

Event
MENU

Fairmont
WINNIPEG

Welcome to the
CROSSROADS OF CANADA

For generations, Fairmont Winnipeg has been a gathering place for meaningful moments and memorable occasions.

Rooted in tradition and elevated by expertise, our events are brought to life by our passionate Catering and Conference Services, Banquet, and Culinary teams. Together, they create refined culinary experiences and seamless moments of service, honouring every occasion with intention and thoughtfulness.

With curated menus and a dedication to gracious service, we invite you to gather, celebrate, and create unforgettable special memories.

Sincerely,

Fairmont
WINNIPEG



BREAKFAST

Breakfast

FAIRMONT TABLE

All breakfast tables include freshly brewed regular and decaffeinated coffee, Lot 35® teas (exclusive to Fairmont), and orange, pink grapefruit and apple juice. Minimum 15 guests, based on 60 minutes of service.

THE FRESH BEGINNING | \$34 PER PERSON

Fairmont Custom Pastry Plate **v**

Freshly Baked Butter Croissants, Danishes
Served with Assorted Fruit Preserves, Butter and Honey

Artisan Mini Bagels **v**

Montréal -Style Mini Bagels, Cream Cheese

Parfait Station **v**

House-Blended Granola, Seasonal Berry Compote,
Greek Yogurt, Low-Fat Yogurt with Honey and Roasted Nuts & Seeds

Sliced Seasonal Fruit **pb gf**

THE FAIRMONT FIT | \$34 PER PERSON

Pastry Chef's Selection of Breakfast Loafs & Preserves **v**

Assorted Selections of Chocolate Chip, Cranberry,
Lemon Poppy Seed, Blueberry
Served with Assorted Fruit Preserves, Butter and Honey

Sliced Seasonal Fruit **pb gf**

Chia Parfait **pb gf**

Seasonal Berry Compote, Toasted Coconut

Organic Steel-Cut Oats **pb**

Canadian Maple Syrup, Brown Sugar, Dried Fruit,
Roasted Nuts & Seeds

December 2025

Menu items are not created in an allergen-free environment.
Please advise your Catering Manager of any allergies.

All pricing subject to 7% PST and 5% GST.

A taxable 18% service charge will be added to all food & beverage price.
All events are subject to availability.

v vegetarian **pb** plant-based **df** dairy-free **gf** gluten-free

Fairmont
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Breakfast

FAIRMONT TABLE

All breakfast tables include freshly brewed regular and decaffeinated coffee, Lot 35® teas (exclusive to Fairmont), and orange, pink grapefruit and apple juice. Minimum 15 guests, based on 60 minutes of service.

THE FARMERS | \$44 PER PERSON

Fairmont Custom Pastry Plate **v**

Freshly Baked Butter Croissants, Danishes
Served with Assorted Fruit Preserves, Butter and Honey

Pastry Chef's Selection of Breakfast Loafs & Preserves **v**

Assorted Selections of Banana Chocolate Chip, Cranberry, Lemon Poppy Seed, Blueberry
Served with Assorted Fruit Preserves, Butter and Honey

Sliced Seasonal Fruit **pb gf**

Parfait Station **v**

House-Blended Granola, Seasonal Berry Compote, Greek Yogurt, Low-Fat Yogurt with Honey and Roasted Nuts & Seeds

Farmhouse Scrambled Eggs **v gf**

Scrambled Eggs, Topped with Cheese and Fresh Scallions

Classic Breakfast Meats **gf**

Cured Bacon Strips, Pork Breakfast Sausage

Country Fried Potato **pb**

THE MANITOBAN | \$46 PER PERSON

Fairmont Custom Pastry Plate **v**

Freshly Baked Butter Croissants, Danishes
Served with Assorted Fruit Preserves, Butter and Honey

Toast Station **v**

Freshly Baked Artisan Country Bread
Served with Assorted Fruit Preserves, Butter and Honey

Seasonal Fruit Salad **pb gf**

Farmhouse Scrambled Eggs **v gf**

Scrambled Eggs, Topped with Cheese and Fresh Scallions

Classic Breakfast Meats **gf**

Cured Bacon Strips, Pork Breakfast Sausage

Country Fried Potato **pb**

Sautéed Mushrooms **pb gf**

Buttermilk Pancakes **v**

100% Pure Canadian Maple Syrup

FAIRMONT WELLNESS | \$48 PER PERSON

Breads & Preserves **v**

Selection of Freshly Baked Artisan Country Rye and Multigrain Bread
Served with Assorted Fruit Preserves, Butter and Honey

Chia Parfait **pb gf**

Seasonal Berry Compote, Toasted Coconut

Green Goddess Smoothie **pb gf**

Spinach, Avocado, Celery, Banana, Almond Milk

Smoked Salmon **df**

Capers, Pickled Red Onion, Sliced Boil Egg, Grilled Sourdough

Tomato & Bocconcini Salad **v gf**

Balsamic Marinated Tomato and Bocconcini, Arugula, Citrus Olive Oil Dressing

Organic Steel-Cut Oats **pb**

Canadian Maple Syrup, Brown Sugar, Dried Fruit, Roasted Nuts and Seeds

Egg White Frittata **gf df**

Spinach, Roasted Sweet Bell Pepper, Goat Cheese

Turkey Bacon Strips, Chicken and Apple Sausage **df**

Sliced Seasonal Fruit **pb gf**

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FAIRMONT PLATES

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INTERIOR PLAINS | \$40 PER PERSON

Sliced Seasonal Fruit **pb gf**

Artisan Centerplate **v**

Served with Assorted Fruit Preserves, Butter and Honey

SELECT ONE

- Freshly Baked Butter Croissants and Danishes
- Freshly Baked All-Bran Muffins and Blueberry Oat Muffins

Farmhouse Scrambled Eggs **v gf**

Scrambled Eggs, Topped with Cheese and Fresh Scallions

Cured Bacon Strips and Breakfast Sausage **gf**

Country Fried Potato **pb**

NORTH WEST | \$42 PER PERSON

Sliced Seasonal Fruit **pb gf**

Artisan Centerplate **v**

Served with Assorted Fruit Preserves, Butter and Honey

SELECT ONE

- Freshly Baked Butter Croissants and Danishes
- Freshly Baked All-Bran Muffins and Blueberry Oat Muffins

Signature Eggs Benedict:

SELECT ONE

Classic Eggs Benedict

Poached Eggs, Seared Canadian Back Bacon, Buttered English Muffin, Hollandaise Sauce, Country Fried Potatoes

Eggs Florentine **v**

Poached Eggs, Wilted Baby Spinach, Buttered English Muffins, Hollandaise Sauce, Country Fried Potatoes

Eggs Royale

Poached Eggs, Smoked Salmon, Buttered English Muffins, Dill Hollandaise Sauce, Country Fried Potatoes

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TO-GO

Minimum 15 guests, based on 60 minutes of service.

