



BANQUET MENUS

Ever since the first tents were pitched on the banks of the majestic Lac Beauvert this site was claimed a grand meeting place. Over 100 years have passed and people from all around the globe come to play, work and be inspired by the beauty of The Jasper Park Lodge.

The Fairmont Jasper Park Lodge offers the chance to conduct business amid breathtaking scenic beauty of the Canadian Rockies. While you are here you may also enjoy our wide range of amenities and activities conducted on site.

A historical meeting site, The Fairmont Jasper Park Lodge can satisfy the needs of the most demanding conference planner. Discover 17 rooms and halls, together with more than 26,000 square feet of versatile function and exhibit space and another 7000 square feet of outdoor function space.

With pride we present these menus created by our talented Chefs from across Canada and around the world. The diverse 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.

“It is our pleasure to offer you custom menus, featuring local, organic and sustainable ingredients as well as healthy options from our Fairmont Lifestyle Cuisine program. Our Conference Services & Catering Managers would be pleased to provide you with further information on these selections.”

“Fairmont is committed to your health and well-being by preparing all cuisine without artificial trans-fat”

“Created using fresh and nutritionally balanced ingredients, Fairmont Lifestyle Cuisine dishes contribute to optimal health and wellness.”

CULINARY PHILOSOPHY

Driven by passion and inspired by our nations diversity. Showcasing Alberta's products, while focusing on the health and wellness of our guest

EXECUTIVE CHEF: Derek Ingraham



BREAKFAST BUFFET

Minimum breakfast buffet is 30 people or a surcharge of \$100. will apply

FAIRMONT CONTINENTAL 20.

100% pure squeezed orange, grapefruit & apple juice
ASSORTED MINI MUFFINS & DANISHES
MINI CHOCOLATE & CLASSIC CROISSANTS, SLICED FRESH BREAKFAST BREADS
whipped butter, marmalade & fruit preserves
Freshly brewed regular & decaffeinated coffee,
Fairmont Signature Teas

FAIRMONT SPA CONTINENTAL 23.

100% pure squeezed orange, grapefruit & pomegranate juice
STRAWBERRY BANANA SMOOTHIES
LOW FAT & FLAX SEED MUFFINS
COTTAGE CHEESE & LOW FAT YOGURT BAR to include:
house granola, fresh berries, dried fruit, yogurt, skim milk
display of fresh sliced fruits & berries
assorted individual fruit yogurts, grapefruit halves
Freshly brewed regular & decaffeinated coffee
Fairmont Health & Wellness Teas

ATHABASCA DELUXE CONTINENTAL 23.

100% pure squeezed orange, apple & grapefruit juice
ASSORTED MUFFINS, CHOCOLATE & CLASSIC CROISSANTS
DANISHES & SLICED BREAKFAST BREADS
whipped butter, marmalade & fruit preserves
ASSORTED BAGELS & flavored cream cheeses
ASSORTED DRY CEREALS & GRANOLA with 2% & skim milk
PLATTERS OF FRESH SLICED FRUIT
INDIVIDUAL ASSORTED FLAVORED YOGURTS
Freshly brewed regular & decaffeinated coffee
Fairmont Signature Teas

All food and beverage prices are subject to 18% service charge and 5% Provincial Sales Tax.



WORKING BREAKFAST

Minimum breakfast buffet is 30 people or a surcharge of \$100. will apply

MILLIGAN MANOR BREAKFAST BUFFET 27.

100% pure squeezed orange, apple & grapefruit juice
ASSORTED MUFFINS, CHOCOLATE & CLASSIC CROISSANTS
DANISHES & SLICED BREAKFAST BREADS
sweet butter, marmalade & fruit preserves
PLATTERS OF FRESH SLICED FRUIT
INDIVIDUAL ASSORTED FLAVOURED YOGURTS

CHOOSE ONE OF THE FOLLOWING:

SCRAMBLED EGGS with Alberta cheddar & chives

SCRAMBLED EGG BREAKFAST WRAP with Valbella chicken apple
sausage, sautéed peppers & jack cheese

EGG WHITE FRITTATA with spinach, pimento &
shiitake mushroom, balsamic drizzle

Freshly brewed regular & decaffeinated coffee
Fairmont Signature Teas

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BREAKFAST BUFFET

Minimum breakfast buffet is 30 people or a surcharge of \$100. will apply

STANLEY THOMPSON BREAKFAST BUFFET 33.

100% pure squeezed orange, apple & grapefruit juice
ASSORTED MUFFINS, CHOCOLATE & CLASSIC CROISSANTS
DANISHES & SLICED BREAKFAST BREADS
whipped butter, marmalade & fruit preserves
ASSORTED BAGELS & flavoured cream cheeses
ASSORTED DRY CEREALS & GRANOLA with 2% & skim milk
PLATTERS OF FRESH SLICED FRUIT
INDIVIDUAL ASSORTED FLAVOURED YOGURTS

Choice of Two:

SCRAMBLED EGGS with Alberta cheddar cheese & scallions
SCRAMBLED EGGS with mushrooms & Asiago cheese
BUTTERMILK PANCAKES, 100% pure maple syrup
WAFFLES with whipped cream, berry compote & maple syrup
GRAND MARNIER FRENCH TOAST, maple syrup
EGG WHITE FRITTATA with spinach, pimentos & shiitake mushrooms
WHOLE WHEAT WAFFLES, blueberry syrup
MUSHROOM, TOMATO, BASIL & ASIAGO CHEESE QUICHE
SASKATOON BERRY PANCAKES, maple syrup
STEEL-CUT OATMEAL, cinnamon, brown sugar & raisins
TRADITIONAL EGGS BENEDICT, Canadian back bacon & hollandaise (add \$2 pp)
JASPER PARK LODGE EGGS BENEDICT, air dried buffalo, tarragon hollandaise (add \$4 pp)

Choice of Two

HICKORY SMOKED BACON
TRADITIONAL BREAKFAST SAUSAGE
VALBELLA CHICKEN APPLE SAUSAGE
SASKATOON BERRY & TURKEY SAUSAGE
MAPLE GLAZED ALBERTA HAM
BROME LAKE DUCK SAUSAGE
TURKEY BACON

Choice of One:

SHREDDED HASH BROWNS with scallions
ROASTED SWEET POTATOES with sautéed peppers
WEDGE CUT POTATOES with caramelized onion
DICED HASH BROWNS with sea salt & herbs

Freshly brewed regular & decaffeinated coffee
Fairmont Signature Teas

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Breakfast Buffet Enhancements

BAGELS & CREAM CHEESE

assorted bagels with smoked salmon,
berry & plain cream cheeses
\$4 per person

HEALTHY YOGURT PARFAITS

organic granola, flavoured yogurts
& seasonal berries
\$5 per person

SMOKED SALMON PLATTER

sliced British Columbia salmon,
with cream cheese, capers,
red onions & lemon
\$7 per person

