WEDDINGS
Fairmont Château Laurier - 2020
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, Sune Naude who help brides-to-be transform their dreams into reality as they celebrate their marriage.

To begin planning your special day, contact Sune by telephone at 613 - 562 -7075 or by email at sune.naude@fairmont.com
Fairmont Château Laurier Wedding Packages include the following unique touches:

- Passed Assorted Canapés and Hors d’oeuvres during Cocktail Hour (four (4) pieces per person)
- Non Alcoholic Fruit Punch during Cocktail Hour (with bar package)
- Domestic House Wine with Dinner (based on half a bottle per person)
- Freshly Brewed Regular and Decaffeinated Coffee and Tea
- A selection of elegant, artistic and sumptuous menus to please your palate
- Late Night Treats
- Complimentary Accommodation for the Couple (minimum 75 guests)
- Complimentary breakfast for the bride and groom the morning after the wedding
- Complimentary valet parking for bride and groom on the night of the wedding

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
- 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
- All menus can be customized
- Options of Signature (choice) dining
Cocktail Canapés & Hors D’oeuvres
Choose four (4)

HOT

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

COLD

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
A Sweet Toast
A Fairmont Signature Menu

Please pre-select first, second, and dessert courses for your guests.
Main course is ordered restaurant style at the table.

First Course
Trio of Chilled Seafood: Smoked Salmon, Seared Scallop, Lemongrass Shrimp, Lemon Caper Aioli
or
Anti Pasto Plate

Second Course
Wild Mushroom Ravioli, Sautéed Spinach, Marsala Cream Sauce
or
Burrata and Heirloom Tomato Salad, Balsamic Vinaigrette

Third Course
Your Choice of Sorbet

Main Course - Entrée Selection at the Table
Soy & Miso Glazed Sable Fish, Sesame Greens
or
Seared Beef Tenderloin Topped with Boneless Braised Short Rib
or
Caramelized Onions & Cheese Stuffed Chicken Breast, Natural Pan Jus
all mains served with
Local Vegetables and Buttermilk Whipped Potatoes

Dessert
Dessert Trio: Mini Raspberry and Rose Choux au Craquelin, Lemon Lime Cheesecake, Hummingbird Dark Chocolate Ice Cream
or
Chocolate and Cherry Tart, Espresso Cream, Cherry Red Licorice Gel

$159 per person
$204 per person – inclusive of 5 hour host bar
(not including taxes or surcharge – as of December 2019)
We Do!
A Fairmont Signature Menu

Please pre-select first, second, and dessert courses for your guests.
Main course is ordered restaurant style at the table.

First Course
Roasted Cauliflower and Truffle Soup
or
Wild Mushroom Bisque

Second Course
Warm Aged Cheddar Soufflé, Baby Greens, Salt Roasted Beets, Fig and Balsamic Vinaigrette
or
Nova Scotia Smoked Salmon, Onion Relish, Quail Egg, Aioli

Third Course
Your Choice of Sorbet

Main Course - Entrée Selection at the Table
Honey & Lemon Roasted Chicken Breast, Roasted Pepper Relish, Natural Pan Jus
or
Soy Maple Salmon, Onion Relish
or
Seared Beef Tenderloin Topped with Mushroom Ragout
all mains served with
Local Vegetables and Buttermilk Whipped Potatoes

Dessert
Salted Caramel Tart, Elderflower and Yogurt Mousse,
Fresh Strawberry Ice Cream in a Chocolate Cup
or
Apricot Mascarpone Mousse, Pistachio Sponge, Fig Puree

$151 per person
$196 per person - inclusive of 5 hour host bar
(not including taxes or surcharge – as of December 2019)
Tie the Knot -2020

Please pre-select each course for your guests.

