



WEDDINGS

Fairmont Château Laurier - 2021





Fairmont

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 Director of Events, Steven White who help brides-to-be transform their dreams into reality as they celebrate their marriage.

To begin planning your special day, contact Steven by telephone at 613 - 562 -7064 or by email at steven.white@fairmont.com





Fairmont

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)*
- *Host Bar Package available (One hour reception with non-alcoholic fruit punch and four hours post-dinner)*
- *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 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 upon request (subject to surcharge)*
- *Options of Signature (choice) dining (subject to surcharge)*

Fairmont Château Laurier Wedding Packages require a minimum guarantee of 75 guests. Prices are subject to change without notice – as of October 2020.

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.



Fairmont

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

Fairmont

*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

\$164 per person
\$210 per person – inclusive of 5 hour host bar
(not including taxes or surcharge – as of October 2020)



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.*

Fairmont

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

\$156 per person

\$202 per person - inclusive of 5 hour host bar

(not including taxes or surcharge – as of October 2020)



Tie the Knot

Fairmont

Please pre-select each course for your guests.

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

\$146 per person

\$193 per person – inclusive of 5 hour host bar
(not including taxes or surcharge – as of October 2020)



Ever After

Please pre-select each course for your guests.

Fairmont

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

\$128 per person

\$175 per person – inclusive of 5 hour host bar

(not including taxes or surcharge – as of October 2020)



Fairmont

Late Night Delicacies

Please choose between sweet or savory – Served with Coffee and Lot 35 Tea

Sweet

Cinnamon Sugar Churros with Dulce de Leche

Chocolate Dipped Strawberries

Salted Caramel Popcorn

OR

Savory

Poutine Station

Chef Attendant Required | \$275

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 \$6 per person

Foie Gras, Lobster, or Braised Short Rib

additional \$9 per person

Liqueurs are available at a surcharge on a per consumption basis during late night offering

Above prices do not include taxes and 18% surcharge – as of October 2020



Fairmont

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 \$225 (serves 20) | Medium Platter \$565 (serves 50) | Large Platter \$980 (serves 100)

Market Vegetables with Fresh Herbs and Roasted Garlic Dip

Small Platter \$130 (serves 25) | Medium Platter \$230 (serves 50) | Large Platter \$415 (serves 100)

Italian Crostini and Spreads

Tomato & Basil Bruschetta, Olive Tapenade, Roasted Garlic Pimento Spread Crostini

Small Platter \$165 (serves 25) | Large Platter \$310. (serves 50)

Housemade Fried Kettle Chips or Fresh Buttered or Flavored Popcorn

\$9 person (min 50 orders)

Assorted Doughnut Holes

\$54 per dozen (min. 3 dozen)

Ottawa Valley Tails

\$62 per dozen (min. 3 dozen)

Fresh Fruit Platter

Small Platter \$180 (serves 25) | Medium Platter \$350 (serves 50) | Large Platter \$620 (serves 100)

Above prices do not include taxes and 18% surcharge – as of October 2020



Fairmont

Still Hungry?

(Items are not included in package pricing)

Assorted Pizzas

Margherita OR Pepperoni Pizza
Based on 8 small slices (10" pizza)
\$30 per order

Nacho Chips, Guacamole and Salsa

\$55 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
\$85 per order (approximately 20 slices per order)

Grilled Cheese Fingers

\$50 per dozen, (min. 4 dozen)

Chicken Fingers

Served with plum Sauce (approx. 2-3 oz. each)
\$62 per dozen (min. 3 dozen)

Beef Sliders and Aged Cheddar

\$75 per dozen (min. 3 dozen)

Steamed Hot Dogs

Served with Mustard, Ketchup and Chopped Onions
\$50 per dozen

Above prices do not include taxes and 18% surcharge – as of October 2020



Fairmont

Still Hungry?

(Items are not included in package pricing)

Poutine French Fry Station

Gravy, Cheese Curds, Chili, Sour Cream, Shredded Cheese

\$15 per person (minimum purchase of 50 guests)

Chef Attendant Required | \$275

Montréal Smoked Meat Station

Served with Warm Smoked Meat and French Fries, Sauerkraut, Fresh Rye Bread, Assorted Mustard

\$18 per person

Chef Attendant Required | \$275

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

\$26 per person (minimum 50 people)

Above prices do not include taxes and 18% surcharge — as of October 2020



Host Bar Service

Fairmont

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

Molson Canadian, Coors Light, Alexander Keith's

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 Options

Deluxe Liquor 1 oz (Additional \$6 per person)

*Grey Goose Vodka, Bombay
Sapphire Gin, Bacardi 8 year Rum
Lot 40 Rye, Chivas Regal*

Imported Beers (Additional \$2 per person)

Stella Artois

Craft Beers (Additional \$2 per person)

Beau's Lug Tread, Mill Street Tank House

*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

Fairmont

Red

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 \$4.00 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 \$6.00 per person

Italy, Ruffino, Chianti

Purple/red colour; aromas and flavours of red berry and cherry fruit, spicy notes and a touch of pepper; dry, medium body, with balanced tannin on a gently firm finish.

additional \$7.00 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 \$4.00 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 \$4.00 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



Bubbles?

Fairmont

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*

\$62 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.*

\$84 per bottle

Add pre – set House Sparkling Wine for toasting
to your package at an additional \$9 per person

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.*

\$190 per bottle

France - Veuve Cliquot 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