

*Fairmont*  
CHÂTEAU LAURIER

**Weddings**  
2024



## *Plan your fairytale weddings at Ottawa's castle*

Fairmont Château Laurier has played host to thousands of special events since its opening in 1912 and weddings are truly some of the most magical. It is about making fairytales come true, and turning moments into memories for you, your family and your guests.

Our culinary philosophy is based on fresh, seasonal ingredients and simple dishes that are inspired by the heart and soul of our Eastern Canada Region. With great care and attention to detail, our team will accommodate any special requests you might have.

We look forward to creating the perfect menu for an event filled with joy and wonderful memories.

Fairmont Château Laurier is pleased to introduce our Assistant Director of Catering, Mariam who helps brides-to-be transforming their dreams into reality as they celebrate their marriage.

To begin planning your special day, contact Mariam by email at [mariam.saleh-brisson@fairmont.com](mailto:mariam.saleh-brisson@fairmont.com) or [rfp-clh@Fairmont.com](mailto:rfp-clh@Fairmont.com)



## *Fairmont Château Laurier Wedding Packages include the following unique touches*

- Passed assorted canapés and hors d'oeuvres during cocktail hour (four (4) pieces per person)
- Host bar package available (one hour reception with non-alcoholic fruit punch and four hour post-dinner)
- Domestic house wine with dinner (based on half a bottle per person)
- Freshly brewed regular and decaffeinated coffee and tea
- A selection of elegant, artistic and sumptuous menus to please your palate
- Late night treats (Poutine station subject to chef attendant fee of \$275)
- One night complimentary accommodation for the couple
- One night complimentary accommodation in a Fairmont Room for the parents of the bride and parents of the groom (Valid only with the Sweet Toast package only)
- Complimentary breakfast for the bride and groom the morning after the wedding
- One complimentary parking pass for the bride and groom on the night of the wedding

### **As well as,**

- Lavish French Renaissance inspired ballrooms
- Access to Fairmont Château Laurier's historic public spaces for your wedding photography (available only for couples hosting their reception with us)
- Elegant table settings with floor length white linen, cutlery and classic white china
- Votive candles, table numbers and stands, easel, cake table, guest book table and gift table
- Riser for head table, dance floor, podium and microphone for speeches
- Discounted guestroom rates for out-of-town guests (some restrictions apply)
- Enticing alternate menus for guests with dietary, religious and cultural requirements
- All menus can be customized upon request (subject to surcharge)
- Options for signature (choice) dining (subject to surcharge)

## *Cocktails Canapés & Hors D'œuvres*

Choose four (4)

### *Hot*

- Vegetarian Monsoon Roll, Plum dip
- Caramelized Onion & Goat Cheese Flat Bread, Arugula, Balsamic
- Coconut Shrimp, Lemongrass Mango Dip
- Honey Cured Torched Balderson Cheddar on Cedar
- Black Lime Beef Skewers, Crushed Peanuts, Cilantro, Honey Peanut Dip

### *Cold*

- Smoked Salmon on Pumpernickel
- Tuna Tartar, Savory Cone, Avocado & Togarashi Aioli
- Marinated Olive Toast, Confit Garlic, Italian Parsley & house Lemon Ricotta - VG
- Hoisin BBQ Duck Wrap
- Pickled Pear on Goat Cheese



## *A Sweet Toast - a Fairmont Signature Menu*

Please pre-select the same first, second, and dessert courses for your guests. Main course is ordered restaurant style at the table. This package includes 2 additional complimentary Fairmont rooms, one for parents of the bride and one for parents of the groom.

### **Choose one First Course for all of your guests**

- Trio of Chilled Seafood; Smoked Salmon, Seared Scallop, Lemongrass Shrimp, Lemon Caper Aioli
- Roasted Heirloom Beets, Whipped Goat Cheese, Walnut, little Greens, Honey Cider dressing

### **Choose one Second Course for all of your guests**

- Fermented Butternut Squash Ravioli Brown Butter Sage Champagne Sauce
- Charred Zucchini, Burratini, Prosciutto, Toasted Pistachio, Fig chutney, Baby Greens Preserved Lemon, Smoked Paprika Oil

