



# BANQUET MENUS

For more than 100 years, people from around the world have come to the Banff Springs to play, work and be inspired. The Fairmont Banff Springs offers the chance to conduct business amid breathtaking scenic beauty, together with a wide range of amenities and activities.

A grand meeting site, The Fairmont Banff Springs can satisfy the needs of the most demanding conference planner. Discover 23 rooms and halls, together with a stunning Conference Centre – more than 75,000 square feet of versatile function and exhibit space.

We are proud to present these menus created by our talented Chefs who hail from across Canada and around the world. The classic cuisine, fine wines and attentive, personalized service will ensure that your functions are marked by gracious hospitality that reflects the quality of Fairmont Hotels and Resorts.

“At Fairmont Hotels & Resorts, we believe that your dietary choices should never be compromised while you are away from home. That’s why we’re introducing Lifestyle Cuisine Plus: customized menus designed around guests’ diet-dependent requirements, from diabetes to food allergies. Now, whether you’re on vacation or attending a meeting, you can expect your preferences to be deliciously honored—at any of our properties worldwide.”

**EXECUTIVE CHEF: MARTIN LUTHI**

All food and beverage prices are subject to an 18% service charge and 5% Federal Goods and Service Tax.  
The Fairmont Banff Springs  
April 2011




## **THE FAIRMONT BANFF SPRINGS GENERAL CATERING INFORMATION**


The selected banquet menus are our suggestions. Our catering staff would be pleased to arrange special menus to suit your specific needs. We will be pleased to further assist you with related catering and entertainment arrangements.

- All prices are subject to change and will be confirmed no more than sixty days prior to the event. A service charge of 18% will be added to all food and beverage services. All prices are subject to 5% Goods and Services Tax.
- In order that you may be assured of your menu selection(s), we ask that you advise The Fairmont Banff Springs of your selection(s) 30 days prior to the function date(s). Limited dietary substitutes can be made available upon prior request.
- To ensure that all catering requirements stipulated are confirmed by both parties, we ask that the client sign a copy of all Banquet Event Orders and return copies to the Conference Services and Catering office a minimum of fourteen days prior to the event.
- The Conference Services and Catering office must be notified of the guaranteed number of guests attending the function(s) no later than 12:00 p.m. (noon) three days prior to the event(s). Guarantees for events taking place on a Monday or holiday are due by 9:00 a.m. on the Thursday prior.
- Upon request and space permitting, The Fairmont Banff Springs will set for five percent (5%) above the guaranteed number (with a maximum of 20). The client will be charged for the guaranteed number or actual number served, whichever is greater.
- Should the number of guests attending the functions differ greatly from the original number quoted, The Fairmont Banff Springs reserves the right to provide an alternative function room that will more appropriately accommodate the group's size.
- Meal functions with less than 20 people will incur a \$75.00 labour charge.
- The Fairmont Banff Springs will be the sole supplier of all food and beverage items (with the exception of wedding cakes).
- We request that confetti not be used on hotel premises. A clean-up charge of \$120.00 (minimum) will apply in the event of confetti being used.
- Audio visual equipment may be arranged through our in-house supplier, PSAV Audio-Visual.
- All live or recorded entertainment is subject to a SOCAN (Society of Composers, Authors and Music Publishers of Canada) charge, which is automatically applied to function invoices. Speak to your Conference Services Manager for applicable fees.
- Decorations, props and other special set up requirements are available through a recommended supplier. A Conference Services and Catering representative will be pleased to assist you in contacting the appropriate supplier.
- Requests for additional staff will incur a labour charge of \$25.00 per hour, per person.



- Function space for an event is booked only for the times indicated. Set up and dismantle times, if required, should be specified at the time of booking.
- If displays, exhibits and/or products are to be used, arrangements for their arrival, unloading and departure must be made with the Conference Services and Catering office. All displays, exhibits and/or products are the sole responsibility of the exhibitor(s) and The Fairmont Banff Springs accepts no liability for any loss or damage caused by the negligence of hotel employees, agents or otherwise. All displays, exhibits and/or products must be removed from the function room(s) by the end of each day unless they have been reserved on a 24-hour basis. The Fairmont Banff Springs is not responsible for displays, exhibits and/or products locked in function room(s).
- Additional costs will be assessed for electrical requirements above and beyond the standard usage. Please speak with your Conference Services and Catering representative for further details.
- The 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 their delegates. The Fairmont Banff Springs reserves the right to inspect and control all private functions/function rooms. Liability for damages will be assessed accordingly. The Fairmont Banff Springs further reserves the right to require security should conditions warrant justified cause, for either or both parties contracting said functions.
- For catering functions where a choice of entrée\* has been extended (\*must be discussed in advance with your Conference Services Manager – a choice of entrée is not applicable in certain situations), we require the entrée choice to be made in advance with a final breakdown provided to your Conference Services Manager 72 hours in advance. Should this final breakdown be deviated from at time of event, additional entrée's required will automatically be charged to the master account at \$35.00/entrée.
- Special Meals: In the event that names are not provided for special meals such as vegetarians, dietary restrictions or allergies, and special meals must be prepared over and above the meals previously guaranteed, a surcharge of \$35.00 plus taxes and gratuities for each extra meal required will be applied to the Master Account.
- The Fairmont Banff Springs reserves the right to change the pricing due to extreme market conditions

 **Lifestyle Cuisine** consists of delicious, nourishing and flavorful menu choices made from the best quality ingredients. The options are identified by the **Leaf** located next to the menu item. These menu choices cater to some of the most common dietary preferences such as Vegetarian, Low Fat, Low Carb and Mediterranean (vegetables, fish, omega 3)

 **Lifestyle Cuisine Plus** is a completely new menu, launched in all Fairmont Hotels in January 2011. Catering to the unique dietary requirements of our guests with dietary dependent conditions, this menu is designed to balance nutritional needs and provide easy options to accommodate specific diets and allergies without hassle or worry. **Available upon request.**



## Coffee Break Favourites

### Selection from the Bakery: \$4.25 each or \$45.00 per dozen

Donuts: Chocolate Glazed | Cinnamon & Sugar | Raspberry Bismarck

Rice Krispie Squares

Variety of Large Cookies: Chocolate Chip | Oatmeal Raisin | White Chocolate Macadamia Nut | Peanut Butter

Danish Pastries: Cinnamon | Hazelnut | Fruit Drop

Muffins: Blueberry | Chocolate Chip | Honey Bran | Cranberry Lemon | Carrot | Banana

Low Fat Blueberry | Low Fat Apple Spice

Coffee Cake

Apple Turnovers | Maple Pecan Braid | Chocolate Orange Braid

Banana Bread | Zucchini Bread | Lemon Poppy Seed Bread

Fudge Brownies with Chocolate Icing

Croissants: Regular | Almond | Chocolate

Bagel with Cream Cheese

Granola Bars

Scones: Blueberry | Apple Cinnamon | White Chocolate Raspberry

### Other Favourites

Fruit Yogurt (Individual) \$3.75 each

Sliced Fresh Fruit with Yogurt Dip \$5.95 each

Chocolate Dipped Strawberries (Seasonal) \$3.95 each

Ice Cream Favorites: Creamsicle | Fudgesicle | Revello | Ice Cream Sandwiches \$4.25 each

Energy Bars \$4.25 each

Individual Snack Packages: Peanuts (50gr) | Pretzels (50gr) | Chips (28gr) \$4.25 each

Chocolate Bars \$4.25 each

Vanilla Yogurt | Mixed Berries | Almond Pieces \$6.50 per person

Assorted Seasonal Whole Fresh Fruit (12 pieces per bowl) \$24.00 per bowl or \$2.50 per piece



## Coffee Break Favourites

### Beverages

Fresh Brewed Regular & Decaffeinated Coffee   Selection of Regular & Herbal Teas	\$5.00 per person
Milk (250ml carton)	\$3.75 per person
Hot Chocolate Station	\$5.00 per person
Hot Apple Cider (Non-alcoholic)	\$5.00 per person
Soft Drinks (Regular & Diet – 350ml can)	\$4.90 each
Sparkling Mineral Water – San Pelligrino (250ml)	\$5.00 each
Still Mineral Water – Montclair (550ml)	\$5.00 each
Lemonade   Iced Tea	\$4.90 each
Juices: Orange   Apple   Cranberry Cocktail (300ml)	\$4.90 each
Tomato Juice   V8 Juice (250ml)	\$4.90 each
Powerade (710ml)	\$4.90 each
Fresh Fruit Smoothie Bar: Choice of Three Flavours Mango   Blueberry   Strawberry   Peach   Pineapple   Blackberry   Melon   Banana	\$6.00 per person

Attendant Charge is mandatory of \$25.00 per hour, minimum of 3 hours. Require one attendant per 50 guests.

### Specialty Coffees

Espressos   Cappuccinos   Lattes	\$6.00 each
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Attendant Charge is mandatory of \$25.00 per hour, minimum of 3 hours. Require one attendant per 50 guests.



## Themed Coffee Breaks

### The Chocoholic Break

Hot Chocolate Station with Marshmallows & Whipped Cream  
Fresh Brewed Regular & Decaffeinated Coffee & Tea | Swiss Mocha Coffee | Chocolate Milk  
Chocolate Chip Cookies | Chocolate Cake | Chocolate Cupcakes  
Chocolate Mousse in Chocolate Cups | Chocolate Dipped Strawberries

\$17.00 per person

### The Rocky Mountain Break

Fresh Brewed Regular & Decaffeinated Coffee & Tea | Trail Mix (individual bags) | Granola Bars  
Dried Fruit & Nut Bread | Whole Fresh Fruit | Assorted Bottled Juices | Mineral Water

\$17.00 per person

### The Glacier Break

Fresh Brewed Regular & Decaffeinated Coffee & Tea | Milk Shakes | Sundaes  
Ice Cream Selections: Chocolate | Strawberry | Mango  
Toppings: Butterscotch Sauce | Smarties | Chocolate Shavings | Chopped Nuts | Fresh Cream  
Fresh Fruit Salad

\$18.00 per person

### The English Tea Break

Selection of Regular & Herbal Tea | Fresh Brewed Regular & Decaffeinated Coffee  
Selection of Tea Sandwiches | Crumpets with Butter & Honey  
Scones with Thick Cream & Strawberry Jam | Small French Pastries

\$17.00 per person

### Wimbledon Strawberry Break

Fresh Brewed Regular & Decaffeinated Coffee & Tea | Strawberry Short Cake | Chocolate Dipped Strawberries  
Strawberries & Cream | Strawberry Tarts | Wild Strawberry Mousse

\$17.00 per person

**Please Note:**

All Themed Coffee Breaks have a Maximum Duration of 30 minutes.



