

RUNDLE

CELEBRATE IN STYLE!

Whether it's a a quiet moment before dinner or home to an unforgettable after party, Rundle Bar is THE place to celebrate!

SIDECAR ROOM

The Sidecar room is the perfect spot for your guests to sit back and unwind in style.

Capacity

22 guests seated with reception stations 50 guests standing with reception stations 24 guests plated dinner Max 3 stations, unlimited tray passed

Food & Beverage Minimum Spend - 1/2 Day Rental \$2,000 | All year





UPPER RUNDLE BAR HAVE THE WHOLE BAR TO YOURSELF!

The Upper Rundle Bar offers you a dedicated bar for your guests, mixed seating with counter seats, plush couches and space for guests to gather, all while looking down on the busy bar below

Capacity

46 guests seated with reception stations 75 guests standing with reception stations 30 guests plated dinner Max 6 stations

Food & Beverage Minimum Spend - 1/2 Day Rental \$3,000 | All Year



STATIONED ITEMS (PRICED PER PERSON) TRAY PASSED (PRICED PER DOZEN) CHILLED CANADIAN OYSTERS **HOT ITEMS** horseradish + yuzu mignonette + house hot sauce 24 OYSTER MUSHROOM TEMPURA DIM SUM nori + ranch dip 64 shrimp hargow + pork and shrimp sui mai 26 **PULLED PORK SLIDER** pork dumplings + rice paper roll + soba noodle salad pickled cucumbers + crunchy chili oil pickles + cabbage + gold BBQ sauce 76 LEMONGRASS CHICKEN **RUNDLE MEZZE** bao bun + hoisin + lemongrass aoili + papaya salad 78 roasted red pepper dip + feta + sundried tomato 24 crudite + hummus + green goddess + naan + lavash OCTOPUS TOSTADA salsa veracruzana + cilantro 82 **CHEESE & CHARCUTERIE** selection of artisan cheese and cured meats 28 **COLD ITEMS** fresh and dried fruits + nuts + jam pickled vegetables + house baked bread HAMACHI CROUDO white shovu + citrus 86 SEAFOOD PLATEAU poached prawns + snow crab + lobster tail 45 **ROASTED BEET** scallop ceviche + tuna tartare + oysters cashew crema + romesco 72 sourdough + drawn butter + mignonette lemon + cocktail sauce NORDIC SHRIMP SALAD avocado + rye 84 **BISON TARTARE** DESSERT STATION (PRICED PER PERSON) haskap + endive 88

18

THE RUNDLE OGC! (OOOEY, GOOEY COOKIE)

toasted coconut + waffle cone pieces + cherries

milk chocolate sauce + dulce de leche

dark chocolate

FAMILY-STYLE MENU

75 per person

BRANT LAKE WAGYU CARPACCIO

gold label + haskap berry + pickled mushrooms horseradish + crème fraîche + hickory sticks

BEETROOT TARTARE

cashew crema + romesco + beet chips + fresno

NORDIC SHRIMP SALAD

bib lettuce + avocado + lemon dill

VEGETABLE CRUDITÉS

roasted red pepper dip + pita + lavash

CHILI PORK DUMPLINGS

black vinegar + crispy garlic + fried leek

HERILOOM TOMATO FLATBREAD

mozzarella + mushroom + chimichurri

THE RUNDLE OGC! (OOOEY, GOOEY COOKIE)

UPPER RUNDLE BAR COUNTER (PRICED PER PERSON)

85 per person (minimum of 30 guests)

CHEESE & CHARCUTERIE

selection of artisan cheese and cured meats fresh and preserved fruits + marcona almonds + jam pickled vegetable + house baked bread

RUNDLE MEZZE

roasted red pepper dip + feta + sundried tomato crudite + hummus + green goddess + pita chips + lavash

DIM SUM

shrimp hargow + pork and shrimp sui mai pork dumplings + rice paper roll + soba noodle salad pickled cucumbers + crunchy chili oil

STRIPLOIN LETTUCE WRAP

bib lettuce + avocado + chimichurri + pickled onion

BEETROOT TARTARE

cashew crema + romesco + beet chips + fresno

BRANT LAKE WAGYU CARPACCIO

gold label + haskap berry + pickled mushrooms horseradish + crème fraîche + hickory sticks

ADD RUNDLE'S RAW BAR - 50

*Stations include chef attendant for 2 hours *100 per additional hour poached selva prawns + snow crab + lobster tail scallop ceviche + tuna tartare + oysters + sourdough drawn butter + mignonette + lemon

ADD POKE STATION - 30

sushi rice + salmon + marinated tofu + avocado + carrots edamame + cucumber + green onion + radish + condiments



CONTACT US TODAY! BSH.FBSALES@FAIRMONT.COM

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