EUROPEAN STYLE BREAKFAST PLATTER

sliced local Valbella meats & Canadian cheeses
\$7 per person

BREAKFAST CROISSANT EGG SANDWICH

black forest ham, scrambled eggs & cheddar cheese
on house baked croissant
\$6 per person

TRADITIONAL EGGS BENEDICT

poached eggs, Canadian back bacon, hollandaise,
toasted English muffin
\$6 per person

JASPER PARK LODGE WILD GAME EGGS BENEDICT

poached eggs, air dried buffalo, tarragon hollandaise,
toasted English muffin
\$8 per person

MADE TO ORDER WAFFLE STATION

whipped cream, Lethbridge strawberry compote, blueberry syrup
chocolate shavings, Canadian maple whiskey bananas
\$8 per person

MADE TO ORDER EGG STATION

whole eggs, Alberta cheddar, scallions, Valbella chicken sausage,
ham, peppers, tomatoes, wild mushrooms, smoked salmon
egg whites & egg beaters available on request
\$8 per person

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Plated Breakfast Selections

GOLFERS BREAKFAST 29.

100% pure squeezed orange, apple & grapefruit juice
BASKETS OF MINI MUFFINS, DANISHES & CROISSANTS
whipped butter, marmalade & fruit preserves
INDIVIDUAL PLATED FRUIT & BERRIES
SCRAMBLED ALBERTA EGGS with cheddar cheese & chives
HICKORY SMOKED BACON
BREAKFAST SAUSAGE
HASH BROWN POTATOES with sea salt & fresh herbs
Roasted tomatoes, fresh herbs & Sylvan Star gouda
Freshly brewed regular & decaffeinated coffee
Fairmont Signature Teas

FAIRMONT SPA BREAKFAST 31.

100% pure squeezed orange, apple & grapefruit juice
BASKETS OF LOW FAT MINI MUFFINS & FRUIT FLAVOURED BREAKFAST BREADS
whipped butter, marmalade & fruit preserves
BREAKFAST PARFAIT with organic granola, yogurt & seasonal berries
EGG WHITE FRITTATA, baby spinach, shiitake mushroom, pimento
BAKED SWEET POTATO HASH, chicken apple sausage, grilled asparagus
Freshly brewed regular & decaffeinated coffee
Fairmont Signature Teas

MOUNTAIN HIKERS HEARTY BREAKFAST 39.

100% pure squeezed orange, apple & grapefruit juice
BASKETS OF MINI MUFFINS, DANISHES & CROISSANTS
whipped butter, marmalade & fruit preserves
INDIVIDUAL BOWLS OF STEEL-CUT OATMEAL brown sugar, raisins &
toasted almonds
4OZ SPRING CREEK STRIP LOIN FILLET, poached egg on corn beef hash
béarnaise sauce, sautéed mushrooms, grilled asparagus
Freshly brewed regular & decaffeinated coffee
Fairmont Signature Teas

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Meeting Break Enhancements

MORNING STARTERS

Assorted freshly baked muffins	\$3 each
Assorted freshly baked Danishes	\$3 each
Freshly baked classic & chocolate croissant	\$3 each
Freshly baked scones with lemon curd & Devonshire cream	\$3 each
Whole fresh fruit	\$3 per person
Individual assorted fruit yogurts	\$3 per person
Individual granola & yogurt parfait	\$4 per person
Warm cinnamon sticky buns with fondant glaze	\$5 each
Sliced fresh fruit & seasonal berries	\$5 per person

AFTERNOON ENERGY

Granola bars	\$2 each
Assorted freshly baked "mountain size" cookies	\$3 each
House made brownies & blondies	\$3 each
Regular & butterscotch rice krispie squares	\$3 each
Assorted chocolate bars	\$3 each
Chocolate dipped strawberries	\$3 each
Vegetable crudité, sun dried tomato pesto aioli	\$3 per person
Assorted mini pastries (2pcs pp)	\$3 per person
Assorted Miss Vicky potato chips	\$3 each
Individual pretzels	\$3 each
Bags of trail mix	\$3 each
Warm jumbo salted pretzels	\$4 each
Corn tortillas & salsa	\$15 basket
Popcorn wagon (1 kernel bag- 20ppl)	\$60 bag

BEVERAGES

Freshly brewed regular & decaffeinated coffee,	
Fairmont Signature Teas	\$4 per person
Assorted juice bottles (orange, grapefruit, apple)	\$4 each
Assorted soft drinks	\$4 each
Bottled water	\$4 each
Hot cocoa (whipped cream, chocolate shavings)	\$4 each
Iced tea & lemonade	\$4 each
Assorted flavored Powerade	\$5 each
Sparkling water	\$5 each
Regular & sugar free Red Bull	\$7 each

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Themed Meeting Breaks

BUILD YOUR OWN TRAIL MIX 10.

Yogurt covered raisins, mixed nuts, dried cranberries, M&Ms, dried apricots, Pretzels, coconut, sunflower seeds & dried mango
Freshly brewed regular & decaffeinated coffee
Fairmont Signature Teas

THE FITZHUGH'S BREAK 12.

Baskets of mini muffins, Danishes, croissants
Warm sticky cinnamon buns with fondant glaze
Maple pecan twists
Jasper's own "Rocky Mountain Roasters" coffee
Fairmont Signature Teas

THE FAIRMONT SPA BREAK 12.

Sliced fresh fruit
Individual fruit yogurts
House made granola bars
Freshly brewed regular & decaffeinated coffee
Fairmont Signature Health & Wellness Teas

THE FITNESS BREAK 12.

Energy & granola bars
Market fresh vegetables, pomegranate yogurt dip
Whole apples, oranges & bananas
Assorted Powerade & vitamin water

MARMOT BASIN SKIERS BREAK 12.

House made hot chocolate, chocolate shavings & whipped cream
Assorted almond macarons
House made cranberry biscotti
Freshly brewed regular & decaffeinated coffee
Fairmont Signature Teas

MILK & COOKIE BREAK 12.

Pastry Chef's display of freshly baked cookies including:
Double dipped chocolate chip, white chocolate macadamia,
Oatmeal raisin, white chocolate cranberry & butter cookies
Individual white & chocolate milk
Freshly brewed regular & decaffeinated coffee
Fairmont Signature Teas

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Jasper Park Lodge Brunch 42.

