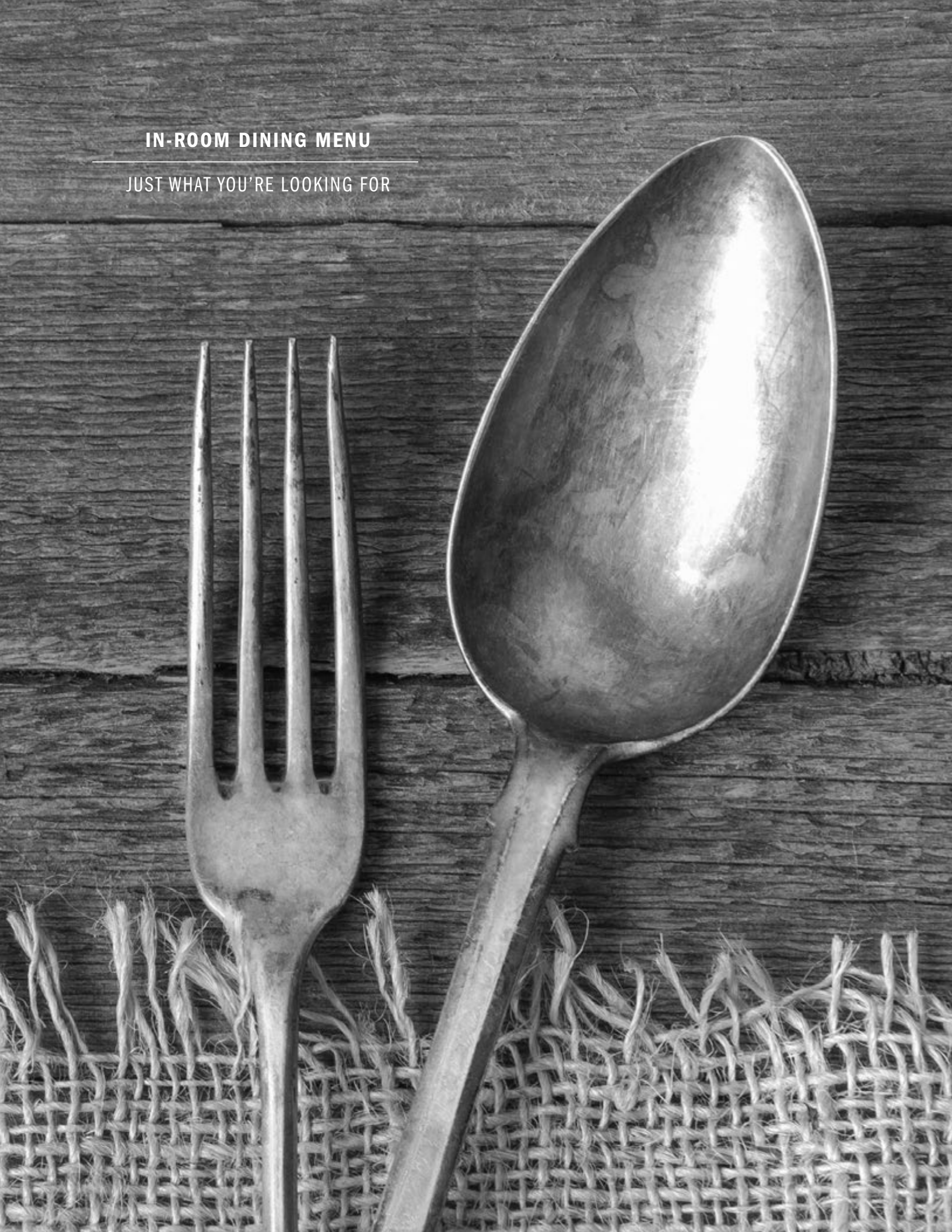


**IN-ROOM DINING MENU**

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JUST WHAT YOU'RE LOOKING FOR





## OUR RESTAURANTS | A TRUE TASTE OF YOUR DESTINATION

### THE HARVEST ROOM

The Harvest Room creates modern classics daily for breakfast, lunch and dinner.