## Themed Coffee Breaks

### 19th Hole Break

Fresh Brewed Regular & Decaffeinated Coffee & Tea | Lemonade | Iced Tea  
Assorted Large Cookies | Rice Krispie Squares | Assorted Chocolate Bars

\$16.50 per person

### Canadian Maple Break

Fresh Brewed Regular & Decaffeinated Coffee & Tea | Maple Crème Brûlée | Maple Mousse in Chocolate Cups  
Maple Sugar Tarts | Maple Walnut Roulade | Maple Whiskey Jellies

\$16.50 per person

### Peachland Break

Fresh Brewed Regular & Decaffeinated Coffee & Tea | Peach Crème Brûlée | Peach Frangipani Tartlets  
White Peach Mousse | Peach & Rum Roulade | Virgin Peach Margarita

\$16.00 per person

### Apple Orchard

Fresh Brewed Regular & Decaffeinated Coffee & Tea | Hot Apple Cider | Apple Crumble Tarts  
Warm Apple, Mascarpone & Cinnamon Crêpes | Green Apple Mousse Cake

\$17.00 per person

**Please Note:**

All Themed Coffee Breaks have a Maximum Duration of 30 minutes.



Breakfast  
6:00am - 10:00am

## The Continental Buffet (no minimum number of guests required)

Chilled Assorted Juices

Fresh Baked Regular & Low Fat Muffins | Danish Pastries | Scones | Regular & Chocolate Croissants  
Whipped Butter | Jam | Marmalade | Honey | Sliced Fresh Fruit | Individual Yogurt  
Fresh Brewed Regular & Decaffeinated Coffee & Tea

\$23.00 per person

## Deluxe Continental Buffet\* (no minimum number of guests required)

Chilled Assorted Juices

Fresh Baked Regular & Low Fat Muffins | Danish Pastries | Scones | Regular & Chocolate Croissants  
Bagels & Cream Cheese | Whipped Butter | Jam | Marmalade | Honey  
Smoked Salmon | Yogurt Parfait | Assorted Cheese Platter | Seasonal Sliced Fresh Fruit  
Fresh Brewed Regular & Decaffeinated Coffee & Tea

\$26.50 per person

## The Rundle - Plated\* (minimum guest count required is 20)

Chilled Assorted Juices

**Choice of:** Scrambled Eggs in Phyllo Cup *or* Eggs Benedict | **&** | Ham *or* Bacon *or* Sausage  
Home Fried Potatoes | Fresh Baked Croissants | Marmalade | Jam | Honey | Butter | Becel Margarine  
Fresh Brewed Regular & Decaffeinated Coffee & Tea

\$29.00 per person

## The “Fresh Squeeze” Lifestyle

Freshly Squeezed Orange Juice *or* Green Apple, Cucumber, Parsley & Carrot Vegetable Cocktail  
Egg White Omelette: Tomato | Pepper | Green Onion | Mushroom | Low Fat Cheese  
Low Fat Gluten Free Chicken Sausages (2) | Grilled Beefsteak Tomatoes  
Whole Grain *or* Rye Toast | Fairmont Wellness Teas Selection | Coffee

\$26.00 per person

### Please note the following:

All Breakfast Buffets have a Maximum Duration of 2 hours. See page 10 for additional choices to compliment your breakfast.

\* Within Modified American Plan & Full American Plan.



Breakfast  
6:00am - 10:00am

## The Spa Breakfast Buffet

Fruit Salad | Whole Fruit | Fresh Seasonal Sliced Fruit | Low Fat Yogurt | Red River Cereal  
Low Fat Muffins: Carrot Pineapple | Apple Cranberry | Becel Margarine | Apple Butter  
Spa Eggs Benedict: English Muffin | Lean Canadian Bacon | Scrambled Egg Whites | Stewed Tomatoes | Peppers  
Low Fat Cheese | Baked Sweet Potato Wedges  
Fresh Squeezed Orange Juice  
Fresh Brewed Regular & Decaffeinated Coffee & Herbal Teas

\$35.00 per person

## Swiss Mountain Guide Breakfast Buffet (minimum guest count required is 25, maximum 200)

Fresh Fruit Brochettes & Vanilla Yogurt | Whole Fruit | Assorted Low Fat Yogurt  
Croissants | Assorted Danish Pastries | Swiss Bircher Muesli | Red River Cereal  
Low Fat Muffins: Carrot Pineapple | Apple Cranberry | Becel Margarine | Apple Butter  
Rösti Eggs Benedict: Potato Rösti | Poached Egg | Valbella Bacon | Hollandaise  
Alpen Platter: Air Cured Meats | Smoked Meats | Sliced Meats | Cheese  
Apple Fritters with Vanilla Sauce  
Fresh Fruit Smoothie | Assorted Fruit & Vegetable Juices  
Fresh Brewed Regular & Decaffeinated Coffee & Herbal Teas

\$38.00 per person

## Cascade Breakfast Buffet\* (minimum guest count required is 35)

Chilled Assorted Juices  
**Choice of:** Pancakes **or** French Toast **or** Waffles | with Maple Syrup  
Selection of Hot & Cold Cereals | Fruit Salad | Fresh Seasonal Sliced Fruit | Fruit Yogurt | Cottage Cheese  
Scrambled Eggs with Herbs or Cheese  
Ham | Bacon | Link Sausage | Home Fried Potatoes  
Danish Pastries | Muffins | Croissants | Bread/Toast | Jams | Marmalade | Butter  
Fresh Brewed Regular & Decaffeinated Coffee & Tea

\$36.00 per person

### Please note the following:

All Breakfast Buffets have a Maximum Duration of 2 hours. See page 10 for additional choices to compliment your breakfast.

\* Within Modified American Plan & Full American Plan.



## **Breakfast Enhancers**

Omelette Station (minimum 35 guests)	\$7.00 per person
Eggs Benedict (minimum 35 guests)	\$6.50 per person
Scrambled Eggs (minimum of 10 people)	\$5.50 per person
Breakfast Meats: Bacon   Ham   Sausage	\$3.25 per person
Home Fried Potatoes	\$2.00 per person

## **Breakfast Sandwich Selections**

Egg Muffin with Canadian Back Bacon & Cheese	\$5.75 per person
Western Omelette in Pita Bread	\$5.50 per person
Scrambled Eggs in a Warm Flour Tortilla: Diced Peppers, Fried Green & Red Tomatoes, Jack Cheese	\$5.50 per person
Green Onion Ham Omelette in a Croissant baked with Mozzarella Cheese	\$5.50 per person
Egg White Scramble on Low Fat English Muffin Sandwich: Grilled Tomato, Roasted Peppers, Low Fat Swiss Cheese	\$5.50 per person
Breakfast Quiche: Canadian Bacon, Mushrooms, Gruyere Cheese	\$4.75 per person
Bagel with Cream Cheese & Smoked Salmon	\$6.50 per person

## **Brunch Enhancers**

Omelette & Egg Station	\$8.50 per person
Carved Roast Strip Loin of Beef	\$8.50 per person
Pasta Station with Chef Attendant	\$12.00 per person



## Bagged Meals Breakfast & Lunch

### Rise & Shine Bag Breakfast\*

Fruit Juice | Ham & Cheese Croissant | Fresh Baked Danish & Muffin | Fresh Fruit Salad | Yogurt  
Fresh Brewed Regular & Decaffeinated Coffee & Tea

\$22.00 per person

### Rocky Mountain Bag Breakfast\*

Fruit Juice | Homemade Müesli | Hard Boiled Egg | Croissant with Ham & Cheese | Granola Bar | Yogurt  
Fresh Baked Danish & Muffin | Whole Fruit | Fresh Brewed Regular & Decaffeinated Coffee & Tea

\$24.00 per person

### Gourmet Bag Lunch\*

Mineral Water | Carrot & Celery Sticks | Potato Chips | Cheese & Crackers | Whole Fresh Fruit | Pasta Salad  
Two Large Cookies | **Choice of one of the following Sandwiches:**

Roasted Vegetables & Sprouts on Ciabatta **or** Half Roast Beef & Half Turkey on Ciabatta **or** Black Forest Ham & Swiss Cheese  
on Ciabatta **or** Smoked Meat on Rye Bread & Grainy Mustard **or** Emperor Ham & Brie on Baguette **or** Italian Muffaletta:  
Mortadella, Salami, Provolone, on Ciabatta **or** Grilled Chicken Club, Bacon, Havarti Cheese & Basil Pesto on Ciabatta

\$28.00 per person

### The Picnic Lunch

Quarter Roasted Chicken | Smoked Salmon & Dill Cream Cheese on a Tea Biscuit | Pasta Salad | Potato Salad  
Carrot & Celery Sticks | Brie Cheese | Grapes | Fresh Baked Baguette & Butter | Fresh Fruit  
Potato Chips | Brownie | Cookie | Fruit Juice | Mineral Water

\$32.00 per person

**Please note:**

\* Within Modified American Plan & Full American Plan.