### **Third Course**

Pre-Select Your Choice of Sorbet

### **Main Course ~ Entrée Selection at the Table (guest will choose one main course)**

- Roasted Duck Breast and Tight Confit – Braised Mustard Cabbage, Parsnip and White Chocolate Purée Preserved Lemon, Orange Jus
  - Grilled Lime Marinated Seabass, Sweet Potato Mash, Small Greens, Sauce Vierge
  - Seared Beef Tenderloin Topped with Boneless Braised Short Rib Natural au Jus, Local Vegetables and Buttermilk Whipped Potatoes
- all mains served with local vegetables and buttermilk whipped potatoes

### **Choose one Dessert**

- Dessert Trio: Raspberry Cheesecake, Milk Chocolate and Caramel Choux, Mango Sorbet
- Chocolate Cinnamon Tart, Honey Roasted preserved Apricots

\$194 per person without host bar and includes wine with dinner | \$244 per person includes 5 hour host bar and wine with dinner

Not including taxes or surcharge – as of December 2023



## ***We Do! - a Fairmont Signature Menu***

Main course is ordered restaurant style at the table.

### ***First Course***

Roasted Cauliflower and Truffle Soup

### ***Second Course***

Beet and Vodka Cured Salmon Gravlax *with*  
Honey Yogurt, Heirloom Beets, Mustard Seed Caviar, Small Greens, Citrus Tuile

### ***Third Course***

Lemon **OR** Black Currant Sorbet (*pre-select same for all*)

### ***Main Course ~ Entrée Selection at the Table (guest will choose one main course)***

- Caramelized Onions Spinach & Cheese Stuffed Chicken Roulade, Natural Pan Jus
  - Miso Glazed Sablefish, Pan Wilt Greens, Lemon Beurre Blanc
  - Seared Beef Tenderloin Topped with Mushroom Ragout
- all mains served with local vegetables and buttermilk whipped potatoes*

### ***Dessert Duo***

Espresso Financier praline Mousseline, Lemon Meringue Ice Cream

\$183 per person without host bar and includes wine with dinner | \$233 per person includes 5 hour host bar and wine with dinner  
*Not including taxes or surcharge – as of December 2023*

## *Tie the Knot*

### *First Course*

Roasted Butternut Squash, Butternut Squash Ribbon, Pomegranate Seeds, Fresh Thyme, Orange Zest, Orange Vinaigrette (Vegan/GF)

### *Second Course*

Wild Mushroom Ravioli, Sautéed Spinach, Marsala Cream Sauce

### *Main Course*

Herb Sous Vide Manhattan Strip Steak, Red Wine Jus, Black Lime Sea Salt served with local vegetables and buttermilk whipped potatoes

### *Dessert*

Vanilla Crème Brulee, Honey Preserved Strawberry

\$174 per person without host bar and includes wine with dinner |  
\$224 per person includes 5 hour host bar and wine with dinner  
Not including taxes or surcharge – as of December 2023



## *Ever After*

### *First Course*

Roasted Butternut Squash and Apple Bisque

### *Second Course*

Baby Spinach, Caramelized Pear, Crumbled Feta, Aged Balsamic Dressing

### *Main Course*

Honey Lemon Roasted Chicken Supreme, Apple Cranberry Chutney  
*served with local vegetables and buttermilk whipped potatoes*

### *Dessert*

Baked Vanilla Cheesecake, Apricot coulis, vanilla Chantilly cream

\$148 per person without host bar and includes wine with dinner |  
\$198 per person includes 5 hour host bar and wine with dinner  
*Not including taxes or surcharge – as of December 2023*



## *Late Night Delicacies*

*Please choose between sweet or savory.*

*Served with coffee and Lot 35 Tea.*

### **Sweet**

- Cinnamon Sugar Churros with Dulce de Leche
- Chocolate Dipped Strawberries
- Salted Caramel Popcorn

### **Savory**

- Poutine Station with French fries, gravy, cheese curds  
Toppings: Chili, Sour Cream, Shredded Cheese  
Chef Attendant Required | \$275

### ***Upgrade your toppings to one of the following temptations***

Pulled Pork, Pulled Chicken, or Butter Chicken - additional \$8 per person

Foie Gras, Lobster, or Braised Short Rib - additional \$11 per person





## Host Bar Service

### Your wedding package includes:

#### Standard Liquor 1 oz

Finlandia Vodka,  
Beefeater Gin,  
Bacardi Superior White Rum,  
Bacardi Oakheart Spice Rum,  
Jack Daniels,  
Famous Grouse Blended Scotch,  
Canadian Club Rye