RISE & READY | \$22 PER PERSON

Whole Fruit **pb** **gf**

Apple, Orange and Pears

Beverages

Bottled Still Water, Apple Juice and Orange Juice (500ml)

Energy Bars **v**

Granola, Nuts and Seeds

Main:

SELECT ONE

- **Breakfast Sandwich**

English Muffin, Fried Eggs, Pork Sausage Patty,
Aged Cheddar Cheese

- **Breakfast Wrap**

Scrambled Egg, Cured Bacon, Grilled Peppers and Onions,
Aged Cheddar Cheese and Scallions

- **Vegan Breakfast Wrap **pb****

Scrambled Tofu, Wilted Spinach, Roasted Mushrooms,
Grilled Peppers and Onions, Scallions

- **Ham And Cheese Croissant**

Tomato, Lettuce, Honey Mustard

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CREATE YOUR OWN BREAKFAST TABLE | \$53 PER PERSON

Toast Station v

Freshly Baked Artisan Country Bread

Served with Assorted Fruit Preserves, Butter and Honey

Sliced Seasonal Fruit pb gf

Fairmont Custom Pastry Plate v

Freshly Baked Butter Croissants and Danishes

Served with Assorted Fruit Preserves, Butter and Honey

Parfait Station v

House-Blended Granola, Seasonal Berry Compote, Greek Yogurt, Low-Fat Yogurt with Honey and Roasted Nuts & Seeds

Eggs

SELECT ONE

- **Farmhouse Scrambled Eggs v gf**

Scrambled Eggs, Topped with Cheese and Fresh Scallions

- **Spanish Frittata v gf df**

Peppers, Potatoes & Onions

Vegetables

SELECT ONE

- **Grilled Tomato with Herbs pb gf**
- **Sautéed Mushroom pb gf**
- **Country Fried Potato pb**
- **Baked Beans pb gf**

Protein

SELECT ONE

- **Cured Bacon gf df**
- **Breakfast Pork Sausage gf**
- **Chicken Apple Sausage df** | + \$3 per person
(Special Order, 15 Days In Advance Notice)
- **Turkey Bacon gf df** | + \$3 Per Person
(Special Order, 15 Days In Advance Notice)

Griddle Favourites

Served with 100% Canadian Maple Syrup

SELECT ONE

- **Buttermilk Pancakes v**
- **Waffles v**



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Breakfast

ENHANCEMENTS

Breakfast enhancements are not intended as a stand-alone meal and can be added to any breakfast menus.

Sparkling Wine Mimosa | \$8

Flavour of Orange or Pink Grapefruit Juice

Parfait Station v | \$16

Our House-Blended Granola, Seasonal Berry Compote, Greek Yogurt and Low-Fat Yogurt with Honey and Roasted Nuts & Seeds

Cheese Board v | \$21

Smoked Gouda, Truffle Cheese, Aged Cheddar, Brie, Goat Cheese Assortment Of Crackers and Lavosh
Served with Assorted Fruit Preserves and Honey

Charcuterie Board df | \$20

Salami, Mortadella, Prosciutto, Capocollo, Sausage
Pickled Vegetables and Grainy Mustard

Smoked Salmon Platter | \$20

Montreal Style Mini Bagels, Cream Cheese, Capers,
Pickled Red Onions and Sliced Boiled Egg

Juice | \$6

Orange, Apple or Grapefruit

Chef's Choice Seasonal Fruit Smoothie v gf | \$8

Organic Steel-Cut Oats pb | \$10

100% Canadian Maple Syrup, Brown Sugar, Dried Fruit,
Roasted Nuts & Seeds

Scrambled Eggs v gf df | \$10

Cured Bacon gf df | \$7

Pork Breakfast Sausage gf | \$7

Chicken Apple Sausage df | \$10

(Special Order, 15 Days' Advanced Notice Needed)

Turkey Bacon gf df | \$9

(Special Order, 15 Days Advanced Notice Needed)

Grilled Tomato with Herbs pb gf | \$6

Sautéed Mushroom pb gf | \$6

Country Fried Potato pb | \$6

Buttermilk Pancakes v | \$9

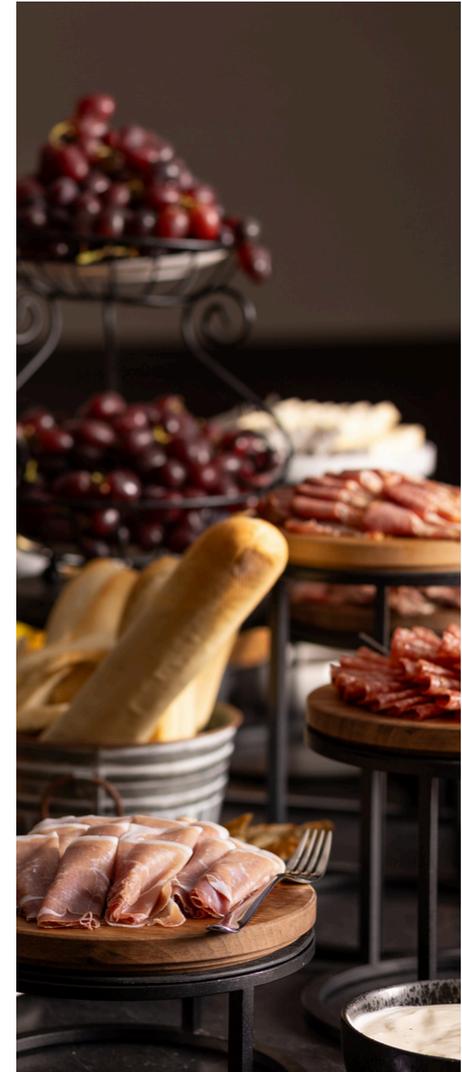
100% Pure Canadian Maple Syrup

Waffles v | \$9

100% Canadian Maple Syrup

Cinnamon French Toast v | \$9

100% Canadian Maple Syrup



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Brunch

BRUNCH TABLE

Brunch table include freshly brewed regular and decaffeinated coffee, Lot 35® teas (exclusive to Fairmont), and orange, pink grapefruit and apple juice. Minimum 15 guests, based on 60 minutes of service.

BRUNCH TABLE | \$61 PER PERSON

Sliced Seasonal Fruit **pb gf**

**Marinated Tomato And Bocconcini,
Arugula Olive Oil Dressing v gf**

Mixed Greens Salad Station v gf

Cherry Tomato, Red Pepper, Carrots,
Cucumber, Crumbled Feta, Sliced Almond
Assorted Dressings v gf:

House-Made Sweet Herb, Balsamic and Italian

Fried Chicken and Waffle

Crispy Fried Chicken Thigh, Pickled Onions,
100% Canadian Maple Syrup

Smoked Salmon Station

Cream Cheese, Capers, Pickled Red Onion,
Mini Bagels, Sliced Boiled Egg

Individual Parfait Creations

SELECT ONE

- **House Parfait v**

House-Blended Granola, Seasonal Berry Compote,
Greek Yogurt with Honey

- **Chia Parfait pb gf**

Seasonal Berry Compote, Toasted Coconut

Artisan Breakfast Pastry Plate

Served with Assorted Fruit Preserves, Butter and Honey

SELECT ONE

- **Fairmont Custom Pastry Plate v**

Freshly Baked Butter Croissants and Danishes

- **Pastry Chef's Selection of Breakfast Loaves v**

Banana Chocolate Chip, Cranberry,
Lemon Poppy Seed, Blueberry

Eggs

SELECT ONE

- **Scrambled Eggs v gf**

Scrambled Eggs, Cheese and Fresh Scallions

- **Spanish Frittata gf df**

Peppers, Potatoes & Onions

Vegetables

SELECT THREE

- **Grilled Tomato with Herbs pb gf**

- **Sautéed Mushroom pb gf**

- **Country Fried Potato pb**

- **Smoked Bacon gf df**

- **Pork Breakfast Sausage gf**

ADD-ON

EGGS BENEDICT & OMELET STATION | \$16 PER PERSON

*Action station requires Chef attendant and \$160 service charge will be applied.
Action stations are not intended as a stand-alone meal.*

Made-To-Order Eggs and Omelet with Fillings from our
Chef's Pantry

Eggs Benedict: English Muffins, Canadian Back Bacon,
Grilled Tomato, Wilted Spinach, Hollandaise Sauce

SPARKLING WINE MIMOSA | + \$8 PER PERSON

Orange and Pink Grapefruit Juice

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BREAKS

Fairmont
WINNIPEG

Breaks

MOMENTS TO SOCIALIZE

Minimum 15 guests, based on 60 minutes of service.
Additional flat fee of \$160.00 per day for guarantees less than 15 guests.

