



FAIRMONT
ROYAL YORK

BANQUET MENU 2024



Fairmont
ROYAL YORK



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ROYAL YORK

BANQUET MENU 2024

BREAKFASTS	2
BREAKS	5
LUNCHES	8
RECEPTIONS	14
DINNERS	19
BEVERAGES	24

BREAKFAST





FAIRMONT ROYAL YORK

BANQUET MENU 2024

BREAKFASTS

BREAKS

LUNCHES

RECEPTIONS

DINNERS

BEVERAGES

All prices are subject to surcharge of 18% plus 13% HST and are valid for all events through May 2024. Menu items may contain nuts and nut by-products. Hotel will not be responsible for the gluten and nuts contained in pre-packaged products. Please advise your Event Manager of any allergies.

BREAKFAST BUFFET

All breakfasts are served with a selection of chilled juices, freshly brewed regular and decaffeinated coffee & Lot 35 Teas. Our breakfast buffets are designed for a minimum of 20 guests. For events with fewer than 25 guests, an additional labour charge of \$150 will be applied. All pricing is per person.

CONTINENTAL | 42

Seasonal Fruit & Berry Salad

Greek Yogurt, Pumpkin Seed Granola

Assorted Mini Muffins and Croissants

Almond, Butter & Chocolate, Preserves & Butter

HEALTHY MORNING | 54

Seasonal Fruit & Berry Salad

Greek Yogurt, Pumpkin Seed Granola

Bran Muffins, Sliced Breads

Steel Cut Oatmeal, Maple Syrup, Brown Sugar,
Dried Fruit Mix

Egg White, Mushroom, Spinach & Goat Cheese Strata

Ontario Chicken Apple Sausage

Thyme Roasted Sweet Potatoes

ROYAL YORK BREAKFAST | 54

Seasonal Fruit & Berry Salad

Greek Yogurt, Pumpkin Seed Granola

Assorted Mini Muffins and
Croissants - Almond, Butter & Chocolate
Preserves & Butter

Smoked Bacon

Scrambled Eggs with Chives

Herb Roasted Potatoes

Sautéed Button Mushrooms

BREAKFAST BUFFET ENHANCEMENTS

These items are exclusively for adding to our Breakfast Buffets – not for à la carte ordering.

Individual Banana & Strawberry Smoothie | 11 per person

Seasonal Whole Fruit | 9 per person

Seasonal Sliced Fruit & Berries | 11 per person

Bagels, Cream Cheese & Preserves | 10 per person

Ontario Pork Sausage | 10 per person

Spicy Plant Sausage | 9 per person

Ontario Chicken Apple Sausage | 10 per person

Hash Brown Patties | 8 per person

Fire Roasted Pepper and Goat Cheese Frittata | 11 per person

Steel Cut Oatmeal, Maple Syrup, Brown Sugar,
Dried Fruit Mix | 9 per person

Waffles, Berry Compote, Maple Syrup | 11 per person



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BREAKFAST

PLATED BREAKFAST À LA CARTE

CHOICE OF PRE-SET & MAIN

PRE-SET

Assorted Pastries - Mini Muffins & Croissants
Preserves & Butter

Seasonal Fruit & Berry Salad

ALL PLATED MAINS | 51

Scrambled Eggs with Chives
Ontario Bacon & Pork Sausage,
Blistered Campari Tomato
Herb Roasted Potatoes

Spinach, Tomato & Feta Quiche
Ontario Chicken Apple Sausage,
Sautéed Button Mushrooms,
Herb Roasted Potatoes

Eggs Benedict
Ontario Peameal Bacon, Lemon & Chive Hollandaise,
Blistered Tomato, Herb Roasted Potatoes

BREAKFAST TO GO

Our Breakfast On The Run is designed for a minimum of 20 guests. For events with fewer than 25 guests, an additional labour charge of \$150 will be applied. All pricing is per person.

If boxed breakfasts are required to be set up as buffet style, an additional \$20 per guest will apply.

ON THE RUN | 48

Apple
Bran Muffin
Condiments & Cutlery

SELECT ONE

Flow Water
Freshly Brewed Regular and Decaffeinated Coffee
& Lot 35 Teas

SELECT ONE

Honey Ham & Swiss Cheese Croissant
Roasted Tomato, Spinach & Cheddar English
Muffin Sandwich





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BREAKS





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BREAKS

THEMED BREAKS

All themed breaks are served with freshly brewed regular and decaffeinated coffee & Lot 35 Teas. Our themed breaks are designed for a minimum of 20 guests. For events with fewer than 25 guests, an additional labour charge of \$150 will be applied. All pricing is per person.

