



In Room Dining

“At Your Service”

Please note that a 4.00 In Room Dining Charge will be added to your total bill. Prices do not include taxes or gratuities. Prices are subject to change without notice.

Please note that a 4.00 In Room Dining Charge will be added to your total bill. Prices do not include taxes or gratuities. Prices are subject to change without notice.

MESSAGE FROM THE CHEF

Globally Inspired North American Quality

On the journey of farm to plate the opportunity of creation knows no bounds when it comes to planning a menu. Our commitment to you, our guest, is that we will only serve the highest quality ingredients from our region and our nation.

As an avid food lover, I am inspired by the time and care that others put in to cultivating, harvesting and raising nothing but truly outstanding products and I apply the same dedication to the creation of each dish on all of our menus at The Fairmont Winnipeg.

It is from Manitoba and beyond that we source, secure and prepare our Canadian Cuisine. We believe in "regions without borders" and embrace uniquely Manitoban products as well as those found across our great nation. From delicious Cold Water Scallops from The Bay of Fundy to West Coast Oysters or Prairie Beef, we commit to only serving the best ingredients we can find.



I truly hope you enjoy your dining experience and we look forward to having you back, often.

Sincerely
Jeremy Langemann
Executive Chef

Please note that a 4.00 In Room Dining Charge will be added to your total bill. Prices do not include taxes or gratuities. Prices are subject to change without notice.

THE VELVET GLOVE RESTAURANT HOURS OF OPERATION

BREAKFAST	MONDAY TO FRIDAY	6:30 A.M. TO 11:30 A.M.
	SATURDAY AND SUNDAY	7:00 A.M. TO 11:30 A.M.
LUNCH	MONDAY TO FRIDAY	11:30 A.M. TO 2:00 P.M.
	SATURDAY AND SUNDAY	CLOSED
DINNER	MONDAY TO SATURDAY	5:30 P.M. TO 9:30 P.M.
	SUNDAY	CLOSED

THE LOUNGE AT THE FAIRMONT HOURS OF OPERATION

OPEN DAILY FROM 11:30 A.M. TO 1:00 A.M.

IN ROOM DINING IS AVAILABLE 24 HOURS A DAY 7 DAYS A WEEK

Please dial 0 for any reservations, requests or assistance required to create your dining experience today.



Please note that a 4.00 In Room Dining Charge will be added to your total bill. Prices do not include taxes or gratuities. Prices are subject to change without notice.

BREAKFAST

SERVED FROM 6:30 A.M. TO 11:30 A.M.