Minimum brunch buffet is 50 people or a surcharge of \$150 will apply

100% pure squeezed orange, apple & grapefruit juice
ARRANGEMENT OF ARTESIAN ROLLS & SLICED BREADS
SWEET POTATO BISQUE
SELECTION OF BUTTERY CROISSANTS, MINI DANISHES, MINI MUFFINS & BAGELS
SLICED BREADS FOR TOASTING, flavoured cream cheese, jams & preserves

CHAMPAGNE FLUTES OF GRANOLA, yogurt & fresh berries
PLATTER OF SLICED ASSORTED MELONS, pineapple & watermelon, berry garnish

HEARTS OF ROMAINE GREENS, tomatoes, cucumbers, Asiago, croutons & assorted dressings
TRI COLOR PASTA SALAD, fresh oregano, olives, sun dried tomato pesto
MARINATED MUSHROOM SALAD, Sylvan Star gouda, roasted shallot vinaigrette
ASPARAGUS & CRAB SALAD, blood orange vinaigrette
BOARDS OF ASSORTED CHEESES, grapes, crostini, dried fruits & berries
PLATTER OF SLICED TOMATOES, bocconcini & fresh basil

MADE TO ORDER EGG STATION, organic eggs, smoked chicken, smoked salmon, bacon, spinach, green onions, tomatoes, mushrooms, cheddar cheese, blue cheese whole & liquid eggs, egg beaters, egg whites
TRADITIONAL BREAKFAST SAUSAGE & SMOKED BACON
GRAND MARNIER BRIOCHE FRENCH TOAST, maple syrup
TRADITIONAL EGGS BENEDICT, hollandaise sauce

ROSEMARY & GARLIC ROASTED FINGERLING POTATOES
MEDLEY OF ASSORTED SEASONAL VEGETABLES
HERB CRUSTED HALIBUT FILLET, carrot chardonnay sauce
FOUR CHEESE RAVIOLI, parmesan cheese, diced tomatoes, chives
CARVED COFFEE CRUSTED ALBERTA BEEF STRIP LOIN, au jus

MILK CHOCOLATE FOUNTAINS
ASSORTED CUBED FRUIT, BROWNIES, BLONDIES & RICE KRISPY SQUARES
CLASSIC CARROT CAKE, WINTER BERRY BRULÉ TART, DEVILS FOOD CAKE, LEMON MERINGUE PIE
SASKATOON BERRY BREAD PUDDING, SUGAR COOKIES & SEASONAL MOUSSE PARFAITS

Freshly brewed regular & decaffeinated coffee
Fairmont Signature Teas

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Fairmont Jasper Park Lodge Lunch Buffets

Minimum lunch buffet is 35 people or a surcharge of \$125. will apply

LAC BEAUVERT SOUP & SANDWICH BUFFET 33.

CHEFS SOUP SELECTION, good hearth & white split buns

BASKETS OF CRISP ROMAINE HEARTS, cherry tomatoes, cucumber rounds, Asiago cheese, bacon bits, raspberry vinaigrette, balsamic vinaigrette, caesar dressing
POTATO & ARUGULA SALAD, crisp bacon & tarragon vinaigrette
PENNE PASTA SALAD, roasted tomatoes, basil & black olive vinaigrette
COUNTRY STYLE COLESLAW, fireweed honey dressing

CARVED SPRING CREEK ROAST BEEF, Alberta cheddar cheese, horseradish aioli, leaf lettuce, sliced tomatoes & shaved red onion on baguette
ALBERTA FREE RANGE CHICKEN SALAD, fresh grapes, apple, citrus aioli, arugula & sliced tomato on French round
TUNA SALAD, cilantro, tomatoes & lime avocado aioli on focaccia round
GRILLED PORTABELLA, peppers, zucchini & red onion, hummus spread on ciabatta

Assortment of mini pastries, cookies & brownies
Freshly brewed regular & decaffeinated coffee
Fairmont Signature Teas

THE VALLEY OF THE 5 “WRAPS” BUFFET 33.

SUDO FARMS SQUASH SOUP , miso & ginger

CRISP ROMAINE HEARTS, garlic croutons, Asiago cheese, bacon bits, cherry tomatoes selection of house made dressings, caesar, balsamic & buttermilk ranch
HEARTY 5 BEAN SALAD cilantro vinaigrette
ROASTED SQUASH & ARUGULA SALAD, tarragon vinaigrette
VEGETABLE CRUDITÉS, sun dried tomato aioli

GRILLED CHICKEN, arugula, red grapes, citrus spread, diced celery, apples & walnuts
SHAVED ALBERTA BEEF, cave aged gruyere, wild mushroom aioli, caramelized onion, hot house tomato, lettuce & horseradish essence
SLICED TURKEY, roasted squash, spiced apple aioli, cranberry preserve, smoked gouda, tomato & crisp lettuce
TUNA & FENNEL SALAD, yuzu aioli, coriander, hot house tomatoes
GRILLED PORTOBELLO, red onion & peppers, watercress,
Fairwinds Farm goats cheese, local tomatoes, herb vinaigrette

CARAMEL PECAN PIE, CARROT CAKE, CLASSIC CHEESE CAKE,
TRIPLE CHOCOLATE CAKE & CRANBERRY, CHOCOLATE BREAD PUDDING
Freshly brewed regular & decaffeinated coffee
Fairmont Signature Teas

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Fairmont Jasper Park Lodge Lunch Buffets

Minimum lunch buffet is 35 people or a surcharge of \$125. will apply

FAIRMONT HEALTH & WELLNESS LUNCH BUFFET 35.

CHICKEN & LEMONGRASS SOUP, shiitake mushrooms & leeks

ORGANIC BABY SPINACH SALAD, Fairwinds farms goats cheese,
whole grain croutons, pumpkin seeds, peppermint vinaigrette
MARINATED ARTICHOKE, CUCUMBER & TOMATO SALAD, aged balsamic vinaigrette
BLACK BEAN & CHICK PEA SALAD, tamarind vinaigrette
PLATTER OF GRILLED VEGETABLES, hummus dip

PECAN CRUSTED CHICKEN BREAST, red wine braised antioxidant cabbage,
apricot preserve

CORIANDER CRUSTED SALMON, carrot ginger & omega 3 emulsion

BROWN RICE PILAF

SEASONAL ASSORTED SUSTAINABLE VEGETABLES

ANGLE FOOD CAKE WITH BERRY COMPOTE

SLICED FRESH FRUITS & BERRIES

FAIRMONT TRANQUILITY TEA POACHED PEAR

POMEGRANATE FLAVOURED SKIM MILK PANNA COTTA

MIXED BERRY PAVLOVA

Freshly brewed regular & decaffeinated coffee

Fairmont Signature Teas

THE FAIRMONT MAYAKOBA INSPIRED LUNCH BUFFET 35.

