



FAIRMONT
THE QUEEN ELIZABETH
BANQUET MENU



Fairmont
THE QUEEN ELIZABETH



FAIRMONT THE QUEEN ELIZABETH BANQUET MENU

BREAKFAST	3
BUFFET.....	4
PLATED.....	8
ON THE GO.....	9
BREAKS	10
LUNCH.....	15
BUFFET.....	16
PLATED.....	20
DINNER & RECEPTION	22
CANAPÉS.....	23
RECEPTIONS.....	26
À LA CARTE	32
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SOUP AND SALADS.....	34
APPETIZERS	35
MAIN DISHES	36
DESSERTS.....	37
WINE & BEVERAGES	38
BAR	39
TERMS & CONDITIONS	44



WELCOME FAIRMONT THE QUEEN ELIZABETH!

A unique and reinvented venue, Fairmont The Queen Elizabeth boasts an exceptional culinary offering created by a highly qualified and audacious team.

We offer a wide range of options showcasing local and organic ingredients sourced from sustainable production. Whatever the type of event, our banquet team is sure to exceed your guests' expectations!

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*Use the menu on the left
of each page to browse
our menu to your needs.*



FAIRMONT
THE QUEEN ELIZABETH

BANQUET MENU

BREAKFAST





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BREAKFAST • BUFFET

4

For groups with less than 15 people, please add \$ 100.

DELUXE CONTINENTAL

\$36 per guest

Mini breakfast pastries:
muffins, croissants, danishes
and chocolate croissants

Sliced fresh fruit platter

Yogurts

Mild cheese cubes

Selection of homemade jams,
honey from Marché Artisans and butter

Orange and grapefruit juice

Fruit smoothie

Coffee and selection of Lot 35 teas
and herbal teas



WHOLESOME CONTINENTAL

\$42 per guest

Melon Trio

Bananas

Yogurt Station :

- Yogurt & chia pudding
- Granola
- Fruit coulis
- Assorted Berries
- Roasted Coconut
- Sunflower seeds
- Pumpkin seeds

Hard-boiled eggs

Healthy Muffins

Orange juice

Smoothie

Coffee and selection of Lot 35 teas
and herbal teas

ADD A NESPRESSO STATION TO YOUR BUFFET
+ \$7 per capsule



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BREAKFAST • BUFFET

5

For groups with less than 15 people, please add \$ 100.

THE PLATEAU

\$46 per guest

Mini breakfast pastries:
muffins, croissants, danishes and chocolate croissants

Yogurts

Orange and grapefruit juice

Seasonal sliced fruits

CHOOSE ONE MEAT, ONE BREAKFAST SELECTION AND ONE EGG

Hash browns with herbs

Selection of homemade jams, honey from Marché Artisans
and butter

Mild cheese cubes | +\$2

Coffee and selection of Lot 35 teas and herbal teas



OPTIONS

MEAT *(1 choice)*

BACON

HAM

SAUSAGE chicken or pork | vegetarian + \$3

BREAKFAST SELECTION *(1 choice)*

MAPLE CREAM CREPES

FRENCH TOAST

WAFFLES berry coulis and chocolate sauce

EGGS *(1 choice)*

SCRAMBLED EGGS with chives or mushrooms and cheese

CHEESE AND SWEET PEPPER FRITTATA

QUICHE LORRAINE | +\$2

CHEESE OMELETTE | +\$2

**SCRAMBLE TOFU WITH TOMATOES
AND NON-DAIRY CHEESE** | +\$2 *(vegan)*

FRUIT SMOOTHIE | +\$8

BAGEL WITH CREAM CHEESE | +\$8

SMOKED SALMON | +\$6

ASSORTED BREADS | +\$3

HOT OATMEAL | +\$6

SELECTION OF CEREALS, MILK AND NON-DAIRY MILK | +\$7



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BREAKFAST / BRUNCH • BUFFET

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SUGAR SHACK

minimum of 25 guests | \$52 per guest

FRESH MELON CUBES

CRETONS

COUNTRYSIDE CHEESE and original cheddar

ARTISANAL BACON AND SAUSAGE

BAKED BEANS with braised pork shoulder

COUNTRY HAM sliced in room + \$280

SALT PORK OMELETTE

ROASTED POTATOES onions and bacon

QUÉBEC MEAT PIE with fruit ketchup

MAPLE CREAM CREPES

sautéed apples and hazelnut crumble

Selection of homemade jams,
honey from Marché Artisans and butter

Orange juice

Coffee and selection of Lot 35 teas and herbal teas

ADD A MAPLE TAFFY STATION!

service by a chef + \$280 | + \$5 per guest with this buffet





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BREAKFAST • BUFFET

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STATIONS

minimum of 25 guests per station

OMELETTE

service by a chef \$280 | \$14 per guest

TOPPINGS cheese, diced tomatoes,
herbs, sweet peppers, onions, ham, bacon bites, mushrooms

OPTION : Scrambled tofu | + \$2 per guest

TOPPINGS Mushrooms, Peppers, Spinach & Onions,
Non-Dairy Cheese

BREAKFAST BOWL STATION

service by a chef \$280 or self-service | \$18 per guest

GREEK YOGURT WITH CHIA SEEDS plain or berries

BIRCHER MUSLI plain or berries

GARNISHES: blueberries, Raspberries, chiseeds, sunflower
seeds, shredded almonds, roasted coconut, mixed dried fruit,
dark chocolate chips, maple syrup, plain yogurt.

EGGS BENEDICT

\$16 per guest | self-service

ENGLISH MUFFIN

MEAT 1 choice: ham, bacon, smoked salmon or spinach

HOLLANDAISE SAUCE

BREAKFAST SANDWICH

\$12 per guest | self-service

CROISSANT OR ENGLISH MUFFIN egg, cheese, tomato, Mornay
sauce and choice of one meat: ham, bacon or smoked salmon

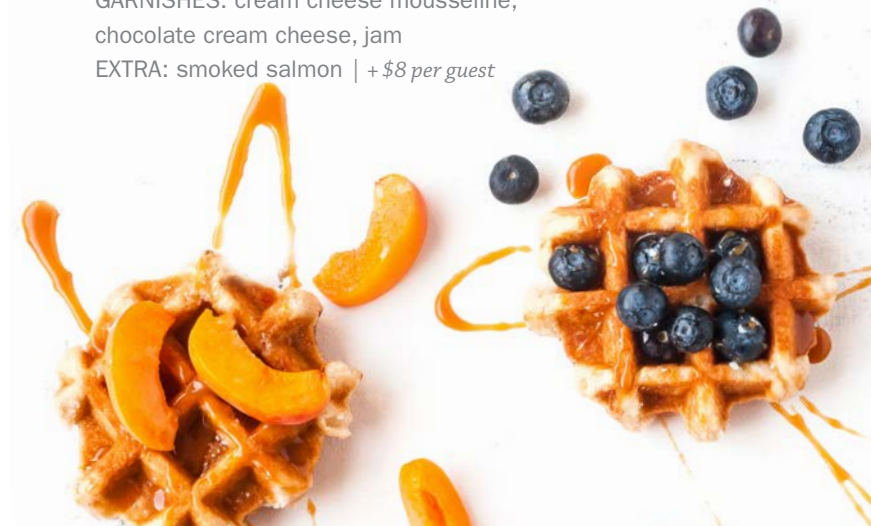
BAGELS STATION

FAIRMONT BAGELS STATION \$22 per guest

BAGELS: classic, power bagel, orange-chocolate bagel

GARNISHES: cream cheese mousseline,
chocolate cream cheese, jam

EXTRA: smoked salmon | + \$8 per guest





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BREAKFAST • PLATED

8

For groups with less than 15 people, please add \$ 100.

