

FAIRMONT HOTEL MACDONALD

# WEDDING MENUS





FAIRMONT HOTEL MACDONALD WEDDING MENUS 2025

# RECEPTION





## PASSED HORS D'OEUVRES

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Prices are per piece. Minimum 2 dozen per selection. \*Indicates signature item.

### COLD

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

### HOT

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



## 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 | 45

Based on 4pcs per person

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

Dynamite & California Rolls (G, S, SF)

Assorted Nigiri (S, SF)

Steamed Edamame, Sesame, Sea Salt (V)

Pickled Ginger, Wasabi, Soy Sauce (G)

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

### PEKING DUCK STATION | 31

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

### OYSTER BAR | 41

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

### DOLCE FAR NIENTE | 30

Assorted Focaccia, Ciabatta & Breadsticks (G)

Assorted Salami & Marinated Olives

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

Extra Virgin Olive Oil & Aged Balsamic Vinegar

Mushroom & Prosciutto Sicilian Arancini (G, D)

Bruschetta, White Bean & Artichoke Spreads (Veg)

### TACO STAND | 37

Carne Asada, Grilled Flank Steak,

Charred Scallion, Smoked Paprika

Chicken Tinga, Chipotle Pulled

Chicken & Caramelized Onions

Roasted Corn & White Bean Stew (V)

Soft Shell Taco, Jicama Slaw, Guacamole, Sour Cream,  
Pico de Gallo Salsa, Sour Cream, Corn Chips (G, D)

### CHARCUTERIE & CHEESE BAR | 34

Artisanal Cheese Board

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

Assorted Artisanal Cold Cut Board

Local Meat Selection

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

Artisanal Flavoured Mustards,  
Herb Flatbread (G, N)

### COAST TO COAST | 55

Freshly Shucked Canadian Oysters (SF)

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

Lemon, Cracked Pepper Mignonette,  
Tabasco, Horseradish

Marie-Rose Sauce (D)

Cocktail Sauce

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



## STATIONS MINIMUM ORDER OF 60% OF TOTAL RECEPTION GUESTS

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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. Minimum order of 60% of the group required for carving stations.

### CARVING STATIONS

#### SLOW ROASTED BEEF STRIPLOIN | 27 PP

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

#### ALBERTA PRIME RIB | 31 PP

Crusty Rolls & Mushroom Jus (G)

#### WHOLE TURKEY | 21 PP

Cranberry Mayo & Mini Buns (G)

#### WHOLE SALT-BAKED SALMON | 25 PP

Fennel & Citrus Slaw

Lemon Aioli & Pumppernickel Crisps (G, S)

### DESSERT STATIONS

#### LONG-TABLE DESSERT | 33

Includes selection of fruit coulis and sweet sauces

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

#### FLAMBÉ STATION\* | 29

MADE LIVE TO ORDER

CHOOSE ONE OF THE FOLLOWING OPTIONS

Bananas Foster, Cherries Jubilee, Crêpes Suzette (G, D, Veg)

Accompanied by: Chantilly Cream & Caramel Sauce,

Chocolate Curls, Fruit Coulis

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

#### MACARON TOWER

50 PIECES | 250

100 PIECES | 475

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



## LATE NIGHT ENHANCEMENTS

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

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

### CHICKEN WING STATION | 35

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

### POUTINE BAR | 30

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

### SLIDERS | 35

Alberta Beef Slider, Bacon, Cheddar,  
Ketchup, Mustard (D, G)  
Pulled Chicken Slider, Pickle,  
Lemon Mayo (D, G)  
Pakora, Hummus, Pickled Red Onion,  
Hummus (G, V)  
Yukon Golden Fries  
Tomato Ketchup

### 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



FAIRMONT HOTEL MACDONALD WEDDING MENUS 2025

# DINNER





## WEDDING PLATED DINNER

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

### LOVE STORY | 131

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

#### PLATED APPETIZER

##### **Alberta AAA Beef Carpaccio**

Shaved Parmesan, Chive, Truffle Aioli, Crostini (G, D)