MORNING

COFFEE STATION v | \$7 PER PERSON

Freshly Brewed Regular and Decaffeinated Coffee,
Lot 35 teas (exclusive to Fairmont)

À LA CARTE SMOOTHIES | \$16 PER PERSON

SELECT THREE

- Mix Berries, Hemp Seed v **gf**
- Mango, Chia Seed, Turmeric v **gf**
- Açai Berry v **gf**
- Strawberry & Banana v **gf**
- Green Goddess pb **gf**
- Blueberry Soy pb **gf**

THE BLUEBERRY BALANCE | \$32 PER PERSON

- Blueberry Yogurt Parfaits v
- Blueberry Goat Cheese Tart v
- Blueberry Soy Smoothies pb **gf**
- Mini Blueberry Almond Muffins v

VITALITY | \$34 PER PERSON

- Overnight Oats and Chia, Parfait, Roasted Nuts v
- Quinoa Zucchini Mini Muffins v
- Spinach And Mushroom Frittata Bites v **gf**
- Watermelon And Feta Skewers v **gf**

A GOOD APPLE | \$34 PER PERSON

- Green Apple & Brie Mini Puff Pastry Bites v
- Apple Cinnamon Muesli v
- Apple Crumble Bites v
- Green Apple, Matcha & Walnuts Parfait **gf**

MID-DAY

COFFEE STATION v | \$7 PER PERSON

Freshly Brewed Regular and Decaffeinated Coffee,
Lot 35 teas (exclusive to Fairmont)

FLATBREAD | \$38 PER PERSON

- Artichoke, Sundried Tomato and Goat Cheese with Balsamic Drizzle v
- Flammkuchen Flat Bread with Bacon, Onion and Sour Cream
- Barbeque Chicken with Smoked Gouda and Red Onion
- Brie with Apple and Thyme and Honey Drizzle v

MEZZE TAPAS | \$38 PER PERSON

- Hummus, Baba Ghanoush, Muhammara v
- Grilled Pita Bread v
- Farmer's Market Crudites v **gf**
- Falafel Bites with Tahini Dip v
- Marinated Feta, Cherry Tomato, Cucumber and Olive Skewers v **gf**
- Selection Of Warm Olives pb **gf**

FRESHLY BAKED TRADITIONS | \$36 PER PERSON

- Strawberry and White Chocolate Chip v
- Lime and Coconut v
- Roasted Pepper and Feta v
- Maple and Bacon

Served with Preserves and Selection of Flavoured Butter



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Fairmont
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Breaks

MOMENTS TO SOCIALIZE

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AFTERNOON

COFFEE STATION v | \$7 PER PERSON

Freshly Brewed Regular and Decaffeinated Coffee,
Lot 35 teas (exclusive to Fairmont)

NEW YORK STATE OF CAKE | \$38 PER PERSON

- Mini New York Cheesecake
- Blueberry Cheesecake Parfaits **gf**
- Chocolate Cheesecake Truffle Bites
- Matcha Cheesecake Pops

CARAMELIZED MOMENTS | \$38 PER PERSON

- Salted Caramel Éclairs v
- Toffee Crunch Brownie v
- Caramel Swirl Cake v
- Butterscotch Blondies v

EVERYTHING IS BETTER WITH CHOCOLATE | \$38 PER PERSON

- Warm Mini Churros with Chocolate Dipping Sauce v
- Dark Chocolate Hazelnut Shooters **gf**
- Mini Flourless Chocolate Cakes v **gf**
- Spiced Mexican Hot Chocolate Cookies v



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Fairmont
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LUNCH

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Lunch

WORKING LUNCH

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Minimum 15 guests
Additional flat fee of \$160.00 per day for guarantees less than 15 guests.

DELI | \$45 PER PERSON

Soup & Salad

Chef's Soup Du Jour gf

Artisan Mixed Green Salad pb gf

Roasted Corn, Radish, Carrots, Peppers and Cucumbers

Assorted Dressings v gf:

House-made Sweet Herb, Balsamic, Italian

SELECT ONE

- **Prairie Potato & Chive Salad pb gf**

Manitoba New Potato Salad, Chives, Red Onion, Celery, Grainy Mustard Dressing

- **Pesto Penne Pasta Salad v**

Grilled Mediterranean Vegetables, Basil Dressing

- **Superfood Kale & Grain Bowl v | + \$5 Per Person**

Tuscan Kale, Farro, Blueberries, Roasted Sweet Potato, Pumpkin Seeds, Goat Cheese, Turmeric-honey Vinaigrette

- **Mediterranean Power Bowl v gf | + \$5 Per Person**

Quinoa, Chickpeas, Roasted Red Peppers, Cucumber, Cherry Tomato, Feta, Olives, Lemon-oregano Vinaigrette

Sandwiches

SELECT THREE

(Based on two pieces per person)

- **Italian Sandwich**

Mortadella, Salami, Provolone, Shredded Lettuce, Tomato, Oregano Aioli, Italian Hoagie Roll

- **Ham And Gruyère Sandwich**

Lettuce, Tomato, Dijon Mayonnaise, Challah Twist

- **Classic Pastrami Submarine Sandwich**

Corned Beef, Swiss Cheese, Dill Pickle, Russian Dressing, Rye Roll

- **Sicilian Caponata Sandwich pb**

Roasted Eggplants, Peppers, Onions, Tomatoes, Olives, Capers, Rosemary Focaccia

- **Turkey & Swiss Cheese Sandwich**

Lettuce, Tomato, Dijon Mayonnaise, Brioche Roll

- **Tuna Niçoise Wrap df**

Olive, Potato, Chopped Lettuce, Green Beans, Boiled Egg, Lemon Aioli, Tortilla Wrap

- **BLT Chicken Wrap**

Bacon, Lettuce, Tomato, Shredded Cheddar, Avocado, Mayonnaise, Tortilla Wrap

- **Roasted Sweet Potato Wrap v**

Smoky Roasted Sweet Potatoes, Refried Beans, Grilled Corn, Tomatoes, Avocado Crème, Spinach, Tortilla Wrap

Sandwiches

Continued

- **Falafel Wrap v | + \$5 Per Person**

Pickled Turnips, Tahini Garlic Aioli, Tomatoes, Cucumber, Lettuce, Tortilla Wrap

- **Smoked Salmon Bagel | + \$6 Per Person**

Lemon Cream Cheese, Capers, Red Onion, Pea Shoots, Bagels

- **Roast Beef & Arugula | \$8 Per Person**

Arugula, Horseradish Crème Fraiche, Pretzel Roll

Desserts

SELECT TWO

- **Freshly Baked Cookies v**

Chocolate Chip, White Chocolate Macadamia, Double Chocolate, Oatmeal Raisin

- **Cheesecake Bites**

Strawberry, Blueberry, Lime Swirl

- **Triple Chocolate Chunk Brownies v**

- **Lemon-burst Macaroon Square**

- **Sliced Seasonal Fruit pb gf**

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LUNCH TABLE

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MEDITERRANEAN | \$58 PER PERSON

Soup

Harira Soup **pb gf**

Tomato, Chickpeas, Cumin Seeds

Platter & Salads

SELECT TWO

- **Hummus & Muhammara Platter v**

Vegetable Crudites, Selection of Olives, Grilled Pita Bread

- **Greek Salad v gf**

Kalamata Olives, Peppers, Tomatoes, Cucumbers,
Oregano Vinaigrette, Feta Cheese

- **Pearl Couscous & Roasted Vegetable Salad v**

Israeli Couscous, Roasted Peppers, Fresh Herbs,
Preserved Lemon Vinaigrette

Mains

Slow-braised Beef **df**

Pomegranate & Cinnamon

Roasted Chicken Breast **gf**

Lemon-oregano and Tzatziki

Greek Rice **pb gf**

Lemon, Onion and Oregano

Eggplant Moussaka **v**

Béchamel Sauce, Tomatoes

Desserts

SELECT TWO

- **Baklava v**
- **Apricot and Date Mousse gf**
- **Sliced Seasonal Fruit pb gf**

