

Event
MENU



Fairmont
ROYAL YORK

BREAKFAST

BRUNCH

BREAKS

LUNCH

RECEPTION

DINNER

BAR

Breakfast



Breakfast

BUFFET WELLNESS



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.

All pricing is per person.

Fairmont
ROYAL YORK

CONTINENTAL 47

Seasonal Fruit & Berry Salad

Greek Yogurt, Pumpkin Seed Granola

Bakery Basket

Assorted Mini Muffins

Almond and Butter Croissants, Pain au Chocolat

Fruit Preserves, Butter

HEALTHY MORNING 56

Seasonal Fruit & Berry Salad

Greek Yogurt, Pumpkin Seed Granola

Healthy Bakery Basket

Bran Muffins, White and Multigrain Bread

Steel Cut Oatmeal

Maple Syrup, Brown Sugar, Dried Fruit Mix

Goat Cheese Strata

Egg White, Mushroom, Spinach

Ontario Chicken Apple Sausage

Thyme Roasted Sweet Potatoes

THE WELLNESS TABLE 62

Signature Bakery Basket

Assorted Danish Pastries

Almond and Butter Croissants, Pain au Chocolat

Mini Bagels, Sourdough,

White and Multigrain Bread

Butter, Marmalade

Fruit Preserves, Rooftop Honey

Plain and Garlic Cream Cheese, Fine Herbs

Seasonal Sliced Fruit & Berry Salad

Super Green Smoothie

Vegan Chia Muesli

Vegan Coconut and Quinoa Porridge

Egg White Frittata

Heirloom Tomatoes, Basil

Sweet Potato, Onion and Pepper Hash

Ontario Chicken Apple Sausage

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Breakfast BUFFET INDULGENT



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Fairmont
ROYAL YORK

THE APIARY 65

Pollen & Protein Berry Smoothie

Fresh Doughnut Bites, Honey Glazed Almond Croissants and 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

SOUTH OF THE BORDER 68

Build Your Own Breakfast Burrito:

Warm Flour Tortillas

Scrambled Eggs

Chorizo, Ontario Chicken Apple Sausage, Smoked Applewood Ontario Bacon

Cheddar, Sour Cream, Pico de Gallo, Pickled Jalapeños, Guacamole

Diced Potatoes with Bell Peppers and Sautéed Onions

ROYAL YORK BREAKFAST 60

Seasonal Fruit & Berry Salad

Greek Yogurt, Pumpkin Seed Granola

Bakery Basket

Assorted Mini Muffins

Almond and Butter Croissants,

Pain au Chocolat

Fruit Preserves, Butter

Scrambled Eggs with Chives

Smoked Ontario Bacon



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Breakfast BUFFET ENHANCEMENTS

BREAKFAST BUFFET ENHANCEMENTS

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

All pricing is per person.



SMOOTHIES 13

Coconut and Mango Smoothie | *add 1*

Super Green Smoothie

Strawberry, Banana and Yogurt Smoothie

Pollen & Protein Berry Smoothie | *add 3*

FRESH FRUITS 10

Seasonal Whole Fruit

Seasonal Sliced Fruit and Berries | *add 4*

PROTEINS 15

Ontario Pork Sausage

Spicy Plant Sausage

Ontario Chicken Apple Sausage

Smoked Ontario Bacon

BREAKFAST ESSENTIALS 12

Bagels, Cream Cheese and Preserves

Hash Brown Patties

Steel Cut Oatmeal

Maple Syrup, Brown Sugar, and Dried Fruit Mix

Fire Roasted Pepper and
Goat Cheese Frittata | *add 2*

Waffles, Berry Compote, Maple Syrup | *add 2*

BREAKFAST PLATTERS 23

Artisan Cheese Board

Local Small Producer Cheeses, Chutney,
Grapes, Baguette

Artisan Meat Board

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

Cheese & Charcuterie Board | *add 6*

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

Breakfast À LA CARTE SERVICE



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 \$300 will be applied.

All pricing is per person.

Fairmont
ROYAL YORK

PLATED BREAKFAST 56

PRE-SET *SELECT ONE*

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

MAINS *SELECT ONE*

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 | *add 2*

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

TABLE ENHANCEMENTS

SMOOTHIES 13

Super Green Smoothie

Strawberry, Banana and Yogurt Smoothie

Coconut and Mango Smoothie | *add 1*

Pollen & Protein Berry Smoothie | *add 3*

FRESH FRUITS 10

Seasonal Whole Fruit

Seasonal Sliced Fruit and Berries | *add 4*

BREAKFAST PLATTERS 23

Artisan Cheese Board

Local Small Producer Cheeses, Chutney,
Grapes, Baguette

Artisan Meat Board

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

Cheese & Charcuterie Board | *add 6*

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

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Breakfast TO-GO



Our Breakfast On The Run is designed for a minimum of 20 guests. For events with fewer than 20 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.

Fairmont
ROYAL YORK

ON THE RUN 55

BREAKFAST *SELECT ONE*

Ham & Cheese Croissant

Ontario Honey Ham, Swiss Cheese

English Muffin Sandwich

Roasted Tomato, Spinach, Cheddar

INCLUSIONS

Apple

Bran Muffin

BEVERAGES *SELECT ONE*

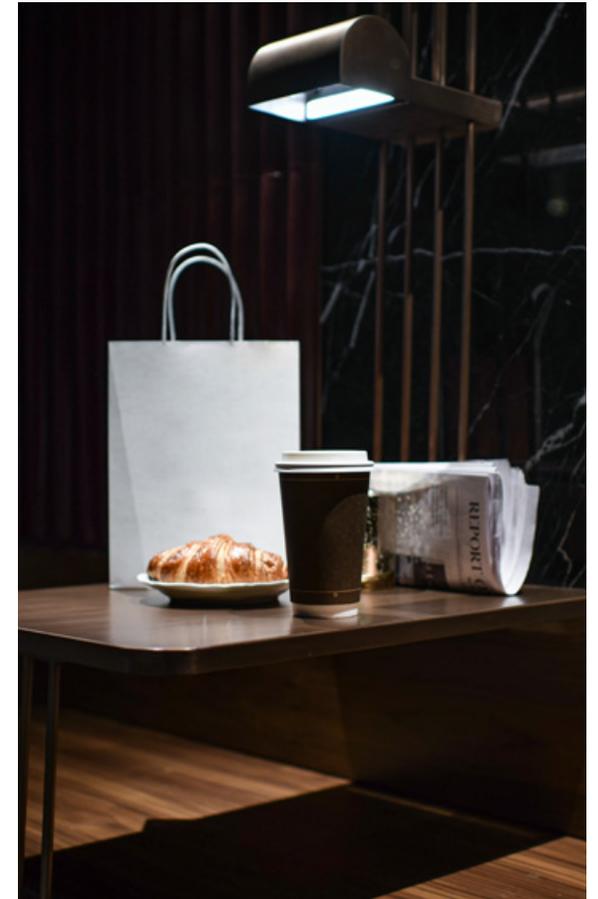
Bottled Water

Coffee & Tea

Brewed Regular & Decaffeinated HATCH Coffee

Fairmont LOT 35 Teas

Bottled Juice | add 2



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BREAKFAST

BRUNCH

BREAKS

LUNCH

RECEPTION

DINNER

BAR

Brunch



Brunch BUFFET

BRUNCH AT
THE ROYAL YORK 105



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

Our brunch buffet is designed for a minimum of 50 guests.

All pricing is per person.

