

FAIRMONT ROYAL YORK

BANQUET MENU





EXECUTIVE CHEF, PAUL SHEWCHUK

For 95 years, Fairmont Royal York has stood as the social epicentre of Toronto. From hosting esteemed dignitaries and heads of state, to royal families and world-renowned entertainers, Fairmont Royal York is a storied hotel and the esteemed place of occasion for your conferences, meetings, and grand social events. We proudly welcome you and await the opportunity to turn moments into memories for our valued guests.

Fairmont Royal York Champions Sustainability in North America

Fairmont Royal York’s sustainability initiatives are laying the groundwork for luxury hotels in Canada. Cultivating a menu inspired by the rich and lush farmlands of Ontario, our Executive Chef Paul Shewchuk partners with 100km Radius Foods to ensure our fresh produce is locally and ethically sourced, contributing to the greater ecosystem of our vendors and the optimal health of our guests.

Exemplified in Chef’s sustainable leadership is his innovative Preserved Tomato Tartare, a dish that exemplifies the rich flavours and textures of our province’s bountiful harvest, devised with expert craftsmanship and refined presentation for our guests.

In 2023, Fairmont Royal York achieved the esteemed Zero Carbon Building — Performance Standard(TM) certification by the Canada Green Building Council, recognizing our hotel as a North American leader in sustainability. A steward for our local community, Fairmont Royal York is the first heritage hotel to introduce our rooftop garden and apiary, housing over 500,000 honeybees and we share the fresh honey with guests in our Fairmont Gold Lounge and in our guestroom amenities.

Through inspiring connections and vibrant events, we look forward to welcoming you to Fairmont Royal York.

BREAKFAST	BREAKS	LUNCH
RECEPTION	DINNER	BAR



BREAKFAST



BREAKFAST

When the sun rises to gently greet the day, a new chapter has begun.

*Hearty grains, fresh fruit and elevated comfort classics awaken the senses,
one delicious bite at a time—it's going to be a great day and it's yours for the taking.*



BREAKFAST

BREAKS

LUNCH

RECEPTION

DINNER

BAR

BREAKFAST BUFFET

All breakfasts are served with a selection of chilled juices, freshly brewed regular and decaffeinated coffee and Lot 35 Teas.

Our breakfast buffets are designed for a minimum of 25 guests. For events with fewer than 25 guests, an additional labour charge of \$300 will be applied.

All pricing is per person.

CONTINENTAL | 46

Seasonal Fruit and Berry Salad
Greek Yogurt, Pumpkin Seed Granola
Assorted Mini Muffins, Croissants –
Almond, Butter and Chocolate
Preserves and Butter

HEALTHY MORNING | 56

Seasonal Fruit and Berry Salad
Greek Yogurt, Pumpkin Seed Granola
Bran Muffins, White and Multigrain Bread
Steel Cut Oatmeal, Maple Syrup,
Brown Sugar, Dried Fruit Mix
Egg White, Mushroom, Spinach
and Goat Cheese Strata
Ontario Chicken Apple Sausage
Thyme Roasted Sweet Potatoes

THE HEALTHIER SIDE | 62

Assorted Danish Pastries, Croissants,
Pain au Chocolat
Mini Bagels, Sourdough, White
and Multigrain Bread
Butter, Marmalade, Preserves
and Honey
Plain Cream Cheese, Fine Herbs and
Garlic Cream Cheese
Seasonal Sliced Fruit and Berries
Super Green Smoothie
Vegan Chia Muesli
Vegan Coconut and Quinoa Porridge
Egg White Frittata with Heirloom
Tomatoes, Basil, Olive Oil
Sweet Potato, Onion and Pepper Hash
Ontario Chicken Apple Sausage

ROYAL YORK BREAKFAST | 56

Seasonal Fruit and Berry Salad
Greek Yogurt, Pumpkin Seed Granola
Assorted Mini Muffins,
Croissants - Almond, Butter
and Chocolate
Preserves and Butter
Smoked Ontario Bacon
Scrambled Eggs with Chives
Herb Roasted Potatoes
Sautéed Button Mushrooms



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All pricing is per person.

SOUTH OF THE BORDER | 65

Seasonal Sliced Fruit and Berries

BUILD YOUR OWN BREAKFAST BURRITO:

Flour Tortillas

Scrambled Eggs

Chorizo

Ontario Chicken Apple Sausage

Smoked Ontario Bacon

Applewood Smoked Cheddar

Sour Cream

Pico de Gallo

Pickled Jalapeños

Guacamole

Diced Potatoes with Bell Pepper
and Sautéed Onions

THE APIARY | 65

Pollen and Protein Berry Smoothie

Fresh Doughnut Bites

Honey Glazed Almond Croissants, Croissants

Blueberry Honey Crunch Muffin

Whipped Sweet Butter and Jam

Sliced Fresh Fruit and Berries

Scrambled Eggs with Chives

Smoked Ontario Bacon

Ontario Chicken Apple Sausage

Roast Breakfast Potato, Charred Pepper and
Caramelized Onion Hash

BREAKFAST BUFFET ENHANCEMENTS

These items are exclusive additions to our Breakfast Buffets,
not for à la carte ordering.

Individual Strawberry, Banana and Yogurt
Smoothie | 12

Individual Coconut and Mango Smoothie | 12

Seasonal Whole Fruit | 10

Seasonal Sliced Fruit and Berries | 14

Bagels, Cream Cheese and Preserves | 11

Ontario Pork Sausage | 11

Spicy Plant Sausage | 10

Ontario Chicken Apple Sausage | 11

Smoked Ontario Bacon | 11

Hash Brown Patties | 9

Fire Roasted Pepper and Goat Cheese Frittata | 12

Steel Cut Oatmeal, Maple Syrup, Brown Sugar,
Dried Fruit Mix | 10

Waffles, Berry Compote, Maple Syrup | 12



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PLATED BREAKFAST À LA CARTE

Plated breakfasts are served with a selection of chilled juices, freshly brewed regular and decaffeinated coffee and Lot 35 Teas. For events with fewer than 25 guests, an additional labour charge of \$200 will be applied. All pricing is per person.

CHOICE OF PRE-SET AND MAIN

PRE-SET

Assorted Pastries, Mini Muffins, Croissants
Preserves and Butter
Seasonal Fruit and Berry Salad

ALL PLATED MAINS | 54

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

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

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





BREAKFAST

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BREAKFAST TO GO

Our Breakfast On The Run is designed for a minimum of 25 guests. For events with fewer than 25 guests, an additional labour charge of \$300 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 | 52

Apple

Bran Muffin

SELECT ONE

Flow Water

Individual Bottled Juice

Freshly Brewed Regular and Decaffeinated Coffee
and Lot 35 Teas

SELECT ONE

Honey Ham and Swiss Cheese Croissant

Roasted Tomato, Spinach and
Cheddar English Muffin Sandwich



BRUNCH

What is brunch without maple syrup?

Come ready to indulge and taste the best that the land of the maple leaf has to offer.



BREAKFAST

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BRUNCH

Brunch is served with a selection of chilled juices, freshly brewed regular and decaffeinated coffee and Lot 35 Teas.

Our brunch buffet is designed for a minimum of 50 guests. For events with fewer than 50 guests, an additional labour charge of \$300 will be applied. All pricing is per person.

