

The background of the entire page is a dark, textured surface, possibly slate or stone, with a mottled appearance. Scattered across this surface are several dried orange slices, some whole and some cut in half, showing their internal segments. There are also several pinecones of various sizes and orientations, along with some dried, curled leaves or petals. The lighting is dramatic, highlighting the textures of the dried fruit and the dark background.

# Event Menu

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2024

FAIRMONT BANFF SPRINGS

*Fairmont*  
BANFF SPRINGS

UPDATED MARCH 2024

## Let's Eat!

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*"First we eat, then we do everything else."*

*- M.F.K. Fisher*



## It's on us

The following are included in your event:

Service staff

White cotton linen

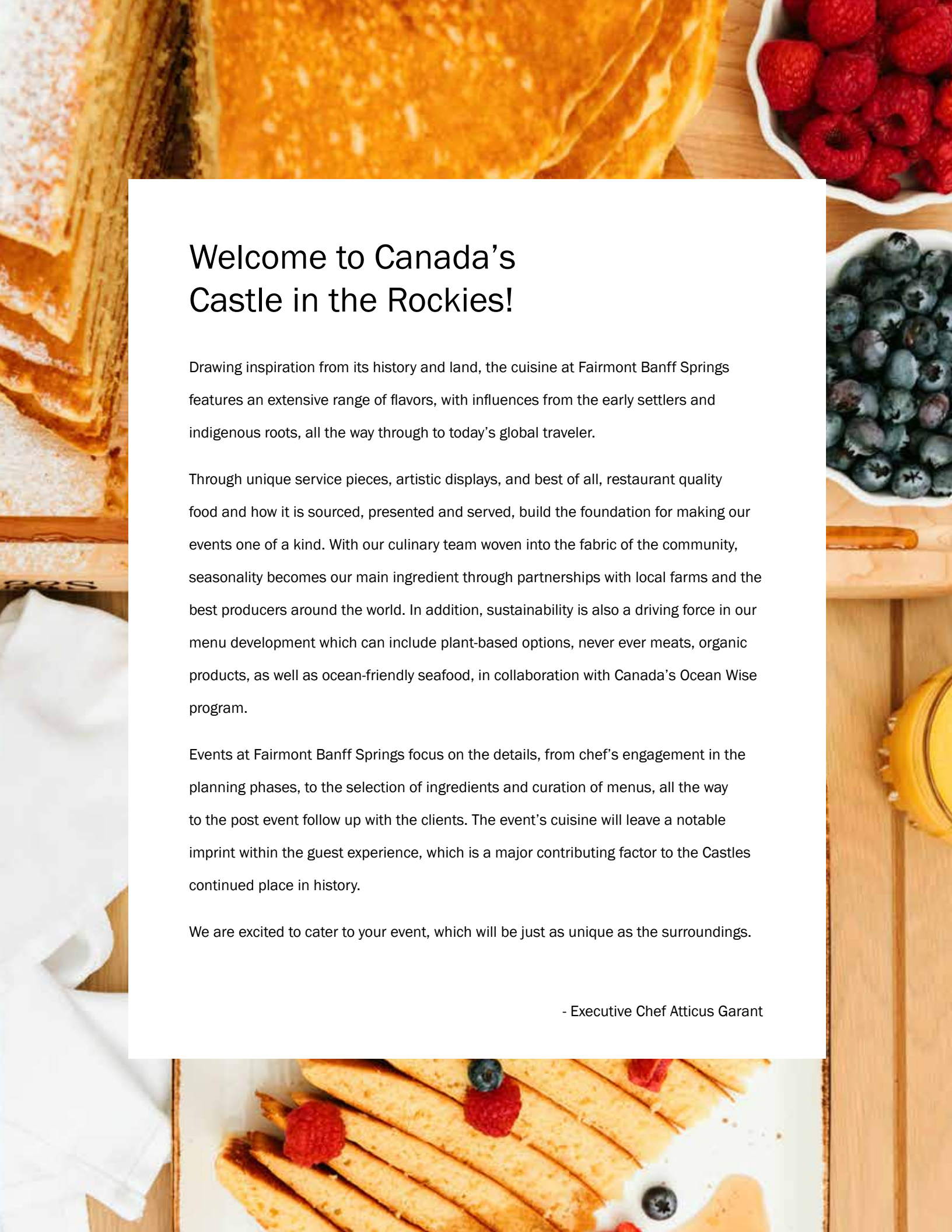
Dining & cocktail tables

Banquet chairs

Table flatware, glassware  
& barware

Candles

Table numbers



## Welcome to Canada's Castle in the Rockies!

Drawing inspiration from its history and land, the cuisine at Fairmont Banff Springs features an extensive range of flavors, with influences from the early settlers and indigenous roots, all the way through to today's global traveler.

Through unique service pieces, artistic displays, and best of all, restaurant quality food and how it is sourced, presented and served, build the foundation for making our events one of a kind. With our culinary team woven into the fabric of the community, seasonality becomes our main ingredient through partnerships with local farms and the best producers around the world. In addition, sustainability is also a driving force in our menu development which can include plant-based options, never ever meats, organic products, as well as ocean-friendly seafood, in collaboration with Canada's Ocean Wise program.

Events at Fairmont Banff Springs focus on the details, from chef's engagement in the planning phases, to the selection of ingredients and curation of menus, all the way to the post event follow up with the clients. The event's cuisine will leave a notable imprint within the guest experience, which is a major contributing factor to the Castles continued place in history.

We are excited to cater to your event, which will be just as unique as the surroundings.

- Executive Chef Atticus Garant



## Fine Print

### Breakfast

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## THE FINE PRINT

### PRICING

All prices are subject to change & will be confirmed no more than 60 days prior to the event.

### SURCHARGES

All food & beverage prices are subject to a mandatory 20% surcharge of which 67% of the surcharge is a gratuity that is distributed to the Hotel's servers and, as appropriate other staff. The remaining 33% of the surcharge is retained (and not distributed as a tip or gratuity to the Hotel employees) by the hotel. All prices are in Canadian dollars.

### AUDIO VISUAL

Fairmont Banff Springs is proud to partner with Encore Global throughout our entire hotel. Please visit <https://www.encoreglobal.com> or contact 403-762-1740.

### ENTERTAINMENT

All live or recorded entertainment is subject to a RESOUND Charge and a SOCAN (Society of Composers, Authors and Music Publishers of Canada) charge, which is automatically applied to function invoices. Please speak with your Conference Services Manager for applicable fees.

### MUSIC

Bands and DJs are not permitted to play above 75 decibels. All music must finish by 11:00pm.

### BAR SERVICE

A minimum sale of \$400 per bar, per hour are required or a labour charge of \$120 per bar will be applied.

### BOXES / PACKAGES / STORAGE

Please coordinate all shipping to the hotel to arrive no more than 3 days prior to your event. The Hotel is not responsible for damage to or loss of any articles left on the premises, prior, during or following an event. All shipped materials should be labeled with the hotel's shipping form supplied by your Conference Services or Catering Manager.

### OUTSIDE VENDOR – SERVICES/RENTALS/DELIVERIES

The contract holder will be responsible for any incurred damage(s) by outside vendors. It is required that all vendors are in suitable attire and maintain a professional image while on property. All items must be picked up immediately following the event unless alternate arrangements have been made.

### ENVIRONMENTAL STEWARDSHIP

Please consult with your conference services/catering manager BEFORE arranging for celebratory elements as certain items are restricted from use within the National Parks (ie. plastics, fireworks, confetti, rice, etc.).

### LABOUR

Requests for additional staff will incur a labour charge of \$40 per hour, per person with a 3 hour minimum charge.

### GUARANTEE

In order to ensure the success of your function, it is necessary that the Hotel be notified of the exact number of guests attending a function a minimum of 5 days prior to the event. This will be considered the minimum guarantee. If no guarantee is received by the required date, the contracted number of guests will be applicable or the actual number of guests in attendance should this number be greater than the contracted number. Should the number of guests attending the functions differ greatly from the original number quoted, Fairmont Banff Springs reserves the right to provide an alternative function room that will more appropriately accommodate the group's size.

### MENU SELECTIONS

In order for us to ensure the availability of all chosen items, your menu selections are required two weeks prior to the function date. To ensure that all catering requirements stipulated are confirmed by both parties, we ask the client to sign a copy of the Banquet Event Orders and return copies to the Conference Services and Catering office a minimum of 7 days prior to the event. Menu items may contain nut by products. Please advise your Conference Service Manager of any allergies.

For any plated meals, please select only ONE menu for all guests (ie. same starter, same entrée, same dessert).

### OUTSIDE FOOD AND BEVERAGE

No outside food and beverage will be permitted into the Hotel by patrons, vendors or guests, without special permission from the Hotel prior to the event. The Hotel reserves the right to charge for this service.

*NOTE: Wedding cakes are the only exception.*

### MISCELLANEOUS

Fairmont Banff Springs is not responsible for damages to, or loss of, any articles left in the hotel prior to, during, and following any function by the client and / or delegates. Fairmont Banff Springs reserves the right to inspect and control all private function rooms. Liability for damages will be assessed accordingly. Fairmont Banff Springs further reserves the right to require security should conditions warrant justified cause, for either or both parties contracting said functions.



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## PLATED BREAKFAST

All plated breakfasts include scratch-made baked goods, butter and preserves and a selection of chilled juices, fresh coffee, decaffeinated coffee & LOT 35 signature teas.  
For groups of less than 25, a \$7 per person surcharge will apply.

All plated breakfast include a choice of one of the following pre-set items:

**VANILLA YOGURT, BERRY COMPOTE,  
GRANOLA PARFAIT**

OR

**SEASONAL FRUIT SALAD**

**CLASSIC EGGS BENEDICT**

49 PER PERSON

Peameal bacon, free run poached eggs, english muffins, roasted fingerling potatoes, hollandaise

**BREAKFAST BUDDHA BOWL**

42 PER PERSON

Farro & quinoa, sweet potatoes, wilted kale, edamame, crispy chickpea, avocado, poached free run eggs, lemon ginger emulsion

**TRANS CANADA BREAKFAST**

46 PER PERSON

Aged cheddar & chives scrambled eggs, smoked bacon, chicken tarragon sausages, onion & pepper hash brown, blistered tomatoes

**CURED TOMATO & ASPARAGUS QUICHE**

46 PER PERSON

Cheddar cheese, roasted fingerling potatoes, green salad with dressing

**VEGAN ENGLISH BREAKFAST**

46 PER PERSON

Tumeric, spinach & tofu scramble, onion & pepper hash brown, blistered tomato, vegan sausages, baked beans

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## BREAKFAST BUFFET

Breakfast buffets include scratch made baked goods, breads, butter and preserves and a selection of chilled juices, coffee, decaffeinated coffee & LOT 35 signature teas. For groups of less than 25, a \$7 per person surcharge will apply.

