

POP-UP DINING SERIES



*A BLEND OF SUPPER
AND STORYTELLING*

EXPERIENCE THE GRANDEST OF EVENINGS
AT FAIRMONT WINNIPEG

February 24 - 28, 2022

March 17 - 21, 2022

6:30 pm - 10:30 pm

TEN EXCLUSIVE NIGHTS OF FINE DINING
and A ONCE IN A LIFETIME EXPERIENCE

Limited Seats Available



EXPERIENCE THE GRANDEST OF FLAVOURS

“The modern supper club concept designed to make the dinner conversation as interesting as the meal itself.”

The Concept

The best dining experiences are still the ones in which we're seated around a table sharing food and stories with others. The tables are just a little more distanced these days.

Knowing all too well that dinner parties can become predictable, these exclusive gatherings are unique lifestyle events like no other.

Our Pop-Up Dining Experiences are all about 4 key elements:
FOOD, WINE, PEOPLE AND FUN!

We fuse these elements, add a welcoming and warm atmosphere and the result is simply an experience like no other.

Our Dining Experiences are best for the following types of celebrations

- Special Date Night
- Anniversary or Engagement
- Birthday
- Corporate Event
- Staff and Client Appreciation
- Charity Event
- Dinner Party
- Holiday Party
- Girls or Guys night out
- Family gathering
- And much more ...





The Experience

From the start of the evening, guests will be entertained and amazed while enjoying a fine dining experience, so come with an empty stomach and prepare to swap stories and laughs over modern takes on familiar and local flavours.

“Bringing together current trends an innovative ideas in order to create something new and authentic.”



The Meal

Prepared by the Fairmont culinary team in one of the most fantastic venues in Manitoba. Our custom 4 Course Dinner will delight guests with a unique meal that tells a story with fresh, local and seasonal ingredients.





The Pairings

Our delicious wine pairing follows you through the dining experience. Guests are greeted upon arrival with our themed and custom signature cocktail and a ‘flight’ of three beautiful wines, paired to the first three courses. Dessert is served with a choice selection of our signature teas and coffees.

The Theme

Each Experience is carefully themed to create an experience like no other, from the moment guest’s walk-in they are greeted in style and transported into an environment transformed! – Each experience includes a host, music/entertainment and that wow factor guests will be talking about for months.



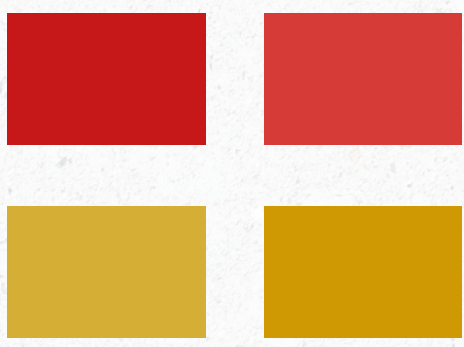


FEBRUARY 24,25,26,27,28

5 NIGHTS ONLY
Tables for 2,4,6,8 available
Plated 4-Course Dinner + Pairings



FIFTY SHADES OF RED AND GOLD



The Gold Dining Experience

Celebrating 50 years of Fairmont Winnipeg

AN EXCLUSIVE DINING EXPERIENCE LIKE NO OTHER



M E N U

A M U S E

CAB: Beef Carpaccio
Grana Podano, Roast Garlic Emulsion
Bread Rusk, Micro Cress, Ash Oil

F O R T H E T A B L E

Toasted House Flatbread
Smoked Notre Dame Organic MB Butter
Greenland Garden Tomato Spread

F I R S T

Roasted Pepper & Tomato Fennel Bisque
Melos First Press Canola Green Oil
Almond & Micro Brioche Crouton

S E C O N D

Kisseynew Lake Pickerel Ceviche
Citrus, Wakami, Serrano Oil
Pickled Radish, 3 Guys Greens