BRUNCH | 105

PASTRIES

Assorted Fruit Danish Pastries
Croissant and Pain au Chocolat
White and Multigrain Breads
Whipped Butter
Fruit Marmalade, Preserves, Honey
Plain, Herb and Garlic Cream Cheese
Two Seasonal Juices

SELECT TWO

Seasonal Sliced Fruit and Berries
Greek Yogurt, Berry and Granola Parfait
Banana and Bircher Muesli
Vegan Coconut, Mango, Chia Muesli

EUROPEAN COUNTER

Smoked Salmon and Accompaniments,
Capers, Pickled Shallot,
Boiled Eggs, Cornichons
Four Ontario Cheese Selection,
Crackers, Grissini, Baguette, Grapes,
Marinated Olives, Apricot Compote

BREAKFAST MARKET

SELECT TWO

Home Fries, Cheese, Bacon, Green Onion Skillet
Sweet Potato, Feta, Rosemary, Caramelized
Onion Quiche
Brioche French Toast, Candied Walnuts,
Berry Compote
Country Pork Sausage, Crispy Bacon
Steel Cut Oatmeal, Brown Sugar, Raisins,
Cinnamon, Pecans, Agave Syrup

ADDITIONS

Your Eggs, Just The Way You Like It | 18

Chef attendant required at an additional \$175 per chef
per 50 guests.

Whole Free-Range Eggs and Egg Whites
Tomato, Onion, Scallions, Ham,
Mushrooms, Cheddar Cheese, Spinach
Accompaniments: Crushed Avocado,
Pico de Gallo, Pickled Red Onion

FROM THE GARDEN

Iceberg Wedge, Tomato, Blue Cheese, Bacon,
Quinoa Pangrattato, Pink Peppercorn Ranch
Quinoa, Avocado, Grilled Corn Salad,
Arugula and Frisée, Lemon Dressing

ENTRÉES

SELECT ONE

Pan Steelhead Trout, Tarragon Velouté,
Colcannon Potato with Shaved Brussels Sprout
Lightly Smoked Chicken, Double Smoked Ontario
Bacon, Wild Mushroom, Hunter Sauce

ADDITIONS

Carving Station | 30

Chef attendant required at an additional \$175 per chef per 25 guests.
Prime Rib, Natural Jus, Yorkshire Pudding

DESSERT

Yuzu Meringue Tart
Manjari Chocolate Brownie
Vanilla Cheesecake
Chocolate Truffle Cake
Strawberry Tart
Assorted French Macaron



BREAKS



BREAKS

*Our Breaks menu signals the arrival of a momentary indulgence
and a sweet escape from the routine.*

*Let the mind wander and the palate savour, with options ranging from
childhood-dreams-come-true Candy Store to healthful smoothies, juices and mezze platters.*

Whether it's the boardroom or dance floor, return energized and unstoppable.



BREAKFAST

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THEMED BREAKS

All themed breaks are served with freshly brewed regular and decaffeinated coffee and Lot 35 Teas. Our themed breaks are designed for a minimum of 25 guests. For events with fewer than 25 guests, an additional labour charge of \$300 will be applied. All pricing is per person.

HEALTH BREAK | 36

Seasonal Whole Fruit

Greek Yogurt, Pumpkin Seed Granola,
Mixed Berries

Strawberry, Banana and Yogurt Smoothie
Coconut and Mango Smoothie

JUICE BAR | 38

Fresh Squeezed Juices:

Apple, Cucumber, Kale, Swiss Chard

Carrot, Sweet Potato, Lemon, Apple,
Fresh Turmeric

Pear, Beet, Apple, Ginger, Lemon

Infused Water

COOKIE SHOP | 34

Chocolate Chip

Shortbreads

Oatmeal and Raisin

Biscotti

MEZZE | 36

Hummus, Baba Ghanoush, Red Pepper Dip

Pita Chips, Marinated Olives, Pepperoncini

CHIPS AND "CORN" | 34

Smoked BBQ Kettle Chips

Sea Salt Kettle Chips

Cheddar and Chili Spiced Popcorn

Corn Tortilla Chips, Pico de Gallo

DONUTS | 34

Assorted Donuts

Cinnamon Sugar Churros,
Spicy Chocolate Dip

POPCORN BAR | 34

Plain Butter

Ketchup

Dill Pickle

Jalapeño Cheddar

Maple Peanut Butter

Chocolate

CANDY STORE | 35

Red and Black Licorice

Chocolate Covered Raisins

Sour Peaches

Gummy Worms

Caramel Popcorn

Jelly Beans

Smarties

ROYAL SWEETS | 36

Traditional Scones

Vanilla Cream, Jam and Marmalade

Vanilla Shortbread

Chocolate Biscuit Cake

Lamingtons

Royal York 1929 Coconut Macaroons



BREAKFAST

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À LA CARTE BREAK OFFERINGS

FROM THE BAKERY | 80

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

Assorted Croissants

Assorted Muffins

Assorted Cookies

Royal York 1929 Coconut Macaroons

White Chocolate Walnut Brownies

Dark Chocolate Brownies

Classic Maple Butter Tarts

Limoncello Meringue Tarts

Housemade Granola Bars | *Additional 4*

FROM THE PANTRY

Serves 8-10 people | 24 per bowl

BBQ Chips

Sea Salt Chips

Dill Pickle Chips

Butter Popcorn

Jalapeño Cheddar Popcorn

Serves 8-10 people | 55 per bowl

Trail Mix

Serves 8-10 people | 35 per bowl

House Fried Corn Tortilla and Tajin
Pico de Gallo

House Made Tahini Hummus
Sumac and Sea Salt Pita Chips

BREAK ENHANCEMENTS

These items are exclusively offered as Break enhancements and designed for a minimum order of 12 guests. All pricing is per person.

Artisan Charcuterie Board | 36

Locally Cured Meats, Canadian Cheeses,
Mustard Chutney, Pickled Vegetables, Baguette

Artisan Cheese Board | 21

Local Small Producer Cheeses, Chutney,
Grapes, Baguette

Artisan Meat Board | 21

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

Whole Fruit | 10

Seasonal Sliced Fruit and Berries | 14

Vegetable Crudités | 24

Seasonal Fresh Vegetables,
Hummus and Buttermilk Ranch



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À LA CARTE BREAK OFFERINGS

BEVERAGE OFFERINGS

Based on Guarantee Guest Count.

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

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

Individual House-made Strawberry
Banana and Yogurt Smoothie | 12

Individual House-made Coconut
and Mango Smoothie | 12

Freshly Brewed Sweetened Iced Tea
with Lemon | 11

Royal York Lemonade | 12

Based on Consumption.

Individual Bottled Juices | 10

Soft Drinks | 9

Lark Sparkling Spring Water | 10

Lark Still Spring Water | 10

Flow Water | 10





LUNCH



LUNCH

*Just as each neighborhood of Toronto enjoys its own vibrant atmosphere,
each day of the week presents new possibilities.*

*Throughout the week, lunches draw inspiration from Spadina Avenue's multicultural flair,
St. Clair's verdant serenity, the herbaceous energy of Little Italy,
the Toronto waterfront's elegance and the diverse zest of The Junction.
Plated lunches boast an array of beloved classics.*



BREAKFAST

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LUNCH BUFFET

All lunch buffets are served with fresh bread and butter (with exception of The Junction), freshly brewed regular and decaffeinated coffee and Lot 35 Teas. Our lunch buffets are designed for a minimum of 25 guests. For events with fewer than 25 guests, an additional labour charge of \$300 will be applied. All pricing is per person.

