



FAIRMONT HOTEL MACDONALD

BANQUET MENUS





EXECUTIVE CHEF, JOHN LANCE

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 affair, 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, with a culinary passion deeply rooted in the joy of bringing people together at the table to share moments and create memories.

It is our privilege to celebrate the rich flavours and fresh ingredients that Alberta has to offer. Our menus are thoughtfully designed to showcase the harvests of nearby farms and producers, reflecting our dedication to quality.

We believe 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.

BREAKFAST

BREAKS

BRUNCH

LUNCH

FULL DAY
MEETINGS

RECEPTION

DINNER

BAR



FAIRMONT HOTEL MACDONALD BANQUET MENU 2026



BREAKFAST





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BREAKFAST BUFFET

All pricing is per person. Minimum charge is for 25 people. Additional charge of \$130 for buffets with 10-24 people. Additional charge of \$200 for buffets with fewer than 10 people. At Fairmont Hotel Macdonald we want to ensure you enjoy the best quality possible. To ensure this happens, we do not recommend that buffets are on display for longer than a period of 2 hours. Buffets are for consumption at the hotel. All breakfast buffets include freshly brewed regular and decaffeinated coffee and a selection of Lot 35 teas.

EARLY RISER | 33

Chilled Orange & Apple Juice (V)
House Baked Morning Pastries (G, D, N, Veg)
Warm Apple Fritters (G, D, N, Veg)
Seasonal Sliced Fruits (V)
Granola Parfait with Local Wildflower Honey, Berry Compote (G, D, N)
Assorted Montreal Style Bagels, Whipped Cream Cheese (G, D)
Preserves, Butters & Local Wildflower Honey (N, Veg)
Selection of Cold Cereals, Skim & 2% Milk (G, D)

HEALTHY START | 41

Choice of TWO Plant-Based Smoothies:

Banana Berry
Chia Seed, Coconut Milk, Berries (V)

Heart Beet
Apple, Beetroot, Coconut Water, Lemon (V)

Mango Sunrise
Mango, Carrot, Orange, Turmeric, Coconut Milk (V)

Chilled Orange and Grapefruit Juice (V)
Fresh Hand-Carved Fruit (V)
Coconut Chia Seed Pudding (V)

Overnight Oats
Yogurt, Apple & Honey Roasted Pecans (G, D, N, Veg)
Free-Range Hard Boiled Eggs (Veg)



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RIVER ROAD | 45

- Chilled Orange & Apple Juice (V)
- Seasonal Fruit Smoothie (D, V)
- Butter Croissants, Danishes & Assorted Muffins (G, D, N)
- Hand-Carved Seasonal Fruits & Berries (V) Fruit-Infused Yogurts (D, Veg)
- Steel-Cut Oatmeal Bar with Dried Fruit, Toasted Granola, Chia Seeds & Milk (V, G, D)
- Blueberry Pancakes, Fruit Compote, Warm Maple Syrup (G, D, Veg)
- Free-Range Eggs Benedict, Canadian Peameal Bacon, Brown Butter Hollandaise (G, D)
- House Hot-Smoked Salmon, Capers, Pickled Onion (S)

THE PROVINCIAL | 41

- Chilled Orange & Apple Juice (V)
- Hand-Carved Seasonal Fruit (V)
- Butter Croissants, Danishes & Assorted Muffins (G, D, N)
- Free-Range Soft Scrambled Eggs & Fine Herbs (Veg)
- Applewood Smoked Bacon
- Pork Banger Sausages
- Oven-Dried Tomatoes (V)
- Harvest Potato Hash (V)
- Toaster Station with Fruit Preserves, Butters & Local Wildflower Honey (G, D, Veg, N)

PLANT BASED (V) | 44

- Chilled Orange & Apple Juice (V)
- Almond Berry Smoothie (N)
- Vegan Berry Muffin (G)
- Minted Citrus Segments (V)
- Avocado Toast, Tomato, Radish, Garden Herb Oil (G)
- Stewed White Bean Cassoulet
- Turmeric Scrambled Tofu with XVOO
- Steel-Cut Oatmeal, Dried Fruit, Sliced Almonds (N)
- Toaster Station with Fruit Preserves, Becel, Assorted Nut Butters (G, N)



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BREAKFAST BUFFET ENHANCEMENTS

All pricing is per person. Customize your breakfast buffet with a variety of enhancements.

ADD TO THE EXPERIENCE

Free-Range Chilled Hard Boiled Eggs (Veg) | 5

Free-Range Scrambled Eggs (Veg) | 7

Fine Herbs

Free-Range Eggs Benedict | 11

Classic Peameal Bacon, Roast Vegetables or
House Hot-Smoked Salmon, Hollandaise (G, D, S, Veg)

Smashed Avocado (V) | 8

Hot Steel-Cut Oatmeal | 8

Brown Sugar, Sundried Fruit (V)

Hand-Blended Smoothies | 7

CHOOSE ONE: Banana Berry, Heart Beet or Mango &
Sunrise (D, Veg)

Buttermilk Pancakes | 8

Maple Syrup & Berry Compote (G, D, Veg)

Belgian Waffles | 8

Bourbon Whipped Cream, Shaved Chocolate,
Berry Compote, Maple Syrup (G, D, Veg)

Organic House Hot-Smoked Salmon | 12

Capers, Red Onions & Lemon (S)

Pork Banger Sausages | 8

Chicken Apple Sausages | 9

Applewood Smoked Bacon | 7

Warm House-Made Scones with Devonshire Cream & Preserves (G, D, Veg) | 6

Vegan Blueberry Muffin (G, Veg) | 6

Freshly Baked Butter Croissant (G, Veg) | 6



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BREAKFAST BUFFET ENHANCEMENTS CONTINUED

For chef attended stations below, one chef attendant is required per 100 guests at \$90 (per two hours). All pricing is per person. Minimum charge is for 25 people. Additional charge of \$130 for buffets with 10-24 people.

YES, CHEF!

