



2021

Festive Season Menu



Fairmont Hotel Macdonald's longstanding commitment to service excellence shows - we've proudly hosted Edmonton's most distinctive events since 1915. Our award-winning culinary team, combined with the city's most historic and elegant ballrooms, deliver events that are remembered for years to come.

Meetings and events at Fairmont Hotel Macdonald feature unique local themes with inventive cuisine and classic décor. Our seasoned team will tantalize your taste buds with a distinctive dining experience. The skill and diversity of this team of experts allows access to the country's finest food and beverage products. Banquet menus feature authentic recipes showcasing cuisine and cooking methods from around the world.

It is our pleasure to offer you custom menus, featuring local, organic and sustainable ingredients or dietary preferences. Our Catering and Conference Service Managers would be pleased to provide you with further information on these selections. Quality beverages are the finishing touch of any event. We continue to recognize quality wines from across Canada to provide your meals with the absolute best pairing. The breadth of our beverage program allows a compliment to every event, from a casual beer-tasting dinner to the most elegant champagne toast.

For more than 100 years, great food, wine and exemplary service have been central to the mandate of Fairmont Hotel Macdonald. We are pleased that you are considering our renowned banquet facilities and look forward to working with you to create a distinctive and memorable event.

FESTIVE LUNCH

All pricing is per person and based on entrée selected. Plated lunch service includes freshly baked crusty rolls and butter, freshly brewed regular and decaffeinated coffee, and a selection of Lot 35 Tea.

THREE COURSE PLATED LUNCH | *PRICED BASED ON ENTRÉE SELECTED

*SAME MENU MUST BE SELECTED FOR ALL GUESTS

APPETIZER

CHOOSE ONE APPETIZER: ADDITIONAL APPETIZER
MAY BE INCLUDED FOR \$12 PER PERSON

Baby Spinach Salad

Goat Cheese, Candied Pecans,
Roasted Pears, Grainy Mustard Dressing

Salted Roasted Beets & Mozzarella

Arugula, Watermelon Radish,
Lemon Vinaigrette

Chopped Salad

Iceberg Lettuce, Strawberries,
Pickled Onion, Spiced Sunflower Seeds,
Dried Cranberry, Creamy Dill Dressing

Corn Chowder

Gingerbread Dukkah, Leek Ash Oil

Roasted Butternut Squash and Apple Soup

Maple Crème Fraiche, Crispy Sage

ENTRÉE

CHOOSE ONE ENTRÉE
ALL ENTRÉES ARE SERVED WITH PAN ROASTED
BRUSSEL SPROUTS

Sous Vide Cooked Free Range Turkey Roulade 42

Sage Apricot Brioche Stuffing, Buttermilk
Whipped Potatoes, Orange Cranberry Chutney,
Pan Gravy

Charbroiled Beef Tenderloin 46

Buttermilk Mashed Potatoes,
Market Vegetables, Marsala Jus

Braised Short Rib 44

Parmesan Polenta Cake, Winter Vegetables,
Charred Onion Jus

Herb Crusted Chicken Breast 40

Smashed Sweet Potatoes, Natural Jus

Pan Roasted Atlantic Salmon 42

Roasted Fingerling & Kale Hash, Salt Baked
Beets, Citrus Cream

VEGETARIAN ENTRÉE

Textures of Cauliflower 38

Spiced Cauliflower Tempura,
Scrambled Florets, Lemon Quinoa, Chimichurri

Squash Ravioli 38

Pickled Squash, Crème Fraiche,
Sage Brown Butter

DESSERT

CHOOSE ONE DESSERT

Cranberry & White Chocolate Bread Pudding

Toffee Sauce

Rum & Eggnog Cheesecake

Caramel Sauce

Maple Crème Brûlée

Strawberries

Vanilla Bean Panna Cotta

Berry Coulis, Macadamia Shortbread

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FESTIVE LUNCH BUFFETS

At Fairmont Hotel Macdonald we want to ensure you enjoy the best quality possible. To ensure this happens, we do not recommend that buffets are on display for longer than a period of 2 hours. All prices are per person. Additional charge of \$5 per person for fewer than 20 people will apply. All lunch buffets include freshly baked crusty rolls and butter, freshly brewed regular and decaffeinated coffee, and a selection of Lot 35 Tea.

