



FAIRMONT CHÂTEAU LAURIER

BANQUET MENU 2026

Fairmont
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OUR CULINARY PHILOSOPHY IS BASED ON FRESH, SEASONAL INGREDIENTS AND SIMPLE DISHES THAT ARE INSPIRED BY THE HEART AND SOUL OF OUR EASTERN CANADA REGION. WITH GREAT CARE AND ATTENTION TO DETAIL, OUR TEAM WILL ACCOMMODATE ANY SPECIAL REQUESTS YOU MIGHT HAVE.

- All Food and Beverage served in the hotel are to be provided exclusively by Fairmont Château Laurier. Outside Food and Beverage is not permitted. Alcoholic beverages will be served in accordance with the regulations of the Alcohol and Gaming Commission of Ontario.
- Menu arrangements are to be supplied and finalized to the Event Services Manager for review at least 30 days prior to each function. Should this deadline not be observed, we may not be able to guarantee menu contents or other necessary arrangements
- A final guaranteed number of guests for each meal function is required by 12:00 noon three business days prior to the event. For events occurring on a Saturday, Sunday or Monday, the guarantee is required by 12:00 noon of the preceding Wednesday. If the guarantee number is not supplied within this time frame, the hotel will use the expected number as the guarantee. The Hotel will prepare and set 5% above the guaranteed number to a maximum of twenty (20).
- In the event a Custom Menu (i.e., not listed within the current Banquet Menu, has been arranged, the guaranteed guest count is due five (5) business days in advance.
- Fairmont is committed to your health and well-being by preparing all cuisine without artificial Trans Fat.
- **Banquet Surcharge Fees:** Food and Beverage functions are subject to a mandatory surcharge fee of 18%. Of this fee, 12.5% of food & beverage sales is a gratuity paid to the servers of the Hotel and other service personnel. 5.5% of the surcharge fee on food & beverage sales is an administration fee. The surcharge fee is subject to a 13% Harmonized Sales Tax, which is subject to change without notice. The mandatory surcharge fee will be posted to the Master Account.
- Additional charge of \$14 per person will apply for orders less than noted minimums on menus.
- A \$275.00 labor charge will be assessed for meal functions less than 20 persons guaranteed.
- All prices are in Canadian Dollars and are valid for events occurring from January 2026 onwards.
- Menu items may contain nuts and nut by-products. Please advise your Event Services Manager of any allergies. Please inquire about gluten free, sustainable or organic menu alternatives for your group function. Menus and prices are subject to change without notice.

BANQUET MENU

BREAKFAST

BREAKS

LUNCH

RECEPTION

DINNER

BEVERAGES

All prices are listed before taxes and service charges.

Menu and prices are subject to change without notice.





FAIRMONT CHATEAU LAURIER EVENTS

BREAKFAST

MENU

BREAKFAST

BREAKFAST BUFFETS

All breakfasts are served with a selection of chilled juices, Freshly Brewed Regular and Decaffeinated Coffee & Lot 35 Teas

THE CHÂTEAU CONTINENTAL

Minimum 10 Guests | \$44 per person

Assorted Freshly Baked Pastries
Fresh Seasonal Fruits & Berries
Assorted Bowls of Yogurt, Granola, Chateau Honey & Fruits
Steel Cut Oatmeal, Maple Syrup, Brown Sugar, Raisins, Dried Apricots, Cherries, Walnuts, 2% Milk & Almond Milk

THE MINISTER'S BREAKFAST

Minimum of 10 people | \$48 per person

Assorted Freshly Baked Pastries
Assorted Bowls of Yogurt, Granola, Chateau Honey & Fruit Salad
Toaster Station, Bagels, White, Wheat & Rye, Cultured Butter, Fruit Preserves & Whipped Cream Cheese
Scrambled Eggs - GF
Country Style Potato Hash, Caramelized Onion and Fresh Herbs – VEG/GF
Smoked Bacon and Chicken Sausage - GF/DF
Upgrade to Turkey Bacon | \$5 per person

THE AMBASSADOR'S BREAKFAST

Minimum 10 Guests | \$54 per person

Assorted Freshly Baked Pastries
Assorted Bowls of Yogurt, Granola, Chateau Honey & Fruit Salad
Toaster Station, Bagels, White, Wheat & Rye, Cultured Butter, Fruit Preserves & Whipped Cream Cheese
Scrambled Eggs - GF
Country Style Potato Hash, Caramelized Onion and Fresh Herbs – VEG/GF
Smoked Bacon and Chicken Sausage GF/DF
Upgrade to Turkey Bacon | \$6 per person
Also included:

CHOICE OF ONE ADDITIONAL HOT OFFERINGS

Buttermilk Pancake, Blueberry & Maple Syrup
French Crêpes with Warm Maple Butter
French Toast with Maple Syrup and berries
Waffles, Berry Compote, Maple Syrup

Option to substitute Scrambled Eggs for either of the below options – ADD \$5 Per Person