MONDAY

COLLEGE STREET WEST LITTLE ITALY | 84

92 when Buffet of the Day is not selected

Antipasti

Caprese, Tomato, Red Onion, Fior di Latte, Basil Dressing

Panzanella Salad, Arugula, Charred Bread, Tomato, Cucumber, Red Onion, Pesto, Balsamic Glaze

Campanelle Pasta Salad, Sundried Tomato, Spinach, Pecorino, Creamy Basil Pesto

Caesar Salad, Parmesan, Herb Pangrattato, Caesar Dressing

Soup

Royal York Seasonal Soup

or

Tuscan White Bean Soup, Truffle Oil,
Herb Focaccia Croutons | *Additional 4*

Mains

Roasted Bass, Cannellini Bean and Pepper Ragout, Olive-Caper Tapenade

Citrus-Garlic Rotisserie Style Chicken Supreme, Rosemary Jus

Potato Gnocchi, Roasted Peppers, Mushrooms, Semi-Dried Tomato

Spinach and Ricotta Cannelloni, Fried Garlic Tomato Sugo, Parmesan

Marinated Artichoke, Tomato, Olive, Goat Cheese Flatbread

Dessert

Pistachio Cannoli

Tiramisu

Limoncello Meringue Tarts

Seasonal Fruit Salad, Vanilla Syrup

TUESDAY

FRONT STREET 1976 | 84

92 when Buffet of the Day is not selected

Salad

Baby Spinach, Cranberries, Candied Pecans, Blue Cheese

Celery Root Remoulade Salad with Sliced Apples, Toasted Walnuts,
Pickled Raisins

Creamy Potato Salad with Bacon, Capers, Herbs, Pommery Mustard, Eggs

Three Bean Salad, Corn, Peppers, Red Onion, Green Goddess Dressing

Two Cured Meats and Two Ontario Cheeses, House Preserves, Crostini

Soup

Royal York Seasonal Soup

or

Mushroom Bisque with Truffle Essence | *Additional 5*

Mains

Pan-Seared Salmon with Maple Mustard Glaze, Lemon Butter Velouté

Spice-Rubbed Alberta Flat Iron, Niagara Merlot Jus

Herb Roasted New Potatoes, Fennel Pollen

Thyme and Maple Roasted Baby Carrots and Spiced Green Beans

Dessert

Strawberry Short Cake

Quebec Cream Puffs

Classic Maple Butter Tart

Nanaimo Texture Cake



BREAKFAST

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LUNCH BUFFET CONTINUED

WEDNESDAY

SPADINA - INTERNATIONAL MARKET | 84

92 when Buffet of the Day is not selected

Salad

Vermicelli, Charred Peppers, Red Onion, Cashew Chili Crunch, Lime and Mint Vinaigrette

Rainbow Thai Salad, Cabbage, Carrot, Kale, Cilantro, Crushed Peanuts, Thai Dressing

Baby Greens, Mango, Bell Pepper, Mint, Sesame, Ginger Vinaigrette

Soup

Royal York Seasonal Soup

or

Carrot, Ginger and Coconut Soup | *Additional 4*

Main

Massaman Beef, Potato, Green Cardamom

Butter Chicken, Tomato, Cream, Yogurt

Green Vegetable Curry, Eggplant, Carrot, Zucchini, Mini Corn

Jasmine Rice, Scallions

Buttered Naan

Dessert

Mango Sago

Pandan Panna Cotta

Pumpkin Custard Tart

THURSDAY

SOUTHWEST ST. CLAIR | 84

92 when Buffet of the Day is not selected

Salad

Southwestern Chicken Salad, Tomato, Turtle Beans, Cilantro Lime Dressing

Quinoa, Avocado and Grilled Corn Salad, Pico de Gallo

Chorizo and Sweet Potato Salad, Cilantro, Smoked Paprika Vinaigrette

Chopped Salad Southwest Style, Romaine, Cherry Tomato, Red Onion, Radish, Corn Pepitas, Crumbled Cotija, Tortilla Strips, Avocado Lime Dressing

Pico de Gallo, Guacamole, Corn Chips

Soup

Royal York Seasonal Soup

or

Tortilla Soup, Mildly Spiced Tomato, Pasilla Pepper with

Tortilla Chips | *Additional 4*

Main

Roasted Salmon, Grilled Pineapple and Mango Salsa, Chipotle-Lime Velouté

Carne Asada Marinated and Char-Grilled Flank Steak, Pickled Onions

Michoacán Style Grilled Zucchini, Onions and Peppers

Arroz Mojado, Black Bean Rice

Dessert

Lemon Cream Meringue Pie

Creamy Caramel Flan

Churros, Dulce de Leche

Tropical Fruit Salad, Guava Lime Dressing



BREAKFAST

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LUNCH BUFFET CONTINUED

FRIDAY

THE JUNCTION | 84

92 when Buffet of the Day is not selected

Soup

Royal York Seasonal Soup

or

Roasted Smoked Tomato Soup | *Additional 4*

Salad

Greek Salad, Kalamata, Feta, Cucumber, Tomato,
Oregano Dressing

Quinoa Salad, Peppers, Cucumbers, Pickled Red Onions,
Edamame, Toasted Almonds, Goat Cheese

Pasta Salad, Adobo Chicken, Jalapeños, Sweet Corn,
Chipotle Dressing

Artisan Greens, Shaved Seasonal Vegetables,
Sherry Vinaigrette Dressing

ENHANCEMENTS TO ABOVE SALADS

Chicken | *Additional 14*

Shrimp | *Additional 16*

Flat Iron Steak (4 oz) to any Salad | *Additional 22*

Side Crushed Avocado, Cilantro, Lime | *Additional 8*

Sandwiches

SELECT THREE

Spinach Tortilla Falafel Wrap, Heirloom Tomato, Pickled Red Onion,
Shaved Lettuce, Tahini Spread

Smoked Salmon, Herb Cream Cheese, Pickled Red Onion,
Picante Greens, Radish, Rye Bread

Pesto Turkey Club, Tomato Jam, Bacon, Avocado, Basil Aioli,
Gruyère Cheese, Ciabatta

Slow Roast Beef Sandwich, Smoked Cheddar, Horseradish Aioli,
Caramelized Onion and Mushroom Marmalade, Baguette

Dessert

White Chocolate Walnut Brownies

Vanilla Cheesecake

Strawberry Panna Cotta

LUNCH BUFFET DESSERT ENHANCEMENTS

Add Fruit Skewer with Mint Yogurt Dip | 13

Add Fruit Salad | 9



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PLATED LUNCH

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

Our lunches are designed for a minimum of three courses and must include a Main. We will accommodate up to three choices of Mains – two proteins and one vegetarian option.

The highest priced main will apply for the per person charge. For events with fewer than 25 guests, an additional labour charge of \$200 per meal period will be applied. All pricing is per person.

SOUP | 21

Split Pea Soup

Ham Hock, Truffle Oil and
Herb Focaccia Croutons

Roasted Smoked Tomato

Herb Marinated Tomatoes,
Tomato Jam

Mushroom Bisque

Roasted Mushroom Marmalade,
Truffle Oil

Butternut Squash Bisque

Squash Hash, Maple Caviar

Celery Root Soup

Celery Root and Roasted Walnut Hash,
Pulled Duck Confit, Fried Bread, Herbs

SALAD | 23

Caesar Salad

Romaine, Smoked Ontario Bacon, Croutons,
Parmesan, Creamy Caesar Dressing

Quinoa Tabbouleh

Cherry Tomato, Pomegranate, Frisée,
Arugula, Banyul's Vinaigrette

Kale and Romaine Salad

Parmesan, Cherry Tomato, Cucumber,
Lemon Vinaigrette

Iceberg Wedge

Tomato, Blue Cheese, Bacon,
Everything Bagel Seasoning
Panagratatto, Pink Peppercorn Ranch

Organic Lettuce

Shaved Seasonal Vegetables,
Toasted Pecans, Aged Sherry Vinaigrette

Tomato and Watermelon Salad*

Feta, Olives, Basil, Arugula,
Toasted Pumpkin Seeds, Agave Vinaigrette

*Seasonal - May 1 to September 20

MAIN

Wild Mushroom-Stuffed Chicken Breast | 72

Quinoa, Blistered Cherry Tomato, Green Asparagus*,
Black Olive Jus

Grilled Salmon | 72

Sofritto Fregola, Cauliflower and Potato Purée,
Green Asparagus*, Lemon Butter Velouté

Maple and Mustard Glazed Steelhead | 70

Squash Purée, Haricot Verts, Mushroom and
Spinach Fricassé, Brown Butter Velouté

5oz Beef Flat Iron Steak | 74

Green Onion Potato Purée, Oven-Roasted Tomato,
Spiced Haricot Verts, Chimichurri Jus

Eggplant Parmesan | 64

Tomato Marinara, Ratatouille, Black Olive,
Arugula and Fennel

Mushroom Ravioli | 66

Sautéed Mushrooms, Gorgonzola Cream, Walnuts,
Herb Pangrattato

*Please Note: Asparagus is only available May 25 to September 20
and will be changed to Green Beans for the other months of
the year.



