Catering Information

THE Fairmont HOTEL MACDONALD EDMONTON

GENERAL INFORMATION

In order to hold space on a definite basis a signed contract and deposit payment is required. Space for the event is booked only for the times indicated. Should set up and dismantle times be required, please specify at time of booking as additional charges may apply. The Hotel reserves the right to provide an alternative function room bes suited for the group should the number of guests attending the function or room set up differ from the original contract.

To ensure that all catering requirements stipulated are confirmed by both parties, we require that the client sign a copy of all Banquet Event Order(s) and return copies to the Conference Services and Catering Department prior to the event.

The Smoking Bylaw of the City of Edmonton prohibits smoking in any public spaces or function rooms within The Fairmont Hotel Macdonald, including the Empire Ballroom and Wedgwood Room Terraces.

FOOD & BEVERAGE

All Food and Beverage served in the Hotel is to be provided by The Fairmont Hotel Macdonald, the only exception being wedding and special occasion cakes. In accordance to Health and Safety Regulations, the hotel prohibits guests from removing any food and beverage products after a function, with the exception of wedding and special occasion cakes.

To offer your guests a choice of entrée (up to three choices), an additional charge of $10.00 per person will apply. The hotel will prepare a customized menu for your event and the server will take your guests' selection prior to meal service.

If you wish to arrange for a choice of entrée (up to three choices) to be made in advance, the surcharge is $5.00 per person. A final breakdown of the choices must be provided to your Catering Manager 72 hours in advance. Should this final breakdown be deviated from at the time of the event, additional entrees required will automatically be charged to the master account at $55.00 per entrée. The client is required to prepare place cards indicating each guest's selection.

It is our pleasure to offer you custom menus, featuring local, organic and sustainable ingredients or healthy options from our **Fairmont Lifestyle Cuisine** and **Fairmont Lifestyle Cuisine *Plus*+** program. Our Catering Managers would be pleased to arrange a meeting with a member of our Culinary Leadership Team to create the perfect menu.

Menus featuing the green leaf logo denotes **Fairmont Lifestyle Cuisine** dishes, created using fresh, nutritious, nourishing, and wholesome ingredients.

Catering Information

THE Fairmont HOTEL MACDONALD EDMONTON

FOOD & BEVERAGE, CONTINUED

A final guaranteed number of guests for each event is required by 12:00 noon, two working days prior to the function. Should we not receive your guaranteed numbers by this date, we will invoice you for the original estimated number or the total number of guests attending – whichever is greater.

The Fairmont Hotel Macdonald is responsible for all beverage sales and service in accordance with the Alberta Gaming and Liquor Commission. The Fairmont Hotel Macdonald will supply all alcoholic beverages served in a licensed public area. No liquor service is permitted after 1:00 am.

All menu prices and room rental charges are subject to change without notice to reflect current market conditions. Prices do not include 17% service charge or 5% GST.

LABOUR CHARGES

A labour charge of $30.00 per hour, per bartender (minimum 3 hours) will be applied if beverage sales are below $300.00 per bar. A cashier charge of $30.00 per hour, per cashier (minimum 3 hours) applies to all cash bars.

Additional labour will also be assessed on Canadian statutory holidays at $5.00 per person.

AUDIO VISUAL

Microphones, sound equipment, videotape units, and a full range of other audio visual equipment are available on order. PSAV (Presentation Services Audio Visual), as the official supplier to the Hotel, maintains a fully staffed office in the Hotel. They provide a complete audio visual planning service, skilled technicians, state of the art equipment, and service which are responsive to your every need. Arrangements can be made through the Conference Services and Catering Department, or directly with PSAV at 780-668-1214. Please note that all AV prices are subject to a 17% Service Charge. All charges are subject to the 5% Goods and Services Tax, including the Service Charge.

Should you choose an alternate third-party AV supplier, the following patch fees will apply per day:

Empire Ballroom	$550.00
Wedgwood Room	$300.00
Drawing, Jasper, or Edmonton Rooms	$150.00

CONNECTIVITY

All meeting rooms are equipped with standard power. A power drop can service additional electrical requirements; a $200.00 fee applies. Additional costs will be assessed for electrical requirements above and beyond the standard usage.

Wireless and High Speed Internet Access is available in all meeting rooms at a charge of $300.00 per day. Clients may supply their own computers or your Catering Manager can arrange for rentals.

Direct dial in phone lines are available in each meeting room at a cost of $100.00 per day. A speakerphone is available at a cost of $125.00 per day.

Catering Information

THE Fairmont HOTEL MACDONALD EDMONTON

EQUIPMENT AND DECOR

Due to the historical designation of the property, The Fairmont Hotel Macdonald does not permit any article to be fastened onto the walls or electrical fixtures. The use of tacks, tape, nails, screws, bolts or any tools, which could mark the floors, walls or ceiling, is prohibited. The Hotel will hold the organization and/or the exhibitor responsible for any and all damage to the Property.

Personal effects, décor items, and other equipment must be removed from the function room at the end of the function, unless the room is reserved on a 24 hours basis. The hotel will apply a labour charge of $100.00 per hour if these items are not removed past agreed take down time. The hotel will not be held responsible or liable for any missing items.

The Fairmont Hotel Macdonald is pleased to receive and assist in the handling of boxes and packages. Due to the limited storage space, we are unable to accept shipments earlier than 2 days prior to the event. Please coordinate the pickup of items immediately following your event as the Hotel is not responsible for damage to, or loss of, any articles left on the premises after an event.