Spinach and Mushroom Egg White Frittata (Veg)
Spinach and Gruyere Quiche (Veg)

PLANT BASED BREAKFAST

Minimum of 20 people | \$55 per person

Heathy Green Berry Smoothie
Fresh Baked Assorted Muffins
Mango Coconut Chia Pudding
Toaster Station, Sliced Multigrain Bread, Spreads, Fruit Preserve, Agave Syrup, Cultured Plant-Based Butter, Almond Butter, & Peanut Butter
Coconut Yogurt, Granola & Fruits
Seasonal Fruit Salad & Berries
Quinoa Sweet Potato, Kale, Onions, Cilantro (Hot)
Spinach and Mushroom Tofu Scramble (Hot)
Oven Roasted Tomatoes (Hot)
Muesli overnight Oats, Berries, Flax, Chia Seed & Maple Syrup

BREAKFAST TO GO

Minimum 10 | \$42

All Include Greek Yogurt, Daily Muffin, Whole Seasonal Fruit, Assorted Individual Juices: Orange, Grapefruit, Apple & Cranberry, Freshly Brewed Regular and Decaffeinated Coffee & Lot 35 Teas.

Choice Of:

Kettlemans Bagel B.L.T and Smoked Gouda
Or
Butter Croissant with Eggs, Ham and Cheese

MENU

BREAKFAST

BREAKFAST ENHANCEMENTS

Hard Boiled Eggs | \$4 per person
Spinach and Mushroom Egg White Frittatas (Veg) | \$10 per person
Spinach and Gruyère Quiche | \$12 per person
Crispy Smoked Bacon | \$9 per person
Roasted Chicken Sausage | \$9 per person
Buttermilk Pancake, Blueberry & Maple Syrup | \$13 per person - VEG
French Crêpes with Warm Maple Butter | \$13 per person - VEG
French Toast with Maple Syrup and Berries | \$13 per person - VEG
Waffles, Berry Compote, Maple Syrup | \$13 per person
Butter Croissant with Eggs, Ham and Cheese | \$16 per person
English Muffin Egg Sandwich with Turkey Sausage and Cheddar Cheese | \$16 per person
Assorted Bagels and Cream Cheese | \$9 per person
Smoked Salmon and Garnishes with assorted Bagels and Cream Cheese | \$19 per person
Heathy Green Berry Smoothie (Veg) | \$10 per person
Individual Yogurt and Granola Parfaits with Berries | \$12 per person
Assorted Seasonal Smoothies (Two Types) | \$12 per person - VEG
Assorted Cold Cuts | \$11 Per Person
Sliced Cheddar and Swiss Cheese | \$10 Per Person

OMELETTE STATION* | \$20 per person

Made with your choice of Farm Fresh Eggs, Swiss and Cheddar Cheese, Mushrooms, Ham, Green Onions, Pepper and Tomato
Chef Attendant Required*

EGGS BENEDICT STATION* | \$30 per person

Poached Eggs
Choice of: Back Bacon, Braised Beef Short Rib, Smoked Salmon, Wilted Spinach
Choice of: Olive Oil Hollandaise, Truffle Hollandaise, Dill Hollandaise
Chef Attendant Required*

ACTION STATIONS

Additional charge of \$375 per Chef Attendant for 2 hours per 75 guests \$90 per additional hour



MENU

BREAKFAST

PLATED BREAKFAST

Maximum of 120 people | \$55 per person

PRE-SET

Fresh Orange Juice

Assorted Freshly Baked Pastries

Preserves, Honey, Butter

PRE-SELECT ONE OF THE FOLLOWING TO BE PRE-SET AT THE TABLE

Individual Fresh Fruit Salad

Yogurt Granola Parfait

Muesli overnight Oats, Berries

CHOOSE ONE BREAKFAST ENTRÉE

Scrambled Eggs, Chicken Sausage, Smoked Bacon, Home Fries, Herb Roasted Tomato

Cheese Omelette, Smoked Ham, Home Fries, Herb Roasted Tomatoes

Spinach and Gruyère Quiche, Sautéed Mushroom

PLANT BASED OPTION TO SUBSTITUTE

Spinach and Mushroom Tofu Scramble, Home Fries, Herb Roasted Tomatoes

Fresh Brewed Coffee and Fairmont Signature Teas

V Vegan | VEG Vegetarian | GF Gluten Free | DF Dairy Free





FAIRMONT CHATEAU LAURIER EVENTS

BREAKS

MENU

BREAKS

THEMED BREAKS

Available from 9AM to 3:30PM

All Coffee Break Packages include Assorted Juices or Soft Drinks, Freshly Brewed Regular and Decaffeinated Coffee & Lot 35 Teas

UPGRADE YOUR PACKAGE: Add Nespresso Coffee for only \$6 per person to any of these packages.

