



FAIRMONT
HOTEL MACDONALD
BANQUET MENU 2020





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BANQUET MENU 2020

BREAKFAST	3-5
BREAKS	6
LUNCHESES	7-9
DINNERS	10-13
BAR	14-18

All prices are subject to a service charge of 18% plus 5% GST and are valid for all events through December 2020. Subsequent years will be subject to an increase of approximately 5%. Menu items are not created in an allergen-free environment. Please advise your Catering Manager of any allergies.

Welcome to Fairmont Hotel Macdonald - The Heart and Soul of Edmonton. Now and Forever.

With a life-long passion for cooking, and a delightfully creative approach that appeals to all palates, Executive Chef Mridul Bhatt brings an ever-evolving reputation for culinary innovation to Edmonton. Sparked by his father's love for cooking, Chef Mridul's career spans over a decade of international experience. His keen sense for culinary creativity earned him a spot as a Chef Judge on the famous TV reality show, Master Chef India Season 3. Mridul's philosophy: "Food doesn't always have to be a fancy or complicated masterpiece – all you need is good food from the freshest of ingredients."

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.



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BREAKFAST



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PLATED BREAKFAST

All pricing is per person. Plated breakfast includes freshly brewed regular and decaffeinated coffee, and a selection of Lot 35 Tea.

**EMPIRE CONTINENTAL
PLATED BREAKFAST | 27-30**

Choose One Chilled Juice:
Orange, Apple or Grapefruit Juice

Pastry Plate
Butter Croissant, Danish & Muffin

Choose One Hot & Savoury Dishes:
OATMEAL BOWL 27
Organic Steel Cut Oatmeal, Berries, Almond

SMOKED SALMON BAGEL 30
Herb Cream Cheese, Pickled Onion, Greens, Caper

Parfait
Homemade Honey & Coconut Granola, Berries, Fruit
Yogurt

**CLASSIC
PLATED BREAKFAST | 32**

Choose One Chilled Juice:
Orange, Apple or Grapefruit Juice

Choose One Egg Dish:
Classic Scrambled Eggs, White Cheddar, Scallions, Toast

Traditional Egg Benedict, English Muffin
Lemon Hollandaise

Choose Two Hot & Savoury Dishes:
Crisp Smoked Bacon
Pork Sausage
Rustic Chicken Basil Sausage
Grilled Tomatoes
Savory Potatoes, Caramelized Onions, House Spiced
Crispy Smashed Fingerling Potatoes, Parsley, Olive Oil
Yukon Gold Roesti Potato

Fruit
Seasonal Fruit & Yogurt Parfait



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À LA CARTE BEVERAGES

BEVERAGES

Regular and Decaffeinated Coffee & Fairmont Blended Black, Green and Herbal Teas	5/person
MAC Specialty Hot Chocolate, Served with Whipped Cream Chocolate Shavings, Mini Marshmallows	5/person
Individual 2% Milk	4 each
Individual Chocolate Milk	4 each
Individual Fruit Juices	5 each
Soft Drinks	5 each
Perrier Mineral Water	5 each
Bottled Water	5 each

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THEMED BREAKS

All pricing is per person. Themed breaks include freshly brewed regular and decaffeinated coffee, and a selection of Lot 35 Tea.

PERFECT BALANCE | 14

Fruit Kebabs, Homemade Granola Bar

CAFÉ 1915 | 20

Caramel Beignet

Chocolate Cake Bite

Cinnamon Bun with Cream Cheese Icing

MAC AFTERNOON TEA | 21

Scones, Whipped Mascarpone, Seasonal Preserves

Egg Salad on Brioche

Cucumber & Mascarpone Sandwiches



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LUNCH





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PLATED LUNCH

All pricing is per person. Plated lunch includes freshly brewed regular and decaffeinated coffee, and a selection of Lot 35 Tea.