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

OMELETTE STATION | 18

Prepared to Order with Guest Choice of:

Free-Range Eggs
Shredded Cheddar Cheese
Cured Ham
Onion
Bacon
Organic House Hot-Smoked Salmon
Goat Cheese
Mushrooms
Scallions
Tomatoes
Spinach
Bell Peppers
(D)

BAGEL BAR | 22

Assorted Bagels Prepared to Order with Guest Choice of:

Organic House Hot-Smoked Salmon
Crushed Avocado
Capers
Shaved Radish
Herb Cream Cheese
Cured Ham
Smoked Cheddar
Pickled Onion
(G, D, S)



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PLATED BREAKFAST

All pricing is per person. All plated breakfast include freshly brewed regular and decaffeinated coffee and a selection of Lot 35 teas.

THE CASTLE PLATED BREAKFAST

CHOOSE ONE CHILLED JUICE

Orange
Apple
Grapefruit

CHOOSE ONE STARTER

House-Made Granola Parfait,
Greek Yogurt with Toasted Nuts, Berries & Fruit
Compote (G, N, D, Veg)

Minted Melon Salad & Seasonal Berries (V)

Almond Milk Chia Pudding & Seasonal Berries (V, N)

CHOOSE ONE ENTRÉE

West Coast Bagel | 43
House Hot-Smoked Salmon, Lemon, Capers, Pickled Red Onions, Dill Cream Cheese, Tomato (S, D, G)

Avocado Sourdough Toast | 39
House-Made Sourdough, Crushed Avocado, Oven-Dried Tomatoes, Local Potatoes (G, Veg)

Signature Eggs Benedict | 43
Free-Range Eggs, English Muffin, Citrus Hollandaise, Oven-Dried Tomatoes, Local Potatoes (G, D, Veg)

Classic Scramble | 41
Choose: Free-Range Egg Whites, Whole Eggs or Scrambled Organic Tofu
Accompanied By Local Potatoes, Smoked Bacon, Pork Sausage & Oven-Dried Tomatoes (G, D)

Smoked Alberta Beef Brisket Hash | 44
Local Potatoes, Free-Range Poached Eggs, Pickled Peppers, Hollandaise (G, D)



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BREAKFAST TO GO

All pricing is per person.

BREAKFAST ON THE GO | 41

Designed for offsite activities or early coach departures, this breakfast is thoughtfully packaged in sustainable to-go containers for guests on the move. Available exclusively for takeaway service; Breakfast on the Go is not available for consumption in meeting rooms or public areas of the hotel.

CHOOSE ONE ENTRÉE FOR ALL GUESTS

EACH BREAKFAST INCLUDES:

Freshly Brewed Regular or Decaffeinated Coffee or Lot 35 Tea

Freshly Baked Blueberry Muffin (G, D)

Whole Fresh Seasonal Fruit (V)

Bottled Seasonal Fruit Juice (V)

CHOOSE ONE ENTRÉE

Free-Range Scrambled Egg Wrap

Whole Wheat Tortilla, Caramelized Onions, Roasted Peppers, Chicken Sausage, Fire-Roasted Tomato Salsa (G, Veg)

Ham & Fried Egg Croissant

Aged Gouda Cheese, Honey Mustard (G, D)

House Hot-Smoked Salmon Bagel

Herb Cream Cheese, Sliced Tomato & Pickled Red Onions (G, D, S)



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À LA CARTE BEVERAGES

BEVERAGES

Each Pitcher Serves 8 - 10 Glasses Each Gallon Serves 20 - 25 Glasses

All-Day Beverages | 27

8 am to 5 pm, Available in One Function Space

Regular & Decaffeinated Coffee, Selection of Lot 35 Teas

Carbonated & Non-Carbonated Water

Selection of Soft Drinks & Juices

All-Day Coffee | 17

8 am - 5 pm, Available in One Function Space

Regular & Decaffeinated Coffee, Selection of Lot 35 Teas

Environmentally-Friendly, Purified, Chilled, Still & Sparkling Water

Coffee & Tea | 6 Regular & Decaffeinated Coffee, Selection of Lot 35 Teas

Hand-Crafted Chai Tea (D) | 8
Made in the traditional method by Fairmont Hotel Macdonald Culinary Team

Soft Drinks & Juice | 6
Selection of Regular, Diet & Soda Water
Orange, Apple or Grapefruit Juice

Water | 6
Selection of Carbonated & Non-Carbonated Waters

House Blended Smoothies | 13
(Choose One)
Banana Berry (V), Heart Beet (V),
Mango Sunrise (V)

Honey Lemon Ginger Iced Tea (V) | 46 PITCHER

House-Made Water Infusions (V) | 44 GALLON
Citrus & Cucumber
Watermelon & Mint
Apple & Cinnamon
Blueberry & Basil



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À LA CARTE BREAK ITEMS

ENHANCEMENTS

House-Made Wildflower Honey Granola Bars (G, N, D, Veg)	6 each
Chef's Selection of Muffins, Danishes & Butter Croissants (G, D, N, Veg)	9 / person
Warm House Made Scones with Devonshire Cream & Preserves (G, D, Veg)	6 each
Breakfast Loaves (per slice) (G, D, N, Veg)	6 each
Truffle Oil & Sea Salt or Buttered Fresh Popcorn (D, Veg)	6 each
Chef's Selection of French Macarons (D, N, Veg)	60 / dozen
Chef's Selection of Assorted Squares or Brownies (G, D, N)	5 each
Artisan Charcuterie, Pickles, Mustard, Crostini (G)	16 / person
Assorted Seasonal Whole Fruit (V)	5 each
Kettle Chips with Onion Dip (G, D, Veg)	8 / person
Seasonal Sliced Fruits (V)	12 / person
Vegetable Crudité with Green Goddess Dip (D, Veg)	12 / person
Canadian Cheese Platter, Grapes, Local Honey, Grilled Baguette (D, G)	17 / person
Gourmet Cinnamon Rolls (G, D, N, Veg)	7 each
Assorted House Baked Cookies (G, D, N)	48 / dozen
Rocky Mountain Trail Mix (D, N)	8 / person

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



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THEMED BREAKS

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WHEN HIVES GIVE YOU HONEY | 39