SLICE OF CAKE | \$21 per person

Banana Chocolate Chip Bread and Cranberry Orange Bread

APPLE ORCHARD | \$24 per person

Whole Apples, Warm Apple Fritters, Apple Pound Cake, Cold Apple Cider – VEG

MILK AND COOKIES | \$20 per person

Assorted Cookies with 2% Milk - VEG

SWEET TOOTH | \$25 per person

Cinnamon Sugar Churros, Dulce de Leche, Maple Fudge GF, Chewy Coconut Rocher – GF

THE STADIUM BREAK | \$26 per person

Warm Pretzels w/ Mustards, Truffle Popcorn, Cheddar, Caramel & Homemade Kettle Chips

A TASTE OF TEA | \$30 per person

Our Famous Buttermilk Scones, Clotted Cream and Strawberry Jam - VEG

Assorted Tea Pastries

THE FARMERS MARKET | \$25 Per Person

Grape Tomatoes, Sliced Cucumbers, Celery and Carrot Sticks

Hummus, Black Olive Tapenade, Roasted Garlic and Pimento Spread

Baked Pita Chips and Crostini

PLANT BASED BREAK | \$36 per person

Cocoa Nib dried fruit Energy Bites, Chocolate Almond Bread

Seasonal Fruit, Chocolate Chia Smoothie



MENU

BREAKS

A LA CARTE

BEVERAGES

Assorted Soft Drinks / \$8.50 each
Boxed Still Water / \$9.00 each
Bottled Sparkling Water / \$9.50 each
Iced Tea or Lemonade / \$9.00 each
Assorted Juices / \$9 each
Flavoured San Pellegrino / \$9 each
Apple, Cranberry, Orange or Grapefruit Juice / \$31.50 per pitcher
V-8 or Tomato Juice / \$31.50 per pitcher
Milk (1%, 2% or Whole) / \$28 per pitcher
Almond or Soy Beverage / \$36 per pitcher
Infused Water / \$25 per pitcher (Please select one flavor)
Strawberry, Thai Basil & Lime, Cucumber-Mint, Watermelon-Rosemary, Pomegranate-Yuzu
Hot Chocolate, Whipped Cream, Marshmallows and Chocolate Shavings / \$13 per person
Hot Apple Cider with Cinnamon / \$11 per person
Fresh Brewed Coffee & Selection of Lot 35 Teas / \$8.75 per person
Fresh Brewed Coffee, Nespresso Coffee and Fairmont Signature Teas / \$12.50 per person

FROM THE BAKERY | \$68 Per Dozen

Minimum of one dozen per selection/per type.
Assorted Cookies
Assorted Mini Donuts
Banana Chocolate Chip Bread
Cranberry-Orange Bread
Carrot Raisin Bread
Chocolate Brownies
Nanaimo Bars
Lemon Squares
Maple Fudge – VEG
House Made Granola Bars – VEG
Our Famous Buttermilk Scones with Mascarpone Cream and Strawberry Jam
Chocolate Dipped Almond Biscotti – VEG
Chocolate Praline Crunch
Warm Apple Fritters

HEALTHY CHOICES

Whole Fruits | \$63 per dozen
Fruit Skewers w/ Yogurt Dip – VEG | \$77 per dozen
Seasonal Sliced Fresh Fruit | \$250 (serves 25)
Farmers Market Vegetable Crudit  | \$260 (serves 25)
Seasonal Vegetables served with Hummus & Buttermilk Ranch



FAIRMONT CHATEAU LAURIER EVENTS

LUNCH

MENU

LUNCH

LUNCHEON BUFFETS

All lunches are served with Freshly Brewed Regular and Decaffeinated Coffee & Lot 35 Teas. Our lunch buffets are designed for a minimum of 20 guests, unless indicated on the menu. For events with fewer than 20 guests, an additional labour charge of \$275 per meal period will be applied. All pricing is per person before taxes and service charges.

THE WELLINGTON SALAD BAR | \$71 per person

The Soup of the Day – VEG/GF
Assorted Fresh Rolls and Butter

Assorted Greens, Tomatoes, Cucumbers, Carrots,
Shaved Onions, Sunflower and Pumpkin Seeds
Honey House and Balsamic Dressings, Parmesan
Cheese, Goat Cheese, Feta Cheese, Double
Smoked Bacon, Croutons

Potato Salad, Cornichons, Parsley, Shallots, Grainy
Mustard Dressing - VEG/GF

Roasted Squash, Kale and Maple Vinaigrette – V/GF

Hot Toppings for the Salad

Lemon & Thyme Chicken Breast - GF
Herb Sea Salt Rubbed Flat Iron Steak - GF
House Smoked Trout - GF
Charred Portobello Mushrooms - V/GF

Lime Meringue Tartlets, Apple Cranberry Tart,
Almond Chocolate Financier, Fruit Brochettes

THE CHATEAU SANDWICH LUNCHEON | \$60 PP (Minimum of 10 guests)

Assorted Fresh Rolls and Butter
The Soup of the Day – VEG/GF

Salad Bar

Assorted Greens Tomatoes, Cucumbers, Carrots, Shaved
Onions, Sunflower and Pumpkin Seeds Honey House
and Balsamic Dressings

Prepared Salads

Cucumber, Tomato, Feta –VEG/GF
Salt Roasted Beets, Shaved Red Onions – V/GF

SELECT FOUR (4) SANDWICH OPTIONS.