EUROPEAN | \$56 PER PERSON

Soup

Potato & Leek **v gf**

Salads

SELECT TWO

- **Bruschetta v**

Tomato, Garlic, Basil, Toasted Bread

- **Caesar Salad**

Romaine, Croutons, Bacon, Parmesan Cheese, Caesar Dressing

- **Polish Beet Salad v gf**

Beets, Apple, Horseradish Cream

Mains

Beef Stroganoff

Mushrooms, Onions, Sour Cream Sauce

Roast Salmon **gf**

Dill Sauce

Parsley Rice **pb gf**

Lemon Broccolini & Glazed Carrots **v gf**

Dessert

SELECT TWO

- **Assorted Dessert Squares v**
- **Panna Cotta gf**
- **Sliced Seasonal Fruit pb gf**

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FLAVOURS OF ITALY | \$55 PER PERSON

Soup

Tomato Basil pb gf

Platter & Salads

SELECT TWO

- **Antipasto**

Cured Meats, Provolone, Olives, Pickles

- **Caprese Salad v gf**

Arugula, Fresh Mozzarella, Tomato, Basil, Balsamic Reduction

- **Farro Salad pb**

Tomatoes, Olives, Cucumbers, Red Wine Vinaigrette

Mains

Chicken Marsala

Pan Seared Chicken, Mushrooms, Marsala Wine Sauce

Tuscan Salmon

Baked Salmon, Tomato, Capers, Olives, Fresh Parsley,

Garlic Lemon White Wine Sauce

Baked Five Cheese Tortellini v

Spinach, Alfredo Sauce

Vegetable Caponata pb gf

Sicilian Eggplant, Onion, Tomatoes, Olives, Capers,

Raisins & Vinegar

Desserts

SELECT TWO

- **Bomboloni v**

Italian Doughnuts with Berry Filling

- **Tiramisu Verrines v**

Espresso-soaked Ladyfingers, Mascarpone Cream

- **Sliced Seasonal Fruit pb gf**

MEXICANA | \$56 PER PERSON

Soup

Crema De Elote v

Silky Corn Cream Soup with Poblano Peppers, Crema Garnish

Platter & Salads

SELECT TWO

- **Tortilla Chips v**

Guacamole, Pico De Gallo, Sour Cream

- **Mexican Chopped Salad v gf**

Chopped Romaine, Tomatoes, Radishes, Bell Pepper,

Crumble Cotija, Jalapeño Ranch Dressing

- **Charred Corn & Black Bean Salad v gf**

Corn Kernels, Queso Fresco, Tomato, Cilantro, Arugula,

Pickled Red Onion, Lime Crema Vinaigrette

Taco Shop (Mains)

Tortillas

Mexican Style Rice pb gf

Tomato, Garlic, Beans

Sides: Monterey Jack Cheese, Pico De Gallo, Shredded Lettuce

Chicken Al Pastor gf

Grilled Onions and Peppers

Carnitas

Slow Braised Pork

Tofu Steaks v

Desserts

SELECT TWO

- **Tres Leches Shooter**

Sponge Cake, Coconut Mousse, Caramelized Pineapple

- **Churros With Chocolate v**

Cinnamon Sugar, Warm Chocolate Sauce

- **Sliced Seasonal Fruit pb gf**

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Lunch

PLATED LUNCH

All plated lunches include fresh rolls, whipped butter and freshly brewed regular and decaffeinated coffee, and Lot 35 teas (exclusive to Fairmont). Minimum 15 guests. Additional flat fee of \$160.00 per day for guarantees less than 15 guests. Pre select additional entrees will require an additional \$15 surcharge per person (selections & numbers provided 7 days prior). Religious and dietary restrictions are exempt. All chicken product is halal.

Soup & Salads

SELECT ONE

- **Roasted Tomato Bisque pb | \$8**

Focaccia Croutons, Basil Oil

- **Roasted Butternut Squash v gf | \$8**

Maple Crème Fraiche and Spiced Pumpkin Seeds

- **Carrot, Ginger & Coconut Soup pb gf | \$8**

Toasted Coconut, Cilantro Oil

- **Petite Greens v gf | \$16**

Port Wine Poached Pears, Feta, Candied Walnut,
Grainy Mustard Vinaigrette

- **Arugula And Endive v gf | \$16**

Apple, Blue Cheese, Toasted Hazelnuts,
Apple Cider Vinaigrette

- **Traditional Caesar | \$16**

Chopped Romaine, Croutons, Bacon, Parmesan

Main

SELECT ONE

- **Seared Atlantic Salmon (5oz) | \$39**

Celeriac Mousseline, Braised Leeks, Blistered Cherry
Tomatoes, Lemon Caper Velouté, Chive Oil

- **Sumac And Mint Chicken Breast (5oz) gf df | \$38**

Almond Pilaf, Roasted Baby Carrots with
Cumin-honey Glaze, and Pomegranate-mint Reduction

-  **Certified Angus Beef® Tenderloin Steak (4oz) | \$54**

Buttermilk Whipped Mash, Sauté Forest Mushrooms,
Garlic Spinach, Red Wine Jus, Herb Oil

- **Grilled Jerk-spiced Cauliflower Steak v | \$34**

Carrot-coconut Barley, Roasted Eggplant & Pomegranate
Relish, Candied Pistachios, And Za'atar Labneh

- **Cajun Spiced Tofu v gf | \$36**

Edamame And Corn Succotash, Almond Flakes,
Creamy Romesco Velouté, Chimichurri

Dessert

SELECT ONE

- **Decadent Chocolate Cake pb gf | \$12**

Berry Coulis and Fresh Mixed Berries

- **Vanilla Bean Crème Caramel gf | \$14**

Whipped Cream, Strawberry

- **Tres Leches | \$14**

Sponge Cake, Coconut Cream, Mascarpone Mousse,
Caramelized Pineapple, Cake Croutons,
Candied Lemon Zest

- **Chocolate Cadillac Cheesecake | \$15**

Crème Anglaise, Graham Cracker Crust, Berry Coulis

December 2025

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Please advise your Catering Manager of any allergies.

All pricing subject to 7% PST and 5% GST.

A taxable 18% service charge will be added to all food & beverage price.

All events are subject to availability.



You deserve the very best beef. Enjoy our selection of the Certified Angus Beef® brand.

v vegetarian pb plant-based df dairy-free gf gluten-free

Fairmont
WINNIPEG



RECEPTION

Fairmont
WINNIPEG

A Quiet Ambiance to Extend the Day

HORS D'OEUVRES

All menu items are priced and sold per dozen, minimum order of 3 dozen per item. All items are meant for display, but can be altered to be passed. Minimum 25 guests, based on 60 minutes of service. Additional flat fee of \$160.00 per day for guarantees less than 25 guests.

SEAFOOD

All menu items are priced and sold per dozen
minimum order of 3 dozen per item.

Smoked Salmon Tartare Cone | \$54 Per Dozen
Sesame Cones, Avocado Cream, Wasabi Aioli

Poached Shrimp Cocktail Shooters gf df | \$50 Per Dozen
Cocktail Sauce

Seared Tuna Tataki gf df | \$52 Per Dozen
Served with Sesame and Ponzu

Crab Salad In A Crispy Tartelette | \$54 Per Dozen
Saffron Sabayon

Sesame Shrimp Toast df | \$52 Per Dozen
Served with Yuzu Aioli

Fried Fish Skewer | \$50 Per Dozen
Served with Classic Tartare Sauce

Bacon Wrapped Scallops gf df | \$53 Per Dozen
Gremolata

MEAT

All menu items are priced and sold per dozen
minimum order of 3 dozen per item.

