Welcome to Fairmont Winnipeg
– a landmark event destination in Winnipeg for decades.

Thank you for choosing the Fairmont Winnipeg. We are delighted that we have the opportunity to host your event.

The success of your event is achieved through a team effort and is not dependent on one person or department. It starts with your unique vision and a combination of thoughtful planning, great food and outstanding service. We have assembled a team that can deliver on the promise of all of the above.

We are a dedicated Team of Catering and Conference Service Managers with extensive industry experience. No matter the size, our team will make sure every aspect of your event is seamless and memorable. From beginning to the end, we will be at your side every step of the way.

The passion and creativity of our Culinary Team is second to none. They are perfectionists and understand that the food they create and prepare is a significant part of your experience. We are pleased to offer a menu package that has been carefully designed to suit the theme and tone of your event while maintaining the utmost respect for the ingredients and favor of our dishes.

Your event or celebration at Fairmont Winnipeg is an occasion for us to turn moments into memories. Clients continually express that it is the high level of service that inspires them to return to our hotel. Our Banquet Team is always there with a smile and ready to cater to every detail. As part of Fairmont Winnipeg team, we love our city, we love what we do and we are excited to share all that we have to offer.

Sincerely,
Your Catering and Culinary Teams
CATERING GUIDELINES

Food and Beverage

It is our pleasure to offer you custom menus, featuring local, organic and sustainable ingredients or healthy options. Our Catering & Conference Services Managers would be pleased to arrange a meeting with a member of our Culinary Leadership Team to create the perfect menu. A full caloric & macronutrient breakdown of each item is available upon request.

Fairmont Winnipeg reserves the right to supply all food and beverage served within the hotel, with the exception of wedding cakes. To maintain the high standards the hotel sets for food quality, Fairmont Winnipeg reserves the right to make menu changes/substitutions and cost adjustments based on availability of product and current market conditions. In accordance with Health and Safety Regulations, food and beverage products may not be removed after a function. Food may contain nuts and/or allergens. Dietary substitutes may be made with prior request.

All pricing is guaranteed ninety (90) days prior to the event date. Thereupon prices might change based on commodities market.

Function Guarantees

Final attendance must be specified 72 business hours prior to all events via facsimile or email by Noon local time. This number will be considered your minimum guarantee and is not subject to reduction. Should a final guarantee not be received, your expected attendance on your banquet event order will be considered the final guarantee. You will be charged for your final guarantee or the number in attendance, whichever is greater.

If the number of guests served, including special meal requirements is greater than the guarantee, a 25% surcharge on menu price for additional guests served will apply. If your guaranteed attendance increases, the contracted menu items may not be available for the additional guests added within (3) full business days of the event.

Dietary restriction numbers are required when the guarantee is provided. Banquet buffets are based on (1) serving per guest.
Food Allergies and Special Meals

In the event that any of the guests in your group has food allergies, you shall inform us of the names of such persons and the nature of their allergies, in order that we can take the necessary precautions when preparing their food. Guest names, which require special meals for dietary restrictions or allergies, are required 72 business hours prior to all events. We undertake to provide, on request, full information on the ingredients of any items served to your group. Please be aware that the hotel is not a nut free facility. While some items can be prepared without nuts, other ingredients may be made in a facility that does process nuts.

Should you not provide the names of the guests and the nature of their food allergies, you shall indemnify and hold harmless from, and against, any and all liability or claim of liability for any personal injury that does not occur as a direct result of our negligence or the negligence of any of our representatives. In the event of such negligence by us, or any of our representatives, we shall be responsible for all expenses reasonably incurred in the defense of such liability or claim of liability.

Please note that any requests not provided in advance will be at an additional charge over and above the guaranteed numbers.

Set Up Changes

The Hotel confirms your function room(s) will be set as indicated on the banquet event order. Should a change in set-up be required after the function room has been set a $250.00 fee shall be applicable.

Payment

The hotel requests an initial deposit of $10.00 per person or the full meeting room rental; whichever is greater. Additional deposits will be outlined in your letter of agreement. A payment (cash, credit card or certified cheque) of the projected amount is required seventy-two (72) hours prior to the function, if the hotel does not have an approved current credit application on file.

Menu Presentations

The Fairmont Winnipeg is happy to provide a menu presentation for our wedding, social catering and conference groups at a cost of $40 per entree choice. Each menu tasting will be facilitated by one of our Catering and Conference Services Managers and a Culinary Professional.
CATERING GUIDELINES

Telephone and Internet Services

Wired High Speed Internet Access: $100 / room / day
Each Additional PC $25 / PC / day
Wireless High Speed Internet Access: $125 for access for 2 MBps up to 25 devices
Additional bandwidth available upon request. Subject to fees.
Telephone Line Hook Up $75 / telephone
Telephone Line Daily Charge $25 / telephone / day
VIP Meeting Package
Bottled water (2 per guest), Fairmont Pen,
Letter size pads of Fairmont paper, Fresh Whole Fruit $10.00 per guest

Audio Visual, Power & Technology Services

PSAV is our in-house audiovisual supplier; arrangements may be made through the hotel for this service. Your PSAV representative is on site during your function with complete support through their in-house office.

All outside audio visual suppliers must sign and return the Fairmont Winnipeg’s Third Party Audio Visual Supplier Policy & have a record of insurance on file with the Catering Office prior to operating in the hotel. Please contact your Catering Representative for a copy of this policy. PSAV is the exclusive provider of Power Distribution Services at The Fairmont Winnipeg. Please make sure you verify with your outside audio visual, exhibit & entertainment suppliers of any electrical requirements that may be needed as there could be additional costs.

The following fees will be charged to the end client whenever a third-party supplier is used and will include 2 hours of load-in oversight and 2 hours of load-out oversight as well and the electrical requirements listed below. These charges will apply only to rooms utilizing Audio-Visual, Lighting, DJ, and our other electronic services. Should load-in, setup, dismantle, and load out times exceed the included times additional labour charges will apply at the prevailing rates.

Please contact the PSAV Office for rates and estimates at 204-946-5124.
Winnipeg Ballroom - $1200 per day (3 Dedicated Outlets)
Wellington, Lombard, 1/3 of Winnipeg Ballroom - $575 per day (2 Dedicated Outlets)
Any other function rooms - $300 per day (1 Dedicated Outlet)
CATERING GUIDELINES

Box & Package Handling/Delivery

Regular Loading Dock Delivery Hours:
Monday-Friday 7:30 am-11:30 am & 12:30 pm-3:30 pm
Saturday 10:00 am-2:00 pm
Loading Dock can be opened at other times; notice needs to be given in advance. Box Storage & Delivery to Room $3.00 / unit / day
Outgoing Box Handling Fee $10.00 / unit (includes completion of forms, handling of box(s) to courier)
Staff Assistance $30 / staff member / hour

All deliveries must be labeled. Please include the name of the group/event, group/event contact, date of event, hotel contact and number of boxes. Deliveries must be made to the receiving/loading dock of the Hotel. The Hotel will not accept deliveries to the front door.

Posting & Decorations

Banner Assistance $25 / banner
Decorative Assistance $30 / staff member / hour (min. 4 hours*)
Posting in the Lobby and Public Areas is prohibited without the Hotel’s specific authorization. Only professional made signs may be displayed outside your designated meeting room. Nailing, stapling and screwing into walls, ceiling or floors or any other materials that would damage the property is strictly prohibited. The client will be held responsible for any damages done to the premises, prior to, during or following a function, by his/her guests or by independent contractors on his/her behalf.

Coat Check

Host or Cash Coat Check $2.50 / coat (including taxes)
A Service Charge of $30 per hour per attendant, for a minimum of 4 hours, will apply to both Host and Cash Coat Checks.
SOCAN, Re: Sounds & Entertainment

All events with musical entertainment, live or recorded, are subject to both SOCAN and Re:Sound charges listed below. The fees collected by these two agencies are licensing fees and/or distributed as royalties to the original artists, and do not represent any revenue for the hotel.

Both SOCAN and Re:Sound charges are based on room capacity authorized under the Hotel's Liquor License, not on actual attendance of the event. (e.g. If a function with 95 guests attending is located in a function room that falls between the capacity of 301 – 500 guests, the charges would be based on the 301-500 capacity).

