



## BUILD A BREAKFAST

All breakfasts are served with a selection of chilled juices, regular and decaffeinated coffee, and LOT 35 Teas. For events with fewer than 20 guests, an additional labour charge of \$120 per meal period will be applied. All pricing is per person.

Price includes your selection of 1 breakfast starter item & 1 breakfast entrée.

### Starter - Select 1

**Greek Yogurt Parfait,  
Organic Granola, Fruit  
Compote**

VEG

**Seasonal Fruit, Berry &  
Yogurt Smoothie**

GF, NF, VEG

**Seasonal Fruit Salad**

GF, DF, NF, V

### ENTRÉE - Select 1

**Scrambled Eggs, Bacon &  
Pork Sausage** 44

Herb Roasted Ontario Potatoes, Little Tomatoes

DF, NF

**Spinach, Tomato & Feta  
Quiche** 44

Herb Roasted Ontario Potatoes,  
Mushrooms, Chicken Apple Sausage

NF, H

**Traditional Eggs Benedict** 46

Ontario Peameal Bacon, Lemon Hollandaise  
Herb Roasted Ontario Potatoes, Little Tomatoes

NF



# THE CONTINENTAL

Served with a selection of chilled juices, regular and decaffeinated coffee, and LOT 35 Teas. For events with fewer than 20 guests, an additional labour charge of \$120 per meal period will be applied. All pricing is per person.

## Continental

### Royal York Continental

27

Muffins, Butter Croissants, Pain au  
Chocolat, Danishes, Preserves & Butter

VEG, D

## Enhancements

### Cold Cereal & Milk

5 per person

VEG, D

### Seasonal Sliced Fruit & Berries

5 per person

GF, NF, V

### Assorted Bagels, Cream Cheese & Preserves

5 per person

### Seasonal Whole Fruit

5 per person

GF, NF, V

### Assorted Fruit Yogurt

5 per person

VEG, D

### Seasonal Fruit, Berry & Yogurt Smoothie

5 per person

VEG, D, NF

### Coconut & Berry Smoothie

5 per person

DF, NF, V

# BREAKFAST TWO WAYS

To Stay or On the Run. Pricing is per person.

## **Breakfast to Stay or On the Run** **30**

Muffin, Apple, Yogurt, Cheese and Crackers  
Chilled Juices, Freshly Brewed Coffee,  
Decaffeinated Coffee and LOT 35 Teas  
VEG

### **Your selection of:**

Ham & Swiss Croissant, Kozlik's Mustard, Butter  
Or  
Roasted Vegetables, Chickpea Hummus, VEG



## THEMED COFFEE BREAKS

All themed breaks are served with regular and decaffeinated coffee, and LOT 35 Teas. Our themed breaks are designed for a minimum of 10 guests. For events with fewer than 20 guests, an additional labour charge of \$120 per meal period will be applied.

All pricing is per person.

### Milk and Cookies

22

Chocolate Chip, Shortbread Cookies, Oatmeal & Raisin Cookies

2% & Chocolate Milk

VEG

### Donuts

23

Assorted Stuffed Donuts, Cinnamon Sugar Churros, Spiced Chocolate Sauce, Dulce De Leche

VEG

### T.L.C

23

Raw Power Balls  
Chocolate, Almond & Chia Protein Shake  
Banana Chai Power Shake

VEG

### Juice Bar

24

Fresh Pressed Vegetable & Fruit Juices:  
Carrot & Ginger, Watermelon & Mint,  
Royal York Green Blend – Apple,  
Kale, Cucumber, Chard

Low-Fat Granola Bars

VEG

### Queen's Snack

25

Scones, Devonshire Cream, Jam & Marmalade  
Vanilla Shortbread  
Chocolate Biscuit Cake  
Earl Grey Fruit Cake  
Royal York 1929 Coconut Macaroons  
Assorted Soft Drinks

VEG

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# A LA CARTE

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

## From the Bakery

60

Chocolate Chip, Shortbread Cookies,  
Oatmeal & Raisin Cookies  
Banana Bread, Lemon & Blueberry Bread  
Assorted Stuffed Donuts  
Large Muffins, Preserves  
Large Danishes, Preserves  
Cheese Scones & Raisin Scones, Preserves  
Chocolate Dipped Biscotti  
Sticky Cinnamon Buns  
Brownies & Blondies  
Nanaimo Bars  
Royal York 1929 Coconut Macaroons, (GF, DF)