#### SOUP

##### **Lobster Bisque**

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

#### INTERMEZZO

##### **Champagne Sorbet (V)**

#### ENTRÉE

*Guest entrée pre-selection.*

##### **Slow Roasted Tenderloin AAA Alberta Beef**

Potato Rosti, Root Vegetables, Heirloom Carrot Puree, Haskap Berry Jus

##### **Pan-Seared Sustainable Salmon**

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

##### **Black Truffle & Ricotta Sacchetti Pasta**

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

#### DESSERT

##### **Dark Chocolate Hazelnut Cake**

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



## PLATED DINNERS 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**

**CHOOSE ONE SOUP, SALAD AND/OR APPETIZER  
ENTRÉE & DESSERT FOR ALL GUESTS****PLATED APPETIZER****Pan-Seared Diver Scallop | 26**

Caramelized Parsnip Purée, Shaved Baby Vegetables

**English Pea Quiche | 15**

Caramelized Parsnip Purée, Shaved Baby Vegetables (G)

**Alberta AAA Beef Carpaccio | 19**

Shaved Parmesan, Chive, Truffle Aioli, Crostini (G, D)

**SALAD****Baby Gem Salad | 16**

Endives, Cara Cara Orange, Blue Cheese  
Pomegranate Dressing (G, D)

**Roasted Beet Salad | 17**

Fennel, Pepper Greens, Crispy Shallot,  
Tarragon Crème Fraiche Dressing  
(D, Veg)

**Peach & Burrata | 18**

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

**SOUP****Honeyed Parsnip Velouté | 14**

Focaccia Chip, Whipped Ricotta (D, Veg)

**Wild Mushroom Bisque | 15**

Grilled Mushrooms, Parsley,  
Crème Fraiche (Veg)

**Spiced Pumpkin Soup | 14**

Chive Crème Fraiche,  
Pickled Red Onion (D, Veg)

**Lobster Bisque | 19**

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



## PLATED DINNERS 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)

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

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

*Add Grilled 2pc Prawns Or Chicken Breast +10*

## WATER

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

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

## RANCH

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

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

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

## Slow Roasted Tenderloin

**AAA Alberta Beef** | 67

**Sakura Pork** | 59  
Potato Rosti, Root Vegetables, Heirloom Carrot  
Puree, Haskap Berry Jus

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

## DESSERT

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

**Tiramisu** | 16  
Almond Praline, Candied Citrus (G, D, N)

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

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

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



## INTERMEZZO

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### INTERMEZZO COURSE | 6

Blackberry Mead Granite (Veg)

Raspberry Sorbet (V)

Champagne Sorbet (V)

Local Gin & Tonic With Lime Granite (V)

### CHEF-CHOICE FROMAGERIE

Locally Inspired Cheese Course 16 / person

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



## DINNER À LA CARTE

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

### KIDS CORNER | 31

#### CHOOSE ONE APPETIZER

**Homemade Chicken Noodle Soup** (G)

**Veggies & Dip** (D, Veg)

Cucumber, Celery, Carrot & Cheese Sticks  
Ranch Dressing

#### CHOOSE ONE ENTRÉE

**Chicken Dinner** (D)

Pan Seared Chicken Breast, Corn & Peas,  
Mashed Potatoes

**Penne Pasta** (G)

Tomato Sauce & Shredded Alberta Beef Shortrib

**Crispy Chicken Fingers** (G, D)

Homemade Fries & Plum Sauce

#### CHOOSE ONE BEVERAGE

**Milk** (D)

**Apple or Orange Juice**

**Apple Sparkle**

Unsweetened Apple Juice &  
Sparkling Water

#### CHOOSE ONE DESSERT

**Fruit Salad** (V)

Fresh Seasonal Berries

**Milk Chocolate Mousse Cup** (D)

Chocolate Shavings

**Chocolate Brownie** (G, D, N)

Vanilla Ice Cream



## 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 | 134

Assorted Artisan Rolls, Whipped Butter (G, D)

Hydroponic Greens, Dried Berries, Fennel,  
Candied Walnuts, Fairmont Hotel Macdonald  
Honey Vinaigrette (Veg, N)

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

Albacore Tuna Nicoise Salad (S)

Seasonal Grilled & Roasted Vegetables  
& Antipasti (V)

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

Local Charcuterie Platter, Pickles,  
Olives & Condiments

Pan-Seared Alberta Lake Trout,  
Trout Roe Chive Beurre Blanc (D, S)

Roasted Chicken Supreme, Pommery Jus

Alberta Beef Striploin, Horseradish, Grainy Mustard  
& Red Wine Jus

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

Buttermilk Whipped Potatoes (D, Veg)

Honey Glazed Roasted Root Vegetables, Fine Herbs (Veg)

Maple Glazed Squash, Toasted Pepitas (Veg, N)