#### Domestic Beer

Molson Canadian, Coors Light, Alexander Keith's

#### House Wines (house wines are also served during dinner service)

Jackson-Triggs Chardonnay & Cabernet Blend

#### Aperitif

Dubonnet, Cinzano Red, Cinzano White

#### Assorted Soft Drinks, Juice, Sparkling Water

#### Non – Alcoholic Fruit Punch (Cocktail hour only)

### Upgrade Options:

#### Deluxe Liquor 1 oz

Additional \$10 per person to substitute standard liquor

Grey Goose Vodka

Bombay

Sapphire Gin

Bacardi 8 year Rum

Lot 40 Rye

Chivas Regal

#### Imported Beers

Additional \$6 per person

Stella Artois

#### Sparkling toast during the reception \$11pp

*\*Please note we do not sell shooters or shots at the bar.*

*\*Signature cocktails available at additional charges and bartender fees.*

*\*All prices are not including taxes or 18 % surcharge – as of December 2023*



## ***Still Hungry?***

*Items are not included in package pricing.*

### ***Market Vegetables with Fresh Herbs and Roasted Garlic Dip:***

Small Platter \$145 (serves 25) | Medium Platter \$256 (serves 50) | Large Platter \$460 (serves 100)

### ***Italian Crostini and Spreads:***

Tomato & Basil Bruschetta, Olive Tapenade, Roasted Garlic Pimento Spread Crostini

Small Platter \$182 (serves 25) | Large Platter \$348 (serves 50)

### ***Assorted Pizzas:***

Margherita OR Pepperoni Pizza

Based on 8 small slices (10" pizza)

\$35 per order

***Nacho Chips, Guacamole and Salsa:*** \$55 per order (serves 20 guests)

***Housemade Fried Kettle Chips or Fresh Buttered or Flavoured Popcorn***

\$15 person (min 50 orders)

***Grilled Cheese Fingers:*** \$56 per dozen (min. 4 dozen)

### ***Chicken Fingers:***

served with plum sauce (approx. 2-3 oz. each)

\$72 per dozen (min. 3 dozen)

*Not including taxes or 18 % surcharge – as of December 2023*

## *Still Hungry cont..*

Items are not included in package pricing.

**Beef Sliders and Aged Cheddar:** \$82 per dozen (min. 3 dozen)

### **Artisan Cheese Platter:**

A Collection of Local and Imported Cheeses with Assorted Crisp Breads, Fresh Grapes, and Sundried Fruit  
Small Platter \$250 (serves 20) | Medium Platter \$630 (serves 50) | Large Platter \$1090 (serves 100)

**Assorted Doughnut Holes:** \$59 per dozen (min. 3 dozen)

**Ottawa Valley Tails:** \$69 per dozen (min. 3 dozen)

### **Fresh Fruit Platter:**

Small Platter \$204 (serves 25) | Medium Platter \$390 (serves 50) | Large Platter \$690 (serves 100)

**Self Serve Soft Ice Cream Station:** \$16 per person (minimum purchase of 50 guests)

Choose your favourite flavour - Served with either ice cream cones or bowls

### **Fairmont Château Laurier's Showstopper Dessert Table**

A stand-alone buffet table featuring all the desserts that we are famous for:

Chocolate Bark Tower, Croque en bouche, French Pastries, Florentine Squares, Chocolate Truffles, Mini Maple Crème Brûlée,

Fruit Tartlets, Homemade Maple Fudge, Macaroons, Warm Maple Crepes, Sliced Seasonal Fruits

\$30 per person (minimum 50 people)

Not including taxes or 18 % surcharge - as of December 2023

## *Additional Information and FAQ's*

### ***Photography:***

The hotel has designated locations for wedding photography for Bridal Parties hosting their reception at the hotel (inside and outside). If you are not hosting your reception with us, but you have booked a bedroom or suite with us, you are permitted to take photographs in your room only.