### TRANS CANADA BUFFET 49 PER PERSON

**STEEL-CUT OATMEAL**  
Brown sugar, dried fruits, maple syrup

**SELECTION OF DRY CEREAL**  
Milk, oat milk, soy milk, almond milk

**FRUIT SALAD**  
Melons, pineapple, grapes, blueberries

**GREEK YOGURT**  
Fruit compote, honey almond granola

**SLICED CHEESES**  
Cheddar & swiss cheese

**FREE RUN SCRAMBLED EGGS**  
Chives

**SMOKED BACON**

**CHICKEN TARRAGON SAUSAGE**  
Ketchup

**HOME STYLE POTATOES**  
Caramelized onion, sautéed peppers

**BELIGIAN WAFFLE**  
Strawberry compote, maple syrup, vanilla crème anglaise

### WORKING BREAKFAST 44 PER PERSON

**FRUIT SALAD**

**YOGURT**  
Compote, granola

**CROISSANT**

**GLUTEN-FREE MUFFIN**

**TOAST**

**DRY CEREAL**  
Milk & milk alternatives

CHOOSE 3:

- SCRAMBLED EGGS
- EGG WHITE FRITTATA
- MAPLE SMOKED BACON
- CHICKEN TARRAGON SAUSAGE
- BUTTERMILK PANCAKES
- BRIOCHE FRENCH TOAST
- ROASTED BREAKFAST POTATOES
- STEEL-CUT OATMEAL

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### SPRAY RIVER BUFFET 46 PER PERSON

#### SLICED MELONS

#### SEASONAL BERRIES

#### STEEL-CUT OATMEAL

Brown sugar, dried fruits, maple syrup

#### ICELANDIC SMOKED SALMON

#### GREEK YOGURT

Fruit compote, gluten-free granola

#### BAGELS

Chive cream cheese

#### STRAWBERRY BASIL SMOOTHIE

Coconut

### GLACIER BUFFET 39 PER PERSON

#### SELECTION OF DRY CEREAL

Milk, oat milk, soy milk, almond milk

#### FRUIT SALAD

Melons, pineapple, grapes, blueberries

#### APPLES & BANANAS

#### GREEK YOGURT

Honey almond granola, berry compote

#### BREAKFAST COLD CUT MEAT

Black forest ham, oven-roasted turkey

#### SLICED CHEESES

Cheddar & swiss cheese

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### THE FAIRMONT SPA 52 PER PERSON

**GREEN TEA QUINOA PORRIDGE**  
Goji berries, chia seeds

**ANTIOXIDANT SMOOTHIE**  
Avocado, wheat grass & blueberry

### SLICED MELONS & BERRIES

**LABNEH**  
Agave marinated strawberries, hemp seed, pistachio

**CHIA SEED PUDDING**  
Coconut, acai, blackberry, gluten-free oat granola, mint

**EGG WHITE FRITTATA**  
Aged cheddar, charred broccolini, blistered tomatoes

**CHICKEN TARRAGON SAUSAGE**  
Ketchup

**FARRO BUDDAH BOWL**  
Edamame, roasted yam, wilted greens, crispy chickpea, turmeric ginger emulsion

**BREAKFAST FRICASSEE**  
Charred zucchini, cremini mushrooms, blistered tomatoes, pepper, onions

**BANANA OAT PANCAKES**  
Banana coconut dulce, candied walnuts

### BOW VALLEY BRUNCH 82 PER PERSON

**COMPRESSED MELON SALAD**  
Basil, goat cheese

**HEIRLOOM TOMATO SALAD**  
Mini cucumber, garden herbs, white balsamic

**CHEESES & CHARCUTERIE**  
Mustards, chutneys, pickles, crostini

**CHILLED PRAWNS**  
Lemon, cocktail sauce

**CLASSIC EGGS BENEDICT**  
Peameal bacon, hollandaise

**THICK-CUT PORK BELLY**  
Honey mustard glaze

**CHICKEN & WAFFLES**  
Chili maple syrup

**BRAISED BEEF SHORT RIB**  
Charred scallion, ginger glaze, sesame

**CEDAR-PLANK STEELHEAD TROUT**  
Juniper honey glaze

**ROASTED FINGERLING POTATOES**  
Caramelized onion, sautéed red peppers

**ROASTED RAINBOW CARROTS & GREEN BEANS**  
Pumpkin seed gremolata

**CROISSANT BREAD PUDDING**  
Toffee sauce

**CITRUS CHOUX**  
**HAZELNUT PRALINE FINANCIER**  
**WHITE CHOCOLATE RASPBERRY MOUSSE**

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## BREAKFAST ENHANCEMENTS

Enhancements must be ordered with a breakfast buffet and are not to be substituted for breakfast.

### DOMESTIC CHEESES

18 PER PERSON

Chutney, baguette, crackers, grapes

### LOCAL COLD CUT & CURED MEAT

19 PER PERSON

Selection of cured, smoked, spreads, salami & saucisson, mustards, pickles, baguette

### SLICED SEASONAL FRUITS & BERRIES

16 PER PERSON

Ripe melons, pineapple, grapes, berries

### SALMON TASTING

20 PER PERSON

Icelandic smoked, gravlax, hot smoked steelhead, eggs, capers, cream cheese, rye crackers

### BREAKFAST MEAT

10 PER PERSON

#### SELECT 1:

Smoked bacon  
Country breakfast sausage  
Chicken tarragon sausage  
Ham  
Peameal bacon  
Vegan sausage

### EGGS BENEDICT

12 PER PERSON

Poached eggs, peameal bacon, english muffin, hollandaise

### STEEL-CUT OATMEAL

9 PER PERSON

Raw cane sugar, sundried raisins, and local honey

### STRAWBERRY & BANANA SMOOTHIE

10 PER PERSON

### HARD-BOILED EGG

4 EACH

### 1/2 AVOCADO

6 EACH

### BREAKFAST SANDWICH

14 PER PERSON

*Maximum 2 sandwich options.*

#### ORGANIC EGG WITH:

#### BREAD SELECTION (SELECT 1)

English muffin  
Butter croissant  
Flour tortilla

#### MEAT SELECTION (SELECT 1)

Peameal bacon  
Smoked bacon  
Country sausage patty

#### CHEESE SELECTION (SELECT 1)

Cheddar  
Swiss  
Brie

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## BREAKFAST ACTION STATIONS

Action stations are Chef attended. The price includes one Chef up to 2 hours. Additional hours are 100 per hour, per Chef attendant.

Action stations must be ordered in conjunction with a breakfast buffet and are not to be substituted for breakfast.

### ALBERTA FARM EGG BAR

22 PER PERSON

Eggs & omelets "made your way"

Free-range eggs, egg whites, egg alternative, bell peppers, onions, spinach, tomato, mushrooms, scallions, applewood smoked bacon, ham, sausages, swiss, aged cheddar

### BUTCHER BLOCK HAND CARVED

PRICED PER PERSON (*Minimum 30 guest*)

#### HONEY GLAZED PORK BELLY | 18

Apple chutney

#### GRILLED FLANK STEAK | 24

Chimichurri, hollandaise

#### PIT HAM CARVING STATION | 20

Maple glazed bone-in ham, mustards

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## COFFEE BREAKS

### FROM THE BAKERY

62 PER DOZEN

*Items must be ordered by the full dozen.*

- Chocolate chip, oatmeal raisin, shortbread cookies
- Banana bread, chocolate walnut cake
- Stuffed mini donuts chocolate praline, red fruit, dulce
- Caramel brownies
- Pecan blondies
- Biscotti

*Following items include butter & preserves:*

- Gluten-free muffins
- Fruit danish
- Butter & chocolate croissants
- Iced cinnamon buns
- Cheese scones, raisin scones

### CANADIAN MAPLE DONUTS

75 PER DOZEN

Plain, cinnamon sugar

Chocolate hazelnut sauce, banana, caramel sauce, whipped cream

### WHOLE FRUIT 10 PIECES

38 PER BOWL

Bananas, pears, apples, oranges, seasonal selection

### SLICED SEASONAL FRUITS & BERRIES

(SERVES 10) 160 PER PLATTER

Ripe melons, pineapple, grapes, berries

### GREEK YOGURT & COCONUT YOGURT

14 PER PERSON

Fruit compote, gluten free granola, berries

### ASSORTED FLAVOURS GRANOLA BARS

6 EACH

### ICE CREAM NOVELTIES & FRUIT BARS

8 EACH

### CANDY BARS

7 EACH

Mars, M&Ms, Aero, Hershey, Toblerone, Kit Kat

### HARDBITE CHIPS

8 PER BAG (50 Grams)

### SMARTFOOD WHITE CHEDDAR POPCORN

9 PER BAG (50 Grams)

### ROLD GOLD MINI PRETZEL TWIST

6 PER BAG (47 Grams)

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## THEMED COFFEE BREAKS

All themed coffee breaks are accompanied by coffee, decaffeinated coffee & LOT 35 teas.

### MEZZE TIME 28 PER PERSON

- Hummus, green goddess, muhammara, marinated olives, herb feta, vegetable crudités, pita chips, garlic crostini, grilled flatbread
- Assorted soft drinks

### STAMPEDE 29 PER PERSON

- House ketchup chips, cheddar popcorn
- Onion rings
- Beef corndog
- House ketchup, honey mustard
- Mini donuts
- Assorted soft drinks

### CHIP & DIP BAR 22 PER PERSON

- Kettle chips - caramelized onion dip
- Corn tortilla chips - queso dip, tomato salsa, guacamole
- Sea salt pita chips - roasted garlic hummus, tzatziki
- Assorted soft drinks

### FLATBREADS 29 PER PERSON

- San marzano tomato sauce, buffalo mozzarella, basil, kalamata olive
- Mozzarella, wild mushrooms, truffle, prosciutto
- Spicy chicken, mozzarella, roasted peppers, chimichurri
- Herb infused olive oil, chili flakes
- Assorted soft drinks

### TEA TIME 29 PER PERSON

- Tea sandwiches: chicken, egg, cucumber salmon
- Scones with jam and clotted cream
- Madeleine
- French macarons
- Organic mango black iced tea

### FOR THE LOVE OF CHOCOLATE 26 PER PERSON

- Brownies, salted caramel chocolate bites
- Milk chocolate sablés, chocolate macarons
- Rocky mountain hot chocolate, whipped cream, marshmallow, chocolate shavings

### GLUTEN-FREE & DAIRY FREE 23 PER PERSON

- Chocolate dipped strawberries
- Pate de fruit
- Blueberry coconut panna cotta
- Zucchini chocolate cakes
- Assorted juices

### THE CAKE SHOP 23 PER PERSON

- Cake pops: assorted flavors
- Cupcakes: devil's food - double chocolate ganache
- Red velvet - cream cheese icing
- Lemon vanilla cup cakes

