

# THE CITY'S HOME FOR MOMENTOUS EVENTS



BREAKFAST

BRUNCH

BREAKS

LUNCH

RECEPTION

DINNER

BAR

# EVERY PLATE

A conversation piece

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

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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

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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

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**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

Herb Roasted Potatoes

Sautéed Button Mushrooms



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# Breakfast

## BUFFET ENHANCEMENTS

### BREAKFAST BUFFET ENHANCEMENTS

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

*All pricing is per person.*



### SMOOTHIES 13

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Coconut and Mango Smoothie | *add 1*

Super Green Smoothie

Strawberry, Banana and Yogurt Smoothie

Pollen & Protein Berry Smoothie | *add 3*

### FRESH FRUITS 10

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Seasonal Whole Fruit

Seasonal Sliced Fruit and Berries | *add 4*

### PROTEINS 15

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Ontario Pork Sausage

Spicy Plant Sausage

Ontario Chicken Apple Sausage

Smoked Ontario Bacon

### BREAKFAST ESSENTIALS 12

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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

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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

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### 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

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### SMOOTHIES 13

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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

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#### 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.

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ROYAL YORK

## ON THE RUN 55

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### 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 Coffee  
Fairmont LOT 35 Teas

Bottled Juice | *add 2*




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BREAKFAST

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# A TRUE TASTE OF THE CITY

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.

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ROYAL YORK

## CONTINENTAL TABLE *SELECT TWO*

### Assorted Breads and Pastries

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

### Smoked Salmon

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

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*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

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*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

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

Creekside Farm Prime Rib

Ontario Red Wine Jus

Yorkshire Pudding



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BREAKFAST

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# GATHER IN GOOD TASTE

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.

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ROYAL YORK

## JUICE BAR 38

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Apple, Cucumber, Kale, Swiss Chard

Carrot, Sweet Potato, Lemon,  
Apple, Fresh Turmeric

Pear, Beet, Apple, Ginger, Lemon

## VEGETABLE CRUDITÉ 28

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Seasonal Fresh Vegetables

Hummus

Buttermilk Ranch

## ENERGIZER 36

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### Continental

Seasonal Whole Fruit

Greek Yogurt, Pumpkin Seed Granola

Mixed Berries

### Smoothies

Strawberry, Banana and Yogurt Smoothie

Coconut and Mango Smoothie

## CHIPS & CORN 36

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### Assorted Chips

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

Cheddar and Chili Spiced Popcorn

## CANDY STORE 33

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Red & Black Licorice

Chocolate Covered Raisins

Sour Peaches, Gummy Worms, Jelly Beans

Smarties

Caramel Popcorn

## MEDITERRANEAN MEZZE 40

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Hummus, Baba Ganoush, Red Pepper Dip

Pita Chips, Marinated Olives, Pepperoncini

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# 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.

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ROYAL YORK

## ROYAL SWEETS 43

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### Traditional Scones

Vanilla Cream, Jam & Marmalade

### Vanilla Shortbread

### Chocolate Biscuit Cake

### Lamingtons

### Royal York 1929 Coconut Macaroons

## COOKIE SHOP 35

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### Chocolate Chip

### Shortbreads

### Oatmeal & Raisin

### Biscotti

## DONUTS 32

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### Assorted Donuts

### Cinnamon Sugar Churros, Spicy Chocolate Dip

## CITY OF DRAGONS 52

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### 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

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*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

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### 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

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### Seasonal Whole Fruit

Seasonal Sliced Fruit and Berries | *add 4*



# Breaks

## À LA CARTE SERVICE



### FROM THE BAKERY 76

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*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

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*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

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# Breaks

## À LA CARTE SERVICE *CONTINUED*



### BEVERAGE OFFERINGS

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Based on Guaranteed Guest Count 11

#### Coffee & Tea

Brewed Regular & Decaffeinated 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



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BREAKFAST

BRUNCH

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BAR

ARTISTRY  
PERSONALITY  
SUSTAINABILITY

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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*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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## 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 12  
2 pieces per guest

#### 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.

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## 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

##### Tropical Fruit Salad

Guava Lime Dressing

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# Lunch BUFFET



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*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

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*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

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Seasonal Whole Fruit

Fruit Skewer with Mint Yogurt Dip | add 4

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

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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

## 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

# THE FINE ART

Of a flawless event

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*



### 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 Dipe

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

---

White Corn and Flour 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*

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### 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*



## 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

## 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



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

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## 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



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## SEAFOOD STATION

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*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*

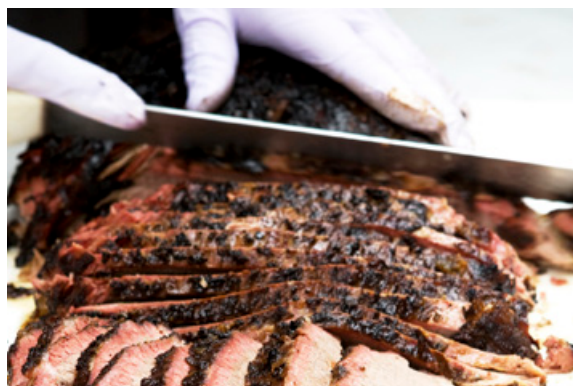


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# Reception

## 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.*

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### 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.

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### CRÊPES FLAMBÉ 45

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*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

Every plate

A MASTERPIECE

Every time

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*  
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## 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

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### 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

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# Dinner PLATED CONTINUED

## MAINS | SELECT UP TO THREE

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### 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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# 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

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*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

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**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

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**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

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### 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

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### 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

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### 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

For all of us,

IT'S ALL ABOUT YOU

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

# Wines



*Fairmont*  
ROYAL YORK

## SPARKLING WINE

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

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

## WHITE WINE

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**SAUVIGNON BLANC | 96**  
Stoneburn, 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

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**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

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### **PINOT NOIR | 108**

Les Jamelles, Essentiel, Languedoc-Roussillon, 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

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### **PINOT NOIR | 122**

Bachelder, Beamsville Bench, Ontario

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

Thomas Bachelder, 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.

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\*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. Please speak with your Event 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.