Roast Beef with Horseradish and Pickle, Rye Bread
Montreal Smoked Meat, Sauerkraut, Pretzel Loaf
Lime and Cilantro Chicken Salad
Turkey, Cranberry Mayo, Swiss Cheese & Tomato,
Ciabatta
Tuna Salad, Capers and Lettuce Smoked Gouda, Tortilla
Tomato, Buffalo Mozzarella, Pesto, Arugula, Focaccia –
VEG
Roasted Portobello, Roasted Zucchini, Grilled Peppers,
Hummus, Wrap – V

Lemon Squares, Nanaimo Bars, Fruit Tartelettes
Whole Fresh Fruit

MAJOR'S HILL PICNIC (LUNCH TO GO) (Minimum of 10 guests)

One Sandwich | \$58
Two Sandwiches | \$66

Mediterranean Pasta Salad

Choice of Sandwich

Roast Beef with Horseradish and Pickle, Rye Bread
Turkey, Cranberry Mayo, Swiss Cheese & Tomato,
Ciabatta
Lime and Cilantro Chicken Salad
Tuna Salad, Capers and Lettuce Smoked Gouda, Tortilla
Tomato, Buffalo Mozzarella, Pesto, Arugula, Focaccia -
VEG
Roasted Portobello, Grilled Peppers, Hummus, Wrap -V

Individual Trail Mix, Potato Chips
Two Chocolate Chip Cookies
Seasonal Whole Fruit

Bottled Still or Sparkling Water, Juices, Flavoured San
Pellegrino (Choice of one)

MENU

LUNCH

LUNCHEON BUFFETS

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ASIAN BUFFET LUNCH | \$72 Per Person

Assorted Fresh Rolls & Butter
Wonton Soup
Vegetarian Monsoon Roll, Plum Sauce
Soba Noodle Salad, Sesame, Scallion, Bean, Peas & Sprouts - VG
Thai Chicken Salad, Tomato, Carrots, Cucumbers, Onions, Peppers, Mint, Cilantro, Soy Ginger Vinaigrette
Beef and Broccoli, Beef Tenderloin, Sweet Soy
Steamed Basa, Bell pepper, Black Beans Sauce
Egg Fried Rice
Vegetables Stir Fry Baby Corn, Market Veg, Water Chestnuts
Mango Mousse GF, Green Tea and Strawberry Slice, Chewy Coconut Rocher GF/ DF

TASTE OF INDIA | \$72 Per Person

Assorted Fresh Rolls & Butter
Curried Lentil Soup – VG/GF
Naan Bread
Kachumber, Tomato, Cucumber, Carrot, Onions, Radish & Cilantro
Butter Chicken
Palak Paneer
Chickpea Curry
Cinnamon Basmati
Mango Mousse GF, Chai Spiced Shortbread

CENTRAL AMERICA | \$72 Per Person

Assorted Fresh Rolls & Butter
Sopa Azteca Soup (Tortilla Soup) - VEG
Tortilla Chips & Salsa
Mixed Greens, Crispy Tortillas, Corn, Black Beans, Tomato, Cucumbers, Chipotle Range & Smoked Tomato Vinaigrette
Build your own Taco, Pico de Gallo, Guacamole, Sour Cream, Lettuce, Tomato, Corn Tortillas
Carne Asada, Skirt Steaks Marinated In Lime & Beer, Grilled & Served With Charred Onions
Pulled Pork Enchilada
Black Bean Quesadilla - VEG
Spanish Rice - V
Chocolate Churro Mousse Cake

THE ITALIAN EXPRESS | \$72 Per Person

Assorted Fresh Rolls & Butter
Minestrone Soup – VEG/GF
Garlic Bread
Assorted Greens Tomatoes, Cucumbers, Carrots, Shaved Onions, Sunflower and Pumpkin Seeds Italian and Balsamic Dressings
Tomato and Bocconcini Caprese – VEG/GF
Herb Roasted Chicken, Rosemary & Madeira Jus - GF
Salmon Puttanesca, Crushed Pomodoro, Capers, Olives & Roasted Garlic - GF
Penne Beef Bolognese Sauce & Parmesan Cheese
Grilled Italian Vegetables – V/GF
Tiramisu, Biscotti Whole Fresh Fruit



MENU

LUNCH

LUNCHEON BUFFETS

All lunches are served with Freshly Brewed Regular and Decaffeinated Coffee & Lot 35 Teas. Our lunch buffets are designed for a minimum of 20 guests. For events with fewer than 20 guests, an additional labor charge of \$275 per meal period will be applied. All pricing is per person before taxes and service charges.