HEALTH BREAK | 36

Seasonal Whole Fruit

Greek Yogurt, Pumpkin Seed Granola,
Mixed Berries

Strawberry, Banana & Yogurt Smoothie

Coconut & Strawberry Smoothie

JUICE BAR | 36

Freshly Squeezed Juices:

Apple, Cucumber, Kale, Swiss Chard

Carrot, Sweet Potato, Lemon, Apple, Fresh Turmeric

Pear, Beet, Apple, Ginger, Lemon

Infused Water

MEZE | 36

Hummus, Baba Ghanoush, Red Pepper Dip

Pita Chips, Marinated Olives, Pepperoncini

COOKIE SHOP | 32

Chocolate Chip

Shortbreads

Oatmeal & Raisin

Biscotti

CHIPS & "CORN" | 32

Smoked BBQ Kettle Chips

Sea Salt Kettle Chips

Cheddar & Chili Spiced Popcorn

Corn Tortilla Chips, Pico de Gallo

DONUTS | 32

Assorted Donuts

Cinnamon Sugar Churros, Spicy Chocolate Dip

CANDY STORE | 33

Red & Black Licorice

Chocolate Covered Raisins

Sour Peaches

Gummy Worms

Caramel Popcorn

Jelly Beans

Smarties

ROYAL SWEETS | 34

Traditional Scones

Vanilla Cream, Jam & Marmalade

Vanilla Shortbread

Chocolate Biscuit Cake

Lamingtons

Royal York 1929 Coconut Macaroons



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BREAKS

À LA CARTE BREAK OPTIONS

All pricing is per dozen. Minimum order of one dozen per selection.

FROM THE BAKERY | 77

Assorted Cookies

Assorted Muffins, Preserves & Butter

Assorted Croissants - Almond, Butter & Chocolate, Preserves & Butter

Dark Chocolate Brownies

Royal York 1929 Coconut Macaroons

All pricing is per person.

Our Addition items are exclusively offered as Break enhancements and designed for a minimum of 12 guests.

ADDITION

Artisan Charcuterie Board | 34
Locally Cured Meats & Canadian Cheeses,
Mustard Chutney, Pickled Vegetables, Baguette

Artisan Cheese Board | 18
Local Small Producer Cheeses, Chutney,
Grapes, Baguette

Artisan Meat Board | 18
Locally Cured & Smoked Meats, Mustard,
Pickled Vegetables, Baguette

Whole Fruit | 9

Seasonal Sliced Fruit & Berries | 12

Vegetable Crudit  | 19
Seasonal Fresh Vegetables,
Hummus & Buttermilk Ranch

BEVERAGES

Freshly Brewed Regular and Decaffeinated
Coffee & Lot 35 Teas | 9

Royal York Hot Chocolate, served with Whipped
Cream, Chocolate Shavings, Mini Marshmallows | 12

Assorted Bottled Juices | 10

Individual House-made Strawberry,
Banana & Yogurt Smoothie | 12

Soft Drinks | 9

Freshly Brewed Sweetened Iced Tea with Lemon | 11

Royal York Lemonade | 12

Lark Sparkling Spring Water | 11

Lark Still Spring Water | 10

Flow | 10



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LUNCH BUFFETS

All lunch buffets are served with freshly brewed regular and decaffeinated coffee & Lot 35 Teas. Our lunch buffets are designed for a minimum of 20 guests. For events with fewer than 25 guests, an additional labour charge of \$150 will be applied. All pricing is per person.

YORK DELI | 78

Roasted Tomato & Smoked Pimento Bisque
Baby Greens, Cucumber, Cherry Tomatoes, Radish, Sprouts, Lemon Vinaigrette
Cabbage Slaw, Shredded Carrots, Parsley, Green Onions, Creamy Dressing
Quinoa Tabbouleh, Tomato, Parsley, Red Onions, Citrus Dressing

SELECT 3 SANDWICHES:

Honey Ham, Ementhal Cheese, Grainy Mustard, Horseradish Aioli, Arugula, Multigrain Ciabatta
Chicken Waldorf Wrap, Celery, Apple, Grapes, Lemon Aioli, Iceberg, Tortilla Wrap
Roast Beef, Smoked Cheddar Cheese, Sour Pickles, Horseradish Aioli, Milk Bun
Smoked Turkey, Brie, Cranberry Aioli, Spinach, Multigrain Ciabatta
Egg Salad, Herb Aioli, Watercress, Croissant
Falafel Wrap, Tahini Vinaigrette, Hummus, Ice Berg Lettuce, Tomato, Pickled Onions, Cucumber, Tortilla Wrap
Heirloom Tomato, Marinated Buffalo Mozzarella, Arugula, Pesto, Herb Aioli, Reduced Balsamic, Ciabatta

Flourless Dark Chocolate Brownie

Seasonal Berry Pavlova

Whole Fruit

ROYAL SALAD BAR | 81

Whole Wheat Pita
Baby Greens, Arugula, Iceberg, Baby Kale
Dried Cranberries & Apricots, Chopped Almonds, Tomato, Radish
Pickled Mushrooms, Olives, Roasted Butternut Squash, Cucumber
Feta, Parmesan
White Balsamic Dressing, Lemon Vinaigrette, Olive Oil & Balsamic Vinegar
Mixed Bean & Chickpea Salad, Tomato, Pickled Onions, Parsley, Aged Sherry Vinaigrette
Quinoa Tabbouleh, Tomato, Parsley, Red Onions, Citrus Dressing

House Smoked Steelhead Trout
Rosemary Rubbed Flat Iron Steak
Herb & Garlic Grilled Skinless Chicken Breast
Roasted Portobello Mushrooms

Lemon Meringue Tart
Seasonal Berry Pavlova
Seasonal Fruit Salad



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LUNCH BUFFETS

HARBOURFRONT | 81

Toasted Naan

Baby Greens, Cucumber, Cherry Tomatoes, Radish, Sprouts, Lemon Vinaigrette

Little Potato Salad, Gherkins, Bacon Lardons, Chopped Herbs, Grainy Mustard Dressing

