

*Fairmont*  
ROYAL YORK

FAIRMONT ROYAL YORK

# FESTIVE MENU





EXECUTIVE CHEF, PAUL SHEWCHUK

For 96 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 a revered place of occasion for your conferences, meetings, and grand social events. Whether you're joining us for a festive celebration or seeking the magic of the holiday season at the hotel, 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 Tomato Tartare, a dish that highlights the rich flavours and textures of our province's bountiful harvest, crafted with expert precision and refined presentation for our guests.

In 2023, Fairmont Royal York achieved the esteemed Zero Carbon Building — Performance Standard™ 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. We share the fresh honey with guests in our Fairmont Gold Lounge and our guestroom amenities.

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

FESTIVE  
LUNCH

FESTIVE  
RECEPTION

FESTIVE  
DINNER

BAR





FAIRMONT ROYAL YORK FESTIVE BANQUET MENU 2025



# FESTIVE LUNCH





FESTIVE LUNCH

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## FESTIVE LUNCH BUFFETS

All festive lunches are served with an assortment of baked artisanal breads and butter, freshly brewed regular and decaffeinated coffee and Lot 35 Teas. Our festive lunch buffets are designed for a minimum of 50 guests. For events with fewer than 50 guests, an additional labour charge of \$300 per meal period will be applied. All pricing is per person.

### THE YORK FESTIVE BUFFET | 95

#### SOUP

**Butternut Squash and Roasted Apple**  
Pumpkin Spice, Chives

#### SALAD

**Arugula, Kale and Spinach**  
Caramelized Pears, Blue Cheese, Radish, Candied Pecans, Red Wine Vinaigrette

**Frisée, Arugula and Endive**  
Sundried Cherries, Roasted Apples, Hazelnut, White Balsamic and Thyme Vinaigrette

**Beets and Grain**  
Marinated Beets, Boozy Cranberries, Pickled Onion, Goat's Cheese, Arugula, Sherry Vinaigrette

#### MAINS

**Roasted Ontario Turkey**  
Roasted Apple and Calvados Gravy

**Spiced Rubbed Alberta Flat Iron**  
Horseradish Mustard, Niagara Merlot Jus

**Roasted Maitake Steak**  
Mushroom and Birch Syrup Jus

**Roasted Root Vegetables**  
Maple and Herbs

#### DESSERT

**Mixed Berry Cheesecake**

**Marzipan Stollen**

**Sticky Toffee Pudding**  
Caramel Sauce



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## FESTIVE LUNCH BUFFETS CONTINUED

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### THE ROYAL FESTIVE BUFFET | 105

#### SOUP

Butternut Squash and Roasted Apple  
Pumpkin Spice, Chives

#### SALAD

Arugula, Kale and Spinach  
Caramelized Pears, Blue Cheese, Radish,  
Candied Pecans, Red Wine Vinaigrette

#### Winter Greens

Radicchio, Endive, Hazelnut  
Crumble, Citrus, Sharp Cheddar,  
Banyuls Vinaigrette

#### Beets and Grain

Marinated Beets, Boozy Cranberries,  
Pickled Onion, Goat's Cheese, Arugula,  
Sherry Vinaigrette

#### MAINS

Roasted Ontario Turkey  
Roasted Apple and Calvados Gravy

Roasted California Cut Striploin  
Horseradish Mustard,  
Niagara Merlot Jus

Roasted Maitake Steak  
Mushroom and Birch Syrup Jus

Roasted Root Vegetables  
Maple and Herbs

Herb Roasted New Potatoes  
Fennel Pollen

#### DESSERT

Mixed Berry Cheesecake

Chocolate Bread Pudding  
Toffee Sauce

Brown Butter Pumpkin Tart

Marzipan Stollen

Sticky Toffee Pudding  
Caramel Sauce





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# FESTIVE RECEPTION





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## FESTIVE CANAPÉS + APPETIZERS