SOCAN (Licensing fee collected by the Society of Composers, Authors and Music Publishers of Canada) Capacity Without Dancing With Dancing
1 – 100 $22.06 plus applicable taxes $44.13 plus applicable taxes
101 – 300 $31.72 plus applicable taxes $63.49 plus applicable taxes
301 – 500 $66.19 plus applicable taxes $132.39 plus applicable taxes
Over 500 $93.78 plus applicable taxes $187.55 plus applicable taxes

Re:Sound (Royalties collected for Public Performance of Sound Recordings)
Capacity Without Dancing With Dancing
1 – 100 $9.25 plus applicable taxes $18.51 plus applicable taxes
101 – 300 $13.30 plus applicable taxes $26.63 plus applicable taxes
301 – 500 $27.76 plus applicable taxes $55.52 plus applicable taxes
Over 500 $39.33 plus applicable taxes $78.66 plus applicable taxes

External Suppliers

Please ensure that all external suppliers follow Fairmont Winnipeg guidelines with regards to efficient teardown and removal of equipment. The hotel is not responsible for items left over after functions.
BREAKFAST BUFFET

COLD BREAKFAST BUFFETS

THE FRESH START $25 PER PERSON

Premium Orange, Apple and Grapefruit Juice
Oven Fresh Danish, Muffins and Croissants
Butter, Breakfast Preserves, Marmalade and Honey
Sliced Melons & Berries
Build Your Own Greek Yogurt Bowl
  Mixed Berry Compote, House Made Granola,
  Fairmont Winnipeg Honey, Roasted Seeds & Nut

Freshly Brewed Coffee, Decaffeinated Coffee and Lot 35 Teas

THE FAIRMONT FIT $26 PER PERSON Premium

Orange, Apple and Grapefruit Juice
Pastry Chefs Selection of Low Fat Breakfast Breads
  Banana & Dark Chocolate, Lemon Poppy Seed,
  Blueberry, Spiced Apple
Butter, Breakfast Preserves, Marmalade and Honey
Seasonal Fruit Salad
  Diced Melon & Berries with Lychee and
  Preserved Peaches
House Made Bircher Muesli
Manitoba Grown Steel Cut Oatmeal Bar
  Maple Syrup, Sundried Fruit,
  Roasted Seeds & Nuts and Brown Sugar

Freshly Brewed Coffee, Decaffeinated Coffee and Lot 35 Teas

All pricing subject to 7% PST and 5% GST | A taxable 15% service charge will be added to all food and beverage price. November 2019
HOT BREAKFAST BUFFETS

PLOWMAN’S BREAKFAST $35 PER PERSON
Minimum 10 guests or $5 surcharge will apply

- Premium Orange, Apple and Grapefruit Juice
- Oven Fresh Danish, Muffins and Croissants
- Butter, Breakfast Preserves, Marmalade and Honey
- Seasonal Fruit Salad
  - Diced Melon & Berries with Lychee and Preserved Peaches
- Honey Cured Manitoba Made Meat & Bothwell Cheese
- Seasonal Preserves, Fairmont Winnipeg Honey
- Fresh Baked Artisan Breads
- Whipped “Notre Dame” Honey Butter
- Grandmas Mixed Pickled Vegetables
- “Greenland Gardens” Tomato & Preserved Artichoke
  - Fresh Basil Dressing
- Manitoba Grown Steel Cut Oatmeal Bar
  - Maple Syrup, Sundried Fruit, Roasted Seeds & Nuts and Brown Sugar
- Hard Boiled “Natures Farm” Free Run Eggs
- Freshly Brewed Coffee, Decaffeinated Coffee and Lot 35 Teas

THE MANITOBA BREAKFAST $32 PER PERSON
Minimum 10 guests or $5 surcharge will apply

- Premium Orange, Apple and Grapefruit Juice
- Oven Fresh Danish, Muffins and Croissants
- Toast Station - Selection of Sliced Breads
- Butter, Breakfast Preserves, Marmalade and Honey
- Sliced Melons & Berries
- “Natures Farm” Free Run Scrambled Eggs
  - Bothwell Cheese Topped, Fresh Scallions
- Smoked Bacon and Manitoba Made Breakfast Sausage
- Signature Fried Breakfast Potatoes
- Freshly Brewed Coffee, Decaffeinated Coffee and Lot 35 Teas

THE FARMERS BREAKFAST $35 PER PERSON
Minimum 10 guests or $5 surcharge will apply

- Premium Orange, Apple and Grapefruit Juice
- Oven Fresh Danish, Muffins and Croissants
- Toast Station - Selection of Sliced Breads
- Butter, Breakfast Preserves, Marmalade and Honey
- Seasonal Fruit Salad
  - Diced Melon & Berries with Lychee and Preserved Peaches
- “Natures Farm” Free Run Scrambled Eggs
  - Bothwell Cheese Topped, Fresh Scallions
- Smoked Bacon and Manitoba Made Breakfast Sausage
- Buttermilk Pancakes - 100% Maple Syrup
- Signature Fried Breakfast Potatoes, Topped with Caramelized Onions and Peppers Roasted Cherry Tomatoes
  - Sautéed “Loveday” Mushrooms
- Freshly Brewed Coffee, Decaffeinated Coffee and Lot 35 Teas

“DESAYUNO” FLAVORS OF MEXICO $35 PER PERSON
Minimum 10 guests or $5 surcharge will apply

- Premium Orange, Apple and Grapefruit Juice
- Oven Fresh Danish, Muffins and Croissants
- Butter, Breakfast Preserves, Marmalade and Honey
- Seasonal Fruit Salad
  - Diced Melon & Berries with Lychee and Preserved Peaches
- Warm Churros with Cinnamon Sugar
- Create Your Own Breakfast Burrito
  - Warm Flower Tortillas & Crispy Corn Chips
  - Crushed Avocado, Sour Cream, Shredded Cheddar, Tomato Salsa
  - Tomato & Scallion Topped “Natures Farm” Free Run Eggs
  - Grilled Chorizo Sausage with Sautéed Peppers & Onions
  - Rancheros Sauce
  - Chili Spiked Fried Breakfast Potatoes
- Freshly Brewed Coffee, Decaffeinated Coffee and Lot 35 Teas

All pricing subject to 7% PST and 5% GST | A taxable 15% service charge will be added to all food and beverage price. November 2019
BREAKFAST CONTINUED

PREMIUM SERVED BREAKFAST

**THE EARLY RISER** $34 PER PERSON

Premium Orange, Apple and Grapefruit Juice

*Choice of one:*
- House Baked Breakfast Pastries (Served Family Style)
- Fruit Danish and Croissants
  - Or
- Pastry Chefs Selection of Fresh Baked Muffins
  - Or
- Pastry Chefs Selection of Low Fat Breakfast Breads
  - Banana & Dark Chocolate, Lemon Poppy Seed, Blueberry, Spiced Apple
- Butter, Breakfast Preserves, Marmalade and Honey

Freshly Brewed Coffee, Decaffeinated Coffee and Lot 35 Teas

**CHEFS CHOICE BREAKFAST** $36 PER PERSON

Premium Orange, Apple and Grapefruit Juice

- Oven Fresh Danish, Muffins and Croissants (Served Family Style)
- Butter, Breakfast Preserves, Marmalade and Honey
- Fresh Fruit Salad Cup
- Individual Fruit Flavored Yogurt
- Water, Apple Juice or Orange Juice (500ml)
- Trail Mix

ADD A HOT SANDWICH:

- Warm Breakfast Sandwich with Sausage, "Natures Farm" Free Run Eggs and Cheese $8
- Breakfast Wrap with Chopped Bacon, Peppers and Onions, Scrambled "Natures Farm" Egg $8
- Vegan Breakfast Wrap with Tofu, Roasted Mushrooms, Grilled Peppers and Onions $8

THE COLD ONE

**BREAKFAST TO GO** $21 PER PERSON

Premium Orange, Apple and Grapefruit Juice

- Oven Fresh Danish, Muffins and Croissants
- Butter, Breakfast Preserves, Marmalade and Honey
- Fresh Fruit Salad Cup
- Individual Fruit Flavored Yogurt
- Water, Apple Juice or Orange Juice (500ml)
- Trail Mix

**ADD A HOT SANDWICH:**

- Warm Breakfast Sandwich with Sausage, "Natures Farm" Free Run Eggs and Cheese $8
- Breakfast Wrap with Chopped Bacon, Peppers and Onions, Scrambled "Natures Farm" Egg $8
- Vegan Breakfast Wrap with Tofu, Roasted Mushrooms, Grilled Peppers and Onions $8

November 2019

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CREATE YOUR OWN BREAKFAST EXPERIENCE

COLD
Seasonal Fresh Berries (1 cup) $9
Seasonal Fruit Salad (1 cup) $6
Platter of Sliced Seasonal Fruit & Berries $9
   (Minimum 10 guests)
Assorted Individual Fruit Yogurt $5
Individual Cold Cereals with 2% or Skim Milk $4
Build Your Own Greek Yogurt Bowl $13
   Mixed Berry Compote, House Made Granola,
   Fairmont Winnipeg Honey, Roasted Seeds & Nuts

BAKED GOODS
Oven Fresh Danish, Muffins and Croissants $38 per dozen
Butter, Breakfast Preserves, Marmalade and Honey
Pastry Chefs Selection Of
Fresh Baked Breakfast Breads $40 per dozen
   Banana & Dark Chocolate, Lemon Poppy Seed,
   Blueberry, Spiced Apple
Butter, Breakfast Preserves, Marmalade and Honey

HOT
Manitoba Grown Steel Cut Oatmeal Bar $9
Maple Syrup, Sundried Fruit, Roasted Seeds & Nuts, Brown Sugar
Buttermilk Pancakes with 100% Maple Syrup $15
Waffles with 100% Maple Syrup and
   Vanilla Scented Whipped Cream $15
Thick Cut Cinnamon French Toast with 100% Maple Syrup $15

EGGS
"Natures Farm” Free Run Eggs Benedict $23
Back Bacon, Hollandaise and Home Fried New Potatoes
"Natures Farm” Free Run Eggs Florentine $23
Sautéed Spinach, Black Pepper Hollandaise
and Home Fried New Potatoes
"Natures Farm” Free Run Eggs Royal $25
Smoked Salmon, Dill Hollandaise, Home Fried New Potatoes
Savory 4” Quiche $12
"Loveday” Mushrooms, Spinach and Asiago
Double Smoked Bacon and Gruyere
Smoked Salmon, Fennel and Chives
"Natures Farm” Free Run Scrambled Eggs $15
Bothwell Cheese Topped, Fresh Scallions,
Smoked Bacon and Manitoba Made Breakfast Sausage

