



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.

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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.

A handwritten signature in black ink, appearing to read 'J. Langemann', with a long horizontal flourish extending to the right.

**Sincerely
Jeremy Langemann
Executive Chef**

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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.






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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

MANITOBAN RANCHERS BREAKFAST	22
TWO EGGS ANY STYLE, PAN FRIED BANNOCK BAKED BEANS, FARMER'S SAUSAGE, RED SKIN POTATO WEDGES	
SKILLET FRIED CORNED BEEF HASH AND EGGS	20
TWO EGGS ANY STYLE, TOAST, HOLLANDAISE	
VG BREAKFAST  GLUTEN FREE	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 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 SPA BREAKFAST  LOW FAT	18
TWO POACHED NATURE'S FARM SMART EGGS, MULTIGRAIN TOAST THICK CUT GRILLED TOMATO, BERRY AND DRIED FRUIT MUESLI	

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	
CRAB CAKE BENNY	19
GRILLED TOMATOES	

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BREAKFAST

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

SPECIALTIES

BUTTERMILK PANCAKES  VEGETARIAN	16
SERVED WITH FRESH STRAWBERRIES ADD BANANA, CHOCOLATE CHIPS OR BLUEBERRIES 1.50	
 FAIRMONT FRUIT PLATE  VEGETARIAN	15
ASSORTMENT OF SEASONAL FRESH FRUIT, COTTAGE CHEESE OR YOGURT WARM BANANA BREAD	
VG BREAKFAST CLUB KAISER	16
FRIED EGG, AGED CHEDDAR CHEESE, BACON LETTUCE, TOMATO, HOLLANDAISE, HOME FRIES	
CINNAMON BUN FRENCH TOAST  VEGETARIAN	16
FRESH BERRIES, CHOICE OF BREAKFAST SAUSAGE, BACON OR HAM	
BUTTERMILK WAFFLE  VEGETARIAN	16
TOPPED WITH FRESH BLUEBERRIES AND STRAWBERRY COMPOTE MAPLE SYRUP	
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 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, CAPPUCINO	
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	

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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  VEGETARIAN	14
TWO YEAR OLD BOTHWELL CHEDDAR, HARBOURSIDE FARMS BACON RASHERS SOUR DOUGH 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	

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 	19
HOUSE SMOKED SALMON, NEW POTATOES, SHAVED RED ONION, CRISP CAPERS CHOPPED EGG, CREAMY DRESSING	
PAN FRIED MINI CRAB CAKES 	14
WITH SMOKED PAPRIKA AIOLI	
"SMOKEY SPICED" CALAMARI	17
ROAST GARLIC AIOLI, FRESH LEMON	
CRISP FRIED PICKEREL STICKS	15
WITH SPICY REMOULADE	

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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 PRIME RIB BURGER 21

6OZ PRIME RIB PATTY, AGED CHEDDAR
SMOKED BACON, GREEN PEPPERCORN AIOLI

THE GLOVE CLUB 21

GRILLED BACON, ROAST MANITOBA CHICKEN BREAST, WHITE CHEDDAR, BUTTER LETTUCE
LOCAL TOMATO, SMOKED PAPRIKA AIOLI, SOURDOUGH LOAF

“WINNIPEG” CREAM CHEESE STEAK 23

SLOW ROASTED PRIME RIB, SAUTÉED PEPPERS AND ONIONS, ROAST GARLIC AIOLI
BOURSIN HERB AND GARLIC CREAM CHEESE, SOURDOUGH LOAF

SHRIMP “PO BOY” 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 “CAB” 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 34

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 MARKET PRICE

CREATED USING LOCALLY SOURCED AND SEASONAL INGREDIENTS

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DESSERTS

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

EVENING DINING

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

ENTREES

EAST COAST SALMON  Ocean Wise SPRUCE-MAPLE GLAZE, WILD RICE, BROCCOLINI, GOLDEN RAISIN BEURRE NOISSETTE	38
6OZ CERTIFIED ANGUS BEEF TENDERLOIN CARAMELIZED ONION POTATO PURÉE, LOCAL HEIRLOOM CARROTS RED WINE JUS	48
VEAL CHEEK BOURGIGNON  GLUTEN FREE FORAGED MANITOBA SASKATOON BERRIES, GRAHAM CRACKER CRUST	40
MULE FOOT RACK OF PORK BROWN BUTTER SWEET POTATO CRUSH, CHORIZO CORN FOAM, POACHED PEACHES	40

OVERNIGHT DINING

12:30 A.M. – 6:30 A.M.