VEG

## Dry Snacks

60

Individually wrapped

Assorted Organic Granola Bars (GF)  
Clif Bars  
Trail Mix  
Potato Chips (V)  
Mini Pretzels  
Assorted Chocolate Bars

VEG

## Healthy Additions

60

Seasonal Whole Fruit  
Individual Fruit Yogurt  
Individual Greek Yogurt  
Seasonal Fruit, Berry & Yogurt Smoothie  
Coconut & Berry Smoothie (DF, V)

GF, VEG

# ENHANCEMENTS

All prices are per person. Minimum charge is for 25 persons.

<b>Seasonal Sliced Fruit &amp; Berries</b>	<b>7</b>	<b>Local Cheese Board</b>	<b>24</b>
GF, DF, NF, V		Small Producer Cheeses, Chutney, Grapes, Baguette & Crostini	
		VEG	
<b>Vegetable Crudit�</b>	<b>12</b>	<b>Dry Snacks</b>	<b>18</b>
Seasonal Vegetables, Hummus (V) & Buttermilk Ranch (D)		<i>Serves 8-10. Price per bowl.</i>	
GF, NF, VEG		House Ketchup Kettle Chips (V)	
		House Sea Salt Kettle Chips (V)	
		Butter Popcorn (GF, D)	
		Truffle Popcorn (GF, D)	
		Corn Tortilla Chips, Salsa (V)	
		Pita Chips (D), Hummus (V)	
		NF, VEG	

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# BEVERAGES

Pricing is per person, per item.

<b>Regular and Decaffeinated Coffee</b>	<b>7</b>	<b>Fairmont LOT 35 Teas</b>	<b>7</b>
<b>Royal York Hot Chocolate</b>	<b>7</b>	<b>Individual Juices</b>	<b>6</b>
Whipped Cream, Chocolate Shavings, Mini Marshmallows		Orange, Pink Grapefruit, Apple, or Cranberry	
<b>Individual House-made Fruit and Yogurt Smoothie</b>	<b>6</b>	<b>Soft Drinks</b>	<b>6</b>
Strawberry, Banana		Coke, Diet Coke, Sprite, Ginger Ale, Nestea Iced Tea, Barq's Root Beer	
<b>2%, Skim, and Soy Milk</b>	<b>6</b>	<b>Freshly Brewed Sweetened Iced Tea</b>	<b>7</b>
		with Lemon	
<b>Vitamin Water</b>	<b>7</b>	<b>Snapple</b>	<b>7</b>
<b>Royal York Lemonade</b>	<b>7</b>	<b>Red Bull</b>	<b>8</b>
<b>ESKA Bottled Water</b>	<b>6</b>	<b>San Pellegrino Sparkling Water</b>	<b>7</b>
<b>Evian Water</b>	<b>7</b>		



## LUNCHEON À LA CARTE

All lunches are served with regular and decaffeinated coffee, and LOT 35 Teas. Our lunches are designed for a minimum of 2 courses and must include an entrée. For events with fewer than 20 guests, an additional labour charge of \$120 per meal period will be applied. All pricing is per person.

<p><b>Roasted Tomato &amp; Poblano Pepper Soup</b></p> <p>GF, DF, V</p>	<p>17</p>	<p><b>Mushroom &amp; Rosemary Soup</b></p> <p>VEG</p>	<p>17</p>
<p><b>Roasted Heirloom Squash &amp; Apple Cider</b></p> <p>GF, VEG</p>	<p>17</p>	<p><b>Rocket &amp; Frisée</b></p> <p>Dried Cherries, Manchego, Pickled Onions, Lemon Vinaigrette</p> <p>GF, D, VEG, can be made vegan</p>	<p>18</p>
<p><b>House Blend Greens</b></p> <p>Little Tomato, Cucumber, Shaved Radish, Citrus Vinaigrette</p> <p>GF, DF, V</p>	<p>18</p>	<p><b>Caesar</b></p> <p>Romaine, Smoked Bacon, Crouton, Parmesan, Garlic &amp; Lemon Dressing</p>	<p>18</p>
<p><b>Baby Gem</b></p> <p>Roasted Pumpkin, Pepitas, Lemon Ricotta, Sprouts</p> <p>GF, VEG</p>	<p>18</p>	<p><b>Herb &amp; Garlic Chicken Supreme</b></p> <p>Caramelized Onion &amp; Herb Smashed Potatoes, Heirloom Vegetables, Natural Jus</p> <p>GF, NF, H</p>	<p>47</p>