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PLATED LUNCH CONTINUED

DESSERT | 21

Bourbon Vanilla Cheesecake

Cherry Glazed Fromage Blanc Dome,
Surrounded by Crème Brûlée, Mixed Berry Compote

Strawberry Shortcake

Chiffon Sponge, Cream Cheese Mousse, Vanilla Chantilly,
Strawberry Jam, Sablé Breton

Flourless 54% Dark Chocolate Cake

Flourless Sponge, Chocolate Mousse, Strawberry Compote,
Mascarpone Chantilly

Red Velvet

Beetroot Sponge, Cream Cheese Mousse, Velvet Crumble





RECEPTION



RECEPTION

*The clink of Champagne flutes, the inviting waltz of the dance floor.
Fairmont Royal York has been a celebrated place of occasion since 1929,
inviting moments that create nights to remember. Allow us to wow your guests,
while you work the crowd, effortlessly as always.*



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CANAPES + APPETIZERS

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

CHILLED CANAPÉS | 82

Beef Carpaccio and Whipped Goat
Cheese Croutons
Balsamic Reduction

Smoked Salmon Wrapped Steamed Shrimp
Saffron Aioli

Mini Blini
Smoked Salmon and Crème Fraîche

Beef Tartare Cones, Truffle Aioli | *Additional 8*

Tuna Tartare Cones, Avocado,
Tajin | *Additional 6*

CHILLED VEGETARIAN | 82

Vietnamese Vegetarian Rice Paper Roll
Five Spices Marinade

Caprese Salad on Bamboo Skewers

Roasted Fennel and White Beans Bruschetta

Tomato and Olive Bruschetta
Parmesan, Basil, Crostini

Tomato Tartare Cones
Roasted Garlic Aioli | *Additional 8*

HOT CANAPÉS | 84

Mini Crab Croquettes
Sriracha Aioli

Jamaican Beef Empanadas
Curry Aioli

Mini Smoked Duck Tourtière

24 Hour Pork Belly
Cauliflower, Blue Cheese | *Additional 6*

Curry Chicken Croquettes
Black Pepper Dip | *Additional 6*

HOT VEGETARIAN | 83

Spanakopita

Mini Vegetable Samosa
Tamarind Chutney

Vegetable Spring Roll
Sweet and Sour Thai Chili Sauce

Mini Vegetable Tourtière

Chickpea Fritters
Curry Aioli | *Additional 5*

Parmesan Polenta
Mushroom Marmalade | *Additional 5*

Truffle and Béchamel Mac and
Cheese Bites | *Additional 5*

SLIDERS | 95

All-Canadian Beef
Pickle, Bacon, Cheddar, Garlic Aioli

Pulled Pork
Bourbon BBQ Sauce, Coleslaw

Buttermilk Fried Chicken
Sriracha Aioli, Dill Pickle

Chickpea Fritters
Cilantro Mayonnaise, Tomato Jam

DRY SNACKS

Serves 8-10 people | 24 per bowl

BBQ Chips

Sea Salt Chips

Dill Pickle Chips

Butter Popcorn

Jalapeño Cheddar Popcorn

Serves 8-10 people | 55 per bowl

Trail Mix

Serves 8-10 people | 35 per bowl

House Fried Corn Tortilla and Tajin
Pico de Gallo

House Made Tahini Hummus
Sumac and Sea Salt Pita Chips



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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 three other Reception items. Chef attendant optional at an additional \$175 per chef, minimum 3 hours. All pricing is per person.

CHEESE BAR DISPLAY | 34

Three Canadian Cheese
Two International Cheese
House Preserve, Chutneys, Dried Fruits,
Grapes, Olives
Selection of Grilled Breads,
Crostini, Grissini
Add Selection of Three Locally
Cured Meats | *Additional 15*

FRESH AND CRISP VEGETABLE DISPLAY | 36

Asparagus, Endive, Celery, Carrots,
Cherry Tomato, Cucumber,
Romaine Spear, Radish, Cauliflower
Buttermilk Ranch, Hummus,
Piquillo Pepper Aioli, Tzatziki

MIDDLE EASTERN MEZZE | 36

Hummus, Baba Ghanoush,
Beetroot Mutabal
Dolmas, Tabbouleh, Marinated Olives
Marinated Eggplant,
Parsley, Lemon Vinaigrette
Grilled Zucchini, Charred Peppers
Lavash, Grilled Pita, Crostini

ANTIPASTI BAR DISPLAY | 38

Marinated Green and Black Olives,
Grilled Artichoke Hearts
Wild Mushroom Conserva,
Grilled Asparagus, Lemon Gremolata
Soppressata, Salami, Prosciutto Ham
Selection of Cheeses
Hummus, Whipped Ricotta with Chilies
and Truffle, Black Olive Tapenade
Focaccia Crostini, Flatbread, Pita Chips,
Grilled Bread

INDIVIDUAL SALAD SENSATION

Maximum 350 people | If greater than
350 people, items will be in large bowls

SELECT THREE | 30

SELECT FOUR | 36

Kale, Raisins, Crispy Quinoa,
Toasted Almonds,
Champagne Vinaigrette
Hearts Of Romaine, Garlic Croutons,
Shaved Parmesan, Caesar Dressing
Spinach, Pears, Candied Pecans,
Goat Cheese, Sherry Vinaigrette
Iceberg Lettuce, Local Blue Cheese,
Smoked Ontario Bacon, Cherry Tomato,
Ranch Dressing



BREAKFAST

BREAKS

LUNCH

RECEPTION

DINNER

BAR

RECEPTION STATIONS CONTINUED

BURRATA AND MOZZARELLA STATION | 45

Burratini, Smoke Mozzarella,
Herb Bocconini, Truffle Burratini

Kalamata Olives Tapenade, Semi Dried
Tomatoes, Basil Pesto, Heirloom
Tomatoes, Agro Dolce Vine Tomatoes,
Fresh Rooftop Micro Herbs, Arugula,
Grilled Bread, Crostini, EVOO, Maldon Salt

CHOWDER BAR | 36

Served with Goldfish Crackers,
Oyster Crackers and Crostini

Traditional East Coast White
Clam Chowder

Manhattan Red Chowder with Chili
Roasted Corn Chowder and Cilantro

THE ULTIMATE NACHO BAR | 34

Tortilla Chips, Blue Corn Chips

Grilled Chicken Breast, Pulled Pork,
Spiced Tofu

Black Beans, Refried Beans

Cheddar Cheese Sauce,
Pepper Jack Cheese Sauce

Olives, Shredded Lettuce, Diced Tomato,
Cilantro, Jalapeños, Sour Cream

QUEBEC CHEESE CURD AND ONTARIO CHEDDAR MAC AND CHEESE STATION | 36

SELECT THREE

Fogo Island Shrimp

Kimchee, Gruyère and Herb Pangrattato

Mushrooms and Spinach with
Blue Cheese Crumble

Chorizo and Spicy Peppers

TACO CITY | 38

Tacos and Tostadas

Corn Tortilla

Tortilla Chips, Lime Wedges,
Pico de Gallo, Cilantro, Cholula Sauce,
Guacamole, Jalapeños, Cilantro,
Sour Cream, Cotija