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

### CHILLED CANAPÉS | 82

**Smoked Duck Rolled in Rice Paper**  
Spicy Ponzu | *Additional 6*

**Smoked Salmon Wrapped Steamed Shrimp**  
Saffron Aioli

**Mini Blini**  
Smoked Salmon and Crème Fraîche

**Beef Tartare Cones**  
Truffle Aioli | *Additional 8*

### CHILLED VEGETARIAN | 82

**Caprese Salad on Bamboo Skewers**

**Roasted Fennel and White Bean Bruschetta**

**Tomato and Olive Bruschetta**  
Parmesan, Basil, Crostini

### HOT CANAPÉS | 84

**Mini Smoked Duck Tourtière**

**Lamb Kofta**  
Mini Pita, Raita, Pickled Onion

**Lemon, Herb and Garlic Chicken Skewer**  
Tomato Chutney

**Crab Croquettes**  
Spicy Tartar | *Additional 5*

### HOT VEGETARIAN | 83

**Mini Vegetable Samosa**  
Tamarind Chutney

**Vegetable Spring Roll**  
Ponzu Dipping Sauce

**Parmesan Polenta**  
Mushroom Marmalade | *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**



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## FESTIVE RECEPTION ENHANCEMENTS

Our Festive Reception Enhancements are designed for a minimum of 50 guests. Festive Reception Enhancements are exclusively to be ordered in conjunction with a Dinner Buffet or minimum of 3 other Reception Enhancements. Chef attendant optional (with exception of Risotto Station) 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

### 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





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## FESTIVE RECEPTION ENHANCEMENTS CONTINUED

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

#### SELECT 3 OPTIONS

Fogo Island Shrimp, Cured Tomato  
Squash, Gruyère, Hazelnut Pangrattato  
Mushrooms, Spinach, Chili Pangrattato  
Chorizo, Spicy Peppers

### RICOTTA RAVIOLI STATION | 38

Pesto Sauce, Truffle Butter Sauce,  
Roasted Tomato Sauce  
Cured Tomatoes, Bacon Lardons,  
Crushed Olives, Artichokes, Arugula  
Parmesan Herb Crostini and Bread Sticks

### BUBBLE AND SQUEAK | 39

Cheese Fondue and Cheese Curd Station  
Classic Cheese Fondue,  
Applewood Smoked Cheddar Fondue  
Baguette, Bread Stick, Gherkins, Potato,  
Seasonal Vegetables, Cured Meats,  
Pickled Pearl Onions, Cheese Curds

### 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.  
All pricing is per person.

#### VEGETARIAN | SELECT ONE

Risotto Alla Milanese, Saffron, Artichokes,  
White Vermouth

Porcini and Cultivated Mushrooms,  
Truffle, Parsley | *Additional 5*

#### NON-VEGETARIAN | SELECT ONE

Roasted Chicken, King Oyster Mushroom,  
Squash, Parmesan

Shrimp and Lobster, Roasted Leeks,  
Parmesan, Soft Herbs

### GYOZA AND DIM SUM BAR

Five pieces per guest | 36

Eight pieces per guest | 42

Braised Pork Steamed Bun

Vegetable Gyoza

Shrimp Har Gow

Shrimp and Pork Siu Mai

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



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## FESTIVE 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. All pricing is per person.

### ROASTED WHOLE ONTARIO TURKEY | 26 per person

Royal York Cranberry Sauce, Savory Gravy,  
Brioche Stuffing

### ROOFTOP HONEY GLAZED BONE-IN ONTARIO HAM | 26 per person

Kozlik's Triple Crunch and Dijon Mustards,  
Apricot Jus, Classic Brioche Buns

### WHOLE ROASTED BEEF TENDERLOIN | 875 | Serves 15 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 Bread, Horseradish Mustard

### MAPLE CURED AND SMOKED SALMON 775 | serves 20 guests

Dill Hollandaise, Fennel and Citrus Salad,  
Saffron Fregola

### SMOKED BBQ BRISKET | 895 | Serves 30 guests

Whiskey BBQ Sauce, Pickles, Coleslaw,  
Jalapeño and Ontario Cheddar, Corn Bread

### COFFEE RUBBED WHOLE ONTARIO BEEF HIP | 3200 | Serves 100 guests

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

### BEEF PRIME RIB | 1095 | Serves 25 guests

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

### SPATCHCOCK CHICKEN | 725 | Serves 25 guests

Lemon, Rosemary Chicken, Salsa Verde,  
Chicken Jus, Jalapeño &  
Ontario Cheddar Corn Bread





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## FESTIVE RECEPTION ENHANCEMENTS 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** (¾ lb) | 9 per portion

**Clams** (¾ 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

**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





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# FESTIVE DINNER







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## FESTIVE DINNER BUFFET

All festive dinners are served with an assortment of baked artisanal breads and butter, freshly brewed regular and decaffeinated coffee and Lot 35 Teas. Our festive dinner buffets are designed for a minimum of 50 guests. For events with fewer than 50 guests, an additional labour charge of \$300 per meal period will be applied. All pricing is per person.

