



Fairmont

WINNIPEG

Your Dream Wedding Destination

HAPPILY EVER AFTER PACKAGE

The Happily Ever After Package sets the tone for perfection, offering a wide array of options to make your special day everything you want it to be.

Package includes:

- 4 course plated dinner with a choice of 3 pre-selected entrées to include your choice of beef, pork, salmon, chicken or vegetarian
- Hors d'oeuvres served during the reception (4 pieces per person)
- Menu tasting for 2 guests
- Chef consultation
- Full corkage; MBLL Permit required
- Late night coffee & tea
- Personalized consultation and premium custom wedding cake from Cake Studio
- Wedding cake service
- Late night reception buffet
- Custom designed menus printed on premium cardstock
- White table linens and napkins
- Tea light candles on each table
- Podium and microphone
- Raised head table with dedicated VIP service
- Custom size dance floor
- Hospitality room
- 1 night stay in a Fairmont Suite* breakfast for two*, and valet parking for one vehicle. Our Romance Package includes sparkling wine, chocolate covered strawberries, turndown service, and a late check out of 3pm
- Social prize sponsorship
- Wedding rehearsal space available

\$155 per person

* Maximum 50 guests (as per Manitoba gathering size guidelines – current)

* based on availability

* subject to applicable taxes and fees

* subject to the Velvet Glove Restaurant servicing.



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FAIRYTALE PACKAGE

Your wedding should be a fairytale and we want to help you make your dream come to life.

Package includes:

- 4 course plated dinner with a choice of 2 pre-selected entrées to include your choice of beef, pork, salmon, chicken or vegetarian
- Menu tasting for 2 guests
- Chef consultation
- Full corkage; MBLL Permit required
- Hors d'oeuvres served during the reception (3 pieces per person)
- Late night coffee & tea
- Wedding cake service
- Custom designed menus printed on premium cardstock
- White table linens and napkins
- Tea light candles on each table
- Podium and microphone
- Raised head table with dedicated VIP service
- Custom size dance floor
- Hospitality room
- 1 night stay in a Fairmont Room* breakfast for two*, and valet parking for one vehicle. Our Romance Package includes sparkling wine, chocolate covered strawberries, turndown service, and a late check out of 3pm
- Social prize sponsorship
- Wedding rehearsal space available

\$116 per person

Maximum 50 guests (as per Manitoba gathering size guidelines – current)

* based on availability

* subject to applicable taxes and fees

* subject to the Velvet Glove Restaurant servicing.

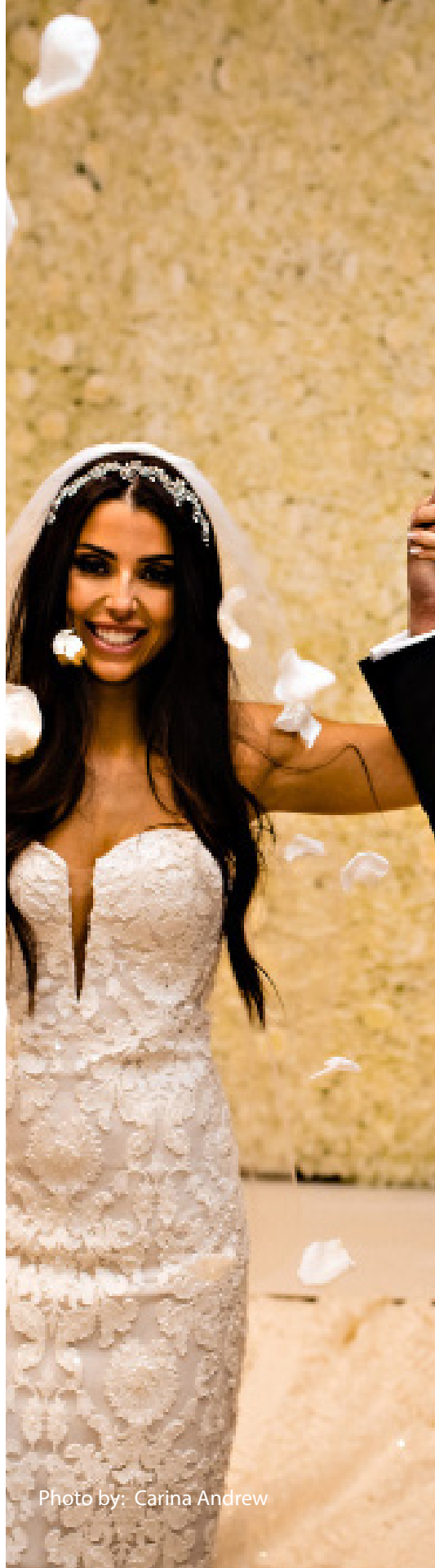


Photo by: Carina Andrew

STORYBOOK PACKAGE

Your wedding should be the story that you don't ever want to stop telling. Let us help you make it perfect.