SELECT THREE

Pork "Al Pastor" with Grilled Pineapple
Carna Asado Grilled Beef with Rooftop
Herb Salsa Verde

Shrimp Tostadas with Adobo Sauce
Fried Cauliflower with Adobo Spice
BBQ Jackfruit, Mango Salsa

Additional Selection | 8



BREAKFAST

BREAKS

LUNCH

RECEPTION

DINNER

BAR

RECEPTION STATIONS CONTINUED

POUTINERIE STATION | 38

Double Coated Fries, Tater Tots,
Sweet Potato Fries

SELECT TWO

Classic Gravy

Makhani Gravy

Cheese Sauce

Additional Sauce | 5

Fresh Cheese Curds, Cilantro Crema, Scallions,
Diced Tomatoes, Sour Cream, Fried Onions,
Pickled Jalapeños, Bacon Bits

Braised Beef and Mushrooms | *Additional 8*

Fried Porchetta | *Additional 6*

Vadouvan and Chill Tossed Fried Tofu | *Additional 5*

Montreal Smoked Meat | *Additional 7*

RISOTTO LIVE STATION | 45

Seasonal Risotto finished in a Parmesan Wheel
minimum 100 people. Chef attendant required at
an additional \$175 per chef, minimum 3 hours,
per station. All pricing is per person.

VEGETARIAN

SELECT ONE

Milanese Risotto, Saffron, White Vermouth

Porcini and Cultivated Mushrooms,
Truffle, Parsley

NON-VEGETARIAN

SELECT ONE

Roasted Chicken, King Oyster Mushroom,
Thyme and Rosemary

Pork Ragout, Parmesan, Italian Five Spice,
Chives, Truffle | *Additional 5*

Additional Selection | 5

CHICKEN WINGS STATION | 84

Price noted below are per dozen.
A minimum order of two dozen per order is required.

MIX AND MATCH

SELECT YOUR MEAT

Classic Chicken Wings

Breaded Chicken Wings

SELECT YOUR SAUCE FOR EACH MEAT

BBQ Sauce

Smoky Hot

Honey Garlic

Carrot and Celery Sticks,

Pink Peppercorn Ranch, Blue Cheese Dip



BREAKFAST

BREAKS

LUNCH

RECEPTION

DINNER

BAR

RECEPTION STATIONS CONTINUED

BUBBLE AND SQUEAK | 39

Cheese Fondue and Cheese Curd Station

Classic Cheese Fondue, Applewood Smoked Cheddar Fondue

Baguette, Bread Stock, Gherkins, Potato, Seasonal Vegetables, Cured Meats, Pickled Pearl Onions, Cheese Curds

CURRY BAR | 38

Jasmine Rice, Cilantro, Scallion, Limes, Naan, Poppadum

SELECT TWO

Red Curry Chicken, Onions, Broccoli, Cashew, Coconut Curry

Peanut Curry Beef, Bell Pepper, Spinach

Green Curry Prawns, Thai Basil, Bamboo Shoots, Coriander, Lime Leaf

Thai Golden Vegetable Curry, Tofu, Potato, Sweet Peppers, Carrots

FLATBREAD STATION | 38**SELECT THREE****All That Pepperoni!!!**

Loaded Enzo Pepperoni, Mozzarella, Marinara Sauce

Bang Bang the Boogie Deluxe

Lamb, Artichoke, Cure Tomato, Red Onion, Oregano, Feta, Spicy Tomato Sauce

That's So In!! Veggie

Peppers, Onions, Mushroom, Artichoke, San Marzano Tomato Sauce, Basil

Honey, I'm Fermented

House-Fermented Chili Honey, Spicy Soppressata, Gorgonzola, Charred Scallions, Toasted Sesame Seeds

The Forager

Roasted Mushrooms, Caramelized Onions, Goat Cheese, Truffle Béchamel

Midnight Margherita

San Marzano Tomato Sauce, Fior di Latte, Basil, Calabrian Chili

BUILD YOUR OWN BAO BAR | 38

Tonkatsu Pork Belly

Crisp Fried Chicken

Gochujang Fried Tofu

Kimchi, Julienne Daikon, Bao Sauce, Scallions, Sesame, Sriracha Mayo, Pickled Carrots, Cucumber, Wakame Salad

GYOZA AND DIM SUM BAR

Five pieces per guest | 36

Eight pieces per guest | 42

Braised Pork Steam Bun

Vegetable Gyoza

Shrimp Har Gow

Shrimp and Vegetable Siumai

Soy Sauce, Green Tea Chili Sauce, Ponzu, Sambal, Rooster Booster, Sesame, Garlic-Chili Black Vinegar Sauce, Spicy Tomato Dipper



BREAKFAST

BREAKS

LUNCH

RECEPTION

DINNER

BAR

RECEPTION STATIONS CONTINUED

SEAFOOD STATION

From Coast to Coast, our local suppliers select the freshest and highest quality products. All seafood served is sustainable.

We cook all our seafood with no additives to preserve the natural flavour and quality of the product.

Recommended portion of 6-8 pieces per guest.

ADD YOUR FAVOURITES

Lobster Tail (3 oz) | 30 per piece

Oysters | 8 per piece

Crab Claw | 12 per piece

Shrimp 16/20, 5 pieces | 18 per portion

Mussels (¼ lb) | 9 per portion

Clams (¼ lb) | 12 per portion

ACCOMPANIMENTS

Lemon and Lime Wedges

Mignonettes

Cocktail Sauce

Marie Rosé Sauce

Tabasco, Horseradish

SUSHI DISPLAY | 105 per dozen

Price noted below are per dozen.

A minimum order of two dozen per order is required.

ACCOMPANIMENTS

Wasabi, Pickled Ginger, Soy Sauce

Avocado Roll

Fresh Avocado, Sushi Rice, Nori

California Roll

Crab Stick, Masago Roe, Avocado, Cucumber, Sushi Rice, Nori

Vegetarian Roll

Cucumber, Carrot, Red Pepper, Avocado, Sushi Rice, Nori

Salmon Roll

Atlantic Salmon, Cucumber, Sushi Rice, Nori, Sesame Seeds

Spicy Tuna Roll

Red Tuna, Cucumber, Tempura-Bits, Dynamite Sauce, Sushi Rice, Nori, Sesame Seeds

Spicy Shrimp Roll

Shrimp, Cucumber, Tempura-Bits, Dynamite Sauce, Sushi Rice, Nori

GET SHUCKED DISPLAY | 800 per 100 oysters

Oyster Market

CLASSIC ACCOMPANIMENTS

Lemon Wedges

Fresh Horseradish

Hot Sauce

Seasonal Accompaniments

RECEPTION ENHANCEMENTS

Vegetable Crudité | 24 per person

Seasonal Fresh Vegetables, Hummus and Buttermilk Ranch

House Smoked Steelhead Trout | 38 per person

Capers, Pickled Red Onions, Lemon, Baguette

Chilled Jumbo Shrimp | 98 per dozen

Remoulade, Cocktail Sauce and Lemon Wedges

Shucked East Coast Oysters | 98 per dozen

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



BREAKFAST

BREAKS

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RECEPTION

DINNER

BAR

CARVING STATIONS

Chef attendant required at an additional \$175 per chef, minimum 3 hours.

Carving Stations are exclusively to be ordered in conjunction with a Dinner Buffet or minimum of three other Reception Items. All pricing is per station.