**THE**  
*Fairmont*  
**BANFF SPRINGS**

**Brunch**  
**10:00am - 2:00pm**

## **Any Day Brunch Buffet** (minimum guest count required is 50)

### **Salad Sensations:**

Cobb Salad Bar | Oriental Mango Slaw | Greek Salad | Wasabi Potato Salad  
Pineapple, Papaya & Vegetable Salad | Roma Tomatoes with Mozzarella & Fresh Basil | Niçoise Salad  
Vegetable Crudités with Dip

### **Breakfast Features:**

Eggs Benedict | Scrambled Eggs | Bacon | Sausage | Ham  
Danish | Muffins | Turnovers | Croissants | Bread Rolls

### **Choice of one of the Following:**

French Toast *or* Fresh Fruit Crêpes *or* Waffles with Assorted Toppings

### **Cold Creations:**

Sliced Emperor Ham | Roast Beef | Smoked Turkey | Pork Tenderloin in Pastry  
Selection of Pâtés & Terrines | Assorted Chutneys & Mustards | Horseradish | Mayonnaise  
Canadian Cheese Tray | Seafood Platter  
Fresh Seasonal Sliced Fruit

### **Hot Delights:**

Chef's Selection of each: Vegetables | Jasmine Rice | Gruyere Spätzle

### **Please select two of the following items:**

Veal Emincée with Mushroom Riesling Cream Sauce

*or*

Baked Sable Fish with Citrus Buerre Blanc & Melon Ginger Salsa

*or*

Grilled Chicken Breast with Pink Peppercorn Cream Sauce

*or*

Pork Medallions with Orange & Coriander Sauce

*or*

Chicken & Wild Mushroom Ragoût in Pastry Shell

*or*

Seafood Paella with Clams, Shrimp, Mussels, Chorizo & Saffron Rice

### **Delectable Desserts:**

Selection of Fresh Fruit Tarts | French Pastries | Crème Caramel | Raspberry Chocolate Mousse | Fruit Salad  
Fresh Brewed Regular & Decaffeinated Coffee & Tea  
Chilled Assorted Juice

\$47.00 per person

### **Please note the following:**

Brunch Service has a Maximum Duration of 2 hours.

See page 10 for additional choices to compliment your Brunch.



**Hearty But Quick Lunch Buffet\*** (minimum guest count required is 12)

Wild Mushroom Chowder | Wasabi Potato Salad | Greek Salad | Cobb Salad Bar  
Assorted Selection of Two Sandwiches per person made with Assorted Breads from our Bakery:  
Black Forest Ham & Cheese | Roast Beef | Turkey | Roasted Vegetable & Sprouts | Tuna Salad | Egg Salad  
Assorted Crudités with Dips | Sliced Fresh Seasonal Fruit  
Potato Chips & Assorted Dips | Brownies | Raspberry Mousse Cake | Fruit Tarts  
Fresh Brewed Regular & Decaffeinated Coffee & Tea

\$36.00 per person

**Wrap It Up Lunch Buffet\*** (minimum guest count required is 12)

Tortilla Soup | Asian Mango Slaw | Roasted Vegetable Salad | Mixed Green Salad with Assorted Dressings  
Assorted Selection of Pre-Wrapped Tortillas:  
Chipotle Chicken Salad | Tuna Salad | Ginger Beef Salad | Grilled Vegetable Wrap with Eggplant, Zucchini & Roasted Peppers  
Italian Wrap with Capicola, Mortadella, Prosciutto, Roasted Peppers & Arugula  
Taco Chips | Salsa | Sour Cream | Guacamole  
Fruit Tarts | Chocolate Raspberry Cake | Mango Mousse Cake  
Fresh Brewed Regular & Decaffeinated Coffee & Tea

\$36.00 per person

**Pizzeria Lunch Buffet\*** (minimum guest count required is 12)

Caesar Salad | Greek Salad  
Margherita Pizza: Tomato Sauce with Fresh Basil & Cheese  
Pepperoni Pizza: Tomato Sauce with Pepperoni & Cheese  
Four Corners Pizza: Mushrooms, Prosciutto, Tomatoes & Marinated Artichokes  
Vanilla Bean Panna Cotta | Lemon Tart  
Fresh Brewed Regular & Decaffeinated Coffee & Tea

\$34.00 per person

**Please note the following:**

All Lunch Buffets have a Maximum Duration of 90 minutes.

See page 15 for additional choices to compliment your lunch.

\* Within Modified American Plan & Full American Plan.



## Themed Working Lunch Buffets 11:30am - 2:30pm

### **Asian/Thai Lunch Buffet** (minimum guest count required is 25)

Thai Butternut Bisque | Cucumber, Carrot & Pineapple Salad | Thai Noodle Salad  
Mixed Greens with Soy Ginger Sesame Dressing | Thai Style Vegetable Stir Fry  
Chinese Pot Stickers | Coconut Curry Shrimp | Butter Chicken  
Kaffir Lime Scented Jasmine Rice  
Pineapple Mousse Cake | Ginger Crème Brûlée | Exotic Green Tea Mousse  
Fresh Brewed Regular & Decaffeinated Coffee & Tea

\$38.00 per person

### **Mayakoba Lunch Buffet** (minimum guest count required is 25)

Tortilla Soup | Marinated Sweet Corn | Jalapeno, Black Olive & Pepper Salad  
Ceviche Seafood Salad | Mixed Green Salad with Assorted Dressings  
Fajitas: Lime & Chili Marinated Chicken | Red Rice | Corn & Black Bean Salsa | Mole Sauce  
Tacos: Lettuce | Tomatoes | Onions | Peppers | Avocado | Monterey Jack Cheese | Ground Beef  
Taco Chips | Salsa | Sour Cream | Guacamole  
Chili Chocolate Tart | Tropical Fruit Salad | Key Lime Tequila Tart  
Fresh Brewed Regular & Decaffeinated Coffee & Tea

\$38.00 per person

### **Italian Lunch Buffet** (minimum guest count required is 12)

Minestrone Soup with Parmesan Cheese | Panzanella Salad | Caprese Salad with Arugula Greens  
Antipasto Platter with Grilled Vegetables | Assorted Meats & Cheeses | Penne Pasta, Bolognese & Alfredo Sauce  
Chicken Cacciatore, Tomatoes, Peppers & Olives | Butternut Ravioli, Pine Nuts, Parmigiano, Brown Butter & Sage  
Tiramisu | Vanilla Bean Panna Cotta | Fruit Tarts  
Fresh Brewed Regular & Decaffeinated Coffee & Tea

\$38.00 per person

#### **Please note the following:**

All Lunch Buffets have a Maximum Duration of 90 minutes.  
See page 15 for additional choices to compliment your lunch.



## Themed Working Lunch Buffets 11:30am - 2:30pm

### **New York Deli Lunch Buffet** (recommended for between 12 to 90 guests)

French Onion Soup | Caesar Salad | Creamy Coleslaw  
 Chop House Salad: Blue Cheese | Country Bacon | Boiled Egg | Cherry Tomatoes | Scallions | Ranch Dressing  
 Selection of Cold Deli Meats: Black Forest Ham | Roast Beef | Smoked Turkey Breast  
 Selection of Warm Deli Meats: Corned Beef | Montreal Smoked Meat  
 Tuna Salad | Chicken Salad  
 Fresh Baked Breads: Baguette | Marble Rye | Whole Wheat | French Bread | Sourdough | Pumpernickel  
 Deli Cheese: Provolone | Havarti | Cheddar | Swiss | Marble  
 Potato Chips | Dill Pickles | Pickled Beets | Olives  
 Chocolate Walnut Brownie | New York Cheesecake Squares with Raspberry Coulis | Vanilla Bean Crème Brûlée  
 Fresh Brewed Regular & Decaffeinated Coffee & Tea

\$38.00 per person

### **Additional Choices to Compliment Your Lunch Buffet**

Pasta Station prepared to order with Tomato, Alfredo & Bolognese Sauces	\$8.00 per person
Stir-Fry Station prepared to order   Choice of: Chicken <i>or</i> Beef <i>or</i> Seafood <i>or</i> Vegetarian	\$8.00 per person
Carved Strip Loin of Beef	\$7.50 per person
Omelette & Egg Station	\$6.50 per person
Fajita & Taco Station	\$7.50 per person
Penne with Grilled Chicken & Alfredo Sauce	\$6.50 per person
Grilled Chicken Breast with Ancho Chili Sauce	\$6.50 per person
Pizza: Pineapple   Pepperoni   Vegetarian	\$6.00 per person
Quiche Lorraine	\$6.00 per person
Chili Con Carne	\$6.00 per person
Roasted Vegetable Tart	\$5.00 per person

**Please note the following:**

All Lunch Buffets have a Maximum Duration of 90 minutes.  
 See above for additional choices to compliment your lunch.



## Executive Working Lunch Buffet 11:30am - 2:30pm

### Executive Working Lunch Buffet (minimum guest count required is 35)

#### Salad Sensations:

Vegetable Pasta Salad | Wasabi Potato Salad | Greek Salad | Seafood Salad | Mixed Greens  
Assorted Dressings | Vegetable Cruudités with Assorted Dips

#### Cold Creations:

Assorted Open-Face & Cocktail Sandwiches including:  
Smoked Salmon | Tomato & Bocconcini | Egg Salad | Roast Beef | Shrimp Salad | Chicken Salad  
Banff Springs Bread Basket | Domestic & Imported Cheeses

#### Hot Delights:

##### Chicken Vol-au-Vent

Morel Mushrooms & Asparagus

##### Butternut Squash Ravioli

Pine Nuts, Gingerbread Brown Butter Sauce & Crème Fraîche

##### Baked Salmon Medallion

Orange Riesling Buerre Blanc

#### Delectable Dessert:

Flourless Chocolate Walnut Torte | Tiramisu | White Chocolate Mousse | Fresh Fruit Salad

Fresh Brewed Regular & Decaffeinated Coffee & Tea

\$44.00 per person

#### Please note the following:

All Lunch Buffets have a Maximum Duration of 90 minutes.  
See page 15 for additional choices to compliment your lunch.



**THE**  
*Fairmont*  
**BANFF SPRINGS**

Lunch Buffet  
11:30am - 2:30pm

## Fairholme Range Lunch Buffet (minimum guest count required is 35)

### Salad Sensations:

Cobb Salad Bar | Pasta Salad Primavera | Wasabi Potato Salad | Butter Bean Salad  
Cucumber & Tomato Pesto Salad | Fresh Bread Basket

### Cold Creations:

Italian Antipasto Platter | Vegetable Crudités & Dip | Seafood Platter | Cedar Planked Smoked Salmon  
Sliced Fresh Fruit Platter with Yogurt Dip | Canadian Cheese Platter

### Hot Delights:

#### *Please select two of the following items:*

Veal Medallions with Wild Mushroom Riesling Cream Sauce

*or*

Pork Tenderloin with Apple Cider & Raisin Glaze

*or*

Grilled Chicken Medallions with Pink Peppercorn Cream Sauce

*or*

Balsamic Marinated Leg of Lamb with Taggiasche Olive & Artichoke Tapenade

*or*

Seafood Paella with Clams, Shrimp, Mussels, Chorizo & Saffron Rice

*or*

Mushroom Ravioli with Porcini Cream Sauce & Crispy Leeks

*or*

Vegetarian Lasagna with Grilled Eggplant, Zucchini, Mushroom & Roasted Red Pepper

Chef's Selection of each: Vegetable Medley | Jasmine Rice | Buttermilk Mashed Potato

### Delectable Dessert:

Strawberry Rhubarb Tarts | Double Chocolate Pâté | Apple Maple Flan | Chai Buttercream Cake  
Crème Caramel | Fruit Salad

Fresh Brewed Regular & Decaffeinated Coffee & Tea

\$45.00 per person

### Please note the following:

All Lunch Buffets have a Maximum Duration of 90 minutes.  
See page 15 for additional choices to compliment your lunch.