Caesar Salad, Cherry Tomatoes, Croutons, Parmesan, Lemon Caesar Dressing

Mixed Bean & Chickpea Salad, Tomato, Pickled Onions, Parsley, Aged Sherry Vinaigrette

Lemon Brined Picnic Chicken, Chimichurri

House Smoked Steelhead Trout, Mustard Glaze, Lemon Butter Sauce

Orecchiette Pasta, Sautéed Kale, Artichokes, Roasted Garlic, Basil Pesto, Parmesan

Roasted Vegetables & Sweet Potatoes

Carrot Cake, Lemon Cream Cheese Icing

Lemon & Shortbread Squares

Whole Fruit

CHINATOWN | 81

Baby Greens, Bean Sprouts, Carrots, Pea Shoots, Sesame, Ginger Vinaigrette

Edamame & Cucumber Salad, Pickled Carrots, Red Onions, Cilantro, Scallions Dressing

Cabbage Slaw, Shredded Carrots, Cilantro, Scallions, Sesame Dressing

Vermicelli, Sweet Peppers, Pickled Onion, Crushed Cashews, Chili Lime Vinaigrette

Lemongrass Ginger Chicken Breast, Yellow Thai Curry Sauce

Bulgogi Beef, Sautéed Red Peppers, Green Onions
Coconut Jasmine Rice, Scallion

Steamed Bok Choy & Roasted Eggplant, Sesame

Banana Panna Cotta

Mango & Coconut Rice Pudding

Sliced Watermelon

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LUNCH BUFFETS

LITTLE ITALY | 81

Sliced Baguette

Panzanella Salad, Charred Bread, Tomatoes,
Cucumber, Red Onions, Basil, Arugula,
Balsamic Dressing

Caesar Salad, Cherry Tomatoes, Croutons,
Parmesan, Lemon Caesar Dressing

Tomato & Bocconcini Salad, Basil, Arugula,
Balsamic Dressing

Baby Greens, Cucumber, Cherry Tomatoes,
Pepperoncini, Lemon Vinaigrette

Chicken Puttanesca, Tomato & Basil Sauce,
Capers, Olives, Fresh Oregano

Pesto Rubbed Flat Iron Steak

Charred Squash & Ricotta Tortellini,
Herb Cream Sauce, Sautéed Mushrooms, Feta

Roasted Seasonal Vegetables, Olive Oil,
Parsley & Fresh Thyme

Lemon & Shortbread Squares

Vanilla Bean Panna Cotta

Seasonal Fruit Salad



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LUNCH

LUNCH TO GO

Our Lunch To Go is designed for a minimum of 20 guests. For events with fewer than 25 guests, an additional labour charge of \$150 will be applied. All pricing is per person.

If boxed lunches are required to be set up as buffet style, an additional \$20 per guest will apply.

ON THE RUN | 69

Chocolate Chip Cookie

Apple

Potato Chips

Soft Drink

Condiments & Cutlery

Create your own menu by selecting from the following:

SELECT ONE SALAD

Baby Greens, Cucumber, Cherry Tomatoes, Radish, Sprouts, Lemon Vinaigrette

Little Potato Salad, Gherkins, Bacon Lardons, Chopped Herbs, Grainy Mustard Dressing

Caesar Salad, Cherry Tomatoes, Croutons, Parmesan, Lemon Caesar Dressing

SELECT THREE SANDWICHES

Honey Ham, Ementhal Cheese, Grainy Mustard, Horseradish Aioli, Arugula, Multigrain Ciabatta

Chicken Waldorf Wrap, Celery, Apple, Grapes, Lemon Aioli, Iceberg Lettuce, Tortilla Wrap

Roast Beef, Smoked Cheddar Cheese, Sour Pickles, Horseradish Aioli, Milk Bun

Smoked Turkey, Brie, Cranberry Aioli, Spinach, Multigrain Ciabatta

Egg Salad, Herb Aioli, Watercress, Croissant

Falafel Wrap, Tahini Vinaigrette, Hummus, Iceberg Lettuce, Tomato, Pickled Onions, Cucumber, Tortilla Wrap





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LUNCH

PLATED LUNCH À LA CARTE

All plated lunches are served with fresh bread and butter, freshly brewed regular and decaffeinated coffee & Lot 35 Teas. Our lunches are designed for a minimum of 3 courses and must include a Main. For events with fewer than 25 guests, an additional labour charge of \$150 per meal period will be applied. All pricing is per person.

CHOICE OF SOUP OR SALAD, MAIN & DESSERT

SOUP | 20

Roasted Tomato & Smoked Pimento Bisque

Roasted Mushroom & Rosemary Cream

Sweet Corn & Potato Velouté

SALAD | 21

Mixed Baby Greens, Cherry Tomato, Radish, Cucumber, Sprouts, White Balsamic Dressing

Arugula & Spinach, Dried Cherries, Walnuts, Goat Cheese, Aged Sherry Vinaigrette

Caesar, Romaine, Bacon, Croutons, Parmesan, Lemon Caesar Dressing

Chopped Salad, Iceberg Lettuce, Tomato, Cucumber, Marinated Chickpeas, Peppers, Pickled Onions, House Buttermilk & Chive Ranch

