



Fairmont
THE QUEEN ELIZABETH
MONTRÉAL

Health & Wellness Event Options

Featuring LifeStyle Cuisine  &
LifeStyle Cuisine Plus 


On Top of Montreal

A guided visit of our roof top garden not only showcases our commitment to the environment but also a breathtaking view of cosmopolitan Montréal. We invite you to take this opportunity to learn more about urban gardening and the variety of herbs used in the preparation of all aspects of our locally sourced cuisine. Imagine.....a fruit as unique to the city that it is named “Melon de Montreal”.

Beekeeping is also an integral part of this garden. You will assist in the development of honey produced by our very own bees and will also have the chance to sample it at the Fairmont Boutique.


After your tour, lunch will be served in St-Maurice banquet room with a beautiful view of René Levesque Boulevard.

Suggested Organic Menu

Mille-Feuille of Grilled Vegetables with Parmesan Shavings and Truffle Oil 

Gazpacho Andalou 


Fillet of Halibut with Capers and Lemon caramelized with our honey 


Lychee Mousseline with a Passion Fruit, Mango and Seasonal Berry Coulis 

*Maximum of 60 guests
Music & decor Included*

Fairmont The Queen Elizabeth

900 Rene Levesque Blvd. W
Montreal, Quebec
Canada H3B 4A5

 Lifestyle Cuisine provides a full range of culinary options that appeal to those wishing to make smarter food choices and satisfy common nutritional needs, including low-carbohydrate, low-fat, Mediterranean and vegetarian diets.

 Lifestyle Cuisine *Plus*, taking our commitment to your well-being even further, offers delicious meals designed around guests' diet-dependent requirements, including the following: Diabetes, Heart disease or high blood pressure, Celiac disease (cannot tolerate gluten) or gastrointestinal disorders, Food allergies or sensitivities; as well as more specialized diets, such as: Vegan, Raw food, and Macrobiotic.

Fairmont
SIGNATURE EVENTS