

WEDDINGS

Fairmont Château Laurier – 2022 – Under 75 Guests Including Dinner Wine Service







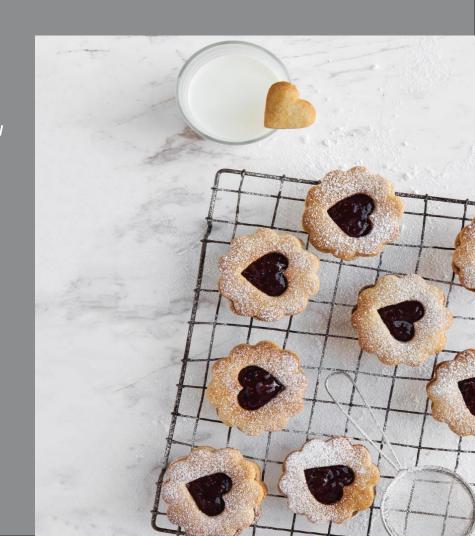
Fairmont Château Laurier has played host to thousands of special events since its opening in 1912 and weddings are truly some of the most magical. It is about making fairytales come true, and turning moments into memories for you, your family and your guests

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, Assistant Director, Weddings and Social events, Mariam Saleh-Brisson who helps brides-to-be transform their dreams into reality as they celebrate their marriage.

To begin planning your special day, contact Emily Buchanan by telephone at 613 - 241 -1414 ext 3264 or by email at emily.buchanan@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)
- 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

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)





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 Aïoli

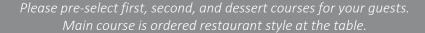
COLD

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





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

Caramelized Onions & Cheese Stuffed Chicken Breast, Natural Pan Jus

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

or

Chocolate and Cherry Tart, Espresso Cream, Cherry Red Licorice Gel

\$170 per person

(not including taxes or surcharge – as of December 2021)



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

\$162 per person (not including taxes or surcharge – as of December 2021)



Tie the Knot



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

\$152 per person

(not including taxes or surcharge – as of December 2021)



Ever After

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

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





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

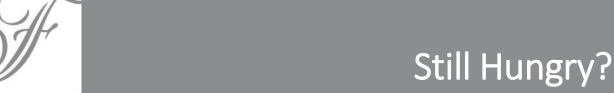
Upgrade your toppings to one of the following temptations

Pulled Pork, Pulled Chicken, or Butter Chicken additional \$7 per person

Foie Gras, Lobster, or Braised Short Rib additional \$10 per person

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







(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 \$235 (serves 20) | Medium Platter \$590 (serves 50) | Large Platter \$1020 (serves 100)

Market Vegetables with Fresh Herbs and Roasted Garlic Dip

Small Platter \$135 (serves 25) | Medium Platter \$240 (serves 50) | Large Platter \$430 (serves 100)

Italian Crostini and Spreads

Tomato & Basil Bruschetta, Olive Tapenade, Roasted Garlic Pimento Spread Crostini Small Platter \$170 (serves 25) | Large Platter \$325. (serves 50)

Housemade Fried Kettle Chips or Fresh Buttered or Flavored Popcorn

\$10 person (min 50 orders)

Assorted Doughnut Holes

\$56 per dozen (min. 3 dozen)

Ottawa Valley Tails

\$65 per dozen (min. 3 dozen)

Fresh Fruit Platter

Small Platter \$190 (serves 25) | Medium Platter \$365 (serves 50) | Large Platter \$645 (serves 100)



Still Hungry?



(Items are not included in package pricing)

Assorted Pizzas

Margherita OR Pepperoni Pizza Based on 8 small slices (10" pizza) \$32 per order

Nacho Chips, Guacamole and Salsa

\$58 per order (serves 20 guests)

Ouesadillas

Served with Grilled Chicken, Bell Peppers, Monterrey Jack Cheese and Fresh Cilantro, with Sour Cream and Lime Dipping sauce
\$90 per order (approximately 20 slices per order)

Grilled Cheese Fingers

\$52 per dozen, (min. 4 dozen)

Chicken Fingers

Served with plum Sauce (approx. 2-3 oz. each) \$65 per dozen (min. 3 dozen)

Beef Sliders and Aged Cheddar

\$78 per dozen (min. 3 dozen)

Steamed Hot Dogs

Served with Mustard, Ketchup and Chopped Onions \$52 per dozen





Still Hungry?

(Items are not included in package pricing)

Poutine French Fry Station

Gravy, Cheese Curds, Chili, Sour Cream, Shredded Cheese \$16 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 \$19 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
\$28 per person (minimum 50 people)



Upgrade Your Wine Service



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 \$5.00 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 \$7.00 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 \$8.00 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 \$5.00 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 \$5.00 per person

New Zealand – Marlborough Ridge, 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 \$6.50 per person



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

\$65 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.

\$88 per bottle

Add pre – set House Sparkling Wine for toasting to your package at an additional \$10 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 hody

the palate is extra-dry and medium body with lovely replay of flavours from the nose with a mineral note on a clean finish.

\$198 per bottle

France - Veuve Cliquot Ponsardin, Reims

Pale lemon with fine bubbles; the nose is filled with aromas ofapple, pear, toast and brioche; the palate is extra-dry and medium to full body with flavours that match the aromas.

\$228 per bottle