THREE COURSE PLATED LUNCH |

*PRICED BASED ON ENTRÉE SELECTED

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

ROASTED ROOT VEGETABLE SOUP
Pistachio Dukkha, Burnt Chili Oil

TOMATO OLIVE OIL SOUP
Burrata Cream, Basil Oil

MUSHROOM SOUP
Pickled Mushrooms, Crème Fraiche

CAESAR SALAD
Kale & Romaine, Rye Croutons, Young Parmesan
Anchovy Dressing

BABY WATERCRESS SALAD
Pickled Squash, Toasted Pumpkin Seeds, Gouda
Buttermilk Dressing

CHOPPED SALAD
Apple, Radicchio & Spinach, Cranberries, Blue Cheese
Buttermilk Dressing

CHOOSE ONE ENTRÉE :

BAKED CAJUN PEPPER CHICKEN BREAST | 40
Sautéed Potatoes, Corn & Brussel Hash

BEEF SHORT RIB | 46
Herbed Corn Grits, Vegetable Braisaige
Buttermilk Fried Shallots

COD | 44
Roasted Tomato Risotto, Sautéed Rapini, Chowder
Cream

KING SALMON | 40
Confit Potatoes, Cauliflower Broccoli Hash, Sauce Vierge

*CRISPY CAULIFLOWER | 39
Crunchy Chickpea, Green Onions, Tomato Pesto
* *Gluten Free, Vegan & Nut Free*



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PLATED LUNCH CONTINUED

All pricing is per person. Plated lunch includes freshly brewed regular and decaffeinated coffee, and a selection of Lot 35 Tea.

CHOOSE ONE DESSERT:

BRIOCHE PUDDING

Crème Anglaise, Salted Caramel, White Chocolate
Cranberry

TIRAMISU

Lady Finger Sponge, Chocolate Sauce, Espresso Custard

RASPBERRY CHOCOLATE MOUSSE

Blueberry Meringue, Cocoa

***CHOCOLATE TORTE**

Coconut Custard, Cherries

**Gluten, Dairy & Nut Free*



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DINNER



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PLATED DINNER

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

THREE COURSE PLATED DINNER

*PRICE BASED ON ENTRÉE SELECTED
SELECT 1 SOUP, SALAD OR APPETIZER |
SELECT 1 ENTRÉE | SELECT 1 DESSERT

FOUR COURSE PLATED DINNER

*PRICE BASED ON ENTRÉE SELECTED
SELECT 2 FROM SOUPS, SALADS OR APPETIZERS |
SELECT 1 ENTRÉE | SELECT 1 DESSERT

SOUP

PARSNIP BROWN BUTTER
Parmesan Cream, Crispy Sage

CHILI ROASTED TOMATO BISQUE
Avocado Fritters, Mascarpone Crema

HARVEST ROOM MUSHROOM SOUP
Roasted Mushrooms, Crème Fraiche, Rosemary

BROCCOLI CREAM
Roasted Cauliflower, Sour Cream

SALAD

BURRATINA
Dressed Heirloom Tomatoes, Burrata Cheese, Basil
Wheat Crisp, Olive Oil

ORGANIC GREEN SALAD
Roasted Apple, Cherries, Toasted Walnut
Honey Dressing

BABY WATERCRESS SALAD
Pickled Squash, Toasted Pumpkin Seeds, Gouda
Buttermilk Dressing

ARUGULA & FENNEL
Feta, Olives, Candied Walnut, Dill Vinaigrette

APPETIZER

BEEF CARPACCIO
Black Garlic Mustard Gel, Bitter Greens, Pecorino
Hazelnut

SALMON TARTAR
Avocado, Buttermilk, Cucumber, Rice Crisp

CRISPY PORK BELLY
Charred Pineapple, Nano Greens, Parsnip Puree

WARM VEGETABLE TART
Roasted Vegetable, Pesto, Chive Cream
Smoked Tomato Coulis



PLATED DINNER CONTINUED

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ENTRÉES: 3 COURSE 4 COURSE

PARMESAN CHICKEN | 72 88
Garlic Brussels, Peppercorn Butter Sauce, Basil
Buttermilk Mash

BRÛLÉED CHICKEN | 69 84
Lightly Smoked, Tomato Risotto, Roasted Vegetable
Mustard Jus

LEMON THYME CHICKEN | 69 84
Baked Beets, Celeriac Puree, Peppercorn Sauce
Cippolini