Beef Prime Rib | 1095

Serves 25 guests

Café de Paris Sauce, Soft Rolls, Kozlik's Mustard, Horseradish Cream, Sea Salt

Slow Roast Porchetta | 885

Serves 30 guests

Chimichurri, Mini Ciabatta, Celeriac Remoulade

Herbed Roasted Lamb Leg | 850

Serves 20 guests

Mint Herb Gremolata, Pomme Purée, Natural Jus

Whole Roasted Beef Tenderloin | 875

Serves 20 guests

Truffle Jus, Béarnaise, Pomme Purée, Mushroom Ragout

Whole Roasted California Cut Striploin (Carved) | 875

Serves 20 guests

Bourbon BBQ Jus, Fred's Cheesy Garlic Pull Apart Breads, Horseradish Mustard

Smoked BBQ Brisket | 895

Serves 20 guests

Whiskey BBQ Sauce, Assorted Mustards, Horseradish Cream, Pickles, Coleslaw, Jalapeño, Ontario Cheddar Corn Bread

Maple Cured and Smoked Salmon | 775

Serves 20 guests

Dill Hollandaise, Fennel and Citrus Salad, Saffron Fregola

Lemon and Rosemary Spatchcock Chicken | 725

Serves 20 guests

Salsa Verde, Chicken Jus, Jalapeño and Ontario Cheddar Corn Bread

Coffee Rubbed Whole Ontario Beef Hip | 3200

Serves 100 guests

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

Roasted Whole Cauliflower Carvery | 25 per person

Serves 20 guests

Chimichurri Sauce, Citrus Cumin Yogurt and Puffed Quinoa Crust





BREAKFAST

BREAKS

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RECEPTION

DINNER

BAR

SIGNATURE DESSERT STATIONS

Our signature dessert stations are designed for a minimum of 25 guests. All pricing is per person. For events with fewer than 25 guests, an additional labour charge of \$300 will be applied.

Chef attendant required at an additional \$175 per chef, minimum 3 hours. Dessert Stations are exclusively to be ordered in conjunction with a Dinner Buffet or minimum of three other Reception Items.

Additional \$220 Surcharge Fee applies for managing of the fire panel with this Signature Dessert Station.

VEGAN DESSERT STATIONS

SELECT SIX | 42

SELECT NINE | 54

Assorted Cupcakes

Vanilla Panna Cotta, Mixed Berry Compote

Chocolate Semolina Mille-feuille

Fresh Raspberry Tart

Chocolate Nut and Fruit Crunch

Pretzel Sticks

Assorted Dipped Strawberries

White Chocolate Walnut Brownies

Butter Tarts

CRÊPES FLAMBÉ | 34

Handcrafted with Guest's Choice of Toppings

Grand Marnier

Salted Caramel Sauce, Dark Chocolate Sauce

Fresh Berries, Mango, Orange

Chocolate Sprinkles, Toasted Almonds

ASSORTED FRENCH MACARONS STATION | 42

Macaron Tower

Raspberry

Mango

Chocolate

Pistachio

Vanilla

Coffee





DINNER



DINNER

As the sun sets at the end of the day's chapter, the dinner table awaits.

Indulge in the best of Canada's land and sea.

*Chef Shewchuck celebrates sustainable produce,
fish and meat to curate familiar favourites and inventive new flavours.*



BREAKFAST

BREAKS

LUNCH

RECEPTION

DINNER

BAR

DINNER BUFFET

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

Build Your Own Dinner Buffet

THE ROYAL | 150

Selection of 1 Soup, 3 Salads, 3 Mains, 4 Accompaniments, 5 Desserts

THE YORK | 135

Selection of 1 Soup, 3 Salads, 3 Mains, 3 Accompaniments, 4 Desserts

SOUP

Tortilla Soup

Mildly Spiced Tomato, Pasilla Pepper,
Served with Tortilla Crisps

Wild and Cultivated Mushroom Bisque

Roasted Smoked Tomato

Pesto, Parmesan

East Coast Chowder | *Additional 8*

Butternut Squash Bisque

Squash Hash, Maple Caviar

Carrot and Ginger Soup

Herb Croutons

Smoked Leek and Potato Soup

Truffle Essence

SALAD

Niçoise Salad | *Additional 8*

Potato, Green Beans, Egg

Roasted Beetroot Salad

Fennel, Candied Walnut, Goat Cheese,
Sherry Vinaigrette

Asian Slaw

Red Cabbage, Napa Cabbage, Carrot, Red Onion,
Bean Sprouts, Scallion, Ginger Miso Dressing

Heirloom Tomato Salad

Cucumber, Basil, Fior di Latte, Balsamic

Kale and Grains Salad

Ancient Grains, Avocado, Cherry Tomato, Cucumber,
Chickpeas, Tahini Dressing

Caesar Salad

Romaine Lettuce, Torn Crouton, Parmesan,
Signature Dressing

Gathered Greens and Shaved Crudité Salad

Fennel, Carrot, Radish, Beet, Rooftop Honey Vinaigrette

MAIN

Roasted Steelhead

Lemon Butter Velouté

Oven Baked Salmon

Miso Brown Butter Velouté

Ancho Rubbed and Roasted Striploin

Port Wine Jus

Chicken Supreme

Porcini Infused Jus

Seared Flat Iron

Chimichurri

24 Hour Porchetta

Salsa Verde



BREAKFAST

BREAKS

LUNCH

RECEPTION

DINNER

BAR

DINNER BUFFET CONTINUED

ACCOMPANIMENT

Herb Roasted New Potatoes
Fennel Pollen

Thyme and Citrus Roasted
Baby Carrots

Roasted Broccolini
Calabrian Chili and Fried Garlic

Potato Gnocchi
Roasted Peppers, Mushrooms,
Semi-Dried Tomato

Fine French Beans
Brown Butter, Toasted Almonds

Buttermilk Whipped
Yukon Gold Potato
Chives

Roasted Root Vegetables
Maple and Herbs

Spice Chickpea Stew
Tomato, Garlic, Onion, Masala

DESSERT

Yuzu Meringue Tart

Wild Blueberry Tart

Manjari Truffle Cake

Linzer Cake

Mango Mousse Cake

White Chocolate Walnut
Brownies

Vanilla Cheesecake

Tiramisu Shooter

Strawberry Panna Cotta

Assorted French Macarons

Madagascar Crème Brûlée

Strawberry Tart

Sticky Toffee Pudding





BREAKFAST

BREAKS

LUNCH

RECEPTION

DINNER

BAR

PLATED DINNER À LA CARTE

All plated dinners are served with fresh bread and butter, freshly brewed regular and decaffeinated coffee and Lot 35 Teas. Our dinners are designed for a minimum of three courses and must include a Main. We will accommodate up to three choices of Mains – two proteins and one vegetarian option. The highest priced main will apply for the per person charge. For events with fewer than 25 guests, an additional labour charge of \$200 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 three choices of Mains Onsite – choice of two proteins and one vegetarian option.

