

Banquet Guide 2012



The Fairmont Chateau Lake Louise takes great pride presenting these innovative menus that complement any occasion. We believe in using the very best of what nature has to offer, to give you the culinary experience of a lifetime.

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

January 1st, 2012

Executive Chef: Felix Pfister

The selected banquet menus feature a selection of our most popular items however; we would be delighted to create a special menu to suit your particular requirements.

1. All menu prices and room rental charges are subject to change and will be confirmed no more than sixty days prior to the event. A service gratuity of 18% will be added to all food and beverage services. All prices are subject to the 5% Goods and Services Tax.
2. Menu selections must be submitted to your hotel contact at least 30 days prior to the function date to ensure your menu choice. Special dietary substitutions can be made available upon prior request.
3. To ensure that requirements as outlined on the final contract (banquet event order) are as discussed and agreed upon, we ask that the customer sign a copy of the banquet event order and return the same to your hotel contact 15 days prior to the event.
4. A guaranteed number of persons are required seventy two (72) hours in advance. If a guaranteed number is not supplied within this time frame, we shall assume it to be the highest figure of the attendance estimate most recently supplied to us by yourself or your delegate.
5. Upon request, and space permitting, the hotel will set up to five percent above the guaranteed number (up to a maximum of 20). The customer will be charged for the guaranteed number or actual number served, whichever is greater. Meals will be prepared for the guaranteed number only. Additional meals over the guaranteed number may require substitution from confirmed menu.
6. Should the number of guests attending the functions differ greatly from the original number quoted, the hotel reserves the right to provide an alternative function room best suited for the group's size.
7. The Chateau Lake Louise will be the sole supplier of all food and beverage items (the only exceptions being wedding cakes). No food and beverage items may be removed from the function room.
8. Provincial liquor laws do not permit the services of alcoholic beverages prior to 10:00 am and after 1:00 am.
9. We request that no confetti be used on hotel premises. A clean-up charge of \$120.00 minimum shall apply in such event.
10. The hotel does not permit any article to be fastened onto walls or electrical fixtures. The use of tacks, tape, nails, screws, bolts or any tools which could mark the floors, walls or ceilings is prohibited. The hotel will hold the organization and/or the exhibitor responsible for any and all damages to the Hotel property.
11. Any signage used in public spaces or meeting floors should be of professional quality. Requests to place promotional materials, signage etc., in the main lobby should be directed to your Conference Service Manager.
12. Full Audio Visual services may be arranged through our in-house supplier, PSAV Audio Visual. Your hotel contact will be happy to contact them on your behalf or put you directly in contact with them. Additional power requirements will be assessed and charged at current rates.
13. Billing: Payments must be made in advance of function unless credit has been established to the satisfaction of The Fairmont Chateau Lake Louise. Once credit is approved, the balance of the account is due and payable within thirty (30) days after the date of the function. A credit application may be obtained through the hotel's accounting office. Once your application has been approved, all catering charges, along with any master account charges, can be billed directly. All requests for direct billing should be authorized by the hotel's accounting office at least thirty (30) days prior to the scheduled event(s).
14. Music: the client shall advise and confirm with the hotel all arrangements for music, DJ's, or any other entertainment services prior to completing the contract. SOCAN (for the copyright of music played, both live and recorded) charges are added to the final invoice.
15. Security and Liability: The hotel is not responsible for any damage or loss of items left in the hotel prior to, during, or following any function. Special security arrangements are available upon request at an additional cost.
16. Request for additional staff will incur a labour charge of \$25.00 per hour, per person
17. Decorations, props and other special set up requirements are available through recommended supplier. A conference Service and Catering representative will be pleased to assist you in contacting the appropriate supplier.

18. 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.
19. 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 Chateau Lake Louise accepts no liability for any loss of damage caused by negligence of the 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 Chateau Lake Louise is not responsible for displays, exhibits and/ or products locked in function room(s).
20. 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.
21. The Fairmont Chateau Lake Louise is not responsible for damages to, or loss of, any articles left in hotel prior to, during, and following any function by the client and/ or their delegates. The Fairmont Chateau Lake Louise reserves the right to inspect and control all private functions/ function rooms. Liability for damages will be assessed accordingly. The Fairmont Chateau Lake Louise further reserves the right to require security should conditions warrant justified cause, for either or both parties contracting said functions.
22. For catering functions where a choice entree has been extended (must be discussed in advance with your Conference Services Manager – a choice of entree is not applicable in certain situations), we require the entree 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 entree's required will automatically be charged to the mater account at \$35.00/ entree.

