

FAIRMONT HOTEL MACDONALD

WEDDING MENUS



Welcome to Fairmont Hotel Macdonald -
The Heart and Soul of Edmonton.

Now and Forever.

Since 1915, Fairmont Hotel Macdonald has been home to Edmonton's most distinctive and celebrated occasions. Whether it's a milestone affaire, a corporate gathering or a dream wedding, our experienced team's commitment to service excellence ensures that your event will be cherished for years to come.

Executive Chef John Lance is renowned for his commitment to creating unforgettable dining experiences. His discerning approach to offering only the highest quality ingredients, coupled with a commitment to sourcing sustainable products from local producers, delivers extraordinary culinary experiences that also care for our planet. Chef Lance's culinary passion is deeply rooted in the joy of bringing people together at the table to share moments and create memories.

We believe that event dining should extend beyond our masterfully executed menus and luxury spirits, and become immersive experiences that take guests on a culinary journey through our province. Our expert team of hospitality professionals eagerly await the opportunity to welcome you, and welcome you back, to Fairmont Hotel Macdonald.



EXECUTIVE CHEF, JOHN LANCE

PASSED HORS
D'OEUVRES

RECEPTION
STATIONS

LATE NIGHT
ENHANCEMENTS

PLATED
DINNER

INTERMEZZO

BUFFET
DINNER

PACKAGES

BAR

RECEPTION



PASSED HORS D'OEUVRES

Prices are per dozen. Minimum 2 dozen per selection. *indicates signature item

COLD

Burrata Crostini, Balsamic & Marinated Peppers (G, D, Veg)	4.5
Compressed Cantaloupe (D, Veg)	4.5
Vietnamese Roll, Mint, Pineapple, Julienned Peppers, Sweet Chili (V)	5
Grilled Asparagus Ricotta Crostini, Prosciutto Chip (G, D)	5.5
*Local Duck Confit Salad, Celery, Chive, Haskap Berry Jam, Tart Shell (G)	5
Tiger Shrimp Shooter, Cocktail Sauce, Confit Lemon (SF)	5
*Smoked Salmon, Crème Fraîche, Caviar, Waffle Bite (G, D, S)	6
*Foie Gras Mousse, Brioche Toast, Iron Hive Mead Blackberry Jam (G, D)	6.5
AAA Alberta Beef Tartare, Potato Chip, Black Pepper & Truffle Aioli	6
Mini Atlantic Lobster Rolls, Chive & Lime Aioli (G, D, SF)	6.5
Sweet Potato Hummus Tart, Jalapeno Relish (G, D, SF)	4

HOT

Wild Mushroom & Parmesan Risotto Balls, Smoked Sea Salt (G, D, Veg)	4.5
*Twice Baked Fingerling Potatoes, Crème Fraîche, Boar Bacon, Chive (D)	5
Shaved Alberta Beef, Horseradish Mousse, Mini Gougère (G, D)	6
Potato & Kale Pakora, Mint Coriander Chutney (V)	5
Vegetable Samosas, Mango Chutney (G, V)	5
Thai Chicken Satays, Coconut Peanut Sauce (N)	5
Crispy Chicken 65, Green Onions, Cilantro (G)	5.5
*Maple & Ice Wine Glazed Salmon Lollipops, Fennel Pollen (S)	6
Fried Coconut Shrimp, Gochujang & Caramelized Mango Dip (G, SF)	5.5
Scallops Wrapped in Double Smoked Bacon (SF)	6
Beef Wellington En Croute (G, D)	6.5

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RECEPTION STATIONS MINIMUM OF 40 GUESTS

Allow our talented culinary team to prepare the freshest local and seasonal offerings right in front of your guests.

Prices are based per person. For chef attended stations, one Chef Attendant is required per 100 guests at \$90 (per two hours). * Minimum charge is for 40 people.

PACIFIC RIM | 45

Based on 4pcs per person

Selection of Seafood & Vegetable Maki (S, G, Veg)

Dynamite & California Rolls (G, S, SF)

Assorted Nigiri (S, SF)

Steamed Edamame, Sesame, Sea Salt (V)

Pickled Ginger, Wasabi, Soy Sauce (G)

*Add Sashimi for an additional 9 per person (G, D, S, SF)

TACO STAND | 37

Carne Asada, Grilled Flank Steak,
Charred Scallion, Smoked Paprika

Chicken Tinga, Chipotle Pulled
Chicken & Caramelized Onions

Roasted Corn & White Bean Stew (V)

Soft Shell Taco, Jicama Slaw,
Guacamole, Sour Cream,

Pico de Gallo Salsa, Sour Cream, Corn Chips (G, D)

PEKING DUCK STATION | 31

Bao Bun, Pickled Cucumber, Cilantro,
Scallions, Hoisin, Sriracha, Prawn Crackers,
Fortune Cookies (G)

OYSTER BAR | 41

Freshly Shucked Oysters on Ice

Lemon, Mignonette Sauce, T
abasco & Horseradish (SF)