Fairmont
ROYAL YORK

CONTINENTAL TABLE *SELECT TWO*

Assorted Breads and Pastries

Fruit Danish Pastries, Butter Croissant, Pain au Chocolat and Breads

Smoked Salmons

Capers, Pickled Shallot, Boiled Eggs, Cornichons

Four Ontario Cheese Selection

Crackers, Grissini, Baguette, Grapes, Marinated Olives, Apricot Compote

MAINS *SELECT ONE*

Pan Seared Steelhead Trout | *add 3*

Tarragon Velouté, Colcannon Potato, Shaved Brussels Sprout

Hunter Chicken

Lightly Smoked Chicken, Wild Mushroom, Double Smoked Ontario Bacon, Hunter Sauce

Potato Gnocchi

Fried Garlic Tomato Sauce, Pine Nuts, Parmesan

FROM THE GARDEN *SELECT ONE*

Iceberg Wedge, Tomato & Blue Cheese Salad | *add 2*

Bacon, Quinoa Pangrattato, Pink Peppercorn Ranch

Grilled Corn Salad

Quinoa, Avocado, Arugula, Lemon Dressing

BREAKFAST MARKET *SELECT TWO*

Steel Cut Oatmeal, Brown Sugar, Raisins, Cinnamon, Pecans, Agave Syrup

Sweet Potato, Feta, Rosemary, and Caramelized Onion Quiche | *add 2*

Country Pork Sausage and Smoked Ontario Bacon

Home Fries, Cheese, Smoked Ontario Bacon, and Green Onion Skillet

Brioche French Toast, Candied Walnuts, Berry Compote | *add 5*

FRUITS *SELECT TWO*

Seasonal Sliced Fruit and Berries

Greek Yogurt, Berry & Granola Parfait

Banana and Bircher Muesli

Vegan Coconut, Mango, Chia Muesli | *add 3*

DESSERTS *SELECT TWO*

Vanilla Cheesecake

Strawberry Tart

Yuzu Meringue Tart

Manjari Chocolate Brownie | *add 2*

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Brunch

BUFFET ENHANCEMENTS

BRUNCH BUFFET ENHANCEMENTS

These items are exclusive additions to our Brunch at the Royal York Buffet, not for à la carte ordering.

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

Our brunch buffet is designed for a minimum of 50 guests.

All pricing is per person.

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

FILLINGS

Tomato, Onion, Scallion, Ham,
Mushroom, Cheddar Cheese, Spinach

ACCOMPANIMENTS

Crushed Avocado, Pico de Gallo,
Pickled Red Onion

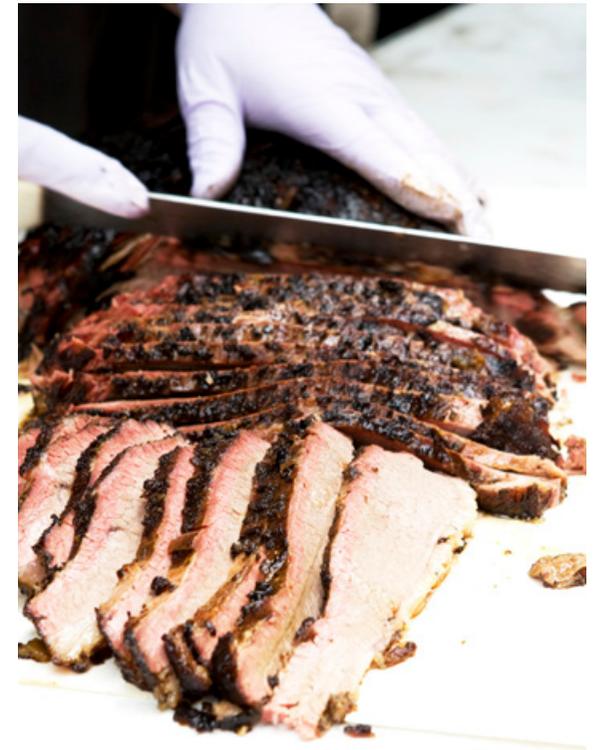
CARVING STATION 30

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

Creekside Farm Prime Rib

Ontario Red Wine Jus

Yorkshire Pudding



Fairmont
ROYAL YORK

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BREAKFAST

BRUNCH

BREAKS

LUNCH

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DINNER

BAR

Breaks



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.

All pricing is per person.

Fairmont
ROYAL YORK

JUICE BAR 38

Apple, Cucumber, Kale, Swiss Chard

Carrot, Sweet Potato, Lemon,
Apple, Fresh Turmeric

Pear, Beet, Apple, Ginger, Lemon

VEGETABLE CRUDITÉ 28

Seasonal Fresh Vegetables

Hummus

Buttermilk Ranch

ENERGIZER 36

Continental

Seasonal Whole Fruit

Greek Yogurt, Pumpkin Seed Granola

Mixed Berries

Smoothies

Strawberry, Banana and Yogurt Smoothie

Coconut and Mango Smoothie

CHIPS & CORN 36

Assorted Chips

Smoked BBQ Kettle Chips, Sea Salt Kettle Chips,
Corn Tortilla Chips, Pico de Gallo

Cheddar and Chili Spiced Popcorn

CANDY STORE 33

Red & Black Licorice

Chocolate Covered Raisins

Sour Peaches, Gummy Worms, Jelly Beans

Smarties

Caramel Popcorn

MEDITERRANEAN MEZZE 40

Hummus, Baba Ganoush, Red Pepper Dip

Pita Chips, Marinated Olives, Pepperoncini

Themed BREAKS CONTINUED



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.

All pricing is per person.

Fairmont
ROYAL YORK

ROYAL SWEETS 43

Traditional Scones

Vanilla Cream, Jam & Marmalade

Vanilla Shortbread

Chocolate Biscuit Cake

Lamingtons

Royal York 1929 Coconut Macaroons

COOKIE SHOP 35

Chocolate Chip

Shortbreads

Oatmeal & Raisin

Biscotti

DONUTS 32

Assorted Donuts

Cinnamon Sugar Churros, Spicy Chocolate Dip

CITY OF DRAGONS 52

Dumplings

Har Gow, Siu Mai, Pot Stickers

Soy Sauce, Spicy Mayo, Sweet Chili, Chili Crunch

Bubble Tea

Black Tea, Milk Tea

Brown Sugar Syrup, Tapioca, Sago, Fresh Fruits

Coconut Jelly, Mango Jelly, Strawberry Jelly

Assorted Mochi Donuts



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Themed BREAKS ENHANCEMENTS

BREAK ENHANCEMENTS

These items are exclusively offered as Themed Break enhancements, not for à la carte ordering.