<p><b>Maple &amp; Mustard Glazed Steelhead</b> 47</p> <p>Fingerling Potatoes, Heirloom Vegetables, Citrus Butter Sauce</p> <p>GF, NF, H</p>	<p><b>Seared Branzino</b> 49</p> <p>Smashed Potatoes, Seasonal Vegetables, Chimichurri</p> <p>GF, NF, H</p>
<p><b>Braised Beef Short Rib</b> 50</p> <p>Buttermilk Yukon Mash, Little Onions, Seasonal Vegetables, Pan Jus</p> <p>GF, NF</p>	<p><b>Cobb Salad</b> 46</p> <p>Grilled Chicken Breast, Seasonal Greens, Watercress, Egg Tomato, Avocado, Double Smoked Bacon, Buttermilk Dressing</p> <p>GF, NF</p>
<p><b>Quinoa Bowl</b> 44</p> <p>Spicy Chickpeas, Grilled Tofu, Roasted Sweet Potatoes, Pickled Onions, King Mushrooms, Avocado, Cherry Tomato Salsa</p> <p>GF, NF, DF, V</p>	<p><b>Eggplant Parmesan</b> 44</p> <p>Smoked Pepper Sauce, Torn Buffalo Mozzarella, Pesto, Basil, Lemon Arugula, XXVO</p> <p>GF, NF, VEG</p>
<p><b>Orecchiette Pasta</b> 44</p> <p>Tomato, Charred Artichoke, Spinach, Olives, Basil Pesto Arugula, Parmesan</p> <p>NF, VEG</p>	<p><b>Royal York Classic Lemon Cheesecake</b> 15</p> <p>Blueberry Compote, Lemon Curd Mousse</p>
<p><b>Lentil &amp; Chickpea Fritters</b> 44</p> <p>Smoked Tofu, Green Pea Purée, Charred Carrot, Tahini, Arugula</p> <p>DF, NF, V</p>	<p><b>Tiramisu Italiano</b> 15</p> <p>Lady Finger Cookie, Mascarpone Cream, Espresso Syrup</p>
<p><b>Pecan Tart</b> 15</p> <p>Salted Caramel, Vanilla Whipping Cream, Chocolate Curl</p>	<p><b>Family Style Dessert Platter</b> 15</p> <p>French Macaroons, Lemon Slice, Mini Apple Pies, Double Chocolate Chip Cookie</p>

# LUNCH TWO WAYS

To Stay or On the Run. All lunches are served with regular and decaffeinated coffee, and LOT 35 Teas. Lunch To-Go require a minimum of 20 persons. If the minimum is under 20 persons, the box lunch will contain Chef's Choice items that reflect the contents of the below. All pricing is per person.

## To Stay or On The Run

47

Chocolate Chip Cookie  
Cheese & Crackers  
Apple  
Potato Chips  
Soft Drink Beverage

VEG

**Create your own menu by selecting from the following categories.**

### Pre-select 1 Salad:

Orecchiette Pasta Salad, Peppers,  
Pickled Mushrooms, Sundried Tomato, Pesto  
(NF, VEG)  
Roasted Squash Salad, Pumpkin Seeds,  
Parsley, Yogurt Dressing (GF, NF, VEG)  
Potato Salad, Cornichons, Parsley, Shallots,  
Grainy Mustard Dressing (GF, NF, DF, V)

### Pre-select 3 Sandwiches:

Roasted Chicken, Pimento, Olive Spread,  
Arugula, Ciabatta (DF)  
Montreal Smoked Meat, Sauerkraut, Local  
Mustard, Pretzel Loaf (DF)  
Grilled Chicken, Romaine, Sun-dried  
Tomatoes, Shredded Parmesan, Pepper  
Dressing, Tortilla  
Smoked Turkey, Cranberry Aioli, Greenleaf,  
Clabatta (DF)  
Quinoa Wrap, Roasted Root  
Vegetables, Arugula, Tortilla (DF, VEG)  
Smoked Ham, Gruyere Cheese, Butter,  
Kozlik's Mustard, Baguette