All pricing subject to 7% PST and 5% GST | A taxable 15% service charge will be added to all food and beverage price. November 2019
CHEF ATTENDED OMELETTE STATION $22 PER PERSON  
(Minimum of 10 people. Includes one Chef for 2 hours,  
Additional Chef $75.00 per hour)  
“Natures Farm” Free Run Eggs  
Garnishes: Grated Cheddar Cheese, Feta, Ham,  
Tomato, Spinach, “Loveday” Mushrooms, Sweet  
Peppers

CHEF ATTENDED EGGS BENEDICT BAR $25 PER PERSON  
(Minimum of 20 people. Includes one Chef for 2 hours.  
Additional Chef $75.00 per hour)  
Have our Chefs amaze you with fresh made to order  
Poached “Natures Farm” Free Run Eggs,  
Grilled English Muffin and your choice of: Sautéed Spinach,  
Grilled Back Bacon, Smoked Salmon, Classic Hollandaise  
Sauce, Truffle Hollandaise or Spicy Tomato Hollandaise

CHEF ATTENDED SWEET OR  
SAVORY CREPE STATION $25 PER PERSON  
(Minimum of 20 people. Includes one Chef for 2 hours,  
Additional Chef $75.00 per hour)  
Savory Crepes, Aged Cheddar Cheese, Crumbled Goat  
Cheese, Feta, Ham, Tomato, Spinach, “Loveday” Mushrooms,  
Sweet Peppers, Fresh Herb Cream Sauce  
Or  
Sweet Crepes, Caramelized Bananas, Roasted  
Pineapple, Mixed Berries, Poached Peaches,  
Sweetened Cream Cheese, Chocolate Shavings, Foster Sauce
THEMED BREAKS

TAKE A BREAK YOU DESERVE IT!!

(Minimum 10 guests or $5 surcharge will apply)

ADD FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND LOT 35 TEAS TO YOUR BREAK $5 PER PERSON

THE HIPSTER $18 PER PERSON
Manitoba Made Pic a Pop Sodas
Ginger Infused Watermelon Kebabs
House Made Root Chips with Truffle & Rosemary
Fair Trade Iced Mocha Coffee & Sweetened Lot 35 Fruit Iced Tea

WHEN LIFE GIVES YOU LEMONS $20 PER PERSON
Roof Top Honey Lemonade & Sweetened Lot 35 Lemon Iced Tea
Mini Lemon Meringue Tarts
Lemon Coconut Bars
Lemon Jell-O Shots

DOUGHNUT BREAK $17 PER PERSON
Raspberry Filled “Bomboloni”
Cinnamon Sugar Dusted Doughnut Holes - Whipped Cream, Candied Bacon, Chocolate Sauce
Chocolate Milk & Sweetened Vanilla Kissed Milk

DECADENT CHOCOLATE BREAK $23 PER PERSON
Chocolate Fudge Brownies
Chocolate Dipped Cheesecake Bites
Dark Chocolate Mousse Shooters with Chocolate Pearls
Chocolate Dipped Banana Bread
Fair Trade Iced Mocha Coffee

TAKE ME TO THE CANDY SHOP $19 PER PERSON
(Minimum 20 guests or $5 surcharge will apply)
Only the Classics (Based on 120 grams per person) Gummy Bears & Worms
Fuzzy Peaches Cherry Nibs Sour Berries Jelly Beans
Assorted Lolli Pops
Selection of Chilled Soda Pops

PROTEIN BREAK $26 PER PERSON
House Made Protein Balls
Beef Jerky & Pork Jerky
Almond Trail Mix with Dark Chocolate
Smoked Pepperettes
Protein Smoothies - Banana Chocolate or Vanilla Blueberry

All pricing subject to 7% PST and 5% GST | A taxable 15% service charge will be added to all food and beverage price. November 2019
### THE CORNER STORE

- Freshly Brewed Coffee, Decaffeinated Coffee and Lot 35 Teas | $5 per guest
- Premium Apple, Orange, Grapefruit or Cranberry Juice | $27 per pitcher
- House Made Fruit Punch | $24 per pitcher
- Chilled Individual Juices (473ml) (on consumption) | $5 each
- 2% or Skim Milk | $20 per pitcher
- Soy Milk | $20 per pitcher
- Chocolate Milk | $20 per pitcher
- Assorted Coca-Cola Brand Soft Drinks (355ml) (on consumption) | $5 each
- Sparkling Water (250ml) (on consumption) | $5 each
- San Pellegrino Flavored Sparkling Water (on consumption) | $6 each
- Still Water (500ml) (on consumption) | $5 each

- Sun Chips (Cheddar / Garden Salsa) (45 gram bag) | $4 each
- Miss Vickie’s Potato Chips (45 gram bag) | $4 each

#### CHEFS SIGNATURE FRESH SMOOTHIES $8 per person
- Eye Opener Smoothie - Banana, Strawberry and Orange Juice
- The Antioxidant - Blueberry, Banana and Pomegranate Juice
- Refresh Yourself - Mango and Soy Milk
- The Green Drink - Granny Smith Apple, Pineapple, Spinach and Orange Juice

### PASTRY CHEFS SELECTION

#### ASSORTED FRESHLY BAKED COOKIES $32 per dozen
*One dozen minimum order*
- Chocolate Chip, White Chocolate Macadamia,
- Double Chocolate, Peanut Butter, Oatmeal Raisin

#### CHOCOLATE DIPPED JUMBO BISCOTTI $36 per dozen

#### SIGNATURE SQUARES, TARTS & SWEETS
*Priced per dozen. One dozen minimum order*
- Lemon Coconut Bars | $32 per dozen
- Chocolate Brownies | $32 per dozen
- Nanaimo Bars | $32 per dozen
- Mini Cheese Cakes | $35 per dozen
- Chocolate Dipped Mini Cheesecake Lolli Pops | $39 per dozen
- Assorted Macaroons | $44 per dozen
- Petite Lemon Meringue Tarts | $30 per dozen
- Fresh Fruit Custard Tarts | $30 per dozen

Oven Fresh Danish, Muffins and Croissants | $38 per dozen
Butter, Breakfast Preserves, Marmalade and Honey

Pastry Chefs Selection Of
Fresh Baked Breakfast Breads | $40 per dozen
Banana & Dark Chocolate, Lemon Poppy Seed, Blueberry, Spiced Apple
Butter, Breakfast Preserves, Marmalade and Honey
LIFESTYLE SELECTIONS

Nature Valley Granola Bars | $4 each
House Made Protein Granola Bars | $6 each
Whole Fresh Fruit | $4 each

Fresh Fruit Kebobs | $8 each Assorted
Individual Yogurt | $6 each
Platter of Sliced Seasonal Fruit & Berries
(Minimum 10 guests) | $9 per person
Assorted Gluten Free Muffins
(Minimum 10 guests) | $42 per dozen

SNACKS

PEAK OF THE MARKET FRESH CRUDITÉS $9 per person
Curried Hummus, Cucumber Dill Yogurt

FLAVORED POPCORN $12 per bowl
(300 gram bowl)
Choose Your Flavor: White Cheddar
Dill Pickle
Salt and Vinegar
Truffle Oil
Rosemary Parmesan

HOUSE MADE KETTLE CHIPS $13 per bowl
(300 gram bowl serves 5 guests)

HOUSE MADE YELLOW CORN
TORTILLA CHIPS $10 per basket
Salsa and Sour Cream (serves 5 guests)
Add Guacamole $6 per person
Seasoned Cashews (300 gram bowl) $28 per person
Honey Roasted Almonds (300 gram bowl) $22 per person
Salt & Pepper Peanuts (300 gram bowl) $18 per person

CHEF’S ASSORTED ARTISAN SANDWICH ROLLS & WRAPS
$36 per dozen

LEMON & HERB CHICKEN WRAP
Lettuce, Cheddar Cheese, Bacon and House Made Caesar Aioli

(V) MEDITERRANEAN WRAP
Spinach, Cucumber, Tomato, Red Onion, Grilled Peppers, Hummus Spread

TUNA SALAD
Shredded Iceberg Lettuce, Red Onion and Cucumbers, Herb Focaccia

HAM & HAVARTI
Dijon Mustard Aioli, Lettuce and Tomato on Multigrain Roll

ROAST CAB BEEF
Horseradish Mayo, Pickles, Lettuce and Tomato on Caraway Rye Roll

SMOKED TURKEY BREAST
Honey Mustard, Mayo, Lettuce, Tomato and Red Onion on Challah Roll

SMOKED HONEY HAM
Gouda Cheese, Peppercorn Aioli, Lettuce and Tomato on a Sesame Roll

ITALIAN MORTADELLA & CALABRESE PICCANTE
Roasted Pepper Spread, Mozzarella and Fresh Basil, Challah Bread

SUSTAINABLE SALMON SALAD
Green Leaf Lettuce, Radish and Lemon Aioli on Croissant

(V) ROAST GARLIC, CHEVRE & WHITE BEAN HUMMUS
with Roasted Peppers and Grilled Artichokes on Multigrain Roll