DOLCE FAR NIENTE | 30

Assorted Focaccia, Ciabatta & Breadsticks (G)

Assorted Salami & Marinated Olives

Burrata & Mozzarella, Basil & Sea Salt (D, Veg)

Extra Virgin Olive Oil & Aged Balsamic Vinegar

Mushroom & Prosciutto Sicilian Arancini (G, D)

Bruschetta, White Bean &
Artichoke Spreads (Veg)

CHARCUTERIE & CHEESE BAR | 34

Artisanal Cheese Board

Aged White Cheddar, Brie, Blue Cheese,
Grapes, Assorted Spiced Nuts, Fig Jam,
Walnut Raisin Crisps

Grilled Baguette (G, D, N)

Assorted Artisanal Cold Cut Board

Local Meat Selection

House-made Pickled Vegetables,
Pickled Spiced Red Bell Peppers, Pear Chutney

Artisanal Flavoured Mustards, Herb Flatbread (G, N)

COAST TO COAST | 55

Freshly Shucked Canadian Oysters (SF)

Poached Shrimp, Snow Crab, Marinated Mussels (SF)
Sustainably Sourced Smoked Salmon (S)

Lemon, Cracked Pepper Mignonette,
Tabasco, Horseradish

Marie-Rose Sauce (D)

Cocktail Sauce

Veg - Vegetarian • **V** - Vegan • **G** - Contains Gluten • **N** - Contains Nuts • **D** - Contains Dairy • **S** - Contains Seafood • **SF** - Contains Shellfish

STATIONS MINIMUM ORDER OF 60% OF TOTAL RECEPTION GUESTS

Allow our talented culinary team to prepare the freshest local and seasonal offerings right in front of your guests!
Prices are based per person. For chef attended stations, one Chef Attendant is required per 100 guests at \$90 (per two hours)*.

CARVING STATIONS

SLOW ROASTED BEEF STRIPLOIN | 27

Grainy & Classic Mustards, Mini Rolls,
Red Wine Jus (G)

ALBERTA PRIME RIB | 31

Crusty Rolls & Mushroom Jus (G)

WHOLE TURKEY | 21

Cranberry Mayo & Mini Buns (G)

WHOLE SALT-BAKED SALMON | 25

Fennel & Citrus Slaw, Lemon Aioli &
Pumpnickel Crisps (G, S)

DESSERT STATIONS

LONG-TABLE DESSERT | 33

Includes selection of fruit coulis and sweet sauces

Assorted Cakes, Squares, Pies, Macarons (G, D, N)

FLAMBÉ STATION* | 29

MADE LIVE TO ORDER

CHOOSE ONE OF THE FOLLOWING OPTIONS

Bananas Foster, Cherries Jubilee,

Crêpes Suzette (G, D, Veg)

Accompanied by: Chantilly Cream &

Caramel Sauce, Chocolate Curls, Fruit Coulis

MACARON TOWER

50 PIECES | 250

100 PIECES | 475

Vanilla, Raspberry, Chocolate, Pistachio (N, D)

*One Chef Attendant is required per 100 guests at \$90 (per two hours).

LATE NIGHT ENHANCEMENTS

Prices are based per person. Additional charge of \$130 for stations with fewer than 25 people.

Late night reception stations are designed for stand-alone service or to be added as an enhancement to any reception or dinner buffet.

CHICKEN WING STATION | 35

Honey Garlic, Salt & Pepper, BBQ,
Spicy Sriracha Blue Cheese & Ranch Dips (D)
Crispy Vegetable Sticks

SLIDERS | 35

Alberta Beef Slider, Bacon, Cheddar,
Ketchup, Mustard (D, G)

Pulled Chicken Slider, Pickle,
Lemon Mayo (D, G)

Pakora, Hummus, Pickled Red Onion,
Hummus (G, V)

Yukon Golden Fries

Tomato Ketchup

POUTINE BAR | 30

Roasted Chicken, Crispy Fries

Cheese Curds (D)

Traditional Gravy (D)

Chopped Chives

Crispy Onions (G)

NACHO STACK | 27

Corn Chips

Shredded Cheese (D)

Salsa & Sour Cream (D)

Olives & Diced Tomato

Green Onions & Pickled Jalapeño

* Add pulled pork or roasted chicken or
guacamole for an additional \$3 per person

DINNER



WEDDING PLATED DINNER

All prices are per person. Dinner service includes freshly baked crusty rolls and butter, freshly brewed regular and decaffeinated coffee, and a selection of Lot 35 Tea.

LOVE STORY | 131

Final guarantee of pre-selected guest entrée choices required seven days in advance.

PLATED APPETIZER

Alberta AAA Beef Carpaccio
Shaved Parmesan, Chive,
Truffle Aioli, Crostini (G,D)

SOUP

Lobster Bisque
Pulled Lobster Meat, Prawn Cracker,
Chili Oil (D,SF)

INTERMEZZO

Champagne Sorbet (V)

ENTRÉES

Guest entrée pre-selection.