MORNING SUNSHINE

\$40 per guest

Fresh orange juice, fresh fruit salad
and croissants

Selection of homemade jams,
honey from Marché Artisans and butter

MAIN *(1 choice)*

SCRAMBLED EGGS onions, sausage, bacon, hash browns,
herb roasted tomatoes

CHEESE OMELETTE smoked ham, hash browns,
herb roasted tomatoes

WAFFLE, CREPES OR FRENCH TOAST
caramelized apple with hazelnuts and maple syrup

Coffee and selection of Lot 35 teas and herbal teas

GOLDEN SQUARE MILE

\$42 per guest | maximum 200 people

POACHED EGG reduced cream, tomato confit,
maple bacon and Espelette pepper

POTATOES with roasted sweet peppers

MINI BREAKFAST PASTRIES
muffins, croissants, danishes and chocolate croissants

FRUIT SMOOTHIE

Coffee and selection of Lot 35 teas and herbal teas





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BREAKFAST • ON THE GO

9

For groups with less than 15 people, please add \$ 100.

BREAKFAST-BOX

for your hasty departures and early ventures
\$30 per guest

BREAKFAST SANDWICH served cold
egg, ham, country mild cheddar on bagel

WHOLE FRESH FRUIT

MUFFIN

FRUIT JUICE



“À LA CARTE” STATIONS

HARD-BOILED EGGS \$18 per dozen

WHOLE FRUITS \$3.25 each

ROUGEMONT APPLE BASKET \$30 per dozen

COLD CEREALS \$7 per guest

BAGELS with cream cheese | 8\$ each

LOX & BAGEL smoked salmon | \$14 each

HAM & CHEESE CROISSANT cold | \$12 each

HOT BREAKFAST SANDWICH on bagel
(Bacon, tomato and egg) | \$12 per guest

TO-GO COFFEE STATION \$92 par gallon

NESPRESSO \$7 per capsule

SMOOTHIES STATION green smoothies,
berry smoothies and tropical fruit smoothies
minimum of 15 guests | \$11 per guest



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BREAKS





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BREAKS

11

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INSPIRATION BREAKS

THE ORCHARD

\$22 per guest

ROUGEMONT APPLE BASKET

ORCHARD PARFAIT granola with apples, yogurt,
caramelized apple with cinnamon

APPLE TURNOVER

FRESH APPLE JUICE

Coffee and selection of Lot 35 teas and herbal teas

CITRUS-MANIA

\$22 per guest

CITRUS PIE

LEMON MACARONS

CREAMY MASCARPONE AND LIME MOUSSELINE in verrine

HOMEMADE MINT LEMONADE

Coffee and selection of Lot 35 teas and herbal teas

SUGARING OFF

\$24 per guest

MAPLE FUDGE

NUN'S PINWHEELS

PECAN AND SUGAR PIE

MAPLE MARSHMALLOW

Coffee and selection of Lot 35 teas and herbal teas



NESPRESSO STATION

+ \$7 per capsule





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12

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INSPIRATION BREAKS *cont'd*

ENERGY

\$23 per guest

DETOX SMOOTHIE green vegetables and fresh fruits

FRESH FRUIT SALAD AND WHOLE FRUITS

YOGURT PARFAIT fruit coulis and homemade granola

HEALTHY ENERGY BARS with nuts, dried fruits and goji berries

Coffee and selection of Lot 35 teas and herbal teas

GREEN

\$23 per guest

MATCHA LINGOTS

BANANA AND COCONUT VERRINES

HEALTHY ENERGY BARS with nuts, dried fruits and goji berries

GRANNY SMITH APPLE BASKET

GINGER KOMBUCHA

Coffee and selection of Lot 35 teas and herbal teas

CAFFEINE AND SMILES

\$25 per guest

ASSORTMENT OF CANDY AND POPCORN

BLONDIES

WHITE CHOCOLATE AND MACADAMIA NUT COOKIES

LEMON ICED TEA

Coffee and selection of Lot 35 teas and herbal teas

SWEET TOOTH

\$22 per guest

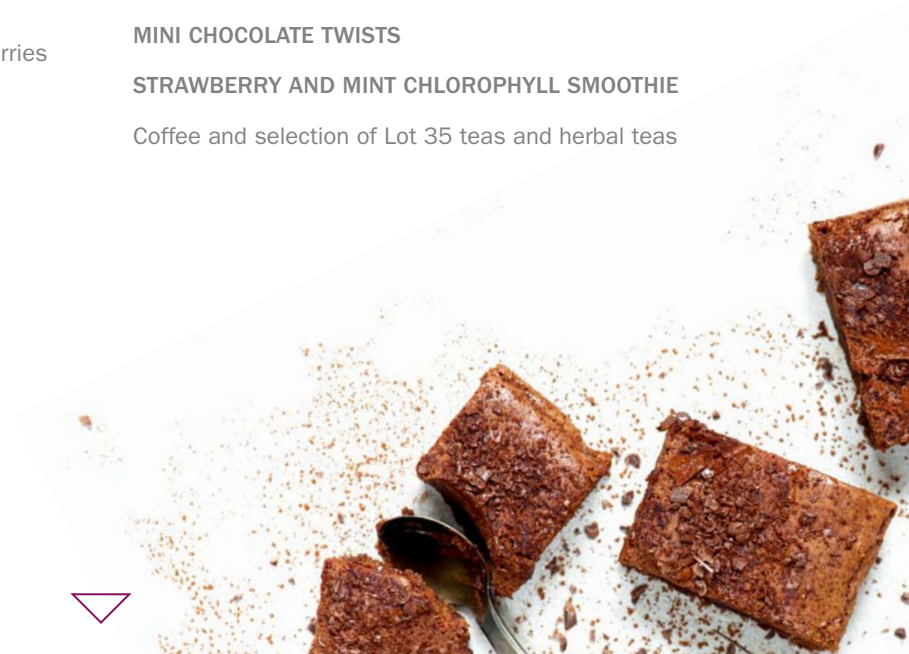
LEMON-CARDAMOM LINGOT

BROWNIES

MINI CHOCOLATE TWISTS

STRAWBERRY AND MINT CHLOROPHYLL SMOOTHIE

Coffee and selection of Lot 35 teas and herbal teas





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BREAKS

13

For groups with less than 15 people, please add \$ 100.