SOUP | 25

Potato and Leek Soup

Vegetable, Pulled Duck Confit Hash,
Fried Bread, Herbs

Butternut Squash and Roasted Pear Soup

Squash, Sage and Potato Hash,
Maple-Brandy Caviar, Vadouvan Pepitas

Lightly Smoked Tomato Bisque

Pangrattato, Cherry Tomato

Cultivated and Wild Mushroom Velouté

Mushroom Fricassee, Fried Caper

SALAD | 26

Local Organic Greens

Cured Tomatoes, Shaved Crudité, Aged Gouda,
Lemon Dressing

Spinach and Frisée

Compressed Watermelon, Cucumber, Tomato,
Goat Cheese, Aged Sherry Vinaigrette

Arugula, Kale and Spinach Salad

Toasted Pecans, Blue Cheese, Caramelized Pears,
Red Wine Vinaigrette

Kale and Romaine Salad

Puffed Quinoa, Pecorino, Toasted Almonds,
Sumac and Lemon Dressing

Arugula, Frisée and Endive Salad

Sundried Cherries, Roasted Apples,
Hazelnut Brittle, Calamansi and
Thyme Vinaigrette

Roasted Beet Salad

Arugula, Kale and Frisée, Candied Walnuts,
Radish, Fennel, Rooftop Honey,
Kozlik's Vinaigrette



BREAKFAST

BREAKS

LUNCH

RECEPTION

DINNER

BAR

PLATED DINNER À LA CARTE CONTINUED

HOT APPETIZER

Ricotta and Spinach Ravioli | 36
Truffle Crema, Mushroom Ragout,
Toasted Hazelnuts

Lightly Smoked Salmon | 41
Flavours of Chowder, Clams Velouté

Ultra Slow Roasted Pork Belly | 36
Umami Glazed, Cauliflower Purée,
Spicy Spinach, Chicharrón, Cider Jus

Wild and Cultivated
Mushroom Agnolotti | 36
Gorgonzola Crema, Chili Pangrattato,
Roasted Walnuts, Parmesan

COLD APPETIZER

Togarashi Crusted Albacore Tataki | 39
Dressed Fingerlings, Haricot Vert, Cherry Tomato,
Black Olive Crumb, Banyuls Vinaigrette

Heirloom Tomato and Buffalo Mozzarella | 34
Sweet and Sour Cherry Tomato, Basil Pesto,
Tomato Jam, Balsamic Pearls

Hot Smoked Trout Rilette | 39
Gherkins, Capers, Chive, Lemon Gel, Buttermilk
Emulsion, Dill Oil, Lavash

Burrata | 34
Tomato Tartare, Heirloom Tomato, Petite Herbs,
Olive Tapenade, Basil Oil





BREAKFAST

BREAKS

LUNCH

RECEPTION

DINNER

BAR

PLATED DINNER À LA CARTE CONTINUED

THE SEA

Pan Seared Salmon | 77

Carrot and Ginger Purée, Haricot Vert,
Roasted Fennel Pollen Fingerling Potatoes,
Citrus Velouté Sauce

Screech-Maple Glazed Toothfish | 87

Sunchoke and Potato Puree, Friscasse of Olive,
Bean, Tomato, Calamansi Butter Velouté

Herb and Butter Baked**Steelhead Trout | 77**

Parsnip Purée, Sautéed Spinach,
Soffito Fregola Spiced Haricot Vert,
Tarragon Infused Butter Velouté Sauce

Roasted Branzino | 81

Herb and Vegetable Couscous,
Buttered Asparagus*, Lemon Butter Velouté,
Salsa Verde

*Please Note: Asparagus is only available

May 25 to September 20 and will be changed to
Green Beans for the other months of the year.

THE LAND

Porcini Crusted Black Angus**Filet Mignon (6 oz) | 86**

Roasted Garlic Whipped Potatoes,
Buttered Asparagus*, Heirloom Carrot,
Mushroom Ragout, Port Wine Reduction

Rooftop Honey-Lemon Glazed Chicken | 78

Carrot Purée, Beluga Lentil Stew, Haricot Vert,
Roasted Chicken Jus

Slow Braised Black Angus Short Rib | 84

Parsnip and Potato Purée, Mushroom Ragout,
Thyme and Citrus Carrots, Broccolini,
Chianti Reduction

Grilled Beef Tenderloin (6 oz) | 85

Smashed Potatoes, Roasted King
Oyster Mushrooms, Heirloom Carrots,
Truffle Infused Jus

Roasted Chicken Supreme | 78

Sweet Potato Purée, Spinach and
Mushroom Fricassé
Heirloom Carrot, Green Beans,
Chicken Demi-Glace

**Spinach, Herb and Mushroom Stuffed
Chicken Supreme | 79**

Herb and Olive Crushed Potato, Caramelized
Onion, Butternut Squash Purée, Haricot Vert,
Heirloom Carrot, Chicken Jus

VEGETARIAN | 75

Fennel Pollen Roasted Maitake

Parsnip Purée, Sautéed Spinach, Caramelized
Fennel, Sumac Glazed Carrot, Porcini Jus

Wild Mushroom Ravioli

Gorgonzola Cream Sauce,
Roasted Truffled Mushrooms,
Herb Pangrattato, Toasted Walnuts,
Parmesan Cheese

Parmesan Gnocchi

Potato Gnocchi, Parmesan Sauce,
Tomato Jam, Olive Crumb,
Cured Tomato Peperonata

Seared Marinated Tofu

Warm Quinoa and Piperade Vegetable Salad,
Fine Green Beans, Roasted King Oyster
Mushrooms, Heirloom Carrot,
Thai Curry Coconut Sauce



BREAKFAST

BREAKS

LUNCH

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DINNER

BAR

PLATED DINNER À LA CARTE CONTINUED

PLATED DESSERT | 25

Raspberry Twist

Cream Cheese Mousse, Fresh Raspberry Compote,
Vanilla Chantilly

Vegan Butter Tart

Dark Chocolate Quenelle, Blackberry Gel, Wild Rice Cluster

Tarte au Chocolat

Manjari Chocolate Mousse, Valrhona Sablé Breton,
Mixed Berry Compote

Citrus Tart

Coconut Mousse, Yuzu Curd, Passionfruit Jelly,
Orange Compote

Strawberry Shortcake

Chiffon Sponge, Cream Cheese Mousse,
Vanilla Chantilly, Strawberry Jam, Sablé Breton

Flourless 54% Dark Chocolate Cake

Flourless Sponge, Chocolate Mousse,
Strawberry Compote, Mascarpone Chantilly

Bourbon Vanilla Cheesecake

Cherry Glazed Fromage Blanc Dome, Surrounded by
Crème Brûlée, Mixed Berry Compote





BAR



BAR

Director of Beverage James Grant is dedicated to crafting a mixology program and wine list that evoke a sense of place, all while taking one's palate on a thoughtful voyage.

From cocktails with innovative ingredients to expert renditions of bar classics, alongside wine selections highlighting small producers and unexpected regions, Fairmont Royal York raises a glass to your occasion.



BREAKFAST

BREAKS

LUNCH

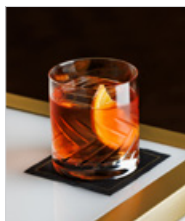
RECEPTION

DINNER

BAR

SIGNATURE COCKTAILS

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



FOREST NEGRONI | 25

Gin, Campari, Sweet Vermouth, Evergreen Tincture, Orange

A northern take on the Italian classic that captures the flavours and aromas of the Canadian wilderness.



SUMMER SPRITZ | 22

St. Germain, Jasmine, Lemon, Sparkling Wine

A light, floral aperitif perfect to start a summer night.



LAKEVIEW MARGARITA | 26

Blanco Tequila, RYH Citrus Liqueur, Lime, Rosemary Honey, Salt

The perfect summer cocktail for a day spent watching the lake. Bright, tart, and herbaceous.



ONTARIO COLLINS | 24

Canadian Whisky, Spiced Maple, Lemon, Ginger, Soda

A spiced, citrus-driven highball showcasing local maple and smooth Canadian Whisky.

ZERO PROOF COCKTAILS



IN THE GARDEN | 18

Seedlip 'Garden' Mint Tea, Lemon, Honey

Refreshing and minty, featuring Seedlip 'Garden', a herbal and floral non-alcoholic spirit.



ROOIBUS FAUX SANGRIA | 18

Seedlip 'Garden' Blueberry Rooibos Tea, Orange Juice, Berries

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

FROM CIVIL POURS COCKTAIL DISTILLERY | 20

We have partnered with celebrated Toronto cocktail institution Civil Pours to offer exceptional classic cocktails served on draught - the perfect option for large gatherings.