*Designed for a minimum order of 12 guests.
All pricing is per person.*

PLATTERS 23

Artisan Cheese Board

Local Small Producer Cheeses, Chutney,
Grapes, Baguette

Artisan Meat Board

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

Cheese & Charcuterie Board | add 6

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

FRESH FRUITS 10

Seasonal Whole Fruit

Seasonal Sliced Fruit and Berries | add 4



Breaks

À LA CARTE SERVICE



FROM THE BAKERY 76

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

Assorted Croissants

Assorted Muffins

Assorted Cookies

Royal York 1929 Coconut Macaroons | *add 8*

White Chocolate Walnut Brownies

Dark Chocolate Brownies | *add 6*

Classic Maple Butter Tarts | *add 4*

Limoncello Meringue Tarts

Housemade Granola Bars | *add 8*

FROM THE PANTRY 36

*Minimum order of one bowl per selection.
All pricing is per bowl. Serves 8-10 people.*

BBQ Chips

Sea Salt Chips

Dill Pickle Chips

Butter Popcorn

Jalapeño Cheddar Popcorn

Trail Mix | *add 8*

House Fried Corn Tortilla and Tajin | *add 3*
Pico de Gallo

House Made Tahini Hummus | *add 3*
Sumac and Sea Salt Pita Chips

Fairmont
ROYAL YORK

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Breaks

À LA CARTE SERVICE *CONTINUED*



BEVERAGE OFFERINGS

Based on Guaranteed Guest Count 77

Coffee & Tea

Brewed Regular & Decaffeinated HATCH Coffee
Fairmont LOT 35 Teas

Royal York Hot Chocolate

Whipped Cream, Chocolate Shavings,
Mini Marshmallows

Super Green Smoothie | add 2

Coconut and Mango Smoothie | add 3

Freshly Sweetened Iced Tea with Lemon

Royal York Lemonade | add 3

Infused Water | add 2

Raspberry Citrus *or*
Cucumber Mint Refresher

Based on Consumption 10

Individual Bottled Juices

Soft Drinks

Still & Sparkling Spring Water

Bottled Water



Fairmont
ROYAL YORK

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BREAKFAST

BRUNCH

BREAKS

LUNCH

RECEPTION

DINNER

BAR

Lunch



Lunch BUFFET



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

Our lunch buffets are designed for a minimum of 25 guests.

All pricing is per person.

Fairmont
ROYAL YORK

MONDAY

LITTLE ITALY 85

94 when Buffet of the Day is not selected

SALADS

Panzanella Salad

Arugula, Charred Bread, Roasted Mushrooms, Pickled Red Onion, Pesto, Balsamic Glaze

Farro Salad

Cherry Tomatoes, Baby Kale, Olives, Fresh Mozzarella, Lemon Dressing

Caesar Salad

Parmesan, Ontario Bacon, Herb Pangrattato, Caesar Dressing

Insalata Nizzarda | add 9

Seared Albacore Tuna, Soft Boiled Eggs, Marinated Potatoes, Black Olives, Grape Tomatoes, Sherry Vinaigrette, Pesto

SOUP *SELECT ONE*

Seasonal Soup

Tuscan White Bean Soup | add 4

Truffle Oil, Herb Focaccia Croutons

MAINS

Roasted Bass Caponata

Tomatoes, Celery, Capers, Black Olives

Lemon Roast Chicken

Zucchini, Peppers, Grilled Mushrooms, Eggplant

Spinach & Ricotta Cannelloni

Fried Garlic Tomato Sugo, Parmesan Marinated Artichoke, Olive, Goat Cheese Flatbread

DESSERTS *SELECT TWO*

Pistachio Cannoli Tiramisù

Limoncello Meringue Tarts

Seasonal Fruit Salad

Vanilla Syrup

BUFFET ENHANCEMENTS

Seasonal Antipasti | add 14

Chef Selection of Cheese & Charcuterie, Grilled Artichokes, Pepperoncini, Grissini, Crostini

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Lunch BUFFET



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Our lunch buffets are designed for a minimum of 25 guests.

All pricing is per person.

Fairmont
ROYAL YORK

TUESDAY

CORKTOWN 85

94 when Buffet of the Day is not selected

SALADS

Baby Kale

Shaved Fennel, Pecorino Romano, Radish, White Balsamic Vinaigrette

Roasted Beet & Goat Cheese

Roasted Walnuts, Pickled Black Berries, Arugula, Sherry Vinaigrette

Irish Potato Salad

Ontario Bacon, Capers, Cornichons, Herbs, Pommery Mustard, Eggs

SOUP *SELECT ONE*

Seasonal Soup

Tuscan White Bean Soup | add 5

Truffle Essence

BUFFET ENHANCEMENTS

Seasonal Cured Meats
& Ontario Cheeses | add 12

House Preserves, Crostini

MAINS

Citrus Roasted Salmon

Parsley Velouté

Black Pepper Alberta Flat Iron Steak

Toasted Fennel, Guinness Jus

Colcannon Potatoes

Fennel Pollen, Cabbage, Green Onion, Crème Fraîche

Maple Roasted Baby Carrots and Spiced Green Beans

DESSERTS *SELECT TWO*

Strawberry Short Cake

Québec Cream Puffs | add 2

Classic Maple Butter Tart

Nanaimo Texture Cake

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Lunch BUFFET



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All pricing is per person.

Fairmont
ROYAL YORK

WEDNESDAY

KENSINGTON MARKET 85

94 when Buffet of the Day is not selected

SALADS

Vietnamese Chicken Salad

Poached Chicken, Green Papaya, Cabbage, Fresh Herbs, Roasted Peanuts, Lime Dressing

Caribbean Chopped Salad

Tomatoes, Romaine Lettuce, Peppers, Cucumber, Pickled Onion, Fried Plantain, Lime Cilantro Dressing

Street Corn Salad

Black Bean, Chorizo, Avocado, Cotija Cheese, Red Onion, Jalapeño, Cilantro, Chili & Lime Crema

SOUP *SELECT ONE*

Seasonal Soup

Carrot, Ginger & Coconut Soup | add 4

BUFFET ENHANCEMENTS

Guacamole Station | add 8

Sour Cream | add 3

Assorted Dim Sum | add 5

MAINS

Sea Bass al Mojo Verde

Tomatillo & Green Tomato Salsa, Olive Oil

Chicken Tinga

Smoky Chipotle Tomato Sauce, Pickled Onion, Cilantro

Yucatán Roasted Cauliflower

Peppers, Onions

Frijoles de la Olla

Black Beans, Garlic, Epazote

Warm Corn and Flour Tortilla

House Fried Tortilla Chips, Pico de Gallo

DESSERTS *SELECT TWO*

Mango Sago

Pandan Panna Cotta

Pumpkin Custard Tart

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Lunch BUFFET



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All pricing is per person.

Fairmont
ROYAL YORK

THURSDAY

THE DANFORTH 85

94 when Buffet of the Day is not selected

SALADS

Greek Village Salad

Tomatoes, Cucumbers, Red Onions, Green Bell Peppers, Kalamata Olives, Feta Cheese

Lentil Salad

Lamb Sausage, Beluga Lentils, Tomatoes, Feta, Red Onion, Parsley, Lemon & Olive Oil Dressing

Pomegranate & Goat Cheese Salad

Grilled Chicken Breast, Arugula, Walnuts, Pomegranate Seeds, Goat Cheese, Citrus Dressing

SOUP *SELECT ONE*

Seasonal Soup

Fasolada | add 5

White Beans, Classic Mirepoix, Tomato, Olive Oil

BUFFET ENHANCEMENTS

Tzatziki, Pitas, Olives | add 6

Spicy Whipped Feta Dip | add 9

Greek Eggplant Dip | add 7

MAINS

Roasted Sea Bass

Tomato, Black Olives, Parsley, Fried Garlic

Lemon Chicken Breast

Oregano, Feta Cream Sauce

Greek Ratatouille

Baked Potatoes, Zucchini, Eggplant, Tomatoes, Onions

Spinach Rice

Onion, Dill, Lemon Juice, Olive Oil

DESSERTS *SELECT TWO*

Lemon Cream Meringue Pie

Creamy Caramel Flan Churros

Dulce de Leche

Tropical Fruit Salad

Guava Lime Dressing

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Lunch BUFFET



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Our lunch buffets are designed for a minimum of 25 guests.

All pricing is per person.