MAIN

Rosemary Rubbed Flat Iron Steak | 66
Herb Roasted Ontario Fingerling Potatoes, Seasonal Vegetables, Natural Jus

Cast Iron Chicken Supreme | 63
Buttermilk & Chive Mashed Potatoes, Seasonal Vegetables, Chicken Jus

Maple & Mustard Glazed Steelhead | 63
Herb Roasted Ontario Fingerling Potatoes, Seasonal Vegetables, Citrus Cream Sauce

Warm Quinoa Power Bowl | 60
Garbanzo Bean Fritter, Roasted Butternut, Charred Corn, Edamame Beans, Pickled Red Cabbage, Tahini Vinaigrette

Mushroom Ravioli | 59
Sautéed Mushrooms, Brown Butter, Sage, Arugula & Parmesan

DESSERT | 18

Flourless Dark Chocolate Cake, Vanilla Cream, Strawberry Compote

Royal York Cheesecake, Fresh Seasonal Berries, Lemon Curd

Lemon Meringue Tart
Raspberry Coulis, Mint



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RECEPTION





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Prices noted below are per dozen. A minimum of two dozen per selection is required.

COLD CANAPÉS | 81

Trout Rillettes, Remoulade, Chive, Crostini
Mushroom & Truffle Pâté, Baguette, Parsley
Tomato & Olive Bruschetta, Parmesan,
Basil, Crostini

Prosciutto Wrapped Figs, Fresh Mint

Blinis, Salmon Roe, Lemon Crème Fraîche, Chive
Chicken Pâté, Baguette, Cherry Chutney, Sea Salt
Brie, Butternut Jam & Pickled Onion Bruschetta

HOT CANAPÉS | 81

Shrimp, Chive & Lemon Mini Quiche
Braised Pork Belly, Rooftop Honey BBQ Glaze,
Chimichurri
Tandoori Marinated Chicken Skewer, Raita
Vegetable Spring Roll, Chili & Cilantro Dip
Lamb & Lemongrass Kofta, Raita
Beef Yakitori Lollipop, Garlic Dipping Sauce
Mushroom, Leek & Goat Cheese Tart
Arancini, Mozzarella & Basil

SLIDER | 90

Ontario Beef, White Cheddar, Pickle,
Dijonaise, Sesame Bun
Buttermilk Fried Chicken, Pickle, Spicy Aioli,
Sesame Bun
Garbanzo Bean Fritter, Raita, Pickled Onions,
Flatbread

SWEET | 78

Lemon & Shortbread Squares, Fresh Raspberry
Assorted Chocolate Truffles
Mini Lamingtons
1929 Coconut Macaroons
Mini Chocolate Cherry Cupcakes

DRY SNACK | 22

Price per bowl. Serves 8-10 people.

BBQ Kettle Chips
Sea Salt Kettle Chips
Butter Popcorn
Cheddar & Chili Spiced Popcorn
Corn Tortilla Chips, Pico de Gallo
Crisp Pita Chips, Hummus

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RECEPTIONS

RECEPTION STATIONS

Our Reception Stations are designed for a minimum of 25 guests. Reception Stations are exclusively to be ordered in conjunction with a Dinner Buffet or minimum of 3 other Reception items. Chef attendant optional at an additional \$150 per chef, minimum 3 hours. All pricing is per person.

KENSINGTON MARKET | 35

Baby Greens, Spinach, Romaine, Frisée, Radicchio, Arugula

Little Tomato, Cucumber, Radish, Egg, Crouton

Parmesan, Feta, Blue Cheese, Pecans, Pumpkin Seeds, Double Smoked Bacon

Balsamic Dressing, Caesar Dressing, Citrus Vinaigrette, Buttermilk Dressing

SPADINA STATION | 36

Garlic & Ginger Marinated Tofu

Chow Mein Noodles, Bok Choy, Broccoli, Onion, Peppers, Garlic, Ginger, Bean Sprouts, Green Onions, Cilantro, Sesame, Sweet Soy Chili Sauce

TASTE OF ITALY | 36

Cheese Tortellini & Penne Pasta

Red Onion, Garlic, Mushrooms, Bell Peppers, Artichokes, Black Olives, Sun-dried Tomatoes, Baby Spinach

Tomato & Basil Sauce, Roasted Garlic Alfredo Cream Sauce, Parmesan, Chili Flakes

ENHANCEMENTS TO ABOVE RECEPTION STATIONS

Marinated Grilled Chicken Breast | 15 per person

Sautéed Shrimp | 17 per person

Grilled Flat Iron Steak | 19 per person

MEZE BAR | 36

Hummus, Baba Ghanoush, Red Pepper Dip, Pita Chips, Naan, Marinated Olives, Peperoncini

TACO BAR | 36

Chili & Lime Marinated Steelhead, Chipotle Chicken, Crispy Tofu

Warm Flour Tortillas, Lettuce, Pico de Gallo, Fresh Limes, Cilantro, Lemon Sour Cream, Guacamole, Hot Sauce

POUTINE BAR | 36

Yukon Potato & Sweet Potato Fries

Cheese Curds, Homemade Gravy, Ketchup, Herb Mayonnaise, Green Onions

WINGS & FINGERS | 36

Chicken Wings, Chicken Fingers, Vegan Fingers, Fries
Hot Sauce, BBQ Sauce, Honey Garlic, Ketchup, Blue Cheese Dip, Vegetable Crudité, Ranch

ST. LAWRENCE SEAFOOD MARKET | 60

Shucked East Coast Oysters, Smoked Steelhead Trout, Marinated PEI Mussels Salad, Poached Shrimp

Mignonette, Horseradish, Remoulade, Tabasco, Cocktail Sauce, Capers, Pickled Red Onions, Lemon, Baguette



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RECEPTION ENHANCEMENTS

Prices noted below are per dozen. A minimum of two dozen per selection is required.