## RECEPTION ITEMS

Prices are per dozen, minimum 3 dozen for each selection

<b>Cold</b>	<b>65</b>	<b>Potted</b>	<b>70</b>
Smoked Mushroom Pâté, Chèvre, Crostini (VEG)		Steelhead Poke, Toasted Quinoa, Nori, Sesame (DF, NF)	
Candied Steelhead, Maple Glaze, Micro Greens (GF, NF)		Scallop Ceviche, Lime Radish Salad (GF, DF, NF)	
Charred Butternut Bruschetta, Citrus Ricotta, Pumpkin Seeds (VEG)		Smoked Tuna Tartar, Wonton, Little Greens (DF, NF)	
Smoked Duck Wrapped Dates, Cress (GF, DF, NF)		Heirloom Tomato, Basil, Bocconcini, Aged Balsamic, Olive Oil (GF, NF, VEG)	
Chicken Pâté, Baguette, Berry Chutney, Sea Salt		Compressed Watermelon, Feta, Ginger, Chili Threads, Spiced Rum (GF, NF, VEG)	
Torched Brie, Stone Fruit, Raisin Cranberry Crostini		Charred Octopus, Kalamata Dust, Sundried Tomato, Capers (GF, DF, NF)	
<b>Hot</b>	<b>65</b>	<b>Sliders</b>	<b>72</b>
Chicken Satay, Crushed Peanuts, Cilantro, Chili, Peanut Sauce (N)		Ontario Beef, Cheddar, Pickle, Mustard Aioli, Sesame Brioche	
Chicken Spring Roll, Chili Sauce (DF,)		Fried Chicken, Buttermilk, Pickle, Sriracha Aioli, Brioche	
Chicken Tandoori Skewer, Crispy Shallots, Riata		Jalapeño Cheese Curd Smokie, Corn Relish, Ketchup, Soft Roll	
Shrimp Spring Roll, Sweet Chili Sauce (DF)		Falafel Fritter, Hummus, Mini Pita, Pickled	
Lamb Samosa, Tamarind Chutney			

Beef Yakitori Lollipop, Garlic Dipping Sauce (DF)

Onions (DF, V)

Smoked Bacon & Gruyere Gougere

Vegetable Spring Roll, Chili Sauce (DF, V)

Leek, Goat Cheese & Chive Tart

Onion Bhaji Pakora, Tamarind Chutney (GF, DF, V)

Tandoori Cauliflower Bites, Mint Yogurt (VEG)

Falafel Fritter, Pickled Onions, Tahini (DF, V)

## **Sweet**

**65**

Chocolate Truffles (GF)

Pâte de Fruits (GF, DF, V)

Royal York 1929 Coconut Macaroons (GF)

Chocolate Cherry Cupcakes

Mini Fruit Tarts

Mini Lemon Meringue Tarts

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# SUSHI INSPIRED BY BENIHANA

Price per dozen, minimum 3 dozen per selection. Wasabi, Pickled Ginger, Soy Sauce and Chopsticks accompany all displays.

## **California Roll** 68 per dozen

Crab Stick, Masago Roe, Avocado, Cucumber

## **Spicy Tuna Roll** 68 per dozen

Tuna, Cucumber with Benihana Creamy Spicy Sauce

## **Crispy Spicy Salmon Roll** 68 per dozen

Salmon, Avocado, Tempura Bits, Benihana Spicy Sweet Sauce

## **Cucumber Avocado Roll** 68 per dozen

Avocado, Cucumber, Chili Lime Mayo

VEG

## **Dynamite Roll** 74 per dozen

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

## **Rainbow Roll** 72 per dozen

California Roll Topped with Kona Kampachi, Tuna, Salmon

## **Spider Roll** 72 per dozen

Soft Shell Crab, Cucumber, Avocado, Ginger Mayo,  
Sweet Soy Drizzle

## **Nigiri** 74 per dozen

Yellow Tail, Salmon, Tuna, Shrimp, Wasabi, Pickled Ginger, Soy Sauce



# RECEPTION ENHANCEMENTS

Minimum charge is for 25 persons.