INSPIRATION BREAKS *cont'd*

THE TOWNSHIPS

\$28 per guest

FINE QUÉBEC CHEESES

3 cheeses, 60g per guest

FRESH BREADS AND CRACKERS

GRAPES

FIG CHUTNEY

Coffee and selection of Lot 35 teas and herbal teas

SALTY

\$24 per guest

CRUDITÉS

HUMMUS

OLIVES

CHIPS

TORTILLA CHIPS

Coffee and selection of Lot 35 teas and herbal teas

CAKE BREAK

\$21 per guest

WHOLE FRUITS

ASSORTED POUND CAKES

SEASONAL SMOOTHIE

Coffee and selection of Lot 35 teas and herbal teas



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BREAKS

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“À LA CARTE”

PASTRIES

SIGNATURE CHOCOLATE FONDANT | \$48 /dz

LINGOTS banana, lemon
or marbled | \$46 /dz

COOKIES double chocolate
or oatmeal and raisins | \$46 /dz

BROWNIES \$46 /dz

BLONDIES \$46 /dz

ENERGY BARS | \$48 /dz

MUFFINS \$46 /dz

CROISSANTS \$48 /dz

CHOCOLATE CROISSANTS \$48 /dz

RAISIN DANISHES \$48 /dz

MAPLE OR CHOCOLATE TWISTS \$48 /dz

APPLE TURNOVERS \$48 /dz

SCONES AND JAM \$50 /dz

DATE SQUARES \$46 /dz

CHOCOLATE COOKIES

Gluten free | \$48 /dz

LEMON FINANCIER

Gluten free | \$48 /dz

FRUITS

SEASONAL SLICED FRUIT \$11 per portion

WHOLE FRUITS \$3.25 each

DRIED FRUITS \$28 bowl

FRUITS SALAD \$9 per portion

PARFAITS & YOGURTS

TRADITIONAL PARFAIT

raspberry coulis, yogurt, granola
\$10 each

MEDITERRANEAN PARFAIT

honey, Greek yogurt and
crushed pistachio nuts | \$11 each

CHIA PARFAIT

with mango and
roasted coconut | \$11 each

ORCHARD PARFAIT

granola with apples, yogurt, caramelized
apples with cinnamon | \$11 each

BEVERAGES

FRUIT SMOOTHIE \$8 each

ASSORTED JUICES \$6 each

RED BULL \$8 each

SOFT DRINKS \$6 each

FLAVOURED SPARKLING WATER \$6 each

SPARKLING WATER \$6 each

FLOW WATER 500 ml | \$6 each

COFFEE AND SELECTION OF LOT 35 TEAS
AND HERBAL TEAS \$96 per gallon

NESPRESSO \$7 per capsule

FLAVORED WATER STATION

\$50 | dispenser



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LUNCH





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LUNCH • BUFFET

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ARTISANS

\$52 per guest (chef choice)

MARKET SOUP

SALADS FROM OUR COUNTER 3 varieties

SANDWICHES 3 varieties including a vegetarian option

SELECTION OF ARTISANAL DESSERTS

Coffee and selection of Lot 35 teas and herbal teas

ARTISANS HOT

\$58 per guest (chef choice)

MARKET SOUP

SALADS FROM OUR COUNTER 3 varieties

HOT COURSES FROM THE MARKET COUNTER 3 varieties
(incl. a vegan option)

SELECTION OF ARTISANAL DESSERTS

SEASONAL FRUIT SALAD

Coffee and selection of Lot 35 teas and herbal teas

CHIC

\$63 per guest

MARKET SOUP

RICE SALAD grilled chicken, lime and bok choy

CUMIN ROASTED CHICKPEA SALAD

ORANGE ROSETTES WITH PINE NUTS
and pink grapefruit pearls

SEARED HALIBUT with olives, tomatoes and capers

BRAISED BEEF in red wine

GRILLED TOFU STIR FRY with vegetables and sesame
(vegan/GF)

FINGERLING POTATOES

SEASONAL GRILLED VEGETABLES

SELECTION OF PIES AND PASTRIES

Coffee and selection of Lot 35 teas and herbal teas

POUTINE + \$10

SMOKED MEAT + \$14

BEVERAGE

FRUIT SMOOTHIE + \$8

ASSORTED JUICES + \$6

SOFT DRINKS + \$6

FLAVOURED SPARKLING WATER + \$6

SPARKLING WATER + \$6

FLOW WATER + \$6

NESPRESSO + \$7 per capsule





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MEDITERRANEAN

*minimum of 30 guests
\$64 per guest*

MARKET SOUP

PASTA SALAD with tuna

MESCLUN GREENS oregano and sun-dried tomato vinaigrette

GREEK SALAD

CAP ESTEREL MARINATED CHICKEN BREAST

SLICED GRILLED BEEF WITH MONTRÉAL SPICES

FALAFELS TUMERIC RICE and sautéed vegetables
(vegan & GF)

FRESH FISH of the day

SEASONAL VEGETABLES

ROASTED POTATOES

SELECTION OF ARTISANAL DESSERTS

Coffee and selection of Lot 35 teas and herbal teas

LOCAL

*minimum of 30 guests
\$66 per guest*

MARKET SOUP

CREAMY COLESLAW carrot and caraway seeds

BROCCO-FLOWER SALAD roasted almonds and sunflower seeds

QUINOA SALAD dried fruit and raspberry vinaigrette

MAPLE GLAZED HAM with cranberries

ROOT VEGETABLE RAGOUT WITH WHITE BEANS,
maple smoked tofu crumble *(vegan & GF)*

BAS-SAINT-LAURENT SEA CASSEROLE with salicornia

SMOKED MEAT

POUTINE WITH FRESH CHEDDAR fried onions

MARKET FRESH VEGETABLES

ASSORTED BLUEBERRY, CRANBERRY and maple desserts

"POUDING CHÔMEUR" sponge cake with caramel syrup

Coffee and selection of Lot 35 teas and herbal teas





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LUNCH • BUFFET

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INSPIRATION LUNCH BUFFET

minimum of 50 guests

APPETIZER *(1 choice)*

VEGETABLE GARDEN

selection of crudités and dips

TOMATO BOCCONCINI PLATTER

SOUP

MARKET SOUP

SALADS *(Green salad + 2 choices)*

FUSILLI SALAD WITH PESTO

roasted vegetables, sweet peppers and Parmesan

GREEK SALAD

tomato, cucumber, onion,

feta cheese and olives

ORZO SALAD

bruschetta, marinated tofu, fresh herbs

and roasted almonds

CAESAR SALAD

CHICKPEA SALAD

red onions, sweet peppers,

cilantro vinaigrette

QUINOA SALAD

with goat cheese

ROASTED VEGETABLE SALAD

herb vinaigrette

CREAMY POTATO SALAD WITH CHORIZO

CLASSIC COLESLAW

with raisins

CELERIAC SALAD

with apples and dried fruits





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LUNCH • BUFFET

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INSPIRATION LUNCH BUFFET *cont'd*

minimum of 50 guests

SANDWICH FORMULA

2 choices: \$54 | 3 choices: \$58

ROAST BEEF thinly sliced on baguette with onions,
smoked gouda and Dijon mustard

BLACK FOREST HAM

on baguette with Brie and tomatoes

TUNA SALAD green onions and radicchio on croissant

SMOKED TURKEY AND SWISS CHEESE

with chipotle mayonnaise on ciabatta

SMOKED SALMON AND CREAM CHEESE BAGEL

CHICKEN SANDWICH on Greek-style bread

DELI TRIO

rosette, ham and chorizo
with herb mustard on ciabatta

MARINATED VEGETABLES AND RED PEPPER HUMMUS

in a spinach tortilla

WEST-COAST FAJITAS

tofu, cucumber,
carrots, peppers, Asian emulsion

GRILLED VEGETABLES AND ARUGULA

hummus pretzel bread

HOT: PULLED PORK GRILLED SANDWICH

Hercule cheese on pretzel bread

HOT: SMOKED HAM ST-FIDÈLE SWISS CHEESE

on multi-grain bread

HOT MEAL FORMULA

2 choices: \$62 | 3 choices: \$68

SALMON light virgin sauce

PAN SEARED GROUPER with roasted red pepper sauce

BRAISED BEEF red wine sauce and caramelized pearl onions

ROAST BEEF with Montreal spices, mushroom sauce

ROASTED CHICKEN red wine sauce and fresh herbs

CHICKEN STIR-FRY

SAUTÉED GLUTEN FREE PASTA and vegetables

from the market (*vegan & GF*)