### DESSERTS

Desserts are based on 3 pieces per person

Vanilla Bean Cheesecake (D, G, Veg)

Chocolate Pot De Crème (D, G, Veg)

Lemon Meringue Tartlets (D, G, Veg)

Honey Crème Brûlée (D, N, Veg)

Carved Assorted Melon (V)



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### INDIAN WEDDING BUFFET | 125

Kachumber Salad  
Cucumber, Tomato, Onion, Coriander (V)

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

Indian Green Salad  
Cucumber, Tomato, Onion, Chili (V)

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

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

Butter Chicken  
Black Cardamom-Infused Rich Tomato Gravy (D)

Lamb Rogan Josh  
Aromatic Lamb Curry With Broiled Spices

Jackfruit Biryani  
Marinated Jackfruit, Saffron-Infused  
Basmati Rice (D, Veg)

Aloo Gobi  
Cauliflower, Potato, Cumin, Turmeric (V)

Dal Makhani  
Lentils, Spices, Butter & Cream (D, Veg)

Jeera Rice (D, Veg)

Naan Bread & Roti (D, G, Veg)

### DESSERTS

Desserts are based on 3 pieces per person

Coconut Rice Pudding (D, N, Veg)

Mango & Pistachio Mousse (D, N, Veg)



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### CASTLE ON THE RIVER | 115

#### Foraged Mushroom Bisque (D, Veg)

#### Gem Caesar Salad

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

#### Hydroponic Greens

Shaved Garden Vegetables,  
Honey Mead Vinaigrette (Veg)

#### Salt Roasted Beet Salad

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

#### Locally Inspired Charcuterie & Cheese Board

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

#### Seafood Platter

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

#### Honey-Glazed 9 Cut Chicken

Whole Mustard Bourbon Jus

#### Maple & Birch Glazed Salmon

Citrus & Herb Butter Sauce (D, S)

#### Grilled AAA Flank Steak

Pickled Shallot, Salsa Verde,  
Red Wine Reduction

#### Butternut Squash Ravioli

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

#### Broccolini

Lemon Butter, Sea Salt (D, Veg)

#### Sweet Potato & Kale Medley

Red Onions, Grainy Mustard (V)

#### DESSERTS

Desserts are based on 3 pieces per person

#### Lemon Meringue Tart (G, D, Veg)

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

#### Chocolate Pot De Crème (D, Veg)

#### Hand-Carved Fruits (V)



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## ZERO-GRAIN | 109

### GLUTEN-FREE BUFFET

**Honeyed Parsnip Veloute** (D, Veg)

**Quinoa Salad** (D, Veg)

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

**Salt Roasted Beet Salad** (D, Veg)

Orange, Fennel, Goat Cheese, Pickled Onion

**Zucchini & Eggplant Antipasti** (V)

Grilled Onion Salad, Pea Shoots

**Marinated Artichoke Heart & Cherry Tomato Salad**

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

**Seared Salmon**

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

**Alberta Beef Short Ribs**

Mushroom Rosemary Jus

**Lemon & Garlic Grilled**

**Chicken Supreme**

Pink Peppercorn Cream Sauce (D)

**Roasted Root Vegetables** (V)

**Lentil & Wild Rice Pilaf** (V)

### DESSERTS

Desserts are based on 3 pieces per person

**Blueberry Crème Brûlée** (D, Veg)

**Orange Chocolate Torte** (D, Veg)

**Coconut Panna Cotta** (V)

Haskap Berry Compote



## DINNER BUFFETS CONTINUED

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### DRAGON BOAT | 105

#### 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 & Green Onion

#### Vegetarian Pad Thai

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

#### Steamed Asian Greens

Garlic, Ginger (V)

### DESSERTS

Desserts are based on 3 pieces per person

#### Matcha Green Tea Cake (D, Veg)

#### Minted Watermelon Salad

Toasted Coconut (V)

#### Coconut Mango Rice Pudding (D, Veg)



## WEDDING PACKAGES

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

### LUXE | 193

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

#### PASSED CANAPÉS

Grilled Asparagus Ricotta Crostini, Prosciutto Chip (G, D)  
Smoked Salmon, Crème Fraîche, Caviar, Waffle Bite (G, D, S)  
Wild Mushroom & Parmesan Risotto Balls, Smoked Sea Salt (G, D, Veg)

#### SOUP OR SALAD

Select one.