## **Local Cheese Board**      25 per person

Small Producer Cheeses, Chutney, Grapes, Baguette

VEG

## **Chacuterie & Cheese**      26 per person

Locally Cured & Smoked Meat, Small Producer Cheese, Mustard, Chutneys, Pickled Vegetables, Grapes, Baguette

## **House-Smoked Steelhead Trout**      23 per person

Capers, Red Onions, Lemon, Baguette

DF

## **East Coast Oyster on the Half Shell**      72 per dozen

Cocktail Sauce, Mignonette, Horseradish, Marie Rose Sauce, Tabasco, Lemon

GF, DF, NF

## **Artisan Meat Board**      24 per person

Locally Cured & Smoked Meats, Mustard, Pickled Vegetables, Baguette

## **Vegetable Crudit , Seasonal Vegetables**      14 per person

Hummus (V) & Buttermilk Ranch (D)

GF, NF, VEG

## **Chilled Jumbo Shrimp**      70 per dozen

Remoulade, Cocktail Sauce and Lemon Wedges

GF, DF, NF

## **Tea Sandwiches**      68 per dozen

Minimum of 4 dozen

Cucumber, Dill Cream Cheese, Watercress (VEG)

Egg Salad & Scallions (DF, VEG)

Black Forest Ham, Red Currant Jelly (DF)

Smoked Turkey, Cranberry Aioli (DF)





## DINNER À LA CARTE

All dinners are served with fresh bread and butter, regular and decaffeinated coffee, and LOT 35 Teas. Our dinners are designed for a minimum of 3 courses and must include an Entrée. For events with fewer than 20 guests, an additional labour charge of \$120 per meal period will be applied. All pricing is per person.

Onsite Choice of Entrée is an option for up to a maximum of 200 guests.

A surcharge of \$15 per person will be applied to the highest priced Entrée to accommodate the onsite choice. We can accommodate up to 3 choices of Entrées Onsite – Choice of 2 Proteins and 1 Vegetarian Option.

### Cold Appetizers

**Vine Ripened Heirloom Tomatoes** 26

Buffalo Mozzarella, Cabbage Cress, Fresh Arugula, Basil Pesto & Balsamic Reduction

GF, NF, VEG

**Heirloom Squash** 26

Ontario Ricotta, Candied Pumpkin Seeds, Pickled Shallot, Bourbon Sherry Vinegar Reduction, Micro Cress

GF, NF, VEG

**Duck Tasting** 26

Local Duck Rilette & Smoked Breast, Quince Compote, Pretzel Crisps, Burnt Orange

### Hot Appetizers

**Roasted Garlic Lemon Shrimp** 26

Preserved Lemon Soft Polenta, Corn, Charred Poblano, Chimichurri

GF, NF

**Grilled Octopus Niçoise** 26

Sous Vide, Chorizo, Purple Potato, Toybox Tomato, Pickled Shallot, Kalamata Dust, Smoked Paprika, XXVO

GF, DF, NF

**Mushroom & Ricotta Ravioli** 26

Green Peas, Pumpkin Seeds, Sautéed

& Maple Whiskey Reduction

DF

Mushrooms, Butternut Squash Cream Sauce,  
Asiago

NF, VEG

**Trout Tasting** 26

House Cured & Smoked Steelhead, Trout  
Rillettes, Citrus Aioli, Bannock Croutons, Little  
Greens

**Carrot Salad** 26

Pickled Carpaccio, Roasted & Purée, Watercress  
& Frisée, Bacon Lardons, Goat Feta, Citrus  
Vinaigrette

GF, NF, VEG

**Soups**

**Forest Mushroom Cream &  
Fresh Herbs** 18

GF, NF, VEG

**Chili Roasted Tomato &  
Caramelized Onions** 18

GF, NF, DF, V

**Cauliflower & Pear,  
Rosemary** 18

GF, NF, VEG

**Honey Roasted Heirloom  
Squash & Apple Cider** 18

GF, NF, VEG

**Salads**

**Local Baby Greens** 20

Little Tomato, Cucumber, Radish, Pickled Red  
Onion, Citrus Vinaigrette

GF, NF, DF, V

**Baby Arugula & Frisée** 20

Toasted Pumpkin, Sunflower Seeds, Grapes,  
Sundried Cherries, Roast Heirloom Squash,  
White Balsamic Dressing