DOMESTIC CHEESE SELECTION $14 per person
Only the finest from across Canada includes
World’s Best Canadian Cheddar, Rondoux Triple Cream, Chevrita Smooth Goat Cheese, Champfeury Wash-Rind, Oka, Muenster and Danish Blue, Garnished with Red Grapes, Artisan Breads and Crisps, Local Honey and Seasonal Fruit Preserve
LUNCH

LUNCH BUFFET

WORKING LUNCH $36 per person
(Minimum 15 guests or $5 surcharge will apply)

Chefs Soup of the Moment

(Choice of Two Salads)

Arugula, Crispy Chickpeas, Pickled Red Onions, Tahini Vinaigrette
Watermelon & Pickled Red Onion Salad, Raspberry Vinaigrette, Goat Cheese
Artisan Mixed Greens, Cherry Tomatoes, Shaved Radish, Poached Peaches, Fairmont Honey Vinaigrette
Manitoba New Potato Salad, Celery, Scallion, Mustard Truffle Dressing
Roasted Corn & Black Bean Salad, Feta, Roasted Pepper, Shredded Apple, Cilantro Dressing

(Choice of Three Chef’s Assorted Artisan Sandwich Rolls & Wraps)

LEMON & HERB CHICKEN WRAP

Lettuce, Cheddar Cheese, Bacon and House Made Caesar Aioli

(V) MEDITERRANEAN WRAP
Spinach, Cucumber, Tomato, Red Onion, Grilled Peppers, Hummus Spread

TUNA SALAD

Shredded Iceberg Lettuce, Red Onion and Cucumbers, Herb Focaccia

HAM & HAVARTI
Dijon Mustard Aioli, Lettuce and Tomato on a Sesame Roll

ROAST CAB BEEF
Horseradish Mayo, Pickles, Lettuce and Tomato on Caraway Rye Roll

SMOKED TURKEY BREAST
Honey Mustard, Mayo, Lettuce, Tomato and Red Onion on Challah Roll

SMOKED HONEY HAM
Gouda Cheese, Peppercom Aioli, Lettuce and Tomato Sesame Roll

ITALIAN MORTADELLA & CALABRESE PICCANTE
Roasted Pepper Spread, Mozzarella and Fresh Basil, Challah Bread

SUSTAINABLE SALMON SALAD
Green Leaf Lettuce, Radish and Lemon Aioli on Croissant

(V) ROAST GARLIC, CHEVRE & WHITE BEAN HUMMUS
with Roasted Peppers and Grilled Artichokes on Multigrain Roll

WORKING LUNCH CONTINUED

(Choice of Two Sweets)

Assorted Freshly Baked Cookies
Chocolate Chip, White Chocolate Macadamia, Double Chocolate, Peanut Butter, Oatmeal Raisin

Lemon Coconut Bars
Chocolate Brownies
Nanaimo Bars
Fresh Fruit Custard Tarts
Diced Fruit Mélange

Freshly Brewed Coffee, Decaffeinated Coffee and Lot 35 Teas

BROADWAY BUFFET $46 per person
(Minimum 15 guests or $5 surcharge will apply)

PICKLED BEET & PEAR SALAD
Pickle Beet Salad, Clementine Vinaigrette, Grana Padana Cheese, Arugula

TOMATO & CUCUMBER SALAD
Pesto Vinaigrette, Roasted Chick Peas, Tom Fresh Mozzarella

GREEN BEAN SALAD
Shaved Fennel, Cherry Tomatoes, Red Cabbage, Garlic Yogurt Dressing

SPICED KOREAN GLAZED CHICKEN BREAST
Scallions, Honey Gojujang Sauce

SUSTAINABLE GRILLED SALMON
Romesco Sauce, Roasted Almonds

SMOKED PAPRIKA ROASTED NEW POTATO’S
Dill Sour Cream

STIR-FRIED GARDEN VEGETABLES

PASTRY CHEFS SELECTION OF FRESH BAKED PIES
Strawberry and Rhubarb, Apple, Blueberry or Pumpkin

Freshly Brewed Coffee, Decaffeinated Coffee and Lot 35 Teas
LUNCHES CONTINUED

HAIL CAESAR $43 per person
(Minimum 15 guests or $5 surcharge will apply)

WARM GRILLED FLAT BREAD
Tzatziki Dip & Roasted Garlic Hummus
TRADITIONAL GREEK SALAD
Black Olives, Feta, Cucumbers, Peppers and Red Onion, Oregano Red Wine Vinaigrette
CHICKEN SOULAKI SKEWERS WITH TZATZIKI SAUCE
TOMATO BRAISED MEAT BALLS
CAPONATA TOPPED NEW POTATOES
GRILLED ZUCCHINI & PEPPERS
CUSTARD TARTS WITH FRESH BERRIES
FRUIT SALAD

Freshly Brewed Coffee, Decaffeinated Coffee and Lot 35 Teas

FLAVORS OF ITALY $40 per person
(Minimum 15 guests or $5 surcharge will apply)

GRILLED HERB FOCACCIA BREAD
ROASTED TOMATO AND BASIL SOUP
VINE RIPPEINED TOMATOES AND FRESH MOZZARELLA CHEESE SALAD with Pesto Vinaigrette
CAESAR SALAD
Shaved Padano, Herb and Garlic Croutons, Bacon Bits, Roasted Garlic Caesar Dressing
BRAISED CHICKEN THIGH PUTTANESCA
Artichokes, Fried Capers, Sliced Olives
BAKED FIVE CHEESE TORTELLINI
Spinach, White Sauce, Sautéed Mediterranean Greens, Preserved Red Onion
CLASSIC TIRAMISU CAKE
SLICED FRESH FRUIT

Freshly Brewed Coffee, Decaffeinated Coffee and Lot 35 Teas

MEXICASA $43 per person
(Minimum 15 guests or $5 surcharge will apply)

TORTILLA SOUP
with Corn Chips, Scallions and Shredded Cheese Garnishes
TRI COLOR CORN CHIPS
with Sour Cream and Salsa
BLACK BEAN AND CORN SALAD
with Coriander and Lime
CAESAR SALAD
Shaved Padano, Herb and Garlic Croutons, Roasted Garlic Caesar Dressing
BUILD YOUR OWN CHIPOTLE CHICKEN FAJITAS
Warm Flour Tortillas, Grilled Onions and Peppers, Mexican Rice with Black Beans, Corn and Tomato Monterey Jack Cheese, Pico de Gallo, Shredded Lettuce
DOLCE DE LECHE MOUSSE SHOOTERS
CHURROS
SLICED FRESH FRUIT

Freshly Brewed Coffee, Decaffeinated Coffee and Lot 35 Teas

TIME FOR PASTA $38 per person
(Minimum 15 guests or $5 surcharge will apply)

GRILLED HERB FOCACCIA BREAD
VINE RIPPEINED TOMATOES AND FRESH MOZZARELLA CHEESE SALAD with Pesto Vinaigrette
CAESAR SALAD
Shaved Padano, Herb and Garlic Croutons, Bacon Bits, Roasted Garlic Caesar Dressing
PENNE PASTA
Chefs Selection of Sauces:
Beef Bolognese, Roasted Tomato & Basil Sauce, Roast Garlic Alfredo Sauce
ESPRESSO MOUSSE SHOOTERS
BISCOTTI

Freshly Brewed Coffee, Decaffeinated Coffee and Lot 35 Teas
LUNCHES CONTINUED

LITTLE INDIA $42 per person
(Minimum 15 guests or $5 surcharge will apply)

WARM GRILLED NAAN BREAD
TOMATO AND CUCUMBER SALAD
with Fenugreek and Masala Dressing
CHICKPEA AND RED ONION SALAD, with
Toasted Curry and Cilantro Dressing

BUTTER CHICKEN WITH CRUSHED
CASHEWS AND FRESH CORIANDER
(V)CHICKPEA CURRY WITH ROASTED CAULIFLOWER
and Shelled Peas with Light Curry Gravy
FRAGRANT BASMATI RICE
MANGO COCONUT RICE PUDDING
FRESH SEASONAL FRUIT SALAD
with Lychee and Fresh Mint

Freshly Brewed Coffee, Decaffeinated Coffee and Lot 35 Teas

All pricing subject to 7% PST and 5% GST.
A taxable 15% service charge will be added to all food and beverage price.
November 2019
FAIRMONT
WINNIPEG
BANQUET MENU 2019

CATERING GUIDELINES   3
BREAKFASTS                    8
BREAKS                             13
LUNCHES                        16
RECEPTIONS                    22
DINNERS                           27
BEVERAGES                         32

All pricing subject to 7% PST and 5% GST | A taxable 15% service charge will be added to all food and beverage price.
November 2019

FAIRMONT
WINNIPEG
BANQUET MENU 2019

CATERING GUIDELINES   3
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November 2019

LUNCHES CONTINUED

LUNCH

LUNCH ON THE GO! $31 per person *(For off premise lunches only, speak to your Conference Services Manager for more information)*
(Choice of Two Chef’s Assorted Artisan Sandwich Rolls & Wraps)

LEMON & HERB CHICKEN WRAP
Lettuce, Cheddar Cheese, Bacon and House Made Caesar Aioli

(V) MEDITERRANEAN WRAP
Spinach, Cucumber, Tomato, Red Onion, Grilled Peppers, Hummus Spread