Extension 6424

#### **Breakfast**

Weekdays: 6:30 AM – 10:00 AM buffet

Weekdays: 6:30 AM – 11:00 AM à la carte

Weekends: 7:00 AM – 11:00 AM à la carte & buffet

#### **Lunch**

Weekdays: 11:00 AM – 1:00 PM

*Hours are subject to change seasonally*

#### **Dinner**

Daily: 5:30 PM – 9:00 PM

*Hours are subject to change seasonally*

#### **Weekday Tea**

Monday to Thursday at 2:30 PM

*Does not include tour*

#### **Royal Tea and Tour**

Weekends only:

Seating at 12:30 & 2:30 PM – tour at 2:00 & 4:00 PM

### CAFE 1915

Monday to Friday: 7:00 am - 10:00 am

Saturday & Sunday: 8:00 am - 11:00 am

### THE CONFEDERATION LOUNGE

Featuring classic culinary favorites and contemporary dishes in Edmonton's Top Martini and Cocktail Lounge under the watchful gaze of the "Fathers of Confederation."

Extension 6905

Sunday through Thursday 11:00 AM – 12 MIDNIGHT

FOOD SERVICE UNTIL 11:30 PM

Friday & Saturday 11:00 AM – 1:00 AM

FOOD SERVICE UNTIL 12:00 AM

*Hours are subject to change seasonally*

### IN-ROOM DINING

Whether in need of an early breakfast or a late night snack, guests may dine in the comfort and privacy of their own room 24 hours a day.

Extension 4500 or "0" to order

Breakfast: 6:30 AM – 11:00 AM

All-day menu: 11:00 AM – 11:30 PM

HARVEST ROOM: 5:30 PM – 9:00 PM

Late night menu: 11:30 PM – 6:30 AM

BEVERAGES (NON-ALCOHOLIC): 24 hours

BEVERAGES (ALCOHOLIC): 10:00 AM – 11:30 PM

## A MESSAGE FROM THE KITCHEN

In-Room Dining at the 'Château on the River' is not just another meal – it is the ultimate experience in convenience and comfort. Perfect for early-risers, a romantic dinner for two, night-time noshing, or small gatherings, you can choose from signature gourmet dishes or hearty 'just like home' selections – without leaving the comfort of your room. Younger guests will enjoy our special children's menu of favourites and finger-friendly munchies.

Since its opening on July 5, 1915 and its full restoration to its original grandeur in 1991, the château on the River features 198 rooms and suites.

Over the years as Edmonton's place for every occasion, Fairmont Hotel Macdonald has proudly served visitors from all walks of life, including political leaders and royalty. Today we look forward to serving you!

Our seasoned culinary team has created a fresh, local and innovative menu that speaks to the best of Canadian prairie cuisine. As part of Fairmont's commitment to environmental stewardship, this menu contains locally sourced, organic, or sustainable items wherever possible. All cuisine is prepared without artificial trans-fat.

Should you have any special requests or dietary requirements, kindly call in-room dining and we will be pleased to do our best to meet your needs.

Sincerely,



MRIDUL BHATT,  
EXECUTIVE CHEF

## BREAKFAST | COLD

AVAILABLE 6:30 AM - 11:00 AM

### BAKERY AND ACCOMPANIMENTS

**Toasted Breads** 4

Choice of: english muffin | whole wheat | multi-grain

**Bagel with Cream Cheese** 9

Plain | multi-grain

**Fresh Baked Croissant, Muffin or Danish Pastry** 5

### CEREAL, FRUIT AND YOGURT

**Apple & Saskatoon Oatmeal** 15

Organic steel cut oats, banana, saskatoon berry compote, toasted almonds

**Bircher Muesli** 14

Oats, apples, nuts, berries, peaches, yogurt

**Oatmeal** 10

Brown sugar, fresh berries

**Selection of Cereal** 8

Rice Krispies | Corn Flakes | Raisin Bran | Special K  
Choice of milk: 2% | skim | soy

**In House Power Granola Parfait** 12

Fresh fruit, Mac honey yogurt, blueberries, organic granola

**Super Green Smoothie** RAW | VEGAN 12

Wheatgrass, kale, ginger, green apple, mango, chia seeds, mint

**Plain or Fruit Yogurt** 6

**Cottage Cheese** 6

**Bowl of Seasonal Berries** RAW 10

**Smoked Salmon** 9

# BREAKFAST | HOT

AVAILABLE 6:30 AM - 11:00 AM

## OUR BENEDICTS

Served with poached eggs, english muffin, hollandaise, roasted tomatoes & savory potatoes

<b>Classic</b>	<b>21</b>
<b>Asparagus &amp; Mushroom</b>	<b>20</b>
<b>Steak</b>	<b>26</b>

## OMELETTES GLUTEN FREE OPTION AVAILABLE

Comes with savory potatoes, roasted vine ripe tomatoes, choice of toast and choice of: Canadian back bacon | chicken & apple sausage | pork sausage

<b>Prairie Omelet</b>	<b>23</b>
Boar bacon lardons, charred peppers, tomatoes, green onion, apple-wood smoked cheddar cheese	

<b>Chef's Garden Omelet</b> <small>DASH, DIABETIC, GLUTEN FREE</small>	<b>22</b>
Egg whites, bell peppers, green onions, tomato, goat cheese	

<b>Omelet - The way you like it</b>	<b>21</b>
Choose 3: ham   bacon   chorizo   tomato   green onions   spinach   feta cheese   mushrooms   smoked cheddar cheese   asparagus   peppers	

FAIRMONT HOTEL MACDONALD PROUDLY SERVES  
CAGE FREE EGGS IN OUR DISHES.