Plated Lunch  
11:30am - 2:30pm

## The Cascades\*

Roasted Tomato & Fennel Bisque

—  
**Pan Seared Arctic Char :**

Dill | Butternut Squash | Leek Ragoût | Green Beans with Citrus Buerre Blanc

—  
Milk Chocolate Grand Marnier Cheesecake with Vanilla Cardamom Anglaise

Fresh Brewed Regular & Decaffeinated Coffee & Tea

\$34.00 per person

## Mountain Breeze

Wild Mushroom Chowder

—  
**Grilled 8oz New York Steak :**

Roasted Garlic Mashed Potatoes | Forest Mushroom Bordelaise | Crispy Fried Onions

—  
Fresh Fruit Flan on Pistachio Cake with Fruit Coulis & Whipping Cream

Fresh Brewed Regular & Decaffeinated Coffee & Tea

\$37.00 per person

## Rocky Mountain

Mixed Greens | Smoked Tomato Vinaigrette

—  
**Chicken Breast :**

Chorizo, Roasted Red Pepper with Boursin & Brioche Filling | Buttermilk Mashed Potatoes | Spanish Demi Glace

—  
Pina Colada Mousse

Fresh Brewed Regular & Decaffeinated Coffee & Tea

\$35.00 per person

## The Alhambra\*

Traditional Caesar Salad

—  
**Porcini Ravioli :**

Forest Mushroom Bordelaise | Crispy Fried Leeks & Crème Fraîche

—  
Passion Fruit Vanilla Mousse

Fresh Brewed Regular & Decaffeinated Coffee & Tea

\$29.00 per person

### Please note the following:

\* Within Modified American Plan & Full American Plan.



Plated Lunch  
11:30am - 2:30pm

## Pacific Rim

Banff Springs Seafood Chowder

### Citrus Marinated Sablefish :

Thai Coconut Curry Sauce | Medley of Vegetables Julienne | Jasmine Rice | Baby Bok Choy

Mango Mousse Cake

Fresh Brewed Regular & Decaffeinated Coffee & Tea

\$38.00 per person

## The Rundle Stone\*

Roasted Carrot & Ginger Velouté

### Honey & Chile Glazed Chicken Supreme :

Spring Onions, Cilantro & Pistachio Lemon Rice Pilaf

Milk Chocolate Grand Marnier Cheesecake with Vanilla Cardamom Anglaise

Fresh Brewed Regular & Decaffeinated Coffee & Tea

\$35.00 per person

## Roasted Arctic Char



Minestrone Soup

### Roasted Arctic Char

Green Beans | Marinated Artichokes | Portobello Mushroom | Roasted Peppers | Broccolini  
White Wine Tomato & Herb Broth

White Peach Sorbet

Passion Fruit Coulis | Fresh Seasonal Berries

\$34.00 per person

**Please note the following:**

\* Within Modified American Plan & Full American Plan.



## **The Evergreen\***

### **Salad Nicoise :**

Fennel & Cardamom Crusted Tomba Tuna | Taggiasche Olives | Grilled Artichokes | Fingerling Potatoes  
Green Beans | Pickled Cippolini Onions | Shaved Fennel | Boiled Quail Egg | Mache Greens  
Red Wine Vinaigrette | Roasted Pepper Coulis

—  
Passion Fruit Mousse | Fruit Cocktail  
Fresh Brewed Regular & Decaffeinated Coffee & Tea

\$29.00 per person

## **Million Dollar View\***

### **Cobb Salad :**

Grilled Chicken Breast | Marinated King Prawns | Fresh Avocado | Beefsteak Tomatoes | Country Bacon | Hard Boiled Egg  
Roquefort Blue Cheese | Red Onions | Taber Corn Kernels | Iceberg Lettuce | Romaine | Mache Greens | Watercress Greens  
House Made Avocado Buttermilk Dressing

—  
Vanilla Bean Panna Cotta with Raspberry Coulis  
Fresh Brewed Regular & Decaffeinated Coffee & Tea

\$30.00 per person

## **The Mt Stephen\***

### **Chicken Pot Pie :**

Roast Chicken, Peas, Potato & Root Vegetables

### **Mixed Green Salad :**

Cherry Tomatoes | Cucumbers | Carrots | Maple Vinaigrette

—  
Milk & Dark Chocolate Covertures Mousse  
Fresh Brewed Regular & Decaffeinated Coffee & Tea

\$28.00 per person

### **Please note the following:**

A Soup Course may be added to any of the above menus for \$5.00 per person.

\* Within Modified American Plan & Full American Plan.



**A Stand Up Affair** (minimum guest count required is 50, maximum is 200)

**Cold Creations:**

Jumbo Prawns & Crab Legs on Ice with Assorted Sauces | Oysters on the Half Shell with Radish & Cucumber Salad  
Smoked Salmon, Capers, Red Onions & Mascarpone on Rye Crostini | Bouquet of Assorted Baby Field Greens  
Chef's Selection of Dressings | Vietnamese Rice Paper Rolls & Sesame Soya Dipping Sauce | Antipasto Platter  
Assorted Cheeses | Sliced Fruit Display | Bread & Bread Stick Table

**Martini Salads & Soup Shooters:**

Potato Leek & Truffle Soup (cold) | Cauliflower & Curry Foam Soup (hot)

**King Prawns Martini Salad :**

Yellow & Red Cherry Tomatoes | Palm Hearts & Avocado | Mache Greens | Avocado Oil & Lemon Vinaigrette

**Roasted Yellow, Red & Striped Baby Beet Martini Salad :**

Fairwinds Goat Cheese | Candied Walnuts | Balsamic Vinegar | Extra Virgin Olive Oil

**Niçoise Martini Salad :**

Fennel & Cardamom Crusted Seared Tuna

**Watercress Greens Martini Salad :**

Organic Yellow Pepper Coulis

**Caesar Martini Salad :**

Baby Romaine Hearts | Cherry Tomatoes | Roasted Garlic | Taggiasche Olives | House Made Parmigiano Dressing

**Hot Delights:**

Lobster Cappuccino with Chef Attendant | Crab Cakes & Basil Mustard Sauce | Butter Chicken | Basmati Rice  
Cilantro Pesto Papadom | Potato & Onion Quiche | Watercress Salad with Birch Syrup Dressing  
Mashed Potato Bar: Roasted Garlic | Horseradish | Lobster Ragoût | Mushroom Ragoût  
Vegetable Napoleon with Asiago & Balsamic Reduction

**Carving Stations:**

**Roasted Rack of Lamb :**

Balsamic Lavender Honey Glaze

**Roast Beef Tenderloin in Popover :**

Bordelaise & Béarnaise Sauces

**Dessert Pyramid:**

Petit Four Swans | Individual Fruit Tarts | Tantalizing Chocolates | Chocolate Fountain with Fresh Fruit Bites  
Chef's Inspiration of Individual Petit Fours & Dessert Samplers

\$100.00 per person

**Kitchen Cooking Station Add-On** (based on banquet kitchen availability)

**Risotto Bar :** Saffron & Prawn | Porcini & Wild Mushroom with Truffle | Lobster & Goat Cheese

**Tempura Station :** Shrimp & Sweet Potato | Sesame Ginger | Wasabi Dressing

**Additional \$25.00 per person**



## Canadian Dinner Reception - Stand Up (minimum guest count required is 50)

### Cold Creations:

Smoked Rainbow Trout on Bannock with Five-Onion Marmalade  
Juniper-Cured Arctic Char Tartare with Crème Fraîche & Cucumber Relish  
Fairwinds Goat Cheese Crostini with Smoked Duck & Roasted Pear  
Smoked Salmon Crostini with Egg, Red Onion & Capers  
Sweet Potato & Corn Salad | Air Cured Beef  
Five Grain & BBQ Pork Salad | Chilled Prawns on Ice  
Selection of Canadian Farmstead Cheeses | Banff Springs Bread Basket

### Hot Delights:

Buffalo Burger with Spicy Slaw & Apple Chutney  
Grilled Lamb Chops with Citrus Chili Marinade  
Seared Scallops with Country Bacon, Black Lentils & Cranberry Reduction  
Pheasant & Mushroom Vol-au-Vent  
Cedar Planked Salmon with Onion Marmalade  
Twice Baked Baby Potato with Goat Cheese, Chives, Country Bacon & Cheddar Cheese  
Beef Tenderloin & Wild Mushroom Pie with Merlot Sauce

### Delectable Desserts:

Saskatoon Berry Tarts | Nanaimo Bars | Raspberry Roulade | Strawberry Shortcake  
Trio of Chocolate Fudge | Maple Mousse in Chocolate Cups  
Okanagan Apple Fritters with Rum Anglaise

\$86.00 per person



## **Culinary Action Stations - Stand Up** (minimum guest count required is 35)

### **Additional Choices to enhance your Reception:**

#### **Risotto Station :**

Carnaroli Rice | Wild Mushroom & Black Truffle | Saffron Milanese | Seafood & Tomato

\$25.00 per person

#### **Pad Thai Station :**

Chicken | Shrimp | Tofu | Asian Vegetables | Lime | Chili | Cilantro | Cashews | Stir Fried Asian Noodles

\$25.00 per person

#### **Mayakoba Station :**

Pulled Adobo Chicken in Soft Tortilla | Chimichurri Beef Fajita | Lime Halibut Fajitas  
Avocado | Bell Peppers | Fresh Tomato Salsa | Sour Cream | Jack Cheese | Mole Sauce | Red Rice

\$25.00 per person

#### **Mashed Potato Martini Bar :**

Toppings: Braised Short Ribs | Seafood Newburg | Wild Mushroom Ragoût  
Accompaniments: Horseradish | Chives | Sour Cream | Bacon  
Potato Selections: Buttermilk | Roasted Garlic | Cheddar Cheese

\$18.00 per person

#### **Candlelight Dessert Reception :**

Crème Brûlée | Panna Cotta | Assorted Chocolate Pralines | Truffles & Jellies  
Chocolate Dipped Strawberries | Green Tea Crème | Tiramisu | Strawberry Tarts | Chocolate Pâté  
Mango Mousse Cake | Flourless Chocolate Torte | Raspberry & White Chocolate Mousse in Chocolate Cups  
Selection of Flavored Coffees

\$19.00 per person

#### **Chocolate Fountain :**

Assorted Fruit Pieces | Dessert Breads  
Minimum of 15 guests required

\$8.00 per person

### **Please note the following:**

Each of the above stations must be ordered in conjunction with other food items, and must be ordered for the entire group.