GF, NF, DF, V

**Little Gem & Mizuna** 20

Roasted Hazelnuts, Golden Beets,  
Chevre, Raspberry Vinaigrette

GF, VEG

<b>White Bean &amp; Truffle, Crème Fraîche</b>	<b>18</b>	<b>Kale, Spinach &amp; Arugula</b>	<b>20</b>
GF, NF, VEG		Roasted Ontario Apple, Candied Walnuts, Smoked Blue Cheese, Sherry Vinaigrette	
		GF, VEG	
<b>Palette Cleansers</b>		<b>Entrées Range</b>	
<b>Strawberry &amp; Lemon Sorbet</b>	<b>9</b>	<b>Honey Glazed Local Chicken Breast</b>	<b>52</b>
GF, DF, NF, V		Celeriac Mash Potato, Merlot Chicken Glaze	
		GF, NF, H	
<b>Ginger and Mint Sorbet</b>	<b>9</b>	<b>Coffee Rubbed Ontario Beef Tenderloin</b>	<b>60</b>
GF, DF, NF, V		Yukon Potato & Cauliflower Mash, Braised Shallot, Cabernet Glaze	
		GF, NF	
<b>Sparkling Wine Sorbet</b>	<b>9</b>	<b>Mushroom Crusted Ontario Beef Tenderloin</b>	<b>60</b>
GF, DF, NF, V		Truffle Potato Dauphinoise, Sautéed Mushrooms	
		GF, NF	
		<b>Slow Braised Beef Short Rib</b>	<b>58</b>
		Mascarpone & Chive Pomme Purée, Herb & Mustard Crust, Natural Jus	
		GF, NF	
<b>Vegetarian</b>		<b>Sea</b>	

**Blackened Butternut  
'Steak'** 47

Warm Lentil Salad, Pickled Mushrooms,  
Smoked Tomato Salsa, Crème Fraîche, Arugula

GF, NF, VEG

**Mascarpone, Preserved  
Lemon & Thyme Tortelloni** 48

Swiss Chard, Wild Mushrooms, Charred  
Heirloom Squash, Brown Butter, Parsley

NF, VEG

**Roasted Cauliflower** 47

Cauliflower Velour, Toasted Hazelnuts,  
Capers, Golden Raisins, Shallots, Lemon  
Emulsion

GF, DF, V

**Desserts**

**Carmelia Blondie** 18

Cinnamon Apple, Carmelia Chocolate  
Cream, Crunchy Pearls

**Red Velvet Cake** 18

Cream Cheese Mousse, Beet  
Sponge, Raspberry Sauce

**Family Style Dessert  
Platter** 20

French Macaroon, Dark Chocolate Tart,  
Lemon, Slice, Pâte de Fruits, Chocolate Truffles,  
Vanilla Shortbread Cookies

**Citrus Smoked Scallops** 58

Squash & Bean Hash, Chorizo, Smoked Tomato  
Emulsion

GF, NF, DF

**Maple Mustard Torched  
Steelhead** 52

Lemon & Herb Smashed Potatoes, Citrus Butter  
Sauce

GF, NF, H

**Grilled Branzino Filet** 54

Grain Salad, Dill Dressing, Capers & Lemon  
Butter Sauce

NF, H

**Ontario Cheese Tasting** 25

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

**Banoffee Tart** 18

Caramel Mousse, Banana, Torched  
Meringue, Ganache, Fleur de Sel, Micro Mint



## RED WINE LIST

**Carmen, Gran Reserva Cabernet Sauvignon, Maipo Alto Valley, Chile** 70

Clear, deep ruby colour; moderate aromas of cassis, raspberry, plum and violets; extra dry and full bodied with flavours of cassis and plum that lead to a long finish.

**Dona Paula, Malbec, Mendoza, Argentina** 59

Medium ruby colour; on the nose are notes of blackberry, raspberry, plum, spice and forest floor; on the palate, it is dry and medium-full bodied, with flavours that echo the aromas.

**Jackson Triggs, Niagara Estate Reserve Cabernet Sauvignon / Cabernet Franc, VQA, Ontario** 49

This wine is intensely aromatic, exhibiting a core of ripe plum, anise, black currant and bell pepper. Bold fruit flavours supported by firm leather tannins lead to a rich, extended finish.