The Hotel offers two types of oil lamps that meet our fire safety code (see your Catering Manager regarding style and rental fee). Candles with open flame (e.g. tapers or candelabras) are not permitted. Candles in an enclosed container (e.g. votives), where the tip of the flame is at least one inch below the lip of the container, are acceptable. We request that no confetti (or similar) be used on hotel premises. A clean-up charge of $300.00 minimum will apply if confetti is used.

Requests to place promotional materials and signage in the hotel should be directed to your Catering Manager. Signage is not permitted in the main lobby. All signage should be of professional quality and are subject to hotel management approval.

If you have any questions or concerns about Equipment and/or Décor, please contact your Catering Manager.

SOCAN MUSIC TARIFF FEE

All live or taped entertainment/music is subject to the SOCAN (Society of Composers, Authors and Music Publishers of Canada) music tariff fee and charged at: $29.56 + 5% GST (without dancing) and $59.17 + 5% GST (with dancing) for the Wedgwood or Empire Ballroom. Music tariff fee and charged at: $20.56 + 5% GST (without dancing) and $41.13 + 5% GST (with dancing) for the Jasper, Drawing or Edmonton Rooms. This charge will be applied to your bill. Questions regarding SOCAN fees can be directed to 1-800-51-SOCAN (16886).

Reception

THE Fairmont HOTEL MACDONALD EDMONTON

Hot Hors D'oeuvres — *all priced Per Dozen*

Miniature Beef Wellington	$ 35.00
Soy and Lemongrass Glazed Salmon Lolly-Pops	$ 35.00
Shrimp Spring Rolls with Ginger Soy Sauce	$ 43.00
Brie and Apple Mini-Grilled Cheese	$ 34.00
Kobe Beef and Cheese Sliders with Cherry Tomato	$ 48.00
Vegetable Spring Rolls with Apple Plum Sauce	$ 32.00
Jumbo Prawn and Chorizo Sausage Skewers	$ 36.00
Crisp Vegetable Samosas with Mango Chutney	$ 32.00
Wild Mushroom Risotto Balls	$ 34.00
Green Apple Filo Bundles	$ 33.00
Fig and Goat Cheese Tart	$ 34.00
Newfoundland Scallop Wrapped in Maple Cured Bacon	$ 36.00
Chicken Satay with Thai Peanut Sauce OR Sweet Chili Sauce	$ 35.00
Roasted Red Pepper and Cheddar Cheese Mini Quiche	$ 32.00
Mushroom and Thyme Tartlettes	$ 32.00
Sweet and Sour Alberta Bison Meat Balls	$ 35.00
Spanokapitas with Cucumber Yogurt Dip	$ 32.00
Crab Cakes with Lemon Tartar Sauce	$ 36.00

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.

Jan 2012

Reception

THE Fairmont HOTEL MACDONALD EDMONTON

Cold Hors D'oeuvres — *all priced Per Dozen*

Soy Marinated Ahi Tuna with Citrus Aioli on Wonton Crisp	$36.00
Sliced Smoked Salmon Rosette, Dill Cream Cheese, on Toasted Rye	$34.00
Maple Cured Salmon Mousse in Miniature Brioche	$33.00
Crab and Mango Salad on Cucumber Disc	$36.00
Lobster and Avocado Salad in Mini Brioche	$38.00
Creamy Baby Shrimp and Fennel Salad in Cherry Tomato Cup	$35.00
Lemon Poached Shrimp with Horseradish Cream on Cucumber Disc	$38.00
Shiitake Mushrooms and Roasted Red Pepper Bruschetta on Melba Toast	$33.00
Smoked Duck Breast with Caramelized Pear in Tart Shell	$34.00
Prosciutto and Melon in a Beet Root Basket	$35.00
Port-Soaked Mission Hill Fig and Prosciutto on a Fork	$34.00
Duck Confit with Onion Relish and Inner Garden Sprouts in Mini Basket	$35.00
Parmesan Cheese and Black Olive Tapenade on Toasted Crostini	$32.00
Pecan Crusted Camembert Cheese with Red Grapes on 7-Grain Bread	$33.00
Baby Spinach, Oven-Dried Cherry Tomato and Buttermilk Dressing on a Fork	$33.00
Basil and Sun Dried Tomato Cream Cheese Stuffed Brioche	$32.00
Cheese Cake Mousse in Chocolate Tulip Cup	$35.00

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Jan 2012

Reception

THE Fairmont HOTEL MACDONALD EDMONTON

Assorted Canadian and Imported Cheeses
Water Biscuits, French Baguette,
Flavored Crisps, Grapes, Dried Fruit & Nuts
$14.00 per Person

Cubed Cheese Plate
Cheddar, Marble and Havarti Cheese,
Grapes & Water Biscuits
$11.50 per Person

Warm Artichoke and Spinach Dip
Tri Color Corn Tortilla and Toasted Baguettes
$9.50 per Person

Crispy Vegetables Crudités
Truffle Ranch Dip
$8.00 per Person

Artisan Flat Breads:
Vine Ripe Tomatoes, Bocconcini Cheese, Fresh Basil
Grilled Pineapple, Prosciutto Ham, Provolone Cheese
Salami, Boar Bacon, Shaved Prosciutto, Smoked Cheddar
$36.00 per Pizza *(6 slices per bread)*