OLD FASHIONED

Whiskey | Sugar | Bitters

Curiously familiar yet unlike any other – a delicious take on the classic whiskey cocktail.



ESPRESSO MARTINI

Vodka | Coffee Liqueur | Espresso

A robust and velvety expression of a classic espresso martini.



COSMOPOLITAN

Vodka | Citrus Liqueur | Muskoka Cranberries | Sugar

A vibrant, citrus-driven version of the cosmopolitan - showcasing local Muskoka cranberries.



BREAKFAST

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Fairmont Royal York X Rosewood

Much like Fairmont Royal York, Rosewood Winery is built on a legacy—one rooted in farming and bee-keeping. For 92 years, the Roman family has tended to their hives, passing down their expertise through three generations. In 2003, their journey expanded when Rosewood planted its first vineyard in Beamsville, along the Niagara Escarpment. This step into winemaking marked a bold new chapter for the family, blending their deep respect for nature with a passion for crafting exceptional wines.

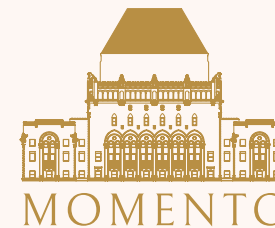
Today, Rosewood is a respected name in Ontario's wine industry, known for single-varietal and

blended wines that tell a story. With a team driven by curiosity and care, the winery remains dedicated to producing wines that celebrate the land and uphold winemaking traditions. Their philosophy is simple: create wines that are sustainable, natural, and well-crafted—wines they're proud to share.

Sustainability is at the core of Rosewood's approach. Every wine is made with integrity, beginning with the health of the soil. By using regenerative farming and an integrated pest management (IPM) system, Rosewood minimizes environmental impact while maintaining vine health. Modern technology and hands-on tending reduce the need for conventional sprays, lowering the winery's carbon footprint. Energy conservation and waste reduction further enhance their commitment to sustainability.

All of Rosewood's wines are naturally vegan-friendly, crafted without fining agents, and most are bottled unfiltered. The only addition to their wines and meads is a touch of sulphur before bottling.

For nearly 15 years, Rosewood has supplied Fairmont Royal York with honey for its renowned high tea. Now, this partnership has blossomed into *Momento wines*—exclusive selections that embody Ontario's terroir and the shared story of Rosewood and Fairmont Royal York. Experience your own Momento where history and craftsmanship meet.



RED WINE

Rosewood Momento Noir, Niagara Peninsula, Ontario, Canada | 70

Mix of red currant, strawberry and plum on the palate. Some earthy tones with some graphite finish. Medium finish with fresh dark fruit.

WHITE WINE

Rosewood Momento Blanc, Niagara Peninsula, Ontario, Canada | 68

Brioche, marzipan, dried pineapple dance on the palate supported by a velvety texture.



BREAKFAST

BREAKS

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RED WINE

Vignoble Bel Air, Pinot Noir, Burgundy, France | 120
Perfect Climate for this grape varietal, Ruby red in colour, the wine shows a pleasing, floral nose driven by notes of ripe red fruit and black cherries, silky tannins balanced by high acidity and a long finish.

Travignoli Chianti Rùfina, Tuscany, Italy | 72
Central Italy's perfect weather leads to ruby red with hints of violet. Noticeable citrus, floral flavours with hints of violet. Powerful freshness and a long finish; soft, silky tannins.

Dissegna, Cabernet Franc, Veneto, Italy | 78
Northern Italy's beautiful climate leads to a deep ruby colour. Ripe and rich aromas of black cherry, blackberry, cocoa, red pepper flakes and a hint of chalky dry gravel and leather. Lengthy finish with grippy tannins.

Dona Paula, Malbec, Mendoza, Argentina | 65
High elevation leads to intense violet colour. With notes of black fruits, violets and spices. Good concentration and medium structure. Soft tannins and persistent finish.

Villa Antinori, Super Tuscan, Red Blend, Tuscany, Italy | 95
This blend of Sangiovese, Cabernet, Merlot and Syrah is rich and succulent, with violet floral notes, vividly expressed black and red berry fruit, tobacco, and oak spice.

WHITE WINE

Stoneburn, Sauvignon Blanc, Marlborough, New Zealand | 98
Cool Climate spearheads the herbaceous characteristics that are balanced by the riper tropical fruit aromas with hints of peppers. The palate is classic with herbaceous hints that combine well to form a well-structured wine with a full palate. The finish is crisp and refreshing with great length.

Dissegna Pinot Grigio, Veneto, Italy | 76
Pale, sandy yellow color. Delicate aromas of fruit, with a touch of almond. Soft and well-balanced in the mouth, with a refreshing finish.

Laurent Miquel Vendages Blanc, White Blend, Languedoc, France | 70
This is light, crisp and steely with a cascade of citrus notes flooding in. Lemon, lime, Fiji pear and apple bounce around together. There is a creamy mouthfeel with a hint of banana which makes this a great midweek refresher.

Reif Estates, Chardonnay Reserve, Niagara Peninsula, Ontario, Canada | 86
Cool Climate tropical fruits like pineapple and passionfruit remain bright and structured on the palate. A touch of minerality and creaminess finish on the palate.

ROSÉ

Sainte Beatrice Cuvée de Princes Rosé, Côtes De Provence, France | 78
Nose of candied fruit, dried figs, followed by white flowers. A finish that is both fresh and lively with a mouth feel of roundness, pleasant, and soft.



BREAKFAST

BREAKS

LUNCH

RECEPTION

DINNER

BAR

SPARKLING AND CHAMPAGNE SELECTION

Royal York Blanc de Blancs, Hinterland, Ontario, Canada | 64
Fresh, aromatic and flavourful sparkling wine with peach and tropical fruit on the nose and pleasing acidity on the palate.

Dissegna Dry Prosecco, Veneto, Italy | 95
This Dry expression of Prosecco from the Treviso area of northern Italy offers dried flower and citrus aromas followed by stone fruit and apple.

Pere Ventura, Penedès Cava Primer Reserva Brut, Penedès, Spain | 80
Yellow flowers and fruits combines with herbaceous notes and aniseeds such as fennel. Notes of pastries and a varietal finish of bitter almond. Elegant, showing a perfect integration between the structure, the acidity.

Möet and 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.

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.

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.

NON-ALCOHOLIC SPARKLING

Pure Heaven Sparkling Non Alcoholic | 36
Made from premium quality ingredients and right blend of fruit juice extracts. Fruity, smooth, with a nice spritz.



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BEVERAGE SERVICE

	HOST BARS Host Bar prices are subject to 13% HST and 18% surcharge.	CASH BARS Cash Bar prices include all taxes and surcharge.
Premium (1 oz) Tito's, Beefeater, Bacardi Superior, Herradura Silver, Old Forrester 86, Dewars White Label	15 per service	19 per service
Super Premium (1 oz) Elyx, Citadelle, Planteray 3 Star, Espolon Blanco, Maker's Mark, Monkey Shoulder	18 per service	23 per service
Luxury (1 oz) Belvedere, The Botanist, Diplomatico Reserva, Patron, Michter's, The Macallan 12	21 per service	27 per service
Local Beer Coors Light, Mill Street Organic	12 per bottle	15 per bottle
Craft Beer	14 per can	18 per can
International Beer Corona, Stella Artois	13 per bottle	17 per bottle
Glass of Wine (5 oz)	15 per service	20 per service
Soft Drinks	8 per service	10 per service
Liqueurs (1 oz)	18 per service	22 per service
Grand Marnier, Hennessy VS / 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

We follow smart serve guidelines - pour 1 oz drinks. If less than \$800.00 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.