**Nespolino Rosso, Sangiovese/Merlot,** 51

**J. Lohr 7 Oaks Cabernet Sauvignon, California, USA** 79

Full bodied and packed with black cherry, blackcurrant, cedar, vanilla and spice. Equally at home with a casual steak sandwich or a thick rib-eye steak.

**Fontella Chianti DOCG, Tuscany, Italy** 55

A medium ruby colour, with aromas of red cherry, tomato leaf, leather and spice. The palate is extra dry, with a solid structure of tannin and acidity. Expect flavours of tart cherry, with earthy and vegetal notes.

**Montalto Sicilia, Nero D'Avola / Cabernet Sauvignon, Sicily, Italy** 50

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

**Angels Gate, Pinot Noir, VQA, Niagara Peninsula,** 55

## Rubicone IGT, Italy

With an intense ruby red colour, it's a fresh & easy-drinking wine. The main notes are cherry & violet, typical of Sangiovese, together with herbs & chocolate aromas from Merlot. Dry & harmonious, well-balanced wine perfect with pasta dishes.

## Smoking Loon, Cabernet Sauvignon, California 57

Brimming with ripe raspberry and blackberry with a touch of white pepper and dill; finishes with notes of currants and strawberry rhubarb pie filling.

## Ontario, Canada

Bouquet is rich with nutmeg, leather and white pepper. The tannins are still young and firm, subtle flavours of black plum, spices and a soft toasty finish.

## Aquinas, Pinot Noir, North Coast, California, USA 69

Rich and full flavours of raspberry, peach skin and roasted walnuts with burnt caramel notes. This wine is medium bodied and fruit forward with nice acidity creating a versatile wine.

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## WHITE WINE LIST

## Kim Crawford Sauvignon Blanc, Marlborough, New Zealand 73

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.

## Jackson-Triggs, Niagara Estate Reserve, Chardonnay, VQA, Ontario, Canada 49

Luminous gold in colour, this vintage is beautifully structured with soft aromas of green apple, pineapple and butterscotch on the nose. Notes of vanilla, lemon and toasted oak complement the creamy textured finish.

## Nespolino, Trebbiano Chardonnay Rubicone IGT, Italy 50

## Château de Charmes Barrel Fermented Chardonnay Ontario, Canada VQA 56

Light golden in colour with aromas of pear, apple, melon, mineral and a touch of smoke. Rich, creamy texture fills the palate, with a bright note of acidity that adds balance. The rich fruit flavours persist on the lengthy finish.

## Montalto Sicilia, Pinot Grigio, Sicily, Italy 50

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.

## Tolten By Carmen, Sauvignon Blanc, Central Valley Chile 51



Fresh and easy drinking, fresh flower and tropical fruit aromas. Pairs well with seafood, vegetarian dishes and white meat.

**Angels Gate, Pinot Gris, VQA, Niagara Peninsula, Ontario** 54

2014 National Wine Awards Bronze. The palate has a bouquet of peach, honey, rose and green tea leaf. Also look for hints of vanilla. Flavours of peach and grapefruit come first, followed by a long finish with hints of melon, citrus and banana.

**Monkey Bay, Sauvignon Blanc, New Zealand** 58

Lifted aromas of gooseberry, bell pepper and newly mown grass, with some pineapple and melon notes. A fresh, lively, approachable wine with an excellent balance of fruit sweetness and juicy acidity. Vibrant presence on the palate with an exhilarating finish.

This wine has a light, refreshing taste with hints of tropical fruit, apples, gooseberries and honey. It has well-balanced acidity, a pleasant finish and mineral nuances.

**Angels Gate, Riesling VQA, Niagara Peninsula, Ontario, Canada** 54

Pale lemon in colour; moderate aromas of citrus, lemon and lime; palate is dry light body with light flavours of citrus and a medium finish.

**Ravenswood, Chardonnay, California, USA** 60

Big bold flavors with toasted oak and spice. Pairs well with white meats and fishes, mushroom gravies and citrus sauces.

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## CHAMPAGNE AND SPARKLING WINE LIST

**Angels Gate, Fairmont Private Label Sparkling, Niagara** 56

This dry lively wine crafted in the traditional method carries notes of green apple, pear and bread to your nose, along with flavours of citrus, apple, peach and pear.

**Tenuta Santome extra Dry Prosecco, Veneto, Italy** 76

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.

**Ruffino, Prosecco, Italy** 66

Produced in northeastern Italy. Creamy and crisp this sparkling wine has hints of peach and golden apples.