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MAC FESTIVE | 55 PER GUEST

SOUP

Butternut & Roasted Pear Bisque
Pistachio Dukkah

SALADS

Festive Heritage Grain Salad
Winter Kale, Toasted Pecans

Fire Roasted Squash & Baby Greens
Chili Lime Vinaigrette

Chickpea & Beans Salad
Parsley, Cherry Tomatoes, Toasted Pine Nuts

Artisanal Green Salad
Shaved Heirloom Beets, Cranberries,
Honey Vinaigrette

New Potato Salad
Lemon Rosemary Gremolata, Bacon, Olive Oil

BOARDS

Cured Local Meats
House Mustards, Pickles, Grilled Crostini

Smoked Salmon Gravlax
Capers, Pickled Red Onions, Lemon

Grilled Vegetable Platter
Chili Honey Dip

HOT OFFERINGS

Slow Braised Alberta Beef Short Ribs
Mushroom Sauce

Sous Vide Cooked Free Range Turkey Roulade
Sage & Apricot Brioche Stuffing, Buttermilk Whipped
Potatoes, Orange Cranberry Chutney, Pan Gravy

Maple & Mustard Glazed Salmon
Green Onion Beurre Blanc

Three Cheese Tortellini
Smoked Tomato Sauce, Basil

Winter Vegetable Medley
Tossed with Maple Syrup

DESSERT

Festive Cheesecake Bites
Caramel Pecan Tarts
Double Chocolate Brownies
Christmas Cookies
Sliced Fruits & Strawberries

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THE NIGHT BEFORE CHRISTMAS | 45 PER GUEST

SALADS

Fire Roasted Squash & Baby Greens

Chili Lime Vinaigrette

Chickpea & Beans Salad

Parsley, Cherry Tomatoes, Toasted Pine Nuts

Artisanal Green Salad

Shaved Heirloom Beets, Cranberries,
Honey Vinaigrette

New Potato Salad

Lemon Rosemary Gremolata, Bacon, Olive Oil

HOT OFFERINGS

Sous Vide Cooked Free Range Turkey Roulade

Sage & Apricot Brioche Stuffing, Buttermilk Whipped
Potatoes, Orange Cranberry Chutney, Pan Gravy

Maple & Mustard Glazed Salmon

Green Onion Beurre Blanc

Three Cheese Tortellini

Smoked Tomato Sauce, Basil

Winter Vegetable Medley

Tossed with Maple Syrup

DESSERT

Pecan Tarts

Double Chocolate Brownies

Festive Cheesecake Bites

Christmas Cookies

KIDS CHRISTMAS LUNCH | 42 PER GUEST

Children under 5 are complimentary. Pricing is based on per child.

APPETIZERS

Frosty the Cheese Ball

Dill & Roasted Onion Flavoured Cream Cheese

Snowman

Served with Crackers & Sliced Bread

Reindeer Snacks

Crudités with Dips & Assorted Pretzel Mix

Snowflake Salad

Caesar Salad

HOT OFFERINGS

Festive Sausage Roll

Green Eggs & Ham

Pesto Scrambled Eggs

Sleigh Dogs

Mini Hotdogs

Snowflake Christmas Tree Pizza

Elf MAC & Cheese

French Fries

Pancakes | Choose One

Santa Hat Pancake Stacks

Cake Batter Silver Dollar Pancakes

S'more Silver Dollar Pancakes

SANTA'S FAVOURITES

Christmas Grinch Jello

Mini Elf Doughnuts

Snowman Popcorn Cups

Christmas Tree Brownies

Grinch Fruit Kebabs & Elf Wands

Snowflake Mashmallows

BEVERAGES

Jingle Bell Juice

Raspberry Lemonade

Warm Cinnamon Apple Cider

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FESTIVE DINNER À LA CARTE

All pricing is per person. Plated dinner service includes freshly baked crusty rolls and butter, freshly brewed regular and decaffeinated coffee, and a selection of Lot 35 Tea.

Same menu must be selected for all guests. Minimum three course requirement. Palate Cleansers are not counted as a course.