SUSHI ROLLS | 100

California Roll

Crab Stick, Masago Roe, Avocado, Cucumber

Spicy Tuna Roll

Tuna, Cucumber with Creamy Spicy Sauce

Dynamite Roll

Shrimp Tempura, Cucumber, Avocado,
Ginger Mayo with Sweet Soy Sauce

Crispy Spicy Salmon Roll

Salmon, Avocado, Tempura Bits,
Creamy Spicy Sauce

Cucumber Avocado Roll

Avocado, Cucumber, Chili Lime Mayo

Accompaniments include
Wasabi, Pickled Ginger, Soy Sauce



All pricing is per person.

These items are exclusively offered as Reception enhancements and designed for a minimum of 25 guests.

Charcuterie & Cheese | 36 per person

Locally Cured & Smoked Meats,
Small Producer Cheeses, Chutneys,
Pickled Vegetables, Grapes, Baguette

Vegetable Crudit  | 22 per person

Seasonal Fresh Vegetables,
Hummus & Buttermilk Ranch

House Smoked Steelhead Trout | 36 per person

Capers, Pickled Red Onions,
Lemon, Baguette

Chilled Jumbo Shrimp | 98 per dozen

Remoulade, Cocktail Sauce & Lemon Wedges

Shucked East Coast Oysters | 98 per dozen

Cocktail Sauce, Mignonette, Horseradish,
Marie Ros  Sauce, Tabasco, Lemon



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RECEPTIONS

CARVING STATIONS

Chef attendant required at an additional \$150 per chef, minimum 3 hours. Carving Stations are exclusively to be ordered in conjunction with a Dinner Buffet or minimum of 3 other Reception Items. All pricing is per station.

ROSEMARY SALT CRUSTED ONTARIO PRIME RIB | 1095

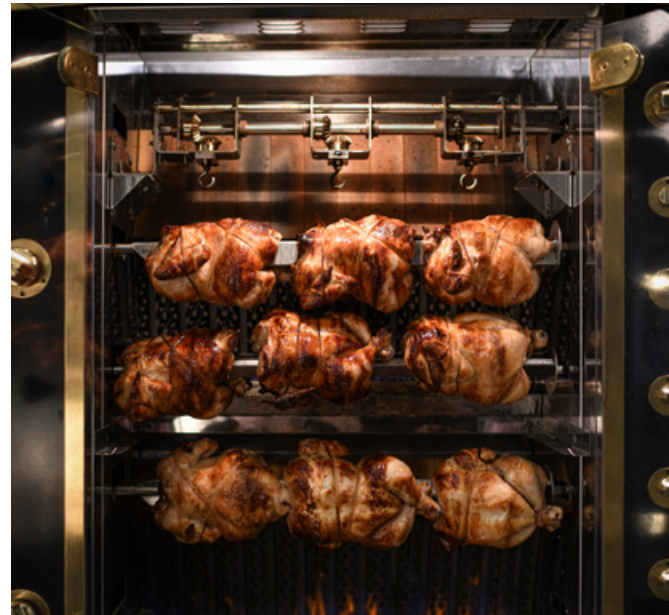
Assorted Mustards, Horseradish, Natural Jus,
Mini Soft Bun

Serves 30

HONEY LEMON BRINED ROTISSERIE CHICKEN | 500

Assorted Mustards, Chimichurri, Corn Bread

Serves 20



MUSTARD & MAPLE PORCHETTA | 895

Apple Chutney, Assorted Mustards, Natural Jus,
Mini Soft Bun

Serves 40

HOUSE SMOKED BEEF BRISKET | 750

BBQ Sauce, Assorted Mustard, Horseradish,
Hot Sauce, Corn Bread

Serves 20

COFFEE RUBBED WHOLE ONTARIO BEEF HIP | 2250

Assorted Mustards, Café de Paris Butter,
Natural Jus, Mini Soft Bun

Serves 100



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DINNER BUFFET

All dinner buffets are served with fresh bread and butter, freshly brewed regular and decaffeinated coffee & Lot 35 Teas. Our dinner buffets are designed for a minimum of 100 guests.

