



ONSITE EVENT OPTIONS

Taste of Alberta

Distinctive dining experiences flourish in Alberta with a strong focus on locally grown ingredients of "land, water, and sky" to create comforting prairie food – with a twist.

Allow your guests to savour regional specialties like bison, venison and Alberta's famous cocktail, the Caesar. This unique event in a stand-up reception format will allow guests to sample the best of Alberta's cuisine through several stations, encouraging guests to interact directly with the culinarians as they prepare their food. Accompanied by outstanding Canadian wine pairings, this event will showcase true Albertan hospitality.

The food stations are further enhanced with prairie-themed décor such as coloured linen to reflect Alberta's golden wheat fields and charming wildflower centrepieces; icy blues and whites to echo our snow-capped Rockies; and our vast evergreen forests are represented with lush greens and faux trees. The ambiance is completed with the local musical talents of a guitar-based bluesy quartet.

Sample Menu

Braised Rabbit Leg Coq au Vin, Parsnip Mashed Potatoes
Alberta Grain-Fed Chicken Bites, Wild Mushroom Ragout
Venison Tartar served in Savory Cones
Parsley-Crusted Sturgeon Bites, Red Pepper Fondue
Mini Bison Wellington
Wild Boar Bacon-Wrapped Alberta AAA Beef Tenderloin, Saskatoon Berry Jus
"Very Berry Farm" Honey-Glazed Duck Breast with Pear Chutney

Suitable for groups 75 guests and up



The Fairmont Hotel Macdonald