WEDDINGS

50-70 GUESTS

Fairmont Château Laurier - 2019
Fairmont Château Laurier has played host to thousands of special events since its opening in 1912 and weddings are truly some of the most magical. It is about making fairytales come true, and turning moments into memories for you, your family and your guests.

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.

We look forward to creating the perfect menu for an event filled with joy and wonderful memories.

Fairmont Château Laurier is pleased to introduce our Catering Manager, Alexandra Lesuisse who help brides-to-be transform their dreams into reality as they celebrate their marriage.

To begin planning your special day, contact Alexandra by telephone at 613 562 7075 or by email at alexandra.lesuisse@fairmont.com.
Fairmont Château Laurier Wedding Packages include the following unique touches.

- Punch during Cocktail hour
- Passed Assorted Canapés and Hors d’oeuvres during Cocktail Hour (four (4) pieces per person)
- Domestic House Wine with Dinner (based on half a bottle per person)
- A selection of elegant, artistic and sumptuous menus to please your palate
- Late Night Treats

As well as,

- Lavish French Renaissance inspired Ballrooms
- Access to Fairmont Château Laurier’s Historic Public Spaces for your Wedding Photography
- Elegant Table Settings with Floor Length White Linen, cutlery and classic white China
- Votive candles, table numbers and stands, easel, cake table, guest book table and gift table
- Riser for head table, dance floor, podium and microphone for speeches
- Complimentary Accommodation for the Couple with a surprise in your room
- Discounted Guestroom Rates for Out-of-Town Guests (some restrictions apply)
- White-glove Service throughout Cocktails and Dinner
- Enticing Alternate Menus for Guests with Dietary, Religious and Cultural Requirements
- Options of Signature (choice) dining

Prices are subject to change without notice. Custom Menus Available on request. Prices may vary

Food and beverage functions are subject to a mandatory surcharge fee of 18%. Of this fee, 12.15% of food & beverage sales is a gratuity paid to the servers of the Hotel and other service personnel. 5.85% 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.
COCKTAIL HOUR

Host bar may be added based on consumption during cocktails and or after dinner

Non-Alcoholic Fruit Punch Station

COCKTAIL CANAPÉS & HORS D’OEUVRES
Choose four (4)

- Smoked Salmon on Pumpernickel
- Vietnamese Shrimp Rice Rolls
- Blue Cheese Mousse on Hazelnut Sable
- Bocconcini and Tomato Skewer
- Tomato Bruschetta, Crostini, Olive Tapenade
- Smoked Duck Salad in Savory Cone

- Vegetarian Monsoon Roll, Plum dip
- Mushroom Arancini, Tomato Jam
- Thai Chicken Satay Peanut Sauce
- Caramelized Onion & Goat Cheese Flat Bread, Arugula, Balsamic
- Coconut Shrimp, Lemongrass Mango Dip
- Medjool Dates with Stilton Cheese Wrapped in Bacon
- Honey Cured Torched Balderson Cheddar on Cedar
- Miniature Crab Cakes, with Lemon Garlic Aioli

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Ever After 2019

Roasted Butternut Squash and Apple Bisque

Baby Spinach, Caramelized Pear, Crumbled Feta, Aged Balsamic Dressing

Honey & Lemon Roasted Chicken Breast, Roasted Pepper Relish, Natural Pan Jus Served with Local Vegetables and Buttermilk Whipped Potatoes

Black Forest Crème Brûlée with Cream and Chocolate Shavings

Freshly Brewed Regular & Decaffeinated Coffee, Tea

$119 per person
(not including taxes or surcharge)

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Tie the Knot 2019

Charred Tomato Bisque with Mascarpone

Ricotta Ravioli, Sautéed Spinach, Marsala Cream Sauce

Petit Beef Tenderloin, Local Mushroom Ragout, Pan Jus
Served with Local Vegetables and Buttermilk Whipped Potatoes

Passionfruit and Mango Cheesecake, Champagne Jelly, Coconut Lime Sorbet

Freshly Brewed Regular & Decaffeinated Coffee, Tea

$134 per person
(not including taxes or surcharge)

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Roasted Cauliflower and Truffle Soup

Warm Aged Cheddar Soufflé,
Baby Greens, Salt Roasted Beets, Fig and Balsamic Vinaigrette

Seasonal Sorbet

Entrée Selection
Honey & Lemon Roasted Chicken Breast, Roasted Pepper Relish, Natural Pan Jus
- OR -
Soy Maple Salmon, Onion Relish
- OR -
Seared Beef Tenderloin Topped with Boneless Braised Short Rib
Served with Local Vegetables and Buttermilk Whipped Potatoes

