



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



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## ***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.



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## ***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

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## *Hot Hors D'oeuvres*

*all priced Per Dozen*

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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.

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# Reception

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## *Cold Hors D'oeuvres*

*all priced Per Dozen*

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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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## 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,  
Capicola, 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 Prosciutto  
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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## *“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

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**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

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**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

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## 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

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# Plated Dinner

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**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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# Plated Dinner

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## *Soup*

Chicken Broth, German Spätzle 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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# Plated Dinner

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## *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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## *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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## *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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## *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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## Kid's Corner

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*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 sparkling water)*

**\$23.00**



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# Buffet Dinner

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## *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*



# 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*



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.

THE *Fairmont*  
HOTEL MACDONALD

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*





# 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

THE *Fairmont*  
HOTEL MACDONALD



# 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  
Biriyani 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*

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



# Wine

THE *Fairmont*  
HOTEL MACDONALD  
EDMONTON

## White Wine

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

## Sparkling and Celebration Wine

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



## Other Beverages

THE *Fairmont*  
HOTEL MACDONALD  
EDMONTON


### *Dessert and Ice Wines*

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<b>Henry of Pelham</b> Late Harvest Riesling (375 ml)	\$ 60.00
<b>Inniskillin</b> Ice Wine (375 ml)	\$ 136.00

### *Non-Alcoholic Beverages*

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Non Alcoholic Punch ( <i>CranRaspberry, White Grape Juice or Fruit Punch</i> )	\$ 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
<i>One Gallon serves approximately 20-25 glasses.</i>	
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*

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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.

THE *Fairmont*  
HOTEL MACDONALD

Jan 2012



## 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.





# Bar Compliments

THE *Fairmont*  
HOTEL MACDONALD  
EDMONTON

## ***Liqueurs & Cognacs (1 oz.)***

*Enjoy an after dinner drink with your coffee*

	Host Bar	Cash Bar
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

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