Assorted Cocktail Sandwiches
White and Whole Wheat Bread
Ham and Cheese, Tuna, Roast Beef,
Chicken Salad, Smoked Turkey, Egg Salad,
Accompanied by Pickle and Relish Tray
$68.00 per Tray *(48 Quarters)*

Open Faced Sandwiches
Marble Bread, Mini Kaisers And French Baguettes
Smoked Nova Scotia Salmon, Baby Shrimp Salad,
Black Forest Ham and Swiss Cheese
Roast Beef and Horseradish,
Montreal Smoked Meat with Dill Pickles,
Vegetarian Muffalettas
$51.00 per Dozen

Pyramid of Chilled Tiger Prawns
Cocktail, Marie-Rose Sauce and Lemon Wedges
$5.25 per Piece

Cold Deli Meat Platter
Black Forest Ham, Salami, Roast Beef, Smoked Turkey,
Capicolli, Pastrami
Lettuce, Pickles, Sliced Tomatoes, Fine Mustards
and Horseradish, Mini Kaiser Rolls
$14.50 per Person

Trio of Dips:
Tomato Bruschetta Black Olive Tapenade and Hummus
Toasted French Baguettes, Crisps and Pita Chips
$10.50 per Person

Sliced Fresh Fruit and Seasonal Berries
Honey Citrus Yogurt Dip
$9.00 per Person

Shaved Nova Scotia Smoked Salmon
Served with Traditional Garnishes of Lemon Wedges,
Capers, Red Onion
Chive Cream Cheese
$14.50 per Person

Sundried Tomato and Pecan Baked Camembert Wheel
Toasted Baguettes and Flavored Crisps
$82.00 per Wheel *(serves 10)*

Platter of Shrimp Vietnamese Salad Rolls
Peanut-Chili Sauce and Vietnamese Dipping Sauce
$220.00 per Platter *(50 pieces per Platter)*

Antipasto Platter
Italian Pickled Vegetables, Roasted Red Peppers
Marinated Olives and Artichokes
Brie, Pecorino and Goat Cheeses
Marinated Prawns and Mussels, Sliced Proscuitto
Salami and Spicy Sausages
Hummus and Tapenade
Sliced Baguettes, Crispy Lavash and Grissini Bread Sticks
Extra Virgin Olive Oil and Balsamic Vinegar
$20.00 per Person

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Jan 2012

Reception

THE Fairmont HOTEL MACDONALD EDMONTON

"Create Your Own" Stations

Pulled Pork Sliders Station
BBQ Pulled Pork with Spicy Cabbage Slaw
Mini Brioche Buns
$12.00 per Person

Triple A Alberta Beef Sliders Station
Black Pepper Mayo and Sweet Tomato Chutney
Mini Brioche Buns
$13.00 per Person

Poutine Station
Crispy Thick Cut Fries, Cheese Curds, Gravy
$11.00 per Person

Dry Snacks

(Each Pound/Basket serves 10—12 guests)

Mixed Nuts
$25.00 Per Pound

Bar Mix
$15.00 Per Pound

Pretzels
$12.00 Per Pound

Potato Chips and Dip
$15.00 Per Basket

Nacho Chips with Salsa
Sour Cream and Guacamole
$21.00 Per Basket

Chef-Attended Stations

THE Fairmont HOTEL MACDONALD EDMONTON

All Carving Stations are attended by a member of our Professional Culinary Team for maximum of 2 hours

Minimum 30 people or $100.00 additional charge applies for all Carving Stations

Cedar Plank Roasted Side of Salmon
Dill and Lemon Cream Sauce
$13.00 per Person

Roasted Free Range Turkey
Cranberry Orange Mayonnaise, Onion Dollar Rolls
$11.00 per Person

Brown Sugar Glazed Boneless Ham
Honey Mustard Sauce, Mini Kaiser Rolls
$10.00 per Person

Garlic and Rosemary Rubbed Roast Baron of Alberta Beef
Fine Mustards, Horseradish and Pan Jus
Mini Crusty Rolls
$11.00 per Person

Herb Panko Crusted Rack of Lamb
Rosemary Jus
$15.00 per Person

Black Pepper Roasted Organic Beef Striploin
Roasted Shallot Jus, Warm Crusty Buns
$15.00 per Person

Chef-Attended Stations

THE Fairmont HOTEL MACDONALD EDMONTON

All Action Stations are attended by a member of our Professional Culinary Team for maximum of 2 hours

Minimum 30 people or $100.00 additional charge applies for all Action Stations

Alberta Mashed Potato Martini Station
Creamy Yukon Potatoes and Yam Mash
Chopped Scallions, Cheddar Cheese, Wild Boar Bacon Bits, Forest Mushroom Sauce
$13.00 per Person

Tossed Pasta Station
Penne, Tortellini and Farfalle Pasta
Alfredo, Tomato and Pesto Sauces
Sliced Field Mushrooms, Diced Tomatoes, Italian Sausage, Smoked Ham
Diced Bell Peppers, Sliced Black Olives and Parmigiano Reggiano Cheese
$15.00 per Person

Seafood Flambé Station
Jumbo Prawns & Scallops Flambéed with Garlic, Chopped Chives, Shallots, Brandy
Served with Steamed Rice
$21.00 per Person

Bite Size Entree in Martinis Station
Pan seared Beef Medallions, Mushroom Jus
$12.00 Per Person