Coronation Chicken Tartlet df | \$53 Per Dozen
Apricot Chutney, Pineapple Salsa

Melon And Prosciutto Skewers df | \$49 Per Dozen
Chilled Melon Bocconcini Rolled Prosciutto Balsamic,
Olive Oil

Charcoal Brioche Beef Mille-feuille | \$54 Per Dozen
Crispy Onion, Horseradish Cream

Mini Lamb Kofta Skewer | \$54 Per Dozen
Tzatziki

Confit Pork Belly Skewer df | \$52 Per Dozen
Chicharron, Apple Gelée

Beef Kebab gf df | \$54 Per Dozen
Onion, Bell Pepper, Chimichurri

Sesame Crusted Chicken Satay gf df | \$52 Per Dozen
Peanut Sauce

VEGETARIAN

All menu items are priced and sold per dozen
minimum order of 3 dozen per item.

Chickpea & Potato Barquette v | \$48 Per Dozen
Cilantro, Tamarind Chutney

Tomato And Bocconcini Skewers v gf | \$49 Per Dozen
Balsamic Glaze

Whipped Macedonian Feta Tartlet v | \$52 Per Dozen
Heirloom Tomato Confit, Balsamic

Mushroom Pretzel v | \$50 Per Dozen
Crispy Shallots, Balsamic Glaze, Grana Padano

Korean Cauliflower Bites v | \$48 Per Dozen
Sesame Seeds, Wasabi Aioli

Roasted Carrots v | \$50 Per Dozen
Fennel, Whipped Ricotta, Walnut Dukkha

Tofu & Heirloom Vegetable Brochette pb | \$48 Per Dozen
Sweet Soy Glaze, Toasted Sesame

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Fairmont
WINNIPEG

A Quiet Ambiance to Extend the Day

SOCIAL TABLE

Minimum 25 guests, based on 60 minutes of service
Additional flat fee of \$160.00 per day for guarantees less than 25 guests.

HEIRLOOM ATELIER | \$32 PER PERSON

- Selections Of Fresh Heirloom, Baby Gem And Beef Steak Tomatoes **pb gf**
- Selections Of Buffalo Mozzarella, Burrata and Ricotta **v gf**
- Fresh Basil Pesto, Anchovy-caper Emulsion, Aged Balsamic and Black Garlic Glaze **gf**
- Selections Of Miller Sour Dough, Ciabatta, Focaccia Crostini's **v**
- Selection Of Tomato Confit, Olive Tapenade and Sundried Tomato Pesto Spreads **v gf**
- Accompanied By Crispy Pancetta, Prosciutto, Parmesan Tuiles, Toasted Pine Nuts and Pistachio Nuts **gf**

MANITOBA SOCIAL | \$28 PER PERSON

- **Local Cheeses v**
Bothwell Cheddar, Smoked Gouda, Truffle Cheddar, Seasonal Grapes, Dried Fruits, Candied Nuts, Artisan Breads, Lavosh, Golden Honey, and Fruit Preserves
- **Smoked Fish**
Cold-smoked Salmon and Maple-glazed Trout, Pickled Red Onions, Capers, Cornichons, Lemon Wedges, Dill Crème Fraîche, Rye Crisps
- **Meats & Sausages**
Smoked Farmer's Sausage, Cured Meats, Kielbasa, and Shaved Roast Beef, Rainy Mustards, House Pickles, Horseradish Cream and Warm Pretzel Rolls

SLIDERS & KETTLE CHIPS | \$32 PER PERSON

-  Certified Angus Beef® Patty, Cheddar Cheese, Caramelized Onions and Mushrooms, Mini Brioche Roll
- Crispy Fried Chicken, Nashville Hot Sauce, Dill Pickle Aioli, Mini Brioche Roll
- Pulled Pork, Mustard Fennel Slaw, Mini Brioche Roll
- Sweet Potato Steak, Swiss Cheese, Tomato, Garlic Mayo, Mini Brioche Roll **v**

DONUT SHOP | \$19 PER PERSON

- Classic Glazed, Raspberry Bombolini And Donut Holes
- Topped with Assorted Sprinkles, Toasted Coconut, Chocolate Shavings And Maple Bacon Bits
- Caramel Sauce, Whipping Cream, Raspberry Jam, Vanilla Custard Sauce

FONDANT FOUNTAIN | \$48 PER PERSON

- Selection of Dark Chocolate, Milk Chocolate, Salted Caramel, White Chocolate **gf**
- Fresh Fruits of Honey Dew, Cantaloupe, Pineapple, Strawberry **pb gf**
- Brownies, Madeleines, Marshmallows
- Biscotti, Waffle, Pretzel Bites **v**



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Fairmont
WINNIPEG



STATIONS

Fairmont
WINNIPEG

Stations

LIVE CULINARY EXPERIENCE

Menu items are based on 60 minutes of service time. All of our live culinary experiences are chef-attended and billed at \$175 based on 3 hours of service. These are not intended as a stand-alone meal.

SHAWARMA EXPERIENCE | \$34 PER PERSON

- Chicken Shawarma
- 'Toum' Garlic Sauce, Harissa Aioli, Mint-za'atar Yogurt
- Pickled Cucumbers, Tomato, Onions, Shredded Lettuce and Pita Bread

CUMIN SCENTED & ROASTED LEG OF NEW ZEALAND LAMB | \$36 PER PERSON

- Pita Bread, Minted Yogurt And Chili Sauce

MAPLE GLAZED SALMON | \$36 PER PERSON

- Whipped Mashed Potato, Lemon Broccoli, Caper Cream Sauce

WHOLE ROASTED NEW YORK STRIPLOIN **df** | \$39 PER PERSON

- Assorted Mustards, Horseradish Cream, Deli Rolls

HOT POT | \$38 PER PERSON

-  Certified Angus Beef® Tenderloin & Striploin, Smoked Paprika & Herb Broth
- Shrimp & Scallop, Ginger Lemongrass Broth
- Crusty Sliced French Baguette, Whipped Butter
- Fingerling Potato, Broccoli, Shimeji Mushroom, Heirloom Carrots,
- Garlic Aioli, Horseradish Dip, Mustard Dip, Chimichurri

CRÊPE & CURATION **v** | \$44 PER PERSON

- Sweet Whipped Mascarpone, Crème Anglaise and Lemon Curd
- Chocolate Ganache and Salted Caramel Sauce
- Berry Coulis: Raspberry and Blackberry
- Poached Pears and Apples In Spiced Syrup, Icing Sugar
- Toasted Assorted Pistachios and Almonds

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Fairmont
WINNIPEG



DINNER

Fairmont
WINNIPEG

Dinner

PLATED DINNER

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Soups

SELECT ONE

- **Roasted Red Pepper & Tomato Bisque pb gf | \$13**

Dehydrated Olive Dust, Basil Oil

- **Prairie Mushroom Chowder v gf | \$13**

Sautéed Wild Mushrooms, Truffle Cream

- **Pumpkin Coconut Bisque pb | \$14**

Sage Granola, Smoked Paprika Oil

- **Fennel & Leek Soup gf | \$14**

Pernod Cream, Maple- Bacon Bits, Chives Oil

Salads

SELECT ONE

- **Artisan Lettuce pb gf | \$17**

Chili-lime Edamame, Cherry Tomato, Fresh Radish,

Heirloom Carrots, Spiced Pumpkin Seeds,

Caramelized Shallot & Sherry Dressing

- **Classic Caesar | \$17**

Romaine Heart, Garlic Crouton, Bacon Bits, Parmesan,

Lemon Garlic Dressing

- **Pear, Radicchio & Blue Cheese Chantilly v gf | \$18**

Riesling And Vanilla Compressed Pear, Petite Greens,

Spiced Pecan Praline, Pickled Shallot, Honey Grape Dressing

- **Roasted Squash, Beets & Salted Ricotta v gf | \$18**

Arugula, Pea Shoots, Pistachio-herb Pesto,

Aged Balsamic Reduction

Appetizers

SELECT ONE

- **Scallop Crudo gf | \$21**

Cauliflower Puree, Seaweed Salad, Mint, Key Lime Zest,

Shave Radish, Smoked Chili Oil, Yuzu Dressing

- **Crispy Pork Belly With Apple Cider Glaze gf | \$21**

Slow-cooked Pork Belly, Apple Cider Caramel,

Celery Root Purée, Pickled Mustard Seeds, Micro Celery

- **Coffee & Cardamom Roasted Heirloom Carrots v | \$18**

Pistachio-dill Crumb, Whipped Labneh, Citrus Zest

- **Burrata And Baby Heirloom Tomatoes v | \$20**

Arugula, Tomato Chutney, Roasted Pine Nuts, Basil Oil,

Pesto Cream, Balsamic Glaze, Ciabatta Crisp

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Fairmont
WINNIPEG

Dinner

PLATED DINNER

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Minimum 25 guests. Additional flat fee of \$160.00 per day for guarantees less than 25 guests.
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Mains