Wildflower Honey-Infused Individual Panna Cotta
Hotel Macdonald Honeycomb Display (Veg)
Spiced Honey Cake (G, D, N)
Honey Madeline (G, D, N)
Bee Pollen Apple Cider (Veg)
Honey Lemon Ginger Iced Tea (Veg)

SPOT OF TEA | 39

Scones, Whipped Mascarpone & Seasonal Preserves (G, D, N, Veg)
Three Types of Assorted Seasonal Finger Sandwiches (G, D, S)
Macarons (D, N)
Lemon Meringue Tarts (G, D, Veg)

RIVER VALLEY TRAIL MIX | 26

Build Your Own Snack Mix
Sea Salt Kettle Chips (Veg)
Caramel Corn (D, Veg)
Chocolate-Covered Pretzels (G, D, Veg)
Spiced Roasted Nuts & Seeds (N, V)
Chocolate Granola Clusters (G, D, N)
Assorted Dried Fruits (V)

ALPINE SUMMIT | 29

Meringue Frosted Blondies & Brownies (G, D, N, Veg)
Chocolate-Drizzled Honey Granola Bars (G, D, N, Veg)
Spiced Date Bars (G, D, N, Veg)
Alpine Hot Chocolate, Whipped Cream, Crushed Peppermint, Marshmallow (D, Veg)



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BRUNCH 1915 | 78

Freshly Brewed Coffee,
Decaffeinated Coffee & Tea

Organic Greens

Shaved Seasonal Root Vegetables, Mountain
Berry Vinaigrette (Veg)

Roasted Corn & Hot House Pepper Salad

Red Onions, Cilantro, Tajin Lime
Dressing (Veg)

Chickpea & Cucumber Salad

Marinated Feta, Oregano, Olives (D, Veg)

Charcuterie Board

Shaved Cured Meats, House Made
Pickles, Mustards & Grilled Ciabatta
Baguette (G)

Cheese Board

Selection of Local & Canadian Cheeses,
Crisps, Dried Fruit, Berry Preserves (G, D, N, Veg)

Free-Run Scrambled Eggs

Cheddar, Scallions (D, Veg)

Crispy Smoked Bacon

Pork Banger Sausages

Belgian Waffles

Canadian Maple Syrup (G, D, Veg)

Buttermilk Fried Chicken

Birch Syrup (G, D)

Mushroom Ravioli

Pine Nuts, Mushroom Ragout (G, D, N, Veg)

Slow Braised Alberta Beef Short Ribs

Red Wine Jus

Local Heirloom Potatoes

Rosemary & Confit Garlic (V)

Seasonal Vegetables

Olive Oil (V)

Chef's Signature Dessert Selection

Cakes, Tarts & Cookies (G, D, N)



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LUNCH





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DELI LUNCH BUFFET

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CASTLE PANTRY

Roasted Tomato & Fennel Soup

Market Greens Salad

Shaved Baby Vegetables,
Preserved Citrus Vinaigrette (Veg)

Organic Quinoa & Couscous Salad

Citrus, Pepitas, Herb Dressing (G, Veg)

Cheesecake Bites (G, D, N)

Chef's Feature Panna Cotta (D, Veg)

Seasonal Sliced Fruit (V)

DELUXE SELECTION | 57

CHOOSE 3 OF THE FOLLOWING

Hero Sandwich (G, D)

Mortadella, Ham, Salami, Pepperoni, Provolone,
Pickled Onion, Tomato, Sweet Onion, Iceberg, White
Balsamic Dressing, Baguette (Served Hot)

Buffalo Chicken (G, D)

Crispy Chicken Cutlet, Hot Sauce, Ranch,
Tomato, Crispy Lettuce, Blue Cheese Crumble,
Pickles, Grilled Sub (Served Hot)

Cali Coast (G, D, Veg)

Herb & Garlic Roasted Vegetables, Pulled Burrata,
Fresh Hot House Red Peppers, Baby Spinach, Beef
Steak Tomato, Balsamic Drizzle, Focaccia

Milano Ciabatta (G, D)

Prosciutto, Arugula, Shaved
Parmesan, Fig Mustard, Cracked
Pepper

CLASSIC SELECTION | 53

CHOOSE 3 OF THE FOLLOWING

Hickory Smoked Turkey (G, D)

Haskap Berry Aioli, Brie Cheese, Greens, Brioche Bun

Alberta Roast Beef (G, D)

Caramelized Onions, Grainy Mustard,
Horseradish Mayo, Potato Onion Bun

House Hot-Smoked Salmon Wrap (G, D, S)

Baby Greens, Lemon-Dill Cream Cheese, Pickled
Red Onion, Capers

Mediterranean Wrap (G, D, Veg)

Roasted Vegetables, Chevre, Garden Herb Pesto
Aioli, Spinach Wrap

Honey Ham & Swiss Cheese (G, D)

Baby Arugula, Maple Mustard, Ciabatta
Baguette



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DELI LUNCH BUFFET CONTINUED

All prices are per person.

DELI SANDWICHES TO GO | 48

Designed for departure day and thoughtfully packaged in sustainable to-go containers for guests on the move. Available exclusively for takeaway service; Deli Sandwiches To Go are not available for consumption in meeting rooms or public areas of the hotel.

CHOOSE ONE SALAD AND ONE SANDWICH FOR ALL GUESTS

EACH LUNCH INCLUDES:

Sustainably Bottled Water
Kettle Potato Chips (V)
Whole Fresh Seasonal Fruits (V)
Chocolate Chip Cookie (G, D, N, Veg)

CHOOSE ONE SALAD FOR ALL GUESTS

Jeweled Quinoa Salad
Parsley, Hot House Peppers, Lemon Dressing, Pepitas (V)

Local Beets & Herb Couscous
Orange, Pepitas, Walnuts, Local Greens, Herb Vinaigrette (G, N, Veg)

Local Potato Salad
Red Onion, Bacon, Gherkin, Herb Sour Cream Dressing (D, Veg)

CHOOSE ONE SANDWICH FOR ALL GUESTS

Hickory Smoked Turkey
Haskap Berry Aioli, Brie Cheese, Greens, Brioche Bun (G,D)

Alberta Roast Beef
Caramelized Onions, Grainy Mustard, Horseradish Mayo, Soft Potato Onion Bun (G,D)

Mediterranean Wrap
Roasted Vegetables, Chevre, Garden Herb Pesto Aioli, Spinach Wrap (G, D, Veg)



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THE GREEN PATH | 55

Designed as a low carbon footprint menu, with health-conscious items that have been sourced as locally as possible.