Slow Roasted Tenderloin AAA Alberta Beef
Potato Rosti, Root Vegetables,
Heirloom Carrot Purée, Haskap Berry Jus

Pan-Seared Sustainable Salmon
Crushed Heirloom Potato, Broccolini,
Corn & Fennel Emulsion (D,S)

Black Truffle & Ricotta Sacchetti Pasta
Parmesan & White Balsamic Cream Sauce,
Shaved Baby Vegetables, Endive (G,D, Veg)

DESSERT

Dark Chocolate Hazelnut Cake
Cocoa Crumb, Haskap Berry Coulis (G, D, N)

PLATED DINNER

All prices are per person. Dinner service includes freshly baked crusty rolls and butter, freshly brewed regular and decaffeinated coffee, and a selection of Lot 35 Tea. (Minimum 3 course requirement)

\$7 surcharge for pre-selected entrée choices (3 entrée choices). Seven day notice required for pre-selected multiple entrée choices.
Choice on site for up to 2 entrées for an additional \$14 per person. Choice on site for up to 3 entrées for an additional \$18 per person

CHOOSE ONE SOUP, SALAD AND/OR APPETIZER, ENTRÉE & DESSERT FOR ALL GUESTS

PLATED APPETIZER

Pan-Seared Diver Scallop | 26
Caramelized Parsnip Purée,
Shaved Baby Vegetables

English Pea Quiche | 15
Caramelized Parsnip Purée,
Shaved Baby Vegetables (G)

Alberta AAA Beef Carpaccio | 19
Shaved Parmesan, Chive, Truffle Aioli,
Crostoni (G, D)

SOUP

Honeyed Parsnip Velouté | 14
Focaccia Chip, Whipped Ricotta (D, Veg)

Wild Mushroom Bisque | 15
Grilled Mushrooms, Parsley, Crème Fraîche (Veg)

Spiced Pumpkin Soup | 14
Chive Crème Fraîche, Pickled Red Onion (D, Veg)

Lobster Bisque | 19
Pulled Lobster Meat, Prawn Cracker,
Chili Oil (D, SF)

SALAD

Baby Gem Caesar | 16
Endives, Cara Cara Orange,
Blue Cheese Pomegranate Dressing (G, D)

Roasted Beet Salad | 17
Fennel, Pepper Greens, Crispy Shallot,
Tarragon Crème Fraîche Dressing (D, Veg)

Peach & Burrata | 18
Honey Roasted Peaches, Mascarpone Figs,
Burrata, Candied Hazelnut, Baby Kale,
XVOO (G, D, N, Veg)

PLATED DINNER CONTINUED

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\$7 surcharge for pre-selected entrée choices (3 entrée choices). Seven day notice required for pre-selected multiple entrée choices. Choice on site for up to 2 entrées for an additional \$14 per person. Choice on site for up to 3 entrées for an additional \$18 per person

ENTRÉES

FIELD

Black Truffle & Ricotta Sacchetti Pasta | 45
Parmesan & White Balsamic Cream Sauce,
Roasted Baby Beets (G, D, Veg)

Roasted Squash Medley | 43
Za'atar Farro, Pumpkin Puree, Kale, Balsamic,
Pistachio (V, N)

Beetroot Risotto | 45
Golden Beets & Goat Cheese,
Chive Oil (D, Veg, V Option)

Add Grilled 2pc Prawns Or Chicken Breast +10

WATER

Pan-Seared Sustainable Salmon | 54
Crushed Heirloom Potato, Broccolini,
Corn & Fennel Emulsion (D, S)

Roasted Haida Gwaii Black Cod | 58
Du Puy Lentil Cassoulet, Grilled Asparagus,
Pernod & Curry Leaf Crema (D, S)

RANCH

Pan-Seared Chicken Supreme | 49
Glazed Vegetables, Herb Potato Gratin,
Calvados Chicken Jus (D)

Apple Cider Brined Roasted Half Chicken | 54
Fried Rosemary Polenta, Summer Squash,
Mustard Demi Glace (D)

Espresso Rubbed Beef Short Ribs | 61
Haricot Vert, Baby Vegetables, Horseradish
Whipped Potato, Merlot Demi-Glace (D)

Slow Roasted Tenderloin AAA Alberta Beef | 67
Sakura Pork | 59
Potato Rosti, Root Vegetables, Heirloom Carrot
Purée, Haskap Berry Jus

Grilled Alberta Lamb Rack | 75
Za'atar Spice, Coriander Farro 'Risotto',
Charred Eggplant & Leek, Jus (G, D)

DESSERT

Blueberry Lemon Cheesecake | 16
White Chocolate Tuille (G, D)

Tiramisu | 15
Almond Praline, Candied Citrus (G, D, N)

Dark Chocolate Hazelnut Cake | 17
Cocoa Crumb, Haskap Berry Coulis (G, D, N)