COMPLETE BREAKFASTS

INCLUDES CHOICE OF JUICE, FRESHLY BREWED COFFEE OR FAIRMONT SIGNATURE TEA

SPANISH SKILLET 20

SIGNATURE FRIED PEPPERS AND ONIONS, CHORIZO

TWO EGGS ANY STYLE, RED SKIN POTATO WEDGES, SMOKE SPICED HOLLANDAISE

SKILLET FRIED CORNED BEEF HASH AND EGGS 20

TWO EGGS ANY STYLE, TOAST, HOLLANDAISE

VG BREAKFAST 19

TWO EGGS ANY STYLE, TOAST, RED SKIN POTATO WEDGES

CHOICE OF: BACON, CHICKEN APPLE SAUSAGE, HAM OR PORK SAUSAGE

CONTINENTAL **LOW FAT** 16

FRESH SEASONAL FRUIT, CHOICE OF: TOAST, DANISH, CROISSANT,

MUFFIN OR BAGEL, BUTTER AND PRESERVES

OMELET 19

RED SKIN POTATO WEDGES, TOAST, CHOICE OF THREE

GARNISHES: HAM, BACON, SAUSAGE, CHORIZO, PEPPERS, SPINACH,

MUSHROOMS, TOMATO, ASPARAGUS, SWISS, CHEDDAR OR FETA CHEESE

THE HEALTHY START BREAKFAST **LOW FAT** 18

TWO POACHED EGGS, MULTIGRAIN TOAST, THICK CUT GRILLED TOMATO

HOUSE MADE BIRCHER MUESLI WITH SEASONAL BERRIES

EGGS BENEDICT BAR

BENEDICTS ARE SERVED WITH HOME FRIED RED SKIN POTATO WEDGES AND CHEF'S INSPIRATIONAL GARNISH

CLASSIC BENNY 17

MANITOBA BACK BACON

SMOKED SALMON BENNY 18

GRILLED ASPARAGUS

MANITOBAN RANCHER'S BENNY 19

FARMER'S SAUSAGE, WILD RICE BANNOCK

Please note that a 4.00 In Room Dining Charge will be added to your total bill. Prices do not include taxes or gratuities. Prices are subject to change without notice.

BREAKFAST

SERVED FROM 6:30 A.M. TO 11:30 A.M.

SPECIALTIES

THE PERFECT STACK  VEGETARIAN	16
STACKED FOUR HIGH BUTTERMILK PANCAKES, MANITOBA SASKATOON BERRY COMPOTE WHIPPED TOP HALF CREAM <i>ADD BANANA, CHOCOLATE CHIPS OR BLUEBERRIES 2.00</i>	
FAIRMONT FRUIT PLATE  VEGETARIAN	15
ASSORTMENT OF SEASONAL FRESH FRUIT, WARM BANANA BREAD CHOICE OF: COTTAGE CHEESE OR YOGURT	
VG FOUGASSE SANDWICH	16
FRIED EGG, AGED CHEDDAR CHEESE, BACK BACON LETTUCE, TOMATO, HOLLANDAISE, HOME FRIES	
STUFFED CINNAMON BUN FRENCH TOAST  VEGETARIAN	16
VANILLA CREAM, SEASONAL BERRIES, SUGAR SNOW	
BUTTERMILK WAFFLE  VEGETARIAN	16
SEASONAL BERRIES, WHIPPED TOP HALF CREAM	
POWER BREAKFAST PARFAIT  LOW FAT	14
LAYERS OF SLICED BANANAS, BERRY COMPOTE, GRANOLA GREEK YOGURT	
 FILLET AND EGGS	22
4OZ CERTIFIED ANGUS BEEF TENDERLOIN, TWO EGGS ANY STYLE SAUTÉED PEPPERS AND ONIONS, RED SKIN POTATO WEDGES, TOAST	

BEVERAGES

FRESHLY BREWED COFFEE OR DECAF	4.50
FAIRMONT TRADITIONAL AND HERBAL TEAS	4.50
CAFFEINATED FRENCH PRESS	5
MOCHA FRENCH ROAST	
SPECIALTY COFFEES	5
ESPRESSO, LATTE, CAPPUCCINO	
MILK	3.50
2%, SKIM, CHOCOLATE, SOY	
PREMIUM JUICE	5
ORANGE, GRAPEFRUIT, APPLE, TOMATO, CRANBERRY, V8	
FRESHLY SQUEEZED O.J.	8
6 FRESHLY PRESSED ORANGES	
 LIFESTYLE SMOOTHIE	8
BLUEBERRIES, BANANA, FLAX	

Please note that a 4.00 In Room Dining Charge will be added to your total bill. Prices do not include taxes or gratuities. Prices are subject to change without notice.

ALL DAY DINING

11:30 A.M. – 12:30 A.M.