#### Lobster Bisque

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

#### Baby Gem Salad

Endives, Cara Cara Orange, Blue Cheese Pomegranate Dressing (G, D)

#### INTERMEZZO

Champagne Sorbet (V)

#### ENTRÉES

Guest entrée pre-selection.

#### Slow Roasted Tenderloin AAA Alberta Beef

Potato Rosti, Root Vegetables, Heirloom Carrot Puree, Haskap Berry Jus

#### Roasted Haida Gwaii Black Cod

Du Puy Lentil Cassoulet, Grilled Asparagus, Pernod & Curry Leaf Crema (D, S)

#### Black Truffle & Ricotta Sacchetti Pasta

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

#### DESSERT

#### Dark Chocolate Hazelnut Cake

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

#### LATE NIGHT STATION

Select one. Served at 50% of guest attendance.

#### Chicken Wing Station

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

#### Alberta Beef Sliders

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

#### Poutine Bar

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

#### ALCOHOLIC BEVERAGES

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

#### Liquor (1oz)

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

#### Beer

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

#### Wine (5oz)

##### White

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

##### Red

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

#### Sparkling

La Gioiosa Prosecco Brut (Italy)



## WEDDING PACKAGES

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### ELEGANCE | 171

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

#### PASSED CANAPÉS

Compressed Canteloupe, Goat Cheese, Basil Crisp (D, Veg)  
Smoked Salmon, Crème Fraîche, Caviar, Waffle Bite (G, D, S)  
Wild Mushroom & Parmesan Risotto Balls, Smoked Sea Salt (G, D, Veg)

#### SOUP OR SALAD

Select one

#### Lobster Bisque

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

#### Peach & Burrata Salad

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

#### INTERMEZZO

Raspberry Sorbet (V)

#### ENTRÉES

Guest entrée pre-selection.

#### Lot 35 Tea Braised Beef Short Ribs

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

#### Pan-Seared Sustainable Salmon

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

#### Black Truffle & Ricotta Sacchetti Pasta

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

#### DESSERT

#### Honeycomb Crème Brûlée

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

#### LATE NIGHT STATION

Select one. Served at 50% of guest attendance.

#### Chicken Wing Station

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

#### Alberta Beef Sliders

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

#### Poutine Bar

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

#### ALCOHOLIC BEVERAGES

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

#### Liquor (1oz)

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

#### Beer

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

#### Wine (5oz)

#### White

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

#### Red

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

#### Sparkling

La Gioiosa Prosecco Brut (Italy)



FAIRMONT HOTEL MACDONALD WEDDING MENUS 2025

# BAR





## 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.

### **Lavis Pinot Grigio (Italy) | 65**

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

### **Maison Castel Chardonnay (France) | 69**

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



## RED WINE SELECTION

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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 flavours of plum, black cherry, blackberry and smoky oak lead to a warm and lengthy finish.

### **Noble Vines Pinot Noir (France) | 69**

Full-bodied wine has aromas of black cherry, plum, and a hint of bittersweet cocoa powder along with core flavours of ripe Bing cherry, juicy plum and delicate hints of soft, toasty oak.

### **Our Story Cabernet Merlot (Canada) | 69**

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



## SPARKLING & CHAMPAGNE SELECTION

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**La Gioiosa Prosecco (Italy) | 59**

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

**Henkell Blanc de Blanc (France) | 59**

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

**Mionetto Prosecco Brut (Italy) | 69**

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

**Veuve Cliquot (France) | 220**

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

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

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



## SIGNATURE COCKTAILS

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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

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### **Orange Mule | 14**

Seedlip Grove 42, Orange, Brown Sugar, Ginger Beer

### **Pear & Hops | 16**

Seedlip Spice, Pear, Peroni Zero, Fresh Lime, Fever Tree Elderflower Tonic

### **Capital E | 14**

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



## BEVERAGE SERVICE

	<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	9 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	13 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.



## BEVERAGE SERVICE

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**Non Alcoholic Package** | price based per person

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

**Package Includes** - Assorted Soft Drinks, Juices.

Your choice of 4 items from Zero Spirits, Zero Proof Beers & Ciders,  
Dealcoholized Wines, Zero Proof Beverages & Mocktails.

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**Zero Proof Spirits** | Host Bar 7 per drink | Cash Bar 9 per drink

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

**Zero Proof Beers & Ciders** | Host Bar 7 per drink | Cash Bar 9 per drink 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 9 per drink

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

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