Fairmont
ROYAL YORK

FRIDAY

GERRARD EAST 85

94 when Buffet of the Day is not selected

SALADS

Kachumber Salad

Romaine Lettuce, Cucumber, Tomato, Onion, Green Chili, Chaat Masala, Lemon, Olive Oil

Carrot & Cabbage Salad

Warm Indian Spices, Raisins, Cilantro, Sweet Sesame Vinaigrette

Potato Salad

Cumin, Red Onion, Garam Masala Vinaigrette, Chili, Crispy Curry Leaves

SOUP *SELECT ONE*

Seasonal Soup

Lentil Raita Soup | add 4

BUFFET ENHANCEMENTS

Mini Samosas | 84 per dozen

Tamarind Chutney

SELECT ONE OPTION

Vegetarian Lamb | add 4

Chicken | add 2

MAINS

Butter Chicken

Paneer Lababdar

Aloo Gobi Masala or Chana Masala

Saffron Basmati Pulao

Garlic and Plain Naan, Raita, Papadum

DESSERTS *SELECT TWO*

Gulab Jamun

Ras Malai

Milk Dumplings, Saffron Cream, Cardamom

Rasgulla

Cottage Cheese Spheres, Light Syrup, Rose

Carrot Halwa

Slow-Cooked Carrots, Milk, Saffron, Cardamom

Rice Kheer | add 3

Can be served Hot or Cold

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Lunch

BUFFET ENHANCEMENTS

LUNCH BUFFET ENHANCEMENTS

These items are exclusive additions to our Lunch Buffet, not for à la carte ordering.

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

Our lunch buffets are designed for a minimum of 25 guests.

All pricing is per person.

FRUIT ENHANCEMENTS 10

Seasonal Whole Fruit

Fruit Skewer with Mint Yogurt Dip

Seasonal Fruit Salad

Seasonal Sliced Fruit and Berries | add 4



Fairmont
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Lunch PLATED

ROYAL YORK PLATED LUNCH SERVICE

Three Courses 120

Four Courses 142

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

Our lunches are designed for a minimum of 3 courses and must include a Main and a Dessert. We will accommodate up to 3 choices of Mains – 2 proteins and 1 plant-forward option.

For events with fewer than 25 guests, an additional labour charge of \$300 per meal period will be applied. All pricing is per person.

Fairmont
ROYAL YORK

SOUP *SELECT ONE*

Split Pea Soup

Ham Hock, Truffle Oil, Herb Focaccia Croutons

Roasted Smoked Tomato

Herb Marinated Tomatoes, Tomato Jam

Parsnip Soup | *add 4*

Pulled Duck Confit,
Roasted Root Vegetable & Walnut Hash

Butternut Squash Bisque

Squash Hash, Maple Caviar

Mushroom Bisque | *add 2*

Roasted Mushroom Marmalade, Truffle Oil

SALAD *SELECT ONE*

Caesar Salad | *add 2*

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

Quinoa Tabbouleh

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

Kale & Romaine Salad

Parmesan, Cherry Tomato, Cucumber, Lemon Vinaigrette

Loaded Gem Wedge

Goat Cheese, Bacon, Tomato, Everything Bagel Seasoning Pangratatto, Cool Ranch

Organic Lettuce

Shaved Seasonal Vegetables, Toasted Pecans, Aged Sherry Vinaigrette

Tomato & Watermelon Salad* | *add 2*

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

*Seasonal - May 1 to September 20

All prices are subject to surcharge of 18% plus 13% HST and are valid for all events through December 2026. Menu items may contain nuts and nut by-products. Hotel will not be responsible for the gluten and nuts contained in pre-packaged products. **Please advise your Event Manager of any allergies.**

Lunch PLATED

ROYAL YORK PLATED LUNCH SERVICE

Three Courses 120

Four Courses 142

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

Our lunches are designed for a minimum of 3 courses and must include a Main and a Dessert. We will accommodate up to 3 choices of Mains – 2 proteins and 1 plant-forward option.

For events with fewer than 25 guests, an additional labour charge of \$300 per meal period will be applied. All pricing is per person.

Fairmont
ROYAL YORK

MAIN *SELECT UP TO THREE*

Grilled Salmon | *add 2*

Soffritto Fregola, Cauliflower & Potato Purée, Green Asparagus*, Lemon Butter Velouté

Maple & Mustard Glazed Steelhead

Carrot & Citrus Purée, Haricot Verts, Mushroom & Fennel Ragoût, White Wine Velouté

