

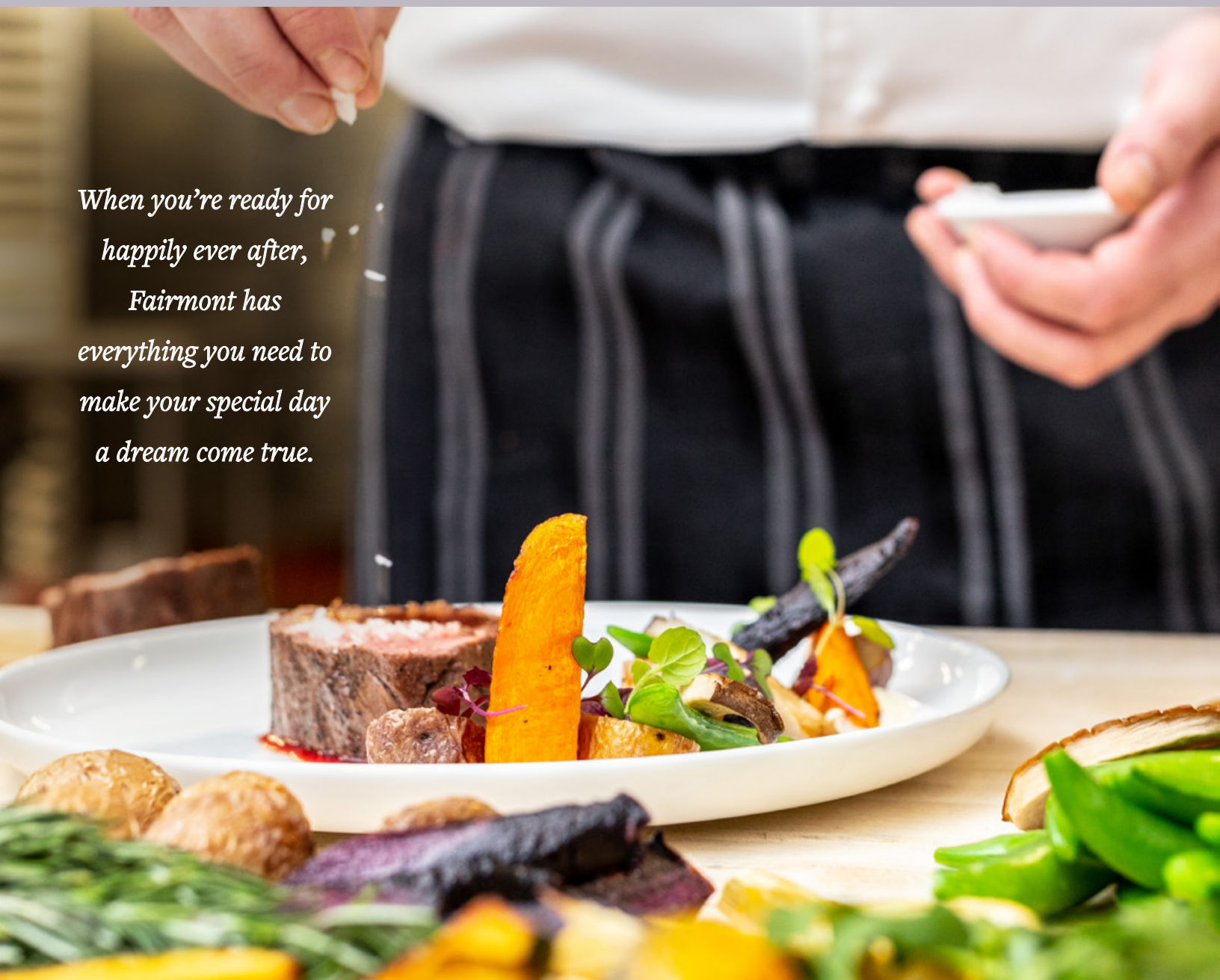
*Fairmont*  
ROYAL YORK

— 2026 —

# WEDDINGS

AT FAIRMONT ROYAL YORK

*When you're ready for  
happily ever after,  
Fairmont has  
everything you need to  
make your special day  
a dream come true.*



FOR MORE INFORMATION CONTACT: [rfp-ryh@fairmont.com](mailto:rfp-ryh@fairmont.com) | 416-368-2511

# CULINARY OFFERINGS

*Whether you opt for a gourmet meal  
or a cocktail reception with  
innovative canapés,  
the Fairmont's award-winning  
culinary team will exceed your expectations.  
Our Wedding Managers offer  
the highest level of service to create  
the day of your dreams.*