Grilled House Made Sourdough Bread (G, V)

Sweet Corn Bisque (Veg)

Baby Kale Salad, Tomato, Hot House Peppers, Pepitas, Cold Pressed Canola Dressing (V)

Yam & Sweet Potato Salad
Pickled Onion, Bacon, Gherkin, Lemon Herb Crème Fraîche (D)

Seared Lake Trout, Garden Herb Pesto (S, D)

Grilled Chicken, Hot House Pepper Sauce

Bean & Corn Fritter, Local Squash Purée (V)

Roasted Broccoli, Garlic Chips (V)

Glazed Root Vegetables (V)

Ancient Grain Pilaf, Fine Herbs (G, Veg)

Berry Mousse Cake (D, G, N)

Vegan Carrot Cake, Citrus Pearls (G, V)

Seasonal Carved & Preserved Fruits (V)



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ALL AROUND THE TOWN | 58

Strathcona Market Artichoke Salad

Vine-Ripened Cherry Tomatoes, Goat Cheese, Black Olive Tapenade Dressing (D, Veg)

Organic Mixed Green Salad

Shaved Heirloom Vegetables, Local Mead Vinaigrette (Veg)

Locally Inspired Charcuterie

Pickled Vegetable, Mustards, Grilled Focaccia (G, D)

AAA Flank Steak

Steak Spice Rub, Bourbon BBQ Sauce, Grilled Red Onion

Chicken Souvlaki

Lemon Oregano, Tzatziki (D)

34 Avenue India Bazaar Paneer & Vegetable

Tikka Masala (Veg)

Saffron Rice (V)

Whipped Yukon Potato

Sour Cream (D, Veg)

Date Squares (G, D, N, Veg)

Honeycomb Cheesecake Bites (G, D, N)

Mint-Infused Seasonal Fruit Salad (V)



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GREENS & GRAINS BOWL | 53

BASE	TOPPINGS	PROTEIN	SAUCES
Select Three			
Warm Farro with Herbs (G, V)	Cherry Tomatoes	Grilled & Marinated Tofu (V)	Lemon Vinaigrette
Brown Rice (V)	Cucumber	Herb Roasted	Green Goddess (D)
Quinoa (V)	Charred Broccoli	Chicken	Miso Tahini Dressing (G)
Organic Market Greens (V)	Roasted Sweet Potato	SUBSTITUTE CHICKEN FOR:	
Arugula (V)	Marinated Garbanzo Beans Shaved	AAA Alberta Beef Flank Steak +6	
Baby Kale (V)	Radish & Carrot	Jumbo Shrimp (SF) +5	
	Sliced Almonds	Sustainable House Hot-Smoked Salmon (S)	
	Sunflower Seeds	+5	
	Crumbled Goat Cheese		
	Shaved Parmesan		
	Grilled Antipasti Vegetables		
	(D, N, Veg)		

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

All prices are subject to a service charge of 20% plus 5% GST and are valid for all events through December 2026. Subsequent years will be subject to an increase of approximately 5%. Menu items are not created in an allergen-free environment. Please advise your Catering Manager of any allergies.



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PLATED LUNCH

All prices are per person. Lunch service is a minimum of 3 courses and must include an entrée. Our lunches are designed for a minimum of 10 guests. All plated lunches include fresh bread and butter, brewed regular and decaffeinated coffee, and a selection of Lot 35 Tea.

CHOOSE ONE STARTER, ENTRÉE AND DESSERT FOR ALL GUESTS

THREE COURSE PLATED LUNCH *Priced based on Selected Entrée*

CHOOSE ONE STARTER

Additional starter may be included for 12 per person

Roasted Tomato & Fennel Soup

Goat Cheese, Basil Pesto (D, Veg)

Sweet Corn Bisque

Cold Press Canola (V)

Wedge Salad

Smoked Blue Cheese, Bacon Bits, Chive, Green Goddess Dressing (D)

Baby Spinach Salad

Roasted Pear, Shaved Candy Cane Beets, Goat Cheese, Blackberry Balsamic Dressing (D, Veg)

Organic Market Greens

Radish, Pickled Strawberries, Shaved Gouda Cheese, Spiced Sunflower Seeds, Elderflower Dressing (D, Veg)

CHOOSE ONE ENTRÉE

Herb Roasted Chicken Breast | 51

Crushed Herb Heirloom Potato, Broccolini, Carrot Purée, Oven-Dried Tomato Vinaigrette

Pan-Seared Atlantic Salmon | 53

Artichoke Puree, Fennel, Citrus, Israeli Couscous, Blistered Tomatoes, Champagne Cream Sauce (G, D, S)

Coffee Braised Alberta Beef Short Ribs | 58

Yukon Pomme Purée, Charred Carrot, Glazed Local Squash, Rosemary Jus (D)

Wild Mushroom Ravioli | 49

Grilled Cultivated Mushrooms, Parmesan, Truffle Cream, Crispy Onions (G, D, Veg)

Vegan Power Bowl | 47

Lentils, Brown Rice, Edamame Beans, Roasted Yams, Organic Kale, Mushrooms, Carrots, Charred Corn, Miso Tahini Sauce (V)

CHOOSE ONE DESSERT

Torched Lemon Meringue Tart

Mint & Berry Swirl (G, D, Veg)

Triple Chocolate Cake

Whiskey Caramel Sauce, Shattered Chocolate Bark (G, D, N, Veg)

Strawberry Cheesecake

Grapefruit-Kissed Vanilla Cream, Macerated Strawberries, Waffle Cookie (G, D, N)

Vegan Orange Chocolate Tart

Dark Chocolate Paint, Sun-Dried Citrus (V)



FAIRMONT HOTEL MACDONALD BANQUET MENU 2026



FULL DAY MEETING PACKAGES



Fairmont
HOTEL MACDONALD



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BREAKS

BRUNCH

LUNCH

FULL DAY
MEETINGS

RECEPTION

DINNER

BAR

FULL DAY MEETING PACKAGES MINIMUM OF 25 GUESTS

Prices are based per person. AM and PM Breaks are set for a maximum of 30 minutes. Minimum charge is for 25 people. Additional charge of \$130 for buffets with 10-24 people.