## Assorted Premium Hors D'Oeuvres

### Cold Creations:

Tomato & Basil Bruschetta  
Salmon Tartare in Cucumber Barrel  
Sirloin of Beef with Horseradish Crostini  
Smoked Trout on Lemon Toast | Dill Cream Cheese  
Shrimp Tartlette with Smoked Salmon Mousse

### Hot Delights:

Dragon Shrimp Wonton  
Ricotta & Pesto Crescents  
Chorizo Crescents  
Marinated Chicken Satay  
Crab & Brie in Phyllo

\$42.00 per dozen | Assorted

## Assorted Deluxe Hors D'Oeuvres

### Cold Creations:

Lobster Salad Bouchée  
Tortilla Rolls with Smoked Salmon & Chipotle Mousse  
Artichoke Crostini with Goat Cheese & Roasted Pepper  
Smoked Trout with Chive Cream Cheese Pin Wheel Blini  
Barbequed Duck | Mango Mille Feuille

### Hot Delights:

Crab Cakes  
Escargot Pastries  
Moroccan Chicken in Phyllo  
Spicy Marinated & Grilled Shrimp  
Smoked Salmon & Goat Cheese in Phyllo  
Lobster Phyllo Rolls

\$47.00 per dozen | Assorted

## Assorted Gourmet Hors D'Oeuvres

### Cold Creations:

Maple Duck with Blood Orange Marmalade  
Poached Oyster on Cucumber Jelly  
Bocconcini & Proscuitto Crostini  
Smoked Salmon & Quail Egg  
Fairwind Goat Cheese with Caramelized Pear Profiterole

### Hot Delights:

Mini Beef Wellington  
Seared Scallop & Pancetta in Chablis  
Lamb Medallion with Tomato Jam  
Artichoke & Goat Cheese Fritter  
Lobster Bouchée

\$49.00 per dozen | Assorted



## Hors D'Oeuvres À La Carte

### Cold Creations:

Vegetable Tortilla Rolls & Chipotle Cream Cheese	\$32.00 per dozen
Tomato & Bocconcini with Prosciutto Crostini	\$33.00 per dozen
Fruit Brochette & Yogurt Dip	\$32.00 per dozen
Snow Crab Claws & Cocktail Sauce	\$39.00 per dozen
Jumbo Shrimp & Cocktail Sauce	\$58.00 per dozen
Fresh Oysters on the Half Shell	Market Price
Poached Oysters on Cucumber Jelly in Half Shell	Market Price
Smoked B.C. Salmon with Focaccia Bread & Cream Cheese	\$38.00 per dozen
Melon Prosciutto & Bocconcini on a Fork	\$33.00 per dozen
Goat Cheese Mousse & Caramelized Pear Profiterole	\$34.00 per dozen
Tuna Tartare on Cucumber Julienne in a Chinese Spoon	\$45.00 per dozen
Foie Gras Mousse on a Sundried Blueberry Scone	\$52.00 per dozen
Seared Lamb Loin Crostini with Spicy Tomato Jam	\$37.00 per dozen

### Hot Delights:

Shiitake Mushrooms & Smoked Mussels Baked with Goat Cheese	\$38.00 per dozen
Oysters Rockefeller	\$47.00 per dozen
Asian Spiced Chicken Satay	\$37.00 per dozen
Cheese & Almonds Fritters & Tomato Basil Coulis	\$33.00 per dozen
Rosemary Roasted Lamb Chops	\$60.00 per dozen
Chinese Dim Sum Selection	\$37.00 per dozen
Hot Nachos with Three Dips (serves 10 persons)	\$38.00 per tray
Whiskey Planked-Salmon & Onion Marmalade	\$275.00 per side
Chicken Wings with Mango Barbeque Sauce	\$32.00 per dozen
Dry Pork Ribs	\$32.00 per dozen
Mini Lamb Burgers & Apple Mint Chutney	\$46.00 per dozen
Coconut Chicken Brochettes & Pineapple Salsa	\$35.00 per dozen
Mini Beef Wellington	\$62.00 per dozen
Vegetable Samosa & Spicy Mango Chutney	\$42.00 per dozen
Pot Stickers & Sweet Soy Dressing	\$28.00 per dozen
Mushroom Tart	\$38.00 per dozen
Chicken Chilito	\$39.00 per dozen

Sweet Baked Brie in Phyllo with Orange Preserves, Candied Fruit, Pecans & Sundried Berries | Sliced Baguette & Crostini (serves 50) \$215.00 each

Savory Baked Brie in Phyllo with Plum Tomatoes, Taggiasche Olives & Capers  
Stewed Sundried Tomato Tapenade, Roasted Garlic and Herbs & Sliced Baguette & Crostini (serves 50) \$215.00 each



## Reception Enhancers

### Popular Reception Favourites:

Side of Smoked B.C. Salmon served with Condiments	\$275.00 per side
Deli Platter: Assorted Meats   Pâtés   Pickles   Breads   Crackers   Condiments (serves 10 persons)	\$115.00 per platter
Assorted Cheese Tray with Fruit & Crackers (serves 20 persons)	\$185.00 per tray
Assorted Rolled & Finger Sandwiches (50 pieces per tray)	\$75.00 per tray
Assorted Cocktail Bun Sandwiches	\$32.00 per dozen
Fresh Vegetable Basket with Three Dips (serves 20 persons)	\$85.00 per tray
Seasonal Fruits & Berries with Fruit Yogurt Dip (serves 20 persons)	\$90.00 per tray
Giant Pretzels with Assorted Mustards	\$5.00 each
Chips & Dip (serves 10 persons   based on a 1 hour reception)	\$15.00 per basket
Pretzels (serves 10 persons   based on a 1 hour reception)	\$15.00 per basket
Mixed Nuts (serves 10 persons   based on a 1 hour reception)	\$17.00 per bowl
Goldfish Crackers (serves 20 persons   based on a 1 hour reception)	\$15.00 per basket
Tortilla Chips with Salsa (serves 10 persons   based on a 1 hour reception)	\$15.00 per basket
Pita Chips with Roasted Red Pepper & Feta dip	\$17.00 per basket

### Soup Shooters:

#### Hot :

Pea Soup with Mint & Curry Foam  
Navy Bean with Country Bacon  
Potato Truffle  
Cauliflower with Spicy Lobster Foam  
Tomato & Grilled Cheese  
Yellow Pea with Pork Hock

#### Cold :

Peach Mango  
Melon & Prosciutto  
Potato Leek Vichyssoise with Truffle  
Gazpacho & Prawn  
Avocado Cream with Chili Foam

\$36.00 per dozen

### Carving Stations:

Roast Hip of Beef with Kaiser Buns & Condiment Selection (Serves 120 persons)	\$1400.00
Roast Turkey with Cranberry Compote (Serves 25 persons)	\$275.00
Honey Baked Ham with Apple Cider Mustard Sauce & Kaiser Buns (Serves 50 persons)	\$375.00
Roast Rack of Lamb with Dijon Rosemary Provencal Crust (Serves 50 persons)	\$575.00



### Fowl Play\*

Wild Mushroom Ravioli with Porcini Truffle Cream, Sunchoke Chips & Crispy Leeks

Chicken Consommé Celestine, Vegetable Crêpe Julienne & Chicken Dumplings

**Roast Guinea Hen Supreme :**

Mushroom Mascarpone Herb Filling & Green Peppercorn Demi-Glace  
Sweet Potato & Rutabaga Pavé | Medley of Seasonal Vegetables

Fresh Seasonal Berries in an Almond Cookie Shell with Vanilla Ice cream

Fresh Brewed Regular & Decaffeinated Coffee & Tea

\$80.00 per person

### Atlantic Greetings

Trio of Salmon: Tartar | Marinated | Smoked Mousse

Mustard Seed Mignonette with Dill Crème Fraîche & Micro Green Salad

Pine Mushroom Espresso & Truffled Cauliflower Velouté Tasting with Basil Pesto & Herb Crème Fraîche

**Baked Sable Fish :**

Merlot Butter Sauce | Sweet Pea Risotto Cake | Medley of Seasonal Vegetables

Lemon & Pistachio Tart with Organic White Chocolate Parfait

Fresh Brewed Regular & Decaffeinated Coffee & Tea

\$80.00 per person

### Prairie Sunset

Pheasant & Forest Mushroom Bouchée with Lingonberry Preserve & Herb Chantilly

Roasted Carrot & Ginger Velouté with Crème Fraîche & Cilantro Oil

**Trumpet Mushroom Crusted Beef Tenderloin :**

Black Truffle & Cabernet Veal Glace | Silky Yukon Gold Potato & Celery Root Purée | Medley of Seasonal Vegetables

Baked Chocolate Amaretto Cheesecake with Spiced Red Wine & Raspberry Coulis

Fresh Brewed Regular & Decaffeinated Coffee & Tea

\$82.00 per person

**Please note the following:**

\* Within Modified American Plan & Full American Plan.