## SIGNATURES

<b>Heaven in a bowl</b>	<b>22</b>
Herb breakfast potatoes, poached egg, brown butter hollandaise, breakfast sausage & bacon scramble	

<b>The Harvest Breakfast</b>	<b>24</b>
2 eggs any style, served with double-smoked bacon, choice of artisan chicken & apple sausage or pork sausage, heirloom potatoes, roasted vine ripe tomato, diced fruit & choice of toast	

<b>Avocado Toast</b>	<b>23</b>
Country bread, poached egg, smashed avocado, mascarpone, mixed greens, hollandaise, green smoothie	

<b>Enhance your Breakfast</b>	
One egg any style	<b>5</b>
Sautéed mushrooms	<b>4</b>
Savory roasted potatoes	<b>5</b>
Canadian back bacon	<b>6</b>
Pork or chicken sausage	<b>6</b>
Sliced fruit	<b>8</b>
Sliced avocado	<b>5</b>

## FROM THE GRIDDLE

All served with pure 100% Canadian maple syrup

<b>Banana Bread French Toast</b>	<b>18</b>
Vanilla cream, caramel sauce, blueberries, toasted pecans	

<b>Confederation Pancakes</b> <small>GLUTEN FREE OPTION AVAILABLE</small>	<b>16</b>
Buttermilk or whole wheat pancakes, blueberry compote, whipped cream	

<b>Harvest Room Waffles</b>	<b>18</b>
Vanilla whipped cream & berries	



## ALL DAY EATS

AVAILABLE 11:00 AM - 11:30 PM

### SOUPS & SALADS

<b>Chefs Daily Soup Creation</b>	<b>12</b>
Fresh & seasonally inspired	
<b>Watercress Salad</b>	<b>17</b>
Cucumber, pickled squash, Fairwind Farm organic goat gouda, balsamic, candied walnuts	
<b>Cobb Salad</b>	<b>19/26</b>
Romaine, blue cheese, lobster, avocado, cage free egg, tomatoes, cashew nuts, bacon, sherry vinaigrette	
<b>Enhance your salad</b>	
Grilled chicken breast	<b>7</b>
Prawns	<b>9</b>
Black cod	<b>7</b>

### LOUNGING AROUND

<b>Smoked Olives</b>	<b>7</b>
<b>Chicken Wings</b>	
Choice of: Manhattan style hot   Salt & pepper   Mac honey garlic	
12 Pieces	<b>18</b>
18 Pieces	<b>24</b>
<b>Loaded Nachos</b>	<b>23</b>
Black beans, pico de gallo, jalapeños, green onions, sour cream, cilantro, queso fresco, smashed avocado	
Add chicken or ground beef	<b>7</b>
<b>Kitchen Board</b>	<b>30</b>
Selection of 2 cured meats from Valbella Farms, 2 artisanal cheeses, house mustard, grilled country bread, pickled grapes, raincoat crisps, mac honey	

### SIDES

Garlic toast	<b>6</b>
with cheese	<b>8</b>
Buttermilk Mash	<b>8</b>
Asparagus	<b>8</b>
Crispy Cauliflower	<b>8</b>