Eggplant Parmesan

Tomato Marinara, Ratatouille, Black Olive, Arugula, Fennel

Mushroom Ravioli

Sautéed Mushrooms, Gorgonzola Cream, Walnuts, Herb Pangrattato

Wild Mushroom-Stuffed Chicken Breast

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

Beef Flat Iron Steak (5oz) | *add 6*

Cardamom Soubise, Oven-Roasted Tomato, Spiced Carrots, Merlot Jus

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

DESSERT *SELECT ONE*

Bourbon Vanilla Cheesecake | *add 2*

Cherry Glazed Fromage Blanc Dome, Served with Crème Brûlée & Mixed Berry Compote

Strawberry Shortcake

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

Flourless 54% Dark Chocolate Cake | *add 4*

Flourless Sponge, Chocolate Mousse, Strawberry Compote, Mascarpone Chantilly

Red Velvet

Beetroot Sponge, Cream Cheese Mousse, Velvet Crumble

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BREAKFAST

BRUNCH

BREAKS

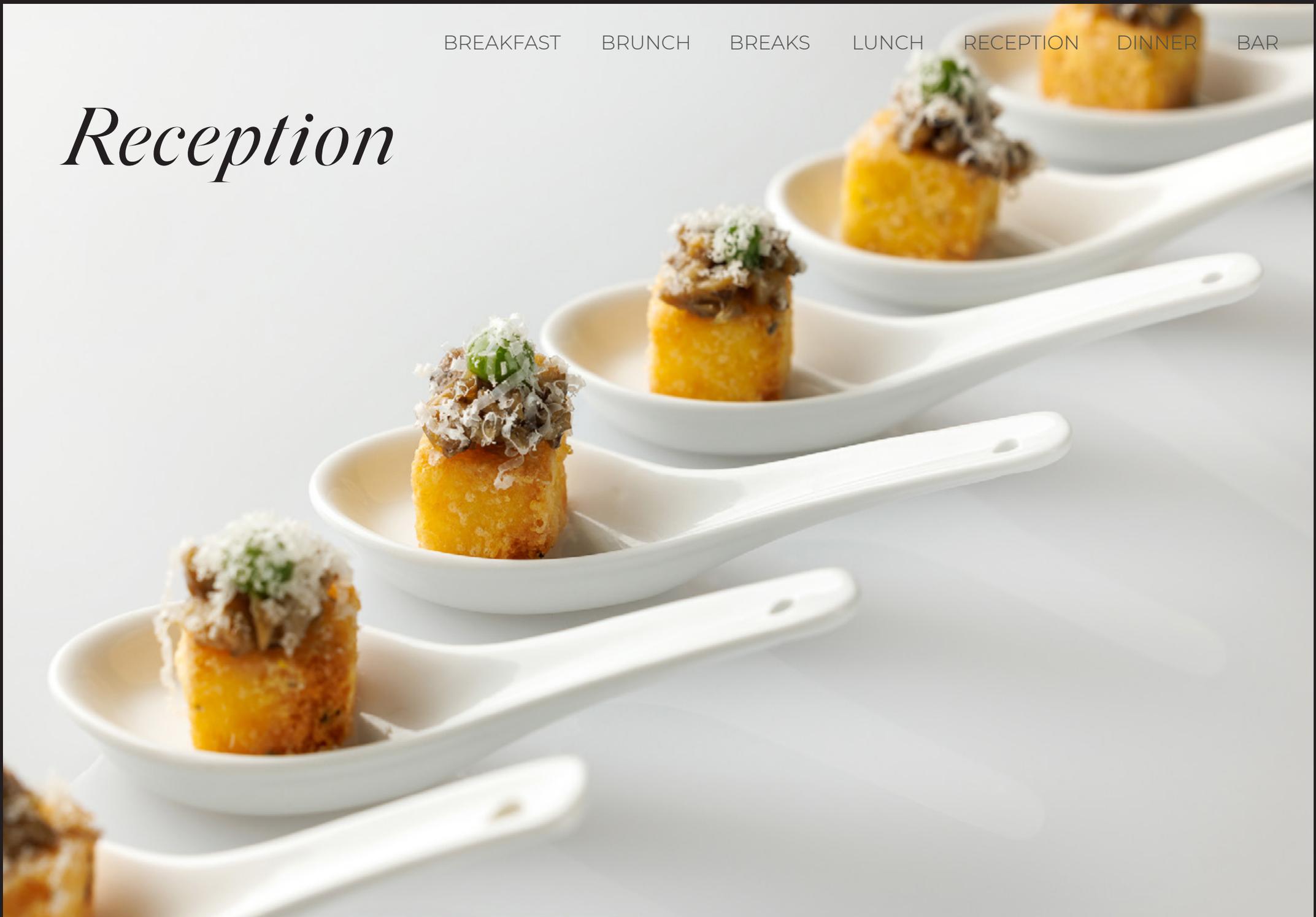
LUNCH

RECEPTION

DINNER

BAR

Reception



Reception

CANAPÉS + APPETIZERS

THE SEA

CHILLED 86

Smoked Salmon Wrapped Steamed Shrimp
Saffron Aioli

Smoked Salmon Blini
Crème Fraîche

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

HOT 88

Mini Crab Croquettes
Spicy Japanese Mayo

All pricing is per dozen. A minimum order of two dozen per order is required

Fairmont
ROYAL YORK

THE LAND

CHILLED 85

Beef Carpaccio and
Whipped Goat Cheese Croutons
Balsamic Reduction

Beef Tartare Cones, Truffle Aioli | *add 8*

HOT 88

Tandoori Chicken Brochettes

Mini Chicken Samosas
Tamarind Chutney

Mini Smoked Duck Tourtière

24 Hour Pork Belly Skewer | *add 3*
Umami Glaze, Furikake

Short Rib Croquettes | *add 6*
Creole Dip

Jamaican Beef Empanadas
Pepper Sauce Dip

Mini Lamb Samosas | *add 2*
Tamarind Chutney

THE GARDEN

CHILLED 85

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 | *add 8*
Roasted Garlic Aioli

HOT 87

Spanakopita

Mini Vegetable Samosa
Tamarind Chutney

Vegetable Spring Roll
Sweet & Sour Thai Chili Sauce

Mini Vegetable Tourtière

Chickpea Fritters, Curry Aioli | *add 5*

Parmesan Polenta, Tomato Jam | *add 4*

Mac & Cheese Bites | *add 6*
Pepper Sauce Dip

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Reception

CANAPÉS + APPETIZERS



SLIDERS 96

All pricing is per dozen. A minimum order of two dozen per order is required.

Chickpea Fritters

Cilantro Mayonnaise, Tomato Jam

Buttermilk Fried Chicken

Sriracha Aioli, Dill Pickle

Pulled Pork

Bourbon BBQ Sauce, Coleslaw

All-Canadian Beef | add 4

Pickle, Bacon, Cheddar, Garlic Aioli

FROM THE PANTRY 36

Minimum order of one bowl per selection. All pricing is per bowl. Serves 8-10 people.

BBQ Chips

Sea Salt Chips

Dill Pickle Chips

Butter Popcorn

Jalapeño Cheddar Popcorn

Trail Mix | add 8

House Fried Corn Tortilla and Tajin | add 3

Pico de Gallo

House Made Tahini Hummus | add 3

Sumac and Sea Salt Pita Chips

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.

Fairmont
ROYAL YORK

CHEESE BAR 34

Three Canadian Cheese

Two International Cheese

House Preserve, Chutneys, Dried Fruits, Grapes, Olives

Selection of Grilled Breads, Crostini, Grissini

Selection of Three Locally Cured Meats | *add 15*

TACO CITY 39

Tacos and Tostadas Corn Tortilla & Tortilla Chips

ACCOMPANIMENTS

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

SELECT THREE TOPPINGS

Additional Selection | 8

Pork al Pastor, Grilled Pineapple

Shrimp Adobo Tostadas

Fried Cauliflower, Achiote

BBQ Jackfruit, Mango Salsa

Carne Asada Grilled Beef with Rooftop Herb Salsa Verde | *add 6*

ANTIPASTI BAR 42

Hummus, Baba Ganoush, Beetroot Mutabal, Black Olive Tapenade

Dolmas, Marinated Olives, Grilled Artichoke Hearts,

Lemon Vinaigrette Grilled Zucchini, Charred Peppers, Wild Mushroom Conserva, Grilled Asparagus

Cheese & Charcuterie

Soppressata, Salami, Prosciutto Ham, Selection of Cheeses

Lavash, Grilled Pita, Crostini Focaccia

HARVEST TABLE & DIPS 36

Asparagus, Endive, Celery, Carrots, Cherry Tomato, Cucumber, Romaine Spear, Radish, Cauliflower

Buttermilk Ranch, Hummus, Piquillo Pepper Aioli, Tzatziki

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Reception

STATIONS CONTINUED

CHOWDER BAR 38

Traditional East Coast White Clam Chowder
Manhattan Red Chowder with Chili
Roasted Corn Chowder and Cilantro

ACCOMPANIMENTS

Goldfish Crackers, Oyster Crackers and Crostini

ULTIMATE NACHO BAR 35

Tortilla Chips, Blue Corn Chips
Grilled Chicken Breast, Pulled Pork,
Spiced Tofu
Black Beans, Refried Beans

ACCOMPANIMENTS

Cheddar Cheese Sauce,
Pepper Jack Cheese Sauce
Olives, Shredded Lettuce, Diced Tomato,
Cilantro, Jalapeños, Sour Cream
Guacamole Station | *add 10*

Fairmont
ROYAL YORK

INDIVIDUAL SALAD SENSATION 30

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

SELECT THREE SALADS

Additional Selection | 6

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 | *add 2*

QUÉBEC CHEESE CURD AND ONTARIO CHEDDAR MAC & CHEESE STATION 33

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

SELECT TWO PROTEINS

Additional Selection | 6

Fogo Island Shrimp | *add 2*

Kimchi, Gruyère and Herb Pangrattato

Mushrooms and Spinach with
Blue Cheese Crumble

Chorizo and Spicy Peppers

Reception

STATIONS CONTINUED

LA POUTINERIE 45

SELECT ONE POUTINE BASE

Double Coated Fries

Tater Tots

Sweet Potato Fries | *add 2*

ACCOMPANIMENTS

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

SELECT TWO SAUCES

Additional Selection | 5

Classic Gravy

Makhani Gravy

Cheese Sauce

POUTINE ENHANCEMENTS

Vadouvan and Chill Tossed Fried Tofu | *add 5*

Porchetta | *add 6*

Braised Beef and Mushrooms | *add 8*

Montreal Smoked Meat | *add 9*

Fairmont
ROYAL YORK

CURRY BAR 38

SELECT TWO CURRIES

Additional Selection | 8

Green Curry Prawns, Thai Basil, Bamboo
Shoots, Coriander, Lime Leaf | *add 2*

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

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

Peanut Curry Beef, Bell Pepper, Spinach

ACCOMPANIMENTS

Jasmine Rice, Cilantro, Scallion, Limes,
Naan, Papadum

DIM SUM BAR 36

5 pieces per guest

8 pieces per guest | add 6

Shrimp Har Gow

Shrimp and Vegetable Siumai

Vegetable Pot Sticker

Braised Pork Steam Bun

Chorizo and Spicy Peppers

ACCOMPANIMENTS

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

Reception STATIONS CONTINUED



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.