FALAFELS, TURMERIC RICE and sautéed vegetables

(*vegan & GF*)

ROOT VEGETABLE and white bean stew,

smoked maple tofu crumble (*vegan & GF*)

CHEESE CANNELLONI

rosée sauce, diced tomatoes and basil

DESSERTS *(2 choices)*

PASTRY CHEF'S PLATTER

DARK CHOCOLATE AND ORANGE PIE

MAPLE PIE with fresh cream

CHERRY CLAFOUTIS | +\$2

APPLE PIE

Coffee and selection of Lot 35 teas and herbal teas



FAIRMONT
THE QUEEN ELIZABETH
BANQUET MENU

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Service for a maximum of two (2) hours
during the buffets. Taxes and services
not included.

LUNCH • PLATED

20

For groups with less than 15 people, please add \$ 100.

PLATED LUNCH

3 courses | 1 choice per section

APPETIZER *(1 choice)*

BEETS roasted tomato and white bean purée

ROASTED CARROT AND ORANGE SOUP | *vegan*

CREAM OF MUSHROOM WITH ROSEMARY

TOMATO AND SWEET PEPPER BISQUE | *vegan*

ROOT VEGETABLES crispy root vegetables,
frisée lettuce, celeriac | *vegan*

MESCLUN SALAD with marinated vegetables
and white balsamic vinaigrette | *vegan*

GRILLED VEGETABLES green oil and microgreens | *vegan*

ICEBERG WEDGE tomato, pepper and olives,
spicy vinaigrette | *vegan*

DESSERT *(1 choice)*

BOREAL MACARON cranberry confit and maple cream

RASPBERRY FINANCIER raspberry and yuzu cream with clover

SIGNATURE CHOCOLATE NUIT BLANCHE chocolate cookie,
milk chocolate mousse

SPECULOS chocolate bar, soft caramel,
crushed peanuts

YUZU LEMON CAKE orange marmelade (*vegan & GF*)

Coffee and selection of Lot 35 teas and herbal teas





FAIRMONT
THE QUEEN ELIZABETH
BANQUET MENU

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LUNCH • PLATED

21

For groups with less than 15 people, please add \$ 100.

PLATED LUNCH *cont'd*

3 services | 1 choice per section

MAIN COURSE *(1 choice)*

FISH

ROASTED SALMON parsnip purée, virgin sauce | *\$56 per guest*

SEARED SAITHE creamy polenta, citrus sauce | *\$58 per guest*

POULTRY

CHICKEN "à la plancha" roasted breast, creamy mushroom
risotto au jus with fresh herbs | *\$56 per guest*

DUCK leg confit with spices, braised red cabbage, white bean
ragout, apple cider sauce | *\$58 per guest*

VEGETARIAN

MULTICOLORED ROOT LASAGNA local root vegetables,
arugula velouté | *\$48 per guest*

TEMPEH MUSHROOM AND POLENTA MILLEFEUILLE

sweet pepper coulis | *\$48 per guest*

RED AND WHITE QUINOA PILAF

with root vegetables, grilled tofu,
spinach coulis | *\$48 per guest*

MEAT

VEAL CHOP creamed cabbage and chorizo,
grilled zucchini and tomato bruschetta
\$66 per guest

BRAISED BEEF au jus, Yukon potato mousseline
\$60 per guest

BRAISED BEEF RAVIOLI

with red wine sauce and cauliflower purée | *\$52 per guest*



FAIRMONT
THE QUEEN ELIZABETH
BANQUET MENU

DINNER &
RECEPTION





FAIRMONT THE QUEEN ELIZABETH BANQUET MENU

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CANAPÉS

23

Minimum 2 dozen per selection / Minimum 4 pieces per person

COLD CANAPÉS

FISH AND SEAFOOD

SALMON TARTARE WITH DILL

balsamic pearls | \$56 per dozen

SMOKED SALMON ON BLINI

cream with chives | \$56 per dozen

COGNAC LOBSTER

with a truffle cream | \$62 per dozen

SCALLOP CEVICHE

lime, cilantro and
black salt | \$60 per dozen

TUNA TATAKI

wafu and tobiko sauce | \$60 per dozen

LEMON AND PEPPER SHRIMP

\$58 per dozen

VEGETARIAN

ON-THE-VINE TOMATO JAM ON

FOCCACIA | \$52 per dozen

CHERRY TOMATO AND

BOCCONCINI SKEWER

marinated with pesto | \$52 per dozen

CHICKPEA PIE with tomato confit

\$52 per dozen

ZUCCHINI CANNELLONI

sesame marinated tofu | \$54 per dozen

GRILLED VEGETABLE

ratatouille and hummus | \$54 per dozen
(Vegan)

VEGAN TERRINE

with cranberry mousse | \$52 per dozen
(Vegan/Gluten free)

MEAT

PROSCIUTTO AND MELON

\$58 per dozen

SMOKED DUCK MAGRET

and poached pears
\$58 per dozen

FOIE GRAS TERRINE with port wine

jelly | \$64 per dozen

BEEF TARTARE with parmesan

\$60 per dozen





FAIRMONT THE QUEEN ELIZABETH BANQUET MENU

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CANAPÉS

24

Minimum 2 dozen per selection / Minimum 4 pieces per person

HOT CANAPÉS

FISH AND SEAFOOD

CRAB CAKE

spicy sauce | \$58 per dozen

SMOKED SALMON PARMENTIER

spicy pepper salsa | \$54 per dozen

SEARED SCALLOP AND

CHORIZO SKEWER

\$60 per dozen

SPICY SHRIMP \$58 per dozen

LOBSTER RAGOUT FROM

THE MAGDALEN ISLANDS

Canadian whiskey sabayon

\$62 per dozen

VEGETARIAN

VEGETABLE SPRING ROLL

\$52 per dozen

VEGETABLE ARANCINI

with a basil dip | \$54 per dozen

WILD MUSHROOM MINI TART

\$54 per dozen

VEGETABLE DUMPLING

in peanut sauce

\$54 per dozen

MINI VEGETARIAN BURGER

\$54 per dozen

MINI QUICHE oka and onion

\$52 per dozen

GRILLED TOFU and pepper skewer

\$54 per dozen

MEAT

CRISPY PEPPERED DUCK

\$54 per dozen

SMOKED MEAT EGGROLL

honey mustard sauce

\$54 per dozen

MINI CHEESEBURGER

\$56 per dozen

ARANCINI STUFFED WITH FOIE GRAS

\$62 per dozen

BRAISED LAMB

with olives and rosemary

\$60 per dozen

GINGER AND MANGO CHICKEN

in phyllo

\$54 per dozen





FAIRMONT
THE QUEEN ELIZABETH
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CANAPÉS

