

FAIRMONT HOTEL MACDONALD

WEDDING MENUS



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

Now and Forever.

Since 1915, Fairmont Hotel Macdonald has been home to Edmonton's most distinctive and celebrated occasions. Whether it's a milestone 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 to Fairmont Hotel Macdonald.



EXECUTIVE CHEF, JOHN LANCE



FAIRMONT HOTEL MACDONALD WEDDING MENUS 2026

RECEPTION





PASSED HORS D'OEUVRES

Prices are per item. Minimum 2 dozen per selection.

COLD

Burrata Crostini, Balsamic & Marinated Peppers (G, D, Veg)	5
Compressed Watermelon, Goat Cheese, Basil Crisp (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
Alberta Beef Tartare, Herb Crisp, Black Pepper & Truffle Aioli (G, D)	6
Mini 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 Fraiche, Boar Bacon, Chive (G, 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



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)

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)



RECEPTION STATIONS CONTINUED - MINIMUM OF 40 GUESTS

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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)

OYSTER BAR | 43

Freshly Shucked Oysters on Ice
Lemon, Mignonette Sauce, Tabasco &
Horseradish (SF)

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



CARVING STATIONS

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)



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).

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)

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)



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 WEDDING MENUS 2026

DINNER





WEDDING PLATED DINNER

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

GRANDEST OF LOVE | 137

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

APPETIZERS

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

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

INTERMEZZO

Champagne Sorbet (V)

ENTREES

Guest Choice of

Slow Roasted AAA Alberta Beef Tenderloin
Potato Rosti, Root Vegetables, Heirloom Carrot Puree,
Haskap Berry Jus (G)

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

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

DESSERT

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



PLATED DINNER

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

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

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

HOT APPETIZER

Pan-Seared Diver Scallop | 26
Cauliflower Purée, Shaved Baby Vegetables, 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 (D, G, 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)



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)

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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 pc 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 | 51
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
Potato Rosti, Root Vegetables, Heirloom Carrot Purée, Haskap Berry Jus (D)

Sukura 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)

Dark 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 ENHANCEMENT RECOMMENDATIONS

Locally Inspired Cheese Course 17 / person

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



DINNER À LA CARTE

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

KIDS CORNER | 29

CHOOSE ONE APPETIZER

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

CHOOSE ONE ENTRÉE

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

CHOOSE ONE DESSERT

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

CHOOSE ONE BEVERAGE

Milk (D)
Apple Sparkle (V)
Unsweetened Apple Juice & Sparkling Water



WEDDING BUFFETS

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

A GRAND ROMANCE | 139

COLD

Assorted Artisan Rolls, Whipped Butter (G, D)

Urban Organic Greens, Dried Berries, Fennel, Candied Walnuts, Hotel Macdonald Honey Lemon Vinaigrette (Veg, N)

Baby Heirloom Beet Salad, Orange Supremes, Fennel Goat Cheese, Puffed Grains, Citrus Dressing (D, G, Veg)

Albacore Tuna Nicoise Salad (S)

Seasonal Grilled & Roasted Vegetables & Antipasti (V)

Canadian Cheese Board, Grilled Baguette, Dried Fruits & Nuts (G, D, N)

Locally Inspired Charcuterie Platter, Pickles, Olives & Condiments

HOT

Pan Seared Atlantic Salmon, Trout Roe Chive Beurre Blanc (D, S)

Roasted Chicken Supreme, Pommery Jus
Alberta Beef Striploin, Horseradish, Grainy Mustard & Red Wine Jus

Foraged Mushroom Ravioli, Toasted Pine Kernels, Truffle Cream (G, D, N, Veg)

Buttermilk Whipped Potatoes (D, Veg)

Honey Glazed Roasted Root Vegetables, Fine Herbs (Veg)

Maple Squash, Toasted Pepitas (V)

DESSERTS

Desserts are based on 3 pieces per person

Vanilla Bean Cheesecake (D, G, Veg)

Chocolate Pot De Crème (D, G, Veg)

Lemon Meringue Tartlets (D, G, Veg)

Haskap Berry Panna Cotta (D, Veg)

Carved Melon (V)



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INDIAN WEDDING BUFFET | 131

COLD

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)

HOT

Butter Chicken
Black Cardamom-Infused Rich Tomato Gravy (D)
Lamb Rogan Josh
Aromatic Lamb Curry With Broiled Spices
Jackfruit Biryani (D, Veg)
Marinated Jackfruit, Saffron-Infused
Basmati Rice
Aloo Gobi (V)
Cauliflower, Potato, Cumin, Turmeric
Dal Makhani (D, Veg)
Lentils, Spices, Butter & Cream
Jeera Rice (D, Veg)
Naan Bread & Roti (D, G, Veg)

DESSERTS

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



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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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DRAGON BOAT | 110

Sweet Corn Chowder

Scallion (D, 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)



WEDDING 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

Haskap Berry Compote



WEDDING PACKAGES

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

LUXE | 193

INCLUDES THE FOLLOWING PER PERSON | 3 drink tickets, 3 passed canapés, 3-course a la carte dinner and 1 late night station.

PASSED CANAPES

Grilled Asparagus, Whipped Ricotta, Crostini,
Prosciutto Chip (G, D)

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

Wild Mushroom & Parmesan Risotto Balls,
Smoked Sea Salt (G, D, Veg)

SOUP OR SALAD

Select One

Lobster Bisque
Atlantic Lobster Meat, Prawn Cracker, Chili Oil (G, D,

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

ENTREES

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

Roasted Haida Gwaii Black Cod
Du Puy Lentil Cassoulet, Grilled Asparagus, Fennel Lemon
Emulsion (D, S)

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

DESSERT

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

LATE NIGHT STATION

Select One. Served at 50% of guest attendance.