Fairmont
ROYAL YORK

FLATBREAD STATION 40

SELECT THREE FLATBREADS

Additional Selection | 8

All That Pepperoni

Loaded Enzo Pepperoni, Mozzarella, Marinara Sauce

Baa, Baa, the Boogie Deluxe | add 2

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

That's So In!

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

Rooftop Bee Sting | add 2

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

The Forager

Roasted Mushrooms, Caramelized Onions, Goat Cheese, Truffle Béchamel

Midnight Margherita

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



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Reception

STATIONS SEAFOOD



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.

Fairmont
ROYAL YORK

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.

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 portion) | 9 per portion

Clams (¼ lb portion) | 12 per portion

Caviar Bar | MP per tin

ACCOMPANIMENTS

Lemon and Lime Wedges
Mignonettes, Cocktail Sauce, Marie Rosé Sauce
Tabasco, Fresh Horseradish

EAST COAST OYSTER MARKET *800 per 100 oysters*

Make it into our Get Shucked! Live Shucking Station with a Chef attendant at an additional \$175 per chef, minimum 3 hours.

ACCOMPANIMENTS

Lemon Wedges, Fresh Horseradish,
Hot Sauce

Seasonal Accompaniments

Reception STATIONS SEAFOOD *CONTINUED*



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.

SUSHI DISPLAY *105 per dozen*

A minimum order of two dozen per order is required.

SUSHI SELECTIONS

Salmon Maki | *add 10*

Atlantic Salmon, Cucumber, Sesame Seeds

Spicy Tuna Roll | *add 15*

Red Tuna, Cucumber, Tempura Bits, Dynamite Sauce, Sesame Seeds

California Roll

Crab Stick, Masago Roe, Avocado, Cucumber

Spicy Shrimp Maki

Shrimp, Cucumber, Tempura-Bits, Dynamite Sauce

Vegetarian Roll

Cucumber, Carrot, Red Pepper, Avocado

ACCOMPANIMENTS

Wasabi, Pickled Ginger, Soy Sauce

CHICKEN WINGS STATION *86 per dozen*

A minimum order of two dozen per order is required.

WING SELECTIONS

Classic Wings

Breaded Wings

SAUCE SELECTIONS

BBQ Sauce

Smoky Hot

Honey Garlic

ACCOMPANIMENTS

Carrot and Celery Sticks

Pink Peppercorn Ranch, Blue Cheese Dip

Reception

LIVE STATION

RISOTTO LIVE STATION 48

*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.*

SELECT ONE

Additional Selection | 8

Roasted Chicken, King Oyster Mushroom,
Thyme and Rosemary | *add 2*

Milanese Risotto, Saffron, White Vermouth

Porcini and Cultivated Mushrooms,
Truffle, Parsley

Pork Ragù, Parmesan, Italian Five Spice,
Chives, Truffle | *add 5*



Fairmont
ROYAL YORK

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Reception

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.

Fairmont
ROYAL YORK

Maple Cured and Smoked Salmon 775

Serves 20 guests

Dill Hollandaise, Fennel & Citrus Salad, Saffron Fregola

Roasted Whole Cauliflower Carvery 525

Serves 20 guests

Chimichurri Sauce, Citrus Cumin Yogurt, Puffed Quinoa Crust

Lemon and Rosemary Spatchcock Chicken 675

Serves 20 guests

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

Herbed Roasted Lamb Leg 905

Serves 20 guests

Mint Herb Gremolata, Pomme Purée, Natural Jus

Slow Roast Porchetta 885

Serves 30 guests

Chimichurri, Mini Ciabatta, Celeriac Remoulade

Whole Roasted California Cut Striploin (Carved) 925

Serves 20 guests

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

Smoked BBQ Brisket 825

Serves 20 guests

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

Beef Prime Rib 1,150

Serves 25 guests

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

Coffee Rubbed Whole Ontario Beef Hip 3,700

Serves 100 guests

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

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Reception

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.

Dessert Stations are exclusively to be ordered in conjunction with a Dinner Buffet or minimum of three other Reception Items.

Fairmont
ROYAL YORK

CRÊPES FLAMBÉ 45

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

Additional \$220 Surcharge Fee applies for managing of the fire panel for the CRÊPES FLAMBÉ Station.

Handcrafted with Guest's Choice of Toppings

Grand Marnier

Salted Caramel Sauce, Dark Chocolate Sauce

Fresh Berries, Mango, Orange

Chocolate Sprinkles, Toasted Almonds

VEGAN DESSERT STATION 38

SELECT FOUR DESSERTS

Additional Selection | 5

Assorted Cupcakes

Vanilla Panna Cotta, Mixed Berry Compote

Chocolate Semolina Mille-Feuille | add 2

Fresh Raspberry Tart

Chocolate Nut and Fruit Crunch Pretzel Sticks

Assorted Dipped Strawberries

White Chocolate Walnut Brownies

Butter Tarts

FRENCH MACARON PLATTER 42

Assorted Flavours

Raspberry, Mango, Chocolate,
Pistachio, Vanilla, Coffee

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BREAKFAST

BRUNCH

BREAKS

LUNCH

RECEPTION

DINNER

BAR

Dinner



Dinner PLATED

PLATED DINNER À LA CARTE SERVICE

Three Courses 138

Four Courses 165

Onsite Choice of a Main is an option for up to a maximum of 200 guests at a surcharge of \$25 per person.

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

Our dinners are designed for a minimum of 3 courses and must include a Main and a Dessert. We will accommodate up to 3 choices of Mains – 2 proteins and 1 plant-forward option.

For events with fewer than 25 guests, an additional labour charge of \$300 per meal period will be applied. All pricing is per person.

Fairmont
ROYAL YORK

SOUP *SELECT ONE*

Manhattan Red Chowder | *add 8*
East Coast White Clam, Tomato, Chili

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

Black Lentil Soup
Spiced Chickpea Hash, Samosa

Wild Mushroom Velouté
Mushroom Fricassée, Caramelized Fennel,
Porcini Essence

SALAD *SELECT ONE*

Local Organic Greens
Cured Tomatoes, Shaved Crudité, Aged Gouda,
Lemon Dressing

Citrus Compressed Watermelon | *add 3*
Cucumber, Tomato, Arugula, Watercress,
Cotija Cheese, Agave Vinaigrette

Arugula, Kale and Spinach Salad
Parmesan, Cherry Tomato, Cucumber,
Lemon Vinaigrette

Fattoush Salad
Baby Spinach, Romaine, Cucumbers, Tomatoes,
Herbs, Feta, Pickled Onion, Black Olive Crumb,
Sumac Dressing

Arugula, Frisée and Endive Salad | *add 2*
Sundried Cherries, Roasted Apples, Hazelnut
Brittle, Calamansi & Thyme Vinaigrette

Roasted Beet Salad
Candied Walnuts, Baby Kale,
Goat Cheese, Radish, Fennel, Citrus,
Grainy Mustard Vinaigrette