**Chandon Brut, Napa Valley, California, USA** 90

A classic expression of California vineyards. Green apple, pear and citrus notes precede a soft, dry finish.



**Möet and Chandon, Brut** 165  
**Impérial, Champagne,**  
**France**

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

**Dom Pérignon,** 450  
**Champagne, France**

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.

**Veuve Clicquot Brut,** 170  
**Champagne, France**

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.

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## BEVERAGE LIST

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.

Fairmont Royal York is delighted to arrange Specialty Cocktails for your event. Please talk to your catering manager who will assist you in crafting that special cocktail.

**Premium Brands (1 oz)** 10 host bar/  
14 cash bar

Finlandia, Beefeater, Bacardi Silver, Sauza Hornitos Plata (Silver) Tequila, Canadian Club, Jim Beam Rye, The Famous Grouse, Martini & Rossi,

**Deluxe Brands (1 oz)** 12 host bar/  
16 cash bar

Tito's Handmade, Plymouth Gin, Bacardi Silver, Bacardi 8yr, Casamigos Silver, Maker's Mark, Lot 40, Chivas Regal, Martini & Rossi

**Ultra Deluxe Brands (1 oz)** 14 host bar/  
19 cash bar

Absolut Elyx, Belvedere, The Botanist, Bacardi

**Domestic Beer** 9 host bar/ 12 cash bar

Silver, Bacardi Gran Reserva 10yr, Casamigos Silver, Woodford Reserve, Knob Creek Rye, The Macallan Double Cask 12yr, Martini & Rossi

<b>Imported Beer</b>	<b>10 host bar/ 14 cash bar</b>	<b>Soft Drinks</b>	<b>6 host bar/ 8 cash bar</b>
<b>Glass of Wine (6 oz)</b>	<b>11 host bar/ 15 cash bar</b>	<b>Liqueurs (1 oz)</b>	<b>12 host bar/ 16 cash bar</b>
<b>Veuve Clicquot</b>	<b>36 host bar / 48 cash bar</b>	<b>Moët &amp; Chandon</b>	<b>34 host bar / 45 cash bar</b>
<b>Grand Marnier/Cognacs (1 oz)</b>	<b>13 host bar/ 15.50 cash bar</b>	<b>Chandon Sparkling</b>	<b>18 host bar / 24 cash bar</b>
<b>Fruit Punch</b>	<b>100 per gallon</b>	<b>Gin, Rye, Rum or Vodka Punch</b>	<b>175 per gallon</b>
non-alcoholic			

## COCKTAIL LIST

### Non-Alcoholic

#### In the Garden 12

Seedlip 'Garden' – Mint Tea – Lemon – Honey  
Refreshing & minty, featuring Seedlip 'Garden'  
– a herbal & floral non-alcoholic spirit.

#### All Rise 12

Seedlip 'Grove' – Lemon – Orange & Turmeric  
Kombucha  
A citrus forward drink featuring Seedlip 'Grove',  
a distillate of Mediterranean orange,  
lemon peel, ginger, and lemongrass.

### Alcoholic

#### Pink Panther 16

Beefeater Gin – Lemon – Sugar – Peychaud  
Bitters  
A gin-sour cocktail enhanced with classic New  
Orleans Peychaud Bitters.

#### Smoked Old Fashioned 18

Jim Beam Bourbon – Islay Scotch – Sugar –  
Bitters  
Smoky twist on a favourite whisky classic.

**Ginger & Spice** 12

Seedlip 'Spice' – Ginger Beer – Lemon – Cane Sugar

Spicy & refreshing, this ginger fizz includes Seedlip 'Spice', an aromatic non-alcoholic spirit.

**Rooibus Faux Sangria** 10

Seedlip 'Garden' – Blueberry Rooibus Tea – Orange Juice – Berries

This fruit-forward sipper features Seedlip 'Garden', a herbal & floral non-alcoholic spirit.

**Hibiscus Collins** 14

Sauza Blue Tequila – Cointreau – Lime – Hibiscus – Soda

A refreshing & tropical highball.

**Elderflower Spritz** 20

St. Germain Elderflower Liqueur – Fino Sherry – Sparkling Wine – Soda – Cucumber

A floral & vegetal spritz perfect for any occasion.