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**First Course**
Charred Tomato Bisque with Mascarpone or
Cream of Asparagus

**Second Course**
Warm Aged Cheddar Soufflé, Baby Greens, Salt Roasted Beets, Fig and Balsamic Vinaigrette or
Ricotta Ravioli, Sautéed Spinach, Marsala Cream Sauce

**Main Course**
Seared Beef Tenderloin, Red Wine Jus or
Roasted Sablefish, Mustard Cabbage, Parsnip and Potato Hash or
Braised Chicken Breast Forestiere, Local Vegetables and Buttermilk Whipped Potatoes

**Dessert**
Mango Passionfruit Cheesecake, Passionfruit Cream, Lime Pineapple or
Chocolate Dipped Banana Mousse Tart, Dulce de Leche Ice Cream

$142 per person
$187 per person – inclusive of 5 hour host bar
(not including taxes or surcharge – as of December 2019)
Ever After - 2020

Please pre-select each course for your guests.

First Course
Roasted Butternut Squash and Apple Bisque
or
Tomato and Red Pepper Bisque

Second Course
Arugula, Heirloom Tomato, Whipped Ricotta, Candied Pistachio, Fresh Pesto
or
Baby Spinach, Caramelized Pear, Crumbled Feta, Aged Balsamic Dressing

Main Course
Honey & Lemon Roasted Chicken Breast, Roasted Pepper Relish, Natural Pan Jus
or
Seared Trout Filet, Tomato Jam
or
Pork Tenderloin, Roasted Mushroom Sauce,
Local Vegetables and Buttermilk Whipped Potatoes

Dessert
Black Forest Crème Brûlée with Cream and Chocolate Shavings
or
Classic Vanilla Cheesecake, Sour Cherry Compote

$124 per person
$169 per person – inclusive of 5 hour host bar
(not including taxes or surcharge – as of December 2019)
Late Night Delicacies
Please choose between sweet or savory

Sweet

Cinnamon Sugar Churros with Dulce de Leche
Chocolate Dipped Strawberries
Salted Caramel Popcorn

OR

Savory

Poutine Station
Chef Attendant Required | $200
Includes French Fries, Gravy, Cheese Curds
Toppings: Chili, Sour Cream, Shredded Cheese

Upgrade your toppings to one of the following temptations
Pulled Pork, Pulled Chicken, or Butter Chicken
additional $5 per person

Foie Gras, Lobster, or Braised Short Rib
additional $8 per person

Above prices do not include taxes and 18% surcharge – as of December 2019
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 $220 (serves 20) | Medium Platter $550 (serves 50) | Large Platter $950 (serves 100)

**Market Vegetables with Fresh Herbs and Roasted Garlic Dip**
Small Platter $125 (serves 25) | Medium Platter $220 (serves 50) | Large Platter $400 (serves 100)

**Italian Crostini and Spreads**
Tomato & Basil Bruschetta, Olive Tapenade, Roasted Garlic Pimento Spread Crostini
Small Platter $160.00 (serves 25) | Large Platter $300.00 (serves 50)

**Housemade Fried Kettle Chips or Fresh Buttered or Flavored Popcorn**
$8 person (min 50 orders)

**Assorted Doughnut Holes**
$52 per dozen (min. 3 dozen)

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

**Fresh Fruit Platter**
Small Platter $175 (serves 25) | Medium Platter $340 (serves 50) | Large Platter $600 (serves 100)

*Above prices do not include taxes and 18% surcharge – as of December 2019*
Still Hungry?
(Items are not included in package pricing)

**Assorted Pizzas**
Margherita OR Pepperoni Pizza
Based on 8 small slices (10” pizza)
$26 per order

**Nacho Chips, Guacamole and Salsa**
$50 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
$82 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

Above prices do not include taxes and 18% surcharge – as of December 2019
Still Hungry?