### HARVEST TABLE 34 PER PERSON

- Sliced baguette, whipped salted butter, jam, local honey
- Baked brie, fig, candied walnuts
- Bowls of cut seasonal fruit and berries
- Yogurt, raw seeds, granola
- Shortbread cookies and brownies
- Assorted juices

### GOOD MORNING 29 PER PERSON

- Granola bars
- Traditional tea breads –banana bread, chocolate walnut cake
- Lemon and chocolate madeleines
- Apples & bananas
- Blueberry, spinach, avocado smoothie
- Assorted juices

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## COFFEE BREAK BEVERAGES

### COFFEE & TEA

7.95 PER PERSON

Brewed coffee, decaffeinated coffee & a selection of LOT 35 teas

### BREWED ICED TEA

32 PER LITRE (serves 4-6 guests)

### LEMONADE WITH CANE SUGAR

32 PER LITRE (serves 4-6 guests)

### ROCKY MOUNTAIN HOT CHOCOLATE

34 PER LITRE (serves 4-6 guests)

Whipped cream, marshmallow & chocolate shavings

### INFUSED WATER TOWER

50 PER 20 LITRE (Serves up to 75 guests)

Lemon & cucumber

Strawberry & mint

### SOFT DRINKS

7.50 EACH

### FLOW WATER

7.50 EACH

### SPARKLING MINERAL WATER

7.50 EACH

### ASSORTED JUICES

7.50 EACH

### SPORTS DRINK

9 EACH

### RED BULL & SUGAR-FREE RED BULL

9 EACH

### GRIZZLY PAW SODA

9 EACH

### COLD BREW COFFEE

9 EACH

### SELF SERVE ESPRESSO COFFEE MACHINE

8.50 PER POD (MAXIMUM OF 20 GUESTS)

Regular & decaffeinated coffee pods available.

All condiments included. How-to guide provided.

### SERVER ATTENDANT ESPRESSO COFFEE MACHINE

8.50 PER POD (MAXIMUM OF 30 GUESTS)

120 LABOUR FEE (MAXIMUM 3 HOURS, ADDITIONAL 40 PER HOUR)

Regular & decaffeinated coffee pods available.

All condiments included.

### TABLEAU PREMIUM SPARKLING & STILL FILTERED WATER

3 PER PERSON (MAXIMUM OF 300 GUESTS)

Whether in dining areas, meetings & conferences, social events such as weddings or galas, elevate the guest experience by providing Tableau premium sparklings and still filtered water on-site (presented in glass bottles per table – each bottle holds approximately 1 litre of water and serves between 4-6 persons).

Superior taste, elegant aesthetics, eco-forward, and unparalleled service have established Tableau Filtered Water as the preferred solution in the premium water category.



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## MEALS TO-GO

We cannot accommodate half-sandwich options.

Snack selections will be the same for all to-go meals, regardless of sandwich selections.

Additional snacks \$8 per bag.

### BREAKFAST | 38 PER BOX

All to-go breakfast include: house-made muffin, hard boiled egg, whole fruit, bottled juice, brewed regular & decaf coffee & lot 35 teas. *Choice of sandwich or bowl.*

### SANDWICHES

#### HAM & CHEESE

Honey mustard, croissant

#### TOMATO, FETA & AVOCADO

Alfalfa, gluten-free keto buns

#### BLT

Aïoli, brioche bun

### LUNCH | 44 PER BOX

All to-go lunch include: water, mustard & mayonnaise (on the side). *Select 1 sandwich or entrée salad & 3 snacks. Max of 4 sandwich options for your group.*

### SANDWICHES

#### GARDEN WRAP

Tempeh, tomato, cucumber, avocado, pea shoots, green goddess

#### CHICKEN SALAD

Croissant celery, onions, grapes, herb dressing

#### ROASTED TURKEY WRAP

Bacon, tomato, cheddar, crisp romaine, cajun spiced aioli

#### ROAST ALBERTA BEEF

Mustard, caramelized onion aïoli, aged cheddar, sesame bun

#### EGG SALAD

Watercress, sourdough

#### SMOKED HAM SWISS

Butter leaf, honey mustard, brioche bun

#### MUFFALETTA SALAMI

Provolone, olives & pimento tapenade, arugula, focaccia

### BOWLS

#### YOGURT PARFAIT

Berry compote, granola

#### CHIA SEED PUDDING

Coconut, blackberry, mint

### ENTRÉE SALADS

#### GREEK SALAD

Kalamata olives, tomatoes, bell pepper, cucumber, Red onions, olives, feta, romaine, olive oil and herb dressing

#### COBB SALAD

Crisp lettuce, scallions, tomatoes, bacon lardon, Boiled eggs, cucumbers, blue cheese, ranch

*Choice of one protein for your salad:*

- Grilled chicken breast
- Crispy tofu, chili salt

### SNACKS

Potato chips

Granola bar

Chocolate chip cookie

Vegan chocolate cake

Gluten-free brownie

Whole apple

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## TWO COURSE PLATED LUNCH

All plated lunch selections include artisan rolls, butter & coffee, decaffeinated coffee & LOT 35 teas.  
Set menu lunch (to make a 3-course meal - additional course \$15).

Pre-selected appetizer/main/dessert choice is an additional \$5 per person, per course charge.  
Selections are due 5 days in advance of your event. Please check with your catering manager in advance on 'pre-selected choice menus' – restrictions may apply depending on the size of group.

### SOUPS

**LOCAL FORAGED MUSHROOMS**  
Puffed grains

**CARAMELIZED CARROT**  
Carrot top pistou

**ROASTED TOMATO**  
Basil oil, sourdough croutons

**CREAM OF CAULIFLOWER & PARSNIP**  
Toasted hazelnuts

### SALADS

**MIXED GREENS**  
Cherry tomatoes, cucumbers, pickled onions, radishes, white balsamic

**CHOPPED ROMAINE**  
Parmesan cheese, croutons, bacon, garlic & lemon dressing

**WEDGED BUTTER LEAF**  
Roasted beet, candied walnut, goat cheese, sherry vinaigrette

### ENTRÉE SALADS

**COBB SALAD | 29**  
Crispy lettuce, red onions, tomatoes, bacon lardon, boiled eggs, crumbled blue cheese, ranch dressing

**CAESAR SALAD | 29**  
Crispy romaine, bacon, parmesan, croutons, lemon garlic dressing

**ENTRÉE SALAD ENHANCEMENT OPTIONS**  
(ADDITIONAL TO BASE PRICE ABOVE):

**GRILLED CHICKEN BREAST | 22**  
Pico de galo

**FLAT IRON STEAK | 26**  
Chimichurri

**MARINATED SHRIMPS | 28**  
Charred lemon

### ENTRÉES

**LOCAL HONEY GLAZED CHICKEN BREAST | 56**  
Farro risotto, oyster mushrooms, charred baby carrots

**BRAISED BEEF SHORT RIB | 72**  
Smashed fingerling potatoes, asparagus, chimichurri, jus

**SEARED ICELAND COD | 57**  
Squash ratatouille, herb pistou

**HOT SMOKED STEELHEAD TROUT | 59**  
Roasted onion puree, fennel, tomato, dill & chive oil

**CHEESE TORTELLINI | 54**  
Sundried tomatoes, broccolini, kale, parmesan roasted garlic cream

**WARM DU PUY LENTIL SALAD | 54**  
Polenta fries, charred zucchini caponata, oyster mushrooms, sherry gastrique

### DESSERTS

**TIRAMISU**  
Lady finger cookies, mascarpone mousse, chocolate chards

**VEGAN GLUTEN-FREE CHOCOLATE CAKE**  
Berry compote, chocolate sauce

**BLACK FOREST COUPE**  
Sour cherries, chocolate curls

**MANGO PASSION MOUSSE**  
Toasted coconut shavings, mango salsa

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## LUNCH BUFFETS

All lunch buffets include artisan rolls and butter, coffee, decaffeinated coffee & LOT 35 signature teas.  
For groups of less than 25, a \$7 per person surcharge will apply.

### WORKING LUNCH

56 PER PERSON

**HERITAGE GREENS & VINAIGRETTE**  
**POTATO SALAD**  
**TOMATO CUCUMBER SALAD**

### MAIN ENTRÉES

CHOOSE TWO:

Roasted chicken breast | Chimichurri  
Seared salmon | Tomato & olive concasse  
Cheese tortellini | Herb garlic cream  
Alberta beef stew | Mushroom & pearl onion  
Beef lasagna  
Butter chicken  
Chickpea curry

### SIDE DISHES

CHOOSE TWO:

Herb roasted fingerling potatoes  
Basmati rice  
Roasted root vegetables  
Steamed green vegetables  
Warm grain salad | Crispy brussel sprout  
Penne pasta | Cherry tomatoes, spinach

### CHOCOLATE CHIP COOKIE

**MADELINES**

**FRUIT CREMEUX**

### STOCK SANDWICH BAR

54 PER PERSON

### OVEN CURED TOMATO

Sourdough crouton

### COLESLAW

Shaved cabbages & apple

### POTATO SALAD

Cornichons, shallots, parsley, mustard, cider mustard

### BABY GREENS SALAD

White balsamic dressing, lemon vinaigrette

### SANDWICHES

CHOOSE THREE:

### GARDEN WRAP

Tempeh, tomato, cucumber, avocado, pea shoots, green goddess

### CHICKEN SALAD CROISSANT

Celery, onions, grapes, herb dressing

### ROASTED TURKEY WRAP

Bacon, tomato, cheddar, crisp romaine, cajun spiced aioli

### ROAST ALBERTA BEEF

Mustard, caramelized onion aioli, aged cheddar, sesame bun

### EGG SALAD

Watercress, sourdough

### SMOKED HAM

Swiss, butter leaf, honey mustard, brioche bun

### MUFFALETTA

Salami, provolone, olives & pimento tapenade, arugula, focaccia

### KETTLE CHIPS

**CHOCOLATE COOKIES**

**LEMON MERINGUE TARTS**

**MARKET FRUIT SALAD**

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## LUNCH BUFFETS

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### CASTELLO ITALIAN LUNCH 58 PER PERSON

#### MINISTRONE SOUP

**GRILLED RADICCHIO SALAD**  
Pecorino, green apple, almond, preserved lemon

**TOMATO & BOCCONCINI SALAD**  
Basil, balsamic vinaigrette

**KALE & ROMAINE CAESAR**  
Garlic herb croutons, creamy lemon garlic, parmesan

**CHICKEN CACCIATORE**  
Tomato, olives, capers

**CHEESE TORTELLINI**  
Green peas, basil, alfredo sauce

**GLUTEN-FREE GNOCCHI**  
Blistered tomatoes, baby spinach, oyster mushrooms, pesto

**CHARRED BROCCOLINI**  
Red chimichurri, grilled lemon

**TIRAMISU**  
**LEMON PANNA COTTA**  
**RICOTTA CANNOLI**

### THE FAIRMONT SPA 58 PER PERSON

#### HEARTY VEGETABLE & GRAIN SOUP

**VEGETABLE CRUDITES, GRILLED & PICKLED**  
Hummus, green goddess, muhammara, marinated olives, pita chips, garlic crostini, grilled flatbread

**KALE & SHREDDED BRUSSEL SPROUT SALAD**  
Seeds, blueberries, alberta honey

**BABY GEM LETTUCE**  
Raddichio, radish, crispy shallot, petite herbs, green goddess

#### BUILD YOUR OWN POWER BOWL:

Marinated chickpeas  
Herb feta  
Cured cherry tomatoes  
Chilled couscous  
Dressed farro  
Alfalfa sprouts  
Raw beets julienne  
Carrot julienne  
Pickled onion  
Hard boiled egg  
Roasted cashew  
Smashed avocado  
Sweet & tangy garlic sauce

**GRILLED ALBACORE TUNA**  
Romesco

**GRILLED CHICKEN BREAST**  
Roasted garlic, salsa verde

**CRISPY TOFU (VEGAN)**  
Za'tar

**VEGAN CHOCOLATE CAKE**  
**SEASONAL BERRY TART, LEMON CURD**  
**SLICED MELONS & BERRIES**

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For groups of less than 25, a \$7 per person surcharge will apply.