Salted Caramel Tart, Elderflower and Yogurt Mousse,
Fresh Strawberry Ice Cream in a Chocolate Cup

Freshly Brewed Regular & Decaffeinated Coffee, Tea

$143 per person
(not including taxes or surcharge)

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Trio of Chilled Seafood; Smoked Salmon, Seared Scallop, Lemongrass Shrimp, Lemon Caper Aioli

Wild Mushroom Ravioli, Sautéed Spinach, Marsala Cream Sauce

Seasonal Sorbet

Entrée Selection
Soy and Miso Glazed Halibut, Sesame Greens
- OR -
Seared Beef Tenderloin Topped with Boneless Braised Short Rib
- OR -
Caramelized Onions & Cheese Stuffed Chicken Breast, Natural Pan Jus Served with Local Vegetables and Buttermilk Whipped Potatoes

Strawberry Pavlova with Fresh Berries and Whipped Lemon Cream

Freshly Brewed Regular & Decaffeinated Coffee, Tea

$153 per person
(not including taxes or surcharge)
LATE NIGHT DELICACIES

Cinnamon Sugar Churros with Dulce de Leche

Chocolate Dipped Strawberries

Salted Caramel Popcorn

Selection of Freshly Brewed Coffee, Decaffeinated Coffee & Teas

Your Wedding Cake, sliced and presented on Silver Trays

*If you prefer savory over sweet, we are happy to accommodate.

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STILL HUNGRY?
(Items are not included in package pricing)

Artisan Cheese Platter
A Collection of Local and Imported Cheeses
With Assorted Crisp Breads, Fresh Grapes, and Sundried Fruit
Small Platter $200 (serves 20) | Medium Platter $500 (serves 50) | Large Platter $870 (serves 100)

Market Vegetables with Fresh Herbs and Roasted Garlic Dip
Small Platter $110 (serves 25) | Medium Platter $190 (serves 50) | Large Platter $360.00 (serves 100)

Italian Crostini and Spreads
Tomato & Basil Bruschetta, Olive Tapenade, Roasted Garlic Pimento Spread Crostini
Small Platter $150.00 (serves 25) | Large Platter $275.00 (serves 50)

Housemade Fried Kettle Chips or Fresh Buttered or Flavored Popcorn
$7 person (min 50 orders)

Assorted Doughnut Holes
$48 per dozen (min. 3 dozen)

Ottawa Valley Tails
$60 per dozen (min. 3 dozen)

Fresh Fruit Platter
Small Platter $160 (serves 25) | Medium Platter $310 (serves 50) | Large Platter $560 (serves 100)

Above prices do not include taxes and 18% surcharge

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STILL HUNGRY?
(Items are not included in package pricing)

Assorted Pizzas
Margherita OR Pepperoni Pizza
Based on 8 small slices (10” pizza)
$24 per order

Nacho Chips, Guacamole and Salsa
$48 per order (serves 20 guests)

Quesadillas
Served with Grilled Chicken, Bell Peppers, Monterrey Jack Cheese and Fresh Cilantro,
with Sour Cream and Lime Dipping sauce
$80 per order (approximately 20 slices per order)

Grilled Cheese Fingers
$48 per dozen, (min. 4 dozen)

Chicken Fingers
Served with plum Sauce (approx. 2-3 oz. each)
$60 per dozen (min. 3 dozen)

Beef Sliders and Aged Cheddar
$72 per dozen (min. 3 dozen)

Steamed Hot Dogs
Served with Mustard, Ketchup and Chopped Onions
$48 per dozen

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STILL HUNGRY?
(Items are not included in package pricing)

Poutine French Fry Station
Gravy, Cheese Curds, Chili, Sour Cream, Shredded Cheese
$11 per person (minimum purchase of 50 guests)
Chef Attendant Required ~ $175

Deluxe Poutine French Fry Station
Gravy, Cheese Curds, Chili, Sour Cream, Shredded Cheese
Pulled Pork or Braised Short Rib
$15 per person (minimum purchase of 50 guests)
Chef Attendant Required ~ $175

Montréal Smoked Meat Station
Served with Warm Smoked Meat and French Fries, Sauerkraut, Fresh Rye Bread, Assorted Mustard
$15 per person
Chef Attendant Required ~ $175

The Perfect Ending: Fairmont Château Laurier's Showstopper Dessert Table
(minimum 50 people)
A stand-alone buffet table featuring all the desserts that we are famous for: Chocolate Bark Tower, Croquembouche, French Pastries, Florentine Squares, Chocolate Truffles, Mini Maple Crème Brûlée, Fruit Tartlets, Homemade Maple Fudge, Macaroons, Warm Maple Crepes, Sliced Seasonal Fruits
$22 per person

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