AN ENVIRONMENTAL INITIATIVE

For more than a century, The Fairmont Chateau Lake Louise has played a major role in introducing travelers to Canada's natural beauty. Today, as we look to further enhance the experience for our guests, we recognize the need to take action to preserve and protect the environment.

As part of The Fairmont Chateau Lake Louise's Green Partnership, our Eco-Meet program is designed to assist individuals and companies in planning reduced-waste events and invite them to participate in the preservation of Canada's natural resources.

ECO – CUISINE

By reducing our consumption of animal proteins, we can significantly alleviate some of the pressures on our planet. Our Eco-Cuisine menus use local and seasonal ingredients, offer organically grown foods upon request and feature a reduction in animal protein portions.



Look for the Eco-Meet symbols throughout our Catering guide



Eco-Meet educates and informs guests about environmental and heritage topics, fulfilling personal and organizational environmental mandates.

We will be happy to further discuss all of the components of Eco-Meet:

- Eco-Service
- Eco-Accommodation
- Eco-Programming

ALLERGIES

In the event that any of the guests in your group has food allergies, you shall inform us of the names of such persons and the nature of their allergies, in order that we can take the necessary precautions when preparing their food. We undertake to provide on request, full information on the ingredients of any items served to your group.

Should you not provide the names of the guests and the nature of their food allergies, you shall indemnify and hold us forever harmless from, and against, any and all liability or claim of liability for any personal injury that does not occur as a direct result of our negligence or the negligence of any of our representatives, we shall be responsible for all expenses reasonably incurred in the defense of such liability or claim of liability.

Planning an all day-meeting doesn't have to mean a day of unhealthy eating!

We have created Fairmont Health & Wellness, a global program that incorporates healthful essentials into Cuisine, Beverage, Activities, Rest, Beauty & Spa. As part of this commitment we are providing, delicious, nutritious, and energizing food & beverage selections to assist you in planning the perfect meeting or event. Our knowledgeable culinary teams have been trained by a certified Nutritionist in healthy cooking techniques and nutritional guidelines for a vast array of dietary preferences. Whether you are looking for menus designed around specific health conditions (diabetic, heart-healthy, gluten-free), a particular lifestyle (vegetarian, vegan, raw) or simply wanting healthier choices, we have the expertise to customize banquet menus to your needs.

HEALTHY MENUS

Our "Healthy Menus" option is an excellent solution to arrange healthier meetings or events without planning around a specific diet. We can create a single dish, multiple courses or an entire day's meal plan around your caloric goal.

Example:

Breakfast/Lunch/Dinner & Breaks could equal a total of 2000, 2500, 3000* calories for the day.

3 course dinner could equal 1000* calories total.

Breakfast could equal 600* calories per serving.

*Calorie management is completely flexible and based on your needs and requirements.

FAIRMONT LIFESTYLE CUISINE

Created using fresh and nutritionally balanced ingredients, Fairmont Lifestyle Cuisine dishes contribute to optimal health and wellness. Fairmont Lifestyle Cuisine caters to the most common dietary choices found amongst our guests including: Vegetarian, Low Fat, Low Carb and Mediterranean. It has very specific nutritional parameters which each dish must meet in order to be classified as Lifestyle Cuisine.

FAIRMONT LIFESTYLE CUISINE PLUS

Created using fresh and nutritionally balanced ingredients, Fairmont Lifestyle Cuisine Plus dishes contribute to optimal health and wellness. Fairmont Lifestyle Cuisine Plus, nutritious meals designed around select dietary needs and diet-dependent requirements including: Diabetic, DASH (Dietary Approaches to Stop Hypertension) & Health Healthy, Vegan, Raw, Macrobiotic, Gluten-Free (Celiac Disease) and Dietary Restrictions (Sensitivities and Allergies). It has very specific nutritional parameters which each dish must meet in order to be classified as Lifestyle Cuisine Plus. Available for plated meal functions only.

FAIRMONT WELLNESS BEVERAGES

Fairmont Wellness Teas, available in five specialized blends including Fairmont Energy, Fairmont Tranquility, Fairmont Digestif, Fairmont Equilibrium and Fairmont High Antioxidant.