RIVER VALLEY | 125

BREAKFAST

Seasonal Fruit Salad (V)
Fruit-Infused Yogurt (D)
Croissants, Muffins & Danishes (G, D, N)
Scrambled Free-Range Eggs
Pork Banger Sausages
Spiced Local Potatoes
Pancakes, Maple Syrup (G, D)
Freshly Brewed Coffee, Decaffeinated Coffee & Selection of Lot 35 Tea, Assorted Juices

AM BREAK

House-Made Sweet Loaves (G, D, N)
Wildflower Honey Panna Cotta (D, V)
Seasonal Fruits (V)
Freshly Brewed Coffee, Decaffeinated Coffee & Tea
Water
Upgrade to a Themed Break for an additional 15 per person

BOARDROOM LUNCH BUFFET

Tomato & Fennel Soup with Basil Pesto (D, Veg)
Gem Caesar Salad, Shaved Parmesan, Croutons Lemon (G, D)
Heirloom Beet Salad, Organic Greens, Candied Walnuts, Honey Lemon Dressing (D, N, Veg)
Hickory Smoked Turkey Haskap Berry Aioli, Brie Cheese, Greens, Brioche Bun (G, D)
Alberta Roast Beef Caramelized Onions, Grainy Mustard, Horseradish Mayo, Soft Brioche Bun (G, D)
House Hot-Smoked Salmon Wrap Baby Greens, Lemon-Dill Cream Cheese, Pickled Red Onion, Capers (G, D, S)
Mediterranean Wrap Roasted Vegetables, Chevre, Garden Herb Pesto Aioli, Spinach Wrap (G, D, Veg)
Brownies & Blondies (G, D, N)
Freshly Brewed Coffee, Decaffeinated Coffee & Selection of Lot 35 Tea

PM BREAK

House-Baked Assorted Cookies (G, D, N)
West Coast Trail Mix (N)
Hand-Carved Seasonal Fruits
Freshly Brewed Coffee, Decaffeinated Coffee & Selection of Lot 35 Tea
Hot Chocolate
Soft Drinks
Water



BREAKFAST

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FULL DAY MEETING PACKAGES

CONTINUED - MINIMUM OF 25 GUESTS

Prices are based per person. AM and PM Breaks are set for a maximum of 30 minutes. Minimum charge is for 25 people. Additional charge of \$130 for buffets with 10-24 people.

STRATHCONA | 143

BREAKFAST

Scrambled Free Range Eggs
Avocado Toast, Tomato, Radish (G, V)
Chicken Apple Sausages
Oven-Dried Tomatoes, Herb Oil (V)
Carved Fruits & Seasonal Berries (V)
Oatmeal with Brown Sugar, Dried Fruits, Nuts & Maple Syrup (N, V)
Granola Parfaits (G, D, N, Veg)
Freshly Brewed Coffee, Decaffeinated Coffee & Tea, Assorted Juices

AM BREAK

House-Made Multigrain Granola Bars (G, D, N, Veg)
Vegetable Crudité, Corn Chips, Hummus, Naan & Green Goddess Dips (D, Veg)
Whole Fruit Display (V)
Freshly Brewed Coffee, Decaffeinated Coffee & Tea

LUNCH BUFFET

Ciabatta Bread Rolls (G)
Curried Lentil Soup (V)
Baby Kale Salad, Tomato, Pepper, Pepitas, Cold Pressed Canola Dressing (V)
Succotash Salad, Peppers, Sweet Corn, Beans, Tomato, Chipotle Dressing (Veg)
Quinoa, Couscous & Bell Pepper Salad (G, V)
Seared Sustainable Salmon, Preserved Lemon Relish
Apple Cider Chicken, Sautéed Spinach, Grilled Red Onion (S)
Mushroom Ravioli, Shaved Parmesan, Confit Cherry Tomato, Marinara Sauce, Basil (G, D, Veg)
Brown Rice Pilaf, Fine Herbs (V)
Roasted Butternut Squash & Brussels Sprouts (V)
Lemon Honey Panna Cotta (D)
Chocolate-Drizzled French Madelines (G, D, N)
Freshly Brewed Coffee, Decaffeinated Coffee & Selection of Lot 35 Tea

PM BREAK

Smoked Chicken Po'Boy, Mint, Pineapple, Sweet Chili, Brioche (G, D)
Chocolate Ganache Cake (G, D, Veg)
Vegan Carrot Cake (N, V)
Freshly Brewed Coffee, Decaffeinated Coffee & Tea
Fruit Juices, Soft Drinks & Water



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FULL DAY MEETING PACKAGES

CONTINUED - MINIMUM OF 25 GUESTS

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FESTIVAL CITY | 164

BREAKFAST

Croissants, Muffins, Cinnamon Rolls (G, D, N)
Macerated Strawberries & Yogurt (D, Veg)
Power Greens & Banana Berry Smoothies (D, Veg)
House-Smoked Salmon, Condiments (S)
Classic Eggs Benedict, Canadian Bacon,
Classic Hollandaise Sauce (G, D)
Chicken Sausages & Double-Smoked Bacon
Spiced Local Potatoes
Belgian Waffles, Maple Syrup, Berry Compote (G, D)
Freshly Brewed Coffee, Decaffeinated Coffee & Tea, Assorted Juices

AM BREAK

Assorted Glazed & Dipped Donuts & Bits (G, D, N)
House Baked Cookies (G, D, N, Veg)
Crisp Vegetables & Ranch Dip (D, Veg)
Hand Carved Melon (V)
Freshly Brewed Coffee, Decaffeinated Coffee & Tea
Flavoured Water, Soft Drinks