APPETIZERS

ORGANIC COMPOSITION  VEGETARIAN	13
SEVEN LEAF BLEND, CONFIT GREENLAND FARMS TOMATOES, WATERMELON RADISHES GOAT CHEESE SNOW, ROSEMARY & TRUFFLE VINAIGRETTE	
VG CHOPPED SALAD  LOW FAT	14
CUCUMBER, MORDEN APPLES, CHOPPED EGG, CRISP ONION RINGS, CREAMY DRESSING	
 ORGANIC RED ROMAINE SALAD	14
TWO YEAR OLD BOTHWELL CHEDDAR, HARBOURSIDE FARMS BACON RASHERS SOURDOUGH CROSTINI, ROASTED GARLIC VINAIGRETTE	
ADDITIONS FOR YOUR SALAD: SEARED SALMON	7
ROAST CHICKEN BREAST	7
SAUTÉED PRAWNS	7
FOREST MUSHROOM AND POTATO CHOWDER  VEGETARIAN	12
BRANDY FLAMBÉED CHANTERELLE AND MOREL MUSHROOMS, WHOLE ROASTED GARLIC	
 CHEF'S DAILY SOUP	10
SEASONALLY INSPIRED	
PAN FRIED MINI CRAB CAKES Ocean Wise 	14
WITH SMOKED PAPRIKA AIOLI	
"SMOKEY SPICED" CALAMARI	17
ROASTED GARLIC AIOLI, FRESH LEMON	
CRISP FRIED PICKEREL STICKS	15
WITH SPICY REMOULADE	

SIZEABLE SALADS

VG CHICKEN COBB SALAD  GLUTEN FREE	19
ORGANIC MIXED LEAVES, AVOCADO, CHOPPED EGG, HARBOURSIDE FARMS BACON RASHERS BLUE CHEESE CRUMBLE, ROAST MANITOBA CHICKEN BREAST, ROASTED GARLIC VINAIGRETTE	
SALAD TUNA NIÇOISE  LOW FAT	19
RARE SEARED TUNA, FINE BEANS, ORGANIC TOMATOES, NIÇOISE OLIVES, BIBB LETTUCE NEW POTATOES, HERB VINAIGRETTE	
SMOKED SALMON  DASH Ocean Wise 	19
HOUSE SMOKED SALMON, NEW POTATOES, SHAVED RED ONION, CRISP CAPERS CHOPPED EGG, CREAMY DRESSING	

Please note that a 4.00 In Room Dining Charge will be added to your total bill. Prices do not include taxes or gratuities. Prices are subject to change without notice.

ALL DAY DINING

11:30 A.M. – 12:30 A.M.

BETWEEN THE BREADS

ALL SANDWICHES ARE SERVED WITH YOUR CHOICE OF: SOUP OF THE DAY, SALAD OR HOUSE SPICED FRIES

VG BURGER

21

8OZ HOUSE MADE CERTIFIED ANGUS BEEF PATTY, AGED CHEDDAR, SMOKED BACON
GREEN PEPPERCORN AIOLI, GRILLED BRIOCHE BUN



ROASTED PEPPER CLUB

21

GRILLED BACON, ROAST MANITOBA CHICKEN BREAST, MARINATED ROAST PEPPERS
WHITE CHEDDAR, BUTTER LETTUCE, LOCAL TOMATO, SMOKED PAPRIKA AIOLI
ARTISAN HERB FOCACCIA LOAF

“WINNIPEG” CHEESE STEAK

23

SLOW ROASTED PRIME RIB, SAUTÉED PEPPERS AND ONIONS
ROASTED GARLIC AIOLI, BOURSIN HERB AND GARLIC CREAM CHEESE
GRILLED CHEDDAR AND SCALLION FOUGASSE LOAF