BUILD-YOUR-OWN DINNER BUFFET | 125

Includes:

Local Charcuterie & Cheese, Chutney, Mustard, Pickled Vegetables, Seasonal Vegetable Crudit , Hummus & Buttermilk Ranch

Select 1 Soup, 4 Salads, 4 Mains and 5 Desserts

SOUP

Tomato, Vegetable & Bean Minestrone

Roasted Mushroom & Rosemary Cream

Roasted Tomato & Smoked Pimento Bisque

Honey Roasted Heirloom Squash, Apple Cider, Pepitas

SALAD

Caesar Salad, Cherry Tomatoes, Croutons, Parmesan, Lemon Caesar Dressing

Tomato & Bocconcini Salad, Basil, Balsamic Dressing, Arugula

Baby Greens, Cucumber, Cherry Tomatoes, Pepperoncini, Lemon Vinaigrette

Little Potato Salad, Gherkins, Bacon Lardons, Chopped Herbs, Grainy Mustard Dressing

Cabbage Slaw, Shredded Carrots, Parsley, Green Onions, Creamy Dressing

Quinoa Tabbouleh, Tomato, Parsley, Red Onions, Citrus Dressing

Mixed Bean & Chickpea Salad, Tomato, Pickled Onions, Parsley, Aged Sherry Vinaigrette

MAIN

Orecchiette Pasta, Saut ed Kale, Artichokes, Roasted Garlic, Basil Pesto, Parmesan

Charred Squash & Ricotta Tortellini, Herb Cream Sauce, Saut ed Mushrooms, Feta

Lemon Brined Chicken Supreme, Natural Reduction

Hot Smoked Steelhead, Mustard Glaze, Lemon Butter Sauce

Slow Roasted Ontario Striploin, Mushroom Ragout, Cabernet Glaze

Mustard Torched Pork Loin, Apple & Rosemary Chutney, Mustard Jus

Smoked Ontario Brisket, Bourbon BBQ Sauce

Roasted Ontario Potatoes & Seasonal Heirloom Vegetables

DESSERT

Lemon & Shortbread Squares

Dark Chocolate Ganache Cake

Seasonal Berry Pavlova

Royal York Warm Sticky Toffee Pudding, Caramel Sauce

Berry & Matcha Cream Verrine

Mixed French Macaroons

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FAIRMONT ROYAL YORK

BANQUET MENU 2024

BREAKFASTS

BREAKS

LUNCHES

RECEPTIONS

DINNERS

BEVERAGES

DINNER À LA CARTE

PLATED DINNER À LA CARTE

All plated dinners are served with fresh bread and butter, freshly brewed regular and decaffeinated coffee & Lot 35 Teas.

Our plated dinners are designed for a minimum of 3 courses and must include a Main. For events with fewer than 25 guests, an additional labour charge of \$150 per meal period will be applied. All pricing is per person.

Onsite Choice of a Main is an option for up to a maximum of 200 guests. A surcharge of \$25 per person will be applied to the highest priced Main to accommodate the Onsite Choice.

We will accommodate up to 3 choices of Mains Onsite – Choice of 2 Proteins and 1 Vegetarian Option.



SOUP | 22

Roasted Mushroom & Rosemary Cream

Roasted Tomato & Smoked Pimento Bisque

Honey Roasted Heirloom Squash,
Apple Cider, Pepitas

Celery Root Velouté, Fried Bread, Pickled Mustard

SALAD | 24

Local Baby Greens, Little Tomato, Cucumber,
Radish, Heirloom Carrot, Citrus Vinaigrette

Baby Arugula & Frisée, Toasted Pumpkin Seeds,
Sundried Cherries, Roast Heirloom Squash,
White Balsamic Dressing

Iceberg Wedge, Bacon Lardon, Little Tomatoes,
Radish, Green Onion, Goat's Cheese, Green
Goddess Dressing

Kale, Spinach & Arugula, Roasted Ontario Apple,
Candied Walnuts, Smoked Blue Cheese,
Sherry Vinaigrette

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DINNER À LA CARTE

COLD APPETIZER | 33

Vine Ripened Heirloom Tomatoes,
Buffalo Mozzarella, Fresh Arugula, Basil Pesto
& Balsamic Reduction

House Smoked Steelhead Rillettes,
Preserved Lemon Aioli, Capers, Gherkins, Shallot,
Herbs and Endive

Roasted Beets, Red Quinoa, Goat's Cheese,
Walnut Crumble and Sherry Vinaigrette

HOT APPETIZER | 33

Mushroom & Ricotta Ravioli, Sautéed Wild
Mushrooms, Baby Spinach, Black Truffle Cream
Sauce, Asiago

Roasted Garlic Lemon Shrimp, Wilted Kale,
Fried Bread, Pickled Mustard, Sweet Potato Purée,
Chives

Crispy Short Rib Croquette, Black Truffle Parsnip
Puree, Roasted Wild Mushrooms, Chive Oil

MAIN

The following Mains are served with Seasonal Heirloom Vegetables

Mushroom & Spinach Stuffed Chicken Supreme | 72
Herb Roasted Ontario Fingerling Potatoes,
Carrot Purée, Chicken Jus

Honey Glazed Local Chicken Breast | 72
Celeriac Mash Potato, Merlot Glaze

**Mushroom & Truffle Crusted
Ontario Beef Tenderloin | 83**
Brown Butter Potato Mash, Braised Shallot,
Cabernet Glaze

Smoked Ontario Beef Tenderloin | 82
Roasted Little Potatoes, Butternut & Apple Cider
Purée, Rosemary Jus

Rosemary Rubbed Flat Iron Steak | 78
Herb Roasted Ontario Fingerling Potatoes,
Carrot Purée, Natural Jus

Maple Mustard Torched Steelhead | 72
Lemon & Herb Smashed Potatoes,
Citrus Butter Sauce

Miso Glazed Sablefish | 83
Warm Grain Salad, Citrus Vinaigrette



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DINNER À LA CARTE

VEGETARIAN

Maple & Garam Masala Roasted Carrots | 62
Pickled Cauliflower, Du Puy Lentils, Sunchoke Velouté, Apricot Chutney