TUNA SALAD
Shredded Iceberg Lettuce, Red Onion and Cucumbers, Herb Focaccia

HAM & HAVARTI
Dijon Mustard Aioli, Lettuce and Tomato on a Sesame Roll

ROAST CAB BEEF
Horseradish Mayo, Pickles, Lettuce and Tomato on Caraway Rye Roll

SMOKED TURKEY BREAST
Honey Mustard, Mayo, Lettuce, Tomato and Red Onion on Challah Roll

SMOKED HONEY HAM
Gouda Cheese, Peppercorn Aioli, Lettuce and Tomato on a Sesame Roll

ITALIAN MORTADELLA & CALABRESE PICCANTE
Roasted Pepper Spread, Mozzarella and Fresh Basil, Challah Bread

SUSTAINABLE SALMON SALAD
Green Leaf Lettuce, Radish and Lemon Aioli on Croissant

(V) ROAST GARLIC, CHEVRE & WHITE BEAN HUMMUS
with Roasted Peppers and Grilled Artichokes on Multigrain Roll

PEAK OF THE MARKET FRESH CRUDITÉS AND HUMMUS

WHOLE FRUIT (BANANA, APPLE, ORANGE)
(ONE PIECE PER PERSON)

FRESHLY BAKED COOKIE

BOTTLED WATER, APPLE JUICE OR ORANGE JUICE (500ML)
(CHOICE ONE)

MAKE YOUR LUNCH A MEAL!
Nature Valley Granola Bar | $4 each
Artisan Green Salad with House Vinaigrette | $6 per person
Mediterranean Pasta Salad with Pesto Vinaigrette | $5 per person
Traditional Potato Salad | $4 per person
FAIRMONT WINNIPEG

BANQUET MENU 2019

CATERING GUIDELINES 3
BREAKFASTS 8
BREAKS 13
LUNCHES 16
RECEPTIONS 22
DINNERS 27
BEVERAGES 32

LUNCHES CONTINUED

LUNCH

A LA CARTE LUNCH
All lunches include fresh rolls, whipped butter and dip of the day, and freshly brewed coffee, decaffeinated coffee and Lot 35 Teas.

SOUPS
“Greenland Garden” Roasted Tomato Bisque | $10
Butternut Squash Bisque | $10
Grilled Cheese Crouton

Basil Oil
Thai Coconut & Curry Squash Soup | $10
Cilantro Pesto
Chef Armando’s Chicken Congee | $10
Julienne Egg & Crispy Shallots

Butternut Squash Bisque | $10
Grilled Cheese Crouton

Lemon Crème Fraiche
Fresh from the Garden Minestrone | $10
Basil Pesto Crouton

Better Than Moms Turkey Soup | $10
Sage Stuffing Dumpling, Pulled Turkey

SALADS
Mixed Artisan Greens | $12
Rainbow Carrot Ribbons, Shaved Radish, Cherry Tomatoes, Pickled Beet, Cider Vinaigrette

Village Salad | $14
Feta, Olives, Cucumber, Grape Tomato, Roasted Red Onion Vinaigrette, Julienne

Peppers Handpicked Baby Lettuce | $13
Spiced Roasted Pears, Walnut Praline, Cider Vinaigrette, Goat Cheese

Crumble Traditional Caesar Salad | $13
Bacon Bits, Parmesan, House-Made Herb Croutons, Roasted Garlic Caesar Dressing

MAINS

LAKE
Sustainable Roasted Salmon | $32
Fingerling Potatoes, Heirloom Vegetables, Citrus Butter Sauce

Local Arctic Char | $33
Lemon Rapini, Caponata, Warm Olive Vinaigrette

Manitoba Pickerel | $36
Rustic Corn & Crushed Potato “Chowder”, Dill Pistou

FREE RUN
Lemon & Thyme Roasted Chicken Breast | $30
Buttermilk Mashed Potatoes, Seasonal Vegetables and Natural jus

Warm Chicken Scaloppini | $29
Arugula & Pickled Green Bean Salad, Grape Tomatoes, Shaved Radicchio, Shallot and Red Wine Vinaigrette

PASTURE
HyLife Pork Tenderloin | $31
Warm Potato & Bacon Salad, Roasted Cauliflower, Charred Corn & Seeded Mustard Sauce

CAB Flat Iron Steak | $36
Grilled Herb Focaccia, Roasted Fingerling Potatoes, Caramelized Onion, Loveday Mushrooms, Sherry jus

VEGETARIAN/VEGAN/GLUTEN FREE
Truffle Mushroom & Root Vegetable Potato Cannelloni | $32
Caramelized Onion & Mushroom, Butternut Squash, Roasted Peppers & Artichoke

Oven Roasted Cauliflower, Root Vegetable Puree| $30
& Salsa Verde, Turmeric Roasted Cauliflower, Crisp Tofu Wafers, Green Pea & Cashew Risotto, Braised Kale

Depui Lentil & Wild Rice Strudel | $29
Honey & Cumin Dressed Lentils, Manitoba Wild Rice, Oven Roasted Roots, Saffron Tomato Coulis, Fried Lentil Crunch

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November 2019
SWEET

Saskatoon Berry Cheesecake | $12
Graham Oat Crunch, Saskatoon
Compote, Whipped Top Half Cream

Classic Vanilla Crème Brûlée | $12
Whipped Top Half Cream (Gluten Free)

“Lady Eaton” Red Velvet Cake | $11
Whipped Sweetened Cream Cheese with Raspberry Coulis

Vanilla Bean Cheesecake | $10
Seasonal Berry Compote, Whipped Top Half Cream

Apple Caramel Tart | $12
Bourbon Crème Anglaise, Cape Gooseberry

Pastry Chef’s Selection Of Assorted Sweets | $9
(Served Family Style)
## RECEPTION ITEMS

**HORS D’ŒUVRES**

**RECEPTIONS - HORS D’ŒUVRES**

*Per dozen Minimum 2 dozen*

### HOT

- Pulled Pork Stuffed Mini Cheese Biscuits - Fennel Slaw | $42
- Spicy Shrimp Taquitos - Monterey Jack Melt | $49
- “CMBTC” Beer Battered Prawns - Spicy Tobiko Aioli | $50
- Smoked Bacon Wrapped Diver Scallops | $44
- Home-style Miniature Chicken Pot Pies | $41
- Mini Beef Empanadas | $39
- Smoked BBQ Pork Belly Kebab
  - Puffed Wild Rice, House Made BBQ Sauce | $41
- Herb Crusted Lamb Lolli Pops - Minted Yogurt Dip | $67
- Roof Top Honey & Garlic Glazed Chicken Wings | $38
- Grilled Chicken Inasal - Lemon Sweet Soy Dip | $42
- Mini Monte Cristo - Local Honey Dijon | $42
- Mini Beef Wellington | $47
- Duck Confit Croquette, Pear Rosemary Jam | $41
- Manitoba Waters Mini Pickerel Fish Cakes, Ginger Chili Aioli | $45
- Mini CAB Prime Rib Stuffed Yorkshire Puddings, Buttermilk Fried Onions and Horseradish Aioli | $43
- CAB Beef Sliders with Aged Cheddar and House-made Pickles | $42
- Buffalo Fried Crispy Chicken Sliders with Chipotle Aioli | $42

### VEGETARIAN

- Mushroom Arancini - Roasted Garlic Aioli | $39
- Spring Rolls - Ginger Spiked Chili Sauce | $41
- Samosas - Tamarind Chutney | $41
- Vegetable Pakoras - Cucumber Raita | $38
- Crispy Canadian Brie and Raspberry Bites | $41

### COLD

- Sushi:
  - California Rolls | $43
  - Crab and Avocado Rolls | $43
  - Dynamite Rolls | $45
  - Vegetable Maki Rolls with Pickled Ginger and Wasabi | $41
- Poached Maki Rolls with Pickled Ginger and Signature Cocktail Sauce | $46
- Hickory Smoked Salmon Wrapped Asparagus - Lemon Crème Fraîche | $43

### VEGETARIAN

- Riesling Poached Pear & Stilton - Toast Crisp, Saskatoon Chutney | $43
- Boursin Cheese and Grape Truffles Fresh Herb and Toasted Walnuts | $38
- Pecan Toffee Goat Cheese Popsicles | $39

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November 2019
CHEF’S SIGNATURE RECEPTION $32 per person
(Minimum 15 guests or $5 surcharge will apply)

Crudités and Dip
Domestic Cheese Selection Only the finest from across Canada includes World’s Best Canadian Cheddar, Rondoux Triple Cream, Chevrita Smooth Goat Cheese, Champfeury Washed-Rind, Oka, Muenster and Danish Blue, Garnished with Red Grapes, Artisan Breads and Crisps, Local Honey and Seasonal Fruit Preserve

CHOICE OF THREE HORS D’ŒUVRES TYPES
Hors D’œuvres (3 pieces per person)

Home-style Miniature Chicken Pot Pies
Smoked BBQ Pork Belly Kebab
- Puffed Wild Rice, House Made BBQ Sauce
Roof Top Honey & Garlic Glazed Chicken Wings
Grilled Chicken Inasal with Lemon Sweet Soy Dip
- Mini Monte Cristo with Local Honey Dijon
Duck Confit Croquette with Pear Rosemary Jam
Mushroom Arancini with Roasted Garlic Aioli
Spring Rolls with Ginger Spiked Chili Sauce
Samosas with Tamarind Chutney
Riesling Poached Pear & Stilton, Toast Crisp with Saskatoon Chutney
Boursin Cheese and Grape Truffles with Fresh Herb and Toasted Walnuts Pecan Toffee Goat Cheese Popsicles
CREATE YOUR OWN LOBSTER ROLL $36 per person
Warm Grilled Top Slice Mini Sweet Rolls, Poached Atlantic Lobster Salad, Sliced Sweet Pickles, Horseradish Aioli, Crispy Shallots, Tomato Bacon Jam

