variety. Availability may be limited.

Grilled Eggplant and Provolone Cheese Wrap with Sundried Tomato Purée, Basil Chiffonade	$34.00
Smoked Salmon Rosette, Dill Cream Cheese on Toasted Rye Bread	$36.00
Roast Beef-Wrapped Asparagus Spears with Horseradish Cream Cheese	$35.00
Strawberry and Brie on 7-Grain Bread with Saskatoon Berry Compote	$35.00
Creamy Baby Shrimp and Fennel Salad on Crisp Cucumber	$36.00
Basil-Scented Bocconcini and Grape Tomato on Bamboo Skewers	$34.00
Pan-Seared Duck Breast on Olive Crouton with Pear Relish	$36.00

HOT CANAPÉS (priced per dozen)
Minimum order of one dozen per variety. Availability may be limited.

Soy Glazed Salmon Lollipop with Chili Dipping Sauce	$36.00
Mini Quiche Florentine with Asiago Cheese	$33.00
Newfoundland Scallop Wrapped in Maple-Cured Bacon	$38.00
Marinated Teriyaki Beef Tenderloin Skewer with Sweet Bell Pepper and Red Onion	$41.00
Mini Vegetable Spring Rolls with Apple Plum Sauce	$33.00
Mini Vegetarian Samosas with Raita Dip	$33.00
Crispy-Fried, Coconut Jumbo Prawn with Lime, Lemon and Chili Dip	$35.00

Please Allow Up To Two Hours Preparation Time for Hospitality Menu Items.

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NON-ALCOHOLIC BEVERAGE

Available 24 Hours

HOT BEVERAGES

Freshly Brewed Regular or **Decaffeinated Coffee**	
500 mL Thermos (for two people)	$6.00
1 L Thermos (for four people)	$12.00
Hot Chocolate with Whipped Cream	$5.00
Espresso	$5.00
Café Latté	$6.00
Cappuccino	$6.00
Tea at the Fairmont – Two Cup Pot	$7.00

Caffeine Free - Willow Stream Spa Blend
Caffeine Free Herbal Tea - Egyptian Chamomile (organic), Cascade Peppermint (organic), Fairmont Lemon Rooibos
Caffeine Free Herb & Fruit Tea – Berry Berry, Montebello Apple Spice Kea Lani Orange Pineapple (organic)
Fairmont Specialty Blends – Fairmont Earl Grey (organic), Safari Marsala Chai, Empress Orange Pekoe (organic), Fairmont Breakfast (organic)
Green Tea – Jasmine Butterfly Number One (organic), Genmaicha Akaike, Japan Sencha (organic), Kyoto Cherry Rose (organic)
Estate Tea – Kenmare Ceylon, Margaret's Hope Darjeeling
Flavoured Tea – Maple Maple (organic)
Organic Tea – Vanilla Orchid

COLD BEVERAGES

Premium Orange, Grapefruit or **Apple Juice**	$5.00
Cranberry Juice	$5.00
Tomato Juice or **Vegetable Cocktail**	$5.00
2%, Chocolate or **Skim Milk**	$4.00
Soy Milk	$5.00
Voss Spring Water or **Sparkling Water** 330 mL	$5.25
Voss Spring Water or **Sparkling Water** 800 mL	$10.25
Evian Natural Spring Water 330 mL	$4.50
Evian Natural Spring Water 1 L	$9.00
Perrier Sparkling Water 330 mL	$4.50
Perrier Sparkling Water 750 mL	$9.00
Freshly Brewed Ice Tea	$4.00
Shirley Temple	$4.00
Soft Drinks by the Can	$3.00
Milk Shakes	$7.00

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ALCOHOLIC BEVERAGE

Available from 10:00 am to 12:00 midnight

BEER

Domestic Bottled Beer 341 mL	$7.25
Imported Bottled Beer 330 mL	$7.75

SPIRITS

Aperitifs 2 oz.	from	$7.50
Specialty Cocktails 1 oz.	from	$9.00
Classic Martinis 3 oz.	from	$15.00
Well Brand Liquor 1 oz.		$7.50
Deluxe Brand Liquor 1 oz.		$8.50
Premium Brand Liquor 1 oz.		$9.00
Single Malt Scotch 1 oz.	from	$10.00
Liqueurs 1 oz.	from	$9.00