### ALBERTA SMOKEHOUSE 60 PER PERSON

#### BROCCOLI CHEDDAR SOUP

#### MACARONI SALAD

Green onions, creamy dressing

#### POTATO SALAD

Cornichons, shallots, parsley, mustard, cider

#### COLESLAW

Shaved cabbages & apple

#### CIDER ROASTED CHICKEN

Charred lemon, garden herbs

#### SMOKED BEEF BRISKET

Rye BBQ sauce

#### CREAMY MACARONI & CHEESE

Sourdough crumbs, cheddar

#### LENTIL & BEAN CHILI

Corn, sauteed pepper

#### BAKED BEANS

Cremini mushroom

#### SEASONAL FRUIT CRUMBLE SASKATOON & BLUEBERRY TARTS CHOCOLATE CHIP COOKIES

### DIY TACO BAR 59 PER PERSON

#### CANTINA STYLE TORTILLA SOUP

Lime, crispy tortilla strips

#### MEXICAN CHOPPED SALAD

Charred sweet corn, peppers, black beans, red onion, cumin dressing

#### TOMATO & AVOCADO SALAD

Red onions, lime vinaigrette

#### GRILLED PINEAPPLE SALAD

Cucumber, red onion, pepper, cilantro, chipotle dressing

#### RICE & BEANS

Smoked tomato, cumin

#### WARM MINI FLOUR TORTILLAS

Crispy tortilla chips, guacamole, sour cream, charred tomato salsa, pickled jalapeño, onions, lime, jack cheese

#### TACO FILLING

CHOOSE TWO:

Carne asada

Pulled pork carnitas

Chicken tinga

Crispy cod

Charred cauliflower al pastor

#### TRES LECHE

#### MEXICAN COOKIES

#### COFFEE SUGAR DUSTED CHURROS

Abuelita chocolate sauce

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For groups of less than 25, a \$7 per person surcharge will apply.

### WALDHAUS ALPINE LUNCH 62 PER PERSON

**BEER, BACON, & CHEESE SOUP**  
Pretzel croutons

**CUCUMBER SALAD**  
Dill & parsley, sour cream dressing

**POTATO SALAD**  
Cornichons, parsley, shallots, mustard, cider  
vinaigrette

**BEET SALAD**  
Shaved onions, chopped herbs, red wine vinegar

**PRETZEL BUNS**  
Salted butter, beer mustard

**WHITE BEAN CASSEROLE**  
Cashew, butternut squash, mushroom, pumpkin seed

**CHICKEN SCHNITZEL**  
Lemon, capers

**BRATWURST**  
Sauerkraut, mustard jus

**BAKED ALPINE SPAETZLE**  
Caramelized onions, gruyère cheese sauce

**MAPLE ROASTED ROOT VEGETABLES**

**BLACK FOREST TRIFLE**  
**BERLINER DONUTS**  
**APPLE STRUDEL**

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## THE VERMILLION ROOM LUNCH

Should you wish to join us in our Vermillion Room restaurant for lunch, below are our group options. Please discuss details with your Conference Services Manager. Please note: this would not be on a private basis. All lunches include artisan rolls and butter, coffee, decaffeinated coffee & LOT 35 signature teas.

### TWO COURSE PLATED LUNCH 36 PER PERSON

#### ENTRÉES

*Choice of one:*

#### PACCHERI PASTA

Pumpkin, confit garlic, sage, pinenuts

#### ORGANIC CHINOOK SALMON

Warm tomato salad, fingerling potatoes, tomato caper vinaigrette

#### STEAK FRITES

New york striploin, maitre d'hotel butter, confit garlic aioli, frisee

#### DESSERTS

*Choice of one:*

#### CHOCOLATE GATEAU (GF, VEG)

Dark chocolate cake, sour cherry, vanilla cream

#### LEMON TART (VEG)

Vanilla cremeux, lemon crisp

### THREE COURSE PLATED LUNCH 46 PER PERSON

#### APPETIZER

#### BISTRO SALAD

Gem lettuces, torn herbs, cucumber, radish, tomato, crispy shallot, champagne vinaigrette

#### ENTRÉES

*Choice of one:*

#### PACCHERI PASTA

Pumpkin, confit garlic, sage, pinenuts

#### ORGANIC CHINOOK SALMON

Warm tomato salad, fingerling potatoes, tomato caper vinaigrette

#### STEAK FRITES

New york striploin, maitre d'hotel butter, confit garlic aioli, frisee

#### DESSERTS

*Choice of one:*

#### CHOCOLATE GATEAU (GF, VEG)

Dark chocolate cake, sour cherry, vanilla cream

#### LEMON TART (VEG)

Vanilla cremeux, lemon crisp

### FAMILY STYLE

56 PER PERSON

#### BISTRO SALAD

Gem lettuces, torn herbs, cucumber, radish, tomato, crispy shallot, champagne vinaigrette

#### PACCHERI PASTA

Pumpkin, confit garlic, sage, pinenuts

#### ROTISSERIE FREE RANGE CHICKEN

Maitake mushroom, fingerling potatoes, sauce chasseur

#### STEAK FRITES

New york striploin, maitre d'hotel butter, confit garlic aioli, frisee

#### GREEN BEAN ALMONDINE

Garlic, shallot, marcona almonds

#### CAULIFLOWER GRATIN

Bechamel, 1655 gruyere cheese, brown butter, sourdough crumb

#### LEMON TART (VEG)

Vanilla cremeux, lemon crisp

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## RECEPTION MENUS

Each item must be ordered and is priced by the dozen. Hors d'oeuvres can be tray served or stationed.

### COLD HORS D'OEUVRES

- **DEVILED FREE-RANGE EGGS | 70**  
Chive, crispy speck, radish
- **SMOKED DUCK TARTARE | 90**  
Blueberry mostarda
- **CHICKEN LIVER MOUSSE | 76**  
Saskatoon berry, brioche
- **BEEF CARPACCIO | 86**  
Nasturtium aioli, parmesan snow, focaccia
- **BEEF TARTARE | 90**  
Cured egg yolk, caper, shallot, brioche
- **POACHED LOBSTER | 92**  
Sweet pea crème fraiche, radish
- **WALTER'S CAESAR | 88**  
Smoked oyster, celery leaves
- **SALMON GRAVLAX | 86**  
Gin crème fraiche, roe, blini
- **SUNDRIED FIGS | 88**  
Whipped goat cheese, jambon
- **PORK RILLETTES | 84**  
Apple chutney, dark rye
- **BURRATA CROSTINI | 72**  
Heirloom tomatoes, basil
- **GOUGERE | 76**  
Triple cream brie, chives, truffle granola

### HOT HORS D'OEUVRES

- **CHICKEN SPRING ROLL | 74**  
Sweet chili soy sauce
- **TANDOORI CHICKEN KABOB | 74**  
Mint chutney
- **TERIYAKI GLAZED BEEF SKEWER | 92**  
Scallion ponzu
- **ALBERTA BEEF SLIDER | 84**  
Cheddar, bbq sauce, pickles
- **CRAB CAKE | 92**  
Tomato jalapeno jam
- **SEARED SCALLOP | 94**  
Double smoked bacon, fennel fondue | 94
- **CRISPY MALIBU COCONUT SHRIMP | 90**  
Sweet sour sauce
- **PORK BELLY BAO BUN | 80**  
Pickled vegetables, cilantro
- **BACON WRAPPED MEDJOOL DATE | 84**  
Sobrasada, preserved lemon aioli
- **LAMB MERGEZ KOFTA | 90**  
Mint yogurt
- **MINI QUICHE | 72**  
Caramelized onion, pine nut, fennel
- **ALBERTA MUSHROOM TART | 74**  
Kootenay alpine cheese mornay, chives

### VEGAN

- **SPRING ROLL | 74**  
Pickled vegetable, mango, cashew sauce
- **BEET TARTARE | 72**  
Crispy capers, pickled mustard seeds, greens
- **COMPRESSED MELON | 70**  
Chamoy, basil

### VEGAN

- **VEGETABLE SPRING ROLL | 72**  
Plum sauce
- **VEGETABLE SAMOSA | 70**  
Tamarind chutney
- **VEGETABLE DUMPLING | 76**  
Soy sweet chili sauce

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## RECEPTION FAVORITES

### COCKTAIL ENHANCEMENTS

#### CRUDITÉS

16 PER PERSON

Raw & pickled vegetables  
Hummus, green goddess, flatbread

#### CHEESE

22 PER PERSON

Selection of artisan cheeses  
Fresh & dried fruit, nuts  
Jam, chutneys, honey  
Breads & crackers

#### CHARCUTERIE

22 PER PERSON

Cured meat, salami, saucisson, spreads  
Marinated olives, pickled vegetables  
Mustards  
Breads & crackers

### DRY SNACKS

#### MIXED NUTS (PEANUT FREE)

75 PER BOWL (serves 10 guests)

#### KETTLE CHIPS

35 PER BOWL (serves 10 guests)  
Maple cayene salt

#### TORTILLA CHIPS

35 PER BOWL (serves 10 guests)  
Guajillo chili & lime salt

#### GRAZING TABLE

38 PER PERSON

Cheddar, burrata  
Cured ham, salami, saucisson  
Melons & seasonal fruit, garden herb  
Grilled & marinated vegetables  
Hummus, green goddess, chickpea salad  
Cracker, lavash, baguette, pita chips

#### CANADIAN OYSTERS

84 PER DOZEN

On the half shell, grated horseradish, mignonette  
sauce, house hot sauce, lemon wedges