(Items are not included in package pricing)

**Poutine French Fry Station**
Gravy, Cheese Curds, Chili, Sour Cream, Shredded Cheese
$12 per person (minimum purchase of 50 guests)
Chef Attendant Required | $200

**Montréal Smoked Meat Station**
Served with Warm Smoked Meat and French Fries, Sauerkraut, Fresh Rye Bread, Assorted Mustard
$16 per person
Chef Attendant Required | $200

**The Perfect Ending**
**Fairmont Château Laurier's Showstopper Dessert Table**
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
$24 per person (minimum 50 people)

Above prices do not include taxes and 18% surcharge – as of December 2019
Host Bar Service

Your wedding bar package includes

Standard Liquor 1 oz
- Finlandia Vodka, Beefeater
- Gin, Bacardi Superior
- White Rum, Barcardi
- Oakheart Spice Rum,
- Jack Daniels, Famous
- Grouse Blended Scotch,
- Canadian Club Rye

Domestic Beer

House Wines
- Jackson-Triggs Chardonnay
- Jackson-Triggs Cabernet Blend

Aperitif
- Dubonnet, Cinzano Red, Cinzano
- White

Assorted Soft Drinks, Juice, Sparkling Water

Non-Alcoholic Fruit Punch (Cocktail hour only)

Upgrade to a Deluxe Bar
for an additional $5.00 per person

Please note that we do not sell shooters or shots at the bar
Signature cocktails available at additional charges and bartender fees
Upgrade Your Wine Service

Red

Italy – Pasqua, Passimento Rosso IGT
Deep ruby red colour; Intense aromas of red cherries, cranberry and hints of vanilla and spices. Flavours of ripe cherries and spices, with soft tannins to finish

additional $2.00 per person

Chile - Santa Carolina, Cabernet Sauvignon
Deep purple colour; aromas of vanilla, mint, black currant and cherry fruit; dry, full-bodied, well balanced with ripe tannins and spicy, cedary, cassis flavours; medium-long finish

additional $3.00 per person

California, USA - Woodbridge, Merlot
Medium ruby colour; raspberry, blueberry and mocha aromas; medium-bodied and dry; ripe red berry, cassis fruit and supple tannins

additional $5.50 per person

White

Italy - Pasqua, Pinot Grigio
Pale straw; the nose offers notes of delicious apples, citrus, and mineral; dry and medium-bodied with a crisp, refreshing finish

additional $2.00 per person

Chile - Santa Carolina, Sauvignon Blanc
Straw yellow colour; grassy, gooseberry and melon nose with ripe citrus fruit flavours; dry, fresh, soft with grassy/citrus notes in the finish

additional $3.00 per person

New Zealand – Monkey Bay, Sauvignon Blanc
Bright clean yellow straw colour; green, herbaceous aromas with hints citrus; dry, medium bodied, with canned peas, citrus and herbal flavours; good length

additional $5.50 per person

Above prices do not include taxes and 18% surcharge – as of December 2019
Bubbles?

Sparkling

Spain – Poema, Cave
Pale gold colour with a fine mousse; fresh pear, biscuit and citrus aromas; creamy apricot flavour with a soft toasty finish; Medium-bodied with a refreshing touch of citrus

$60 per bottle

Château des Charmes, Brut, Méthode Traditionelle, Estate Bottled, VQA
Clear pale lemon with streams of long-lasting bubbles; aromas of ripe apple, pear and biscuit aromas; off-dry with balancing crisp acidity and medium body; ripe apple, citrus and toasty flavours.

$80 per bottle

Champagne

France - Moët and Chandon, Brut Impérial, Epernay
Pale straw in colour with a fine mousse; defined aromas of apple, pear, citrus and fresh baked bread; the palate is extra-dry and medium body with lovely replay of flavours from the nose with a mineral note on a clean finish.

$185 per bottle

France - Veuve Clicquot Ponsardin, Reims
Pale lemon with fine bubbles; the nose is filled with aromas of apple, pear, toast and brioche; the palate is extra-dry and medium to full body with flavours that match the aromas.

$220 per bottle

Add pre – set House Sparkling Wine for toasting to your package at an additional $8 per person

Above prices do not include taxes and 18% surcharge – as of December 2019