### COMFORT FOOD CRAVINGS

<b>Spice Rub AAA Beef Burger</b>	<b>24</b>
AAA beef patty, dill pickle, lettuce, tomato, aged gouda aioli, house mustard, cheddar, bacon, brioche bun, choice of fries or salad	
<b>Chicken Club House</b>	<b>21</b>
Chicken breast, provolone, bacon, lettuce, tomato, multi-grain bread, choice of fries or salad	
<b>Lentil &amp; Spinach Kebab Burger</b>	<b>22</b>
Crispy lentil patty, avocado, chipotle mayo, havarti, lettuce, red onion, brioche bun, choice of fries or salad	
<b>Butter Chicken</b> SUNWORKS FARM	<b>30</b>
Smoked chicken stewed in tomato butter sauce, naan, biryani rice	
<b>Pappardelle</b> VEGETARIAN	<b>28</b>
Spicy millet chorizo, bell pepper tapenade, olive oil, whipped burrata	
<b>Beef Short Rib</b>	<b>42</b>
Braised short rib, pickled mustard, crispy onion, Red Mill grits, rotating vegetables	
<b>Steak Frites</b> <i>proudly serving Alberta beef</i>	
Peppercorn butter, citrus aioli	
7 oz AAA striploin	<b>37</b>
6 oz Heritage beef tenderloin	<b>44</b>
<b>Black Cod</b>	<b>38</b>
Lemon grass ginger broth, mussels & potatoes, winter mushrooms	

### SWEET TOOTH

<b>Chocolate Crunch Cake</b>	<b>13</b>
<b>Ginger Pudding,</b>	<b>12</b>
With Grand Marnier toffee sauce, maple walnut, honey ice cream	
<b>Burnt Honey Ice Cream</b>	<b>9</b>

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## FOR THE KIDS

BREAKFAST AVAILABLE 6:30 AM - 11:00 AM / ANYTIME EATS AVAILABLE 11:00 AM - 11:30 PM

12 years and under—all meals are served in child-sized portions

### BREAKFAST

<b>Choice of One Egg with Toast</b>	<b>6</b>
<b>Three Mini Buttermilk Pancakes</b>	<b>6</b>
<b>Cereal Bowl</b> With 2% milk	<b>6</b>
<b>Oatmeal</b> With brown sugar	<b>6</b>
<b>Fruit Cup</b>	<b>6</b>
<b>French Toast</b> With maple syrup	<b>6</b>
<b>Waffles</b> With whipped cream and maple syrup	<b>6</b>

FAIRMONT HOTEL MACDONALD PROUDLY SERVES  
CAGE FREE EGGS IN OUR DISHES.

### ANYTIME EATS

Choice of one side to accompany sandwiches: Fries   Fruit cup   Vegetable crudités	
<b>Grilled Cheese Sandwich</b>	<b>8</b>
<b>Peanut Butter and Jam</b>	<b>8</b>
<b>Mini Beef Sliders</b>	<b>12</b>
<b>Pasta with Alfredo Sauce</b>	<b>12</b>
<b>Black Cod</b> Steamed seasonal vegetables, fingerling potatoes	<b>20</b>
<b>Grilled Chicken Breast</b> Seasonal market vegetable, fingerling potatoes	<b>18</b>
<b>Vanilla Ice Cream</b>	<b>6</b>
<b>Chocolate Fudge Brownie</b>	<b>8</b>

### LATE NIGHT EATS

AVAILABLE 11:30 PM - 6:30 AM

<b>Chefs Daily Soup Creation</b> Fresh & seasonally inspired	<b>12</b>	<b>Chicken BLT</b> Sourdough, chicken breast, bacon, lettuce, Thousand Island dressing	<b>20</b>
<b>Popcorn</b> Butter & sea salt	<b>10</b>	<b>Butter Chicken with Rice</b> SUNWORKS FARM Stewed chicken, basmati rice	<b>21</b>
<b>Harvest Green Salad</b> Baby greens, pickled grapes, cucumber, candied walnuts, house dressing	<b>14</b>	<b>Chips &amp; Dip</b> Nacho chips, pico de gallo	<b>12</b>
		<b>Honey Ice cream</b>	<b>9</b>

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# BEVERAGES | NON-ALCOHOLIC

AVAILABLE 24 HOURS

## HOT BEVERAGES

### Freshly Brewed Coffee

Regular or decaffeinated

250 ml thermos (1 person) 5

500 ml thermos (two people) 8

1 L thermos (four people) 13

### Hot Chocolate 6

### Espresso 5

### Café latte 6

### Cappuccino 6

## COLD BEVERAGES

### Premium Juice 5

Orange | grapefruit | apple

### Freshly Squeezed Orange Juice 10

### Cranberry Juice 5

### Tomato Juice or Vegetable Cocktail 5

### Skim, 2% or Chocolate Milk 4

### Shirley Temple 6

### Soft Drinks 5

By the can

### Milk shakes 7

chocolate | vanilla | strawberry | nutella

## MINERAL WATER

San Pellegrino 750 ml 9

Evian natural spring water 1L 9

Perrier sparkling water 750 ml 9

Eska sparkling water 355ml 6

## EXCLUSIVELY BLENDED LOT 35 TEA

### Two Cup Pot 7

There is tea, and then there is Lot 35.