#### KETTLE POPCORN

35 PER BOWL (serves 10 guests)  
Truffle parmesan

#### WONTON CHIPS

35 PER BOWL (serves 10 guests)  
Togarashi

#### POPCORN MACHINE

8 PER PERSON

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## RECEPTION PACKAGES

### ROCKY MOUNTAIN RECEPTION 120 PER PERSON

#### PASSED CANAPÉS

**SMOKED BISON TARTARE**  
Blueberry mostarda, hickory stick

**HONEY GLAZED GOUGERE**  
Brie mousse, gingerbread granola

**ALBERTA MUSHROOM TART**  
Kootenay alpine cheese mornay, chives

#### HARVEST TABLE

**ROASTED BUTTERNUT**  
Whipped goat cheese, pumpkin seed brittle, sherry gastrique

**ALBERTA FARRO SALAD**  
Charred corn, red currants, salami, lemon vinaigrette

**KALE & RADDICCHIO SALAD**  
Saskatoon berry vinaigrette, ricotta salanta, toasted almonds

**SALAMI, CURED MEATS & SPREADS**  
Mustards, marinated olives

**SMALL PRODUCER CHEESES**  
Stone fruit chutney, orchard fruit butter, local honey

**FRESH, PICKLED & GRILLED  
VEGETABLES**  
Green goddess, muhammara, hummus

#### BAKERY BREADS, CRACKERS & LAVASH

#### MAIN DISHES

**FRIED CHICKEN**  
Mountain berry hot sauce, ranch dip

**CEDAR PLANK STEELHEAD**  
Juniper & honey glazed

**ROASTED ALBERTA ORGANIC  
HEIRLOOM CARROTS & BEETS**  
Local honey

**SLOW ROASTED ALBERTA BEEF  
PRIME RIB (CHEF ACTION STATION)**  
*MINIMUM OF 40 GUESTS REQUIRED*  
Jus, horseradish, mustard, buns

#### DESSERTS

**ALBERTA HONEY CAKE**  
**APPLE CINNAMON BREAD PUDDING**  
**SPRINGS CHOCOLATE PRALINE VERRINES**

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## RECEPTION PACKAGES

### TAILGATE PARTY 99 PER PERSON

#### CHIPS & DIPS

Sea salt kettle chips, tortilla chips  
Ranch, cheddar cheese sauce  
salsa, guacamole  
jalapeno

#### POPCORN

Cheddar cheese & caramel

#### VEGETABLE CRUDITE

Green goddess, hummus  
Creamy coleslaw  
Macaroni salad, green onions, creamy dressing  
Potato salad, cornichons, shallots, parsley, mustard,  
cider

#### HOT

Beef sliders, cheddar, bbq sauce, pickles  
Sausage rolls, honey mustard  
Chicken wings, spicy, bbq, blue cheese dip  
Glazed bbq pork ribs  
Jalapeno cream cheese poppers, tomato jam  
Waffle fries, poutine gravy, curds  
Smoked bbq brisket, cornbread

#### DESSERT

Two-bite brownies  
Mini apple pies  
Frozen ice cream sandwiches  
Sliced watermelon

### LATE NIGHT RECEPTION 35 PER PERSON

*Only available from 9:00PM - 12:00AM*

*CHOOSE THREE:*

#### TATER TOTS

Cheese sauce, sour cream, bacon bits, scallions,  
house ketchup

#### DRY SNACKS

Ketchup chips, sea salt chips, caramel corn, cheese  
popcorn, mini pretzel

#### NACHOS

Queso, beef brisket barbacoa, pico de gallo, crema,  
guacamole

#### DONAIR STAND

Lamb & beef donair, falafel, sweet sauce, garlic  
sauce, fresh & pickled vegetables, pita

#### PUB GRUB

Wagyu beef corn dog, onion rings, waffle fries,  
ketchup, aioli

#### POUTINE

Fries, cheese curd, gravy, ketchup, aioli

#### MINI DONUTS

Chocolate hazelnut, jam, dulce

#### CHURROS

Chocolate sauce

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## RECEPTION ENHANCEMENT

Priced per person. Must be ordered for a minimum of 75% of guest attendance.  
 Reception stations must be ordered in conjunction with other reception menus or added to your dinner buffet.

### MEZE STATION

21 PER PERSON

- Grilled, pickled & fresh vegetables
- Edamame hummus, muhammara, tzatziki
- Mixed olives, marinated feta, tomato bruschetta
- Pita chips, flatbread, lavash cracker

### OCEAN WISE SEAFOOD BAR

37 PER PERSON

- Marinated shrimps, poached mussels & clams,
- Crab legs, tuna crudo, oysters
- Lemon wedges, horseradish cocktail sauce

### FRITTERIE

27 PER PERSON

- Waffle fries, cheese curds, poutine gravy, beef chili
- Wagyu beef corn dogs
- Ketchup, roasted garlic aioli, honey mustard

#### ENHANCEMENTS:

Caramelized onions & peppers | 8  
 Shaved montreal smoked meat | 10  
 Duck confit | 12  
 Alberta braised short rib | 16

### SLIDERS

27 PER PERSON

- Alberta beef patty, crispy chicken, veggie burger
- Bacon jam, house ketchup, beer mustard, garlic aioli
- Cheddar cheese, swiss cheese
- Slider buns

### TACO BAR

24 PER PERSON

- Pork carnitas, carne asada, crispy cod, jack fruit al pastor
- Warm mini flour tortillas
- Roasted tomato salsa, guacamole, lime crema, queso fresco, hot sauces
- Shredded iceberg, cabbage slaw, pickled onion

### POUTINE STATION

28 PER PERSON

- Yukon potato fries, sweet potato fries, waffle fries
- Cheese curds, poutine gravy
- Beef chili, montreal smoked meat, maple mustard glazed pork belly
- Sauteed peppers & onions
- Ketchup, roasted garlic aioli

### SPUDS BAR

32 PER PERSON

- Buttermilk mashed potatoes
- Tater tots, waffle fries
- Braised beef shortrib bourguignon, pearl onion, mushroom, red wine
- Chicken à la king, green peas, heirloom carrot, veloute
- Seafood newburg, lobster, scallop, shrimps, creamy fumet
- Lentil & bean chili
- Crispy shallot, fried garlic, chive crème fraiche, scallion, thick-cut lardon
- Salsa, cheese curds

### LITTLE ITALY

34 PER PERSON

- Classic lasagna, ricotta, mozzarella, san marzano tomato sauce
- Gluten-free gnocchi, blistered tomatoes, baby spinach, oyster mushrooms, pesto

#### FLATBREADS (Choose 2):

- San marzano tomato sauce, buffalo mozzarella, basil
- Wild mushrooms, truffle, prosciutto, arugula, pecorino
- Spicy chicken, mozzarella, roasted peppers, chimichurri

### TAPAS Y PAELLA

36 PER PERSON

- Pipirrana salad, marinated olives, jambon, melons, ricotta
- Paella: shrimps, mussels, clams, lobster, chorizo, peas, garlic, peppers, tomatoes, saffron rice
- Cod casserole, salsa roja, charred shishito pepper, grilled focaccia

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## OUI CHEF!!! ACTION STATIONS

Chef attendant action station, price per person unless specified, includes 1 chef for up to 2 hours, additional hours at \$100/hour. All action stations must be ordered for a minimum of 75% of the attendance. Reception stations must be ordered in conjunction with other reception menus or added to your dinner buffet.

**PASTA**  
32 PER PERSON

**GARLIC BREAD**

*CHOOSE UP TO 2 ITEMS:*

**CAVATAPPI**  
Rich bolognaise sauce, parmesan

**GEMELLI**  
Butternut, kale, oyster mushroom, parsley garlic pistou

**RIGATONI**  
Calabrese, broccolini, roasted pepper, ricotta salata

**GLUTEN-FREE GNOCCHI**  
Confit tomatoes, spinach, pine nuts, tomato water

**EAST COAST MUSSELS**  
25 PER PERSON

**GARLIC BREAD**

*CHOOSE UP TO 2 ITEMS:*

**MARINIERE**  
White wine, butter, onions, garlic, parsley, lemon

**TOMATO COULIS**  
Chorizo, garlic, parsley

**GREEN CURRY**  
Ginger, lemongrass

**COCONUT CURRY**  
Cilantro, green onions

**TUNA POKE**  
29 PER PERSON

Tuna sesame dressing  
Salmon shoyu, yuzu  
Marinated tofu maple soy, sesame  
Seasoned rice  
Red cabbage, cucumber, edamame, carrot, avocado, wakame  
Sesame seed, togarashi, furikake

**CRUDO**  
29 PER PERSON

Yellowtail aguachile  
Shrimp lime, cilantro  
Scallop charred pineapple, coconut  
Cucumber, red onions, avocado, pico de gallo  
Cilantro, herb oil

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## SWEET ENDINGS

### PIES & TARTS 24 PER PERSON

Seasonal berry  
Chocolate ganache  
Lemon brûlée  
Pumpkin

### PAVLOVA 26 PER PERSON

Vanilla and strawberry meringues  
Lemon curd, raspberry compote, chocolate  
sauce, caramel sauce, vanilla custard  
Sprinkles, chocolate shavings, vanilla,  
dried berries

### CUPCAKES 87 PER DOZEN

*SELECT 3:*  
Chocolate  
Red velvet  
Carrot  
Lemon  
Vanilla raspberry

### SWEET CANAPÉS 84 PER DOZEN (STATIONED OR TRAY SERVED)

*SELECT 2 (If less than 25 guests):*  
Salted caramel chocolate bites  
Pistachio and cherry financier  
Saskatoon and blueberry tarts  
Lemon meringue tarts

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## THREE COURSE PLATED DINNER

All plated dinners include artisan rolls, butter & coffee, decaffeinated coffee & lot 35 teas.  
For a four course menu – add \$15 per person for 1 additional course plus applicable surcharges.

Please check with your catering manager in advance  
on 'pre-selected choice menus' – restrictions may apply depending on the size of group.

Pre-selected appetizer/main/dessert choice is an additional \$5 per person,  
per course charge. Selections are due 5 days in advance of your event.

Choice of menu at time of service – please discuss in advance with your catering manager as restrictions may  
apply depending on your size of group. Additional pricing would apply as follows:  
\$10/person/course for appetizer or dessert and \$25/person for main entree.