LUNCH BUFFET

Artisan Bread Rolls & Butter
Sweet Corn Bisque, Chive Oil (G, D)
Soba Noodle Salad, Sesame, Scallions, Green Peas, Sprouts (G, V)
Roasted Artichoke Salad Vine-Ripened Cherry Tomatoes, Goat Cheese, Black Olive Tapenade Dressing (D, Veg)

Alberta Beef Slider, Smoked Bacon, Cheddar Cheese, Ketchup, Mustard (D, G)
Grilled Chicken Slider, Brie, Pesto Aioli (D, G)
Pakora Slider, Hummus, Pickled Red Onion (G, V)
Wedge Fry Poutine, Cheese Curds, Gravy, Crispy Onions (G, D, Veg)
Lemon Meringue Tartlets (G, D, N, Veg)
Meringue-Dipped Assorted Macarons (D, N, Veg)
Honeycomb Crème Brûlée (D, Veg)
Freshly Brewed Coffee, Decaffeinated Coffee & Tea
Flavoured Water Infusions

PM BREAK

Rosemary Salted Caramel Popcorn (D, Veg)
Truffle Parmesan Popcorn (D, Veg)
Spiced Gourmet Bar Snack Mix (N)
Hard-Bite Chips (V)
Caramel Blondie (G, D, N)
Freshly Brewed Coffee, Decaffeinated Coffee & Tea
Coconut Water, Soft Drinks



FAIRMONT HOTEL MACDONALD BANQUET MENU 2026



RECEPTION





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DINNER

BAR

PASSED HORS D'OEUVRE

Prices are per item. Minimum 2 dozen per selection.

COLD

Burrata Crostini, Balsamic & Marinated Peppers (G, D, Veg)	5
Compressed Cantaloupe, Goat Cheese, Basil Crisps (D, Veg)	4.5
Vietnamese Roll, Mint, Pineapple, Julienned Peppers, Sweet Chili (V)	5
Grilled Asparagus, Whipped Ricotta, Prosciutto Chip (G, D)	5.5
Local Duck Confit Salad, Celery, Chive, Haskap Berry Jam, Tart Shell (G)	6
Tiger Shrimp Shooter, Cocktail Sauce, Confit Lemon (SF)	6
Goat Cheese & Lemon Cream Stuffed Gougere (G, D)	6
Smoked Salmon, Crème Fraîche, Caviar, Waffle Bite (G, D, S)	6.5
Foie Gras Mousse, Brioche Toast, Blackberry Jam (G, D)	6.5
Alberta Beef Tartare, Herb Crisp, Black Pepper & Truffle Aioli Mini (G,D)	6
Atlantic Lobster Rolls, Chive & Lime Aioli (G, D, SF)	7
Sweet Potato Hummus Tart, Jalapeno Relish (G, Veg)	4.5

HOT

Wild Mushroom & Parmesan Risotto Balls, Smoked Sea Salt (G, D, Veg)	5
Twice Baked Potato Croquette, Crème Fraîche, Boar Bacon, Chive (D)	5
Potato & Kale Pakora, Mint Coriander Chutney (V)	4.5
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 & Birch 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)	7
Beef Wellington En Croute (G, D)	7
Lobster Paella Bites, Paprika, Saffron Lemon Aioli (SF, D, G)	7

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

All prices are subject to a service charge of 20% plus 5% GST and are valid for all events through December 2026. Subsequent years will be subject to an increase of approximately 5%. Menu items are not created in an allergen-free environment. Please advise your Catering Manager of any allergies.



BREAKFAST

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RECEPTION STATIONS MINIMUM OF 40 GUESTS

Prices are based per person. Minimum charge is for 40 people.
Additional charge of \$130 for stations with fewer than 40 people.

PACIFIC RIM | 47

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 | 39

Carne Asada: Grilled Flank Steak, Charred Scallion, Smoked Paprika & Lime Sauce

Chicken Tinga: Chipotle Braised Pulled Chicken & Sweet Onion Confit

Roasted Corn & White Bean Stew (V)

Soft Shell Taco, Jicama Slaw, Guacamole, Lime Crema

House Fried Corn Chips

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

CHARCUTERIE & CHEESE BAR | 37

Artisanal Cheese Board

Aged White Cheddar, Brie, Blue Cheese, Grapes, Assorted Spiced Nuts, Fig Jam, Walnut Raisin Crisps
Grilled Baguette (G, D, N)

Locally Inspired Cured Meat Display

Local Meat Selection
House-Made Pickled Vegetables, Pickled Spiced Red Bell Peppers, Seasonal Fruit
Chutney, Artisanal Flavoured Mustards, Herb Flatbread (G, N)

PEKING DUCK STATION | 37

72 Hour House-Made Duck, Steamed Bao Bun, Pickled Cucumber, Cilantro, Scallions, Hoisin, Sriracha, Prawn Crackers, Fortune Cookies (G)

OYSTER BAR | 43

Freshly Shucked Oysters on Ice

Lemon, Mignonette Sauce, Tabasco & Horseradish (SF)



BREAKFAST

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RECEPTION STATIONS CONTINUED - MINIMUM OF 40 GUESTS

Prices are based per person. Minimum charge is for 40 people.
Additional charge of \$130 for stations with fewer than 40 people.

DOLCE FAR NIENTE | 33

Assorted Focaccia, Ciabatta & Breadsticks (G)
Assorted Salami & Marinated Olives
Burrata & Mozzarella, Basil & Sea Salt (D, Veg)
Extra Virgin Olive Oil & Aged Balsamic Vinegar
Wild Mushroom Arancini (G, D)
Bruschetta, White Bean & Artichoke Spreads (Veg)

COAST TO COAST | 57

Freshly Shucked Canadian Oysters (SF)
Poached Tiger Shrimp, Snow Crab Legs,
Marinated PEI Mussels (SF)
Sustainably Sourced House Hot-Smoked Salmon,
Locally Made Gravlax (S)
Lemon Cheeks, Champagne Mignonette, Pickled
Onions, Capers, Tabasco, Horseradish
Marie-Rose Sauce (D)
Cocktail Sauce



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CARVING STATIONS - CHEF ATTENDED

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 (per two hours).