### THE IMPERIAL FESTIVE BUFFET | 145

#### SOUP

**Butternut Squash and  
Roasted Apple Bisque**  
Pumpkin Spice & Herb Croutons

#### SALAD

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

#### Root Cellar Beets

Navel Orange, Hazelnut Crumble,  
Goat's Cheese, Shaved Fennel, Arugula

#### Mediterranean Quinoa

Oven Roasted Tomatoes,  
Blistered Peppers, Feta, Cucumber,  
Olive Vinaigrette

#### Mighty Harvest Vertical Greens

Shaved Seasonal Vegetables,  
Calamansi Vinaigrette

#### MAINS

**Roasted Ontario Turkey**  
Apple and Onion Brioche Stuffing,  
Royal York Cranberry Sauce, Sliced Turkey  
Breast, Confit Turkey Leg,  
Roasted Apple and Calvados Gravy

Chef attendant required at an additional \$150 per chef,  
minimum 3 hours.

#### Maple Smoked Salmon

Citrus Emulsion, Preserved Tomato,  
Fried Capers

#### Rooftop Honey Glazed Festive Ham

Cumberland Sauce, Kozlik's Mustard

#### ACCOMPANIMENTS

Medley of Roasted Root Vegetables

Brown Butter Brussel Sprouts, Apples, Chili,  
Umami Sauce, Sesame Seeds

Herb and Garlic Potato Purée

Mushroom Ravioli, Gorgonzola Cream,  
Parmesan, Toasted Walnuts

#### DESSERT

**Traditional Chocolate Yule Log**

**Lemon Tart Snowman**

**Cranberry Pecan Tart**

**Tiramisu Croquembouche**

**Sticky Toffee Pudding**  
Caramel Sauce

**Marzipan Stollen**

**Mini Mince Pie Pies**



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## FESTIVE DINNER BUFFET CONTINUED

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### THE CROWN FESTIVE BUFFET | 155

#### SOUP

Roasted Celery Root and  
Aged Cheddar Soup

#### SALAD

Farro and Quinoa  
Grilled Vegetables, Herb and Champagne  
Vinaigrette, Crumbled Goat's Cheese,  
Toasted Pumpkin Seeds

#### Root Cellar Beets

Navel Orange, Hazelnut Crumble,  
Goat's Cheese, Shaved Fennel, Arugula

#### Roasted Butternut Squash

Boozy Cranberries, Mighty Harvest Vertical Greens,  
Late Harvest Pelee Island Chardonnay Dressing

#### APPETIZER

##### Cheese and Charcuterie

Locally Cured and Smoked Meats, Ontario and  
International Cheeses, Chutneys, House-made  
Preserves, Olives, Grapes, Baguette Crostini,  
Pita Chips

#### MAINS

##### PRE-CARVED | SELECT 3

Slow Roasted Ontario Turkey  
Brioche Stuffing, Royal York Cranberry Sauce,  
Brown Butter Gravy

##### Lightly Smoked Salmon

Salsa Verde, Saffron Emulsion, Charred Lemons

##### Slow Roasted Striploin

Brolo Jus, Yorkshire Pudding

##### Maple and Mustard Glazed Festive Ham

Honey Mustard Jus

##### Slow Roasted Leg of Lamb

Roasted Garlic and Rosemary Jus, Mint Sauce

#### ACCOMPANIMENTS

Buttermilk and Crème Fraîche Mashed Potato

Honey Roasted Root Vegetables and  
Brussels Sprouts

Mushroom Ravioli, Roasted Garlic Tomato  
Sauce, Parmesan Cheese

#### DESSERT

Holiday Baked Goods

Traditional Chocolate Yule Log

Lemon Tart Snowman

Cranberry Pecan Tart

Tiramisu Croquembouche

Sticky Toffee Pudding

Caramel Sauce

Marzipan Stollen

Mini Mince Pies



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## FESTIVE DINNER PLATED

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### FESTIVE PLATED | CHICKEN | 130

**Butternut Squash and  
Roasted Apple Soup**  
Pumpkin Spice Squash and  
Potato Hash, Fried Pepitas, Chives

**Rooftop Honey and Rosemary  
Glazed Chicken Supreme**  
Sweet Potato Purée, Spiced Haricot Verts,  
Heirloom Carrot, Porcini Jus