BEEF TENDERLOIN | 84 96
Confit Potatoes, Asparagus, Natural Jus

BRAISED SHORT RIB | 82 88
Mushrooms, Corn Grits, Smoked Onion Jus
Huckleberries

SEARED SALMON | 75 86
Olive Oil Smashed Potatoes, Salt Baked Beets
Shaved Asparagus

MISO BLACK COD | 79 90
Crispy Sushi Rice, Charred Gai Lan, Citrus Cream Sauce

ARCTIC CHAR | 75 88
Potato Brava's, Chowder Cream
Glazed Roots, Pea Shoots

SACCHETTI | 68 76
Black Truffle & Ricotta, Broccoli Cream, Brown Butter,
Shaved Radish, Chive

STUFFED EGGPLANT | 69 78
Quinoa, Smoked Tomato Sauce, Feta

DESSERTS

SALTED CARAMEL TART
Crispy Praline, Dark Chocolate Mousse &
Vanilla Ice Cream

WARM DATE PUDDING
HC Valentines Coffee Caramel Sauce
Grand Marnier Cream, Candied Ginger

TRADITIONAL BLACK FOREST CAKE
Cherry Compote

CHOCOLATE RASPBERRY MOUSSE
Berry Coulis, Hazelnut Praline

*CHOCOLATE TORTE
Coconut Custard, Cherries
**Gluten, Dairy & Nut Free*

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DINNER À LA CARTE

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

KIDS CORNER | 27

CHOOSE 1 APPETIZER

- Grandma's Homemade Chicken Noodle Soup
- Cucumber, Celery, Carrot & Cheese Sticks with Ranch Dressing

CHOOSE 1 ENTRÉE

- Penne Pasta with Tomato Sauce & Meat Balls
- Pepperoni Pizza with Skim Milk Mozzarella
- Crispy Chicken Fingers with Home Fries & Plum Sauce

CHOOSE 1 DESSERT

- Fresh Seasonal Fruit Salad with Raspberry Sorbet
- Chocolate Mousse Cup
- Chocolate Decadence Brownie with Vanilla Frozen Yogurt

CHOOSE 1 BEVERAGE

- Skim Milk
- Apple Sparkle (Unsweetened Apple Juice & Sparkling Water)



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WHITE WINE SELECTION

Fairmont Private Label Chardonnay (Canada) | 60

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) | 65

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.

Seven Terraces Sauvignon Blanc (New Zealand) | 64

Bright yellow with green reflections the wine shows vibrant fruit aromas of ripe gooseberries, citrus fruits, red pepper, and passion fruit.

Cloudy Bay Sauvignon Blanc (New Zealand) | 110

An elegant, concentrated palate reveals ripe, juicy stone fruit and lemongrass, supported by a lovely minerality.

Mission Hill Estate Pinot Gris (Canada) | 64

An opulent nose packed full of almonds, pears, biscuit and spice. The palate shows rich lemon custard flavours, peach syrup and yellow apple. Finishes with a vibrant note of lime juice-flavoured acidity, keeping it fresh and lively.

Cavaliere D'Oro Gabbiano Pinot Grigio (Italy) | 59

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) | 55

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

Pfaffenheim Gewurztraminer (France) | 64

Very expressive, strong fruit flavours, like pineapple or lychee, and in most cases, notes of rose petal. This wine evokes spices with a couple of notes of honey. It offers good aromatic persistence and excellent freshness on the palate.

Torres Vina Esmeralda (Spain) | 57

So lovely and floral, pure aromatic expression Medium-bodied and off-dry. Pretty with notes of sun-warmed apple blossom, honeydew and fresh peach.

Pasqua Passimento White (Italy) | 65

A rich, smooth wine. Intense tropical and peach flavours. This wine is refreshing yet powerful; buttery yet refreshing with a lingering finish.

Scarpetta Pinot Grigio (Italy) | 70

It is light and dry with veins of minerality and floral aromatics. This wine is crisp and dry with medium high acidity and tastes of stone fruits, lavender, honey, pear, white flowers and minerals.