Hotels offer fresh juices and smoothies

Hotels offer Organic of Biodynamic Wines as well as Organic Beers.

Fairmont Lifestyle Cuisine Plus water partner; Evian Still and Badoit Sparkling waters

THE CHATEAU CONTINENTAL

Chilled Orange, Grapefruit & Apple Juice
Seasonal Fruit Sections
Baskets of freshly Baked Assorted Muffins, Mini Danish and Mini Croissants
Preserves, Marmalade, Honey and Butter
Freshly Brewed Regular and Decaffeinated Coffee, Fairmont Signature Tea

\$23.00 per person

THE DELUXE CONTINENTAL

Chilled Orange, Grapefruit & Apple Juice
Seasonal Fruit Sections
Baskets of freshly Baked Assorted Muffins, Mini Danish and Mini Croissants
Cheddar, Sliced Swiss and Gouda Cheese
Rocky Mountain Cold Cuts
Assorted Freshly Baked Breads; Rye, Multi-grain, Whole Wheat, and French
Preserves, Marmalade, Honey and Butter
Freshly Brewed Regular and Decaffeinated Coffee, Fairmont Signature Tea

\$26.00 per person

THE SWISS GUIDE CONTINENTAL

Chilled Orange, Grapefruit & Apple Juice
Seasonal Fruit Sections
Swiss Style Rösti Potatoes with Fried Eggs and Cheese
Baskets of freshly Baked Assorted Muffins, Croissants & Poppy Seed Breakfast Pastry
Preserves, Marmalade, Honey and Butter
Freshly Brewed Regular and Decaffeinated Coffee, Fairmont Signature Tea

\$27.00 per person

THE POWER BUFFET BREAKFAST



*This menu was created with 800 Calories in mind per meal
A minimum of 25 guests or a \$250.00 surcharge will apply*

Chilled Orange, Grapefruit & Apple Juice
Low Fat Yogurt, Granola & Berry Parfait
Assorted freshly sliced Fruit Platter
Banana, Raspberry & Walnut Muffins
Whole Wheat & Flax Seed, Berry & Bran Muffin
Buckwheat Raisin & Walnut Scones
Quinoa Porridge with Oats & Walnuts, Dried Goji Berries
Freshly Brewed Regular and Decaffeinated Coffee, Fairmont Wellness Tea

\$30.00 per person

VICTORIA SUNRISE BREAKFAST

A minimum of 25 guests or a \$250.00 surcharge will apply

Chilled Orange, Grapefruit & Apple Juice
Seasonal Freshly Sliced Fruit & Melons, Orange & Pineapple Sections
Freshly Baked Assorted Muffins, Mini Danish, Fruit Turnovers & Croissants
Assorted Freshly Baked Breads; Rye, Multi-grain, Whole Wheat and French Loaves
Scrambled Eggs, Home Fried Potatoes
Choose 1 from the following: Hot Cakes or French toast with Maple Syrup
Choose 2 from the following: Bacon, Sausages, Chicken Sausages
Freshly Brewed Regular and Decaffeinated Coffee, Fairmont Signature Tea

\$34.00 per person

ALPINE HEALTH BUFFET

A minimum of 25 guests or a \$250.00 surcharge will apply

Chilled Orange, Grapefruit & Apple Juice
Seasonal Freshly Sliced Fruit & Melons, Orange & Pineapple Sections
Breakfast Prunes, Peaches & Fruit Sections
Selection of Freshly Baked Breads (Alpine, Sovital & Whole Wheat)
Individual Low Fat & Activia Fruit Yogurts
Home made Granola Bars, Château Muesli & Cereals
Choose 2 of the following: Oatmeal with Stewed Apples & Maple Syrup
Cream of Wheat with Alpine Berry Compote
Whole Wheat Pancakes with Maple Syrup
Scrambled Eggs & Lean Back Bacon and Chicken Sausage
Vegetable Egg White Wrap, Ham & Cheese Strata
Freshly Brewed Regular and Decaffeinated Coffee, Fairmont Signature Tea