Lemon Poached Salmon, Citrus Butter
$12.00 Per Person

Garlic Jumbo Prawns, Boar Bacon Cream
$14.00 per person

Coconut Curry Vegetables and Chick Peas
$9.00 per person

All Served with Garlic Mashed Potatoes and Baby Vegetables

Dessert Buffet

THE Fairmont HOTEL MACDONALD EDMONTON

Warm Crepe Station
Chef Attended Station for Maximum of 2 hours
Minimum 30 people or $100.00 additional will apply

Thin Batter Crepes Flambéed with a Selection of Fine Liqueurs
Strawberries, Bananas, Cherry Compote
Milk Chocolate Sauce, Maple Caramel Sauce
Chocolate Shavings and Chantilly Cream
$15.50 per Person

Obsessed with Chocolate
Cubed Pineapple, Strawberries and Sponge Cake
Bailey's and Milk Chocolate Fondue
Chocolate Cheesecake
Chocolate Decadence Brownies
Chocolate Rum Cake
Chocolate Coated Biscotti
$16.00 Per Person

Sweet Finale
French Macaroons and Local Handcrafted Truffles
Alberta Wild Cherry Mousse in a Martini Glass
Chocolate Dipped Strawberries
Chocolate Decadence Brownies
Brandy-Marinated Berries in a Chocolate Cup
Mini Cheese Cake Bites
Crème Brule Spoons
Warm Chocolate and Banana Bread Pudding
Seasonal Fruit Salad with Lychee and Fresh Mint
$19.50 Per Person

Plated Dinner

THE Fairmont HOTEL MACDONALD EDMONTON

Entrée Price includes Soup, Salad and Dessert

All Dinners are served with Fresh Bakery Rolls
Freshly Brewed Regular or Decaffeinated Coffee, Specialty and Herbal Teas

Upgrade Bakery Rolls to an Assortment of Sliced Warm Stone Oven Bread
Add $2.00 Per Person

Appetizers

Spinach and Brie Cannelloni
Grilled Asparagus, Aged Parmesan Cheese, Smoked Tomato Sauce
$15.00

Lemongrass and Lime Roasted Shrimp, Cilantro and Rice Noodle Salad, served Chilled
Sweet Ginger Soy Glaze, Charred Chili Tomato Oil
$16.00

Smoked Salmon Carpaccio, Shrimp and Avocado Tower
Baby Lettuce and Shaved Red Onion
$18.00

Pan-Seared Snow Crab Cake
Spicy Asian Slaw, Micro Green Salad, Green Onion Cream Sauce
$17.00

Jumbo Scallops with Wild Mushroom Salad
Organic Pea Shoots and Balsamic Beurre Blanc
$17.00

Grilled Calamari and Lemon Salad
Artisan Greens, Radicchio Basket, Cilantro Vinaigrette
$16.00

Butter Poached Lobster Risotto
Green Peas, Mascarpone Cheese
$24.00

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Jan 2012

Plated Dinner

THE Fairmont HOTEL MACDONALD EDMONTON

Soup

Chicken Broth, German Späetzle and Grilled Chicken

Beef and Pearl Barley Soup, With Garden Vegetables and Fresh Parsley

Savory Yam and Vanilla Bean Soup

Manhattan Clam Chowder, Black Pepper Crouton and Fine Herbs

Gin and Tomato Soup with Herb Sour Cream

Creamy Asparagus and Potato Soup, Crispy Pancetta

Woodland Mushroom Bisque, White Truffle Oil Drizzle

Creamy Roasted Corn Bisque with Boar Bacon
enhance with Crab Meat, $3.00 per person

Lobster Bisque with Armagnac Foam
additional $2.00 per person

Should you wish to serve your soup "En Croute", add $2.50 per person

Salad

Butter Leaf Lettuce with Toasted Almonds, Red Grapes, Sundried Cranberries
Honey Vanilla Vinaigrette

Baby Spinach, Fresh Strawberries, Goat Cheese, and Toasted Pecans
Orange Vinaigrette

Artisan Greens, Baby Bocconcini, Cucumber, Cherry Tomatoes
White Balsamic Vinaigrette

Baby Arugula with Roasted "Vegreville Farms" Beets
Black Pepper Goat Cheese Pearls, Aged Sherry Vinaigrette

Crisp Romaine Hearts, Crispy Pancetta, Asiago Cheese
Lemon Wedge, Black Olive Crouton
House-Made Caesar Vinaigrette

Tomato and Fresh Mozzarella Salad
Baby Greens, Fresh Basil, Balsamic Reduction with Extra Virgin Olive Oil Vinaigrette

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Jan 2012

Plated Dinner

THE Fairmont HOTEL MACDONALD EDMONTON

Palate Cleansers

$4.50 per Person

Maple Sugar Frosted Frozen Red Grapes with Calvados

Champagne Sorbet

Sundried Cranberry Granité

Lemon Citrus Sorbet

Entrées

Rosemary Rubbed Premium Alberta Prime Rib
Horseradish Jus
$63.00
Add Yorkshire Pudding $2.00 per person

Herb Panko Crusted Fillet of Atlantic Salmon
Vermouth Cream Sauce
$54.50

Herb de Provencale Chicken Breast Supreme
Cafe Au Lait Sauce
$50.00

Grainy Mustard Crusted Pork Tenderloin
Carrot and Cumin Jus
$51.50

Grilled "Sterling Silver" AAA Alberta Beef Tenderloin
Merlot Jus
$69.50

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Jan 2012

Plated Dinner

THE Fairmont HOTEL MACDONALD EDMONTON

Entrées, Continued

Boursin Cheese and White Truffle Stuffed Breast of Chicken
Pearl Onion, Boar Bacon and Mushroom Jus
$53.00