SELECT ONE

- **Seared Atlantic Salmon (6oz) gf | \$46**

Potato Mousseline With Crème Fraîche, Endives Marmalade,
Lemon-anchovy Broccolini, Beurre Blanc, Chives Oil

- **Pan-seared Arctic Char (6oz) | \$48**

Farro Risotto, Braised Baby Fennel With Pernod, Tarragon Asparagus,
Roasted Red Pepper Emulsion, Herb Pistou

- **Garlic And Thyme Chicken Breast (6oz) gf | \$44**

Truffle-infused Pommes Purée, Port Braised Shallot Confit,
Green Beans Almondine And Thyme Jus, Scallion Oil

- **Manitoba Pork Tenderloin with Apple & Juniper Glaze gf | \$44**

Cinnamon-sweet Potato Crush, Balsamic Braised Radicchio,
Roasted Parsnips With Pancetta Crumble, And Calvados Reduction, Sage Oil

- **Pepper Crusted Lamb Rack | \$55**

Barley Ragout, Fire-roasted Eggplant With Tahini Yogurt and Sumac,
Brown Butter Roasted Turnip, Red Wine Jus, Mint Oil

- **Black Garlic And Cocoa Glazed Short Rib gf | \$49**

Horseradish Potato Crush, Apple- Red Cabbage Chutney,
Charred Brussels Sprouts With Hazelnut, Cabernet Demi-glace, Herb Oil

-  **Herb And Pepper Certified Angus Beef® Tenderloin (5 Oz) gf | \$60**

Potato And Sweet Onion Fondue, Porcini And Red Wine Mushroom Ragout,
Glazed Carrots With Ginger And Honey, Bone Marrow Jus, Chimichurri

Vegetarian

SELECT ONE

- **Caramelized Celeriac Tornado pb gf | \$40**

Cinnamon Spiced Squash Puree, Courgettes, Roasted Pine Nuts,
Date Wine Jus

- **King Oyster Mushroom v | \$42**

Pickled Shimeji, Sautéed Kale, Turmeric Parsnip Puree, Walnut Pistou

- **Smoked Paprika Rubbed Sweet Potato Steak v gf | \$41**

Coconut And Cardamom Scented Black Rice, Parsnip & Thyme Purée,
Roasted Red Pepper Ranch

Dessert

SELECT ONE

- **Bailey's Irish Cream Cheesecake | \$19**

Crème Anglaise, Graham Cracker, Coulis

- **Vanilla Bean Crème Caramel gf | \$19**

Whipped Cream, Strawberry

- **Black Velvet Tuxedo Cakes | \$19**

Mix Berries, Coulis, Chocolate Shaves

- **Orange- Pistachio Cake | \$19**

Pistachio Mascarpone, Candied Orange, Raspberry Coulis

- **Decadent Chocolate Torte pb gf | \$18**

Chocolate Shaving, Fresh Berries

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Fairmont
WINNIPEG

Dinner

DINNER TABLE

All dinner tables include freshly brewed regular and decaffeinated coffee, assorted Lot 35 teas (exclusive to Fairmont).
Minimum 50 guests, based on 60 minutes of service. Additional flat fee of \$160.00 per day for guarantees less than 50 guests.

LITTLE ITALY | \$88 PER PERSON

Soup

Roasted Fennel and White Bean Velouté v
Warm Toasted Focaccia

Salads & Appetizers

Tuscan Salad v gf

Romaine Lettuce, Radicchio, Sliced Red Onion,
Black Olives, Parmesan Cheese, Italian Dressing

Roasted Beet And Citrus Salad v gf

Orange Segments, Crumble Goat Cheese, Sherry
Vinaigrette

Ancient Grain & Caprese v

Farro- Barley Mix, Mozzarella, Cherry Tomatoes,
Pesto Oil, Balsamic Drizzle

Antipasto Platter gf

Salami, Prosciutto, Calabrese, Provolone,
Mozzarella Cheese, Marinated Olives, Grilled Peppers,
Artichoke, Giardiniera, Peppercorn Peppers

Mains

Roast Beef Strip Loin gf df

Salsa Verde & Oregano Jus

Chicken Cacciatore gf df

Tomato, Garlic, Bell Peppers & Sage

Baked Sicilian Salmon gf df

Caponata & Lemon Dill Sauce

Ricotta And Spinach Tortellini v

Pesto Cream Sauce

Rosemary Roasted New Potatoes pb gf

Medley Cellar Vegetables pb gf

Desserts

Classic Tiramisu Cake

Limoncello Panna Cotta with Candied Lemon gf

Mascarpone And Honey Mousse Tartlets with Pine Nut Crumble

Sliced Fruit Platter pb gf

EASTERN HARMONY | \$84 PER PERSON

Soup

Miso and Tofu with Wakame v gf

Salads & Appetizers

Asian Greens, Quinoa and Pear Salad v gf df

Diced Asian Pear, Radish, Toasted Cashews,
Yuzu-honey Vinaigrette

Korean Kimchi Slaw df

Napa Cabbage, Pickled Kimchi, Carrot, Scallion,
Sesame, Gochujang Vinaigrette

Soba Noodle with Shrimp Salad df

Cucumber, Cilantro, Edamame, Peppers,
Garlic Soy Vinaigrette

Asian Platter

Chicken Pot Stickers, Spring Rolls, Coconut Shrimp
Soy Ginger Sauce, Sweet Chili Sauce, Spice Plum Sauce

Mains

Beef Massaman Curry df

Slow-braised Beef, Potato, Peanuts, Fragrant Coconut Curry

Black Pepper Chicken Stir-fry df

Chicken Strips, Onions, Bell Peppers,

Cracked Black Pepper Soy Sauce

Steamed Salmon df

Soy & Black Bean Sauce

Singapore Noodles df

Stir-fried Vermicelli with Curry Spice, Peppers,

Bean Sprouts, Crispy Tofu

Steamed Jasmine Rice pb gf

Traditional Fragrant Thai Rice

Stir Fry Seasonal Vegetables pb

Light Soy Glaze, Sesame Oil

Desserts

Mango Sticky Rice Pudding gf

Pandan Coconut Mini Cake gf

Matcha Panna Cotta gf

Sliced Seasonal Fruit pb gf

FROM OUR PRAIRIES | \$80 PER PERSON

Soup

Prairie Mushroom Soup gf
Chives Cream

Salads & Appetizers

Romaine With Prairie Dill And Buttermilk Dressing gf

Fresh Dill, Cucumbers, Tomatoes,
Creamy Buttermilk and Ranch Dressing

Wild Rice Salad pb gf

Dried Cranberries, Sunflower Seeds, Celery, Pear,
Green Onion, Maple Dressing

Manitoba Social Platter

Bothwell Smoked Cheddar, Gouda, Truffle Cheese, Lavosh,
Cured Meats, Bannock Bites, Pickled Prairie Vegetable,
Mustard, Saskatoon Compote, Honey

Mains

Homestead Braise

Beef Braised, Caramelized Onions,
Red Wine Jus and Thyme

Pan-seared Pickerel

Garlic Spinach, Citrus Velouté, Lemon Zest

Creamy Mashed Potatoes v gf

Whipped Yukon Gold Potatoes, Brown Butter

Perogies

Caramelized Onion, Bacon, Sour Cream, Scallion

Roasted Root Vegetables pb gf

Parsnips, Carrots, Turnips and Beets

Desserts

Saskatoon Berry Cheesecake

Butter Tart v

Warm Maple Bread Pudding v

Crème Anglaise

Sliced Seasonal Fruit pb gf

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v vegetarian pb plant-based df dairy-free gf gluten-free

Fairmont
WINNIPEG



THE FAIRMONT COLLECTION

Fairmont
WINNIPEG

The Fairmont COLLECTION

FAIRMONT HORS D'OEUVRES

All menu items are priced and sold per dozen, minimum order of 4 dozen per item. Maximum of 250 Guests and a minimum of 100 guests.