Warm Sticky Toffee Date Pudding | 16
Vanilla Bean Ice Cream, Caramel Sauce,
Anglaise, Chantilly (G, D, N)

Hazelnut & Chocolate Giant Macaron | 23
Torched Meringue, Hazelnut Ganache,
Candied Citrus (G, D, Veg)

INTERMEZZO

INTERMEZZO COURSE | 6

Blackberry Mead Granite (Veg)

Raspberry Sorbet (V)

Champagne Sorbet (V)

Local Gin & Tonic With Lime Granite (V)

CHEF ENHANCEMENT RECOMMENDATIONS

Locally Inspired Cheese Course 16 / person

Three Selections of Canadian Cheese, Grapes,
Preserves, Dried Fruit, Fresh Berries,
Walnut Crisps (G, D, N)

DINNER À LA CARTE

Priced based per person, choose one appetizer, entrée, dessert, and beverage for all guests.

KIDS CORNER | 31

CHOOSE ONE APPETIZER

Homemade Chicken Noodle Soup (G)
Veggies & Dip (D, Veg)
Cucumber, Celery, Carrot & Cheese Sticks
Ranch Dressing

CHOOSE ONE ENTRÉE

Chicken Dinner (D)
Pan Seared Chicken Breast, Corn & Peas,
Mashed Potatoes
Penne Pasta (G, D)
Tomato Sauce & Alberta Beef Meatballs
Crispy Chicken Fingers
Homemade Fries & Plum Sauce (G, D)

CHOOSE ONE BEVERAGE

Milk (D)
Apple or Orange Juice
Apple Sparkle
Unsweetened Apple Juice &
Sparkling Water

CHOOSE ONE DESSERT

Fruit Salad (V)
Fresh Seasonal Berries
Milk Chocolate Mousse Cup (D)
White Chocolate Shavings
Chocolate Brownie (G, D, N)
Vanilla Ice Cream

THE WEDDING BUFFET

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All dinner buffets include freshly baked artisan breads, freshly brewed regular and decaffeinated coffee, and a selection of Lot 35 Tea.

A GRAND ROMANCE | 134

COLD

Assorted Artisan Rolls, Whipped Butter (G, D)
Hydroponic Greens, Dried Berries, Fennel,
Candied Walnuts, Fairmont Hotel Macdonald
Honey Vinaigrette (Veg, N)
Baby Heirloom Beet Salad, Orange Supremes,
Fennel, Goat Cheese, Puffed Grains,
Citrus Dressing (V)
Albacore Tuna Niçoise Salad (S)
Seasonal Grilled & Roasted Vegetables
& Antipasti (V)
Canadian Cheese Board, Grilled Baguette,
Dried Fruits & Nuts (G, D, N)
Local Charcuterie Platter, Pickles,
Olives & Condiments

HOT

Pan Seared Alberta Lake Trout,
Trout Roe Chive Beurre Blanc (D, S)
Roasted Chicken Supreme, Pommery Jus
Alberta Beef Striploin, Horseradish,
Grainy Mustard & Red Wine Jus
Foraged Mushroom Ravioli, Toasted Pine Kernels,
Truffle Cream (D, G)
Buttermilk Whipped Potatoes (D, Veg)
Honey Glazed Roasted Root Vegetables,
Fine Herbs (Veg)
Maple Glazed Squash, Toasted Pecans (Veg, N)

DESSERTS

Desserts are based on 3 pieces per person

Vanilla Bean Cheesecake (D, G, Veg)
Chocolate Pot De Crème (D, G, Veg)
Lemon Meringue Tartlets (D, G, Veg)
Honey Crème Brûlée (D, G, N, Veg)
Carved Assorted Melon (V)

THE WEDDING BUFFET CONTINUED

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INDIAN WEDDING BUFFET | 125

Kachumber Salad

Cucumber, Tomato, Onion, Coriander (V)

Papdi Chaat

Crushed Potato, Sweet Yogurt (G, D, Veg)

Indian Green Salad

Cucumber, Tomato, Onion, Chili (V)

Curried Chickpeas

Cherry Tomatoes, Cucumber, Cilantro,
Shaved Paneer, Chaat Masala (D, Veg)

House-Made Raita, Pickles & Papadums (G, D)

Butter Chicken

Black Cardamom-Infused Rich Tomato Gravy (D)

Lamb Rogan Josh

Aromatic Lamb Curry With Broiled Spices

Jackfruit Biryani (D, Veg)

Marinated Jackfruit, Saffron-Infused
Basmati Rice

Aloo Gobi (V)

Cauliflower, Potato, Cumin, Turmeric

Dal Makhani (D, Veg)

Lentils, Spices, Butter & Cream

Jeera Rice (D, Veg)

Naan Bread & Roti (D, G, Veg)

DESSERTS

Desserts are based on 3 pieces per person

Coconut Rice Pudding (D, N, Veg)

Mango & Pistachio Mousse (D, N, Veg)

THE WEDDING BUFFET CONTINUED

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CASTLE ON THE RIVER | 115

Foraged Mushroom Bisque (D, Veg)