PREMIUM INTERNATIONAL CHEESES $16 per person
Parmigiano-Reggiano with Red Onion Balsamic Marmalade, Brie with Plum Compote, Gruyère with Anise Infused Wild Honey, Gorgonzola with Apricot Mustard, Garnished with Grapes, Artisan Breads and Crisps, and Seasonal Fruit Preserve

DOMESTIC CHEESE SELECTION $14 per person
Only the finest from across Canada Includes World’s Best Canadian Cheddar, Rondoux Triple Cream, Chevrita Smooth Goat Cheese, Champfeury Washed-Rind, Oka, Muenster and Danish Blue, Gamished with Red Grapes, Artisan Breads and Crisps, Local Honey and Seasonal Fruit Preserve

CRUDITÉS & DIP $9 per person
Farm Fresh Crudités with Hummus Curry Dill and Cucumber Dill Yogurt

ANTIPASTO PLATTER $21 per person
Salami, Prosciutto and Capicollo with Provolone and Boccancini Cheese, Olives, Marinated Peppers, Artichokes and Eggplant, Sun Dried Tomato Hummus and Tapenade with Foccacia Bread and Breadsticks with Sour Pickles and Grainy Mustard

PEROGIE POUTINE BAR $23 per person Minimum 20 People
Manitoba Made Mini Perogies with Pulled Manitoba Pork, Caramelized Onions, Sour Cream, Bothwell Squeak’Rs Cheese Curd, Crumbled Winkler Framers Sausage, Crumbled Bacon, Scallions and Country Style Sausage Gravy

ASIAN NOODLE BOX STATION $25 per person Minimum 30 People
General Tso Chicken & Chili Spiked Ginger Beef, Stir Fried Bean Sprouts and Soya Chow Mein Noodles, Crispy Shallots, Crushed Cashews, Scallions, Chili Sauce, House Pickled Onions, Sriracha, Won Ton Crisps

CHURROS STATION $18 per person
Cinnamon Sugar, Nutella Dip, Warm Spiced Chocolate Sauce and Dulce de Leche

DOUGHNUT HOLE BAR $16 per person
Assorted Sprinkles, Toasted Coconut, Chocolate Shavings, Caramel Sauce, Whip Cream, Raspberry Jam, Vanilla Custard Sauce, and Candied Bacon
LIVE COOKING STATION

*There will be a $75.00 labour charge for each Chef attended station up to 4 hour shift. Each additional hour will be charged at $30.00 per hour. One Chef attendant per 100 guests.

RAMEN NOODLE BAR $18 per person  
(Minimum 20 Guests)  
Slow Cooked Pork Ramen Broth, Noodle Cups, Soy Pickled Shitake Mushrooms, Pickled Daikon, Toasted Nori, Crispy Shallots, Boiled Egg, Fresh Coriander, and Marinated Roof Top Chili's

TUSCAN BOUNTY* $28 per person  
(Minimum 25 Guests)  
Be amazed as our professional Chefs dazzle you while preparing custom made pasta dishes with a bounty of traditional ingredients.  
(Choose 7 Accompaniments)  
(Choose 2 Pastas)  
Three Cheese Tortellini, Mushroom Ravioli, Whole Wheat Penne, or Gemelli Pasta  
(Choose 2 Sauces)  
Roasted Tomato and Basil Sauce, White Wine Cream Sauce, or Fresh Herbs and Extra Virgin Olive Oil

WHOLE ROASTED CAB STRIPLION $17 per person  
(Minimum 30 Guest)  
Chefs Selection of House Made Mustards and Horseradish, Onion Frits, Soft Brioche Rolls, Sherry Jus

24 HOUR HOUSE SMOKED CAB BRISKET $14 per person  
(Minimum 30 guests)  
Mini Rye Rolls, Kosher Style Dill Pickles, House Made Crown Royal BBQ Sauce

STREET TACOS $29 per person  
(Minimum 30 guests or 15% surcharge will apply)  
Grilled Steak, Roasted Pulled Pork, Grilled Chicken, Tacos or Corn Tortillas  
Fresh Cilantro, Pico Di Gallo, Sour Cream, Cheese, Salsa, Black Bean & Corn Salad, Mexican R
**LIVE COOKING STATION**

*There will be a $75.00 labour charge for each Chef attended station up to 4 hour shift. Each additional hour will be charged at $30.00 per hour. One Chef attendant per 100 guests.*

**CHARCOAL GRILL ACTION STATION** $23 per person  
(Minimum 30 guests)  
(Chef Attended minimum one hour)  
XO Glazed HyLife Pork Belly + Grilled Chicken Inasal  
Lemon Sweet Soy Dip, Toasted Sesame Seeds, Sriracha, Sweet Pickled Cucumber, Malaysian Peanut Sauce

**CHEF ATTENDED SWEET OR SAVORY CREPE STATION** $26 per person  
(Minimum of 20 guests. Includes one Chef for 2 hours. Additional Chef $75.00 per hour)  
Savory Crepes, Aged Cheddar Cheese, Crumbled Goat Cheese, Feta, Ham, Tomato, Spinach, Woodland Mushrooms, Sweet Peppers, Fresh Herb Cream Sauce  
Or  
Sweet Crepes, Caramelized Bananas, Roasted Pineapple, Mixed Berries, Poached Peaches, Sweetened Cream Cheese, Chocolate Shavings, Foster Sauce

**MARBLE SLAB ICE CREAM** $21 per person  
(Chef Attended minimum one hour)  
Vanilla & Chocolate Ice Cream, Chocolate Pearls, Fudge Brownies, Fresh Berries, Dolce de Leche, Cookie Crumbs

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November 2019
DINNERS

PLATED 3 COURSES

3 COURSE VALUE PLATED DINNER $48 per person

All dinners are served with freshly baked rolls and lavosh with whipped butter and dip, freshly brewed coffee, decaffeinated coffee and Lot 35 Teas

STARTER
Chef’s Soup Creation of the Moment

MAIN
Apple Brined Roasted Hylife Pork Loin Calvados & Mustard Jus, Herb Crushed Fingerling Potatoes Cellar Root Vegetable Medley

DESSERT
Turtle Chocolate Tart Roasted Pecans, Buttery Caramel Chocolate Ganache, Shortbread Shell

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DINNERS

DINNER A LA CARTE

All dinners are served with freshly baked rolls and lavosh with whipped butter and dip, freshly brewed coffee, decaffeinated coffee and Lot 35 Teas. Three-course dinner includes soup or salad, entrée and dessert. Four-course dinner includes soup, salad, entrée and dessert.

Multiple choice entrée selections (maximum of 3 choices + vegetarian) are available. Supplementary charges will be assessed based on the following criteria:

For a tableside choice (taken by Fairmont serving staff during your event) the surcharge is $20 per person, $5 surcharge for pre-selected entrée choices. Seven days’ notice is requested for pre-selected multiple entrée choices. Some restrictions apply. Religious and dietary restrictions are exempt.

APPETIZERS

SMOKED SALMON CARPACCIO | $24
Crispy Capers, Watercress, Salmon Caviar, Micro Croutons, Crème Fraîche

CONFIT HyLife PORK BELLY | $18
Smoked Corn Risotto, Pickled Blueberry Gel, Parsnip Chips

SEARED JUMBO SCALLOPS | $26
Cauliflower Puree & Fritters, Bacon Vinaigrette, Micro Greens

CAB BEEF CARPACCIO | $25
Crispy Parmesan, Truffle Aioli, Sourdough Rusks, Micro Shoots, First Press Canola Oil

SOUPS

THAI COCONUT & CURRY SQUASH SOUP | $10
Cilantro Pesto (V)

YUKON GOLD POTATO SOUP | $11
Truffle Tapenade, Clipped Chives (V)

BUTTERNUT SQUASH BISQUE | $10
Grilled Cheese Crouton (V)

PONDEROSA MUSHROOM CHOWDER | $12
Lavosh Crisp and Truffle Crème Fraîche (V)

FENNEL & ROASTED TOMATO SOUP | $10
Sage and Crisp Pancetta

ROASTED PARSNIP & PEAR SOUP | $11
Mulled Wine Syrup (V)

WHITE BEAN & TRUFFLE SOUP | $12
Crème Fraîche, Clipped Chives (V)

SALADS

MIXED ARTISAN GREENS | $12
Rainbow Carrot Ribbons, Shaved Radish, Cherry Tomatoes, Pickled Beet, Cider Vinaigrette

HEIRLOOM BEET SALAD | $16
Clementine Orange, Crumbled Blue Cheese, Watercress, Olive Powder, Beet Crisps with Lemon Vinaigrette

HANDPICKED BABY LETTUCE | $14
Spiced Roasted Pears, Almond Praline, Cider Vinaigrette, Goat Cheese Crumble

TRADITIONAL CAESAR SALAD | $15
Bacon Bits, Parmesan, House-Made Herb Croutons, Roasted Garlic Caesar Dressing

CUCUMBER WRAPPED ARTISAN GREENS | $15
Cherry Tomatoes, Candied Pecans, Goat Cheese Crumble, “Roof Top” Honey Vinaigrette