TORTILLA SOUP, crisp tortilla shards

CRISP ROMAINE HEARTS, garlic croutons, Asiago cheese, bacon bits, cherry tomatoes
selection of house made dressings, caesar, balsamic & buttermilk ranch

ROASTED CORN & BLACK BEAN SALAD, cilantro vinaigrette

QUINOA SALAD, peppers & toasted coconut

MEXICAN SQUASH SALAD, chipotle vinaigrette

CHICKEN FAJITA, with peppers & onions, warm soft tortilla

LIME MARINATED MAHI MAHI, pineapple & mango salsa

MEXICAN RICE

MEDLEY OF GRILLED VEGETABLES

TRES LECHE CAKE

FIESTA FLAN

MEXICAN CHOCOLATE CAKE

TEQUILA LIME MOUSSE

DULCE DE LECHE CUSTARD

Freshly brewed regular & decaffeinated coffee

Fairmont Signature Teas

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Fairmont Jasper Park Lodge Lunch Buffets

Minimum lunch buffet is 35 people or a surcharge of \$125. will apply

ASIAN PACIFIC REGION LUNCH BUFFET 35.

HOT & SOUR SOUP, good hearth & white split buns
ORGANIC BABY GREENS, cherry tomatoes, cucumber rounds, asiago cheese,
bacon bits, soy ginger vinaigrette, balsamic vinaigrette, passion fruit vinaigrette
GLASS NOODLE & BABY SHRIMP SALAD, baby bok choy, mirin vinaigrette
GREEN BEAN SALAD, pimentos, almonds, szechuan vinaigrette
CHINESE CABBAGE & CARROT SLAW, sweet chili rice wine vinaigrette, roasted peanuts

EAST INDIA BUTTER CHICKEN, naan bread
KOREAN BBQ FLANK STEAK
STIR FRIED VEGETABLES with shanghai noodles
BASMATI RICE

MANGO TAPIOCA PUDDING
LYCHEE MOUSSE, PINEAPPLE UPSIDE DOWN CAKE
MINI CHOCOLATE HAUPIA PIE
Freshly brewed regular & decaffeinated coffee
Fairmont Signature Teas

ALBERTA'S FARMERS MARKET LUNCH BUFFET 36.

BROXBURN FARMS TOMATO BISQUE good hearth & white split buns

ORGANIC BABY GREENS, cherry tomatoes, cucumber rounds, Asiago cheese,
bacon bits, raspberry vinaigrette, balsamic vinaigrette, honey Dijon vinaigrette
LEFFERS BROTHERS ROASTED BEET SALAD, green beans, walnuts &
Fairwinds Farm goat cheese
NORTH PADDOCK FARM POTATO SALAD, pancetta, mustard seed vinaigrette

SPRING CREEK ORGANIC BEEF SHORT RIB RAVIOLI, Village Farms
horseradish cheddar, Alberta mushrooms
HERB CRUSTED TILAPIA FILLET, herb garden beurre blanc
GARLIC & ROSEMARY ROASTED ALBERTA FARMED POTATOES
SEASONAL VEGETABLES

SASKATOON BERRY & WHITE CHOCOLATE BREAD PUDDING
OKANAGAN APPLE CRUMBLE
CANADIAN MAPLE MOUSSE
NANAIMO BARS
Freshly brewed regular & decaffeinated coffee
Fairmont Signature Teas

All food and beverage prices are subject to 18% service charge and 5% Provincial Sales Tax.



Plated Lunches

Lunches are 3 course menus based on the main course price

Plated lunches include rolls with butter, tea & coffee

SOUPS

SUDO FARMS BUTTERNUT SQUASH SOUP, mascarpone cream

TOMATO & FENNEL BISQUE, chive crème fraîche

NAVY BEAN SOUP, chorizo sausage, caramelized onions

CHICKEN & LEMONGRASS SOUP, shiitake mushrooms & leeks

MINISTRONE SOUP, local vegetables, organic pasta

SMOKED CORN CHOWDER, chili & cilantro croutons

SALADS

FARMERS MARKET SALAD, handpicked artisan greens, seasonal fruit & vegetables, Kootney Alpine cheese, raspberry vincotto vinaigrette

TOMATO & MARINATED BOCONCINI SALAD, fresh basil, crisp frisse lettuce, balsamic drizzle

JASPER PARK LODGE CAESAR, crisp romaine hearts, garlic sourdough croutons, crisp peameal bacon, house made Caesar dressing

BUTTER LEAF LETTUCE SALAD, avocado, radish, blue cheese, tomato & bacon vinaigrette

SMOKED SALMON CARPACCIO, watercress greens, caper berries, ginger crème fraîche

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Plated Lunches

Lunches are 3 course menus based on the main course price

Plated lunches include rolls with butter, tea & coffee

MAIN COURSES

ALBERTA SPRINGS WHISKEY & MAPLE GLAZED SALMON
herb roasted fingerling potatoes, citrus emulsion 37.

HERB CRUSTED TILAPIA FILLET
prairie grown quinoa pilaf, cilantro cream 34.

PAN SEARED ALBERTA FREE RANGE CHICKEN
roasted garlic mashed potato, pan jus 37.

APPLE CRUSTED SUNHAVEN FARMS PORK LOIN
grainy mustard potato purée, apple brandy sauce 36.

MUMBAI BUTTER CHICKEN
basmati rice, mango chutney, crisp pappadam 35.

GARLIC & SEA SALT CRUSTED BEEF TENDERLOIN
mushroom potato purée, peppercorn jus 43.

GRILLED FREE RANGE BONELESS SKINLESS CHICKEN BREAST
organic tri color fusilli, roasted Broxburn red pepper & tomato sauce 34.

BIG ROCK "CLEOPATRA" BRAISED LAMB SHANKS
garlic mash potato, caramelized root vegetables 37.

BRAISED SHORT RIB & PAPPARDELLE PASTA
Alberta mushroom, balsamic cipolini, Village Farms horseradish cheddar 38.

VEGETARIAN ENTRÉE

WARM MUSHROOM RAVIOLI
Sautéed wild mushrooms, creme fraîche, chives, Sylvan Star Gouda
balsamic reduction 33.

HERB MARINATED & GRILLED VEGETABLE TOWER
cous cous pilaf, Fairwinds Farms goats cheese, basil pistou 30.

BLACK BEAN & CHICKPEA PAKORA
Medjool date & tamarind sauce 30.