Crushed Fennel Seed and Coriander Roasted Arctic Char
Coconut Milk and Vanilla Bean Reduction
$56.00

Honey Roasted "Brome Lake" Duck Breast
Sour Cherry Jus
$55.00

"Sterling Silver" AAA Grilled Alberta Beef Striploin Steak
Black Pepper Jus
$65.00

Duet of Grilled Beef Tenderloin and Herb Roasted Chicken Breast
Cognac Jus
$74.00

Duet of Grilled Beef Tenderloin and Butter Poached Lobster
Mushroom Jus and Parsley Cream Sauce
$90.00

Dijon Mustard Crusted Rack Of Lamb
Rosemary Jus
$72.00

Herb Roasted Alberta Bison Tenderloin
Blueberry Jus
$75.50

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Plated Dinner

THE Fairmont HOTEL MACDONALD EDMONTON

Vegetarian Entrées

Truffled Spinach and Mushroom Strudel,
Fresh Seasonal Vegetables
$48.00

Mediterranean Vegetable and Quinoa "Paella"
Served in a Corn Tortilla Basket with Black Olive Tomato Sauce
$47.00

Beet Risotto Cake, Sauteed Greens and Carrot Puree
Tomato, Artichoke and Black Olive Tapenade
$47.00

Grilled Tofu Tower with Roasted Red Peppers, Portobello Mushroom, Zucchini and Eggplant
Drizzle of Balsamic Glaze
$47.00

Starches

All Entrees are Served with Seasonal Fresh Vegetables and your Choice of Starch:

Buttermilk Mashed Potatoes

Sweet Potato Mash

Herb Roasted Fingerling Potatoes

Goat Cheese and Wild Mushroom Risotto

Potato and Red Beet Puree

Cumin Scented Basmati Rice

Sundried Tomato and Quinoa Risotto

Olive Oil and Herb Smashed Potatoes

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Jan 2012

Plated Dinner

THE Fairmont HOTEL MACDONALD EDMONTON

Dessert

Warm Apple Crisp
Vanilla Ice Cream, Toffee Sauce

Pistachio and White Chocolate Bread Pudding
Caramel Sauce

Tiramisu Mousse in a Crisp Pastry Tulip
Espresso Coffee Sauce

Trio of Flavored Sorbets in a Tulip Cup with Fresh Mint
Mixed Berry Sauce

Caramel Pecan Pie
Bourbon Crème Anglaise

"Bailey's" and Cherry Crème Brûlée
Vanilla Ice Cream

Chocolate Black Forest Martini
Cherries, Grand Marnier and Fresh Whipped Cream

Flourless Chocolate Almond Cake
Berry Coulis

French Vanilla Cheese Cake
Strawberry Sauce

Layered Chocolate Raspberry Mousse Cake
Mango Coulis

Seasonal Fresh Fruit Salad
Blackberry Brandy Sauce and Vanilla Ice Cream

Rich Chocolate Pate
Fresh Berries and Raspberry Coulis

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Jan 2012

Kid's Corner

THE Fairmont HOTEL MACDONALD EDMONTON

When booking a function, please confirm your choice of the following as option for your young guests.

Soup or Salad

Grandma's Home Made Chicken Noodle Soup

~ OR ~

Cucumber, Celery, Carrot and Cheese Sticks with Ranch Dressing

Choice of Main Course

Whole Wheat Penne Pasta with Tomato Sauce and Meat Balls

~ OR ~

Whole Wheat Pizza with Skim Milk Mozzarella

~ OR ~

Oven-Baked Chicken Fingers and Plum Dipping Sauce

Dessert

Fresh Seasonal Fruit Salad with Mango Sorbet

~ OR ~

Mixed Berry Crumble with Strawberry Frozen Yogurt

~ OR ~

Oatmeal Cookie Sandwich with Vanilla Frozen Yogurt

Choice of Skim Milk

or

Apple Sparkle

(unsweetened apple juice and sparking water)

$23.00

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Jan 2012

Buffet Dinner

THE Fairmont HOTEL MACDONALD EDMONTON

The Riverview Grill

Freshly Baked Rolls

Hand Picked Greens with Aged Balsamic Vinaigrette
Roasted Alberta Beets and Corn Salad with a Cilantro Dressing
Country Style Coleslaw with Carrots and Green Apples
Greek Salad with Feta Cheese and Kalamata Olives
Three Potato Salad with Grainy Mustard Dressing

Your Choice of Three:
Grilled Chicken Breast with Thyme and Tomato Jus
Barbecued Premium Alberta Beef Striploin Steaks with Caramelized Pearl Onions and Mushrooms
Roasted Salmon Filet with Parsley Cream Sauce
Mango Glazed Pork Chops Marinated in Rosemary and Garlic
Garlic and Lime Marinated Shrimp Skewers

Mediterranean Grilled Vegetables
Buttermilk Mashed Potatoes

Fantasy Cheese Cake
Chocolate and Banana Bread Pudding
Traditional Apple Pie
Chef's Selection of Freshly Baked Squares
Fresh Fruit Salad with Lychee