Gem Caesar Salad

Torn Sourdough, Aged Parmesan, Pickled Onion,
Roasted Garlic Caesar Dressing (G, D)

Hydroponic Greens

Shaved Garden Vegetables,
Honey Mead Vinaigrette (Veg)

Salt Roasted Beet Salad

Orange, Fennel, Goat Cheese,
Puffed Grains (G, D, Veg)

Locally Inspired Charcuterie & Cheese Board

House Mustards, Marinated Olives,
Pickles, Peppers, Nuts, Grilled Bread (G, D, N)

Seafood Platter

Poached Prawns On Ice, Smoked Salmon, Honey
Mussels, Crab Legs, House Pickles, Mignonette,
Marie Rose Sauce, Hot Sauce, Lemons (S, SF)

Honey-Glazed 9 Cut Chicken

Whole Mustard Bourbon Jus

Maple & Birch Glazed Salmon

Citrus & Herb Butter Sauce (D, S)

Grilled AAA Flank Steak

Pickled Shallot, Salsa Verde,
Red Wine Reduction

Butternut Squash Ravioli

Honey Glazed Squash, Pepitas, Sage,
Parmesan Brown Butter Sauce (G, D, Veg)

Broccolini

Lemon Butter, Sea Salt (D, Veg)

Sweet Potato & Kale Hash

Red Onions, Grainy Mustard (V)

DESSERTS

Desserts are based on 3 pieces per person

Lemon Meringue Tart (G, D, Veg)

Berry Bread Pudding (G, D, N, Veg)

Chocolate Pot De Crème (D, Veg)

Hand-Carved Fruits (V)

THE WEDDING BUFFET CONTINUED

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ZERO-GRAIN | 109

GLUTEN-FREE BUFFET

Honeyed Parsnip Velouté (D, Veg)

Quinoa Salad (D, Veg)

Toasted Almonds, Dried Cranberries,
Feta Cheese, Chive, Herb Pesto

Salt Roasted Beet Salad (D, Veg)

Orange, Fennel, Goat Cheese, Pickled Onion

Zucchini & Eggplant Antipasti (V)

Grilled Onion Salad, Pea Shoots

Marinated Artichoke Heart & Cherry Tomato Salad

Olives, Baby Basil, Aged Balsamic Vinegar,
First Pressed Olive Oil

Seared Salmon

Chickpea & Shaved Fennel Salad,
Corn & Pepper Relish (S)

Alberta Beef Short Ribs

Mushroom Rosemary Jus

Lemon & Garlic Grilled

Chicken Supreme

Pink Peppercorn Cream Sauce (D)

Roasted Root Vegetables (V)

Lentil & Wild Rice Pilaf (V)

DESSERTS

Desserts are based on 3 pieces per person

Blueberry Crème Brûlée (D, Veg)

Orange Chocolate Torte (D, Veg)

Coconut Panna Cotta (V)

Haskap Berry Compote

THE WEDDING BUFFET CONTINUED

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DRAGON BOAT | 105

Sweet Corn Chowder (Veg)
Scallion

Chopped Salad
Julienned Carrots & Daikon, Pickled Ginger,
Citrus Segments, Crispy Wonton,
Sesame Plum Dressing (V)

Vietnamese Rolls
Crunchy Vegetables, Sweet Chili Sauce (V)

DESSERTS

Desserts are based on 3 pieces per person

Matcha Green Tea Cake (D, Veg)

Minted Watermelon Salad (V)
Toasted Coconut

Coconut Mango Rice Pudding (D, Veg)

Dim Sum Bar
Pot Stickers, Siu Mai, Char Siu, Spring Rolls
Assorted Sauces & Condiments (G, D, SF, S)

Maki Sushi Station
Dynamite Roll, Spicy Tuna Roll, California Roll,
Pickled Ginger & Wasabi (G,S)

Braised Sweet & Sour Chicken

Fried Rice
Green Pea, Onion & Green Onion

Vegetarian Pad Thai
Julienne Vegetables, Sweet & Sour Sauce (Veg, N)

Steamed Asian Greens
Garlic, Ginger (V)

WEDDING PACKAGES

All dinner buffets include freshly baked artisan breads, freshly brewed regular and decaffeinated coffee, and a selection of Lot 35 Tea.

LUXE | 193

**INCLUDES THE FOLLOWING PER PERSON | 3 DRINK TICKETS, 3 PASSED CANAPÉS,
3 COURSE À LA CARTE DINNER, LATE NIGHT STATION**

PASSED CANAPÉS

Grilled Asparagus Ricotta Crostini

Prosciutto Chip (G, D)

Smoked Salmon

Crème Fraîche, Caviar, Waffle Bite (G, D, S)

Wild Mushroom & Parmesan Risotto Balls

Smoked Sea Salt (G, D, Veg)

SOUP OR SALAD

Select one.