Lot 35 gives Fairmont guests exclusive access to some of the finest teas and herbal teas the world has to offer. In creating this one-of-a-kind program, we've searched the world for rare teas that exhibit the nuance and terrior of the regions, soil conditions and climate in which they were grown. Couple this with the exceptional social and environmental responsibilities at all levels; imminent tea enjoyment awaits.

Choose one of the following:

### Imperial Breakfast

### English Breakfast (Decaf)

### Creamy Earl Grey

### 1907 Orange Pekoe

### Organic Jasmine Gold Dragon

### Kyushu Japan Sencha

### Organic Oregon Mint (Decaf)

### Organic Egyptian Chamomile (Decaf)

### Floral Berry Garden (Decaf)

### Organic Goddess Oolong

# BEVERAGES | ALCOHOLIC

AVAILABLE 10:00 AM - 11:30 PM

## BEER

DOMESTIC BOTTLED BEER	8
<b>Alexander Keith's</b>	
<b>Budweiser</b>	
<b>Bud Light</b>	
<b>Kokanee</b>	
<b>Michelob Ultra</b>	
IMPORTED BOTTLED BEER	9
<b>Beck's</b> Germany	
<b>Corona</b> Mexico	
<b>Guinness Cans</b> Ireland	
<b>Grolsch</b> Holland	
<b>Stella Artois</b> Belgium	

## GROWLER 64 oz 64

**Fairmont Private Label Honey Blonde Ale**  
Yellowhead County, AB

## HALF BOTTLE WINE

<b>Moët &amp; Chandon</b> brut imperial champagne, France	80
<b>House Wine</b> merlot, BC Canada	30
<b>House Wine</b> chardonnay, BC Canada	30

## CHAMPAGNE & SPARKLING WINE 5 oz. glass | bottle

<b>Canella</b> Prosecco   Italy	16   75
<b>Mionetto</b> Prosecco   Italy	-   70
<b>Dom Perignon</b> Vintage Champagne   France	-   450
<b>JP Chenet Limited Edition</b> France	15   70
<b>Moët &amp; Chandon</b> Brut Imperial Champagne   France	35   175
<b>Chandon</b> Brut Classic   Napa USA	25   100
<b>Veuve Clicquot</b> Brut Champagne   France	35   175
<b>Piper Heidsieck</b> Brut Champagne   France	30   145
<b>Piper Essentials Blanc de Blanc</b>	35   155
Brut Champagne   France	

## WHITE WINE 5 oz. glass | bottle

<b>Château St. Jean</b> Chardonnay   Sonoma, USA	17   80
<b>Cavaliere D'Oro Gabbiano</b> Pinot Grigio   Italy	14   65
<b>Unsworth</b> Pinot Gris   BC, Canada	19   85
<b>Fairmont Private Label</b> Chardonnay   BC, Canada	13   60
<b>Seven Terraces</b> Sauvignon Blanc   New Zealand	15   70
<b>Cloudy Bay</b> Sauvignon Blanc   New Zealand	20   110
<b>Gunderloch</b> Riesling   Germany	13   65

## RED WINE 5 oz. glass | bottle

<b>Sterling</b> Cabernet Sauvignon   Napa Valley, USA	26   120
<b>Mission Hill</b> Pinot Noir   BC Canada	17   80
<b>Fairmont Private Label</b> Merlot   BC, Canada	13   60
<b>Cloudy Bay</b> Pinot Noir   New Zealand	32   170
<b>Rodney Strong</b> Zinfandel   California, USA	20   95
<b>Bouzereau Bourgogne</b> Pinot Noir   Burgundy France	19   85
<b>Graffigna Grand Reserve</b> Malbec   Argentina	13   60

## ROSÉ WINE

<b>Juliette</b> Rosé   Provence, France	13   60
<b>Chateau de Berne</b> Emotion Rose   Provence, France	11   50

## LATE HARVEST & ICE WINE glass | bottle

<b>Errazuriz</b> late harvest sauvignon blanc, Chile	13   70
<b>The Lost Bars</b> vidal ice wine, BC Canada	35   165

## BUILD YOUR OWN MIMOSA 70

Bottle Prosecco, orange juice, grapefruit juice, cranberry juice,  
4 champagne flutes

## BAR ITEMS 20

Glasses, ice, napkins, stir sticks, lemons, limes,  
olives, cherries (per dozen glasses)

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PLEASE TOUCH THE IN-ROOM DINING  
BUTTON ON YOUR TELEPHONE FOR SERVICE.