



# Wedding

## FAIRMONT CHÂTEAU LAURIER OTTAWA - CANADA

### .....Wedding Packages



**Fairmont Château Laurier** has played host to thousands of special events since its opening in 1912. Some of the most magical experiences have been weddings, as we pride ourselves in creating memories that last a lifetime. Our award-winning Chefs and dedicated banquet team will attend to the bride and groom's every need, going out of their way to ensure the success of this special day!

From the intimate Quebec Suite to the grand Ballroom, Fairmont Château Laurier has many luxurious, private wedding venues in Ontario to create the perfect setting for any size wedding party.

Fairmont Château Laurier offers the following services and features:

- ♥ French Renaissance inspired ballrooms
- ♥ A selection of Elegant, Artistic and Sumptuous Menus to please your palate
- ♥ Fairmont Signature Dining offers customized Special Menus which allow your guests to choose their main course preference when they are seated for dinner
- ♥ Access to Fairmont Château Laurier's historic venues for your wedding photography
- ♥ Lavish table settings with floor length white linen, silver flatware and classic china
- ♥ Vintage Antique Table for your guest book and wedding cake
- ♥ Complimentary accommodations with Chocolate Truffles and a Split of Champagne for the Bride and Groom
- ♥ Discounted Guestroom Rates for out-of-town guests (some restrictions apply)
- ♥ White-glove Service through cocktails and dinner
- ♥ Enticing Alternate Menus for guests with dietary, religious and cultural requirements
- ♥ Wheelchair Access to most Banquet rooms

Tel: (403) 255-2173  
Reservations: 1-866-247-8123

[www.romanticplanet.ca](http://www.romanticplanet.ca)  
[travel@romanticplanet.ca](mailto:travel@romanticplanet.ca)

7A, 1235 - 64 Avenue SE, Calgary, AB  
T2H 2J7 Canada



Fairmont Château Laurier's Wedding Packages include the following unique touches:

- ♥ One hour of Host (open) Bar during cocktail hour
- ♥ Three consecutive hours of Host Bar after dinner
- ♥ Butler service of assorted Canapés and Hors d'Oeuvres at cocktail reception (based on four pieces per person)
- ♥ Non-alcoholic fruit punch station during cocktail hour
- ♥ Domestic house wine at dinner (based on half a bottle per person)
- ♥ Sparkling wine Toast (one glass per person)
- ♥ A selection of elegant, artistic and sumptuous menus to please your palate
- ♥ Late Night Delicacies

And Also . . .

- ♥ Lavish French Renaissance inspired ballrooms
- ♥ Access to Fairmont Château Laurier's historic venues for your wedding photography
- ♥ Lavish table settings with floor length white linen, silver flatware and classic china
- ♥ Vintage Antique Table for your guestbook and wedding cake
- ♥ Complimentary accommodation with chocolate Truffles and a Split of Champagne for the Bride and Groom
- ♥ Discounted Guestroom Rates for out-of-town guests (some restrictions apply)
- ♥ White-glove Service throughout cocktails and dinner
- ♥ Enticing alternate menus for guests with dietary, religious and cultural requirements

Fairmont Château Laurier Wedding Packages require a *minimum* guarantee of 75 guests.

All Wedding Packages may be customized to meet your specific requirements. Prices are subject to change without notice and do not include taxes and service.

## RECEPTION

### *HOST BAR SERVICE*

Includes the following:

- Premium Brand Liquor
- Domestic Beer
- Fairmont Château Laurier Cellar Wines
- Aperitif
- Assorted Soft Drinks
- Perrier

*\*\*Additional hours at a cost of \$6.00 per person may be added*

### *NON-ALCOHOLIC FRUIT PUNCH*

### *COCKTAIL CANAPÉS & HORS D'OEUVRES*

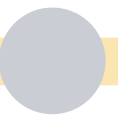
A choice of four, from the selection of canapés and hors d'oeuvres below, will be passed butler style during the first hour of the cocktail reception.