## Canapés

### THE SEA

#### CHILLED

**Smoked Salmon Wrapped  
Steamed Shrimp**  
Saffron Aioli

**Smoked Salmon Blini**  
Crème Fraîche

#### HOT

**Mini Crab Croquettes**  
Spicy Japanese Mayo

### THE LAND

#### CHILLED

**Beef Carpaccio and  
Whipped Goat Cheese Croutons**  
Balsamic Reduction

#### HOT

**Tandoori Chicken Brochettes**

**Mini Chicken Samosas**  
Tamarind Chutney

**Mini Smoked Duck Tourtière**

**Jamaican Beef Empanadas**  
Pepper Sauce Dip

### THE GARDEN

#### CHILLED

**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

#### HOT

**Spanakopita**

**Mini Vegetable Samosa**  
Tamarind Chutney

**Vegetable Spring Roll**  
Sweet & Sour Thai Chili Sauce

**Mini Vegetable Tourtière**

## Premium Canapés

**Tuna Tartare Cones,  
Avocado, Tajin** | 92

**Beef Tartare Cones, Truffle Aioli** | 93

**Short Rib Croquettes** | 94  
Creole Dip

**Mini Lamb Samosas** | 90  
Tamarind Chutney

**Parmesan Polenta, Tomato Jam** | 91

All pricing is per dozen and are subject to an 18% service fee plus 13% HST.

# CULINARY OFFERINGS



## Salads

### Local Organic Greens

Cured Tomatoes, Shaved Crudité, Aged Gouda, Lemon Dressing

### 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

### Roasted Beet Salad

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

## Soups

### 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

### Wild Mushroom Velouté

Mushroom Fricassée, Caramelized Fennel, Porcini Essence

## Appetizers

### Hot Smoked Trout Rilette

Gherkins, Capers, Chive, Lemon Gel, Buttermilk Emulsion, Dill Oil, Lavash

### Fire Roasted Heirloom Carrots

Carrot Puree, Goat Cheese, Fennel, Chorizo, Mustard Greens, Champagne Vinaigrette

### Ricotta and Spinach Ravioli

Truffle Crema, Mushroom Ragoût, Toasted Hazelnuts

### Ontario Burrata | add 2

Tomato Tartare, Heirloom Tomato, Petite Herbs, Olive Tapenade, Basil Oil



## Mains

### **Pan Seared Salmon**

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

### **Roasted Branzino**

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

### **Seared Marinated Tofu**

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

### **Parmesan Gnocchi**

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

### **Rooftop Honey-Lemon Glazed Chicken**

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

### **Umami Glazed Black Angus Short Rib**

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

### **Grilled Beef Tenderloin (6 oz)**

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

### **Raspberry Twist**

Cream Cheese Mousse, Fresh Raspberry Compote, Vanilla Chantilly

### **Strawberry Shortcake**

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

### **Bourbon Vanilla Cheesecake**

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

### **Flourless 54% Dark Chocolate Cake**

Flourless Sponge, Chocolate Mousse, Strawberry Compote, Mascarpone Chantilly



# PACKAGE ENHANCEMENTS

Prices noted below are package enhancements and priced per person (pp) and per dozen (dz).  
A minimum order for twenty-four guests or two dozen per order is required.

## **Sweet Station** 82/dz

---

Assorted Chocolate Truffles  
Royal York 1929 Coconut Macaroons  
White Chocolate Walnut Brownies  
Dark Chocolate Brownies  
Limoncello Meringue Tarts

## **Passed Late Night Savoury Canapés**

---

### **Sliders** 96/dz

**Chickpea Fritters**  
Cilantro Mayonnaise, Tomato Jam

**Buttermilk Fried Chicken**  
Sriracha Aioli, Dill Pickle

**Pulled Pork**  
Bourbon BBQ Sauce, Coleslaw

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

### **Classics** 84/dz

**Truffle and Parmesan Fries**  
Ketchup

**Sweet Potato Fries**  
Sriracha Aioli

**Grilled Cheese Sandwich**

**Mac & Cheese Bites**  
Pepper Sauce Dip

**Hot Dogs**

CONTINUED ON NEXT PAGE

## Late Night Savoury Stations

---

### Ultimate Nacho Bar 32/pp

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

### Quebec Cheese Curd and Ontario Cheddar Mac and Cheese Station 33/pp

#### 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

### Wings and Fingers 37/pp

Chicken Wings, Chicken Fingers  
and Vegan Fingers

Hot Sauce, BBQ Sauce, Honey Garlic, Ketchup,  
Blue Cheese Dip, Vegetable Crudit , Ranch