Lobster Bisque

Pulled Lobster Meat, Prawn Cracker, Chili Oil (D, SF)

Baby Gem Salad

Endives, Cara Cara Orange,

Blue Cheese Pomegranate Dressing (G,D)

INTERMEZZO

Champagne Sorbet (V)

ENTRÉES

Guest entrée pre-selection.

Slow Roasted Tenderloin AAA Alberta Beef

Potato Rosti, Root Vegetables, Heirloom Carrot

Purée, Haskap Berry Jus

Roasted Haida Gwaii Black Cod

Du Puy Lentil Cassoulet, Grilled Asparagus,

Pernod & Curry Leaf Crema (D, S)

Black Truffle & Ricotta Sacchetti Pasta

Parmesan & White Balsamic Cream Sauce,

Shaved Baby Vegetables, Endive (G, D, Veg)

DESSERT

Dark Chocolate Hazelnut Cake

Cocoa Crumb, Haskap Berry Coulis (G,D, N)

LATE NIGHT STATION

Select one. Served at 50% of guest attendance.

Chicken Wing Station

Honey Garlic, Salt & Pepper, BBQ

Spicy Sriracha Blue Cheese & Ranch Dips (D)

Crispy Vegetable Sticks

Alberta Beef Sliders

Alberta Beef Slider, Bacon, Cheddar,

Ketchup, Mustard (D, G)

Poutine Bar

Crispy Fries, Cheese Curds (D), Traditional Gravy (D),

Chopped Chives, Crispy Onions (G)

ALCOHOLIC BEVERAGES

Each guest will receive three exclusive drink tickets, redeemable for.

Liquor (1oz)

Tito's Vodka, Beefeater Gin, Bacardi Superior Rum,

Bearface Whisky, Martini & Rossi Vermouth,

Herradura Silver Tequila, Old Forester 86,

Dewars White Label

Beer

Molson Canadian, Coors Banquet, Coors Light,

Millers Genuine Draft, Dos Equis, Heineken,

Belgian Blue Moon

Wine (5oz)

White

Heron Bay Sauvignon Blanc (Canada)

Lavis Pinot Grigio (Italy)

Red

Heron Bay Cabernet Sauvignon (Canada)

Noble Vines Pinot Noir (France)

Sparkling

La Gioiosa Prosecco Brut (Italy)

WEDDING PACKAGES CONTINUED

All dinner buffets include freshly baked artisan breads, freshly brewed regular and decaffeinated coffee, and a selection of Lot 35 Tea.

ELEGANCE | 171

**INCLUDES THE FOLLOWING PER PERSON | 3 DRINK TICKETS, 3 PASSED CANAPÉS,
3 COURSE À LA CARTE DINNER, LATE NIGHT STATION**

PASSED CANAPÉS

Compressed Canteloupe

Goat Cheese, Basil Crisp (D, Veg)

Smoked Salmon

Crème Fraîche, Caviar, Waffle Bite (G, D, S)

Wild Mushroom & Parmesan Risotto Balls

Smoked Sea Salt (G, D, Veg)

SOUP OR SALAD

Select one.

Lobster Bisque

Pulled Lobster Meat, Prawn Cracker, Chili Oil (D, SF)

Peach & Burrata Salad

Honey Roasted Peaches, Mascinated Figs, Burrata,
Candied Hazelnut, Baby Kale, XVOO (G, D, N, Veg)

INTERMEZZO

Raspberry Sorbet (V)

ENTRÉES

Guest entrée pre-selection.

Lot 35 Tea Braised Beef Short Ribs

Baby Vegetables,
Masarpone Whipped Sweet Potato,
Merlot Demi-Glace (D)

Pan-Seared Sustainable Salmon

Crushed Heirloom Potato, Broccolini,
Corn & Fennel Emulsion (D, S)

Black Truffle & Ricotta Sacchetti Pasta

Parmesan & White Balsamic Cream Sauce,
Shaved Baby Vegetables, Endive (G, D, Veg)

DESSERT

Honeycomb Crème Brûlée

Toasted Almond Madeline, White Chocolate (D, N, Veg)

LATE NIGHT STATION

Select one. Served at 50% of guest attendance.

Chicken Wing Station

Honey Garlic, Salt & Pepper, BBQ
Spicy Sriracha Blue Cheese & Ranch Dips (D)
Crispy Vegetable Sticks

Alberta Beef Sliders

Alberta Beef Slider, Bacon, Cheddar,
Ketchup, Mustard (D, G)

Poutine Bar

Crispy Fries, Cheese Curds (D), Traditional Gravy (D),
Chopped Chives, Crispy Onions (G)

ALCOHOLIC BEVERAGES

Each guest will receive three exclusive drink tickets,
redeemable for.