Wild Mushroom Ravioli | 64
Swiss Chard, Wild Mushrooms, Heirloom Squash, Brown Butter, Parsley

Roasted Cauliflower 'Steak' | 62
Truffled Cauliflower Velour, Toasted Hazelnuts, Capers, Golden Raisins, Shallots, Lemon Emulsion

COMBINATIONS | 105

Combination Plates are served with Seasonal Heirloom Vegetables and Buttermilk Chive Yukon Mash

Select Two:

Smoked Ontario Rubbed Beef Tenderloin

Rosemary Rubbed Flat Iron Steak

Honey Glazed Local Chicken Breast

Maple Mustard Torched Steelhead

DESSERT | 24

Apple Tart, Oat & Brown Butter Crumble, Salted Caramel, Vanilla Cream

Flourless Dark Chocolate Cake, Cherry Compote, Vanilla Cream

Lemon Meringue Tart, Raspberry, Lemon Curd, Mint

Red Velvet Cake, Cream Cheese Mousse, Beet Sponge, Raspberry Sauce

Ontario Cheese Tasting | 32

Selection of Three Small Producer Cheeses, Grapes, Seasonal Fruit Chutney, Baguette





FAIRMONT
ROYAL YORK

BANQUET MENU 2024

BREAKFASTS	2
BREAKS	5
LUNCHES	8
RECEPTIONS	14
DINNERS	19
BEVERAGES	24

BEVERAGES





FAIRMONT ROYAL YORK

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BEVERAGES

COCKTAILS *Limit to a maximum of 2 per function and a minimum guarantee of 25 required.*

ALCOHOLIC



PINK PANTHER | 19
Beefeater Gin | Lemon | Sugar | Peychaud Bitters
A gin-sour cocktail enhanced with classic New Orleans Peychaud Bitters.



PALOMA | 19
Tequila | Grapefruit Sugar | Soda
Refreshing & fruity highball.



NEGRONI | 20
Gin | Campari | Sweet Vermouth | Orange Peel
An Italian classic.



APEROL SPRITZ | 20
Aperol | Prosecco | Soda
Refreshing & effervescent, the perfect aperitif cocktail.

FROM CIVIL POURS COCKTAIL DISTILLERY | 18



OLD FASHIONED
Curiously familiar yet unlike any other.



ESPRESSO MARTINI
A robust & velvety expression of a classic.



MARGARITA
A classic that evolves with every sip.

NON-ALCOHOLIC



IN THE GARDEN | 16
Seedlip 'Garden' | Mint Tea | Lemon | Honey
Refreshing & minty, featuring Seedlip 'Garden', a herbal & floral non-alcoholic spirit.



ROOIBUS FAUX SANGRIA | 16
Seedlip 'Garden' | Blueberry Rooibus Tea | Orange Juice | Berries
This fruit-forward sipper features Seedlip 'Garden', a herbal & floral non-alcoholic spirit.



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BEVERAGES • BEVERAGE AND WINE SERVICE

WINE

RED

Montalto Sicilia, Cabernet Sauvignon/ Nero D'Avola, Sicily, Italy | 58

Deep ruby in colour, with blackberry and blueberry aromas, merging with a palate of soft tannins, dry fruit and gentle notes of wood.

Azienda Casale Sangiovese, Rosso di Toscana, Italy | 65

Dry, light to medium-bodied. Mouth-watering acidity and tighter tannins. Classic rustic yet fruity flavours of cherry, plum, and red currant.

Reif Estate Merlot, VQA, Niagara Peninsula, Ontario, Canada | 60

Aromas of plum, red and black berries with a mineral note. Flavours of red berries and plum preceded by a soft texture. Balance of a refreshing acidity supported with silky tannins on the finish. Roasted red meat, aged cheese and pastas with red sauces.

Baywood Cellars Cabernet Sauvignon, California, USA | 75

Deep ruby colour, fruit-forward wine showcasing black cherry, raspberry, and blackberry. Rounded out by hints of black pepper and vanilla bean.

Humberto Canale Estate Pinot Noir, Patagonia, Argentina | 80

Elegant, delicate, and complex wine with garnet-red colour. Cherry, strawberry, spices, and candied fruit. Light bodied with soft, round tannins.

Rue Naujac, Cabernet Sauvignon, Washington, USA | 105

Bold and full-bodied, with balance and complexity. Showing aromas of black and red fruits, toasted herbs, graphite and leather. A mouthful of ripe dark fruit consisting of blackberry and black currant combined with notes of spice and dark chocolate. A fruit-forward finish offering a balanced and integrated tannin structure. This Cab is a blend of two different vineyards, one in Wahluke Slope AVA; the other in Horse Heaven Hills AVA.

WHITE

Montalto Sicilia, Pinot Grigio, Sicily, Italy | 58

Sicily's warm climate has loaded this ripe Pinot Grigio with flavours of yellow peach, honey and toasty bread. Crisp and delicate, it is surprisingly full-bodied, with great length.

Collevento Sauvignon Blanc, Friuli, Italy | 65

The nose exhibits typical notes of sage, tomato leaf, and nettle, followed by citrus overtones. Lively aromatic character.