Paul Mas Viognier (France) | 60

Rich and elegant nose, with a quintessence of dried fruit, peach and flowers (violet), and a touch of vanilla and honey. Rich and fresh, mellow mouth with a long finish and lingering toast notes.



RED WINE SELECTION

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Murphy-Goode Cabernet Sauvignon (California) | 72

Aromatic, juicy, modern, yet without exaggeration, this Cabernet Sauvignon is direct and brings instant enjoyment. The palate is velvety, the tannins are coated and the freshness, straightforward. Hint of pastry, vanilla, blueberry, blackcurrant and cocoa.

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.

Penfolds Shiraz Cabernet (Australia) | 65

Ripe black and red fruits dominate the nose with notes of mulberries, plums, raspberries and blackberries. Creamy oak notes underpinned the concentrated fruit adding an extra layer of complexity. A medium body with fine tannins which finish bright and fresh.

Graffigna Grand Reserve Malbec (Argentina) | 60

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 | 49 (California)

Rich deep ruby colour; moderate aromas of dark berries, cassis and vanilla; flavours of juicy berry fruit, vanilla and sugarplums; 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.

Santa Cristina Chianti Superiore (Italy) | 64

Shows a ruby red color with purple highlights. The nose is complex with notes of violets and cherries well integrated with hints of spices. Palate is soft and enveloping with velvety tannins.

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.

Cloudy Bay Pinot Noir (New Zealand) | 170

On the nose, subtle rose notes bloom in the background together with sweet spice. The wine is taut in structure with supple tannin and crunchy acidity. Complexity builds on the palate with earthen notes of graphite, smoke and toasty oak characters.

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ROSÉ, SPARKLING & CHAMPAGNE SELECTION

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ROSÉ:

Matua Rosé (New Zealand) | 55

Packed with deliciously ripe summer fruits. We're talking fresh strawberries, mandarin and a hint of cranberry flowing through to a crisp, dry finish. Mouthwatering freshness.

Juliette Rosé (France) | 59

Boasts aromas of luscious berries. It is a balanced with a bright and smooth finish, while maintaining its traditional dry quality.

Romance Rose' (France) | 68

The freshness, the fruitiness of this wine hits you at the front of your tongue. Freshly picked and chopped fruit, very ripe peach and strawberry flavours. A great texture, almost silkiness to the wine.

Chateau St. Jean Sparkling Rosé | 84 (Sonoma County USA)

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

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.

Domaine Chandon Brut Classic (USA) | 108

Pale lemon colour; pronounced aromas of citrus, mineral and toast; medium-bodied with toasty, apple and pear flavours with mineral and lime notes.

SPARKLING & CHAMPAGNE:

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.

Canella Prosecco (Italy) | 80

Brilliant straw yellow with fine, persistent perlage, fruity aromas of peach, apple, pear and citrus fruit, the palate gracefully balances zingy acidity and a subtle hint of sweetness, richness and silky-smooth texture. Freshness and quality consistency

Moët & Chandon Champagne (France) | 175

Golden straw yellow with green highlights and bouquet notes of green apple and citrus fruit; freshness of mineral nuances and white flowers.

Veuve Clicquot Champagne (France) | 195

Golden yellow wine has initial notes of fruit which are followed by discreet notes of brioche and vanilla.

Dom Perignon Vintage Champagne (France) | 450

A blend of Chardonnay and Pinot Noir. In its youth it is smooth, creamy and balanced with lots of fruit. With time, it develops toasty mushroomy aromas and layers of complexity. It really is an impressive Champagne; arguably one of the best Grandes Marques out there.



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BEVERAGE SERVICE

	HOST BAR Host Bar Prices Are Subject to 5% GST and 18% Service Charge
Domestic Beers Budweiser, Bud Light, Michelob Ultra, Kokanee, Alexander Keith's, Alley Kat Scona Gold, Alley Kat Full Moon	8 per drink
Imported Beers Corona, Stella Artois, Heineken, Peroni	9 per drink
Coca-Cola Soft Drinks, Juices and Mineral Water	5 per drink
Non Alcoholic Beer	6 per

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