SELECT MINIMUM OF THREE:

Mini Lobster Roll | \$78 Per Dozen

Brioche with Lobster, Caviar, Citrus Aioli, Chives

Smoked Goldeye Fish Rillette | \$72 Per Dozen

Radish, Salmon Roe, Caper Cream, Lemon Profiterole

Prawn Caesar Sip *gf* | \$70 Per Dozen

Sauvignon Blanc Poached Shrimps, Tomato Clam Broth, Fresh Celery, Caesar Shooter

Chicken Lollipops | \$68 Per Dozen

Choose One Sauce Accompaniment:

Gochujang Honey Glaze, Garlic-parmesan Butter, Buffalo Blue Cheese Crumble

Harissa-rubbed Bison Tenderloin Cubes *gf* | \$70 Per Dozen

Caramelized Sweet Onions Puree, Truffle Shaves, Hollandaise, Parmesan

Pear & Fig Barquette *v* | \$68 Per Dozen

Whipped Ricotta, Gold Flakes, Candied Walnut

FAIRMONT RECEPTION TABLE

Minimum 25 guests, based on 60 minutes of service
Additional flat fee of \$160.00 per day for guarantees less than 25 guests.

FROMAGE STATION | \$52 PER PERSON

Fondue

SELECT TWO

- **Traditional Fondue**

Emmental, Gruyere, White Wine

- **Black Truffle Fondue *v***

Shaved Truffle, Monterey Jack, White Wine

- **Lobster Fondue**

Poached Lobster, Smoked Gruyere, White Wine

Served with:

French Baguette, Pumpnickel and Pretzel Bites, Fingerling Potato, Heirloom Carrots, Granny Smith Apple, Broccolini, Cauliflower And Cornichons *v*

Local & International Cheese Selection

Cheese Twists, Puff Croissant Twist, Sharp Cheddar, Brie Puff, Saskatoon Berry Compote *v*

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v vegetarian *pb* plant-based *df* dairy-free *gf* gluten-free

Fairmont
WINNIPEG

The Fairmont COLLECTION

FAIRMONT SIGNATURE DINNER

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THE ICONIC FOUR | \$149 PER PERSON

Soup

Lobster Soup and Cognac Cappuccino

Lobster Meat, Chive Cream, Paprika Dust Crips

Intermediate Course

Seared Branzino

Black Garlic Aioli, White Asparagus, Cured Egg Yolk, Confit Tomatoes, Saffron Beurre Blanc, Sorrel, Cold Press Chives Oil

Main

Sous Vide Bison Tenderloin with Pan Seared Foie Grass

Caramelized Endive With Orange Glaze & Hazelnuts, Mascarpone Mousseline, Wilted Swiss Chard With Nutmeg, Bone Marrow Jus

Dessert

Manitoba Sphere

Gold Flakes, Saskatoon Berry Mousse, Wild Flower Honey Sponge, Blood Orange Gelée, Chocolate Soil

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Fairmont
WINNIPEG



BEVERAGE

Fairmont
WINNIPEG

Beverage

CORKAGE

Fairmont Winnipeg provides complete corkage service for dinner wines and bar service.

Our service includes all appropriate glassware, mix, juices, ice and garnishes.

In addition, Fairmont Winnipeg will handle all your wine and liquor service.

FULL CORKAGE | \$28 PER PERSON

(This will include a dry bar set-up along with dinner wine service).

WINE CORKAGE | \$18 PER PERSON

WINE & BEER

HOUSE RED WINE | \$11 PER GLASS / \$50 PER BOTTLE

HOUSE WHITE WINE | \$11 PER GLASS / \$50 PER BOTTLE

LOCAL BEER | \$9 PER BEER
(Fort Garry Rouge or Dark, Farmerly Lager, 1919 Belgian Ale)

BUBBLY & SPARKLING

CAVA CASTELFINO JAUME SERRA, \$65 PER BOTTLE
SPAIN

BOTTLE OF CHAMPAGNE, \$185 PER BOTTLE
PLOYEZ-JACQUEMART, FRANCE

SELECTION OF SPARKLING COCKTAILS: \$12 PER COCKTAIL
MIMOSA, BELLINI, ROSSINI

CHAMPAGNE, VEUVE CLICQUOT YELLOW LABEL \$375 PER BOTTLE
BRUT, FRANCE

CHAMPAGNE, DOM PERIGNON \$699 PER BOTTLE
BRUT, FRANCE



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Fairmont
WINNIPEG

Beverage

	HOST BARS + applicable taxes and service charge	CASH BARS includes 7% PST and 5% GST
LIQUOR – PREMIUM TIER (1 oz) TITO'S, BEEFEATER, BACARDI WHITE, CAPTAIN MORGAN SPICE, DEWARS WHITE LABEL, ALEBRITA PREMIUM, HERRADURA SILVER	\$9.00	\$10.00
LIQUOR – SUPER PREMIUM TIER (1 oz) ABSOLUT ELIX, CITADELLE, PLANTERAY 3", MONKEY SHOLDER, BEARFACE TRIPLE OAK, ESPONOL BLANCO	\$11.00	\$12.00
LIQUOR – LUXURY TIER (1 oz) BELVEDER, BOTANIST, DIPLOMATICO RESERVA, MACCALAN 12YO, MICHTERS, PATRON SILVER	\$18.00	\$20.00
DOMESTIC BEER (341 ml) MOLSON CANADIAN, LABATT BLUE, KOKANEE, ALEX KEITH'S IPA, LABATT LIGHT	\$9.00	\$10.00
PREMIUM BEER (341 ml) FORT GARRY ROUGE, FORT GARRY DARK, FARMERY LAGER, 1919 BELGIAN ALE	\$13.00	\$15.00
IMPORTED BEER (330 ml) HEINEKEN, STELLA ARTOIS, CORONA	\$10.00	\$11.00
HOUSE WINES BY THE GLASS	\$11.00	\$12.00
CHAMPAGNE BY THE GLASS VEUVE CLICQUOT RÉSERVE CUVÉE	\$60.00	\$65.00
LIQUEURS (1 oz) BAILEYS, KAHUA, DRAMBUIE, AMARETTO	\$11.00	\$12.00
DELUXE LIQUEURS (1 oz) COURVOSIER, GRAND MARNIER	\$11.00	\$12.00
SOFT DRINKS	\$5.00	\$5.00
SPARKLING WATER	\$5.00	\$5.00
O'DOULS BEER	\$6.00	\$7.00

A bartender charge of \$40 per hour, per bartender, minimum of four (4) hours will apply to both host and cash bars, if the bar sales do not exceed \$500 per bartender (before taxes).

December 2025

Menu items are not created in an allergen-free environment.

Please advise your Catering Manager of any allergies.

All pricing subject to 7% PST and 5% GST.

A taxable 18% service charge will be added to all food & beverage price.

All events are subject to availability.

Fairmont
WINNIPEG

FOOD & BEVERAGE

Fairmont Winnipeg provides all food and beverages, except wedding cakes. Menu changes and cost adjustments may occur due to product availability and market conditions. Food and beverage products cannot be removed from the hotel after a function. Our facility is not nut-free. Please inform us of any food allergies or dietary restrictions 72 business hours prior to your event, including guest names and the nature of their allergies, to ensure necessary precautions. Pricing is guaranteed 120 days before the event date and may change afterward.