Reif Estate Chardonnay, VQA, Niagara Peninsula, Ontario, Canada | 60

This wine offers aromas and flavours of apple, pear with nuances of citrus as well as vanilla notes due to aging in oak. The texture is creamy with a nice balanced acidity. Pair with salmon, crab, chicken and shrimp with cream sauces and patés.

Kim Crawford Sauvignon Blanc, Marlborough, New Zealand | 75

This sets the benchmark for New Zealand's intensely flavourful style of Sauvignon Blanc: think gooseberry, pea pods and passion fruit. Vivid and refreshing, it pairs well with steamed clams or mussels with asparagus risotto, or grilled chicken.

Cannonball Chardonnay, California, USA | 75

Complex and racy notes pineapple, vanilla, honeysuckle, and sweet caramel corn grounded by a creamy minerality. Delicate melon and citrus flavours.

Pearce Predhomme, Pinot Gris, Willamette Valley, USA | 98

Brilliant straw colour with youthful yet intense aromas of white peach, stone fruit, green apple and citrus. Bright acidity and freshness on the palate with a round mouth-feel but it stays surprisingly refreshing. Distinctly Oregonian; a clean, fresh style of Pinot Gris.



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BEVERAGES • BEVERAGE AND WINE SERVICE

WINE

SPARKLING AND CHAMPAGNE

Hinterland Whitecap VQA, Ontario, Canada | 60

Fresh, aromatic and flavourful sparkling wine with peach and tropical fruit on the nose and pleasing acidity on the palate.

Tenuta Santome Extra Dry Prosecco, Veneto, Italy | 75

This Extra Dry expression of Prosecco from the Treviso area of northern Italy offers dried flower and citrus aromas followed by stone fruit and apple.

Benjamin Bridge, Nova Scotia, Canada | 105

Aromas of freshly baked bread and golden apple, palate is fresh full of lemon rind and saline minerality.

Möet & Chandon, Brut Impérial, Champagne, France | 205

The world leader in quality Champagne. Its aromas are radiant, the palate is seductive, the finish delicate with a fresh crispiness - revealing the magical balance of fine Champagne.

NON-ALCOHOLIC SPARKLING

Pure Heaven Sparkling Non Alcoholic | 30

Made from premium quality ingredients and right blend of fruit juice extracts, fruity, smooth, with a nice spritz.

Veuve Clicquot Brut, Champagne, France | 210

Pale lemon with fine bubbles; the nose is filled with aromas of apple, pear, toast and brioche; the palate is extra-dry and medium to full body with flavours that match the aromas.

Billecart-Salmon Brut, Champagne, France | 225

Toasty and crisp with a robust structure; green apple brightness wrapped in a toasty blanket.

Dom Pérignon, Champagne, France, 2010* | 750

Named after the "father" of Champagne, this is the top of the line Champagne from Möet and Chandon. Always a vintage Champagne, made only in years when the grapes are exceptional. *Vintage subject to change.





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We follow smart serve guidelines - pour 1 oz drinks.
If less than \$500.00 net consumption per bar, the cost of each bartender and each cashier will be \$50.00/hr. for a minimum of 3 hours.

We provide the following liquors on our bars -
Gin, Rum, Rye, Scotch, Vodka, Bourbon, Dry and Sweet Vermouth. No charge for soft drinks used as mixers. Ontario Liquor regulations will not permit the sale of alcoholic beverages after 2:00 a.m.

All entertainment should cease at that time in order that the function room may be vacated by 2:30 a.m. Labour charges may be applicable in servicing a function until 2:00 a.m.

BEVERAGES • BEVERAGE AND WINE SERVICE

BEVERAGE SERVICES

HOST OR CASH BARS

HOST BARS

Host Bar prices are subject to 13% HST and 18% administrative charge.

CASH BARS

Cash Bar prices include all taxes and administrative charge.

Premium Brands (1 oz) Tito's Handmade, Beefeater, Bacardi Silver, Sauza Hornitos Plata (Silver) Tequila, Canadian Club, Jim Beam Rye, The Famous Grouse, Martini & Rossi	15 per service	19 per service
Super Premium Brands (1 oz) Ketel One, Bombay Gin, Bacardi Silver, Bacardi 8yr, Casamigos Silver, Maker's Mark, Lot 40, Chivas Regal, Martini & Rossi	18 per service	23 per service
Luxury Brands (1 oz) Absolut Elyx, Belvedere, The Botanist, Bacardi Silver, Bacardi Gran Reserva 10yr, Don Julio Blanco, Woodford Reserve, Knob Creek Rye, The Macallan Double Cask 12yr, Martini & Rossi	21 per service	27 per service
Domestic Beer Coors Light , Alexander Keith's	12 per bottle	15 per bottle
Craft Beer Brickworks Ciderhouse Batch: 1904	14 per can	18 per can
Imported Beer Corona, Stella Artois	13 per bottle	17 per bottle
Glass of Wine (6 oz)	14 per service	18 per service
Soft Drinks	8 per service	10 per service
Liqueurs (1 oz)	18 per service	22 per service
Grand Marnier/Cognacs (1 oz)	19 per service	25 per service
Fruit Punch (non-alcoholic)	10 per service	13 per service
Flow/Lark Sparkling Spring Water	10 per service	13 per service
Orange Juice, Cranberry Juice, Apple Juice	9 per service	11 per service