SLOW ROASTED BEEF STRIPLOIN | 27

Assorted Mustards, Warm Mini Rolls, Red Wine Jus (G)

ALBERTA PRIME RIB | 31

Assorted Mustards, Warm Mini Rolls, Red Wine Jus (G)

WHOLE TURKEY | 23

Cranberry Mayo, Gravy, Mini Buns (G, D)

WHOLE SALT-BAKED SALMON | 25

Fennel & Citrus Slaw, Saffron Lemon Aioli, Fig & Nut Crisps (G, D, S)

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

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BREAKFAST

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DESSERT STATIONS

Allow our talented culinary team to prepare the freshest local and seasonal offerings right in front of your guests! Minimum charge is for 40 people. Prices are based per person. For chef attended stations, one Chef Attendant is required per 100 guests (per two hours).

SWEET TOOTH

LONG-TABLE DESSERT | 33

Includes selection of fruit coulis and sweet sauces

Assorted Cakes, Squares, Tarts, 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, N)
Veg) Accompanied by: Chantilly Cream & Caramel Sauce, Chocolate Curls, Fruit Coulis

MACARON TOWER

50 PIECES | 250

100 PIECES | 475

Seasonal Flavours, Including: Vanilla, Raspberry, Chocolate, Pistachio (N, D)

MILLEFOGLIE | 43

Italian Pastry Cream, Puff Pastry, Fresh Fruit & Berries, Sugar Dust (G, D, N)

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



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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. Maximum service time of 2 hours.

CHICKEN WING STATION | 36

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

SLIDERS | 35

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

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

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

Yukon Gold Fries

Tomato Ketchup

POUTINE BAR | 32

Roasted Chicken, Crispy Fries
Cheese Curds (D)
Traditional Gravy (G, 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

FLATBREAD | 35

Margarita
Basil, Mozzarella, Tomato (G, D)

Supreme
Pepperoni, Olives, Bell
Peppers, Onions (G, D)



FAIRMONT HOTEL MACDONALD BANQUET MENU 2026



DINNER





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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
Cauliflower Purée, Shaved Baby Vegetables (SF, D)

Coronation Quiche | 16
Spinach, Beans, Tarragon, Petite Salad, Heirloom Tomato Gastrique (Veg, G, D)

Alberta AAA Beef Carpaccio | 21
Shaved Parmesan, Chive, Truffle Aioli, Organic Greens, Crostini (G, D)

SOUP

Truffle White Bean Velouté | 16
Local Boar Bacon Crisps (D)

Wild Mushroom Bisque | 15
Grilled Mushrooms, Parsley Oil, Crème Fraiche (D, Veg)

Butternut Squash & Green Apple Bisque | 15
Honey Compressed Apple, Crème Fraiche (D, Veg)

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

SALAD

Baby Gem Salad | 16
Endives, Cara Cara Orange, Whipped Chevre Cheese, Pomegranate Dressing (D)

Roasted Beet Salad | 17
Shaved Fennel, Pepper Greens, Crispy Shallot, Herb Crème Fraiche Dressing (D, Veg)

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



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PLATED DINNER CONTINUED

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ENTRÉES

FIELD

Black Truffle & Ricotta Sacchetti Pasta | 45

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

Grilled Cauliflower | 44

Cous Cous, Squash Purée, Smoked Almonds, Red
Pepper Romesco, Caramelized Shallot (N, G, V)

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,
Fennel Lemon Emulsion (D, S)

RANCH

Pan-Seared Chicken Supreme | 51

Fire-Roasted Vegetables, Herb Potato Gratin,
Calvados Chicken Jus (D)

Apple Cider Brined Roasted

Half Chicken | 56

Fried Rosemary Polenta, Summer
Squash, Mustard Demi Glace (D)

Lot 35 Tea Braised Beef Short Ribs | 63

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

Slow Roasted Tenderloin

AAA Alberta Beef | 69

Sakura Pork | 59

Potato Rosti, Root Vegetables, Heirloom
Carrot Purée, Haskap Berry Jus (D)

Alberta Lamb Rack | 75

Coriander Farro 'Risotto', Charred Eggplant
& Leek, Jus (G, D)

DESSERT

Blueberry Lemon Cheesecake | 16

Chocolate Pistachio Tuille (G, D, N)

Tiramisu | 16

Chocolate Cigar, Candied Citrus (G, D, N)

Double Chocolate Hazelnut Cake | 17

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

Warm Sticky Toffee Date Pudding | 16

Vanilla Bean Ice Cream, Whiskey Caramel
Sauce, Anglaise, Chantilly (G, D, N)

Lemoncello Tart | 16

Burnt Honey Meringue, Berry Dust (G,D)



INTERMEZZO

INTERMEZZO COURSE | 6

Raspberry Sorbet (V)

Champagne Sorbet (V)

Blackberry Lemon Sorbet (V)

CHEF CHOICE FROMAGERIE

Locally Inspired Cheese Course 17 / person

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



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DINNER À LA CARTE

Price 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

Cucumber, Celery, Carrot & Cheese Sticks

Ranch Dressing (D, Veg)

CHOOSE ONE ENTRÉE

Chicken Dinner

Pan Seared Chicken Breast, Corn & Peas,

Mashed Potatoes (D)

Penne Pasta

Tomato Sauce & Shredded Alberta Beef Shortrib (G)

Crispy Chicken Fingers

Homemade Fries & Plum Sauce (G, D)

CHOOSE ONE DESSERT

Fruit Salad

Fresh Seasonal Berries (V)

Milk Chocolate Mousse Cup

Chocolate Shavings (D)

Chocolate Brownie

Vanilla Ice Cream (G, D, N)

CHOOSE ONE BEVERAGE

Milk (D)

Apple or Orange Juice

Apple Sparkle

Unsweetened Apple Juice &
Sparkling Water (V)



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DINNER BUFFET

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All dinner buffets can be served family style with an additional cost of \$15 per person. Maximum table setting of 8 people per table for family style.