SOUPS

Wild Mushroom Bisque, Brioche Crouton	12
Winter Squash and Ginger Soup, Nutmeg Crème Fraiche	12
Truffle Cauliflower Veloute, Smoked Salmon	12
Chili Roasted Tomato Bisque, Goat Cheese Crème Fraiche	12
Lobster Bisque, Red Pepper, Corn & Prawn Salad, Paprika Oil	14

APPETIZERS

Burratina	14
Grilled Peach, Burrata Cheese, Basil, Wheat Crisp, Olive Oil	13
Roasted Beet Carpaccio	13
Black Garlic Mustard Emulsion, Bitter Greens, Pecorino, Crispy Capers	16
Braised Pork Belly	16
Miso Broth, Soy Cured Shiitake, Smoked Sausage	18
Seared Pacific Scallops	18
Creamed Leeks, Green Pea Emulsion, Petit Greens	

SALADS

Grilled Peach & Pistachio Crusted Goat Cheese	12
Local Baby Greens, MAC Honey Dressing	
Local Farmed Baby Greens	12
Orange, Dried Cranberries and Crumbled Goat Cheese, Pear and Ginger Dressing	
Baby Spinach & Swiss Leaf Salad	12
Mandarins, Smoked Paprika Cream, Toasted Almonds, Aged Sherry Dressing	

PALATE CLEANSERS

Maple Sugar Frosted Frozen Red Grapes with Calvados	5
Champagne Sorbet	5
Sundried Cranberry & Orange Granite	5

ENTRÉES

ALL ENTRÉES ARE SERVED WITH PAN ROASTED BRUSSEL SPROUTS

Free Range Turkey Roulade	41
Apricot Brioche Stuffing, Buttermilk Mashed Potatoes, Orange Cranberry Reduction, Pan Gravy	
Crispy Skin Arctic Char	47
Broccoli, Roasted Radishes, Lemon Chervil Mashed, Tomato Butter Sauce	
Cider Smoked Chicken	43
Smashed Sweet Potatoes, Natural Jus	
Hotel MAC Beef Tenderloin	56
Saffron Mashed Potatoes with Pesto, Caramelized Onions, Wild Mushrooms, Chianti Jus	

VEGETARIAN ENTRÉES

Mushroom Ravioli	39
Wild Mushrooms, Asparagus, Cherry Tomato, Chive Beurre Blanc	36
Roasted Butternut Squash Risotto	38
Asiago Cheese	
Textures of Cauliflower	
Cauliflower Hummus, Cauliflower Tempura, Scrambled Cauliflower, Chimichurri	

DESSERTS

Christmas Trifle	13
Pumpkin Spiced Sponge Cake, Vanilla Custard, Poached Pears, Strawberry Coulis	
Triple Chocolate Mousse	12
Passion Fruit Gel, Pecan Praline	12
Maple Flavoured Bread Pudding	12
Vanilla Ice Cream, Dried Cranberries	
Festive Ginger Cheesecake	12
Ginger Cookie Snap, Berry Coulis	12
Maple Crème Brûlée	12
Vanilla Bourbon Ice Cream	
Mayan Chocolate Crunch Pyramid	13
Raspberry Gel, Vanilla Anglaise	

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PASSED HORS D'OEUVRES

All pricing is per dozen. There is a minimum order of 2 dozen per selection.

COLD CANAPÉS

Smoked Duck Taco, Pickled Vegetables, Korean Chili Mayo	42
Smoked Salmon Crepe Roll, Cream Cheese, Nori	42
Basil Marinated Bocconcini & Tomato Skewer	38
Tomato Fondue and Goat Cheese Tart, Roasted Tomato	39
Prosciutto Wrapped Roasted Pear, Blue Cheese	40
Shaved Alberta Beef, Horseradish Mousse, Brioche	42
Salmon Tartar, Togarashi	40
Shrimp Cocktail with Romanesco Sauce	42

HOT HORS D'OEUVRES

Vegetable Samosa, Tamarind Preserve	38
Salt "N" Pepper Cauliflower, Parmesan Dip	38
Squash Mac & Cheese Croquettes	38
Popcorn Shrimp, Sriracha Mayo	42
Crispy Turkey Sliders, Cranberry Mayo, Cress	45
Butternut Squash & Walnut Falafel, Zatar Cream	38
Baked Tandoori Chicken, Pesto Aioli	42
Popcorn Shrimp, Sriracha Mayo	42
Scallops Wrapped in Maple Cured Bacon	44
Vegetable Spring Roll, Plum Sauce	39
Mushroom Tarts, Caramelized Onions, Bocconcini	38
Vegetable Samosa, Tamarind Preserve	38
Crispy Chicken "65", Green Onions, Cilantro, Peanut Sauce	40

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RECEPTION STATIONS

All pricing is per dozen. There is a minimum order of 2 dozen per selection.