THE LAURIER BUFFET

Soup, Salad Bar, 2 Prepared Salads, 3 Entrées, Desserts | \$74 per person

Soup, Salad Bar, 3 Prepared Salads, 4 Entrées, Desserts | \$78 per person

Soup, Salad Bar, 4 Prepared Salads, 5 Entrées, Desserts | \$82 per person

Chef Choice of the Soup of the Day – VEG/GF

SALAD BAR

Assorted Greens Tomatoes, Cucumbers, Carrots, Shaved Onions,
Sunflower and Pumpkin Seeds Honey House and Balsamic Dressings

PREPARED SALADS

Cucumber, Tomato, Feta –VEG/GF

Organic Quinoa, Sweet potato, Almond and Dried Berries – V/GF

Pasta with Sundried Tomato, Olive Tapenade, Arugula - VEG

Salt Roasted Beets, Shaved Red Onions – V/GF

Thai Chicken Salad, Tomato, Carrots, Cucumbers, Onions, Peppers, Mint,
Cilantro, Soy Ginger Vinaigrette

Country Style Potatoes, Caramelized Onion, Mustard Dressing – VEG/GF

Roasted Squash, Kale and Maple Vinaigrette – V/GF

ENTREES

Shaved Beef, Roasted Mushrooms, Potato Gnocchi

Skirt Steaks Marinated in Lime & Beer, Grilled & Served With Charred Onions,
Confit Potato

Roasted Herb Marinated Pork Loin, Apple Chutney, Buttermilk Potato - GF

Soy Maple Glazed Salmon, Onion Jam, Wild Rice - GF

Blackened Basa, Braised Mustard Greens, Burnt Lemon, Roasted Potatoes - GF

Herb Marinated Roasted Chicken and Potatoes - GF

Chicken Adobo with Rice Pilaf - GF

Creamy Baked Mac and Cheese - VEG

Penne Beef Bolognese Sauce & Parmesan Cheese

Gemelli Pasta, Sweet Pea, Spinach, Tomato Sauce & Fresh Herbs – VEG/DF

Seasonal Vegetables

Flourless Chocolate Cake GF, Nanaimo Bars, Carrot Cake

Whole Fresh Fruit

MENU

LUNCH

PLATED LUNCH

Select a Three (3) Course Lunch including one appetizer, entrée and dessert.
Served with Freshly Brewed Regular and Decaffeinated Coffee & Lot 35 Teas
Price is noted in entrée category as per person. All pricing is per person before taxes and service charge.

Chef Choice of Soup of the Day – GF/VC

OR

Choice of Salad

Artisan Greens, Shaved Vegetables Apple Cider Vinaigrette – V/GF
Wedge Salad, Bacon, Tomato, Hard Boil Eggs & Blue Cheese
Salt Roasted Beets, Shaved Fennel – V/GF

ENTRÉES

Petit Beef Filet, Sautéed Mushroom, Buttermilk Mashed Potato – GF | \$86
Grilled Hanger Steak Caramelized Onion, Confit Potato – GF | \$82
Grilled Pork Chop, Gremolata, Whipped Potato – GF | \$64
Lemon Roasted Chicken Breast, Thyme Jus, Roasted Potato – GF | \$71
Braised Chicken Breast Forestière, Soft Polenta – GF | \$72
Soy Maple Marinated Salmon, Onion Jam, Wild Rice – GF | \$72
Pan seared Trout, Sweet Potato Mash, Sauce Piccata - GF | \$72

SELECT ONE PLANT BASED OPTION TO SUBSTITUTE

Chickpea Curry with Basmati Rice - V
Butternut Squash and Kale Risotto, Toasted Walnut - GF
Wild Mushroom and Truffle Pappardelle

DESSERTS

Strawberry Shortcake, Our Famous Buttermilk Scone, Whipped Mascarpone
Flourless Chocolate Torte, Fresh Whipped Cream, Berries – GF
Classic Vanilla Cheesecake, Sour Cherry Compote
Passionfruit and Coconut Meringue Tart, Whipped Cream

V Vegan | VEG Vegetarian | GF Gluten Free | DF Dairy Free





FAIRMONT CHATEAU LAURIER EVENTS

RECEPTION

MENU

RECEPTION

CANAPES AND HORS D'OEUVRES

Priced per dozen. Minimum order of three (3) dozen per selection is required. An \$9 per Dozen surcharge will apply if minimum is not met.