Freshly Brewed Regular or Decaffeinated Coffee
Specialty and Herbal Teas

$60.00

An additional charge of $250.00 will apply for groups of less than 50 guests

Jan 2012

Buffet Dinner

THE Fairmont HOTEL MACDONALD EDMONTON

The Farmer's Market

Inspired By Healthy, Sustainable, and Seasonal Local Ingredients

Selection of Freshly Baked Artisan Breads and Crusty Rolls

Hand Picked Baby Greens with Vanilla and "Very Berry Honey" Vinaigrette
Caesar Salad Station with Croutons and Parmesan
Quinoa Salad with Parsley and Roasted Red Peppers with Cumin and Maple Vinaigrette
Roasted Alberta Beet and Corn Salad with Cilantro Dressing
Tomato, Cucumber and Red Onion Salad with Oregano Vinaigrette

Canadian Cheese Board with Grapes

Slow Braised Bison Short Ribs, Pan Sauce
Herb Roasted Free Range Chicken Breast, Thyme and Tomato Jus
Pasta of the Day with Artichokes and Black Olives, Tomato Sauce
Medley of "Seasonal" Naturally Grown Local Vegetables
Extra Virgin Olive Oil and Fresh Herb Roasted Alberta Field Potatoes

Fantasy Cheese Cake
Dark Chocolate Mousse Cake
Chocolate and Banana Bread Pudding
Caramel Pecan Pie
Chef's Selection of Freshly Baked Squares
Seasonal Sliced Fresh Fruit Tray & Berries

Freshly Brewed Regular or Decaffeinated Coffee
Specialty and Herbal Teas

$65.50

An additional charge of $250.00 will apply for groups of less than 50 guests

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Jan 2012

Buffet Dinner

THE Fairmont HOTEL MACDONALD EDMONTON

The Lord Strathcona

Inspired by Local Heritage Cuisine

Selection of Freshly Baked Artisan Bread, Crusty Rolls and Oat Cakes

Three Potato Salad with Grainy Mustard
Seasonal Greens with Vanilla and Honey Vinaigrette
Traditional Caesar Salad with Croutons and Parmesan Cheese
Roasted Chicken Salad with Granny Smith Apples and Toasted Walnuts
Bocconcini and Roma Tomato Salad
Quinoa Salad with Parsley and Roasted Red Peppers with Cumin Seed Vinaigrette

Platter of Smoked White Fish with Creamy Horseradish
Shaved Smoked Salmon Platter with Lemons, Capers and Red Onions
Chilled Prawn Pyramid with Cocktail and Marie Rose Sauce

Roasted Alberta Beef Prime Rib with Provencal Herbs, Red Wine Jus
Herb Panko Salmon Filet with Sundried Tomato Cream Sauce
Garlic and Rosemary Roasted Fingerling Potatoes
Medley of Seasonal Vegetables Tossed in Extra Virgin Olive Oil
7-Grain Rice Pilaf with Sun Dried Cranberries and Oranges

Display of Sliced International and Fine Canadian Cheeses
Grapes, French Baguette and Candied Pecans

Fantasy Cheese Cake
Dark Chocolate Mousse Cake
Chocolate and Banana Bread Pudding
Caramel Pecan Pie
French Macaroon
Chef's Selection of Freshly Baked Squares
Miniature Apple and Mixed Berry Fruit Tarts
Sliced Fresh Fruit Tray and Seasonal Berries

Freshly Brewed Regular or Decaffeinated Coffee
Specialty and Herbal Teas

$69.50

Add a Chef attended Carving Station for Prime Rib at $200.00 for maximum of 2 hours

An additional charge of $250.00 will apply for groups of less than 75 guests

Jan 2012

Buffet Dinner

THE Fairmont HOTEL MACDONALD EDMONTON

The Canadian Coast to Coast Celebration

Selection of Freshly Baked Artisan Bread and Crusty Rolls

Hand Picked Alberta Heritage Greens with Pumpkin Seeds and Cranberries, Raspberry Vinaigrette
Prince Edward Island Potato Salad with Grainy Mustard Dressing
Roasted Alberta Beet and Corn Salad with Cilantro Dressing
Thyme Marinated Forest Mushroom Salad with Sherry Vinegar
Lemon Pepper Tuna Nicoise Salad with Green Beans
Rice Noodle and Shrimp Salad with Bean Sprouts, Carrots and Peppers, Soy Ginger Vinaigrette
Quinoa Salad with Parsley and Roasted Red Peppers with Cumin and Maple Vinaigrette

Marinated Olives and Artichokes, Prosciutto, Salami and Spicy Sausages
Tomato and Bocconcini Platter with Extra Virgin Olive Oil and Balsamic Reduction
Nova Scotia Smoked Salmon with Lemons, Capers and Red Onions
White Fish and Salmon Roulade with Dill Cream

Slow Roasted Alberta Beef Striploin with Rosemary Pan Jus
PEI Mussels with Fresh Herbs, Shallots, Garlic and White Wine
Oven Baked Lemon Salmon Filet with Green Onion Sauce
Herb Roasted Chicken Breast with Ivory Mushroom Jus
Garlic and Rosemary Roasted Fingerling Potatoes
Okanagan Valley Market Vegetables Tossed in Extra Virgin Olive Oil

Quebec Cheese Board with Grapes and Flat Crisps
(Oka, Champfleury, French Blue and Old Cheddar)