Liquor (1oz)

Tito's Vodka, Beefeater Gin, Bacardi Superior Rum,
Bearface Whisky, Martini & Rossi Vermouth,
Herradura Silver Tequila, Old Forester 86,
Dewars White Label

Beer

Molson Canadian, Coors Banquet, Coors Light,
Millers Genuine Draft, Dos Equis, Heineken,
Belgian Blue Moon

Wine (5oz)

White

Heron Bay Sauvignon Blanc (Canada)
Lavis Pinot Grigio (Italy)

Red

Heron Bay Cabernet Sauvignon (Canada)
Noble Vines Pinot Noir (France)

Sparkling

La Gioiosa Prosecco Brut (Italy)

BAR



WHITE WINE SELECTION

Penfolds Chardonnay (Australia) | 61

Aromas of ripe citrus, stone fruits, and subtle oak, with hints of vanilla and nuttiness. The palate is smooth and balanced, featuring vibrant acidity and creamy texture, with flavours of peach, melon, and a touch of spice. It finishes clean, with lingering minerality and citrus notes.

Gunderloch Riesling (Germany) | 66

The pale straw color is followed by a bouquet of peach, apricot, honey and floral notes. On the palate, it's light-bodied with a light spritz and delicate sweetness that is balanced by vibrant acidity from citrus flavours.

Montes Sauvignon Blanc (Chile) | 65

A crystal light yellow colour and subtle green rim, it offers aromas of lime and yellow grapefruit, along with fresh pineapple, passion fruit and orange blossom. Juicy and well balanced with a natural acidity that leads to freshness.

Heron Bay Sauvignon Blanc (Canada) | 55

Crisp and refreshing, with bright fruity notes and a zesty finish Sauvignon Blanc from the stable of Mission Hill Vineyards.

Lavis Pinot Grigio (Italy) | 65

Sandy loam soils and alluvial sediment provide the perfect growing environment for this hand-harvested Pinot Grigio. Fermented in stainless steel and aged on its lees for up to six months, it has inviting ripe fruit and honey aromas. Medium-bodied, it shows pleasant minerality and a crisp refreshing finish.

Maison Castel Chardonnay (France) | 69

Here's a daring blend of Chardonnay, emblematic Burgundy varietal and Viognier, a very fragrant varietal common in the Rhône Valley. The wine is seductive and exuberant, with aromas of apricot, honey, white flowers and spices alongside a fat texture and discreet acidity.

RED WINE SELECTION

Antinori Peppoli Chianti Classico (Italy) | 85
A food-friendly Chianti Classico made on the historic Pèppoli estate, whose vineyards date back to the middle ages. Features dark plum, floral, chocolate, chestnut and rye bread notes.

Heron Bay Cabernet Sauvignon (Canada) | 55
Spicy oak, dried herb, deep plum, and dark cherry with a hint of warm vanilla. Ripe, lush black fruit, candied red fruit, with mocha and a hint of black pepper from the stable of Mission Hill Vineyards.

Matua Pinot Noir (New Zealand) | 65
Displays an expressive bouquet of ripe red berries, including cherry and raspberry, along with nuanced earthy and floral characteristics. The palate is medium-bodied and well-balanced, showcasing vibrant red fruit flavours, subtle spice, and a delicate hint of oak. It is structured with fine tannins and bright acidity, culminating in a refined and elegant finish.

Graffigna Malbec (Argentina) | 69
Profound and fruit forward aromas with ripe red berries, sweet spices and a hint of black pepper backed by toasted notes from its oak aging. Structured and balanced, with ripe tannins and fresh acidity that leads to toasted and vanilla hints on the finish.

Tierra Rica Organic Cabernet Sauvignon (Chile) | 64
Rich and robust flavors of plum, black cherry, blackberry and smoky oak lead to a warm and lengthy finish.

Noble Vines Pinot Noir (France) | 69
Full-bodied wine has aromas of black cherry, plum, and a hint of bittersweet cocoa powder along with core flavours of ripe Bing cherry, juicy plum and delicate hints of soft, toasty oak.

Our Story Cabernet Merlot (Canada) | 69
Ruby wine is smooth with lovely dark chocolate and raspberry notes. Medium bodied with silky tannins.

SPARKLING & CHAMPAGNE SELECTION

La Gioiosa Prosecco (Italy) | 59

Fresh, fruity, and harmonious, with notes of apple, citrus, and wild herbs.

Henkell Blanc de Blanc (France) | 59

Intense, with notes of white flowers, tropical fruits and citrus. Creamy and smooth, very pleasant and well balanced.

Mionetto Prosecco Brut (Italy) | 69

Intense fruity bouquet with a hint of golden apples. It is very dry, fresh, light in body and well-balanced. This wine is perfect alone as an aperitif or as a delightful complement to appetizers such as prosciutto or mild cheeses.

Veuve Cliquot (France) | 220

A refined and balanced flavour profile, characterized by vibrant notes of green apple, citrus, and ripe fruits, complemented by a hint of brioche and almond. Its crisp acidity is balanced by a smooth, rich texture, with a lingering, fresh finish. It's a well-rounded, elegant blend that combines freshness with depth, making it a versatile and celebratory choice.