T H I R D

Hylife Bone in Pork Loin Sous Vide Duo
Pomegranate Soy Lacquer Glazed Pork Belly
Celeriac Puree, Toasted Manitoba Grains
Heirloom Carrot, Garlic Broccolini
Pommery Apple Jus
or
Stout Braised CAB Beef Short Rib
Sun Choke Variation, Butter Leek Potato Croquette
Garlic Broccolini, Roasted Beets, Bordelaise Jus
or
Seared King Salmon
Caviar Lemon Cream, Grilled Scallion
French Lentil, Green Pea Emulsion
Pickled Baby White Turnip

F O U R T H

Silken Red Velvet Cheesecake Tart
Amarena Cherry, Chantilly
Dark Chocolate & Berries

March 17, 18, 19, 20, 21

5 NIGHTS ONLY

Great for Couples, Friends and Larger Groups
Dinner for 50 – one long table
Family Style – 4 Courses + Pairings

INTO THE GLITTERING JUNGLE



The Gold Dining Experience

Celebrating 50 years of Fairmont Winnipeg

AN EXCLUSIVE DINING EXPERIENCE LIKE NO OTHER

M E N U

A M U S E B O U C H E

ASC King Salmon Tartar
Avocado, Fried Taro Chip
Chive Sesame Soy

F I R S T

Butternut Squash & Coconut Bisque
64 degree Egg, Pickled Roots, Pumpkin Seed Crunch
Smoked Bacon Rashers

S E C O N D

Manitoban Golden Beet
Herbed Goat Cheese & Walnut Medallion
Rocket Greens, Cider & Honey Vinaigrette
Beet Chip, Brittle Bark

T H I R D

CAB Striploin Sous Vide (Carved)
Lemon Butter Tiger Prawn
Court Poached Fingerling Potato
Green Bean Almandine
Honey Carrots
Pommery Jus

F O U R T H

Almond Financier
Beurre Noisette, Almond Cream
Brule Banana, Chocolate Almond Leather
Chocolate Pearls, Gold Luster

DETAILS & PRICING

*Experience the Grandest
of Flavours with our
Pop-Up Dining Series*



DATES:

February 2022
24,25,26,27,28

March 2022
17,18,19,20, 21

TIME:

6:30 pm – 10:30 pm
(Dinner Service begins at 7:00 pm)

LOCATION:

Fairmont Winnipeg,
2 Lombard Place,
Fairmont Gold Lounge
Complimentary Valet Parking

ATTIRE:

Dressy Casual

INCLUDES:

- 4-Courses
- Welcome Cocktail
- Flight of 3 beautiful wines paired to the meal
- Stunning Decor & Entertainment

PRICE:

\$250.00
per person

INCLUSIVE

CUSTOM MENU CREATED BY
OUR FEATURED CHEF:

EXECUTIVE SOUS CHEF
RICHARD DUNCAN
FAIRMONT WINNIPEG

LIMITED SEATING PER EVENING



BOOK NOW

TO RESERVE YOUR SEAT

www.emmasinghcreative.com

First come, First served.

When Booking please inform us of any dietary restrictions or allergies.
As well as any special seating instructions.
All special requests must be made 72 hours in advance of Dining Experience.

Payment Method: INTERAC e-Transfer

Once your booking and payment has been confirmed,
Emma from Emma Singh Creative will send you an
email with your e-ticket and your booking details.



PLEASE NOTE |
Fairmont Winnipeg is
NOT directly taking reservations
for this dinner.

All inquiries and bookings are to be
directed to ESC at
popup@emmasinghcreative.com

*Ticket Sales are final
and non-refundable.

COVID PRECAUTIONS:
Current Covid restrictions and
guidelines will be followed.

All guests must be fully-vaccinated
in order to attend.

Proof of Full-Vaccination and Valid Photo
Id will be checked prior to entry.



POP-UP DINING
IN PARTNERSHIP WITH

PACKAGE PARTNERS

Fairmont
WINNIPEG



Emma Singh
CREATIVE



CONTRIBUTING SUPPLIER PARTNERS



*Keith
Macpherson*



BIG CITY
All Star Band



Dream Day Decor
And Specialty
Linens



Elite Lighting