COLD CANAPES | \$65 per dozen

Foie Gras Tarte, Pate Brisee, Foie Gras Ganache & Rhubarb Gelée
Tuna Tartar, Savory Cone, Avocado & Togarashi Aioli
Vietnamese Shrimp Rice Rolls - GF
Marinated Olive Toast, Confit Garlic, Italian Parsley & house Lemon Ricotta - VEG
Compressed Watermelon and Lobster - GF
Tomato Bruschetta on Crostini - VEG
Hoisin BBQ Duck Wrap

HOT CANAPES | \$68 per dozen

Vegetarian Monsoon Roll, Plum Sauce - VEG
Caramelized Onion & Goat Cheese Flat Bread, Arugula, Balsamic Reduction - VEG
Mushroom Risotto Fritter, Truffle Aioli - VEG
Thai Chicken Satay, Spicy Peanut Sauce – GF
Curried Chicken Mango Filo
Miniature Crab Cakes, with Lemon Garlic Aioli
Coconut Shrimp, Lemon Dip
Black Lime Beef Skewers, Crushed Peanuts, Cilantro, Honey Peanut Dip - GF
Honey Cured Torched Aged Cheddar on Cedar - GF

MENU

RECEPTION

ACTION STATIONS

Additional charge of \$375 per Chef Attendant for 2 hours \$90 per additional hour

Sautéed Prawns Station | \$71 per dozen

White Wine, Garlic, Shallot, Fresh herbs, Butter & Corn Risotto – GF

Chicken Shawarma Station | \$33 per person

Shaved Chicken Shawarma, Garlic Sauce, garnished with diced tomatoes, cucumbers, onions, pickled vegetables, hummus and Tahina Sauce

Taco Station | \$41/person

Corn & Flour Tortillas, Cilantro, Lime, Crema, Queso, Radish, Guacamole, Pico De Gallo, Barbacoa & Charred Jalapeno; Pulled Pork & Burnt Pineapple; Baked Fish & Roasted Chilis

Slider Station | \$30 per person

Beef, Pulled Pork and Salmon on Mini Brioche, Cheese and Condiments (2 per person)

Poutine Station | \$25 per person

French Fries, Tater Tots, House Brown Gravy, Cheese Curds, Chopped Smoked Briskets, Ketchup, Green Onions

SALMON WELLINGTON | \$340 per Side (serves 20)

Sautéed Spinach, Wild Rice, Dill Beurre Blanc

Pasta Station (Choose One) | \$25 per person

Butternut Squash Ravioli, Brown Butter, Sage, Walnuts & Parmigiano Reggiano – VEG

or

Rigatoni Bolognese, Crushed Pomodoro, Fresh Herbs & Pecorino Romano

or

Penne Puttanesca, Garlic, Chilies, Olives, Tomato, Fresh Herbs - VEG

PASTA ALLA ROUTA | \$36 per person

Conchiglie in Parmigiano wheel, Mushroom Sauce, Fresh herbs

MENU

RECEPTION

CARVING STATIONS

Additional charge of \$375 per Chef Attendant for 2 hours \$90 per additional hour

ROASTED LEG OF ONTARIO LAMB | \$290 each

Stuffed with Sundried Fruit and Fresh Herbs– serves approximately 20,
Whiskey-Mint Sauce, Pear and Apricot Chutney

SMOKED BEEF BRISKET | \$575 each, serves approximately 30, Soft Rolls, BBQ Sauce, Assorted Mustards, House Pickles, Southern Style Slaw

POMMERY MUSTARD CRUSTED BEEF STRIPLOIN | \$1200 each, serves approximately 40 Crusty Rolls, Pan Jus, Creamy Horseradish and Assorted Mustards

PEPPERCORN CRUSTED BEEF TENDERLOIN | \$1350 each, serves approximately 40 Crusty Rolls, Pan Jus, Creamy Horseradish and Assorted Mustard

ALBERTA HIP OF BEEF | \$2800 each, serves approximately 140 Crusty Rolls, Pan Jus, Creamy Horseradish and Assorted Mustards

MENU

RECEPTION

RECEPTION A LA CARTE

Food items are presented in assorted vessels for unique presentation.

Farmers Market Vegetable Crudit  | \$260 (serves 25)
Seasonal Vegetables, Hummus & Buttermilk Ranch

SLICED FRESH FRUIT | \$250 (serves 25)

Artisan Cheese Board | \$475 (serves 25)
Local and Imported Cheese with Chutney, Grapes, Baguette & Crostini

Artisan Charcuterie Board | \$790 (serves 25)
Locally Cured Meats, Mustard, House Pickled Vegetables, Baguette & Crostini

MEDITERRANEAN MEZZE BAR | \$420 (serves 25)
Hummus, Baba Ghanoush, Tabouleh, Muhammara, Olives, Dolmades, Feta Cheese, Garlic Dip, Pita and Armenian Flat Bread

ANTIPASTO | \$620 (serves 25)
Prosciutto with Melon, Mortadella, Genoa Salami, Pepperoncini, Provolone, Fontina, Mozzarella, Marinated Vegetables, Olives, Sliced Baguette and Grissini Sticks

Warm Spinach Artichoke Dip – VEG | \$240 per order (serves 25)
Served Flat Bread and Naan

BAKED BRIE –VEG | \$240 (serves 25)
Topped with Bruschetta

ITALIAN CROSTINI AND SPREADS – VEG | \$230 (serves 25)
Tomato and Basil Bruschetta, Olive Tapenade, Roasted Garlic Spread with Crostini

Seafood Display | \$69 per person (minimum 25 guests)
Smoked Steelhead, Chilled Jumbo Prawns, PEI Mussels, Assorted Clams and Ceviche Mignonette, Horseradish, Remoulade, Tabasco, Cocktail Sauce, Lemon, Capers, Marie Rose Sauce, Pickled Red Onions, Crostini

Add Shucked Oysters | \$85 per dozen

SUSHI | \$100 per dozen (13 dozen Minimum order)
Selection of Vegetarian, Seafood Nigiri and Maki Rolls, Pickled Ginger, Soya Sauce, Wasabi and Chop Sticks

MENU

RECEPTION

RECEPTION A LA CARTE

Food items are presented in assorted vessels for unique presentation.