RAW BAR | 38

Snow Crab Claws
Classic Shrimp Cocktail
Honey Mussels
Manila Clams
House Pickles, Salsa Horseradish, Marie Rose, Hot Sauce, Lemons

CHEESE CELLAR | 26

Selection of Local & International Cheeses Displayed on Alberta Wood

Aged White Cheddar, Berry Chutney
Blue Cheese, MAC Honey
Brie, Fig & Onion Marmalade
Emmental, Squash Chutney
Creamy Goat, Local Berry Preserve
Artisanal Baguette
Grapes, MAC Honey, Crackers

ROTISSERIE

Served with Crusty Rolls, Carrot Apple Slaw, House Mustard, Chimichurri

Herb Crusted Strip Loin	27
House Brined and Smoked Beef Brisket	22
Lemon & Garden Rosemary Basted Chicken	21
House Spiced Pork Ribs	20

SANTA'S LATE NIGHT SWEET | 19

Chef's Selection of Freshly Baked Christmas Squares
Shortbread Cookies, Mini Eggnog Crème Brûlée
Mini Traditional Christmas Trifle
Hot Chocolate with Marshmallows, Whipped Cream, Chocolate Shavings
Freshly Brewed Regular or Decaffeinated Coffee, Specialty and Herbal Teas

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A DECEMBER TO REMEMBER | 80 PER GUEST

SALADS

Traditional Caesar Salad

Garlic Croutons and Shaved Parmesan Cheese

Charred Asparagus

Cured Eggs, Boar Bacon, Herb Croutons, Pine Nuts, Truffle Emulsion

Salt Baked Beet Salad

Red Onion, Goat Cheese Crumble, Maple Cider Vinaigrette

Festive Rotini Pasta Salad

Roasted Winter Vegetable, Basil Pesto Vinaigrette

Celery Root

Apples, Walnut, Honey Mayonnaise Dressing

BOARDS

Local & International Artisan Cheese

House Crackers, MAC Honey

Smoked Salmon Gravlax

Capers, Pickled Red Onions, Lemon

Cured Local Meats

House Mustards, Pickles, Grilled Crostini

HOT OFFERINGS

Sous Vide Cooked Free Range Turkey

Pan Gravy

Sage & Apricot Brioche Stuffing

Cranberry Sauce

Citrus Crushed Seafood Medley

Lemon Beurre Blanc

Mushroom Ravioli

Goat Cheese, Pine Nuts, Wild Mushroom Ragout

Buttermilk Whipped Potatoes

Winter Vegetable Medley

Tossed in Extra Virgin Olive Oil

***ADD Rosemary Rubbed Premium Alberta Prime Rib & Horseradish | 12**

***ADD Sliced Honey Mustard Glazed Ham | 5**

DESSERTS

Egg Nog Crème The Pot

Chocolate Marble Cake

Caramel Pecan Pie Bites

Festive Cheesecake Bites

Christmas Cookies

Sliced Fruit & Berries

FESTIVE DINNER BUFFETS

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CHRISTMAS CELEBRATION | 95 PER GUEST