## Mountain Legends

Smoked Salmon & Lobster Terrine, Haricots Verts Salad with Micro Greens & Vanilla Bean Mignonette

—  
**Medallion of Beef Tenderloin :**

Foie Gras Café au Lait Sauce | Yukon Gold Potato & Porcini Pavé | Medley of Seasonal Vegetables

—  
White Chocolate Grand Marnier Crème Brûlée with Fresh Berries

Fresh Brewed Regular & Decaffeinated Coffee & Tea

\$80.00 per person

## The Albertan\*

Chophouse Iceberg Wedge with Blue Cheese, Country Bacon, Boiled Egg, Scallions & Cherry Tomatoes

Home Made Thousand Island Dressing

—  
**Slow Roasted Prime Rib of Alberta Beef :**

Rosemary Dijon Crust with Cabernet Au Jus | Horseradish Mashed Potato | Medley of Seasonal Vegetables

—  
Chocolate Cheesecake with Mango Compote & Fresh Berries

Fresh Brewed Regular & Decaffeinated Coffee & Tea

\$65.00 per person

## Mountain Orchid\*

Seared Sea Scallop & Watercress Flan with Green Pea Nage & Truffle Herb Salad

—  
Roasted Ratatouille Bisque with Herb Goat Cheese Cream

—  
**Medallion of Veal Tenderloin :**

Caramelized Apple & Morel Mushroom Café au Lait Sauce | Herb Potato Röesti | Medley of Seasonal Vegetables

—  
Valrhona Dark Chocolate Praline Mousse with Zinfandel & Cardamom Marinated Peach Slices

Fresh Brewed Regular & Decaffeinated Coffee & Tea

\$78.00 per person

## Pacific Panorama\*

Baby Spinach Salad with Roasted Pears, Candied Pecans, Golden Raisins, Blue Cheese & Country Bacon

Maple Marsala Vinaigrette

—  
**Roasted Salmon :**

Chinook Honey & Chipotle Glaze with Creamed Fennel & Leeks | Roasted Fingerling Potato | Medley of Seasonal Vegetables

—  
Apple Tart Tatin & Maple Ice Cream

Fresh Brewed Regular & Decaffeinated Coffee & Tea

\$70.00 per person



## Signature Dinner - Plated

### Assiniboine Fairmont Signature Dinner

Please allow a **minimum of two hours for dinner service**

#### Amuse Bouche

—

#### *Choice of Appetizer:*

**Lobster & Artichoke Timbale** with Scallop Carpaccio & Truffle Vinaigrette

*Or*

**Baby Spinach Salad** with Goat Cheese, Candied Pecans, Grapes, Roasted Shallots & Dijon Dressing

—

#### Soup

Roasted Butternut Squash & Apple Velouté with Crème Fraîche

—

#### Champagne Sorbet

—

#### *Choice of Entrée:*

#### **Beef Tenderloin :**

Barolo Wine & Foie Gras Sauce | William Potatoes | Medley of Seasonal Vegetables

*Or*

#### **Sablefish :**

Chardonnay Beurre Blanc Sauce | Jasmine Rice | Medley of Seasonal Vegetables

*Or*

#### **Polenta & Asiago Croquette :**

Baked Portobello Vegetable Napoleon with Roasted Red Pepper Coulis | Medley of Seasonal Mini Vegetables

—

#### **Dessert & Beyond**

Nougat Parfait with Mango Sauce on Almond Cookie

—

Fresh Brewed Regular & Decaffeinated Coffee & Tea

—

Chocolate Truffles | Petit Fours

\$175.00 per person

#### **Please note:**

Both Salad Choices and Entrée Choices are created to allow table side selection, at time of service.



## Plated Dinner

### Cascade Choice Entrée Dinner

Please allow a **minimum of two hours for dinner service**

#### Salad

Arctic Char & Smoked Salmon Terrine with White & Green Asparagus Salad  
Vanilla Bean Mignonette with Grapefruit & Tarragon Sabayon

#### Duet of Soup Tasting

Pine Mushroom Cappuccino & Roasted Onion Foam  
Truffle Cauliflower Velouté & Chili Foam

#### Champagne Sorbet

#### *Choice of Entrée:*

#### Beef Tenderloin Medallions

Saskatoon Berry Reduction | Dauphinoise Potatoes | Medley of Seasonal Vegetables

*Or*

#### Broiled Salmon Filet

Buerre Blanc | Sweet Potato Pavé | Medley of Seasonal Vegetables

#### Dessert & Beyond

Chocolate Tasting: Milk | White | Dark  
Blood Orange Sorbet with Port Wine Reduction

Fresh Brewed Regular & Decaffeinated Coffee & Tea

Chocolate Truffles | Petit Fours

\$125.00 per person

#### **Please note the following:**

Individual Entrée Choices are created to allow table side choices, at time of service.



## Themed Dinner - Plated

### Canadian Wilderness Experience

Duck Confit, Frisée, Maple Roasted Red & Gold Beets & Micro Greens with Huckleberry Vinaigrette

#### Raspberry & Walnut Crusted Venison Medallion

Saskatoon Berry & Cabernet Demi-Glace | Canadian White Cheddar Barley Risotto & Braised Red Cabbage  
Medley of Root Vegetables

Warm Apple & Mascarpone Cheese Crûpe  
served with Vanilla Anglaise & Cinnamon Ice Cream

Fresh Brewed Regular & Decaffeinated Coffee & Tea | Maple Coffee

\$87.00 per person

### Canadian Native Pow Wow

Smoked Arctic Char, Juniper Cured Salmon & Indian Candy | Bannock  
Dill Crème Fraîche | Mustard Seed Mignonette

Smoked Corn & Little Neck Clam Chowder with Chive Chantilly

#### Cedar Roasted Bison Tenderloin

Rosehip, Black Pepper & Merlot Reduction | Sweet Potato & Yukon Gold Potato Pavé | Medley of Roasted Vegetables

Indian Summer Honey Ice Cream  
served with Fresh Seasonal Berries

Fresh Brewed Regular & Decaffeinated Coffee & Tea | Maple Coffee

\$95.00 per person

### Bison Filet

Red & Gold Beet Carpaccio with Green Apple & Pumpkin Seed Vinaigrette, Micro Greens & Mache

#### Petite Bison Filet Mignon

Sweet Potato Purée | Green Beans & Baby Bok Choy | Ratatouille Sauce & Oyster Mushrooms

Low Fat Yogurt Flan  
served with Marinated Strawberries

\$78.00 per person

Please note the following:  
Minimum 2 hours required for service.



## Appetizers

Pheasant & Forest Mushroom Bouchée, Lingonberry Preserve & Herb Chantilly	\$16.00 per person
Duck Confit, Roasted Butternut Squash, Braised Cippolini Onion, Micro Greens, Frisee & Maple Vinaigrette	\$17.00 per person
Fairwinds Goat Cheese Soufflé, Roasted Gold Beets, Micro Greens & Choke Cherry Vinaigrette	\$15.00 per person
Poached Lobster & Scallop Carpaccio with Princess Beans Vinaigrette, Tobiko Aioli & Frisee Salad	\$24.00 per person
Trio of Salmon: Tartar   Marinated   Smoked Mousse Mustard Seed Mignonette   Dill Crème Fraîche   Micro Green Salad	\$21.00 per person
Roasted Pepper & Goat Cheese Terrine & Smoked Salmon Rosette with Basil Oil & Red & Yellow Pepper Coulis	\$16.00 per person
Seared Sea Scallop on Watercress Flan with Green Pea Nage, Truffle Herb Salad & Basil Oil	\$19.00 per person
Wild Mushroom Ravioli with Porcini & Truffle Cream, Sunchoke Chips & Crispy Leeks	\$16.00 per person
Roasted Red & Gold Beet Carpaccio with Green Apple & Pumpkin Seed Vinaigrette, Horseradish Crème Fraîche & Micro Greens	\$15.00 per person
Tuna & Avocado Tartar Cucumber, Wasabi Aioli, Citrus Salad & Micro Greens	\$18.00 per person
Smoked Salmon & Lobster Terrine with Haricots Verts Salad & Micro Greens Vanilla Bean Mignonette	\$23.00 per person

**Please note the following:**

For all a la carte options (includes next 2 pages):

Minimum of three pre-selected courses required, including entrée. All entrées will be served with Chef's choice of potato or rice & a medley of seasonal fresh vegetables, baked rolls, regular & decaffeinated coffee & tea.



## Soup

Lobster Bisque with Brandy & Paprika Cream	\$15.00 per person
Chicken Consommé with Quenelles & Julienne Vegetables	\$10.00 per person
Tomato & Fennel Bisque	\$11.00 per person
Roasted Carrot & Ginger	\$14.00 per person
Wild Mushroom Chowder	\$14.00 per person
Thai Butternut Bisque	\$11.00 per person
Roasted Ratatouille Bisque & Goat Cheese Cream	\$12.00 per person
Pine Mushroom Espresso with Truffled Cauliflower Velouté Tasting	\$15.00 per person

## Salad

### Butter Lettuce Mimosa

Shredded Egg   Green Apple   Brunoise Peppers   Red Onions   Chives   Apple Cider Dressing	\$14.00 per person
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### Classic Caesar

Focaccia Croutons   Country Bacon   Cherry Tomato   Roasted Garlic   Parmigiano Reggiano Grilled Lemon   Caesar Dressing	\$14.00 per person
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### Baby Spinach

Roasted Pears   Candied Pecans   Golden Raisins   Blue Cheese   Country Bacon Maple Marsala Vinaigrette	\$15.00 per person
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### Italian Market Salad

Mixed Greens   Marinated Cherry Tomatoes   Cucumbers   Roasted Red Peppers   Red Onions Mini Bocconcini Cheese   Balsamic Fig Vinaigrette	\$15.00 per person
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### Bistro Salad

Market Greens   Candied Walnuts   Red Flame Grapes   Pancetta   Red Onions   Cucumbers Crumbled Goat Cheese   Roasted Shallot Dressing	\$16.00 per person
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### Asian Salad

Mache & Frisée Greens   Carrot   Diakon & Red Radishes   Green Onions   Cucumbers Toasted Almonds   Hoisin Sesame Dressing	\$15.00 per person
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### Spring Mix

Assorted Baby Greens   Smoked Tomato Vinaigrette	\$13.00 per person
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### Chophouse Iceberg Wedge

Blue Cheese   Country Bacon   Boiled Egg   Scallions   Cherry Tomatoes House Made Thousand Island Dressing	\$13.00 per person
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## A La Carte Dinner - Preselected