SAVORY

PIZZA BOARDS | \$189 (Approximately 60 squares)
Margherita or Pepperoni Pizzas

QUESADILLAS | \$110 per order (approximately 20 Slices per Order)
Served with Grilled Chicken, Bell Peppers, Monterrey Jack Cheese and Fresh Cilantro with Sour Cream and Lime Dipping Sauce

SLIDERS | \$126 per dozen
Beef, Pulled Pork and Salmon on Mini Brioche, Cheese and Condiments

Warm Pretzel Pieces | \$235 (Serves 25)
Honey Mustard Dip

Grilled Cheese Fingers | \$63 per dozen (Min. 4 dozen)

Chicken Fingers | \$75 per dozen (Min. 3 dozen)
Served with plum sauce

House made Kettle Chips | \$16 Per person (Min 50 orders)

Fresh Buttered or Flavored Popcorn | \$16 Per person (Min 50 orders)

SWEET

SWEET ENDINGS | \$48 per person
Assorted Macarons, Chocolate Truffles, Milk Chocolate Eclairs, Raspberry Cheesecake, Warm Maple Crêpes, Chocolate Bark, Fresh Fruit

BY THE DOZEN | \$68 Per Dozen
Assorted Cookies
Assorted Mini Donuts
Chocolate Brownies
Nanaimo Bars
Lemon Squares
Maple Fudge
Warm Apple Fritters



FAIRMONT CHATEAU LAURIER EVENTS

DINNER

MENU

DINNER

A LA CARTE DINNER

All dinners are served with Rolls and Butter, Fresh Brewed Coffee and Fairmont Signature Teas.
Selections are to be minimum of (4) courses. Prices are on Main Course options.

Choice of the SOUPS

Roasted Butternut Squash and Apple Bisque
Wild Mushroom Bisque
Carrot Ginger Potage
Roasted Cauliflower Bisque

Choice of the SALADS

Shaved Fennel, Mixed Greens, Fresh Dill, Radicchio and Citrus Segments with House Vinaigrette
Heritage Carrot Salad Rhubarb Carrot Puree House Pickled Carrot Roasted Carrot Small Greens Shaved Feta with Spiced Pumpkin Seeds Cider Vinaigrette
Baby Spinach, Caramelized Pears, Feta and Balsamic Dressing
Roasted Heirloom Beets, Whipped Goat Cheese, Walnut, little Greens, Honey Dressing

APPETIZER/Additional

Wild Mushroom Ravioli, Truffle Cream, Parmigiano/\$23

Pan Seared scallops and Jumbo Prawns, Coconut Curry Broth, Carrots, Peppers, Snow Peas and Green Shallot /\$33

PALATE CLEANSERS – VG/GF/additional \$9.50

Lemon Mint Sorbet
Pink Grapefruit Sorbet
Strawberry

MAINS

FISH

Seared Trout Filet, Tomato Jam, Soft Polenta -GF/\$102
Soy Maple Marinated Salmon, Onion Relish Lemon Beurre Blanc -GF/\$103
Grilled Lime Marinated Seabass, Sweet Potato Mash, Small Greens, Sauce Vierge -GF/\$110
Sake Miso Sablefish, Pan Wilt Greens, Yuzu Butter Sauce, Rosti - GF/\$111

POULTRY (FROM ONTARIO, GRAIN FED AND HALAL)

Honey lemon Roasted Chicken Supreme, Red Pepper Relish Thyme Jus -GF/\$100
Braised Chicken Breast Forestière, Soft Polenta -GF/\$103
Roasted Duck Breast and Tight Confit Braised Mustard Cabbage, Parsnip and White Chocolate Puree Preserved Lemon, Orange Jus -GF/\$110

MEATS

Herb Sous Vide Manhattan Strip Steak, Red Wine Jus, and Black Lime Sea Salt -GF /\$127
Roasted Prime Rib of Beef, Red Wine Jus -GF/\$128
Grilled Beef Tenderloin Topped with Braised Short Rib, Natural Pan Jus -GF/\$139
Ontario Rack of Lamb and Braised Shank -GF/\$143

VEGETARIAN OPTION (SELECT ONE)

Chickpea Curry with Basmati Rice
Butternut Squash and Kale Risotto, Toasted Walnut - GF
Charred Cauliflower Steak, Spiced Eggplant Mash and Sweet Potato Puree