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Dinner PLATED CONTINUED



APPETIZER SELECT ONE

HOT

Lightly Smoked Salmon | *add 8*
Flavours of Chowder, Clams Velouté

Ricotta and Spinach Ravioli | *add 2*
Truffle Crema, Mushroom Ragoût,
Toasted Hazelnuts

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

Ultra Slow Roasted Pork Belly | *add 3*
Umami Glazed, Cauliflower Purée,
Spicy Spinach, Chicharrón, Cider Jus

COLD

Albacore Niçoise | *add 5*
Montreal Steak Spice, Dressed Fingerlings,
Haricot Vert, Cherry Tomato, Chopped Egg,
Black Olive Crumb, Banyuls Vinaigrette

Hot Smoked Trout Rilette | *add 3*
Gherkins, Capers, Chive, Lemon Gel,
Buttermilk Emulsion, Dill Oil, Lavash

Fire Roasted Heirloom Carrots
Carrot Puree, Goat Cheese, Fennel, Chorizo,
Mustard Greens, Champagne Vinaigrette

Ontario Burrata | *add 2*
Tomato Tartare, Heirloom Tomato,
Petite Herbs, Olive Tapenade, Basil Oil

Fairmont
ROYAL YORK

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Dinner

PLATED CONTINUED

MAINS | SELECT UP TO THREE

THE SEA

Pan Seared Salmon

Sunchoke Purée, Haricot Vert, Spiced Carrots, Roasted Fennel Pollen Fingerling Potatoes, Citrus Cream Sauce

Screech-Maple Glazed Toothfish | add 10

Newfoundland Screech Rum, Ginger & Squash Puree, Mushroom & Green Bean Ragoût, Baby Spinach, Tomato, Yuzu Beurre Blanc

Herb & Butter Baked Steelhead Trout

Parsnip Purée, Baby Kale, Sautéed Spinach, Soffrito, Fregola Spiced Haricot Vert, Citrus Velouté

Roasted Branzino | add 5

Herb & Vegetable Quinoa, Citrus Roasted Carrots, Buttered Asparagus*, Lemon Velouté, Salsa Verde

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

Fairmont
ROYAL YORK

THE LAND

Rooftop Honey-Lemon Glazed Chicken

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

Spinach and Mushroom

Stuffed Chicken Suprême | add 3

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

Roasted Chicken Supreme

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

Umami Glazed Black Angus Short Rib | add 7

Carrot and Ginger Puree, Mushroom Ragoût, Five-Spice Carrots, Broccolini, Chianti Reduction

Black Angus Filet Mignon (6 oz) | add 10

Black Truffle Potatoes, Broccolini, Heirloom Carrot, Mushroom Ragoût, Port Wine Reduction

Grilled Beef Tenderloin (6 oz) | add 9

Lyonnais Potatoes, Roasted King Oyster Mushrooms, Heirloom Carrots, Truffle Shuffle Jus

THE GARDEN

Fennel Pollen Roasted Maitake | add 2

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

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

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BREAKFAST

BRUNCH

BREAKS

LUNCH

RECEPTION

DINNER

BAR

Dinner PLATED CONTINUED



DESSERT | SELECT ONE

Raspberry Twist

Cream Cheese Mousse, Fresh Raspberry Compote, Vanilla Chantilly

Vegan Butter Tart

Dark Chocolate Quenelle, Blackberry Gel, Wild Rice Cluster

Tarte au Chocolat | add 3

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 | add 2

Cherry Glazed Fromage Blanc Dome, Served with Crème Brûlée, Mixed Berry Compote

Fairmont
ROYAL YORK

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Dinner BUFFET

BUILD YOUR OWN DINNER BUFFET

THE IMPERIAL 160

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

THE ROYAL 140

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

THE YORK 120

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

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

Our dinner buffets are designed for a minimum of 100 guests. All pricing is per person.

Fairmont
ROYAL YORK

SOUP

Traditional East Coast

White Clam Chowder | *add 8*

Roasted Smoked Tomato

Pesto, Parmesan

Butternut Squash Bisque

Squash Hash, Maple Caviar

Carrot and Ginger Soup

Herb Croutons

Smoked Leek and Potato Soup

Truffle Essence

Wild and Cultivated Mushroom Bisque | *add 6*

Black Truffle

SALAD

Niçoise Salad | *add 8*

Albacore Tuna, Potato, Green Beans, Egg

Gathered Greens and Shaved Crudité Salad

Fennel, Carrot, Radish, Beet,
Rooftop Honey Vinaigrette

Kale and Grains Salad

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

Asian Slaw

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

Heirloom Tomato Salad

Cucumber, Basil, Fior di Latte, Balsamic

Roasted Beetroot Salad

Fennel, Candied Walnut, Goat Cheese,
Sherry Vinaigrette

Caesar Salad | *add 5*

Romaine Lettuce, Double Smoked Ontario
Bacon, Torn Crouton, Parmesan,
Signature Caesar Dressing

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Dinner

BUFFET

CONTINUED

MAIN

Roasted Steelhead

Lemon Butter Velouté

Oven Baked Salmon

Miso Brown Butter Velouté

Chicken Supreme

Porcini Infused Jus

24 Hour Porchetta | *add 6*

Salsa Verde

Seared Flat Iron | *add 4*

Chimichurri

Ancho Rubbed and Roasted Striploin | *add 8*

Port Wine Jus

ACCOMPANIMENTS

Fine French Beans

Brown Butter, Toasted Almonds

Roasted Baby Carrots and Roasted Broccolini

Thyme & Citrus

Calabrian Chili and Fried Garlic

Herb Roasted New Potatoes

Fennel Pollen

Potato Gnocchi | *add 3*

Roasted Peppers, Mushrooms,

Semi-Dried Tomato

Buttermilk Whipped Yukon Gold Potato

Maple and Herbs

Spice Chickpea Stew

Tomato, Garlic, Onion, Masala

DESSERT

Yuzu Meringue Tart

Mango Mousse Cake

Vanilla Cheesecake

Tiramisu Shooter | *add 2*

Strawberry Panna Cotta

Assorted French Macarons

Madagascar Crème Brûlée

Strawberry Tart

Sticky Toffee Pudding | *add 3*

BREAKFAST

BRUNCH

BREAKS

LUNCH

RECEPTION

DINNER

BAR

Bar



Cocktails

FROM CIVIL POURS 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.



ESPRESSO MARTINI

Vodka | Coffee Liqueur | Espresso

A robust & velvety expression of a classic espresso martini.



OLD FASHIONED

Whiskey | Sugar | Bitters

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



COSMOPOLITAN

Vodka | Citrus Liqueur | Muskoka Cranberries

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

ROYAL YORK SIGNATURES *Limit to a maximum of two selections per function. A minimum guarantee of 25 orders is required.*

THE CROWN MANHATTAN 29

Rye Whisky | Sortilege Maple | Bitters Blend | Sweet Vermouth | Brandied Cherry

Our refined take on the classic Manhattan. Ontario Rye Whisky meets a Northern touch of maple for a smooth, elegant finish.

SEASON'S SPRITZ 26

St. Germain | Hinterland Blanc de Blanc | Lemon | Rosemary | Mint

Light, bright, and refreshing. This floral spritz highlights Hinterland's Blanc de Blanc sparkling wine.

LAKESIDE MARGARITA 27

Tequila Reposado | Aperol | Agave Nectar | Lime | Calamansi | Salt

A vibrant twist on the classic Margarita. Tropical calamansi and the citrus nuance of Aperol elevate this beloved tequila cocktail.

CAFFÈ NEGRONI 28

London Dry Gin | Campari | Sweet Vermouth | Salted Cacao | Espresso

A guest favourite. The timeless, bittersweet Negroni enriched with notes of cacao and bold Italian roast coffee.