25

Minimum 2 dozen per selection / Minimum 4 pieces per person

SWEET CANAPÉS

GINGER AND CHOCOLATE CHOUX | \$58 per dozen

MAPLE MILLEFEUILLE WITH NOUGATINE CHIPS | \$58 per dozen

MINI RED BERRY PIE | \$58 per dozen

CANDIED ORANGES DIPPED IN CHOCOLATE | \$58 per dozen

MINI TONKA BEAN MACARON | \$58 per dozen

CHOCOLATE MIGNARDISE | \$58 per dozen

MINI CUSTARD TART | \$58 per dozen

MINI PIÑA COLADA CANNOLI | \$58 per dozen





FAIRMONT THE QUEEN ELIZABETH BANQUET MENU

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RECEPTIONS

26

GOURMET RECEPTION

minimum of 75 guests | \$115 per guest

SNACKS

GRILLED VEGETABLE PLATTER

PITAS AND HUMMUS

FRESH VEGETABLE VERRINES

TERRINES & MOUSSES (1 choice)

marinated mushrooms and tomato confit

DUCK TERRINE

PORK TERRINE

FOIE GRAS TERRINE | + \$10

GRILLED VEGETABLE TERRINE

DELI MEATS (1 choice)

served with olives, pickles

and a selection of mustards

PROSCIUTTO, COPPA
AND DRIED SAUSAGES

BLACK FOREST HAM,
GENOA SALAMI AND SMOKED MEAT

CAPICOLLO, SMOKED TURKEY
AND ROSEMARY HAM

FISH (COLD) (1 choice)

SMOKED SALMON classic garnish

TUNA TATAKI

SHRIMP COCKTAIL

GRILLED CHEESES (1 choice)

PULLED PORK AND 1608 CHEESE

on whole-grain bread

DUCK CONFIT AND MIGNERON CHEESE

on brioche bread

GRILLED VEGETABLES AND GOAT CHEESE

on pretzel bread

ACTION STATION (1 choice)

served with risotto and vegetables

VEAL LOIN

BEEF STRIPLOIN
with honey and country-style mustard

PORK LOIN with vanilla

If sliced in room by Chef + \$280

CHEESE (1 choice)

CHARLEVOIX BOARD

Migneron, Ciel de Charlevoix et Fleurmier

QUÉBEC BOARD

Oka artisanal, Paillot de chèvre, Le Pizy

DESSERTS (3 choices)

PURE SIGNATURE CHOCOLATE
GANACHE PIE

MINI SUGAR PIE

PURE CHOCOLATE-CALAMANSI
TARTELETTE

ASSORTED CAKE POPS

ASSORTED MINI-CHOUX

PISTACHIO MILLEFEUILLE

FRUIT PLATTER

Coffee and selection of Lot 35 teas and
herbal teas



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RECEPTION

27

DISCOVER FAIRMONT THE QUEEN ELIZABETH

minimum of 75 guests | \$145 per guest

KRÉMA

GRELOT POTATO SALAD
ROASTED ROOT VEGETABLE SALAD
SHRIMP and fennel salad
with citrus
SMOKED SALMON BAGEL

NACARAT

TUNA NIÇOISE
SPICY MARINATED SHRIMP 3 pers.
TOMATO AND FIOR DI LATTE
CROQUETTE OF THE DAY

ROSÉLYS

GRILLED FLANK STEAK
wild mushroom
BAKED HALIBUT smoked tomatoes and
capers
BURGER SLIDER spicy mayonnaise and
smoked cheddar
VEGETABLE STIR-FRY
MASHED POTATOES WITH
parmesan and chives

MARCHÉ ARTISANS

ASSORTED SUSHI
VEGAN LOAF on sautéed zucchinis
and peppers
PIZZA (all dressed and vegetarian)
CHEESE AND COLD CUT PLATTER

PASTRIE SHOP

**PURE CHOCOLATE-CALAMANSI
TARTELETTE**
SWEET CLOVER PANNA COTTA
PEAR BOURDALOUE PIE
EXOTIC FRUIT VERRINE
TEA PANNA COTTA with a green
apple coulis

Coffee and selection of Lot 35 teas
and herbal teas



FAIRMONT THE QUEEN ELIZABETH BANQUET MENU

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À LA CARTE

MINI-SANDWICHES

*minimum 2 dozens per selection
minimum 4 pieces per person*

BEEF SLIDERS \$64/dz

MINI-REUBEN smoked meat, Emmental cheese,
sauerkraut | \$58/dz

OPEN-FACED GRILLED VEGETABLE SANDWICHES
fresh herbs, herb oil | \$54/dz

GRILLED HERCULE CHEESE with onion confit | \$58/dz

PLATTERS

minimum of 15 guests

**SELECTION OF CHEESES AND DELI MEATS
FROM MARCHÉ ARTISANS** | \$25 per guest

SMOKED SALMON rye bread and classic garnishes
\$18 per guest

ROYAL SHRIMPS 4 per guest
Brandy cocktail sauce | \$20 per guest

SNACKS

POTATO CHIPS 20 guests | \$24 each

PRETZELS 20 guests | \$24 each

PEANUTS 20 guests | \$30 each

OLIVES 20 guests | \$30 each

DELUXE MIXED NUTS 20 guests | \$40 each

TORTILLAS with salsa and sour cream 20 guests | \$40 each

PITA AND HUMMUS 20 guests | \$42 each

CRUDITÉ PLATTER with dips
\$11 per portion





FAIRMONT THE QUEEN ELIZABETH BANQUET MENU

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RECEPTION

29

STATIONS

Minimum of 25 guests

MEAT SLICED IN ROOM

In-room chef \$280

BEEF STRIP LOIN Bordelaise sauce, horseradish
and a variety of breads | \$38 per guest

PRIME RIB slow roasted with whole-grain rolls | \$44 per guest

PORK LOIN FROM THE BEAUCE REGION
glazed with honey from our bees | \$28 per guest

LEG OF LAMB with a rosemary flavoured sauce | \$32 per guest

HAM (50 people minimum) | \$24 per guest

RAW BAR

SUSHI - CHEF'S CHOICE 50 pieces
makis, hosomakis, vegetarian hosomakis, nigiris
\$290

TARTARE beef or salmon | \$24 per guest

OYSTERS Mignonette sauce | \$20 per guest (4 oysters)

POUTINE

self-service | \$18 per guest

FRIES Yukon potatoes

BBQ SAUCE

FRESH CHEDDAR CURDS

EXTRA

FOIE GRAS + \$12 per guest

PULLED PORK + \$5 per guest

LOBSTER + \$12 per guest

SMOKED MEAT + \$5 per guest

SEAFOOD

\$75 per guest

JUMBO SHRIMPS 4 per guest

OYSTERS 3 per guest

CRAB CLAWS

OCTOPUS roasted cauliflower and pine nuts

GARNISHES Mignonette sauce, horseradish,
Tabasco, cocktail sauce and Marie Rose sauce





FAIRMONT THE QUEEN ELIZABETH BANQUET MENU

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RECEPTION

30

STATIONS *cont'd*

Minimum of 25 guests

MILE END'S SMOKED MEAT

\$30 per guest

SMOKED MEAT

SWEET MUSTARD

DILL PICKLES

TRADITIONAL COLESLAW

RYE BREAD

SHIBUYA SQUARE

\$34 per guest | 6 pieces per person

A VARIETY OF:

- Sushi
- Maki
- Nigiri
- Temaki
- Futomaki
- Sashimi (beef, tuna, salmon)

GARNISHES

- Pink ginger
- Wasabi
- Soy sauce

MAC & CHEESE

\$26 per guest

PULLED PORK AND HERCULE CHEESE

SPICY SHRIMPS AND BRIE

GRILLED VEGETABLES, PESTO AND SMOKED CHEDDAR

LITTLE ITALY

\$28 per guest

FUSILLI AND TORTELLINI

SAUCE

- Tomato sauce
- Carbonara sauce
- Olive oil with black and green olives

GARNISHES

- Sautéed mushrooms
- Sautéed peppers and onions
- Parmesan
- Smoked Cacciocavallo
- Grilled Focaccia





FAIRMONT THE QUEEN ELIZABETH BANQUET MENU

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RECEPTION

31

STATIONS *cont'd*

Minimum of 25 guests

TEX-MEX

\$30 per guest

MEXICAN VERRINE guacamole, sour cream,
tomato and jalapeño salsa, nachos crumble

KIDNEY BEAN AND SMOKED CORN RICE

MAKE YOUR OWN TACOS

- Soft tacos
- Sautéed chicken
- Sautéed beef
- Sour cream
- Cheese
- Cilantro
- Minced onion
- Guacamole
- Tomato salsa

S'MORES BAR

\$20 per guest

GRAHAM CRACKER AND SPECULOS

HOMEMADE MARSHMALLOW

BLACK AND WHITE CHOCOLATE

CHOCOLATE SAUCE

ICE CREAM

\$22 per guest

ICE CREAM AND SORBET SELECTION OF THE MOMENT

SAUCE

- Caramel
- Chocolate
- Red fruit coulis

GARNISHES chopped almonds, whipped cream,
mendiante with chocolate shavings, fruits in syrup,
crumble, berry jam



FAIRMONT THE QUEEN ELIZABETH BANQUET MENU

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À LA CARTE

32

MINI-DESSERTS

minimum 2 dozen per selection, minimum 4 pieces per person

HOMEMADE COOKIES \$46 per dozen

CROQUEMBOUCHE 120 pieces | \$350 each

MACARONS \$52 per dozen

TRILOGY OF VERRINES \$60 per dozen

MINI-CUPCAKES \$50 per dozen

CAKE POPS \$50 per dozen

MAPLE ECLAIR \$52 per dozen

FINE CHOCOLATE CANDIES \$54 per dozen

CREAM FUDGE \$38 per dozen

DESSERT TABLE

minimum of 25 guests | \$ 25 per person

CAKE: FRUIT CHARLOTTE | SIGNATURE EMBRUNS, SALTED CARAMEL

MINI: NUIT BLANCHE CHOCOLATE AND SWEET CLOVER | MAPLE WHIPPED GANACHE TARTLET

PISTACHIO MINI CLUB WITH RED BERRIES





FAIRMONT THE QUEEN ELIZABETH BANQUET MENU

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DINNER • PLATED

33

For groups with less than 25 people, please add \$ 100.

PLATED DINNER - 3 OR 4 COURSES

Custom menu based on one of the following formulas. | Choices are listed in the following pages.

3-COURSE MENU

1 CHOICE OF COLD APPETIZER OR SALAD OR SOUP

1 CHOICE OF MAIN DISH

The price of the main dish determines the price of the dinner.

1 CHOICE OF DESSERT

Coffee and selection of Lot 35 teas and herbal teas

4-COURSE MENU ⁺¹⁰

1 CHOICE OF COLD APPETIZER, SALAD OR SOUP

1 CHOICE OF COLD OR HOT APPETIZER OR SALAD OR SOUP

1 CHOICE OF MAIN DISH

The price of the main dish determines the price of the dinner.

1 CHOICE OF DESSERT

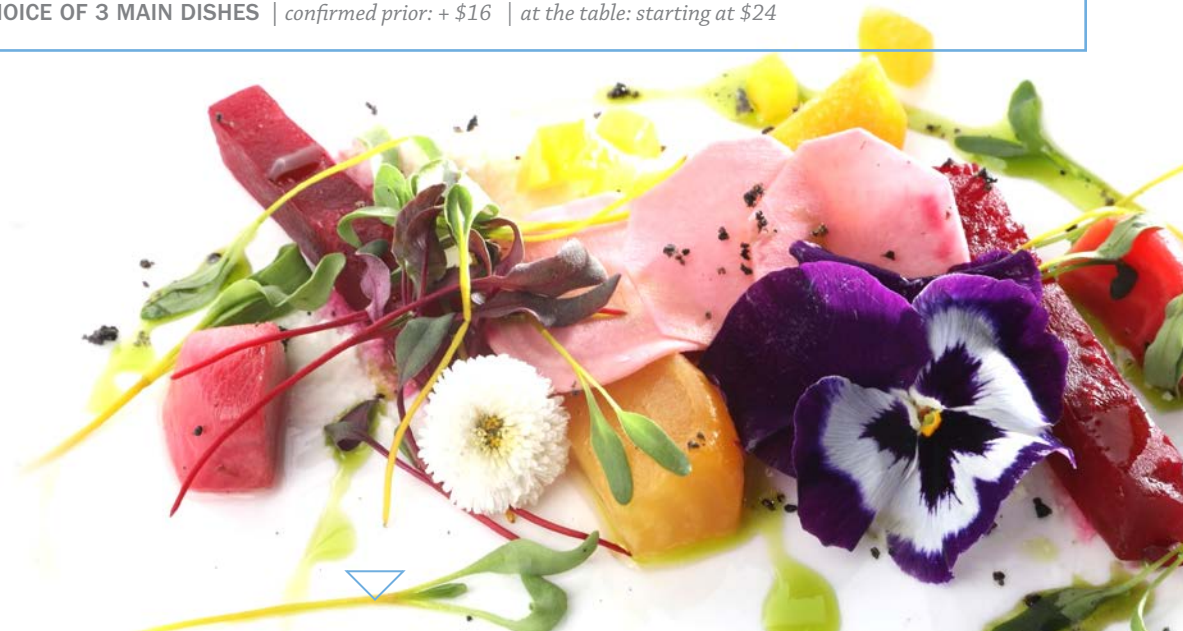
Coffee and selection of Lot 35 teas and herbal teas

SIGNATURE MENU (GROUPS OF 30 TO 400 PEOPLE)

Available for certain items - fee applicable on the highest price

CHOICE OF 2 MAIN DISHES | confirmed prior: + \$8 | at the table: starting at \$12

CHOICE OF 3 MAIN DISHES | confirmed prior: + \$16 | at the table: starting at \$24





FAIRMONT THE QUEEN ELIZABETH BANQUET MENU

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*Service for a maximum of two (2) hours
during the buffets. Taxes and services
not included.*

SOUP AND SALADS

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SOUP

According to the options on page 33.

CELERIAC VELOUTÉ

celeriac cream, oyster mushrooms, duck confit

ROOT VEGETABLES rustic Italian soup, parsley oil

LOBSTER BISQUE with cognac shrimp,
tarragon cloud | + \$2

SQUASH VELOUTÉ chorizo and maple cream

WILD MUSHROOM CREAM with roasted pine nuts

SALADS

According to the options on page 33.