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November 2019
DINNERS CONTINUED

DINNER A LA CARTE CONTINUED

MAINS

LAKE
SUSTAINABLE HOT SMOKED SALMON | $34
Darphin Potato, Leak Fondue, Grilled Asparagus, Salmon Caviar Butter Sauce
MANITOBA ARCTIC CHAR | $35
Green Pea & Truffle Risotto, Sautéed Kale, Roasted Campari Tomatoes, Meyer Lemon Cream
NORTHERN WATERS PICKEREL | $36
Sour Cream & Dill Pomme Puree, Brocolini, Sautéed Oyster Mushroom, Sauce Carbonara

FREE RUN
THYME ROASTED CHICKEN SUPREME | $34
Buttermilk Mashed Potatoes, Whole Roasted Rainbow Carrots, Natural Jus
ROSEMARY & DIJON RUBBED CHICKEN BREAST (50Z) | $32
Roasted New Potatoes, Caramelized Roots, Romanoesco Sauce
HOUSE SMOKED CHICKEN BREAST | $33
Brown Butter Pomme Puree, Fine Beans, Sage Jus
HICKORY SMOKED DUCK BREAST | $36
Lyonnaise Potatoes, Fried Oyster Mushrooms, Caramelized Parsnip, Cider Jus

PASTURE
ROASTED CAB BEEF TENDERLOIN 50Z | $46
Wild Mushroom Ravioli, Braised Greens, Buttered Asparagus, Truffle Café au Lait Jus
BRINED HYLIFE PORK TENDERLOIN | $34
Fingerling Potatoes, Heirloom Vegetables, Seeded Mustard Jus
BRAISED CAB SHORT RIB | $39
Bothwell Smoked Cheese Polenta, Mushroom & Bacon Ragout, Whole Roasted Rainbow Carrots, Red Wine Jus
GRILLED CAB TENDERLOIN (60Z) | $48
Truffled Pomme Puree, Heirloom Carrot and Brussel Sprouts, Sherry Jus
DUO CAB BEEF | $51
Roasted Filet, Braised Beef Belly, Potato Leek Pave, Confit Rainbow Carrots, Mustard Jus

VEGETARIAN/VEGAN/GLUTEN FREE

TRUFFLE MUSHROOM & ROOT VEGETABLE POTATO CANDELLONI | $32
Caramelized Onion & Mushroom, Butternut Squash, Roasted Peppers & Artichoke

OVEN ROASTED CAULIFLOWER, ROOT VEGETABLE PUREE & SALSA VERDE | $30
Turmeric Roasted Cauliflower, Crisp Tofu Wafers, Green Pea & Cashew Risotto, Braised Kale

DEPUI LENTIL & WILD RICE STRUDEL | $31
Honey & Cumin Dressed Lentils, Manitoba Wild Rice, Oven Roasted Roots, Saffron Tomato Coulis, Fried Lentil Crunch

SWEET

SASKATOON BERRY CHEESECAKE | $12
Graham Oat Crunch
INDIVIDUAL LEMON CURD TART | $12
Meringue and Raspberry Coulis
RECONSTRUCTED CHOCOLATE GANACHE TART | $13
Strawberry Gel, Flaked Sea Salt, Meringue Kisses
TRADITIONAL VANILLA BEAN CRÈME BRULÉE | $12
Whipped Top Half Cream (Gluten Free)
RED VELVET GATEAUX | $12
Raspberry Gel, Whipped Cream, Strawberry

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DINNER BUFFET

LITTLE ITALY $65 PER person
Minimum 50 guests

Minestrone Soup

COLD
Hand Picked Tangled Greens
with a Rosemary Balsamic Vinaigrette
Young Hearts of Romaine, Sourdough Croutons,
Parmesan and Cherry Tomatoes with Oregano Citrus Vinaigrette

Tuscan Salad of Chopped Romaine, Tomato, Basil, Red Onion, Olives,
Peppers and Cucumbers with Balsamic Vinaigrette

Italian Tuna, Legumes, Olives, Capers,
Green Beans and Arugula with Lemon Dressing

PLATTER
Marinated Tuscan Vegetables with Yogurt and Green Chili Oil

HOT
Spinach and Ricotta Stuffed Tortellini with a Basil Spiked Rose Sauce
Roasted Chicken Breast with Mushroom Marsala Sauce
Beef Strip Loin Medallions with Roasted Shallots
Lemon Rosemary Roasted New Potatoes
Medley of Roasted Cellar Vegetables

SWEET
Classic Tiramisu Cake
Espresso Mousse Shooters with Toasted Almonds
Assorted Biscotti
Sliced Fruit

Freshly Brewed Coffee, Decaffeinated Coffee and Lot 35 Teas
DINNERS CONTINUED

CANADIAN ROAD TRIP $85 per person
Minimum 50 guests

COLD
Curried Faro and Sweet Potato Salad
Grilled Scallion Potato Salad
Raw Root Vegetable Coleslaw

PLATTERS
Peel and Eat Shrimp with Spicy Cocktail Sauce
Marinated PEI Mussels

HOT
French Canadian Onion Soup with Blue Cheese Croutons
Roast Chicken Breast with Mushroom, Leeks and Forest Jus
Black Pepper Crusted Beef Strip Loin Medallions with a Syrah Reduction
Maple Mustard Glazed Atlantic Salmon
Roasted Garlic Pomme Purée
Buttered Carrots and Beans

POUTINE STATION
Crisp Frites
Pulled Braised Short Ribs
Cheese Curds
Sweet Herb Gravy

SWEET
Chocolate Pecan Pie
Apple Crumble with Crème Anglaise Sliced Fruit and Berry
Platter Assorted Biscotti

Freshly Brewed Coffee, Decaffeinated Coffee and Lot 35 Teas

FLAVOURS OF WINNIPEG $125 per person
Minimum 150 guests

CORYDON STREET
Marinated Tuscan Vegetables with Yogurt and Green Chili Oil
Frutti Di Mare
Tomato Bocconcini Salad
Ricotta and Spinach Tortellini in a Rose Sauce with Sweet Peas and Roasted Peppers
Pollo Cacciatore with Tomato, Mushroom and Black Olives in a Red Wine Sauce Classic Tiramisu Cake
Assorted Biscotti

KING STREET
Chow Mien and Beef Salad with a Black Bean Vinaigrette
Steamed Dim Sum
Vegetarian Pot Stickers
Crisp Fried Chicken Spring Rolls served with Chili Soy Dip
Beef and Gai Lan Stir Fry with an Oyster Sauce Sautéed Baby Bok Choy with Sesame Seeds Steamed Jasmine Rice
Fresh Seasonal Fruit Salad with Lychee and Coconut Milk

ST. DEMETRIOS STREET
Roast Garlic Hummus Dip with Pita Bread
Chicken Souvlaki Skewers with Tzatziki Sauce
Roasted Mini New Potatoes with Pine Nuts, Tomatoes and Olive Oil
Mini Greek Baklava

MAPLES STREET
Fried Eggplant and Tomato
Salad Crispy Fried Vegetable
Samosas Butter Chicken
Salmon Marsala
Steamed Basmati Rice with Saffron and Coconut Milk
Vanilla Ginger Stewed Pineapple and Honey
Yogurt Chai Spiced Rice Pudding

PROVENCHER STREET
Chef Attended Traditional Beef Carvery,
Herb Roasted CAB Striploin, Red Wine Jus, Creamed Horseradish and Assorted Mustards
Fresh Yorkshire puddings

Freshly Brewed Coffee, Decaffeinated Coffee and Lot 35 Teas
BEVERAGES

BEVERAGE SERVICES

CORKAGE BAR
Fairmont Winnipeg provides complete corkage service for dinner wines and bar service. Our service includes all appropriate glassware, mix, juices, ice and garnishes. In addition, Fairmont Winnipeg will handle all your wine and liquor service. Only Fairmont Winnipeg Hotel staff may serve as bartenders.

FULL CORKAGE $20 per person
(This will include dry bar set-up along with dinner wine service)

WINE CORKAGE $12 per person

REGULATIONS PERTAINING TO CORKAGE BARS
1. An occasional permit is required from the M.L.C.C. for the number of guests attending the function and the hours of alcohol service.
2. The permit holder must be in attendance from the opening to the closing of the bars.
3. The permit must be given to the Banquet Manager on duty before any liquor service can begin.
4. No person under the age of eighteen (18) is allowed to consume any alcohol during the function (even when accompanied by parents, guardian or spouse) in accordance with the Manitoba Liquor Act.
5. The selection of liquor must meet Fairmont Winnipeg standard bar selection.
6. If client intends to operate cash bars with their liquor, a resale permit must be obtained indicating the liquor sale price.
7. The permittee is legally responsible for any and all guests. The permittee must ensure their safety and can be held liable in case of any accidents or injuries.
8. The bars will be open according to the time specified on the permit.
9. Only the alcohol stated on the permit may be consumed in the location stated on the permit.
10. Fairmont Winnipeg cannot be held responsible for opened unconsumed liquor or wine.
11. All liquor receipts must be present upon receipt of liquor.