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Plated Lunches

Lunches are 3 course menus based on the main course price
Plated lunches include rolls with butter, tea & coffee

- DESSERTS
- BAKED OKANAGAN APPLE CRUMBLE, cinnamon anglaise, berry compote
 - CLASSIC CHEESECAKE, fruit compote, cherry coulis
 - BERRIES THREE WAYS, berry compote, berry mousse, berry gelée green tea short bread
 - SASKATOON BERRY & WHITE CHOCOLATE BREAD PUDDING, Alberta spring whiskey anglaise
 - CHOCOLATE CARAMEL TART, rum anglaise, sour cherry compote
 - CAPPUCCINO POT DE CRÈME, almond biscotti
 - WARM PEACH & RASPBERRY COBBLER, buttermilk sabayon, chocolate garnish
 - DESSERT SAMPLING, Mini Green Tea Cheese Cake, Blood Orange Cream Filled Cannoli, Passion Curd Tartlet & Vanilla Bean Anglaise

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Passed Reception Hors D' oeuvres

For your reception we recommend 4-6 pieces per person with a selection of 6-8

HOT \$38. A DOZEN

Parmesan breaded artichoke hearts
Vegetable spring rolls, plum sauce
Tandori chicken satay, yogurt dip
Chicken chilito skewer
Baked mushroom tarts
Sun dried tomato & feta spanikopita
Bacon wrapped scallops
Vegetable samosa
Duck spring roll, ponzu dip
Polenta mushroom pouch
Mini grilled cheese, spiced ketchup

HOT \$43 A DOZEN

Alberta Spring Creek beef slider, caramelized onion & cheddar
Alberta lamb slider, goats cheese, tomato relish
Rosemary & Dijon lamb chop, mint drizzle
Lobster ragout vol au vent

COLD \$38 A DOZEN

Blackened spring creek striploin wrapped Asparagus
House cured scotch infused smoked salmon, horseradish aioli
Hothouse tomato, Boconcini & fresh basil salad
Diamond Willow beef carpaccio, Dijon aioli, Village Cheese horseradish cheddar
Broxburn farms tomato gazpacho, basil gelee
Fairwinds farm goats crustini, fig preserve
Fresh ripe melon & Valbella prociutto
Okanagan cabernet poached pear, stilton cheese, spiced cranberry
Vietnamese vegetable spring roll, sweet chili dip
Antipasto skewer, garlic sausage, aged cheddar, stuffed olive, red pepper

COLD \$41 A DOZEN

Fois gras mousse, rhubarb chutney
Lemongrass marinated jumbo shrimp
Ahi tuna poke, crème fraîche on Chinese spoon

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Reception Stations

Based on 2 hour reception

HEALTHY CHOICE FRESH CRUDITÉS DISPLAY
\$200 (serves 50)

fresh & colourful display of Alberta grown vegetables
hummus & tzatziki dips

ASSORTED FRESH SLICED
& WHOLE FRUIT DISPLAY
\$250 (serves 50)

platters of sliced pineapple, cantaloupe, honeydew,
watermelon & seasonal berries
baskets of whole seasonal fruits

DISPLAY OF LOCAL ALBERTA
& CANADIAN CHEESE
\$350 (serves 50)

selection of cheeses from the following Canadian farmsteads
Sylvan Star, Village Farms, Benedictine Abby, Fairwinds Farms,
Alpine Kootenay, Quebec Brie
sliced baguette, Carr's crackers, apricot preserve

SMOKED & CURED SALMON TASTING
\$400 (serves 50)

smoked Atlantic salmon, candied salmon, Scotch & anise
cured BC salmon gravlax
onion marmalade, lemons, capers, toasted baguette

CHILLED JUMBO SHRIMP
\$300 (150pcs)

served on ice with lemons, cocktail sauce

ORGANIC ROCKY MOUNTAIN
FLATBREAD PIZZA STATION
\$10 per person (minimum 25 guests)

assorted flatbread pizzas to include:
free range chicken, peppers & pesto
Valbella pepperoni & mushroom
organic spinach, caramelized onion, tomato & feta

PASTA STATION
\$15 per person (minimum 25 guests)

four cheese tortellini, tri colour vegetable rotini
roasted pimento meat sauce, truffle & parmesan cream
Asiago cheese, crushed chili's, toasted garlic bread

All food and beverage prices are subject to 18% service charge and 5% Provincial Sales Tax.



Reception Stations

Based on 2 hour reception

GOURMET MASHED POTATO BAR
\$8 per guest (minimum 25 guests)

creamy Yukon gold mashed potatoes
Sylvan Star Gouda, chives, blue cheese, tobacco onions,
fried peameal bacon

FLAMBÉED BANANA FOSTER
\$10 per guest (minimum 25 guests)

dark rum flamed bananas, vanilla ice cream, caramel sauce,
whipped cream, toasted coconut

MILK CHOCOLATE FOUNTAIN
\$14 per guest (minimum 25 guests)

choose one: milk, dark or white chocolate
served with seasonal berries, fruits, pound cake,
rice krispy treats & brownies

ALBERTA FIELD & FOREST MUSHROOM RISOTTO
\$17 per guests (minimum 25 guests)

Okanagan chardonnay, wild Alberta mushrooms,
parmesan cheese, fresh chives
black olive bread

FLAMBÉED SHELLFISH STATION
\$25 per guest (minimum 25 guests)

pernod flamed shrimp & bay scallops
lemon oil, garlic, shallots, tomatoes, herbs

All food and beverage prices are subject to 18% service charge and 5% Provincial Sales Tax.



Reception Stations

Based on 2 hour reception

CARVERY

All prices include white & whole wheat buns

Carver's labor is included in the pricing

ROASTED SALT BRINED ALBERTA FREE RANGE TURKEY
house made orange-cranberry sauce, pan gravy
\$200 (serves 20 guests)

LAVENDER HONEY GLAZED VENISON LOIN
Saskatoon berry jus
\$400 (serves 20 guests)

HOUSE SMOKED ALBERTA BEEF STRIPLOIN
cabernet jus, creamy horseradish
\$450 (serves 40 guests)

CROISSANT CRUSTED RACK OF LAMB
red currant jus, mint jelly
\$550 (serves 40 guests)

ROSEMARY & GARLIC RUBBED PORK LOIN
port wine jus, apple chutney
\$300 (serves 40 guests)

SEA SALT CRUSTED ALBERTA BEEF TENDERLOIN
roasted shallot jus
\$700 (serves 40 guests)

CARVED SLOW COOKED ALBERTA BARON OF BEEF
rosemary jus, creamy horseradish
\$1000 (serves 100 guests)

All food and beverage prices are subject to 18% service charge and 5% Provincial Sales Tax.



Plated Dinners

All menu prices are based on the entrée selected and includes 1 soup or appetizer, 1 entrée & 1 dessert
Add an additional course to you menu for an additional \$10 per person

Offer your guests choice of selected items at table for additional \$8 per person - appetizers
\$12 per person – entrées

SOUPS

OKANAGAN BUTTERCUP SQUASH BISQUE
roasted honey crisp apple

NAKUSP WILD MUSHROOM CHOWDER
roasted cipolini onions, thyme essence

CAULIFLOWER & APPLE SOUP
Gewürztraminer poached apple

BROXBURN FARMS ROASTED TOMATO SOUP
gin essence, black olive croutons

ATLANTIC LOBSTER BISQUE
armagnac & focaccia crouton

CREAM OF ASPARAGUS
crème fraîche, sautéed shiitake mushrooms

ALBERTA FREE RANGE CHICKEN CONSOMMÉ
oloroso sherry, dumplings

APPETIZERS

ORGANIC BABY SPINACH
Okanagan mulled wine poached pear,
Fairwinds Farm goats cheese, pecans, red grapes,
aged balsamic dressing

BROME LAKE DUCK CONFIT & FRISÉE SALAD
hard poached organic egg, ginger, pomegranate vinaigrette

SCOTCH RUBBED HOUSE SMOKED SALMON
potato & dill salad, fennel mignette,
arugula greens

JASPER PARK LODGE CAESAR
crisp romaine hearts, garlic sourdough croutons,
crisp peameal bacon, house made caesar dressing

ROASTED LEFFER BROTHER BEET & BABY RED OAK SALAD
Fairwinds Farm goat cheese, raspberry wine vinaigrette

SPRING CREEK BEEF CARPACCIO
arugula, apple, & celery salad,
house made Worcestershire sauce, aged parmesan

WARM MUSHROOM RAVIOLI
sautéed wild mushrooms, crème fraîche, chives,
Sylvan Star Gouda, balsamic reduction

Enhance your dinner offering with Chef's Selection of Seasonal Intermezzo \$5 per person

All food and beverage prices are subject to 18% service charge and 5% Provincial Sales Tax.