### Entrées

New York Steak with Peppercorn Armagnac Sauce	\$49.00 per person
Beef Tenderloin with Foie Gras Café au Lait Sauce	\$54.00 per person
Pan Seared Filet of Salmon with Honey & Chili Glaze	\$48.00 per person
Broiled Sablefish with Lemon Grass & Champagne Emulsion	\$50.00 per person
Pork Tenderloin with Double Smoked Bacon & Apple Cider Sauce	\$52.00 per person
Chicken Breast with Spinach, Oyster Mushroom & Goat Cheese Filling   Boursin Beurre Blanc Sauce	\$48.00 per person
Prime Rib, Au Jus	\$45.00 per person

### Dual Entrées

Filet of Beef Tenderloin & Whiskey Marinated Salmon	\$57.00 per person
Filet of Beef Tenderloin & Grilled Prawns	\$57.00 per person
Pheasant Breast & Veal Tenderloin	\$63.00 per person
Chicken Breast & Prawns with Lemon Butter	\$51.00 per person
Filet of Beef Tenderloin & Butter Poached Lobster	Market Price
Guinea Hen & Butter Poached Lobster	Market Price

### Desserts

Lemon Parfait with Seasonal Berries & Champagne Sabayon	\$13.50 per person
Cappuccino Mousse in a Chocolate Cup	\$13.50 per person
Banana Chocolate Cheesecake with Fresh Marinated Strawberries & Chantilly Cream	\$13.50 per person
Fresh Fruit & Almond Flan with Double Coulis & Whipped Cream	\$13.50 per person
White Chocolate Grand Marnier Cheesecake with Mango & Raspberry Sauces	\$13.50 per person
Chocolate Mint Terrine & Pistachio Sauce	\$13.50 per person
Cornucopia of Fresh Berries in Season with Marsala Sabayon	\$13.50 per person

### Additional Courses

Assorted Cheese Plate: Camembert   Tête-de-Moine   Oka Cheese   Grapes   Biscuits	\$14.00 per person
Sorbet on Rundle Rock & Frozen Grapes Marinated in Calvados	\$14.00 per person

#### Amuse Bouche Selections:

Foie Gras Terrine with Sauterne Jelly & Truffle Micro Greens	\$12.00 per person
Chicken Liver Pate with Port Wine Jelly & Pink Peppercorn Chantilly	\$10.00 per person
Salmon Mousse with Cucumber Jelly, Crème Fraîche & Caviar	\$11.00 per person
Marinated Salmon with Dill Crème Fraîche & Pickled Red Onions	\$11.00 per person



**Three Sisters Dinner Buffet** (minimum guest count required is 35)

**Salad Sensations:**

Assorted Greens: Arugula, Butter Lettuce, Frisée, Endives  
 Greek Salad | Seafood Salad | Roasted Baby Red Potato Salad  
 Grilled Vegetable Salad with Balsamic Dressing  
 Roma Tomatoes & Bocconcini with Virgin Olive Oil & Basil

**Cold Platters:**

King Prawns on Ice with Cocktail Sauce | Smoked Salmon with Sweet Mustard Dill Sauce  
 Scallop & Salmon Terrine | Salmon Medallion with Tartar Sauce | Chicken Galantine with Apple Cranberry Chutney  
 Assortment of Pâtés | Cumberland Sauce | Rosehip & Peppercorn Sauce

**Hot Delights & Carvery:**

Roast Strip Loin of Beef, Au Jus  
 Rosemary & Garlic Marinated Rack of Lamb  
 Grilled Chicken Breast with Country Bacon, Roasted Garlic & Grainy Mustard Sauce  
 Poached Salmon, Scallops & Rock Shrimp with Champagne & Dill Sauce  
 Buttermilk Mashed Potatoes | Rice Pilaf | Medley of Seasonal Vegetables

**Delectable Desserts Sweet Table:**

Fresh Fruit Salad with Kirsch | Cheesecake with Raspberry Sauce | Chocolate Mousse Cake  
 Gâteau St. Honoré | Banana Chocolate Cream Pie | Tiramisu | Assorted French Pastries  
 Warm Apple Cinnamon Bread Pudding

Bread Basket | Selection of Cheese & Fresh Fruit

Fresh Brewed Regular & Decaffeinated Coffee & Tea

\$96.00 per person

**Please note the following:**

All Dinner Buffets have a Maximum Duration of 2 hours.



## Dinner - Buffet

### Meeting Dinner Buffet (minimum guest count required is 35)

#### Soup & Salad Sensations:

House Made Seafood Chowder

Five Bean Salad

Bowtie Pasta Salad

Cucumber Salad with Baby Shrimp & Dill

Tomato Artichoke Salad with Bocconcini & Basil Dressing

Iceberg Lettuce, Chopped Egg, Peppers, Country Bacon & Chives with Buttermilk Herb Dressing

Focaccia Croutons | Bread Sticks | Assorted Bread Basket | Cheese Tray

#### Hot Delights:

Beef Stroganoff with Spätzle

East Indian Chicken Curry

Butternut Squash Ravioli with Brown Butter, Pine Nuts & Parmigiano Reggiano

Basmati Rice | Medley of Assorted Baby Vegetables

#### Delectable Desserts:

Key Lime Pie | Chocolate Mousse in a Martini Glass | Fresh Fruit Salad

Milk Chocolate Amaretto Cheesecake | Tiramisu

Fresh Brewed Regular & Decaffeinated Coffee & Tea

\$62.00 per person

#### Please note the following:

All Dinner Buffets have a Maximum Duration of 2 hours.



## Medieval Feast (minimum guest count required is 50)

King's Crown Loaf

Fresh Fruit & Cheese | Assorted Bread Basket | Whipped Butter

Prawns with Cocktail Sauce

Clear Oxtail Soup with Sherry

Whole Roasted Chicken | Lamb Chop | Beef Ribs

Roasted Vegetables | Roasted New Potatoes

Lady Guinevere Cake | Fresh Fruit

Two-Ounce Glass of Mulled Wine

Fresh Brewed Regular & Decaffeinated Coffee & Tea

\$125.00 per person

### Please note the following:

The Medieval Feast at The Fairmont Banff Springs adopts the atmosphere of a great banquet in the tradition of 16th Century England.

The King invites the Lords & Ladies from near & far to attend a spectacular feast in celebration of a Tournament or other special event.

One King's Crown Loaf per table; each Loaf will be portioned into pieces with *one* piece containing "The Jewel" (almond). Whoever gets "The Jewel" will be the Head of that table.

**Menu Price includes** both Costumed Service Staff (Lord Chamberlain & Bag Piper) & a maximum of 8 Head Table Costumes. Please speak with your Conference Service Manager for details.



## Themed Dinner - Buffet

### **Ranchman's BBQ Cookout** (minimum guest count required is 35; available in limited locations) An outstanding presentation of our **Albertan Ranchman's Heritage.**

#### **Cold Creations:**

Smoked Atlantic Salmon  
Smoked Steel Head Trout with Crème Fraîche & Bannock  
Air Cured Beef | Buffalo & Rocky Mountain Prosciutto

#### **Canadian Cheese Classics:**

Canadian Brie | Grizzly Gouda | Oka | Cheddar | Ermite Blue | St. Paulin  
Assorted Bread Basket | Fresh Baked Buns

#### **Salad Sensations:**

Baby Red Potato Salad | Macaroni & Country Bacon | Roasted Baby Beet & Fairwinds Goat Cheese  
Caesar Salad | Creamy Slaw | Mixed Greens | Assorted Dressings

#### **The Fixin's:**

Baked Macaroni & Cheese | Maple Baked Beans | Cajun Buttered Corn on the Cob | Grilled Vegetable Kabobs  
Baked Potato | Sour Cream | Bacon Bits | Chives

#### **Mountain Range Desserts:**

Saskatoon Berry Tarts | Okanagan Peach Pie | Wild Strawberry Swirl Cheese Cake  
Blueberry Crumble with Maple Walnut Sauce | Okanagan Apple Fritters with Whiskey Sauce

**Choose One "Cookout Item" + One "Steak off the Grill".** The price listed beside the steak includes entire menu.

#### **Choose One Cookout Item:**

Dry Rubbed Pork Ribs *or* Cedar Planked Salmon *or* Adobo Marinated Chicken Breast *or*  
Whole Spicy Garlic Sausage Coil *or* BBQ Pulled Pork

#### **Choose One Steak off the Grill:**

16 oz T-Bone	\$79.00 per person
8 oz Rib Eye	\$73.00 per person
8 oz New York	\$74.00 per person
6 oz Bacon Wrapped Filet	\$75.00 per person

#### **Please note the following:**

All Dinner Buffets have a Maximum Duration of 2 hours.



## Themed Dinner - Buffet

### Western Buffet (minimum guest count required is 75)

#### Cold Creations:

Smoked Steel Head Trout with Capers, Red Onions & Bannock  
Air Cured Beef | Buffalo & Rocky Mountain Prosciutto  
Smoked Salmon Rosettes  
Venison Pie with Spiced Apple Compote

#### Salad Sensations:

Roasted Beet Salad with Goat Cheese & Candied Walnuts  
Black Bean Salad with Corn & Sweet Potato  
Roasted Baby Red Potato Salad  
Woodland Mushroom & Leek Salad  
Selection of Baby Lettuce with Fire Weed Honey Vinaigrette  
Western Chipotle Lime Cabbage Slaw  
Mixed Marinated Five Bean Salad

Assorted Bread | Assorted Cheese | Buttermilk Biscuits | Jalapeno White Cheddar Corn Bread

#### Hot Delights:

Roasted Strip Loin of Beef, Pan Jus  
Chili Crusted Roasted Rack of Lamb & Tomato Marmalade  
Country Fried Chicken  
Bison & Root Vegetables Stew  
Campfire Baked Beans with Smoked Pork Belly, Molasses & Brown Sugar  
Twice Baked Baby Potato with Sour Cream, Chives & Cheddar Cheese  
Roasted Vegetable Medley

#### Delectable Desserts:

Okanagan Apple Fritters with Alberta Springs Whiskey Sauce | Vanilla Baked Peach Custard  
Saskatoon Berry Tart | Okanagan Wine Poached Pears | Black Currant Mousse Cake | Fresh Fruit Display  
Fairwinds Goat Cheesecake with Raspberry Coulis | Cranberry & Green Apple Mousse

\$100.00 per person

#### Please note the following:

Menu price includes both buffet décor & staff in western attire. Please speak with your Conference Service Manager for details.  
All Dinner Buffets have a Maximum Duration of 2 hours.