Mixed Berry Bread Pudding with Vanilla Anglaise
French Vanilla Cheese Cake
Tower of "Empress" Macaroons,
Chocolate Dipped Strawberries
Chocolate Avalanche Cake
Deep Dish Apple Pie
Caramel Pecan Pie
Alberta Wild Cherry Mousse in Martini Glasses
Fresh Sliced Fruit with Seasonal Berries

Freshly Brewed Regular or Decaffeinated Coffee
Specialty and Herbal Teas
$75.00

Add a Chef-attended Carving Station for Beef Striploin at $200.00 ,for maximum of 2 hours
An additional charge of $250.00 will apply for groups of less than 75 guests

Jan 2012

Buffet Dinner

THE Fairmont HOTEL MACDONALD EDMONTON

Indian & Persian Influenced Buffet

Homemade Naan, Peppered Pappadams and
"Happy Camel Bakery" Pita Breads

Chicken Mulligatawny Soup

Baby Mixed Greens with Vegetables and Tamarind Vinaigrette
Couscous Salad with Zucchini, Cucumbers, Red Peppers and Lemon Zest
Chick Pea Salad with Plum Tomatoes, Red Onions and Cilantro Dressing
Creamy Yogurt and Cucumber Salad with Cumin and Ginger
Carrot and Raisin Salad with Lime Dressing
Chicken Curry Salad with Apples, Sultanas and Green Scallions

Entrees
Bombay Butter Chicken
Masala Salmon with Baby Red Potatoes
Mild Organic "Diamond Willow" Beef Curry
Braised Lentils with Coriander and Spices
Vegetable Korma in a Cashew Cream Sauce
Biryani Rice with fresh Minted Raita
Potatoes and Cauliflower Curry with Sweet Green Peas and Red Peppers

Desserts
Traditional Rice Pudding
Mango Cheese Cake
Coconut Pistachio Crème Brule
Sliced Fruit and Berries

$65.00

(*Minimum 50 people or $2.50 additional charge per person*

Jan 2012

Wine

THE Fairmont HOTEL MACDONALD EDMONTON

Red Wine

Wolf Blass Yellow Label Cabernet Sauvignon (Australia)	$45.00
Rodney Strong Cabernet Sauvignon (California)	$59.00
Benziger Cabernet Sauvignon, *Biodynamic* (California)	$63.00
Casa Lapostolle Cuvee Alexandra Cabernet Sauvignon (Chile)	$82.00
Francis Ford Coppola Diamond Series Claret Cabernet Sauvignon (California)	$82.00
Antares Carmenere (Chile) *Preferred House Pour*	$41.00
Louis Latour Pinot Noir (France)	$44.00
Rosemount Pinot Noir (Australia)	$46.00
Cedar Creek Estate Select Pinot Noir, VQA (Canada)	$57.00
Penfolds Koonunga Shiraz/Cabernet (Australia)	$42.00
Ram's Leap Shiraz, *Organic* (Australia)	$48.00
Langemeil "Three Gardens" GSM (Australia)	$56.00
Folanari Valpolicella (Italy)	$35.00
Jaboulet Parallelle 45, Cotes Du Rhone (France)	$42.00
Wayne Gretzky Estates Cabernet Merlot (Canada)	$43.00
Catena Bodegas Esmeralda, Malbec (Argentina)	$45.00
Ravenswood Vintner's Blend Zinfandel, (California)	$50.00
Chapoutier Rasteau, Cotes Du Rhone, (France)	$48.00

Wine

THE Fairmont HOTEL MACDONALD EDMONTON

White Wine

Antinori Orvieto Classico, Unoaked Chardonnay (Italy)	$35.00
Henry of Pelham, Unoaked Chardonnay (Canada)	$41.00
Wayne Gretzky Estates Unoaked Chardonnay (Canada)	$42.00
Rosemount, Unoaked Chardonnay (Australia)	$43.00
Rodney Strong , Oaked Chardonnay (California)	$53.00
Liberty School Paso Robles, Oaked Chardonnay (California)	$71.00
Antares Sauvignon Blanc (Chile) *Preferred House Pour*	$41.00
Mondavi Woodbridge Sauvignon Blanc (California)	$38.00
Henry of Pelham Sauvignon Blanc (Ontario)	$45.00
Benziger North Coast Sauvignon Blanc, *Organic* (California)	$54.00
Kim Crawford Sauvignon Blanc (New Zealand)	$64.00
Craggy Range "te Muna Block II" (New Zealand)	$69.00
Dienhard Piesporter Goldtropchen, (Germany)	$43.00
Rosemount Traminer Riesling (Australia)	$44.00
Quail's Gate Rieseling (Canada)	$44.00
Sumac Ridge "Okanagan Blush", VQA (Canada)	$37.00
Ram's Leap Semillon / Sauvignon Blanc, *Organic* (Australia)	$44.00
Bollini Pinot Grigio, (Italy)	$46.00
Mission Hill Pinot Gris, (Canada)	$46.00

Sparkling and Celebration Wine

Moet Chandon Champagne (France)	$139.00
G.H. Mumm's Cordon Rouge Champagne (France)	$139.00
Veuve Cliquot Champagne (France)	$149.00
Sumac Ridge Stellers Jay VQA (Canada)	$ 75.00
Canella Prosecco (Italy)	$ 49.00
Banrock Station Sparkling Chardonnay (Australia)	$ 37.00
Asti Spumante (Italy)	$ 34.00

Other Beverages

THE Fairmont HOTEL MACDONALD EDMONTON

Dessert and Ice Wines

Henry of Pelham Late Harvest Riesling (375 ml)	$ 60.00
Inniskillin Ice Wine (375 ml)	$ 136.00

Non-Alcoholic Beverages

Non Alcoholic Punch *(CranRaspberry, White Grape Juice or Fruit Punch)*	$ 50.00 per Gallon
Punch with Alcohol	$110.00 per Gallon
Fruit Daiquiris - Non Alcoholic (Strawberry, Banana)	$ 80.00 per Gallon
Pina Colada - Non Alcoholic (Pineapple Juice, Coconut Syrup, Milk)	$ 80.00 per Gallon

One Gallon serves approximately 20-25 glasses.