SHRIMP “PO BOY” Ocean Wise

23

BRANDY SPIKED NORDIC SHRIMP SALAD, GRILLED HOAGIE
BUTTER LETTUCE, SCALLIONS

ENTREES

VG FISH AND CHIPS

26

LAKE MANITOBA PICKEREL, FRESH YUKON FRIES, TARTAR SAUCE



STEAK & RINGS

26

8OZ CERTIFIED ANGUS BEEF STRIP LOIN, BEER BATTERED ONION RINGS
BUTTER POACHED ASPARAGUS, GREEN PEPPERCORN AIOLI

ONE POUND OF HOT & SASSY WINGS

16

BLUE CHEESE DIP, CELERY & CARROTS

HAROURSIDE FARMS ORGANIC CHICKEN BREAST

38

TRUFFLE MAC & CHEESE, ROASTED HEIRLOOM ROOTS, CELERY ROOT
HONEY JUS

TRADITIONAL CHICKEN CURRY

26

LEMONGRASS SCENTED COCONUT GRAVY, SPICED BASMATI RICE, FRESH CORIANDER,
GRILLED POPPADOM

CHEF’S CATCH OF THE DAY Ocean Wise

MARKET PRICE

CREATED USING LOCALLY SOURCED AND SEASONAL INGREDIENTS

Please note that a 4.00 In Room Dining Charge will be added to your total bill. Prices do not include taxes or gratuities. Prices are subject to change without notice.

DESSERTS

PEANUT BUTTER CHOCOLATE SLAB	12
MILK CHOCOLATE NOUGAT, PEANUT BUTTER MOUSSE, TOASTED MARSHMALLOWS	
STICKY TOFFEE PUDDING	12
MANITOBA HONEY ICE CREAM, "CROWN ROYAL" CARAMEL SAUCE	
SASKATOON BERRY CHEESECAKE	12
FORAGED MANITOBA SASKATOON BERRIES, GRAHAM CRACKER CRUST	
CARAMEL APPLE	12
WARM CARAMEL APPLE TART, CANDIED APPLE POP, VANILLA BEAN ICE CREAM	

EVENING DINING




5:30 P.M. – 9:30 P.M., MONDAY – SATURDAY

ENTREES

PACIFIC COAST SALMON	Ocean Wise 	38
SPRUCE-MAPLE GLAZE, WILD RICE, BROCCOLINI, GOLDEN RAISIN BEURRE NOISSETTE		
6OZ CERTIFIED ANGUS BEEF TENDERLOIN		48
CARAMELIZED ONION POTATO PURÉE, LOCAL HEIRLOOM CARROTS RED WINE JUS		
VEAL CHEEK BOURGUIGNON	 GLUTEN FREE	40
TRUFFLE POMMES PURÉE, HARBOURSIDE BACON LARDONS, "MINI" KING OYSTER MUSHROOMS, BRAISED CIPOLLINI ONIONS, NATURAL JUS		
MULE FOOT RACK OF PORK		40
BROWN BUTTER SWEET POTATO CRUSH, CHORIZO CORN FOAM, POACHED PEACHES		

OVERNIGHT DINING

12:30 A.M. – 6:30 A.M.



 CHEF'S DAILY SOUP	10
SEASONALLY INSPIRED	
 ORGANIC RED ROMAINE SALAD	14
TWO YEAR OLD BOTHWELL CHEDDAR, HARBOURSIDE FARMS BACON RASHERS SOURDOUGH CROSTINI, ROASTED GARLIC VINAIGRETTE	
 ROASTED PEPPER CLUB	21
GRILLED BACON, ROAST MANITOBA CHICKEN BREAST, MARINATED ROAST PEPPERS WHITE CHEDDAR, BUTTER LETTUCE, LOCAL TOMATO, SMOKED PAPRIKA AIOLI ARTISAN HERB FOCACCIA LOAF	
DOMESTIC CHEESE SELECTION	18
FRESH FRUIT, STRAWBERRIES, FIG PRESERVE, ASSORTED CRACKERS	
SASKATOON BERRY CHEESECAKE	12
FORAGED MANITOBA SASKATOON BERRIES, GRAHAM CRACKER CRUST	

Please note that a 4.00 In Room Dining Charge will be added to your total bill. Prices do not include taxes or gratuities. Prices are subject to change without notice.