Crispy Chicken Wings
Crudité & Dips (D)

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

Poutine Bar
Gravy, Cheese Curds, House-Made Fries (G, D)

BAR

As part of your package, each guest is invited to enjoy three drink tickets. These tickets can be redeemed for a selection of premium spirits, refreshing domestic beers, and thoughtfully curated wines from our handpicked offerings

Liquor (1 oz): Tito's Vodka, Beefeater Gin, Bacardi Superior Rum, Villa One Silver Tequila, Jim Beam Rye, The Famous Grouse, Bayou Dark Rum, Canadian Club, Bearface Whisky, Martini & Rossi Vermouth

Beer: Molson Canadian, Coors Banquet, Coors Light, Millers Genuine Draft Alley Kat Scona Gold, Alley Kat New Moon Hazy Pale Ale, Dos Equis, Heineken, Belgian Blue Moon, Amstel Ultra

Wines: Heron Bay Sauvignon Blanc, Mezzacorona Pinot Grigio, Heron Bay Cabernet Sauvignon, Matua Pinot Noir

Sparkling: Villa Marchesi Prosecco



WEDDING PACKAGES

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

ELEGANCE | 179

INCLUDES THE FOLLOWING PER PERSON | 3 drink tickets, 3 passed canapés, 3-course a la carte dinner and 1 late night station.

PASSED CANAPES

Compressed Cantaloupe,
Goat Cheese, Basil Crisp (D, Veg)

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

Wild Mushroom & Parmesan Risotto Balls,
Smoked Sea Salt (G, Veg)

SOUP OR SALAD

Select One

Wild Mushroom Bisque
Grilled Mushrooms, Parsley Oil, Crème Fraîche (D, Veg)

Peach & Burrata
Honey-Roasted Peaches, Macerated Figs, Burrata, Candied
Hazelnut, Baby Kale, XVOO (D, N, Ve)

INTERMEZZO

Raspberry Sorbet (V)

ENTREES

Lot 35 Tea Braised Beef Short Ribs
Baby Vegetables, Mascarpone Whipped Sweet Potato,
Merlot Demi-Glace (D)

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

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

DESSERT

Honeycomb Crème Brûlée
Glazed French Madeline, Fresh Berries (D, G, Veg)

LATE NIGHT STATION

Select One. Served at 50% of guest attendance.

Crispy Chicken Wings
Crudité & Dips (D)

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

Poutine Bar
Gravy, Cheese Curds, House-Made Fries (G, D)

BAR

As part of your package, each guest is invited to enjoy three drink tickets. These tickets can be redeemed for a selection of premium spirits, refreshing domestic beers, and thoughtfully curated wines from our handpicked offerings

Liquor (1 oz): Tito's Vodka, Beefeater Gin, Bacardi Superior Rum, Villa One Silver Tequila, Jim Beam Rye, The Famous Grouse, Bayou Dark Rum, Canadian Club, Bearface Whisky, Martini & Rossi Vermouth

Beer: Molson Canadian, Coors Banquet, Coors Light, Millers Genuine Draft, Alley Kat Scona Gold, Alley Kat New Moon Hazy Pale Ale, Dos Equis, Heineken, Belgian Blue Moon, Amstel Ultra

Wines: Heron Bay Sauvignon Blanc, Mezzacorona Pinot Grigio, Heron Bay Cabernet Sauvignon, Matua Pinot Noir

Sparkling: Villa Marchesi Prosecco



BAR





WHITE WINE SELECTION

Penfolds Chardonnay (Australia) | 61

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

Gunderloch Riesling (Germany) | 66

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

Montes Sauvignon Blanc (Chile) | 65

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

Heron Bay Sauvignon Blanc (Canada) | 55

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

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



RED WINE SELECTION

Antinori Peppoli Chianti Classico (Italy) | 85

A food-friendly Chianti Classico made on the historic Peppoli 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.



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 Perignon Vintage Champagne (France) | 550

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



SIGNATURE COCKTAILS

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

Empire Signature Old Fashioned | 2
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

Inspire Chocolate Martini | 17
SOLBRU FOCUS + INSPIRE Botanical, Almond Milk,
Chocolate Syrup, Dairy Free Cream

Captial E | 17
Seedlip Garden 108, Green Apple, Cucumber
Cordial, Fresh Lime, Basil, Club Soda

Blueberry Lemonade | 1
Blueberries, Freshly Squeezed Lemon Juice,
Simple Syrup, Vivreau Still Water



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 Mol 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	7.50 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, Bailey's Irish Cream	12 per drink	15 per drink
Local Brewery (cans)	12 per drink	15 per drink

We follow ProServe guidelines (1 oz pours).

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

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

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

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

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



BEVERAGE SERVICE

Non-Alcoholic Package | price based per person

1 hour Package | 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

Bluff Rum

Tanqueray 0.0

Seedlip Garden 108

Beckett's 27 Coconut Cask

Sobrii 0-Tequila

Solbru Focus + Inspire Botanical

Zero-Proof Beers & Ciders

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

Teetotaler White

Ariel - Cabernet Sauvignon

Henkel Trocken Zero Sparkling

Deinhard Zero Riesling Wolf Blass Zero Shiraz

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