DRY BAR SET UP FEES $7.50 per person – Full dry bar set up
Entertaining in your guest room or suite? Ask us to set up a dry bar that will make anyone look like an expert bartender. Due to liquor licensing hospitality bars are not permitted in our banquet space.
Includes: Assorted glassware, prepared garnishes (lemon, lime, cherries, pearl onions), ice, cocktail napkins and swizzle sticks.
(A hotel bartender can be provided at $30 per hour, for a minimum of 4 hours)

Fairmont Winnipeg has the right to refuse liquor service should any of the above conditions not be adhered to.
## BEVERAGE SERVICES

<table>
<thead>
<tr>
<th>BEVERAGE SERVICE</th>
<th>HOST</th>
<th>CASH</th>
</tr>
</thead>
<tbody>
<tr>
<td>LIQUOR – PREMIUM TIER (1OZ)</td>
<td>$7.50</td>
<td>$8.00</td>
</tr>
<tr>
<td>(Bacardi Silver White Rum, Finlandia, Canadian Club, Beeefeater Gin, Jack Daniel’s, Hornitos Plata Silver Tequila, The Famous Grouse Scotch, Captain Morgan Spiced Rum)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>LIQUOR – SUPER PREMIUM TIER (1OZ)</td>
<td>$8.50</td>
<td>$9.00</td>
</tr>
<tr>
<td>(Bacardi 8 Year Rum, Tito’s Handmade Vodka, Plymouth Gin, Maker’s Mark Bourbon Whisky, Crown Royal, Lot 40 Rye, Chivas, Reposado Tequila)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>DOMESTIC BEER</td>
<td>$7.00</td>
<td>$7.75</td>
</tr>
<tr>
<td>(Canadian, Labatt Blue, Budweiser, Kokanee, Labatt Lite, Bud Lite)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>PREMIUM BEER</td>
<td>$7.50</td>
<td>$8.50</td>
</tr>
<tr>
<td>(Miller Genuine Draft, Big Rock, Fort Garry Dark)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>IMPORTED BEER</td>
<td>$8.00</td>
<td>$8.50</td>
</tr>
<tr>
<td>(Stella Artois, Corona, Heineken)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>HOUSE WINES BY THE GLASS</td>
<td>$8.00</td>
<td>$8.75</td>
</tr>
<tr>
<td>LIQUEURS</td>
<td>$7.50</td>
<td>$8.25</td>
</tr>
<tr>
<td>(Baileys, Kahlua, Drambuie, Amaretto)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>DELUXE LIQUEURS</td>
<td>$8.75</td>
<td>$9.50</td>
</tr>
<tr>
<td>(Courvosier, Grand Marnier)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>MARTINIS (1 ½ OZ)</td>
<td>$11.00</td>
<td>$11.50</td>
</tr>
<tr>
<td>SOFT DRINKS</td>
<td>$5.00</td>
<td>$5.00</td>
</tr>
<tr>
<td>SPARKLING WATER</td>
<td>$5.00</td>
<td>$5.00</td>
</tr>
<tr>
<td>SPECIALTY COFFEE</td>
<td>$7.50</td>
<td>$8.25</td>
</tr>
<tr>
<td>O’DOULS BEER</td>
<td>$5.50</td>
<td>$6.25</td>
</tr>
</tbody>
</table>

Our beverage service includes the following Premium Amenities: Mix: Soft Drinks, Orange Juice, Tomato Juice and Clamato Juice Garnishes: Maraschino Cherries, Cocktail Picks and Swizzle Sticks, Napkins, Ice and Glasses.

A bartender charge of $30.00 per hour, per bartender, minimum of four (4) hours will apply to both host and cash bars, if the bar sales do not exceed $400.00 per bartender (before taxes)

**SIGNATURE MARTINI BAR**

Classic Martinis (2oz) made with Vodka or Gin $11.00 per Martini Garnishes: Olives, Twists, Pearl Onions and Cranberries

Martini Bar set up fee $250.00

All pricing subject to 7% PST and 5% GST | A taxable 15% service charge will be added to all food and beverage price. November 2019
## WINE LIST

### WHITE

<table>
<thead>
<tr>
<th>Wine Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>YALI “WILD SWAN” SAUVIGNON BLANC, CHILE</strong></td>
<td>$44</td>
</tr>
<tr>
<td>Both citrus and tropical fruit: guava, pineapple, lemon and lime, with a clean and refreshing finish.</td>
<td></td>
</tr>
<tr>
<td><strong>TEMPUS TWO PINOT GRIGIO, AUSTRALIA</strong></td>
<td>$46</td>
</tr>
<tr>
<td>This modern and delightful wine is fresh, vibrant, and fruit driven</td>
<td></td>
</tr>
<tr>
<td><strong>OAKBANK CHARDONNAY, AUSTRALIA</strong></td>
<td>$44</td>
</tr>
<tr>
<td>Medium bodied, well balanced with lively finish. Citrus, pineapple and vanilla notes</td>
<td></td>
</tr>
<tr>
<td><strong>RED ROOSTER PINOT GRIS, CANADA</strong></td>
<td>$56</td>
</tr>
<tr>
<td>Medium body with rich fruit flavours of peach, yellow apple and lemon. Hints of marzipan and light spice</td>
<td></td>
</tr>
<tr>
<td><strong>YEALANDS SAUVIGNON BLANC, NEW ZEALAND</strong></td>
<td>$62</td>
</tr>
<tr>
<td>Light and soft. Grapefruit, tangerine and apricot mingle with floral notes of lily and roses</td>
<td></td>
</tr>
<tr>
<td><strong>TAWSE “SKETCHES” RIESLING, CANADA</strong></td>
<td>$62</td>
</tr>
<tr>
<td>Light and dry with flavours of apple and hints of apricot</td>
<td></td>
</tr>
<tr>
<td><strong>MCMANIS CHARDONNAY, USA</strong></td>
<td>$68</td>
</tr>
<tr>
<td>Pineapple, pear and peach, balanced with creamy butter and vanilla from oak aging</td>
<td></td>
</tr>
</tbody>
</table>

### ROSÉ

<table>
<thead>
<tr>
<th>Wine Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>SUTTER HOME WHITE ZINFANDEL, USA</strong></td>
<td>$37</td>
</tr>
<tr>
<td>Off-dry; light body with candied strawberry and cherries, and citrus flavours</td>
<td></td>
</tr>
<tr>
<td><strong>CLAUDE VAL, FRANCE</strong></td>
<td>$46</td>
</tr>
<tr>
<td>Light and fresh with spring berry flavours of watermelon, strawberries and a touch of apricot</td>
<td></td>
</tr>
</tbody>
</table>
WINE LIST

RED

YALI “WILD SWAN” CABERNET SAUVIGNON, CHILE
Lush with dark fruits and a touch of spice leading to a smooth finish

TEMPUS TWO SHIRAZ, AUSTRALIA
Lighter style Shiraz. Juicy blackberry and plum, with a touch of spice on the finish

OAKBANK CABERNET SAUVIGNON, AUSTRALIA
Flavourful notes of cherry and bold berries with hints of spice and oak. Medium body with pleasant finish

LE RESERVOIR PINOT NOIR, FRANCE
Medium body and soft on the palate with red cherries and a kiss of mocha

VENTISQUERO CARMENERE, CHILE
Full bodied red with raspberry, dark plum and hints of green pepper.

DON RAMON GARNACHA TEMPRANILLO, SPAIN
Crowd pleasing red loaded with red fruits and a long, soft finish.

TORO MALBEC, ARGENTINA
Red berry fruit, licorice and soft tannins, with notes of cedar

FIRST CREEK WINES “HARVEST” SHIRAZ, AUSTRALIA
Smooth black currant, cranberry and violets, framed with toasty oak, vanilla and cracked pepper

MCMANIS CABERNET SAUVIGNON, USA
Attractive ripe black fruit, cassis, vanilla and wood smoke, with a long finish

DESSERT WINE AND PORT

TAYLOR FLADGATE LBV PORT, PORTUGAL
Intense sweet brambleberry and white pepper aromas and flavours; a Port that is ripe, sweet and full of spirit from the House that invented LBV style

TAYLOR FLADGATE 10 YO TAWNY PORT, PORTUGAL
Mellow and elegant, combining delicate wood notes with rich aromas of mature fruit; a crowning moment to an enjoyable evening
WINE LIST

SPARKLING WINE AND CHAMPAGNE

CHAMDEVILLE BLANC DE BLANC BRUT, FRANCE $48
Nutty flavours with hints of citrus and apple with a touch of toast on the finish

JAUME SERRA CAVA, SPAIN $50
Flavours of green apple, lemon and spice with a persistent mousse

BOTTER PROSECCO, ITALY $55
Light and refreshing with flavours of peach, pear and yellow apples

BLUE MOUNTAIN SPARKLING BRUT, CANADA $94
The Brut “Gold Label” has a fine mousse, with lemon and toasty character on the nose and across the palate, with a crisp lemon finish. The wine is made in the Methode Traditionnelle style

PLOYEZ-JACQUEMART CHAMPAGNE, FRANCE $158
A beautiful balance of fruit, brioche and lemon zest notes with refreshing acidity and minerality

MOET & CHANDON BRUT IMPERIAL CHAMPAGNE, FRANCE $168
A sparkling bouquet with the vibrant intensity of green apple and citrus fruit. The freshness highlights mineral nuances, white flowers and the elegance of blond notes (brioche, cereal, fresh nuts)

VEUVE CLICQUOT YELLOW LABEL BRUT CHAMPAGNE, FRANCE $179
This golden-yellow wine is immediately pleasing with its complexity exploding on the palate. It offers a perfect balance of finesse and forcefulness