## Themed Dinner - Buffet

### **A Night at the Castle** (minimum guest count required is 75)

#### **Castello Ristorante:**

Veal Tenderloin Marsala with Forest Mushrooms & Marsala Sauce  
Risotto con Fungi Station

#### **Grapes Wine Bar:**

Mushroom Ravioli Station with Porcini Mushroom Sauce, Crispy Leeks & Crème Fraîche  
Carved Beef Tenderloin with Green Peppercorn Armagnac Sauce

#### **Waldhaus Restaurant:**

Chicken Breast Supreme with Red Wine Sauce, Mushrooms, Bacon & Pearl Onions  
Rösti Station with Smoked Salmon & Crème Fraîche | Medley of Baby Vegetables | Spätzle

#### **Bow Valley Grill:**

Herb Crusted Rack of Lamb Carving Station with Tomato Jam | Cedar Roasted Salmon with Chipotle Honey Glaze  
Roasted Fingerling Potatoes

#### **The Samurai:**

Dim Sum | Maki Sushi | Vegetable Tofu Stir Fry

#### **Complimented by:**

#### **Cold Creations:**

Game Pâté with Rosehip & Green Peppercorn Sauce | Chicken Galantine & Cumberland Sauce  
Chilled Jumbo Prawn Cocktail | Pâté Maison | Pear Ginger Chutney | Fruit Display | Assorted Bread Basket  
Cheese Selections: Sylvan Star Gouda | Brie Chat d'Or | Oka | Ermite Blue | White Cheddar

#### **Salad Sensations:**

Roasted Baby Beets with Walnuts & Goat Cheese | Tomato & Bocconcini with Basil & Extra Virgin Olive Oil  
Napa Cabbage & Mango | Wasabi Potato Salad | Grilled Vegetable Antipasto  
Assortment of Baby Lettuce | Assorted Dressings

#### **Pastry Shop Stop:**

Selection of Small Petits Fours and Truffles:  
Sweet Ginger Crème Brûlée | Vanilla Bean Panna Cotta on Chocolate Shortbread | Flourless Chocolate Cake  
Tiramisu | Saskatoon Tart | Maple Mousse in Chocolate Cups | Sticky Toffee Pudding | Dark Chocolate Pâté  
Dolce de Leche Chocolate Cheesecake | Trio of Fudge | Mango Raspberry Mousse in Glass | Strawberry Mousse Cake  
Selection of Flavored International Coffees & Teas

\$120.00 per person

#### **Please note the following:**

The above food stations feature the best culinary creations from The Fairmont Banff Springs various international restaurants.  
All Dinner Buffets have a Maximum Duration 2 hrs.



**A Unique Taste of Canada - Coast to Coast** (minimum guest count required is 75)  
An outstanding presentation of Canadian Cuisine from coast to coast.

**Hot Stations:**

**The Best of the Maritimes:**

Maritime Seafood Medley in Lobster Saffron Broth  
Garlic Rouille | Rosemary Crostini

**The Best of Quebec:**

Toûrtière Québécoise  
Saguenay Spice Rubbed Roasted Breast of Duck  
Duck Cranberry Sausage  
Papet aux Poireaux with Duck Confit & Roasted Shallot Sauce

**The Best of the Prairies:**

Carved Roast Strip Loin of Beef with Merlot Reduction  
Yukon Gold Potato | Rutabaga Gratin  
Pheasant & Chicken Pot Pie | Morels & Oyster Mushrooms

**The Best of the Territories:**

Venison Medallion with Wild Mushrooms & Saskatoon Berry Reduction  
Roasted Corn Cakes | Baked Arctic Char  
Leeks & Mushroom Duxelle with Chardonnay Beurre Blanc Sauce

**The Best of the Pacific Coast:**

Pumpkin Seed Crusted Salt Spring Island Rack of Lamb with Tomato Jam  
Cedar Roasted Salmon with Five Onion Marmalade  
Vegetable Medley

Continued on next page...

**Please Note the following:**

Menu price includes both buffet décor & a maximum of 10 table centerpieces. Additional centerpieces may be available at a surcharge. Please speak with your Conference Service Manager for details. All Dinner Buffets have a Maximum duration 2 hrs.



## Themed Dinner - Buffet

### **A Unique Taste of Canada - Coast to Coast con't** (minimum guest count required is 75) An outstanding presentation of Canadian Cuisine from coast to coast.

#### **Complimented by:**

#### **Cold Station:**

St. Mary's Smoked Atlantic Salmon  
Venison Pate & Red Currant Sauce  
Gaspé Scallop with Salmon & Lobster Terrine & Chive Sauce  
Rocky Mountain Air Cured Local Specialties: Bison | Beef | Ham | Chimney Sticks  
Juniper Marinated Arctic Char Tartar  
Apple Fennel Cucumber Salad  
Smoked West Coast Seafood Delicacies: Trout | Indian Candy | Maple Salmon

#### **Canadian Cheese Collection:**

Canadian Brie | Grizzly Gouda | Oka | Cheddar | Ermite Blue | St. Paulin | Assorted Bread Basket | Fresh Fruit

#### **Salad Sensations:**

Local Heirloom Tomato Salad with Fairwinds Goat Cheese & Extra Virgin Canola Oil  
Roasted Fingerling Potato Salad with Local Country Bacon & Warm Mustard Dressing  
Mixed Bean Salad with Thyme Sherry Vinaigrette & Cold Pressed Canola Oil  
Roasted Yam & Corn Salad with Cilantro & Fire Weed Honey Dressing  
West Coast Seafood Salad | Mixed Baby Greens

#### **Coast to Coast Desserts:**

Saskatoon Berry Meringue Tarts | Okanagan Peach Pie | Strawberry Swirl Cheese Cake  
Chocolate Maple Mousse | Green Apple Mousse Cake | Raspberry Chocolate Torte  
Blueberry Lemon Curd Trifle | Warm Apple Cranberry Pudding | Maple Walnut Sauce  
Ice Wine & Vanilla Poached Pear | Strawberry Rhubarb Crumble  
Fresh Brewed Regular & Decaffeinated Coffee & Tea | Maple Coffee

\$150.00 per person

#### **Please Note the following:**

Menu price includes both buffet décor & a maximum of 10 table centerpieces. Additional centerpieces may be available at a surcharge. Please speak with your Conference Service Manager for details. All Dinner Buffets have a Maximum duration 2 hrs.



## Beverage Service

### Host Bar

Recommended for groups when the host is paying for all liquor consumption, plus an 18% service charge and applicable taxes.

**Please Note:** A bartender charge of \$25.00 per hour (minimum of three hours) will be applied if sales are less than \$225.00 per hour, per bar. Includes liquor, beer, wine, soft drinks, and juice.

### Cash Bar

Recommended when guests purchase their own tickets from a cashier/bartender provided by the Hotel. Cash bar prices include gratuity and applicable taxes.

**Please Note:** A bartender and cashier charge of \$25.00 per hour (minimum of three hours) will be applied if sales are less than \$225.00 per hour, per bar. Includes liquor, beer, wine, liqueurs, port, cognacs, soft drinks, and juice.

### Host Bar by the Hour

Premium bar brands are based on a minimum of one hour, at \$15.00 per person per hour.

### Dry Bar

Recommended when guests are hosting a reception in their suite. A charge of \$4.00 per person includes appropriate glassware, cocktail napkins, ice and garnishes. Any reception on the guest floors must be closed by 11:00 p.m.

### Pricing

The Hotel will provide complete arrangements including bartender, ticket seller, mix, glasses, ice and condiments as required.

### Alcohol Service Policy

It is the policy of The Fairmont Banff Springs to serve alcoholic beverages in a reasonable and professional manner at all times. The 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 The Fairmont Banff Springs are 11:00 a.m. to 12:00 midnight, Monday through Sunday, including holidays.

**Please Note:** ID is absolutely required for all guests appearing under the age of 30.

### Please Note the following:

All prices are current and subject to change. All food and beverage prices are subject to 18% service charge and 5% GST. The Fairmont Banff Springs - April 2011.



## Beverage Service

<b>Bar Prices</b>	<b>Host</b>	<b>Cash</b>
<b>Premium Bar</b> (1 oz. / 28.4 ml.) Johnny Walker Red Scotch, Canadian Club Whiskey, Smirnoff Vodka, Beefeater Gin, Lamb's Dark Rum, Jim Beam Bourbon, Bacardi White Rum	\$6.50	\$7.75
<b>Deluxe Bar</b> (1 oz. / 28.4 ml.) Chivas Regal Scotch Crown Royal Whiskey, Absolut Vodka, Tanqueray Gin, Captain Morgan Dark Rum, Bacardi White Rum, Bacardi 1873 Dark (Amber Rum), Jack Daniel's Bourbon	\$7.50	\$9.00
<b>Beer</b>		
Non-alcoholic (per bottle)	\$5.00	\$6.00
Domestic Beer (per bottle)	\$5.75	\$7.00
Imported Beer (per bottle)	\$6.75	\$8.00
<b>House Wine</b>		
Domestic (5 oz.)	\$7.50	\$9.00
Imported (5 oz.)	\$8.50	\$10.00
<b>Liqueurs &amp; Brandies</b> (1 oz. / 28.4 ml.) Kahlua, Bailey's Irish Cream, Sambuca, Bar Brandy, Jagermeister	\$7.50	\$9.00
<b>Cognacs, Grand Marnier, Drambuie</b> (1 oz. / 28.4 ml.)	\$8.50	\$10.00
<b>Still or Sparkling Mineral Water</b>	\$5.00	\$6.00
<b>Soft Drinks &amp; Juices</b> (per glass)	\$4.50	\$5.50
<b>Punches</b>		
Fruit Punch (non-alcoholic) (25 servings per gallon/4.5 litres)	\$70.00	n/a
Liquor Punch (25 servings per gallon)	\$135.00	n/a
Champagne Punch (20 servings per gallon)	\$135.00	n/a
Gluhwein (20 servings per gallon)	\$90.00	n/a
Rum and Eggnog (25 servings per gallon)	\$135.00	n/a
Eggnog (non-alcoholic) (25 servings per gallon)	\$70.00	n/a