CHEF'S DAILY SOUP SEASONALLY INSPIRED	9
ORGANIC RED ROMAINE SALAD  VEGETARIAN TWO YEAR OLD BOTHWELL CHEDDAR, HARBOURSIDE FARMS BACON RASHERS SOUR DOUGH CROSTINI, ROASTED GARLIC VINAIGRETTE	12
 THE GLOVE CLUB GRILLED BACON, ROAST MANITOBA CHICKEN BREAST, WHITE CHEDDAR, BUTTER LETTUCE LOCAL TOMATO, SMOKED PAPRIKA AIOLI, SOURDOUGH LOAF	21
DOMESTIC CHEESE SELECTION FRESH FRUIT, STRAWBERRIES, FIG PRESERVE, ASSORTED CRACKERS	18
SASKATOON BERRY CHEESECAKE FORAGED MANITOBA SASKATOON BERRIES, GRAHAM CRACKER CRUST	12

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KIDS MENU

FOR CHILDREN 12 AND UNDER



BREAKFAST

KIDS PANCAKE OR WAFFLE WITH BACON	6
FRESH STRAWBERRIES, MAPLE SYRUP	
THE LITTLE FAIRMONT	8
ONE EGG ANY STYLE, BACON, HAM OR SAUSAGE, BREAKFAST POTATOES, TOAST	
 FRESH FRUIT SALAD AND VANILLA YOGURT	6
 KIDS 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	2.95
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)	

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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
SPANIKOPITA	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

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WINE LIST

WHITES	5oz/10oz/BOTTLE
McMANIS <i>CHARDONNAY</i> SMOOTH, CRISP AND CREAMY WITH BAKED APPLE PIE, VANILLA, AND SPICE NOTES.	12/21/53
OGIO <i>PINOT GRIGIO</i> LIGHT AND REFRESHING WITH FLAVORS OF BANANA AND BARTLETT PEAR.	9/16/38
OYSTER BAY <i>SAUVIGNON BLANC</i> EXTREMELY AROMATIC WITH NOTES OF FRESH CUT GRASS, GOOSEBERRY AND GRAPEFRUIT. WONDERFUL WITH SALADS OR ON ITS OWN!	11/20/50
SANDHILL <i>PINOT GRIS</i> MEDIUM-BODIED WITH TANGY TROPICAL FRUIT NOTES.	10/19/45
DR LOOSEN <i>RIESLING</i> HONEYED APRICOTS AND A LOVELY PETROL QUALITY; SLIGHTLY SWEET.	10/19/45
REDS	
J LOHR SEVEN OAKS <i>CABERNET SAUVIGNON</i> RICH AND FULL-BODIED WITH BLACK CURRANT, CEDAR AND SPICE. LOVELY WITH STEAKS, LAMB, OR CHEESE.	14/26/64
TOLAINI <i>AL PASSO</i> A BLEND OF SANGIOVESE AND MERLOT, DISPLAYING RIPE BLACK BERRIES AND BLACK TEA LEAF QUALITY.	11/20/60
TRIOUS <i>MERLOT</i> SMOOTH AND MEDIUM-BODIED WITH NOTES OF STEWED PLUMS, BLACK CHERRY AND SPICES OF CINNAMON AND CLOVES.	10/19/45
ALAMOS <i>MALBEC</i> RIPE BLACKBERRIES, COFFEE AND DARK CHOCOLATE MINGLE WITH A SOFT EARTHINESS.	10/19/45
M CHAPOUTIER LA BERNARDINE <i>CHATEAUNEUF DU PAPE</i> FRESH WILD BERRIES, STEWED PLUMS AND CHERRIES PLAY OFF A SUBTLE EARTHINESS.	17/31/94
QUAILS GATE <i>PINOT NOIR</i> LIGHT IN BODY WITH BLACK PLUMS AND BING CHERRIES, OFFSET BY SOFT BARNYARD NOTES.	11/20/60

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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 DANIELS	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
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BEER	4.95
O'DOULES NON-ALCOHOLIC BEER	

JUICES

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

RED BULL	5
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