### SOUP

#### CAULIFLOWER

Crushed hazelnuts, parmesan crisp, chive oil

#### MAPLE ROASTED CARROT & QUEBEC BRIE EMULSION

Carrot chips, top pistou

#### ROASTED SAN MARZANO

Chive mascarpone, basil, sour dough croutons

#### CARAMELIZED PARSNIP

Pear, crumbled blue cheese, parsnip chips

#### CHIPOTLE SWEET POTATO

Coconut milk, toasted coconut shards, lime

### SALAD

#### GARDEN SALAD

Cherry tomatoes, cucumbers, pickles onion,  
white balsamic dressing

#### KALE & RADICCHIO

Roasted pears, candied pecan, blue elizabeth, house  
dressing

#### BABY GEM LETTUCE

Radishes, crispy shallot, thorn herbs, green goddess,  
lemon vinaigrette

### APPETIZER

#### ROASTED BEETS | +4

Pickled shimiji, goat yogurt, mustard seed, cold  
pressed canola, frisée

#### DUCK SALAD | +6

Baby gem lettuce, confit, magret lardon, toasted pine  
nut, saskatoon berry vinaigrette

#### CURED SALMON | +7

Ashes, toasted nori, confit leek, preserved lemon  
crème fraiche, roe

#### JAMBON MELON | +8

Cured ham, cantaloupe, honeydew, ricotta, micro  
greens, honey basil vinaigrette

#### POACHED LOBSTER TAIL | +20

Sweet pea puree, fennel slaw, preserved lemon, shell  
oil, radish

### HOT APPETIZER

#### CARAMELIZED ONION TART | +5

Pine nuts, green house tomato chutney, fennel

#### SEARED SCALLOP | +12

Pork belly lardon, creamed corn, pea shoot oil

### PALATE CLEANSER

Served in martini glass

Cherry and sage

Cranberry & prosecco

Mint mojito

Served on an ice brick | +10

(Requires 7 days notice)

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## THREE COURSE PLATED DINNER

All of our plated dinners include artisan rolls, butter & coffee, decaffeinated coffee & lot 35 teas.  
 For four course menu – add \$15 per person for 1 additional course plus applicable surcharges noted below.

Please check with your catering manager in advance on 'pre-selected choice menus'– restrictions may apply depending on the size of group

Pre-selected appetizer/main/dessert choice is an additional \$5 per person, per course charge and selections are due 5 days in advance of your event.

Choice of menu at time of service – please discuss in advance with your catering manager as restrictions may apply depending on the size of group and additional pricing would apply as follows: \$10/person/course for appetizer or dessert and \$25/person for main entree.

### ENTRÉES

#### SEARED STEELHEAD TROUT | 108

Kale, beet, burnt onion soubise

#### ICELANDIC COD | 110

Smoked brandade, fingerling, tomato chips, pickled pearl onion, tomato water

#### LIGHTLY SMOKED SALMON | 110

Cauliflower purée, garden peas, preserved lemon vinaigrette, dill

#### SEARED CHICKEN BREAST | 105

Crushed squash, wilted greens, chicken velouté

#### PAN ROASTED CHICKEN BREAST | 107

Soft polenta, seared oyster mushroom, garlic jus, charred lemon

#### ALBERTA BEEF TENDERLOIN | 125

Asparagus, charred heirloom carrots, beef tallow mash, okanagan cabernet jus

#### SEARED LAMB LOIN | 125

Root vegetable tatin, charred cipollini, farro, sherry

#### BISON STRIPLOIN | 120

Smoked carrot purée, glazed turnips, roasted fingerling, gingerbread granola, dark chocolate jus

#### BRAISED BEEF SHORT RIB | 115

Crushed sweet potato, crispy brussels, pickled shemiji, chimichurri

### CHEESES

#### LE CENDRILLON

Ash goat cheese, butternut chutney

#### CLOTHBOUND CHEDDAR

Local honey torched, fermented blueberry, nut bridle, grilled baguette

#### RASSEMBLEU

Pear chutney, maple pecan, buttery brioche

#### MORBIER

Cherry chutney, lavash

### DESSERTS

#### STRAWBERRY BAVAROIS CHOUX

Strawberry rhubarb coulis, dehydrated meringue, grapefruit curd

#### PEAR CARAMEL BROWNIE SLICE

Salted caramel pears, whipped ganache, crunchy chocolate, peta zeta

#### TRIPLE CHOCOLATE SLICE

Toasted hazelnut biscuit, praline cream

#### EXOTIC OPERA CAKE

Coconut & lime mousse, yuzu crème, green tea coconut sponge, basil

#### VEGAN CHOCOLATE AND ORANGE CAKE

Sour cherry compote

### VEGETARIAN / VEGAN ENTREES

#### TABER CORN POLENTA | 108

Charred broccolini, confit tomato, crispy tofu, za'atar

#### GLUTEN FREE GNOCCHI | 112

Sautéed wild mushrooms, garden peas, squash, vegan feta, herb pistou

#### CHICKPEA PANISSE | 114

Warm quinoa salad, acorn, charred carrot, red chimichurri

#### WARM PUY LENTIL SALAD | 108

Confit leek, charred cauliflower, peas, tempeh, preserved lemon



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## CASTLE EXPERIENCE TASTING MENU

150 per person. Plated dinner featuring some of our signature dishes from the Castle's restaurants.

### SOUP

#### THE VERMILLION ROOM SOUPE À L'OIGNON

Caramelized onions, sherry, baguette

### APPETIZER

#### WALDHAUS HAUS SMOKED TROUT

Fingerling potatoes, gurkensalat, radish, frisée, mustard dressing

### ENTRÉE

#### 1888 CHOP HOUSE BRAISED BISON STRIPLON

Roasted root vegetables, parsnip purée, dill, mustard jus

### CHEESE

#### GRAPES OSSAU-IRATY

Poached pear, fig chutney, baguette

### DESSERT

#### CASTELLO ITALIANA TIRAMISU

Mascarpone mousse, lady fingers, chocolate, coffee liqueur

### CASTLE PRIME RIB DINNER

150 PER PERSON

#### MAPLE ROASTED CARROT SOUP

Crème fraiche, carrot chips

#### WEDGE SALAD

Cherry tomato, cucumber, pickled onions  
Thick-cut lardon, black garlic dressing

#### ALBERTA BEEF PRIME RIB ROAST

Whipped potatoes, asparagus, yorkshire pudding, jus, horseradish, mustard

#### PAVLOVA

Lemon curd, strawberries



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## SIX COURSE TASTING MENU

170 per person. All plated dinners include artisan rolls, butter & coffee, decaffeinated coffee & LOT 35 teas.

### 7 SIGNATURE FOODS OF ALBERTA

Bison | Beef | Honey | Canola | Red Fife Wheat | Saskatoon Berries | Root Vegetables

Due to the seasonality of these menus, some items may be replaced/adjusted accordingly based on availability. Please confirm with your catering manager in advance.

#### SPRING & SUMMER

##### SMOKED BISON TARTARE

Northern divine caviar, onion mignonette, black pepper, green almonds

##### BABY GEMS

Pine nut mylk, pistachio dukkah, garden herbs, saskatoon berry xo

##### MI-CUIT ARCTIC CHAR

Cold pressed canola oil, soubise, dandelion capers, spruce tips

##### BRANDT LAKE ALBERTA WAGYU BEEF

Morel mushrooms, young garlic, white sunchoke, spring peas

##### CRÈME FRAÎCHE SORBET

Raw beet

##### HONEY & RHUBARB

Lemon verbena panna cotta, red fife crumble, pistachio

#### FALL & WINTER

##### SMOKED BISON TARTARE

Onion mignonette, green apple, watercress, brioche

##### BABY GEMS

Pine nut mylk, pistachio dukkah, garden herbs, saskatoon berry xo

##### MI-CUIT ARCTIC CHAR

Cold pressed canola oil, white sunchoke, caviar beurre blanc

##### BRANDT LAKE ALBERTA WAGYU BEEF

Chestnut mole, red kuri squash, chanterelle mushroom, currants

##### CRÈME FRAÎCHE SORBET

Raw beet

##### HONEY & PEAR

Vanilla panna cotta, red fife crumble, pistachio





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## DINNER BUFFET

A minimum number of 50 guests is required. Price includes chef attendants for up to 2 hours.

### ALBERTA FEAST 185 PER PERSON

**TABER CORN CHOWDER**  
Local potato, chives

**BABY GEM LETTUCE**  
Cucumber, pickled onion, granola, saskatoon berry vinaigrette

**BUCKWHEAT COUSCOUS**  
Poached orchard fruit, parsley, citrus, cold press canola

**SMOKED BEETS SALAD**  
Local blue cheese, candied walnut, haskapi agrodolce

**SMOKED & CURED MEATS**  
Pickles, mustards

**ARTISAN CHEESES**  
Chutney, local honey

**FRESH & PICKLED VEGETABLES,  
FLAT BREAD, PITA CHIPS**  
Goat cheese and ricotta dip, red bean hummus, grilled apricot, honey, peas, dill, shoots

**SLOW ROASTED BISON STRIPLIN  
(CHEF ATTENDANT)**  
Horseradish, mustard, mountain berry demi-glace, house baked buns

**SPICED ROASTED WHOLE CHICKEN**  
Garlic lemon butter

**LIGHTLY SMOKED CEDAR-PLANK  
STEELHEAD TROUT**  
Juniper sage glaze

**BRAISED BEEF SHORT RIB**  
Sautéed oyster mushroom

**ALBERTA GRAIN PILAF**  
Charred cauliflower, squash, pumpkin seed, crispy tofu, currant, herbs

**GLAZED CARROT & SMASHED TURNIP**  
Garden herb

**ALPINE CHEESE MASHED POTATOES**

**SPRINGS CHOCOLATE VERRINES  
CARROT CAKE**

**ALBERTA HONEY CAKE  
SASKATOON BERRY & RED FIFE CRUMBLE**



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## DINNER BUFFET

A minimum number of 50 guests is required. Price includes chef attendants for up to 2 hours. All of our dinner buffets include artisan rolls and butter and coffee, decaffeinated coffee and LOT 35 teas. For groups of less than 50, a \$7 per person surcharge will apply.