Plated Dinners

MAIN COURSE

GINGER POACHED SALMON
couscous, asparagus, chardonnay emulsion 62.

ROAST ALBERTA AAA PRIME RIB
horseradish potato purée, Yorkshire pudding au jus 67.

CEDAR ROASTED BUFFALO TENDERLOIN
parsnip purée, mushroom ragout, wild game jus 79.

SOY MISO MARINATED BC SABLE FISH
lemon crème fraîche whipped potatoes,
pinot gris butter sauce 69.

PISTACHIO CRUSTED FREE RANGE ALBERTA CHICKEN BREAST
crisp potato gnocchi, cabernet jus 64.

SEARED FILET OF BEEF TENDERLOIN
Yukon potato gratin, Portobello mushroom
Okanagan cabernet jus 72.

HAIDA GWAII LINE CAUGHT HALIBUT
sun dried tomato risotto, kalamata olive vinaigrette 66.

ROASTED PORK TENDERLOIN MEDALLIONS
Oka cheese & double smoked bacon barlotto, braised red cabbage,
wild mushroom sauce 64.

LAVENDER HONEY RUBBED VENISON
cauliflower purée, roasted baby carrots, peppered bourbon jus 76.

ROSEMARY & GARLIC RUBBED RACK OF LAMB
roasted vegetable & white bean cassoulet, curried cauliflower sauce 72.

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Plated Dinners

DUO PLATES

SEARED ALBERTA BEEF TENDERLOIN & GRILLED MARINATED SHRIMP
herb & lemon scented potato purée, green asparagus cabernet jus 78.

ALBERTA BEEF TENDERLOIN & SOY MISO MARINATED BC SABLE FISH
lemon thyme potato purée, sautéed chard, baby carrot
Cedar Creek Estate Proprietors red wine jus 78.

ROSEMARY & GARLIC RUBBED RACK OF LAMB & GRILLED JUMBO SHRIMP
Yukon gold potato gratin, cherry gastrique 78.

VEGETARIAN ENTRÉE

HIGHWOOD CROSSING ORGANIC FLAX SEED CRUSTED TOFU
black bean & cilantro ragout, roasted pimento emulsion 50.

ALBERTA MUSHROOM RISOTTO
creamy Arborio rice, wild mushrooms, parmesan cheese
grilled asparagus, port wine reduction 50.

BALSAMIC MARINATED PORTABELLO MUSHROOM
Yukon potato purée, black bean & cilantro ragout, seasonal vegetables 50.

ALLEPPEY VEGETABLE CURRY
couscous, vegetables, coriander & coconut milk 50.

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Plated Dinners

DESSERTS

BLOOD ORANGE & DARK CHOCOLATE BOMB
peach coulis, brunoise of seasonal fruit

BAILEYS & MILK CHOCOLATE PYRAMID
citrus segments, mint cream sauce

TIRAMISU DOME
Kaluha anglaise, caramel wafer, chocolate drizzle

MAPLE CRÈME BRULÉ
rosemary sorbet, white chocolate biscotti

CALLEBAUT CHOCOLATE PYRAMID MOUSSE
mandarin caramel sauce, seasonal berries

CHERRY & PLUM CRUMBLE
vanilla bean ice cream, crèmes anglaise

STRAWBERRY & BASIL PANNA COTTA
pistachio biscotti, lime tapioca pearls

DECONSTRUCTED CARROT CAKE
carrot cake baton, cream cheese mousse, sour cream sauce

CARAMEL APPLE CHEESECAKE
graham cracker sponge, raspberry Chambord drizzle

FLOURLESS CHOCOLATE CAKE
espresso ice cream, minted mango salsa

All food and beverage prices are subject to 18% service charge and 5% Provincial Sales Tax.



Buffet Dinners

Minimum dinner buffet is 75 people or a surcharge of \$200. will apply

Jasper Park Lodge Dinner Buffet 70.

BASKETS OF FRESHLY BAKED ARTESIAN BREADS & ROLLS, plain & flavoured butter

BASKETS OF PRAIRIE GREENS

CLIPPED ROMAINE HEARTS & ASSORTED BABY GREENS, tomatoes, cucumbers, croutons, bacon bits, Asiago cheese assorted house made dressings & vinaigrette

FINGERLING POTATO SALAD, crisp bacon, arugula, roasted shallot vinaigrette

TRI COLOR ROTINI PASTA SALAD, taggiasche olives, sun dried tomato pesto, feta cheese

BUTTON MUSHROOM SALAD, fennel, frisse, tarragon vinaigrette

BOARD OF LOCAL & IMPORTED CHEESES, toasted croutons, grapes, dried fruit & apricot preserve

ANTIPASTO PLATTER, sliced Valbella meats, grilled vegetables, pickles & olives

SMOKED SALT & PEPPER CRUSTED ALBERTA BARON OF BEEF, creamy horseradish & rosemary jus

MACADAMIA NUT CRUSTED FREE RANGE ALBERTA CHICKEN Okanagan cabernet thyme jus

SEARED PICKEREL FILLET, brown butter citrus sauce

FOUR CHEESE RAVIOLI, roasted pimento sauce, shaved parmesan cheese

CHIVE & BUTTERMILK POTATO PURÉE

ASSORTMENT OF BABY VEGETABLES

PASTRY CHEF DIMUTH SEPALA'S DISPLAY of assorted mini pastries, whole cakes, pies, mousse & tortes

Freshly brewed regular & decaffeinated coffee

Fairmont Signature Teas

All food and beverage prices are subject to 18% service charge and 5% Provincial Sales Tax.



Buffet Dinners

Minimum dinner buffet is 75 people or a surcharge of \$200. will apply

David Thompson Rocky Mountain Experience 80.