DESSERTS

Strawberry Shortcake, Our Famous Buttermilk Scone, Whipped Mascarpone
Flourless Chocolate Torte, Fresh Whipped Cream, Berries
Maple Crème Brulee, Pecan Sable
Opera Gâteau, Galliano Berries, Fresh Whipped Cream
Classic Vanilla Cheesecake, Sour Cherry Compote

MENU DINNER

SIGNATURE MENU

THE PARLIAMENTARIAN SIGNATURE MENU

Minimum 20 People | \$139 per person

Roasted Apple and Butternut Squash Bisque -GF

Shaved Fennel, Mixed Greens, Fresh Dill, Radicchio
and Citrus Segments with House Vinaigrette

Seasonal Sorbet

CHOICE ENTRÉE SELECTED AT TABLE

Honey lemon Roasted Chicken Supreme, Red
Pepper Relish and Natural Pan Jus

Or

Maple Soy Marinated Salmon, Onion Jam Lemon
Beurre Blanc -GF

Or

Herb Sous Vide Manhattan Strip Steak, Red Wine
Jus, Black Lime Sea Salt -GF

Opera Gâteau, Galliano Berries, Fresh Whipped
Cream Fresh

THE GOVERNOR GENERAL SIGNATURE MENU

Minimum 20 People | \$160 per person

Roasted Cauliflower Bisque – GF

Chilled Seafood Trio: Shrimp, Scallops and Smoked
Salmon Rose, Lemon Dill Aioli

Seasonal Sorbet

CHOICE ENTRÉE SELECTED AT TABLE

Roasted Duck Breast and Tight Confit Braised
Mustard Cabbage, Parsnip and White Chocolate
Puree Preserved Lemon, Orange Jus -GF

Or

Grilled Beef Tenderloin Topped with Braised Short
Rib -GF

Or

Sake Miso Sablefish, Pan Wilt Greens, Yuzu Butter
Sauce, Rosti -GF

Flourless Chocolate Torte, Fresh Whipped Cream,
Berries



MENU

DINNER

DINNER BUFFET

THE OTTAWA RIVER BUFFET

Minimum 50 people

Soup, Salad Bar, 2 Prepared Salads, 3 Entrées, Desserts | \$137
Soup, Salad Bar, 3 Prepared Salads, 4 Entrées, Desserts | \$152
Soup, Salad Bar, 4 Prepared Salads, 5 Entrées, Desserts | \$163

Fresh Rolls and Butter

Roasted Butternut Squash and Apple Soup

SALAD BAR

Assorted Greens, Tomatoes, Cucumber, Carrots, Shaved Onions, Seeds, Honey House and Balsamic Dressing

PREPARED SALADS

Cucumber, Tomato, Feta –VG/GF
Organic Quinoa, Sweet potato, Almond and Dried Berries – VG/GF
Pasta with Sundried Tomato, Olive Tapenade, Arugula -VG
Salt Roasted Beets, Shaved Red Onions –VG/GF
Thai Chicken Salad, Tomato, Carrots, Cucumbers, Onions, Peppers, Mint, Cilantro, Soy Ginger Vinaigrette
Country Style Potatoes, Caramelized Onion, Mustard Dressing –VG/GF
Roasted Squash, Kale and Maple Vinaigrette –VG/GF

COLD

Jumbo Prawns, Smoked Steelhead, Chilled PEI Mussels, Assorted Clams -GF
Local and Imported Cheese with Assorted Crisp Breads
Mediterranean Mezze Bar, Hummus, Baba Ghanoush, Tabouleh, Muhammara, Olives, Dolmades, Feta Cheese, Garlic Dip, Pita and Armenian Flat Bread -VG
Warm Spinach and Artichoke Dip, Pita, Flat Bread and Naan

MAIN COURSES

Mustard Crusted Carved Striploin, Bordelaise Sauce, Buttermilk Mash -GF
Skirt Steaks Marinated in Lime & Beer, Grilled & Charred Onions, BBQ Sauce -GF
Mustard Roasted Leg of Lamb, Buttermilk Whipped Potatoes -GF
Roasted Pork Loin, Apple Chutney, Buttermilk Potato -GF
Soy Maple Glazed Salmon, Onion Jam, Wild Rice -GF
Blackened Basa, Braised Mustard Greens, Burnt Lemon, Roasted Potatoes -GF
Herb Marinated Roasted Chicken and Potatoes -GF
Chicken Adobo with Rice Pilaf-GF
Creamy Baked Mac and Cheese -VG
Penne Beef Bolognese, Tomato Sauce & Parmesan Cheese
Gemelli Pasta, Sweet Pea, Spinach, Tomato Sauce & Fresh Herbs – VG/DF
Seasonal Vegetables

SWEET ENDINGS

Assorted Macarons, Chocolate Truffles, Milk Chocolate Eclairs, Raspberry Cheesecake, Warm Maple Crêpes, Chocolate Bark, Fresh Fruit



MENU

BEVERAGES

For current Beverage, Bar and Wine options with pricing please consult your Event Services Manager