### BRASSERIE

120 PER PERSON

#### CREME D'ASPERGE

Asparagus, herb croutons

#### SALADE VERTE

Marinated tomato, goat feta, pickled onions, toasted almonds, candied walnuts, dried cranberry, crouton, red wine vinaigrette, maison dressing

#### CHARRED BROCCOLINI SALAD

Pecorino, preserved lemon, tonnato sauce

#### PUY LENTIL SALAD

Maple candied squash, charred pepper, sherry gastrique

#### LOCAL MEATS & CHARCUTERIE

Chutney, mustard, breads

#### VADOUVAN ROASTED CAULIFLOWER

Chickpea, green peas, puy lentils

#### ICELANDIC SALMON

Olives, blistered tomato, salsa verde

#### BRAISED BEEF SHORT RIBS

Smashed sweet potatoes, oyster mushroom, cipollini

#### HERB ROASTED CHICKEN SUPREME

Garlic cream, chimichurri

#### ROASTED BABY POTATOES

Crispy shallot, garden herbs, preserved lemon

#### BRAISED CARROT, CHARRED BRUSSEL SPROUT

Crispy shallot

#### PROFITEROLE

#### MACARON

#### HAZELNUT FINANCIER

#### CRÈME BRÛLÉE

### CHINOOK

125 PER PERSON

#### MAPLE ROASTED PARSNIP SOUP

Mini potato chips

#### SWISS LEAF LETTUCE & SPINACH SALAD

Grilled peaches, blackberry, candied pecan, feta, maple sherry

#### ROASTED OYSTER MUSHROOM

Sweet pickled onions, charred pimento, crispy kale, labneh

#### MARINATED HEIRLOOM TOMATOES

Burrata, olive oil, balsamic

#### SMOKED STEELHEAD TROUT

Fennel slaw, chive crème fraiche, arugula

#### GRILLED SOURDOUGH, BAGUETTE CROSTINI

#### ALBERTA BEEF STRIPLOIN

Black garlic jus, chimichurri

#### WARM DUCK CONFIT FINGERLING SALAD

Pickled shimiji mushroom, mustard seed, saskatoon berry jus

#### ROASTED PORK BELLY

Wilted kale, apple, mustard vinaigrette

#### FARRO & QUINOA PILAF

Tempeh, pearl onion, brussel sprout, heirloom carrot

#### ROASTED ACORN SQUASH

Glazed turnip, chive oil

#### LEMON MERINGUE TART

#### PEAR CARAMEL SLICE

#### CLASSIC OPERA

#### SASKATOON BERRY BREAD & BUTTER PUDDING

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### SPICE MARKET

130 PER PERSON

#### CHICKPEA SALAD

Cherry tomato, red onion, cilantro, cucumber chaat dressing

#### CHEF'S GARDEN SALAD

Mixed greens, shaved radish and carrot, toasted cashews, crisp shallots, ginger tamarind vinaigrette

#### GRILLED TANDOOR CHICKEN

Spiced tomato sauce, garam masala, garlic, ginger

#### BEEF SHORT RIB VINDALOO

Caramelized garlic and onions, chilies

#### BRAISED LENTILS

Kidney beans, onions, garlic, garam masala, tomato

#### POTATOES & CAULIFLOWER

Masala, turmeric, tomato, coriander

#### GREENS & PANEER

Spinach, kale, ginger, chile, coriander

#### BASMATI RICE

Green peas, cumin, cardamom, cilantro and drawn butter

#### NAAN & PAPADUM

#### ASSORTED PICKLES, CUCUMBER RAITA, MINT CHUTNEY

#### DARK CHOCOLATE TART

#### PISTACHIO SEMOLINA CAKE

#### HONEY MILK PUDDING

Preserved raspberry and almond

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## CARVING STATIONS

Following prices include one chef attendant for 2 hours, additional chefs are \$100 per hour, per chef attendant. Attended stations must be ordered in conjunction with a dinner buffet and are not to be substituted for dinner. Carving stations serves a minimum of 30 guest.

### SALMON WELLINGTON

26 PER PERSON

Grilled asparagus, kale slaw, charred lemon, sorrel cream sauce

### ALBACORE TUNA

28 PER PERSON

Sticky rice, carrot slaw, wakame, edamame, citrus ponzu

### WHOLE ROASTED CHICKEN

28 PER PERSON

Greek salad, fried potato wedges, garlic sauce, warm flatbread

### ALBERTA PORCETTA

32 PER PERSON

Chimichurri, pickled vegetables, grilled focaccia

### CHARRED BISON STRIPLIN

37 PER PERSON

Tomato avocado salad, salsa verde, queso fresco, corn tortilla, hot sauce bar

### ALBERTA BEEF PRIME RIB

37 PER PERSON

Yorkshire pudding, mashed potatoes, thyme jus, horseradish, mustard

### BEEF TENDERLOIN SOUS VIDE

40 PER PERSON

Pomme frite, brioche slider bun, béarnaise

### HERB CRUSTED RACK OF LAMB

44 PER PERSON

Charred broccolini, creamy polenta, sauce vierge

## SIGNATURE BUTCHER BLOCK

Following prices include one chef attendant for 2 hours, additional chefs are \$100 per hour, per chef attendant. Chef attended stations are to be ordered in conjunction with a dinner buffet or a reception.

Signature carving station serves a minimum of 180 guests.

### 35 DAY AGED ALBERTA HIP OF BEEF

22 PER PERSON

Pomme au gratin, horseradish, mustard, jus, bread rolls

### SMOKEHOUSE WHOLE PIG

16 PER PERSON

Stanley smokehouse bbq sauce, rice & beans, cole-slau, slider buns

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## SIGNATURE BUFFET

All of our signature dinner buffets include coffee, decaffeinated coffee and LOT 35 teas. A minimum of 100 guests is required. Additional fees for smaller groups.

Speak to your conference services manager for additional decor enhancements.

### A UNIQUE TASTE OF CANADA

225 PER PERSON

*Experience an unrivaled evening surrounded by unique decor bringing together these diverse regions of Canada, including 10 centrepieces of wrought iron animals on greenery & berries with candles.*

#### MARITIMES

*Décor: miniature lighthouse, lobster traps, nets & seashells*

#### SEAFOOD CHOWDER

#### NEW BRUNSWICK POTATO SALAD

Cornichon, shallot, mustard emulsion

#### LAMB & BEEF DONAIR

Pickles, sweet sauce, warm pita

#### EAST COAST MUSSELS

Wine, butter, garlic, parsley, grilled focaccia

#### MARITIMES BLUEBERRY APPLE CRUMBLE

#### QUEBEC & ONTARIO

*Décor: cascading fountain, wrought iron fencing, urns & topiaries*

#### SPLIT PEA & HAM SOUP

#### SEASONAL GREENS

Berries, niagara peninsula vinaigrette

#### ASSORTED CHEESES & CHARCUTERIE

Chutneys, grapes, mustard, pickles, bakery bread

#### CAST IRON TOURTIERE

Buttery crust, orchard fruit chow chow

#### DUCK POUTINE

Fingerling, confit, curd, foie gras sauce

#### PUDDING CHOMEUR

#### MANITOBA, SASKATCHEWAN, & ALBERTA

*Décor: hay bales, wagon wheel, saddle & antique farm equipment*

#### QUINOA & WILD RICE SALAD

High bush cranberries, roast sweet potato

#### GREEN PEA SALAD

Radish, mint vinaigrette

#### SMOKEHOUSE BRISKET

Rye bbq sauce

#### ROTISSERIE CHICKEN

Honey lemon jus

#### PEACHES & CREAM CORN BREAD

#### SASKATOON BERRY PIE

#### BRITISH COLUMBIA & TERRITORIES

*Décor: ice carved inuksuk, snowshoes, rundle rock, faux snow drifts, "diamonds" & "gold"*

#### KALE & RADICCHIO SALAD

Okanagan pear, almonds, late harvest vinaigrette

#### POACHED SHRIMP SALAD

Lemon zest, fennel, tarragon

#### CEDAR SMOKED SALMON

Miso, honey

#### SEASONAL HEIRLOOM VEGETABLES

#### NANAIMO BAR

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## SIGNATURE BUFFET

All of our signature dinner buffets include coffee, decaffeinated coffee and LOT 35 teas.  
 A minimum of 100 guests is required. Additional fees for smaller groups.  
 Includes 1 chef attendant for up to 2 hours.

### A NIGHT AT THE CASTLE 185 PER PERSON

#### PASSED CANAPÉS

**BURRATA**  
Cured tomatoes, garlic crostini

**MAPLE CANDIED STEELHEAD**  
Puffed amaranth

**GOUGERE**  
Foie gras mousse, honey, truffle

**SIGNATURE BEEF TARTARE**  
Egg yolk, crispy potato skins

#### GRAPES CHARCUTERIE | BAR | CELLAR

**SPANISH & BASQUE CHEESES**  
Chutney, preserves

**JAMON SERRANO**  
Melons, figs, fromage blanc, herb, olives,  
medjool dates, pickled vegetables

#### WALDHAUS

**ALPINE CHEESE FONDUE**  
Bratwurst, cured sausages,  
Roasted potatoes, broccolini, asparagus, carrot  
Baguette & pretzel

#### 1888 CHOP HOUSE

**SAUTEED SHRIMPS**  
Garlic butter, lemon, herbs

**35-DAY AGED BONE IN PRIME RIB  
(CHEF ATTENDANT)**  
Bone marrow butter, horseradish, mustard, jus

**ROASTED FINGERLING POTATOES**  
Montréal steak spice

**BRUSSEL SPROUTS**  
Crispy shallots, cranberry

#### CASTELLO ITALIANA

**CAPRESE SALAD**  
Marinated tomato, burrata, olive oil, aged balsamic  
vinegar

**TAGLIATELLE (CHEF ATTENDANT)**  
Forest mushrooms, ricotta, tomatoes, parmesan

#### BLACK TRUFFLE & PARMESAN GRISSINI STICKS

#### THE VERMILLION ROOM

**TARTE AU CHOCOLAT & CARAMEL**

**PROFITEROLES**

**LEMON MERINGUE TARTS**

**MACARON**

**CRÈME BRÛLÉE**

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## SIGNATURE BUFFET

All of our signature dinner buffets include coffee, decaffeinated coffee and LOT 35 teas.  
A minimum of 100 guests is required. Additional fees for smaller groups.

### INDIAN BUFFET 140 PER PERSON

#### SOUP

**TAMATAR SHORBA**  
Lentil & tomato soup

#### SALADS

**KACHUMBER SALAD**  
Cucumber, tomato, cilantro

**MASALA LENTIL SALAD**  
Cumin roasted carrots

**SPROUTED MUNG BEAN SALAD**  
Capsicum, spring onion, cashew

#### ENTRÉES

**MURG TIKKA MAKHANI**  
Smoked chicken in a silky smooth tomato sauce  
perfumed with fenugreek

**KHADE MASALA KA GOSHT**  
Lamb curry, onions, tomato

**KADHAI PANEER**  
Bell peppers in a tomato sauce  
With cracked coriander and peppers

**SABZ KALONJI**  
Stir fried vegetables flavored with onion seeds

**ALOO GOBHI MATAR**  
Potato, cauliflower and green peas tossed in  
indian spices

**JEERA PULAO**  
Cumin infused steamed fragrant basmati rice

**NAAN, RAITA, CHUTNEYS, PICKLES, CHILIES**

#### DESSERTS

**RASMALAI**

**GULAB JAMUN**

**CARROT HALWA**

**APPETIZER ENHANCEMENTS**  
*Priced by the dozen:*

**SUBZ SAMOSA | 70**  
Deep fried pastry parcels filled with spiced vegetable

**ACHARI PANEER TIKKA | 76**  
Cottage cheese with peppers and onions perfumed  
with pickled spices

**FISH PAKORA | 80**  
Batter fried cod, bell peppers, ascended with cumin  
seeds and dry mango powder

**TANDOORI LAMB CHOPS | 92**  
Lamb chops in a spicy chili and yogurt marinade

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## SIGNATURE DINNER

### MEDIEVAL FEAST AT THE CASTLE

195 PER PERSON

Step back in time to 16th century England & enjoy an evening of merriment. Under the guidance of the King's Lord Chamberlain and the bagpiper, the tone is set for a truly memorable evening.