MIXED BABY GREENS minced fennel, honey glazed pear, fig and
balsamic vinaigrette

ROMAINE HEART

Crispy bacon, shaved parmesan, fried capers, Caesar dressing

MESCLUN AND CHICORY SALAD marinated root vegetables,
fresh herb vinaigrette





FAIRMONT THE QUEEN ELIZABETH BANQUET MENU

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*Service for a maximum of two (2) hours
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APPETIZERS

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COLD APPETIZERS

According to the options on page 33.

HIERLOOM TOMATOES Fior di latte, chicory, pesto,
balsamic reduction

GOAT CHEESE and yellow beet terrine, pickled root vegetables,
rosemary crouton

VEGAN TERRINE dried fruits and spinach stuffing, celery root
salad, cranberry jelly

TUNA MI-CUIT with sesame fennel and citrus salad, zucchini
bruschetta, red pepper emulsion

VEAL TONNATO STYLE marinated onions, quail egg,
mustard seeds | + \$5

LOBSTER AND CAULIFLOWER PANNA COTTA
fennel salad, passion fruit vinaigrette | + \$7

FOIE GRAS TERRINE port wine reduction, raspberry crumble,
caramelized apples, grilled brioche | + \$9



HOT APPETIZERS

According to the options on page 33.

SOUS-BOIS forest mushroom pie, light white Port wine sauce

PORK cooked at low temperature, molasses and sweet spice
glaze, chestnut mousseline

SALMON cooked at low temperature, cauliflower two ways
and fried capers

DUCK CONFIT PARMENTIER
celeriac, smoked fruit ketchup

SQUASH RAVIOLI parsnip cream and root vegetables | *vegan*

ROASTED ACORN SQUASH quinoa vegetable pilaf, cherry
tomato and argula salad, warm maple vinaigrette

SCALLOPS seared, celeriac risotto,
shellfish reduction with star anise | + \$6

TURN IT INTO A SURF & TURF
by adding a Royal shrimp | + \$14

NACARAT GRANITA | + \$12

CHEESE PLATE | + \$21



FAIRMONT THE QUEEN ELIZABETH BANQUET MENU

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*Service for a maximum of two (2) hours
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MAIN DISHES

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MAIN DISHES

According to the options on page 33. | All dishes are served with the appropriate side and seasonal market vegetables.

FISH AND SEAFOOD

SALMON seared, olive oil sauce with
beans and smoked corn, barley risotto,
turnips | \$72

COD pan seared, grilled polenta, light
tomato cream with capers | \$78

**CREAMY LOBSTER RISOTTO WITH
SEARED SCALLOPS** beurre blanc
with saffron and lemon confit | \$78

POULTRY

ROASTED CHICKEN BREAST
with leek fondue and smoked cheese,
Vermouth sauce | \$72

DUCK slow roasted breast, forest
cromesquis, blackcurrant sauce
from Île d'Orléans | \$74

ROASTED GUINEA FOWL
morel mushrooms and Ciel de Charlevoix
cheese | \$74

LAMB

LAMB TWO WAYS
coloured piperade, polenta with ewe
milk, au jus | \$75

BEEF

BLACK ANGUS BEEF
Seared, mushrooms, Migneron
cheese, Yukon gold potato mille-feuille,
Bordelaise sauce
6 oz: \$90

BRAISED BEEF PAVÉ
stewed vegetables au jus | \$74

PRIME RIB OF BEEF
Bordelaise sauce | \$92

VEAL

VEAL FILLET pan seared, onion confit,
Le Douanier cheese fondue,
Arabica sauce | \$80

STRIP VEAL LOIN
cooked at low temperature, parmesan
crust, foie gras sauce | \$76

SURF AND TURF DUO

ROASTED BEEF FILET MIGNON
Bordelaise sauce and roasted prawn
with lemon confit | \$108

VEGAN AND GLUTEN-FREE

ARBORIO RISOTTO wild mushrooms,
roasted vegetables, green pea
sauce | \$72

SQUASH lentil cake, tomato confit nectar
with thyme flower, olive crumble | \$72



FAIRMONT THE QUEEN ELIZABETH BANQUET MENU

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DESSERTS

DESSERTS

CITRUS DELIGHT lemon maca-brest,
calamansi ganache, citrus confit

THE CLUB: Pistachio cookie, Light sweet clover cream
and red berry jelly

COCONUT globe, pineapple confit, mango
and passionfruit | +\$5

OLD-FASHIONED SUGAR PIE

KAOS CHOCOLATE DESSERT with Signature chocolate
fondant and chocolate mousse

VEGAN CHOCOLATE DELICACY
and fruit the moment

APPLE TATIN with salted caramel

PRALINE CHOU PASTRY with lime zest

COMBOS

THE FAVOURITES

Kaos Signature (chocolat cookie and fondant)

Cheesecake

Strawberry tartlet, raspberry coulis | +\$8

MAPLE THREE WAYS

Maple apple tatin

Maple pastry (maple biscuit, maple mousse, maple whipped
ganache)

Moist and creamy maple delicacy | +\$8

CHOCOLATE THREE WAYS

Chocolate tart (breton shortbread, creamy chocolate, cocoa coulis)

Chocolate dessert (chocolate cookie, chocolate mousse)

Chocolate brownie with chocolate ganache | +\$8

ADD A PERSONALIZED CHOCOLATE LOGO
TO YOUR DESSERT | +\$6





FAIRMONT
THE QUEEN ELIZABETH

BANQUET MENU

WINE &
BEVERAGES





FAIRMONT THE QUEEN ELIZABETH BANQUET MENU

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Service for a maximum of two (2) hours during the buffets. Taxes and services not included.

BAR

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CASH BAR

For cash bars, barman service is included for a 4-hour session, if net sales are equal or exceed \$600 per bar. If the net sales are less than the established minimum, an extra labour fee of \$200 per bar will be charged. If the bar is required for more than 4 hours, fees of \$100 per hour, per bar is applicable.

DOMESTIC BEER	\$14
IMPORTED BEER	\$16
WINE 5 oz.	\$16
LIQUOR 1¼ oz.	\$16
DIGESTIVE 1 oz.	\$19
NON-ALCOHOLIC BEER	\$13
JUICE	\$7
SOFT DRINK	\$7
MINERAL WATER plain or sparkling	\$7

Taxes and surcharges are included in the prices listed on this page.





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*Service for a maximum of two (2) hours
during the buffets. Taxes and services
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BAR

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OPEN BAR

For open bars, barman service is included for a 4-hour session, if net sales are equal or exceed \$400 per bar. If the net sales are less than the established minimum, an extra labour fee of \$200 per bar will be charged.

CLASSIC

LIQUOR | \$14



AUPALE VODKA

ELYX SINGLE ESTATE ABSOLUT VODKA

BEEFEATER GIN

OLMECA ALTOS TEQUILA

BACARDI SUPERIOR RUM

CAPTAIN MORGAN SPICED RUM

CANADIAN CLUB

DEWAR'S WHITE LABEL SCOTCH

BEARFACE 7 YEARS WHISKEY

NOILLY PRAT DRY VERMOUTH

ANTICA FORMULA VERMOUTH ROSSO

HOUSE WINE | \$62

SPARKLING WINE BOTTLE | \$64

SELECTION OF DOMESTIC BEERS | \$11

Including non-alcoholic beer

CLASSIC SOFT DRINKS AND BLACK RIVER JUICES | \$6



: Local Product

CLASSIC OPEN BAR PACKAGE PRICE PER GUEST

1 HOUR | \$28

2 HOURS | \$36

3 HOURS | \$46

4 HOURS | \$53

5 HOURS | \$58





FAIRMONT THE QUEEN ELIZABETH BANQUET MENU

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*Service for a maximum of two (2) hours
during the buffets. Taxes and services
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BAR

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OPEN BAR

For open bars, barman service is included for a 4-hour session, if net sales are equal or exceed \$400 per bar. If the net sales are less than the established minimum, an extra labour fee of \$200 per bar will be charged.