CASTLE ON THE RIVER | 121

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, House Hot Smoked Salmon, Honey Mussels, Crab Legs, House Pickles, Mignonette, Marie Rose Sauce, Hot Sauce, Lemons, Capers (S, SF)

Honey-Glazed Chicken Supreme

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 Medley

Red Onions, Grainy Mustard (V)

Lemon Meringue Tart (G, D, Veg)

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

Chocolate Pot De Crème (D, Veg)

Hand Carved Fruits (V)



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DINNER BUFFET CONTINUED

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ZERO-GRAIN | 116

GLUTEN-FREE BUFFET

Butternut Squash & Green Apple Bisque (Veg)

Quinoa Salad

Toasted Almonds, Dried Cranberries,
Feta Cheese, Chive, Herb Pesto (D, Veg)

Salt Roasted Beet Salad

Orange, Fennel, Goat Cheese, Pickled Onion (D, Veg)

Zucchini & Eggplant Antipasti

Grilled Onion Salad, Pea Shoots (V)

Marinated Artichoke Heart & Cherry Tomato Salad

Olives, Baby Basil, Aged Balsamic Vinegar,
First Pressed Olive Oil (V)

Sustainable Atlantic Seared Salmon

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

Alberta Beef Short Ribs

Rosemary Jus

Lemon & Garlic Grilled Chicken Supreme

Pink Peppercorn Cream Sauce (D)

Roasted Root Vegetables (V)

Lentil & Wild Rice Pilaf (V)

Blueberry Crème Brûlée (D, Veg)

Orange Chocolate Torte (D, Veg)

Coconut Panna Cotta (V)

Haskap Berry Compote



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DRAGON BOAT | 110

Sweet Corn Chowder

Scallion (Veg)

Chopped Salad

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

Vietnamese Rolls

Crunchy Vegetables, Sweet Chili Sauce (V)

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 & Scallion

Vegetarian Pad Thai

Julienne Vegetables, Sweet & Sour Sauce (Veg, N)

Steamed Asian Greens

Garlic, Ginger (V)

Matcha Green Tea Cake (D, Veg)

Minted Watermelon Salad
Toasted Coconut (V)

Coconut Mango Rice Pudding (D, Veg)



BREAKFAST

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DINNER BUFFET CONTINUED

At Fairmont Hotel Macdonald we want to ensure you enjoy the best quality possible. To ensure this happens, we do not recommend that buffets are on display for longer than a period of 2 hours, buffets are for consumption at the hotel and cannot be taken home. All prices are per person. Minimum charge is for 25 people. Additional charge of \$120 for buffets with 10-24 people. All dinner buffets include freshly baked artisan breads, freshly brewed regular and decaffeinated coffee, and a selection of Lot 35 Tea.

All dinner buffets can be served family style with an additional cost of \$15 per person. Maximum table setting of 8 people per table for family style.

INDIAN BUFFET | 131

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)

Coconut Rice Pudding (D, N, Veg)

Mango & Pistachio Mousse (D, G, N, Veg)

Gulab Jamun (D, N, Veg)

Ras Malai (D, N Veg)

Sliced Fresh Fruits & Seasonal Berries (V)

Chef Silvan's Hand-Crafted Chai Tea (D, Veg)



FAIRMONT HOTEL MACDONALD BANQUET MENU 2026

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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.

Mezzacorona Pinot Grigio (Italy) | 65

The popular Mezzacorona Pinot Grigio is a crisp white wine with aromas of pear, citrus and melon. The citrus-forward palate is light-bodied, with a refreshing acidity.

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.



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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 flavors, 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.

Laroche Pinot Noir (France) | 69

Laroche Pinot Noir is a bright, elegant red wine showing lively aromas of fresh cherries, wild strawberries, and subtle floral notes. On the palate it is light to medium-bodied, offering juicy red-berry flavours balanced by gentle acidity and smooth, velvety tannins. Hints of soft spice and a delicate earthiness add depth without overpowering its naturally fresh character.

Our Story Cabernet Merlot (Canada) | 69

Ruby wine is smooth with lovely dark chocolate and raspberry notes. Medium bodied with silky tannins.



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SPARKLING & CHAMPAGNE SELECTION

Villa Marchesi Prosecco (Italy) | 60

Villa Marchesi Prosecco is light, crisp, and easy-drinking — a bright, floral-leaning sparkling wine. Its aroma tends toward white blossoms or floral tones, with fruit notes like green apple, grape, citrus, and sometimes pear or light tropical hints.

Henkell Blanc de Blanc (France) | 55

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 Clicquot Réserve Cuvée (France) | 220

Veuve Clicquot's Reserve-style Champagne pours a bright golden-yellow with fine, persistent bubbles. On the nose it offers a mix of white- and yellow-fruited aromas think pear, white peach, and apple layered with more complex notes of brioche or toasted pastry, light citrus like mandarin or grapefruit zest, and subtle hints of vanilla or dried fruit from its reserve-wine and lees aging.

Dom Pérignon 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.



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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 | 22

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)

Wedgewood 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 | 15

Seedlip Grove 42, Orange, Brown Sugar, Ginger Beer

Creamy Lemonade | 15

Beckett's 27 Coconut Cask, Coconut Milk, Lemon Juice, Honey, Sparkling Water

Inspired Chocolate Martini | 17

Solbru Focus + Inspire Botanical, Almond Milk, Chocolate Syrup, Dairy Free Cream

Capital E | 17

Seedlip Garden 108, Green Apple, Cucumber Cordial, Fresh Lime, Basil, Club Soda

Blueberry Lemonade | 15

Blueberries, Freshly Squeezed Lemon Juice, Simple Syrup, Vivreau Still Water



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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	8 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	12 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 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.



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BEVERAGE SERVICE

Non Alcoholic Package | price based per person

1 Hour Package | 16 per person

2 Hour Package | 25 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

Zero-Proof Spirits | Host Bar 7 per drink | Cash Bar 8 per drink

The Spirit of Bourbon

HP Juniper Single Malt

Captain Morgan Spiced Gold 0.0

Tanqueray 0.0

Seedlip Garden 108

Sobrii O-Tequila

Zero-Proof Beers | Host Bar 7 per drink | Cash Bar 8 per drink

Collective 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 8 per drink

Ariel - Chardonnay

Ariel - Cabernet Sauvignon

Henkel Trocken Zero Sparkling

Deinhard Zero Riesling Wolf Blass Zero Shiraz

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