Ice Tea with Lemon Slices	$ 25.00 per Pitcher
Freshly Brewed Regular or Decaffeinated Coffee	$ 4.00 per Person
Specialty Blended Fairmont Tea	$ 4.00 per Person
Fairmont Wellness Tea	$ 4.00 per Person
"Coca-Cola" Soft Drinks (Cans)	$ 3.25 Each
Individual Fruit Juices (Bottle)	$ 3.50 Each

Bottled and Canned beverages are available for self-serve bars and are billed on consumption.

Signature Beverages

Please ask your Catering Manager for options and suggestions for customizing a signature cocktail to fit your event. We are pleased to make suggestions for a specific theme, colour, or company name.

"Beverage Luge" Ice Carvings can also be arranged with your company logo or any design to match your event, Please inquire for more details and pricing.

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.

Bar Service

THE Fairmont HOTEL MACDONALD EDMONTON

	HOST	CASH
Premium Brands (1 oz.)	$ 7.00	$ 7.50
Deluxe Brands (1 oz.)	$ 8.00	$ 8.50
Domestic Beer	$ 6.75	$ 7.25
Imported Beer	$ 8.00	$ 8.50
Non Alcoholic Beer	$ 5.75	$ 6.00
Wine by the Glass (5 oz.)	$ 8.00	$ 8.50
Imported Liqueur (1 oz.)	$ 9.00	$ 9.50
Cognac (1 oz.)	$ 9.00	$ 9.50
Perrier Mineral Water	$ 4.00	$ 4.50
Soft Drinks	$ 3.00	$ 3.25
Juices	$ 3.00	$ 3.25

Host Bar prices are subject to 5% GST and 17% Service Charge.
Cash Bar prices are inclusive of 5% GST.

Prices include Soft Drinks and Juices when used as Mixes.

Premium Brands
Finlandia, Canadian Club, Bacardi, Plymouth, Johnnie Walker Red, Noilly Prat Red Vermouth, Noilly Prat White Vermouth

Deluxe Brands
Grey Goose, Crown Royal, Appleton Jamaican **,** Bombay Sapphire, Johnnie Walker Black

Bar Labour Charges

Should the minimum consumption on a ***Cash*** or ***Host*** bar be **less than $300.00** net revenue, a labour charge will apply as follows: *$30.00 per hour per bartender with a minimum of three (3) hours each.* A cashier charge of $30.00 per hour, per cashier (minimum 3 hours) applies to all cash bars.

Prices are effective from January 1, 2012 and are subject to change without notice.

Jan 2012

Bar Compliments

THE Fairmont HOTEL MACDONALD EDMONTON

Liqueurs & Cognacs (1 oz.)	**Host Bar**	**Cash Bar**
Enjoy an after dinner drink with your coffee		
Liqueurs	$ 9.00	$ 9.50
(Baileys, Kahlua, Grand Marnier, Frangelico, Drambuie, Brandy)		
Harvey's Bristol Cream Sherry	$ 9.00	$ 9.50
Hennessey V.S.	$ 9.50	$ 10.50
Hennessey V.S.O.P.	$10.50	$11.00
Grand Marnier Louis Alexandre	$11.00	$11.50
Scotches – Deluxe Blended (1 oz.)		
Johnnie Walker Black Label	$ 8.00	$ 8.50
Chivas Regal	$ 9.00	$ 9.50
Dewar's	$ 9.00	$ 9.50
Johnnie Walker Blue Label	$24.00	$26.00
Scotches Single Malts (1 oz.)		
Glenmorangie 10	$ 10.00	$ 10.50
Talisker 10	$ 10.00	$ 10.50
Glenlivet 12	$ 9.00	$ 9.50
Oban 14	$13.00	$14.00
Bourbon (1 oz)		
Jack Daniels	$ 8.50	$ 9.00
Woodford Reserve	$10.00	$10.50
Port (3 oz.)		
Taylor LBV	$14.00	$15.00
Taylor Tawny – 10 year old	$16.00	$17.50
Taylor Tawny – 20 year old	$21.00	$22.50
Taylor Tawny – 40 year old	$39.00	$42.00
Martini Station		
1 ounce Martini	$ 8.00	$ 8.50
2 ounce Martini	$13.00	$14.00
Additional Features		
Captain Morgan Spiced Rum	$ 8.00	$ 8.50
Malibu Rum	$ 8.00	$ 8.50
Finlandia Flavoured Vodkas	$ 8.00	$ 8.50
Sauza Tequila	$ 8.00	$ 8.50
Sambuca (White)	$ 8.00	$ 8.50

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Cash Bar prices are inclusive of 5% GST.

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