BASKETS OF FRESHLY BAKED ARTESIAN BREADS & ROLLS, plain & flavoured butter

SUDO FARMS BUTTERNUT SQUASH BISQUE, crème fraîche

CLIPPED ROMAINE HEARTS & ASSORTED BABY GREENS
tomatoes, cucumbers, croutons, bacon bits, Asiago cheese
balsamic & honey Dijon vinaigrette, Caesar dressing

NORTH PADDOCK POTATO SALAD, infused with Greens Eggs & Ham duck confit

ROASTED SQUASH SALAD, cilantro, maple vinaigrette

ORGANIC PASTA SALAD, shrimp, basil, lemon vinaigrette

BOARDS OF ALBERTA CHEESE & VALBELLA AIR DRIED MEATS

Sylvan Star Grizzly, Tiger Blue, Village Farms Cheddar

air dried venison, Bunderfeisch, Alberta beef jerky

olives, pickles, crustini, apricot preserve, spicy mustard

PLATTER OF SMOKED & CURED SALMON

smoked Atlantic salmon, candied salmon,

scotch & licorice cured BC salmon gravlox

GRILLED SPRING CREEK BEEF TENDERLOIN MEDALLIONS, roasted shallot jus

PAN SEARED RUBY RED TROUT, pink peppercorn sauce

MOLASSES LACQUERED CORNISH GAME HEN, pan jus

ALBERTA FIELD & FOREST MUSHROOM RAVIOLI, parmesan cheese, balsamic drizzle

roasted parsnip purée, asparagus, baby carrots, roasted squash, cherry tomatoes

PASTRY CHEF DIMUTH SEPALA'S DISPLAY of assorted whole cakes, pies, tortes, mousses,
mini pastries, cookies & hot dessert

Freshly brewed regular & decaffeinated coffee

Fairmont Signature Teas

All food and beverage prices are subject to 18% service charge and 5% Provincial Sales Tax.



Buffet Dinners

Minimum dinner buffet is 75 people or a surcharge of \$200. will apply

Local Alberta Farmers Market Buffet 95.

SELECTION OF FRESH ORGANIC GREENS

MIXED BABY & ROMAINE HEARTS, marinated artichokes, sliced cucumbers, crisp pancetta bacon, garlic croutons, shredded carrots, Alberta Sylvan Star gouda house made dressings – balsamic, pomegranate vinaigrette & caesar dressing
SUDO FARMS ROASTED SQUASH SALAD, maple ginger vinaigrette
LEFFERS BROTHERS ORGANIC BEET SALAD, Fairwinds farms goat cheese, aged sherry vinaigrette
NORTH PADDOCK POTATO SALAD, arugula, bacon & Crystal Springs feta
BROXBURN FARMS BEEFSTEAK TOMATO PLATTER, fresh basil, smoked cracked pepper, balsamic

DISPLAY OF ALBERTA'S OWN FARMSTEAD CHEESES

Fairwinds Farms, Sylvan Star, Crystal Springs, Village Farms
toasted baguette, flavoured crisps, apricot preserve & grapes

VALBELLA CHARCUTERIE STATION

PLATTER OF ASSORTED EUROPEAN COLD CUTS
BOARDS OF AIR DRIED MEATS: beef jerky, chimney stick, venison salmonati, garlic sausage
CARVED WARM SMOKED KASSLER PORK LOIN, Alberta whiskey & Okanagan apple chutney
assorted pickles & olives, Dijon mustard, grainy mustard, sweet & spicy mustard, hot mustard, walnut bread, baguette & sour dough

CANADIAN OCEAN WISE FISH MARKET

CRAB & SAFFRON BISQUE, cocktail rolls
PLATTER OF HOUSE CURED HALIBUT, SMOKED SALMON, CANDIED SALMON, SMOKED MACKEREL & TROUT, sliced lemons, limes, cocktail sauce, red onion mignonette, Tabasco, toasted crustini
MARINATED MUSSELS, BC CLAMS & POACHED PRAWNS
PAN SEARED SABLE FISH MEDALLIONS, asparagus spears, lobster ragout

ALBERTA GAME & FOWL

GREENS EGGS & HAM DUCK CONFIT POTATO PURÉE
RED CURRANT GLAZED QUAIL BREAST, roasted barley risotto with apples & bacon
caramelized baby carrots, peppered bourbon jus
SPRING CREEK ORGANIC BRAISED SHORT RIB RAVIOLI, balsamic cipolini, fried leeks & shaved parmesan
RACK OF ALBERTA LAMB, mint jelly
ROASTED GRANDE PRAIRIE BUFFALO TENDERLOIN, rosemary jus

DESSERTS

PASTRY CHEF DIMUTH SEPELA'S SELECTION of local seasonal inspired cakes, pies, mousses & tortes
Freshly brewed regular & decaffeinated coffee
Fairmont Signature Teas

All food and beverage prices are subject to 18% service charge and 5% Provincial Sales Tax.



Buffet Dinners

Minimum dinner buffet is 75 people or a surcharge of \$200. will apply

TREFOIL LAKE BARBEQUE BUFFET 70.

ASSORTED HOMEMADE BREADS & ROLLS roast garlic butter,
olive oil & balsamic vinegar

BASKETS OF MARKET FRESH GREENS & CLIPPED ROMAINE LETTUCE
homemade croutons, bacon bits, Asiago cheese, pumpkin seeds, shaved radish &
carrots, Broxburn cherry tomatoes, diced peppers, sliced cucumber, chokecherry
& Sherry vinaigrette, caesar dressing, caramelized shallot vinaigrette
JPL ANTIPASTI PLATTER, cured & smoked charcuterie, selection of Canadian cheese's
and accompaniments, grilled & marinated vegetables, pickles & olives,
specialty mustards, sliced baguette
HOTCHKISS GREEN BEAN SALAD, local beets, toasted walnuts, Fairwinds Farm goat
cheese, Sherry vinaigrette
Broxburn Tomato Salad, cucumber, olive & roasted pepper, basil pistou, feta cheese,
aged balsamic
ROASTED FENNEL SALAD, red onion, Valencia orange, snipped chives,
citrus sherry vinaigrette

SMOKED PAPRIKA RUBBED SUNHAVEN PORK RIBS, Alberta Springs whiskey BBQ sauce
GRILLED CANADIAN SALMON, charred pineapple & cilantro salsa with jalapeno
GRILLED ALBERTA BEEF STRIPLOIN STEAK, poblano chimichurri, red wine jus

WARM NORTH PADDOCK POTATO SALAD, Valbella bacon, carmelized onion,
charred Broxburn peppers, scallions, champagne vinaigrette
FRESH BUTTERED TABER CORN ON THE COB
ASPARAGUS SPEARS, RAOSTED SUDO FARMS SQUASH
& GRILLED LETHBRIDGE ONIONS balsamic reduction

PLATTER OF FRESH SEASONAL FRUITS & BERRIES

PASTRY CHEF DIMUTH SEPELA'S SELECTION of fresh baked homemade cakes, fruit pies,
assorted squares, tortes, mousse, parfaits, & cookies
Freshly brewed regular & decaffeinated coffee
Fairmont Signature Teas