Dom Perignon Vintage**Champagne (France) | 550**

A blend of Chardonnay and Pinot Noir. In its youth it is smooth, creamy and balanced with lots of fruit. With time, it develops toasty mushroomy aromas and layers of complexity. It really is an impressive Champagne; arguably one of the best Grandes Marques out there.

SIGNATURE COCKTAILS

Minimum of 25 cocktails per specialty cocktail selection.
All pricing per drink; subject to service charge of 20% + 5% GST.

Empire Signature Old Fashioned | 21
Fairmont Hotel Macdonald Private Label
Bourbon, Lot 35 Lapsang Tea Syrup,
Fairmont Hotel Macdonald Bitters
(On tap option available)

Chipotle Pineapple Margarita | 22
Tromba Tequila, Peated Chipotle Pineapple,
White Claw Pineapple, Blueberries, Lime
(On tap option available)

Wedgwood Martini | 22
Gin, Orange Bitters, Blanc Vermouth

Bisou Bisou | 22
Botanist Gin, Aperol, Grapefruit Juice, Lemon
Juice, Rosemary and Thyme-Infused Syrup,
Club Soda

White Chocolate Espresso Martini | 21
Citron Vodka, Espresso, Baileys,
White Chocolate Liquor

ZERO PROOF COCKTAILS

Orange Mule | 14
Seedlip Grove 42, Orange, Brown Sugar,
Ginger Beer

Pear & Hops | 16
Seedlip Spice, Pear, Peroni Zero, Fresh Lime,
Fever Tree Elderflower Tonic

CAPITAL E | 14
Seedlip Garden 108, Green Apple, Cucumber
Cordial, Fresh Lime, Basil, Club Soda

BEVERAGE SERVICE

	HOST BAR Subject to taxes & fees.	CASH BAR Includes taxes & fees.
Premium Tier (1 oz) Tito's Vodka, Beefeater Gin, Bacardi Superior Rum, Bearface Whisky, Martini & Rossi Vermouth, Herradura Silver Tequila, Old Forester 86, Dewars White Label	10 per drink	13 per drink
Luxury Tier (1 oz) Belvedere Vodka, The Botanist Gin, Bacardi Superior Rum, Bacardi Gran Reserve 10 yr. Rum, Knob Creek Rye, The Macallan Scotch, Flor de Caña Centenario 12 Year Rum, Patron Tequila, Mitcher's, Martini & Rossi Vermouth, Prosecco	15 per drink	19 per drink
Domestic Beers Molson Canadian, Coors Banquet, Coors Light, Millers Genuine Draft	9 per drink	12 per drink
Imported Beers Dos Equis, Heineken, Belgian Blue Moon	10 per drink	13 per drink
Coca-Cola Soft Drinks, Juices and Mineral Water	6 per drink	7.5 per drink
Non Alcoholic Beer/ Cider Heineken 0.0	7 per drink	9 per drink
House Wine (5 oz)	13 per drink	17 per drink
Liqueurs and Cognacs (1 oz) Hennessy, Grand Marnier, Amaretto, Kahlua, Courvoisier VSOP, Cointreau, Baileys Irish Cream	13 per drink	15 per drink
Local Micro Brewery (Cans)	12 per drink	15 per drink

We follow ProServe guidelines (1 oz pours).

If less than \$500.00 net consumption per bar, a labour charge will apply: \$40.00/hr. for a minimum of 3 hours each.

A cashier charge of \$120.00 will be applied to cash, subsidized and ticketed bars.

We provide the following on our bars - Dry and Sweet Vermouth. No charge for soft drinks and juices used as mixers.

Fairmont Hotel Macdonald will not permit the sale of alcoholic beverages after 12:30 a.m.

All entertainment should cease at 1:00 a.m. in order for the event room to be vacated by 2:00 a.m.

BEVERAGE SERVICE

Non Alcoholic Package | price based per person

1 hour Package | 15 per person
2 hour Package | 24 per person
3 hour Package | 33 per person
4 hour Package | 40 per person

Package Includes - Assorted Soft Drinks, Juices.
Your choice of 4 items from Zero Spirits, Zero Proof
Beers & Ciders, Dealcoholized Wines,
Zero Proof Beverages & Mocktails.

Zero Proof Spirits

Host Bar 7 per drink
Cash Bar 9 per drink

The Spirit of Bourbon
HP Juniper Single Malt
Captain Morgan Spiced Gold 0.0
Tanqueray 0.0
Seedlip Garden 108
Sobrii 0-Tequila

Zero Proof Beers & Ciders

Host Bar 7 per drink
Cash Bar 9 per drink

Arts – IPA
Collective Arts – Hazy Pale Ale
Collective Arts – Emerald Stout
Peroni – Nastro Azzuro Pilsner 0.0

Dealcoholized Wines

Host Bar 7 per drink
Cash Bar 9 per drink

Ariel – Chardonnay
Ariel - Cabernet Sauvignon
Henkel Trocken Zero Sparkling
Deinhard Zero Riesling Wolf Blass Zero Shiraz

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