KID'S MENU

FOR CHILDREN 12 AND UNDER



BREAKFAST

KID'S PANCAKE OR WAFFLE WITH BACON	6
FRESH STRAWBERRIES, MAPLE SYRUP	
THE LITTLE FAIRMONT	8
ONE EGG ANY STYLE, CHOICE OF: BACON, HAM OR SAUSAGE, BREAKFAST POTATOES, TOAST	
 FRESH FRUIT SALAD AND VANILLA YOGURT	6
 KID'S BREAKFAST BOWL	4
SELECTION OF COLD CEREAL OR OATMEAL WITH BROWN SUGAR	

LUNCH & DINNER

MINI BURGERS WITH CHEESE & FRIES	8
THREE CHICKEN FINGERS WITH COLESLAW, CARROT STICKS & FRIES	8
 GRILLED CHICKEN SLIDERS WITH FRESH FRUIT	8
GRILLED CHEESE & FRIES	6
 HAWAIIAN CHICKEN PIZZA ON WHOLE WHEAT PITA	8
 TOASTED PEANUT BUTTER AND BANANA SANDWICH	6
HOMEMADE MACARONI & CHEESE	8
 CHICKEN & VEGETABLE NOODLE SOUP	7

DESSERTS

JELLO	3
 INDIVIDUAL YOGURT	4
BANANA SPLIT	5
CHOCOLATE PUDDING "MUD PIE" WITH OREO AND GUMMY WORMS	5
 FRUIT COCKTAIL	4
TWO CHOCOLATE CHIP COOKIES AND MILK	5

BEVERAGES

SOFT DRINKS	1.50
MILK / CHOCOLATE MILK	1.50
SMALL MILKSHAKE	3.00
HOT CHOCOLATE	1.50
JUICE – APPLE, ORANGE	1.50
KID'S MOCKTAILS:	2.50
SPONGE BOB SQUAREPANTS (ORANGE JUICE & GINGER ALE)	
THE SPIDERMAN (FRUIT JUICES, GRENADINE, 7Up)	

Please note that a 4.00 In Room Dining Charge will be added to your total bill. Prices do not include taxes or gratuities. Prices are subject to change without notice.

HOSPITALITY MENU

WE ARE PLEASED TO OFFER YOU AND YOUR GUESTS A FULL RANGE OF IN-ROOM HOSPITALITY SERVICES. PLEASE ALLOW 2 HOURS FOR PREPARATION AND DELIVERY.

BAR SERVICE

BAR SET UP FOR 10 PEOPLE 50

3OZ GLASSES, LEMON, LIME, CHERRIES AND PEARL ONIONS, ICE, COCKTAIL NAPKINS AND SWIZZLE STICKS

BARTENDER SERVICE 30 PER HOUR

MINIMUM 4 HOURS

HORS D'OEUVRES

COLD (PER DOZEN)

JUMBO SHRIMP COCKTAIL WITH SPICY COCKTAIL SAUCE 39

SHAVED PROSCIUTTO OVER TOASTED RYE BREAD WITH HERB CREAM CHEESE 36

RED GRAPE, CELERY AND APPLE SALAD WITH CANDIED PECANS 34

HOT (PER DOZEN)

BALSAMIC AND PESTO MARINATED LAMB CHOPS 50

PETITE SALMON WELLINGTON 36

SPANAKOPITA 34

VEGETABLE SAMOSAS 34

SNACKS

DOMESTIC CHEESE DISPLAY WITH CRISPS AND CRACKERS (5 PEOPLE) 40

GOURMET POTATO CHIPS AND PRETZELS 9

TORTILLA CHIPS WITH TOMATO SALSA AND SALSA VERDE 9

MARKET FRESH VEGETABLE CRUDITÉS WITH HERB BOURSIN CHEESE DIP 15

SEASONAL SLICED FRUIT DISPLAY WITH BERRIES AND YOGURT DIP 15

Please note that a 4.00 In Room Dining Charge will be added to your total bill. Prices do not include taxes or gratuities. Prices are subject to change without notice.

WINE LIST

WHITES

5oz/10oz/BOTTLE

McMANIS *CHARDONNAY*

12/21/53

SMOOTH, CRISP AND CREAMY WITH BAKED APPLE PIE, VANILLA, AND SPICE NOTES.