BY THE BOTTLE

Glenfiddich Scotch	750 mL	$ 100.00
Glenlivet Single Malt Scotch	750 mL	$ 100.00
Glenmorangie The Original Single Malt Scotch	750 mL	$125.00
Canadian Club Rye Whiskey	1.14 L	$85.00
Crown Royal Rye Whiskey	750 mL	$ 75.00
Jack Daniels	750 mL	$ 80.00
Plymouth Gin	750 mL	$ 105.00
Bombay Sapphire Gin	750 mL	$ 70.00
Bacardi White Rum	1.14 L	$ 95.00
Bacardi Superior Dark Rum	1.14 L	$ 95.00
Stolichnaya Vodka	750 mL	$ 65.00
Finlandia Vodka	1.14 L	$ 90.00
Jose Cuervo Tequila Gold	750 mL	$ 95.00
Hennessy V.S.	750 mL	$ 95.00
Hennessy V.S.O.P.	750 mL	$135.00
Kahlua	1.14 L	$ 90.00
Bailey's Original Irish Cream	1.14 L	$ 95.00
Drambuie	750 mL	$ 85.00
Grand Marnier	750 mL	$ 100.00
Taylor's 10 Year Tawny	750 mL	$ 80.00

Full Bottle Service Includes:
Six Glasses, Ice, Choice of Six Cans of Soft Drinks, Appropriate Garnishes, and Cocktail Nuts.

THE EXECUTIVE BAR
$240

One bottle of **Glenlivet**, One bottle of **Crown Royal**, One bottle of **Finlandia**,
Twelve cans of Assorted **Soft Drinks**, One litre of **Orange Juice**,
One litre of **Clamato Juice**, Ice, Appropriate **Garnishes** and **Cocktail Nuts.**

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ALCOHOLIC BEVERAGE

Available from 10:00 am to 12:00 midnight

WINE

WHITE

	Glass	Bottle
Mission Hill Five Vineyards Chardonnay, B.C., Canada	$12.00	$48
Chateau St. Jean Chardonnay, California, USA	$15.00	$60
Costello di Gabbiano Pinot Grigio, Italy	$11.00	$44
Sanctuary Sauvignon Blanc, New Zealand (Carbon-Zero)	$12.00	$48
Ram's Leap Semillon/Sauvignon Blanc, Australia (Organic)	$11.50	$46

RED

	Glass	Bottle
Pascual Toso Reserve Malbec, Mendoza, Argentina	$13.25	$53
Doña Paula Reserve Cabernet Sauvignon, Argentina	$12.75	$51
Sterling "Vintner's Collection" Merlot, California	$13.00	$52
Ram's Leap Shiraz, Australia (Organic)	$12.25	$49
Peter Lehmann Clancy's Legendary Red, Australia	$13.50	$54

CHAMPAGNE & SPARKLING

	Glass	Bottle
Dom Perignon Vintage Champagne, 1999		$375
Moët & Chandon "Brut Imperial" Champagne	$31	$125
Moët & Chandon "Brut Imperial" Champagne (375mL)		$75
Veuve Clicquot Brut, Champagne		$149
G.H. Mumm's "Cordon Rouge" Champagne		$115
Sumac Ridge "Stellar's Jay", Okanagan Valley VQA		$65
Canella Prosecco, Italy	$12.25	$49
Banrock Station Sparkling Chardonnay, Australia	$10	$40

SMALL BOTTLES

Bucci Verdicchio Classico White , Italy (Organic)	$30
Wolf Blass Yellow Label Chardonnay, Australia	$22
King Estate Pinot Gris, Oregon, USA	$26
Ram's Leap Semillon/Sauvignon Blanc, Australia, (Organic)	$24
Felsina Chianti Classico "Berardenga", Tuscany, Italy	$43
Ram's Leap Shiraz, Australia, (Organic)	$24
Casillero del Diablo Merlot, Chile	$20

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