TO-GO ORDERS

Guests who wish to take catered food or beverages "To-Go" will incur a \$6.00 per person packaging and service charge and must request prior to the conclusion to the event.. This fee covers the cost of eco-friendly packaging materials. Not all menu items may be available for take-out due to food safety or presentation requirements. The hotel reserves the right to limit quantities for to-go packaging in accordance with provincial/state health regulations.

Guests who request to-go cups on Coffee Stations and/or Water Stations to be charged \$35 per 100 people.

FUNCTION GUARANTEES

Final attendance is required in writing or email by noon local time, 14 business days before the event. This number will be your minimum guarantee. If no final guarantee is received, your expected attendance on the banquet event order will be used. You will be charged for the greater of your final guarantee or actual attendance. A 25% surcharge applies for additional guests exceeding the guarantee. Contracted menu items may not be available for guests added within 7 business days of the event. Dietary restriction numbers are needed when providing the guarantee. Buffets are based on one serving per guest. Last-minute requests may incur additional charges. Entrée selections chosen on-site – additional \$35 added to the highest entrée price.

OFF-SITE EVENT CATERING

Any outside catering will incur a minimum \$600 transportation fee and \$400 labor fee with an additional \$2,000 flat fee for event totals under the a \$7,500 minimum in food and beverage revenue.

These fees cover logistics, staffing, delivery, and setup.

SET UP CHANGES

A \$500 fee applies for set-up changes on the day of the event the function room has been arranged.

EXTERNAL SUPPLIERS

Please ensure all external suppliers adhere to Fairmont Winnipeg's teardown and equipment removal guidelines. The hotel is not responsible for items left after functions.

PAYMENT

An initial deposit of \$10 per person or the full meeting room rental (whichever is greater) is required. Additional deposits will be in your letter of agreement.

Full payment of the projected amount is due 72 hours before the function.

MENU TASTING

Menu tastings for wedding, social catering, and conference groups complimentary for up to 6 people. A charge of \$50 per person will be applied for groups of 6 and above.

INTERNET

Wired High-Speed Internet Access: \$125/room/day; additional PC \$25/PC/day

Wireless High-Speed Internet Access: Starting at \$125 for 2 Mbps (up to 25 devices).

Additional bandwidth is available for a fee.

AUDIO VISUAL, POWER & TECHNOLOGY SERVICES

ENCORE is our in-house audiovisual supplier.

Outside AV suppliers must sign our Third-Party Audio Visual Supplier Policy and have insurance on file. Contact your Catering Representative for the policy.

ENCORE exclusively provides Power Distribution Services. Verify electrical requirements with outside suppliers to avoid additional costs.

Third-party supplier fees include 2 hours of load-in and 2 hours of load-out oversight, plus electrical requirements. Additional labor charges apply if these times are exceeded.

Contact the ENCORE Office at 431-219-3899 for rates and estimates.

Winnipeg Ballroom: \$1800/day (3 Dedicated Outlets)

Wellington, Concourse, 1/3 of Winnipeg Ballroom: \$675/day (2 Dedicated Outlets)

Other function rooms: \$300/day (1 Dedicated Outlet)

BOX & PACKAGE HANDLING/DELIVERY

Loading Dock Hours: Monday-Friday 7:30 am-11:30 am & 12:30 pm-3:30 pm;

Saturday 10:00 am-2:00 pm. Other times require advance notice.

Box Storage & Delivery to Room: \$3.00/unit/day.

Outgoing Box Handling Fee: \$10.00/unit (includes forms and courier handling).

Staff Assistance: \$40/staff member/hour based on weight and size restrictions.

Please consult your Conference Services Manager.

All deliveries must be labeled with group/event name, contact, event date, hotel contact, and number of boxes, and sent to the receiving/loading dock.

Front door deliveries are not accepted.

POSTING & DECORATIONS

Decorative Assistance: \$40/staff member/hour (minimum 4 hours).

Posting in public areas without hotel authorization is prohibited.

Only professional signs are allowed outside meeting rooms.

Nailing, stapling, or screwing into hotel property is strictly prohibited.

The client is responsible for any damages.



COAT CHECK

A service charge of \$40/hour per attendant (minimum 4 hours) applies.
For attended coat check, there will be a flat fee based on size of event.

SOCAN, RE: SOUNDS & ENTERTAINMENT

Events with musical entertainment are subject to SOCAN and Re:Sound licensing fees, based on room capacity, not actual attendance.

SOCAN (Without Dancing / With Dancing)

Capacity	Without Dancing	With Dancing
1-100	\$22.06 plus applicable taxes	\$44.13 plus applicable taxes
101-300	\$31.72 plus applicable taxes	\$63.49 plus applicable taxes
301-500	\$66.19 plus applicable taxes	\$132.39 plus applicable taxes
Over 500	\$93.78 plus applicable taxes	\$187.55 plus applicable taxes

Re:Sound (Royalties collected for Public Performance of Sound Recordings)

Capacity	Without Dancing	With Dancing
1-100	\$9.25 plus applicable taxes	\$18.51 plus applicable taxes
101-300	\$13.30 plus applicable taxes	\$26.63 plus applicable taxes
301-500	\$27.76 plus applicable taxes	\$55.52 plus applicable taxes
Over 500	\$39.33 plus applicable taxes	\$78.66 plus applicable taxes

PARTNERS

All Eggs Are Free-Range And Sourced From "Nature's Farm" Certified Local Supplier
Pickerel fillets are from Lake Erie that are Marine Stewardship Council (MSC) certified.
All Eggs are free- range and sourced from "Nature's Farm" approved local supplier.
All the Tea & Coffee served are sustainably certified.

 You deserve the very best beef. Enjoy our selection of the Certified Angus Beef® brand.
Smoked Salmon is from "True North" Sourced/Sustainably Certified Fish Company.

BEVERAGE REGULATIONS

An occasional permit is required from the M.L.C.C. for the number of guests attending the function and the hours of alcohol service, ending at 1 am.

The permit holder must be in attendance from the opening to the closing of the bars.

The permit must be given to the Banquet Manager on duty before any liquor service can begin.

No person under the age of eighteen (18) is allowed to consume any alcohol during the function (even when accompanied by parents, guardian or spouse) in accordance with the Manitoba Liquor Act.

The selection of liquor must meet Fairmont Winnipeg standard bar selection.

If client intends to operate cash bars with their liquor, a resale permit must be obtained indicating the liquor sale price.

The permittee is legally responsible for any and all guests. The permittee must ensure their safety and can be held liable in case of any accidents or injuries.

The bars will be open according to the time specified on the permit.

Only the alcohol stated on the permit may be consumed in the location stated on the permit.

Fairmont Winnipeg cannot be held responsible for opened unconsumed liquor or wine.

All liquor receipts must be present upon receipt of liquor.

SUSTAINABILITY & GREEN INITIATIVES

- Plant for the Planet
- Waste & Recycling Management Program – removal of all single use plastics from front of house operations
- Food Waste Management System
- Energy Management Program
- Net Zero Carbon Calculator – Meetings & Events
- Community Support by Choosing Local Suppliers
- Local food choices
- No bottled water or disposable coffee cups
- Schedule communicated electronically to attendees

As an industry leader, Accor follows the latest science and is prioritizing the reduction of its environmental footprint to preserve our planet and its resources for future generations. Accor has set ambitious targets for 2030 to limit global warming to +1.5 °C and committed to reach net-zero carbon emissions target by 2050 with a program for hotels to reduce their footprints.

We invite our guests and partners to calculate the carbon footprint of their accommodation and/or event at the hotel and to purchase certified carbon credits to balance the emissions.

Learn more about Accor's Net Zero Carbon Calculator by visiting: www.accor.myclimate.org/en/fag

Net Zero Carbon - Hotel Targets