OGGI *PINOT GRIGIO*

9/16/38

LIGHT AND REFRESHING WITH FLAVORS OF BANANA AND BARTLETT PEAR.

OYSTER BAY *SAUVIGNON BLANC*

11/20/50

EXTREMELY AROMATIC WITH NOTES OF FRESH CUT GRASS, GOOSEBERRY AND GRAPEFRUIT. WONDERFUL WITH SALADS OR ON ITS OWN.

SANDHILL *PINOT GRIS*

10/19/45

MEDIUM-BODIED WITH TANGY TROPICAL FRUIT NOTES.

DR LOOSEN *RIESLING*

10/19/45

HONEYED APRICOTS AND A LOVELY PETROL QUALITY; SLIGHTLY SWEET.

REDS

J LOHR SEVEN OAKS *CABERNET SAUVIGNON*

14/26/64

RICH AND FULL-BODIED WITH BLACK CURRANT, CEDAR AND SPICE. LOVELY WITH STEAKS, LAMB, OR CHEESE.

TOLAINI AL PASSO

11/20/60

A BLEND OF SANGIOVESE AND MERLOT, DISPLAYING RIPE BLACKBERRIES AND BLACK TEA LEAF QUALITY.

TRIUS *MERLOT*

10/19/45

SMOOTH AND MEDIUM-BODIED WITH NOTES OF STEWED PLUMS, BLACK CHERRY AND SPICES OF CINNAMON AND CLOVES.

ALAMOS *MALBEC*

10/19/45

RIPE BLACKBERRIES, COFFEE AND DARK CHOCOLATE MINGLE WITH A SOFT EARTHINESS.

M CHAPOUTIER LA BERNARDINE *CHATEAUNEUF DU PAPE*

17/31/94

FRESH WILDBERRIES, STEWED PLUMS AND CHERRIES PLAY OFF A SUBTLE EARTHINESS.

QUAILS' GATE *PINOT NOIR*

11/20/60

LIGHT IN BODY WITH BLACK PLUMS AND BING CHERRIES, OFFSET BY SOFT BARNYARD NOTES.

Please note that a 4.00 In Room Dining Charge will be added to your total bill. Prices do not include taxes or gratuities. Prices are subject to change without notice.

BEVERAGE MENU

FOR ADDITIONAL BEVERAGE OPTIONS PLEASE DIAL "0"

COGNAC & LIQUERS 1OZ GLASS

REMY MARTIN VSOP	11
REMY MARTIN XO	17
LOUIS XIII	160
BAILEY'S IRISH CREAM	6.50
AMARETTO	6
GRAND MARNIER	7
FRANGELICO	5.25

PREMIUM LIQUOR

CANADIAN CLUB	5.25
CROWN ROYAL	6
JACK DANIEL'S	6
JOHNNY WALKER RED	9
THE GLENLIVET	11
MACALLAN 12YR	15
TANQUERAY	6
BOMBAY SAPPHIRE	6
FINLANDIA	6
GREY GOOSE	6
BACARDI WHITE RUM	6
CAPTAIN MORGAN SPICED RUM	6

BEER

DOMESTIC 6.50

MILLER GENUINE DRAFT, CANADIAN, KOKANEE, MOOSEHEAD,
LABATT BLUE, BUDWEISER, LABATT LITE, BUD LIGHT

IMPORTED 7.50

CORONA, HEINEKEN, STELLA LIGHT

NON-ALCOHOLIC BEVERAGES

SOFT DRINKS

COKE, DIET COKE, GINGER ALE, SODA WATER, TONIC WATER,
ICED TEA, SPRITE, DIET SPRITE 2.95

BEER 4.95

O'DOULES NON-ALCOHOLIC BEER

JUICES

APPLE, ORANGE, CRANBERRY, GRAPEFRUIT, V8, TOMATO, CLAMATO 4

ENERGY

RED BULL 5

Please note that a 4.00 In Room Dining Charge will be added to your total bill. Prices do not include taxes or gratuities. Prices are subject to change without notice.