ZERO PROOF COCKTAILS

IN THE GARDEN 25

Seedlip Garden 108 | Mint Tea | Lemon | Honey

Refreshing and herbaceous. Mint and citrus brighten Seedlip Garden's botanical, floral profile.

MEADOWLARK 26

BLÅ Sparkling Tea | Peach & Lavender Cordial | Verjus | Juniper Berries

A sparkling, delicate spritz featuring floral white tea and soft stonefruit notes.

Fairmont
ROYAL YORK

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Wines



Fairmont
ROYAL YORK

SPARKLING WINE

ONTARIO BLANC DE BLANCS | 70
Royal York Blanc de Blancs, Hinterland

PROSECCO | 82
Tenuta Santomè, Extra Dry Prosecco,
Veneto, Italy

WHITE WINE

SAUVIGNON BLANC | 96
Allan Scott, Marlborough, New Zealand

RIESLING | 84
The Organized Crime, Beamsville,
Niagara, Ontario

PINOT GRIGIO | 75
Perluva IGT, Veneto, Italy*

ONTARIO WHITE BLEND | 68
Royal York x Rosewood, Momento Blanc,
Niagara Peninsula

CHARDONNAY | 106
Château Haut-Blanville, Réserve, Montpellier,
Languedoc, France

*Only available from July 2026 onwards. Our Event Managers will be delighted to provide alternatives for events prior to July 2026.

OUR CELLAR SHOWCASE

CHAMPAGNE | 225
Veuve Clicquot, Réserve Cuvée Brut, France

Brilliant golden yellow color and a fine, persistent effervescence, this Champagne reflects the house's long-standing pursuit of excellence.

Historic Champagne house founded in 1772 and made famous by Madame Clicquot, whose innovations helped shape modern Champagne production.

Known for its rich, Pinot Noir-driven style, the brand remains one of the most iconic and celebrated Champagnes.

CHARDONNAY | 148
Dobbin Estate, Beamsville Bench,
Niagara, Ontario

Nestled on Niagara's acclaimed Twenty Mile Bench, Dobbin Estate is one of the region's most compelling wineries, crafting small-lot, terroir-driven wines of exceptional finesse.

The Dobbin Estate Chardonnay is aged in French oak barrels, giving it a gentle but noticeable oak signature with notes of nutmeg, butterscotch, and subtle spice.

Wines



Fairmont
ROYAL YORK

RED WINE

PINOT NOIR | 108

Les Jamelles, Essentiel, Burgundy, France

MERLOT | 76

Dissegna, Veneto, Italy

ONTARIO RED BLEND | 68

Royal York x Rosewood, Momento Noir,
Niagara Peninsula

GRENACHE, SYRAH, CARIGNAN | 92

André Aubert, 'Le Devoy',
Grignan-les-Adhémar, Côtes du Rhône, France

CABERNET SAUVIGNON | 85

Colle del Gelso, Emilia-Romagna, Italy*

*Only available from July 2026 onwards. Our Event Managers will be delighted to provide alternatives for events prior to July 2026.

OUR CELLAR SHOWCASE

PINOT NOIR | 122

Bachelor, Beamsville Bench, Ontario

Bachelor's Pinot Noir from the Beamsville Bench captures the pure, finely textured expression of Niagara's cool-climate terroir.

Thomas Bachelor, one of Canada's most acclaimed terroir-focused winemakers, brings Burgundian precision and meticulous craftsmanship to every bottle. An unwavering commitment to letting each vineyard parcel speak for itself.

BORDEAUX BLEND | 148

Château Pymouton, Saint-Émilion Grand Cru, Bordeaux, France

Grand Vin de Bordeaux –
crafted from 70% Merlot, 23% Cabernet Franc,
and 7% Cabernet Sauvignon.

Sourced from the high plateau parcels of the legendary Château Laroque, Château Pymouton embodies the pure elegance of its historic terroir—an archetype of Right Bank Bordeaux.

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.

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.

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.



PREMIUM

HOST | 15 CASH | 18

VODKA
Ketel One

GIN
Beefeater

RUM
Bacardi Superior

TEQUILA
Herradura Silver

WHISKY
Dewar's White Label

SUPER PREMIUM

HOST | 18 CASH | 23

VODKA
Absolut Elyx

GIN
Citadelle

RUM
Planteray 3 Stars

TEQUILA
Espolòn Blanco

WHISKY
Monkey Shoulder

LUXURY

HOST | 21 CASH | 27

VODKA
Belvedere

GIN
The Botanist

RUM
Diplomatico Reserva

TEQUILA
Patrón Silver

WHISKY
The Macallan Double Cask 12

BEER

DOMESTIC	HOST 12	CASH 15
CRAFT	HOST 14	CASH 18
IMPORTED	HOST 13	CASH 17

WINE (5 oz)

DOMESTIC	HOST 15	CASH 20
OLD WORLD	HOST 18	CASH 25

REFRESHMENTS

SOFT DRINKS	HOST 8	CASH 10
FRUIT PUNCH	HOST 10	CASH 13
SPRING WATER	HOST 10	CASH 13

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Additional INFORMATION



Children's Meals

Guests may choose children's menus for those under ten years old, consisting of three courses and at a cost of \$50 per child.

Vendor Meals

Vendor meals are \$77 per person for a Chef's choice 3-course plated meal and cold beverage. Menu specifications can be discussed with your Event Manager at the time of planning.

Decoration

You are welcome to use your decorator of choice for the event. Please remember appropriate access time when reserving your function room. Also, keep in mind that the Hotel may sell any function space that is not protected in your contract. The Hotel is not responsible for any items missing or left behind after the event.

Electricity

Please make sure you verify your band, DJ or decorator's electrical requirements. Depending on their specifications, electricity may be added at an additional cost.

Labour

Bar Staffing Guidelines are based on one bartender per 75 guests. Our staffing guideline for plated dinner events is two waiters per three tables, based on rounds of ten. The waitstaff is also responsible for serving the wine at the table.

Additional staff can be added to the event at an additional cost of \$50 per hour, per staff, for the full duration of the event.*

Waitstaff are scheduled two hours before the doors open to the dinner room. There is a Banquet Manager assigned to the event who will ensure that all aspects of the event are executed and assist with any requests arising through the evening.

*BASED ON AVAILABILITY

Smoking

Smoking is not permitted anywhere in the Hotel. Any guest wishing to smoke will have to leave the building.

SOCAN & Re: Sound

All events with musical entertainment, live or recorded, are subject to both SOCAN and Re:Sound charges. The fees collected by these two agencies are licensing fees and/or distributed as royalties to the original artists, and do not represent any revenue for the hotel.

Both SOCAN and Re:Sound charges are based on room capacity authorized under the Hotel's Liquor License, not on actual attendance of the event. (e.g. If a function with 95 guests attending is located in a function room that falls between the capacity of 301-500 guests, the charges would be based on the 301-500 capacity).

Tariff 8 - SOCAN (Licensing fee collected by the Society of Composers, Authors and Music Publishers of Canada)

Tariff 5 - Re:Sound (Royalties collected for Public Performance of Sound Recordings. Rates do not include applicable tax.)

Valet Parking

Fairmont Royal York provides Valet Service for your guests at an event rate. Please speak with your Wedding Manager to discuss costs, with the option to charge the valet parking to your account

Fire Panel Monitoring

If you require a smoke machine, hazing machine, or any other device that could create smoke for your event, the Hotel will arrange for mandatory Fire Panel Monitoring. The cost of this is \$55 + HST Per Hour with a 4 Hour Minimum.