### Taco City 39/pp

White Corn and Flour Tortilla,  
Tortilla Chips

#### ACCOMPANIMENTS

Pico de Gallo, Guacamole, Jalape os,  
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

### La Pouterie 32/pp

#### SELECT ONE POUTINE BASE

Double Coated Fries  
Tater Tots

#### ACCOMPANIMENTS

Classic Gravy,  
Fresh Cheese Curds,  
Sour Cream, Fried Onions,  
Bacon Bits

# WEDDING DAY GETTING READY MENU



PHOTO BY AVENUE PHOTO

## *Breakfast à la Carte*

<b>Assorted Cookies</b>	76/dz
<b>Assorted Muffins</b> Preserves and Butter	76/dz
<b>Assorted Croissants</b> Almond, Butter and Chocolate, Preserves and Butter	76/dz
<b>Assorted Bagels</b> Cream Cheese, Lox, Capers, Red Onion and Preserves	80/dz
<b>Seasonal Sliced Fruit and Berries</b>	14/pp
<b>Whole Fruit</b>	10/pp

## *Lunch à la Carte*

<b>Assorted Tea Sandwiches</b> Smoked Steelhead, Cheese Tartlet, Coronation Chicken Salad, Shaved Roast Beef	88/dz
<b>Deli Sandwiches (Select 3)</b> Spinach Tortilla Falafel Wrap, Heirloom Tomato, Pickled Red Onion, Shaved Lettuce, Tahini Spread Smoked Salmon, Herb Cream Cheese, Pickled Red Onion, Pesto Turkey Club, Tomato Jam, Bacon, Avocado, Basil Aioli, Slow Roast Beef Sandwich, Smoked Cheddar, Horseradish Aioli, Caramelized Onion and Mushroom Marmalade, Baguette	20/pp
<b>Vegetable Crudit�</b> Seasonal Fresh Vegetables, Hummus and Buttermilk Ranch	28/pp
<b>Mezze</b> Hummus, Baba Ghanoush, Red Pepper Dip, Pita Chips, Marinated Olives, Pepperoncini	40/pp
<b>Charcuterie</b> Locally Cured Meats and Canadian Cheeses, Mustard Chutney, Pickled Vegetables, Baguette	29/pp
<b>From the Pantry</b> Serves 8-10pp	36/bowl
BBQ Chips Sea Salt Chips Dill Pickle Chips Butter Popcorn Jalape�o Cheddar Popcorn	

## *Beverages à la Carte*

Based on Guaranteed Guest Count

<b>Coffee &amp; Tea</b> 11 Brewed Regular & Decaffeinated Coffee Fairmont LOT 35 Teas
<b>Super Green Smoothie</b> 13
<b>Coconut and Mango Smoothie</b> 14
<b>Freshly Sweetened Iced Tea with Lemon</b>
<b>Royal York Lemonade</b> 14
<b>Infused Water</b> 13 Raspberry Citrus or Cucumber Mint Refresher

Based on Consumption

<b>Individual Bottled Juices</b> 10
<b>Soft Drinks</b> 10
<b>Still &amp; Sparkling Spring Water</b> 10
<b>Bottled Water</b> 10

# BEVERAGE PACKAGES



Included with Imperial and Royal Packages

## *7-Hour Deluxe Bar*

### **VODKA**

Absolut Elyx

### **GIN**

Citadelle

### **RUM**

Planteray 3 Stars

### **TEQUILA**

Espolòn Blanco

### **WHISKY**

Monkey Shoulder

House White and Red Wine

Domestic and Imported Beer

Soft Drinks and Minerals

## *Wines With Dinner*

### **WHITE**

Rosewood Memento Blanc, Niagara Peninsula, Ontario, Canada

### **RED**

Rosewood Memento Noir, Niagara Peninsula, Ontario, Canada

## *Ultra Deluxe Spirits 15/pp*

### **VODKA**

Belvedere

### **GIN**

The Botanist

### **RUM**

Diplomatico Reserva

### **TEQUILA**

Patrón Silver

### **WHISKY**

The Macallan Double Cask 12

## 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 27

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 24

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

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

### Lakeview Margarita 25

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 26

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 19

Seedlip Garden 108 | Mint Tea | Lemon | Honey

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

### Meadowlark 21

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

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