Canapés

- Smoked Salmon on Pumpernickel
- Port Wine Poached Pear and Herb Goat Cheese
- Assorted Sushi Rolls with Wasabi and Soya Drizzle
- Cherry Tomatoes with a Spicy Olive Tapenade
- Marinated Asparagus with Braised Leeks on Lemon Chive Blinis

Hors d'Oeuvres

- Thai Spiced Monsoon Roll
- Satay of Chicken with Spicy Peanut Sauce
- Maple Baked Salmon Skewers
- Forest Mushroom Turnovers
- Butter Pecan Shrimp with Lemon Cocktail Sauce



## **RECEPTION (continued)**

### *CHEF'S CREATION OF WEDDING MENUS FOR YOUR SPECIAL DAY*

*\*\*Please note that our culinary team is more than happy to customize your dinner menu – prices may vary\*\**

#### **The Monaco**

Roasted Butternut Squash and Banana Velour  
Grated Nutmeg Crème

Quintet of Seasonal Greens, Sundried Fruits, Toasted Coconut  
Raspberry Lime Emulsion

Pimento and Garlic Stuffed Chicken Supreme  
Olive Oregano Jus  
Steamed Seasonal Vegetable and Chef's Selection of Potatoes

White Chocolate Teepee, Poached Pear Streussel Tart

Selection of Freshly Brewed Coffee, Decaffeinated Coffee and Teas

**\$132.00 per person (\$170.99 including taxes and service)**

#### **The Savoy**

Whiskey and Sour Cherry Glazed Salmon  
Sweet Pea and Watercress Purée

Baby Ontario Spinach Salad, Caramelized Bosc Pears  
Crumbled Feta and Aged Balsamic Vinaigrette

Roast Prime Rib of Alberta Beef  
Mission Hill Merlot Jus  
Steamed Seasonal Vegetable and Chef's Selection of Potatoes

Mocha Chocolate Ganache  
Chocolate Praline and Vodka Maltese Orange Sorbet

Selection of Freshly Brewed Coffee, Decaffeinated Coffee and Teas

**\$142.00 per person (\$183.86 including taxes and service)**

#### **The Orchid, a Signature Choice Menu**

Amuse Bouche

Asparagus and Artichoke Velour  
Opal Basil Cream

Warm Twice Baked Goat Cheese Soufflé  
Baby Arugula and Apple Cranberry Compote

Choice of Entrée:


Citrus and Chervil Glazed Salmon Filet & Sundried Tomato and Guava Coulis

- or -

Fireweed Honey Roasted Chicken Supreme & Poire William Pan Jus

- or -

Roast Prime Rib of Alberta Beef & Mission Hill Merlot Jus



Thousand Islands Meringue  
Bailey's Chocolate Ganache, Frangelico Ice Cream

Selection of Freshly Brewed Coffee, Decaffeinated Coffee and Teas

**\$150 per person (\$194.17 including taxes and service)**

### **The Scottsdale Princess**

Fresh Breads and Italian Rolls with Vinegar and Virgin Oil

Tomato and Boccincini Salad with Basil Pesto Emulsion and Balsamic Reduction

Ricotta Cheese Cannelloni with Vodka Rosé Sauce

Orange Galliano Sorbet

Muskoka Mushroom Crusted Manhattan Striploin with two (2) Jumbo Grilled Prawns

Tia Maria and Caramel Praline Tulip, Cinnamon Poached Baby Pear with Mission Fig Ice Cream

**\$162 per person (\$209.62 including taxes and service)**

### *LATE NIGHT DELICACIES*

- Sliced Market Fresh Fruit Tray
- Chocolate Dipped Strawberries  
and
- Maple Fudge
- Selection of Freshly Brewed Coffee, Decaffeinated Coffee & Teas
- Your Wedding Cake, sliced and presented on Silver Trays

### *ADDITIONAL SUGGESTED LATE NIGHT PLATTERS*

Deluxe Canadian Farmhouse Cheeses

Water Biscuits, Toasted Baguette, Grape Clusters

**Small Platter \$160.00 (serves 20) . Medium Platter \$400.00 (serves 50) . Large Platter \$800.00 (serves 100)**

Bytown Market Vegetables

Fresh Herb and Roasted Garlic Dip

**Small Platter \$80.00 (serves 20) . Medium Platter \$200.00 (serves 50) . Large Platter \$400.00 (serves 100)**

Little Italy Spreads with Crostini

Tomato and Basil Bruschetta, Black Olive Tapenade, Roasted Pimento Garlic Spread, Garlic Herb Crostini

**Small Platter \$150.00 (serves 50) . Large Platter \$300.00 (serves 100)**

Warm Artichoke and Cheese Pâté

Assorted Flat Breads, Crackers

**Small Platter \$125.00 (serves 25) . Large Platter \$225.00 (serves 50)**

Assorted French Pastries - **\$44.00 per dozen**

Chocolate Fondue with Fresh Fruits - **\$7.00 per person**

*\*Chocolate fountain available at additional cost*

*The above items from the suggested Late Night Platters are not included in our Wedding Packages*

*PRICES DO NOT INCLUDE TAXES AND GRATUITIES. PRICES AND MENUS SUBJECT TO CHANGE WITHOUT NOTICE.  
January 2008.*