Loyal footmen deliver one King's crown loaf to each table; the loaf is portioned into pieces & the lucky soul who receives the piece containing "the jewel" (dried fruit) will be crowned the head of the table.

Menu prices includes both Lord Chamberlain & bagpiper plus a maximum of 8 head table costumes. Menu prices also include costumed service staff.

(Menu served family style)

A minimum of 60 guests | A maximum of 200 guests

#### KING'S CROWN LOAF (DRIED FRUIT TOKEN)

#### BC APPLES & GRAPES

#### GREEN SALAD

Shaved cabbage, apple, garlic dressing

#### FARMHOUSE CHEESEBOARD & BAKERY BREADS

#### LAMB SCOTCH BROTH

Barley and swede

#### ROASTED CHICKEN DRUMSTICK

Garlic, lemon and parsley

#### GRILLED MINT SCENTED LAMB RACK

#### SLOW & LOW MAPLE SPICED GLAZED BEEF RIBS

#### ALBERTA POTATOES

Chive butter

#### HONEY & ROSEMARY ROASTED ROOT VEGETABLES

#### DUNDEE CAKE

Apple wellington

#### ENHANCE THE FEAST | 25 PER PERSON

(Minimum 100 guests)

#### CHEF'S PARADE WHOLE SPIT ROASTED ALBERTA YOUNG PIG

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## BEVERAGE SERVICE

A minimum sale of \$400 per bar, per hour are required or a labour charge of \$120 per bar will be applied.

### HOST BAR

For groups when the host is paying for all beverage consumption. Host bar pricing does not include GST or the 20% surcharge.

### CASH BAR

**Guests purchase their own beverages from a cashier/bartender**, provided by the Hotel. Cash bar prices do include GST and the 20% surcharge.

### DRY BAR

For when guests are hosting a reception in their suite and is arranged with our In-Room Dining department. A charge of \$7 per person includes appropriate glassware, cocktail napkins, ice & garnishes. If a bartender is required for a function, a labour charge of \$120 will apply.

**NOTE:** Any reception on a hotel guest floor in a guestroom must end by 11:00 pm.

### ALCOHOL SERVICE POLICY

It is the policy of Fairmont Banff Springs to serve alcoholic beverages in a responsible and professional manner at all times.

Fairmont Banff Springs will adhere to all applicable laws and regulations as they pertain to the service of alcohol to under age or intoxicated persons.

The hours of alcoholic beverage service at Fairmont Banff Springs are 9:00 am to midnight, for event functions.

### SOMMELIER CONSULTING SERVICE

If you would like to speak to the hotel sommelier about pairing wines with your menu selections, or additional selections available from our extensive cellars, please speak to your Conference Services Manager.



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## BEVERAGE SERVICE

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	Host bar	Cash bar		Host bar	Cash bar
<b>HOUSE BRANDS (1oz)</b>	<b>12</b>	<b>14</b>			
Finlandia Vodka			<b>BEER (355ml)</b>		
Beefeater Gin			Domestic Beer, Cider	9	11
Bacardi White Rum			Imported Beer	10	12
Canadian Club Rye			Non-alcoholic	9	11
The Famous Grouse Scotch					
Hornitos			<b>HOUSE WINE (5 oz)</b>		
Jim Beam Rye			International Cellar Selection	13	15
Maker's Mark Bourbon			Canadian Cellar Selection	15	17
Martini Rosso Vermouth					
Chandon Blanc de Noirs (750ml)	85	112	<b>LIQUEURS (1 oz)</b>	12	14
			Kahlúa		
<b>DELUXE BRANDS (1oz)</b>	<b>13</b>	<b>15</b>	Bailey's Irish Cream		
Tito's Vodka			Hennessy VS		
Plymouth Gin			Grand Marnier		
Bacardi White Rum			Campari		
Bacardi 8 Year Rum			Amaro Montenegro		
Lot 40 Rye			Aperol		
Chivas Regal Scotch 12 yr			Cointreau		
Casamigos Blanco Tequila			Disaronno		
Bulleit Bourbon			Jagermeister		
Martini Rosso Vermouth			Martini Dry Sec		
Gardet Brut (750ml)	159	196	Martini Rosso		
			Sambuca		
<b>LUXURY BRANDS (1oz)</b>	<b>14</b>	<b>16</b>	<b>SOFT DRINKS, JUICES</b>		
Belvedere Vodka			Assorted Soft Drinks and Juices	6	7
The Botanist Gin			Sparkling Mineral Water (350ml)	6	7
Bacardi White Rum					
Bacardi 8 Year Rum			<b>PUNCHES</b>		
Crown Royal Whiskey			<i>All punches serve 25 guests per order (available for host basis only)</i>		
Casamigos Reposado Tequila			Non-Alcoholic Fruit Punch	70	
Woodford Reserve Bourbon			Liquor Punch	150	
Macallan Double Cask 12 years			Sparkling Punch	160	
Martini Rosso Vermouth					
Bollinger Special Cuvée (750ml)	188	225			

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## SIGNATURE COCKTAILS

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CRAFT COCKTAILS	Host bar	Cash bar	NON-ALCOHOLIC	Host bar	Cash bar
<b>Wildflower</b> <i>Banff Springs Signature Drink</i> Rundle Gin Elderflower Lillet Blanc Spiced Plum	24	27	<b>Raspberry &amp; Mint Mojito</b> <i>Non-Alcoholic Drink</i> Non-Alcoholic White Rum Black Raspberry Mint Soda	10	12
<b>Classic Old Fashioned</b> Makers Mark Bourbon Gomme Aromatic Bitters	22	25	<b>Spicy Mango Paloma</b> <i>Non-Alcoholic Drink</i> Seedlip Spice 94 Mango Grapefruit & Lime Jalapeno-Agave Soda	10	12
<b>Gin &amp; Tonic</b> Rundle Bar Gin Yuzu & Lime Tonic Juniper Berries Grapefruit Mint	22	25			
<b>Smokey Dutch Mule</b> Kettle One Vodka Genever Smoked Tea Maple Fresh Lime Ginger Beer	22	25			
<b>Carnavale Margarita</b> Espolon Resposado Tequila Caraway Seed Passionfruit Acid Adjusted Pineapple	24	27			
<b>Passion Fruit Spritz</b> Aperol Passion Fruit Prosecco Soda & Rosemary	22	25			

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## WINE LIST

A minimum sale of \$400 per bar, per hour are required or a labour charge of \$120 per bar will be applied. Vintage may vary.  
Pricing is per bottle.

### WHITE WINES

Canadian Cellar Selection	64
International Cellar Selection	59

### SPARKLING

Canella Prosecco DOC (Italy)	68
Chandon Blanc de Noirs (USA)	85
Mission Hill Sparkling Brut (Canada)	90
Canella Lido Prosecco Rose	72

### CHAMPAGNE

Delamotte Brut (France)	188
Dom Pérignon Brut 2009 (France)	485
Gardet Brut (France)	159
Bollinger Special Cuvee (France)	188

### PINOT GRIS/GRIGIO/BLANC

CedarCreek Estate (Canada)	75
Coltorenzio Lumo (Italy)	77
Gustave Lorentz Organic Pinot Blanc (France)	78
Kettle Valley Blush (Canada)	90

### SAUVIGNON BLANC

Tate Springs (USA)	125
Mademoiselle de "T" Pouilly Fumé (France)	93
Domaine Delaporte Sancerre (France)	105
Lake Breeze (Canada)	77
Mission Hill Reserve (Canada)	79
Mount Riley (New Zealand)	68
Clarendelle Bordeaux Blanc (France)	91

### RIESLING

Sparr Reserve (France)	77
St. Urban-Hof "Urban" (Germany)	67
Vineland Semi Dry (Canada)	68

### CHARDONNAY

J. Drouhin Macôn Villages (France)	68
Louis Jadot Chablis (France)	115
Meyer Family (Canada)	79
Rombauer Careros (USA)	165
Sonoma Cutrer (USA)	95
Wente Morning Fog (USA)	72
Barrel Burner (USA)	76
Sean Minor (USA)	77

### UNIQUE

Meyer Family, Gewürztraminer (Canada)	72
Honoro Vera Blanco (Spain)	63
Paul Mas, Viognier (France)	63
French Door Viognier (Canada)	98

### ROSÉ WINES

Honoro Vera Rose (Spain)	63
Mission Hill Estate Series (Canada)	68
Peyrassol Les Commandeurs (France)	81
Clarendelle by Hawt Brian (France)	77

### ICE WINE (200ml)

Inniskillin Vidal (Canada)	82
Inniskillin Riesling (Canada)	82

### KOSHER

Galil Mountain Viognier	58
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### NON-ALCOHOLIC

Loxton Sparkling (Australia)	29
Ariel Chardonnay (USA)	45

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## WINE LIST

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### RED WINES

Canadian Cellar Selection	64
International Cellar Selection	59

### ZINFANDEL

Masseria Surani Heracles Primitivo (Italy)	71
Ballard Lane (USA)	85
Wente Beyer (USA)	77

### MALBEC

Château Gadou Grande Lignée (France)	72
Luigi Bosca (Argentina)	68
Tinto Negro Limestone (Argentina)	72

### MERITAGE BLEND

Culmina R&D (Canada)	77
Blasted Chuch Cabernet & Merlot (Canada)	88
Montes Alpha M (Chile)	221
Osoyoos Larose Le Grand Vin (Canada)	143

### CABERNET SAUVIGNON

Beaulieu Vineyards (USA)	113
Fox Glove (USA)	86
Joseph Phelps (USA)	220
Kettle Valley Crest (Canada)	131
Merryvale Starmont Hillside (USA)	139
Stag's Leap (USA)	159
Barrel Burner (USA)	76
Sean Minor (USA)	77
Austin Hope Reserve (USA)	280

### MERLOT

Blasted Church (Canada)	92
Duckhorn Decoy (USA)	116
Zenato Sansonina (Italy)	132

### SHIRAZ & SYRAH BLENDS

Barossa Valley Estate (Australia)	63
Château La Nerthe (France)	210
Eberle (USA)	116
Blasted Church (Canada)	84
Paladin (Italy)	76

### PINOT NOIR

Foxen (USA)	128
Joseph Drouhin, Bourgogne (France)	117
Louis Latour (France)	117
Oyster Bay (New Zealand)	72
Elizabeth Rose (USA)	109

### ITALIAN

Caparzo Brunello di Montalcino	165
Querciabella Turpino Super Tuscan	175
Castelvecchi Chianti Classico Capotondo	77
Massolino Barolo	110
Querciabella Mongrana Super Tuscan	95
Zenato Amarone Classico	139

### BORDEAUX

Château J. Maltus Teyssier Saint-Émilion	140
Château Perron Lalande de Pomerol	112

### KOSHER

Galil Mountain Cabernet Sauvignon	58
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### NON-ALCOHOLIC

Ariel Cabernet Sauvignon (USA)	45
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