SIGNATURE

- LIQUOR | \$17**
- ✦ AUPALE VODKA
ELYX SINGLE ESTATE ABSOLUT VODKA
CITADELLE GIN
 - ✦ GIN ST. LAURENT
PLANTERAY 3 STARS RUM
PLANTERAY DARK RUM
CAPTAIN MORGAN SPICED RUM
ESPOLON BLANCO TEQUILA
SCOTCH COACHBUILT
BEARFACE 7 YEARS WHISKEY
MONKEY SHOULDER
LOT 40
NOILLY PRAT DRY VERMOUTH
ANTICA FORMULA VERMOUTH ROSSO
 - HOUSE WINE SELECTION PREMIUM | \$64
 - SPARKLING WINE BOTTLE | \$64
 - SPARKLING WINE BOTTLE ROSÉ | \$69
 - DOMESTIC BEERS & AUPALE SELTZER | \$11
Including non-alcoholic beer
 - IMPORTED BEERS | \$14
 - ✦ PIT CARIBOU MICROBREWERY | \$16
(473 ml. can)
 - PREMIUM SOFT DRINKS (FENTIMANS) | \$9

✦ : Local Product

SIGNATURE OPEN BAR PACKAGE PRICE PER GUEST

1 HOUR	\$34
2 HOURS	\$44
3 HOURS	\$54
4 HOURS	\$60
5 HOURS	\$66





FAIRMONT THE QUEEN ELIZABETH BANQUET MENU

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*Service for a maximum of two (2) hours
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BAR

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OPEN BAR

For open bars, barman service is included for a 4-hour session, if net sales are equal or exceed \$400 per bar. If the net sales are less than the established minimum, an extra labour fee of \$200 per bar will be charged.

ELIZABETH

- LIQUOR | \$21
 -  AUPALE VODKA
 - BELVEDERE VODKA
 -  CIRKA TERROIR VODKA
 - THE BOTANIST GIN
 -  GIN ST. LAURENT
 - EMPRESS GIN
 - DIPLOMATICO RUM
 - MOUNT GAY RUM
 - PLANTERAY DARK RUM
 - PATRON SILVER TEQUILA
 - MONKEY SHOULDER
 - LOT 40
 - MEZCAL MARIN & MARIN
 - COACHBUILT SCOTCH
 - BEARFACE 7 YEARS WHISKEY
 - MACALLAN 12
 - NOILLY PRAT DRY VERMOUTH
 - ANTICA FORMULA VERMOUTH ROSSO

 : Local Product

PREMIUM HOUSE WINE | \$69
Variety of 4 Wines (2 white & 2 red)

BOTTLE OF VEUVE CLIQUOT | \$249

DOMESTIC BEERS & AUPALE SELTZER | \$10
Including non-alcoholic beer

IMPORTED BEERS | \$14

 PIT CARIBOU MICROBREWERY | \$16
(473 ml. can)

PREMIUM SOFT DRINKS (FENTIMANS) | \$9

ELIZABETH OPEN BAR PACKAGE
PRICE PER GUEST

1 HOUR | \$42

2 HOURS | \$52

3 HOURS | \$62

4 HOURS | \$68

5 HOURS | \$74



FAIRMONT THE QUEEN ELIZABETH BANQUET MENU

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BAR

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AFTER EIGHT

For open bars, barman service is included for a 4-hour session, if net sales are equal or exceed \$400 per bar. If the net sales are less than the established minimum, an extra labour fee of \$200 per bar will be charged.

DIGESTIVES

PRICE PER DRINK | \$19 (1.5 oz)

BAILEY'S
KAHLUA
DRAMBUIE
COINTREAU
GRAND MARNIER
CRÈME DE MENTHE WHITE AND GREEN
WHITE SAMBUCCA
AMARETTO
REMY MARTIN V.S.O.P.
CALVADOS BOULARD
GRAPPA DI BASSANO
COYOTILLA MARIN & MARIN
PORT WINE

ADD ON PACKAGE PER HOUR | + \$5 per guest





FAIRMONT THE QUEEN ELIZABETH BANQUET MENU

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TERMS & CONDITIONS

ALLERGIES

A List must be forwarded in writing at least 3 business days prior the event.

The hotel undertakes to make every effort to prepare alternative meals for those concerned. If, at the time of service, the number of allergies or restrictions exceeds the number communicated in advance, an additional charge of 20% multiplied by the number of new plates prepared will apply.

Please be advised that consuming raw or undercooked meats, beef burgers, poultry, shellfish and seafoods poses a risk of food-borne illness.

GUARANTEES

A guaranteed number of attendees is required in writing, by noon, 3 business days prior to each food function as outlined on the banquet event orders. Should this not be supplied to us as specified, the original expected attendance will serve as the guarantee. The Hotel shall not be responsible for service or accommodations to more than 5% increase over said minimum guaranteed attendance for up to 20 covers.

TAXES AND SURCHARGES

An 11.95% service charge and 6.05% administration fee are automatically added to all food and beverage prices. Both Federal (5%) and Provincial (9.975%) taxes are calculated after the service and administration charges on which they also apply. Meeting room rental is subject to 18% administration fee, and applicable taxes GST (5%) and PST (9.975%)

MINIMUM NUMBER OF COVERS

A minimum number of people is required for all food functions. Gratuities are calculated on a minimum of 15 people.

BAR LABOUR CHARGE:

OPEN BARS: barman service is included for a 4-hour session, if net sales are equal or exceed \$400 per bar. If the net sales are less than the established minimum, an extra labour fee of \$200 per bar will be charged. If the bar is required for more than 4 hours, fees of \$100 per hour, per bar is applicable.

CASH BARS: barman service is included for a 4-hour session, if net sales are equal or exceed \$600 per bar. If the net sales are less than the established minimum, an extra labour fee of \$200 per bar will be charged. If the bar is required for more than 4 hours, fees of \$100 per hour, per bar is applicable.

AUDIO-VISUAL

Arrangements may be made through our in-house supplier, ENCORE. Charges may be billed to your hotel master account. Note that rigging services are exclusive to ENCORE.

SECURITY

Fairmont The Queen Elizabeth is not responsible for the loss of or damage to anything left unattended in the function rooms. The Hotel reserves the right to inspect and supervise all meeting, convention and banquet functions and installations taking place on property. The company or event organizer is responsible for any damage caused to the hotel premises by their guests or contractors working on their behalf and that may result in charges. The use of screws, nails, staples, glue, etc. are strictly prohibited.

SOCAN, RE-SOUND

Copyright fees apply each time music is played in a private function room whether by an orchestra, solo musician or disc jockey. The charges are based on the specific room capacity and subject to applicable taxes.

INDOOR PARKING AND CHECKROOM

Are operated by independent suppliers. Fees are available on request.