Package includes:

- 3 course plated dinner with a choice of 2 pre-selected entrées to include your choice of chicken, pork, salmon or vegetarian
- Menu tasting for 2 guests
- Chef consultation
- Full corkage; MBLL Permit required
- Late night coffee & tea
- Wedding cake service
- Custom designed menus printed on premium cardstock
- White table linens and napkins
- Tea light candles on each table
- Podium and microphone
- Raised head table with dedicated VIP service
- Custom size dance floor
- Hospitality room
- 1 night stay in Fairmont Room*
breakfast for two*, and valet parking for one vehicle. Our Romance Package includes sparkling wine, chocolate covered strawberries, turndown service, and a late check out of 3pm
- Social prize sponsorship
- Wedding rehearsal space available

\$89 per person

* Maximum 50 guests (as per Manitoba gathering size guidelines – current)

* based on availability

* Subject to applicable taxes and fees

* Subject to the Velvet Glove Restaurant servicing.

UNFORGETTABLE WEDDINGS

Fairmont Winnipeg is an award-winning venue. Refined design, inviting foyer and sparkling chandeliers set the tone for a magnificent wedding day. At Fairmont Winnipeg we understand that while we see many weddings, this is a once-in-a-lifetime event for you. Each wedding is unique, and Fairmont Winnipeg can make yours unforgettable. Our team of experienced wedding professionals will take you from your engagement to the day of, helping you plan and coordinate all the details along the way.

DELECTABLE CUISINE

An outstanding setting is complemented by outstanding food. Our culinary team prides itself on offering seasonal, regionally inspired menus that showcase the unique flavours and ingredients of Manitoba. At Fairmont Winnipeg, we understand that the food you serve at your wedding is an expression of who you are as a couple. Each menu is presented with stylish expertise, customized to suit the theme and tone of your wedding. From the delicate hors d'oeuvres to exquisite entrées, your guests will appreciate the personalized touches that will make your day unforgettable.

HEALTH AND SAFETY

At Fairmont Winnipeg, your health and safety, along with the well-being of our team are of paramount importance to us. With stringent cleaning standards and operational protocols, our extensive ALL Stay Well measures allow you to book with confidence, and stay safe and well with us. Visit www.allstaywell.com to learn more details.



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WEDDING PACKAGE AT A GLANCE

	STORYBOOK PACKAGE	FAIRYTALE PACKAGE	HAPPILY EVER AFTER PACKAGE
Price (per person)	\$89	\$116	\$155
Course plated dinner	3	4	4
Pre-selected entrees	2	2	3
Hors d'oeuvres served during the reception		3 pieces per person	4 pieces per person
Menu tasting	*	*	*
Chef consultation	*	*	*
Full corkage	*	*	*
Late night coffee & tea	*	*	*
Custom wedding cake from Cake Studio			*
Wedding cake service	*	*	*
Late night reception buffet			*
Printed menu	*	*	*
White table linens and napkins	*	*	*
Tea light candles on each table	*	*	*
Podium and microphones	*	*	*
Raised head table with VIP service	*	*	*
Custom size dance floor	*	*	*
Hospitality room	*	*	*
1 night stay in a Fairmont Room with Romance Package	*	*	
1 night stay in a Fairmont Suite with Romance Package			*
Valet Parking – one vehicle	*	*	*

- The above packages are available Monday – Thursday; Weekends available on request
- Exclusive Audio Visual, Power & Technology Services provided by Encore
- SOCAN & Re-Sound Tariffs fees may apply
- Outside supplier plating fees will apply; price is subject to servicing requirements
- New social distancing, meeting space set-up's and food and beverage service guidelines will be followed



Hors D'Oeuvres

HOT CANAPES

Duck Confit Croquette, Pear Rosemary Jam
Manitoba Waters Mini Pickerel Fish Cakes, Ginger Chili Aioli
Smoked Chicken Souvlaki with Roasted Garlic Yogurt Home-style
Mini CAB Prime Rib Stuffed Yorkshire Puddings, Buttermilk Fried Onions and Horseradish
Aioli Mini Monte Cristo with Local Honey Dijon Mini Beef Wellington

Vegetarian:

- Mushroom Arancini, Fire Roasted Pepper Sauce
- Vegetable Spring Rolls, Ginger Spiked Plum Sauce
- Samosas with Tamarind Chutney
- Crispy Canadian Brie and Raspberry Bites

COLD CANAPES

Mini Cones Stuffed with Your Choice of Filling:

Madeira Poached Pear and Stilton with Saskatoon Chutney
Smoked Salmon Mousse with Salmon Caviar and Fresh Dill Pork
Rillettes with Wild Blueberry Gel

Reconstructed Shrimp Cocktail, Marinated Cherry Tomato, Cider Poached Shrimp, with
Horseradish Aioli

Boursin Cheese and Grape Truffles with Fresh Herb and Toasted Walnuts

Caprese Crostini, Roof Top Basil Pesto, Marinated Fresh Mozzarella, Manitoba Made Fresh Tomatoes
Hickory Smoked Salmon Wrapped Asparagus with Boursin Glacage

Vegetarian:

- Riesling Poached Pear and Stilton on Rye Toast with Fig Chutney
- Boursin Cheese and Grape Truffles with Fresh Herb and Toasted Walnuts
- Vietnamese Rice Paper Roll with Fresh Coriander and Chili Soy Dip

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

SOUPS

Smoked Corn and Bacon Chowder

Ponderosa Mushroom Chowder with Fungi Medley, Lavosh Crisp and Truffle Crème Fraîche

Parsnip and Pear Soup with Crumbled Blue Cheese and Chives

Curried Apple Butternut Bisque, Spiced Pumpkin Seeds, Brown Butter

SALADS

Artisan Lettuce Bundle

Cucumber Ribbon, Crumbled Goat Cheese, Roasted Pears, Candied Pecans, Roof Top Honey Vinaigrette

Handpicked Baby Greens

Orange Segments, Dried Cranberries and Crumbled Feta, with Pear and Ginger Dressing

Roasted Golden Beet Salad

Sliced Grapes, Micro Seedlings, and Hazelnuts with Sherry Dressing

Classic Caesar Salad

Bacon Bits, Parmesan, House-Made Croutons, with Horseradish Spiked Caesar Dressing

Seasonal Artisan Salad

Utilizing the Freshest Locally Sourced Ingredients of the Season and Chefs Inspiration

MAINS

Sea

Crispy Skinned Manitoba Arctic Char

Garlic Fried Broccolini, Roasted Radishes, Local Oyster Mushroom Sauté, Herb Scented Wild Rice, Saffron Jus

House Smoked Salmon

Leek Pomme Purée, Grilled Asparagus, Braised Fennel, Romesco Sauce

Air

Prosciutto & Roof Top Basil Pesto Wrapped Chicken Supreme

Herb Roasted New Potatoes, Fine Beans, Blistered Campari Tomato, Seeded Mustard Jus

Cured Lemon & Rosemary Chicken Breast

Pomme Purée, Roof Top Honey Roasted Roots, Manitoba Cider Jus

Land

Choice of Pesto or Mushroom Crusted Filet Mignon (5oz)

Roasted Garlic Pomme Purée, Roasted Rainbow Carrots, Blistered Cherry Tomatoes, Sherry Jus

Cider Brined Manitoba Pork Loin (6oz)

Creamy Roast Garlic Polenta, Roasted Young Carrots, Sautéed Kale, House Made Seeded Mustard Jus

Herb & Black Pepper Roasted CAB Tenderloin (5oz)

Wild Mushroom Raviolis, Confit Carrot Puree, Roasted Radish, Manitoba Grown Oyster Mushrooms Madera Truffle Sauce

Boneless Braised Short Rib

Creamed Horseradish Potato Mash, Broccolini, Roasted Garden Vegetables, Truffle Jus

Vegetarian/Vegan/Gluten Free

Truffle Mushroom & Root Vegetable Potato Cannelloni

Caramelized Onion & Mushroom, Butternut Squash, Roasted Peppers & Artichoke

Oven Roasted Cauliflower, Root Vegetable Puree & Salsa Verde

Turmeric Roast Cauliflower, Crisp Tofu Wafers, Green Pea & Cashew Risotto, Braised Kale

Depui Lentil & Wild Rice Strudel, Honey & Cumin Dressed Lentils, Manitoba Wild Rice,

Oven Roasted Roots, Saffron Tomato Coulis, Fried Lentil Crunch

SWEET

Chefs Seasonal Cheesecake

As the Seasons Change, so do we! Let us Create Something Special for you on your Special Day

Lemon Curd Tart

Toasted Meringue, Raspberry Coulis, Fresh Rasp Berries

Chocolate Ganache Tart

Chocolate Pearls, Rum Anglaise Sauce, Mango Gel

Create Your Own Crème Brûlée

It's your Special Day, so if there is a Crème Brûlée flavor combination that you would like our talented team of worldly trained Chefs will make your special day just that much more special.



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Photo by Kamp Photography