### ***Do you have preferred Vendors:***

We are happy to make vendor recommendations based on our experience in the wedding industry, however, you are welcome to work with your choice of suppliers. The hotel does not take any responsibilities for vendors hired by the client. The hotel encourages all couples to ensure that the vendors working through dinner are included in their dinner guest count.

### ***Electricity/Bands/DJ's Musicians:***

Please make sure you verify your band, DJ or decorator's electrical requirements and confirm with your hotel representative. Depending on their specifications, electricity may be added at an additional cost. The hotel does not permit any smoke, fireworks, cold sparklers or haze machines in our ballrooms.

### ***Decoration/Setup/Tear Down:***

Our hotel setup time for weddings begins at 12pm the day of the wedding and tear down at 1am. If additional time is required please reach out to your hotel representative to check availability. The hotel will do their best to accommodate additional time however it is dependent on current bookings and staffing requirements. Your decorator and or rental company is responsible for the setup and tear down of all items brought into the hotel. The hotel is not responsible for any lost, broken or misplaced items.

### ***Wedding cake:***

Wedding cake is to be picked up no later than the morning after your wedding. The hotel resumes no responsibility for cakes left at the hotel.

### ***Last call:***

Last call at the bar is 15 minutes before the end time of your scheduled bar..

### ***Outdoor space:***

Our Outdoor Terrace belongs to our restaurant La Terrace.

## *Additional Information and FAQ's cont..*

### ***Menu's/Outside Catering:***

We take pride in our Culinary team at the Chateau Laurier. Our team has years of experience creating menus of all cultures. All of our menus are created on site by our experienced team and crafted in our leading edge Kitchen. All of our wedding dinner menus can be customized to your palette- subject to change in price. Exceptions are wedding cakes and Cultural sweets to enhance the late night delicacies with the wedding package.

### ***Children's meals:***

Are available for children under the age of 12.

### ***Labour:***

Bar staffing guidelines are based on one bartender per 75 guests. Our staffing guideline for plated dinner events is two servers per five tables, based on rounds of ten. The servers are also responsible for serving the wine at the table. Additional staff can be added to the event at an additional cost of \$175 per hour, per staff, for the full duration of the event.\* Servers are scheduled two hours before the doors open to the dinner room. There is a Banquet Manager assigned to the event who will ensure that all aspects of the event are executed and assist with any requests arising through the evening.

### ***Valet Parking***

Fairmont Chateau Laurier provides Valet Service for guests sleeping at the hotel. Alternatively parking is also available at: [fairmont.com/laurier-ottawa/pdfs/clh-self-parking/](https://www.fairmont.com/laurier-ottawa/pdfs/clh-self-parking/)

### ***Accommodations:***

With booking your wedding at the Fairmont we offer your guests a discounted rate using a special link provided 6 months before the wedding. Guests can book their own rooms at the link provided or by calling reservations directly. Guest rooms are at a first come first serve basis. Room categories can be found here: [Fairmont Château Laurier - Luxury Hotel in Ottawa \(Canada\)](https://www.fairmont.com/laurier-ottawa/pdfs/clh-self-parking/)

### ***Wedding finalization appointment:***

Your hotel representative will be in touch roughly four month before the wedding to setup a meeting to finalize the details of the wedding. At this meeting you will go over the package chosen, create floor plan(s) and go over the wedding planning document details that will be provided to you upon scheduling this appointment.

### ***Menu Tasting:***

Tasting for the dinner chosen will be scheduled by your hotel representative for the couple only. A separate appointment will be offered after the finalization appointment has been completed.

### ***Final numbers and pre-payment:***

Final numbers and pre-payment dates will be provided by your hotel representative.

**Fairmont Château Laurier Wedding Packages require a minimum guarantee of 75 guests.  
Prices are subject to change without notice – as of December 2023.**

Custom menus available on request. Prices may vary. Food and beverage functions are subject to a mandatory surcharge fee of 18%. Of this fee, 12.15% of food & beverage sales is a gratuity paid to the servers of the hotel and other service personnel. 5.85% of the surcharge fee on food & beverage sales is an administration fee. The surcharge fee is subject to a 13% Harmonized Sales Tax, which is subject to change without notice. The mandatory surcharge fee will be posted to the Master Account.

Photo Credit: Union Eleven, Joel & Justyna, Studio G.R. Martin  
Please note- some items in these photos have been rented.