SOUP

Mushroom Bisque

Garden Rosemary, Served with Fresh Bakes Rolls

SALADS

Organic Mixed Greens

Spiced Pumpkin Seeds, Pomegranate Dressing

Brussel Sprout Caesar

Anchovy Dressing, Romaine, Brioche Croutons, Shaved Parmigiano

Charred Asparagus

Cured Eggs, Boar Bacon, Herb Croutons, Pine Nuts, Truffle Emulsion

Salt Baked Beet Salad

Red Onion, Goat Cheese Crumble, Maple Cider Vinaigrette

Winter Quinoa & Corn Salad

Cranberries, Toasted Cashews, Cilantro

Smoked Potato Salad

Lemon Rosemary Gremolata, Crispy Bacon, Olive Oil

BOARDS

Local & International Artisan Cheese

House Crackers, MAC Honey

Smoked Salmon Gravlax

Capers, Pickled Red Onions, Lemon

Local Cured Meats

House Mustards, Pickles, Grilled Crostini

Roasted Egg Plant Dip

Hummus, Flatbread Crips

SEAFOOD DISPLAY

Chilled Poached Prawns, Tuna Tartar, Mussels, Clams

On Ice Served with Cocktail Sauce & Lemons

HOT OFFERINGS

Sous Vide Cooked Free Range Turkey

Pan Gravy

Sage & Apricot Brioche Stuffing

Cranberry Sauce

Lemon Pepper Crusted Salmon

Lemon Beurre Blanc

Mushroom Ravioli

Goat Cheese, Pine Nuts, Wild Mushroom Ragout

Buttermilk Whipped Potatoes

Winter Vegetable Medley

Tossed in Extra Virgin Olive Oil

***ADD Rosemary Rubbed Premium Alberta Prime Rib & Horseradish | 12**

***ADD Sliced Honey Mustard Glazed Ham | 5**

DESSERTS

Berry Burst Cake

Macaroons

Egg Nog Crème The Pot

Caramel Pecan Pie Bites

Festive Cheesecake Bites

Christmas Cookies

Sliced Fruit & Berries

***ADD Traditional Yule Log | 5**

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WINE LIST

WHITE WINE SELECTION

Fairmont Private Label Chardonnay (Canada) | 62

Medium deep yellow straw colour; aromas and flavours of apple, pear and oaky vanilla; dry, medium-full bodied, well balanced with good length.

Gunderloch Riesling (Germany) | 69

The pale straw colour is followed by a bouquet of peach, apricot, honey and floral notes. On the palate, it's light-bodied with a light spritz and delicate sweetness that is balanced by vibrant acidity from citrus flavours.

Château St. Jean Chardonnay Sonoma (USA) | 74

Concentrated aromatics of tropical fruits and depth. This wine was barrel fermented and aged exclusively in small French oak barrels for 16 months.

Cavaliere D'Oro Gabbiano Pinot Grigio (Italy) | 64

A fresh, crisp, clean Italian Pinot Grigio with lime zest and lemon notes on the nose, palate and finish. The mouth feel is lively and full in structure created by the excellent harmony of fruit and acid.

Annie's Lane Semillion Sauvignon Blanc (Australia) | 59

Citrusy, tropical fruits and grassy notes and floral hints of roses. Fresh palate and delicious freshness.

RED WINE SELECTION

Mission Hill Estate Pinot Noir (Canada) | 69

Aromas of wild strawberries, anise and black tea abound. On the palate, earthy tones, plums, and toasted almonds. Medium bodied wine with vibrant acidity and soft tannins.

Fairmont Private Label Merlot (Canada) | 60

Deep ruby colour; ripe blackberry fruit aromas; medium-full bodied with supple fruit and integrated tannins. Well-balanced. Ample fruit throughout.

Graffigna Grand Reserve Malbec (Argentina) | 62

Cracked black pepper and seductive spice notes on the nose of this full-bodied Argentine red wine. Fleshy dark fruit and toasty oak on the nose and palate.

Beringer Main & Vine Cabernet Sauvignon (California) | 59

Rich deep ruby colour; moderate aromas of dark berries, cassis and vanilla; flavours of juicy berry fruit, vanilla and sugar-plums; dry, medium-bodied with silky tannins.

Rodney Strong Zinfandel (California) | 89

This presents as a classic zinfandel, fruity and soft with notes of brambleberry and cocoa with a touch of spice. The attack is warm, smoky and spicy with more sweet, black fruits and licorice throughout.

Sterling Cabernet Sauvignon (Napa Valley) | 120

Malbec, blackberry and plums with a nuance of chocolate. Pair it with your favourite lean red meats, funky cheeses and earthy 'shrooms.

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WINE LIST CONTINUED

ROSÉ

Chateau St. Jean Sparkling Rosé | 89
(Sonoma County USA)

Delicate aromas of red berries and meyer lemon. Mouthwatering acidity and a hint of vanilla round out the refreshing finish.

Sterling Rosé | 64
(Napa Valley USA)

Blend of Syrah, Tempranillo and Zinfandel
A rich pink color and tangy, concentrated raspberry and strawberry flavors make this wine more substantial than the norm.