**Chocolate Pan de Sauce**  
Manjari Mousse, Mixed Berry Compote,  
Red Berry Sauce

### FESTIVE PLATED | TURKEY | 135

**Arugula, Frisée and Endive Salad**  
Sundried Cherries, Roasted Apples,  
Hazelnut, White Balsamic and  
Thyme Vinaigrette

**Herb and Butter Basted Turkey Breast  
with Confit Turkey Leg**  
Apple and Onion Stuffing, Whipped Potato  
Purée, Heirloom Carrots, Brown Butter Gravy

**Mont Blanc Tart**  
Chestnut Cream, Dehydrated Meringue,  
Sea Salt Carmel Sauce

### FESTIVE PLATED | BEEF OR FISH | 145

SELECT ONE MAIN

**Beet and Grain Salad**  
Marinated Beets, Boozy Cranberries, Pickled Onion,  
Goat's Cheese, Arugula, Sherry Vinaigrette

**Winter Spice Rubbed Beef Tenderloin**  
Classic Whipped Potato Purée, Honey and Thyme  
Glazed Carrots, Roasted King Oyster Mushrooms,  
Sautéed Spinach , Rosemary Infused Jus

OR

**Herb Roasted Salmon**  
Carrot And Ginger Purée, Fregola Ragout Of Winter  
Vegetables, Haricot Verts , Lemon Butter Sauce

**Rum Raisin Dome**  
Cherry Glazed Fromage Blanc Dome,  
Surrounded by Rum Raisin Brûlée,  
Mixed Berry Compote



# BAR







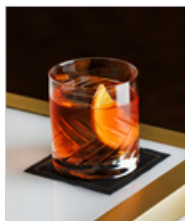
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## SIGNATURE COCKTAILS Limit to a maximum of 2 per function and a minimum guarantee of 25 required.



**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.



**WINTER SPRITZ | 22**  
Elderflower, Prosecco  
A smooth, sparkling winter spritz with bright bubbles, festive spice, and winter fruit.



**HOLIDAY GLOW | 24**  
Whiskey, Calvados, Holiday Spice | Red Wine  
A fresh take on classic holiday mulled wine. Rich fruit, smoky warming spices, and bright red wine come together to create something perfect for the holidays.



**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 Rooibus 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.



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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.

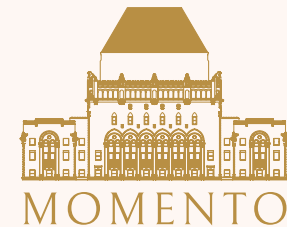
Today, Rosewood is a respected name in Ontario's wine industry, known for single-varietal and

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 | 70**

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



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## RED WINE

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**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

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**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

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**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.



FESTIVE LUNCH

FESTIVE RECEPTION

FESTIVE DINNER

BAR

## SPARKLING AND CHAMPAGNE SELECTION

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**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

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**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.
<b>Premium (1 oz)</b> Tito's, Beefeater, Bacardi Superior, Herradura Silver, Old Forrester 86, Dewars White Label	15 per service	19 per service
<b>Super Premium (1 oz)</b> Elyx, Citadelle, Planteray 3 Star, Espolon Blanco, Maker's Mark, Monkey Shoulder	18 per service	23 per service
<b>Luxury (1 oz)</b> Belvedere, The Botanist, Diplomatico Reserva, Patron, Michter's, The Macallan 12	21 per service	27 per service
<b>Local Beer</b> Coors Light, Mill Street Organic	12 per bottle	15 per bottle
<b>Craft Beer</b>	14 per can	18 per can
<b>International Beer</b> Corona, Stella Artois	13 per bottle	17 per bottle
<b>Glass of Wine (5 oz)</b>	15 per service	20 per service
<b>Soft Drinks</b>	8 per service	10 per service
<b>Liqueurs (1 oz)</b>	18 per service	22 per service
<b>Grand Marnier, Hennessy VS / Cognacs (1 oz)</b>	19 per service	25 per service
<b>Fruit Punch (non-alcoholic)</b>	10 per service	13 per service
<b>Flow/Lark Sparkling Spring Water</b>	10 per service	13 per service
<b>Orange Juice, Cranberry Juice, Apple Juice</b>	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.