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Banquet Wine Selections

	Bin #	Wine	Region/Country	Price
CHAMPAGNE & SPARKLING WINES	C064	Deinhard Lila Brut	Wyesbaden, Germany	46.
	C008	Korbel	California, USA	47.
	C003	Sumac Ridge	British Columbia, CAN	81.
	C056	Moet & Chandon	Reims, France	139.
	C53	Veuve Cliquot	Reims, France	148.
SAUVIGNON BLANC	W128	Kenwood	California, USA	45.
	W691	Seven Terraces	Marlborough, New Zealand	49.
	W350	Chateau de Sancerre	Loire, France	70.
RIESLING	W403	Dr.Loosen	Mosel, Germany	45.
	W051	Inniskillin	British Columbia, CAN	48.
PINOT GRIS	W457	Bolla	Verona, Italy	44.
PINOT GRIGIO	W024	Blasted Church	British Columbia, CAN	73.
GEWURZTRAMINER	W002	Sumac Ridge	British Columbia, CAN	52.
CHARDONNAY	W015	Mission Hill "Bench"	British Columbia, CAN	42.
	W009	Jackson Triggs	Ontario, CAN	44.
	W022	Mission Hill 5 Vineyards	British Columbia, CAN	54.
	W106	Toasted Head	California, USA	56.
	W503	Greg Norman	South Eastern, Australia	58.
	W105	Beringer Founders Estate	California, USA	68.
	W131	Niebaum Coppola "Diamond Series"	California, USA	75.
ROSÉ	W651	Beringer "White Zinfandel"	California, USA	49.

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Banquet Wine Selections

	Bin #	Wine	Region/Country	Price
PINOT NOIR	R838	Greg Norman	South Eastern, Australia	58.
	R836	Lucas & Lewellen	California, USA	66.
MERLOT	R300	Caliterra	Valle Central, Chile	44.
	A06	Fetzer "Valley Oaks"	California, USA	48.
	R004	Sumac Ridge	British Columbia, CAN	61.
	R161	J. Lohr	California, USA	64.
ZINFANDEL	R175	Beringer	California, USA	51.
CABERNET BLENDS	R013	Mission Hill Bench Cab/Shiraz	British Columbia, CAN	42.
	R012	Mission Hill 5 Vineyards Cab/Merlot	British Columbia, CAN	55.
	R834	Cedar Creek Cab/Merlot	British Columbia, CAN	57.
CABERNET SAUVIGNON	R154	RM Woodbridge	California, USA	44.
	R676	Wolfblass Yellow Label	South Eastern, Australia	52.
	R150	Bonterra	California, USA	58.
	R303	Errazuriz, "Max Reserve"	Maipo Valley, Chile	59.
	R156	Liberty School	California, USA	67.
SHIRAZ/SYRAH	R677	Ram's Leap	South Eastern, Australia	46.
	R179	Bonterra	California, USA	58.
	R664	Piramimma	South Eastern, Australia	65.
MALBEC	R352	Michel Torino Coleccion	Calchaqui Valley, Argentina	49.
LATE HARVEST	W703	Bonterra Muscat (375ml)	California, USA	40.
	W702	Vina Errazuriz, Late Harvest Sauvignon Blanc (375ml)	Maipo Valley, Chile	44.
	W708	Quails Gate Optima (375ml)	British Columbia, CAN	76.
ICEWINE	W704	Inniskillin Vidal	Ontario, CAN	131.
PORT	P09	Taylor, 10 Year Tawny Port	Porto, Portugal	84.
	P10	Taylor, 20 Year Tawny Port	Porto, Portugal	135.
	P11	Taylor, 30 Year Tawny Port	Porto, Portugal	271.
	P12	Taylor, 40 Year Tawny Port	Porto, Portugal	341.

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Beverage Service

HOST BAR

Recommended for groups when the host is paying for all liquor consumption, plus an 18% gratuity charge and applicable taxes. Note: A bartender charge of \$28./hour (minimum of three hours) will be applied if sales are less than \$300./bar.

CASH BAR

Recommended when guests purchase their own tickets from a cashier or bartender provided by the Hotel. Cash bar prices include gratuity and applicable taxes. Note: A bartender and cashier charge of \$28./hour (minimum of three hours) will be applied if sales are less than \$300./bar.

ALCOHOL SERVICE POLICY

It is the policy of The Fairmont Jasper Park Lodge to serve alcoholic beverages in a reasonable and professional manner at all times. The Fairmont Jasper Park Lodge 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 Jasper Park Lodge are 10:00 a.m. to 2:00 a.m. Monday through Sunday, and holidays.

ENSUITE BAR SERVICE

Dry Bar service provides assorted glassware, ice cubes, beverage garnishes, stir sticks and cocktail napkins. One complimentary clean up per day is included. This service is only available in guest rooms and Signature Cabins.

0 – 25 people 190. set up fee
26 – 50 people 295. set up fee
51 – 75 people 350. set up fee
75+ people 4.75/person
Dry Bar Refresh 3.50/person

All food and beverage prices are subject to 18% service charge and 5% Provincial Sales Tax.



Beverage Service

BAR PRICES	HOST	CASH
PREMIUM BAR (1 oz. / 28.4 ml.) Scotch/Rye/Vodka/Gin/Light Rum/Dark Rum	6.	7.50
DELUXE BAR (1 oz. / 28.4 ml.) Scotch/Rye/Vodka/Gin/Light Rum/Dark Rum	7.	8.50
BEER, COOLERS, CIDERS		
Non-alcoholic (per bottle)	5.	5.50
Domestic Beer (per bottle)	5.50	6.75
Premium/Imported Beer (per bottle)	6.25	7.50
Coolers and Ciders (per bottle)	6.75	8.
WINE		
The Fairmont Jasper Park Lodge – Private Label Selections	7.	8.50
DUBONNET, VERMOUTH, SHERRY (2 oz. / 56.8 ml.)	6.	6.75
LIQUEURS, BRANDIES (1 oz. / 28.4 ml.) Kahlua, Bailey's Irish Cream, Sambuca, Bar Brandy	7.	8.50
COGNACS, GRAND MARNIER, DRAMBUIE (1 oz. / 28.4 ml.)	8.	9.50
PORT (2 oz. Taylors Late Bottled Vintage)	9.	11.
SOFT DRINKS AND JUICES (per glass)	4.	4.
PUNCHES		
Fruit Punch (non-alcoholic - 25 servings per gallon/4.5 litres)	65.	
Liquor Punch (25 servings per gallon)	130.	
Champagne Punch (20 servings per gallon)	130.	
Glühwein (20 servings per gallon)	130.	
Rum and Eggnog (25 servings per gallon)	130.	
Eggnog (non-alcoholic) (25 servings per gallon)	65.	

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