SPARKLING & CHAMPAGNE

Piper Heidsieck Brut Champagne (France) | 160

Pale lemon with fine bubbles; pronounced aromas of hazelnut, rye bread, green apple and citrus; extra-dry and medium body with resonating flavours and a creamy texture.

J.P. Chenet Ice Sparkling Wine (Spain) | 65

Smooth, creamy and fresh, J.P Chenet Ice leaves a long aromatic taste in the mouth with a fine, supple yet rich texture.

Mionetto Prosecco Brut (Italy) | 70

Intense fruity bouquet with a hint of golden apples. It is very dry, fresh, light in body and well-balanced. This wine is perfect alone as an aperitif or as a delightful complement to appetizers such as prosciutto or mild cheeses.

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BEVERAGE SERVICE

	HOST BAR Host Bar Prices Are Subject to 5% GST and 18% Service Charge	CASH BAR Host Bar Prices Are Subject to 5% GST and 18% Service Charge
Premium Tier (1oz) Stolichnaya Vodka, Hayman's Gin, Jim Beam Rye, Bayou White Rum, Bayou Dark Rum, Canadian Club Bearface Whisky, Rooster Rojo Tequila	9.25 per drink	11.25 per drink
Super Premium Tier (1oz) Titos Vodka, Plymouth Gin, Bacardi 8 yr. Rum, Casamigos Silver Tequila, Maker's Mark Bourbon, Lot 40 Rye, Chivas Regal Scotch	10.25 per drink	12.50 per drink
Luxury Tier (1oz) The Botanist Gin, Bacardi Gran Reserva 10 yr. Rum, Casamigos Anejo Tequila Woodford Reserve Bourbon Whiskey, Knob Creek Rye, The Macallan Double Cask 12 yr. Scotch, Belvedere Vodka	14 per drink	17.25 per drink
Domestic Beers Budweiser, Bud Light, Michelob Ultra, Kokanee, Alexander Keith's, Alley Kat Scona Gold, Alley Kat Full Moon	8 per drink	9.75 per drink
Imported Beers Corona, Stella Artois, Heineken, Peroni	9 per drink	11 per drink
Coca-Cola Soft Drinks, Juices and Mineral Water	5 per drink	6.25 per drink
Non Alcoholic Beer	6 per drink	7.75 per drink
House Wine (5 oz)	13 per drink	16 per drink
Liqueurs and Cognacs (1oz) Hennessy, Grand Marnier, Amaretto, Kahlua, Courvoisier VSOP, Cointreau, Bailey's Irish Cream	11 per drink	13.50 per drink

We follow ProServe guidelines (1 oz pours).

If less than \$500.00 net consumption per bar, a labour charge will apply: \$40.00/hr. for a minimum of 3 hours each.

We provide the following on our bars - Dry and Sweet Vermouth. No charge for soft drinks used as mixers.

Fairmont Hotel Macdonald will not permit the sale of alcoholic beverages after 12:30 a.m.

All entertainment should cease at 1:00 a.m. in order for the event room to be vacated by 2:00 a.m.

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BAR ENHANCEMENTS

SIGNATURE COCKTAILS

Enhance your bar with a few of our most requested cocktails

MAC SIGNATURE OLD FASHIONED | 19

Mac Private Label Bourbon, Lot 35 Lapsang Tea Syrup, Mac Bitters

SMOKED PINEAPPLE MARGARITA | 20

Tequila, Smoked Pineapple, Blueberries, Fresh Lime

CLASSICS PERFECTED: THE DECADES

Classics Perfected is exactly what it sounds like – a selection of beautifully balanced & delectable cocktails created by Fairmont Tastemakers.

CARTE BLANCHE | 19

Grey Goose Vodka, Bombay Sapphire Gin, New World Chardonnay

NACIONAL ROYALE | 18

Mount Gay Rum, St-Germain, Pineapple Juice, Fresh Lime Juice

BIRDS AND THE BEES | 18

Grey Goose, Pernod, Honey, Lemon Juice

SIGNATURE NON-ALCOHOLIC COCKTAILS

FRUIT PUNCH | 9

CranRaspberry, Sparkling White Grape, Tropical Fruit Punch

DESERT SPRING | 9

Cucumber, Mint, Orange, Mac Honey, Soda Water

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