



FAIRMONT HOTEL MACDONALD

# BANQUET 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 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.



EXECUTIVE CHEF, JOHN LANCE

BREAKFAST

BREAKS

BRUNCH

LUNCH

FULL DAY  
MEETINGS

RECEPTION

DINNER

BAR





# 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)

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





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## BREAKFAST BUFFET

CONTINUED

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## RIVER ROAD | 45

Chilled Orange &amp; Apple Juice (V)

Seasonal Fruit Smoothie (D, V)

Butter Croissants, Danishes &amp; 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 &amp; 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 &amp; 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

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### 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

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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

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### 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 Crudit� 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

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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

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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

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## 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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## LUNCH 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 \$130 for buffets with 10-24 people. All lunch buffets include freshly brewed regular and decaffeinated coffee, and a selection of Lot 35 Tea.

## GREENS &amp; GRAINS BOWL | 53

## BASE

Select Three

Warm Farro with Herbs (G, V)  
Brown Rice (V)  
Quinoa (V)  
Organic Market Greens (V)  
Arugula (V)  
Baby Kale (V)

## TOPPINGS

Cherry Tomatoes  
Cucumber  
Charred Broccoli  
Roasted Sweet Potato  
Marinated Garbanzo Beans Shaved  
Radish & Carrot  
Sliced Almonds  
Sunflower Seeds  
Crumbled Goat Cheese  
Shaved Parmesan  
Grilled Antipasti Vegetables  
(D, N, Veg)

## PROTEIN

Grilled & Marinated Tofu (V)  
Herb Roasted  
Chicken  
SUBSTITUTE CHICKEN FOR:  
AAA Alberta Beef Flank Steak +6  
Jumbo Shrimp (SF) +5  
Sustainable House Hot-Smoked Salmon (S)  
+5

## SAUCES

Lemon Vinaigrette  
Green Goddess (D)  
Miso Tahini Dressing (G)

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



BREAKFAST

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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)

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## FULL DAY MEETING PACKAGES





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## 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,Veg)  
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

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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 Crudit , 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, Saut ed 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

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.

### 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

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# RECEPTION





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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

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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)

## PEKING DUCK STATION | 37

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

## 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)

## OYSTER BAR | 43

Freshly Shucked Oysters on Ice

Lemon, Mignonette Sauce, Tabasco  
& Horseradish (SF)

## CHARCUTERIE &amp; 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)

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## RECEPTION STATIONS CONTINUED - MINIMUM OF 40 GUESTS

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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 Gravlox (S)  
Lemon Cheeks, Champagne Mignonette, Pickled  
Onions, Capers, 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



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## CARVING STATIONS - CHEF ATTENDED

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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)

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## DESSERT STATIONS

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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, Veg) Accompanied by: Chantilly Cream & Caramel Sauce, Chocolate Curls, Fruit Coulis

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

#### 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)

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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)

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# 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

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**

## 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)



BREAKFAST

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## INTERMEZZO

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### 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)

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





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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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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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## DINNER BUFFET

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 \$130 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.**

### 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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## 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**

Juliened 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 &amp; Condiments (G, D, SF, S)

**Maki Sushi Station**

Dynamite Roll, Spicy Tuna Roll, California

Roll, Pickled Ginger &amp; Wasabi (G, S)

**Braised Sweet & Sour Chicken****Fried Rice**

Green Pea, Onion &amp; Scallion

**Vegetarian Pad Thai**

Julienne Vegetables, Sweet &amp; 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)

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## 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 &amp; 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)

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# BAR





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## WHITE WINE SELECTION

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### **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

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### **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

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### **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 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.



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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)

### **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** | 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

	<b>HOST BAR</b> Subject to taxes & fees.	<b>CASH BAR</b> Includes taxes & fees.
<b>Premium Tier (1 oz)</b> 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
<b>Luxury Tier (1 oz)</b> 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
<b>Domestic Beers</b> Molson Canadian, Coors Banquet, Coors Light, Millers Genuine Draft	9 per drink	12 per drink
<b>Imported Beers</b> Dos Equis, Heineken, Belgian Blue Moon	10 per drink	13 per drink
<b>Coca-Cola Soft Drinks, Juices and Mineral Water</b>	6 per drink	7.5 per drink
<b>Non Alcoholic Beer/Cider</b> Heineken 0.0	7 per drink	8 per drink
<b>House Wine (5 oz)</b>	13 per drink	17 per drink
<b>Liqueurs and Cognacs (1 oz)</b> Hennessy, Grand Marnier, Amaretto, Kahlua, Courvoisier VSOP Cointreau, Baileys Irish Cream	12 per drink	15 per drink
<b>Local Micro Brewery (cans)</b>	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 0-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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