\$34.00 per person

ENGLER'S BREAKFAST BUFFET

A minimum of 25 guests or a \$250.00 surcharge will apply

Chilled Orange, Grapefruit & Apple Juice
Sliced Seasonal Fruits, Bircher Muesli, Breakfast Prunes, Peach and Grapefruit Sections
Assorted European Cold Cuts, Sliced Cheddar and Swiss cheese
Freshly Baked Assorted Muffins, Mini Danish, Fruit Turnovers & Croissants
Assorted Freshly Baked Breads; Rye, Multi-grain, Whole Wheat and French
Eggs Benedict, Scrambled Eggs, Home Fried Potatoes
Choose 1 from the following: Bacon, Sausages or Chicken Sausages
Individual Low Fat & Activia Yogurt
Assorted Cold Cereals, Hot Cereal with Fruit Compote
Homemade Granola Bars
Freshly Brewed Regular and Decaffeinated Coffee, Fairmont Signature Tea

\$36.00 per person

Additions to your Breakfast

Selection of Cold Cereals	\$4.00 per person
Oatmeal or Cream of Wheat with Fruit Compote	\$5.00 per person
Individual Homemade Muesli	\$5.50 per person
Individual Low Fat & Activia Yogurt	\$3.50 per person
Individual Yogurt & Granola Parfait	\$5.50 per person
Smoked Salmon, Chive Cream Cheese, Lemon & Capers	\$8.00 per person
Eggs Benedict	\$7.00 per person
Smoked Steel Head Trout & Spinach Eggs Benedict	\$7.50 per person
Scrambled Eggs	\$5.00 per person
Bacon, Sausage or Chicken Sausage	\$3.50 per person
Egg Muffins with Back Bacon	\$6.00 per person
Assorted Bagels with Cream Cheese	\$4.50 per person
<u>Gluten Free Options**</u>	
Banana, Raspberry & Walnut Muffins	\$3.75 per person
Buckwheat Pancakes, Whipped Butter, Maple Syrup & Berry Compote	\$4.50 per person
Gluten Free Chicken Sausages	\$6.00 per person

CHEF ATTENDED STATION

Omelette Station	\$7.00 per person
Eggs Benedict Station	\$9.00 per person
Carving Bacon or Emperor Ham	\$10.00 per person

Additional charge of \$150.00 for each carver required (one carver for every 75 people)

THE HEALTHY CHOICE HIKER & SKIER BREAKFAST



This menu was created as a low calorie meal with 775 Calories in mind

Almond Milk Smoothie with Acai Berry, Pineapple, Banana & Strawberries
Scrambled Eggs in Whole Wheat Filo Cup, Chicken Sausages with Smashed Yuka Root & Tomatillo Salsa
Basket of Assorted Mini Muffins
Freshly Brewed Regular and Decaffeinated Coffee, Fairmont Wellness Tea

\$30.00 per person

THE FRENCH BREAKFAST

Choice of: Chilled Orange, Apple and Grapefruit Juices
Granola, Berry & Yogurt Parfait
Banana & Raisin French Toast with Fresh Whipped Cream & Caramel Syrup
Assorted Pastries with Butter & Preserves
Freshly Brewed Regular & Decaffeinated Coffee, Fairmont Signature Tea

\$28.00 per person

ALPINE SUNRISE

Fruit Smoothie with Mixed Berries
Vita Egg Quiche with Leek & Swiss Cheese Blend
Bison Breakfast Sausages & Peppered Bacon
Hash Brown & Tomato Compote
Baskets of Assorted Mini Danishes & Muffins
Freshly Brewed Regular and Decaffeinated Coffee, Fairmont Signature Tea

\$29.00 per person

THE BENNY

Choice of: Chilled Orange, Apple and Grapefruit Juices
Fresh Fruit Salad "Martini" with Citrus Syrup
Poached Eggs, Wilted Spinach, Canadian Back Bacon
Chive Hollandaise, Cheddar Scones
Lyonnaise Potatoes & Baked Tomato
Assorted Pastries with Butter and Preserves
Freshly Brewed Regular and Decaffeinated Coffee, Fairmont Signature Tea

\$31.00 per person

MORNING LOUISE BREAK

Assorted Mini Muffins
Chocolate Drizzled Banana Bread Bites
Lemon Poppy Seed Cake
Freshly Brewed Regular and Decaffeinated Coffee, Fairmont Signature & Wellness Tea
Bottle Juice: Orange, Grapefruit & Apple Juice

\$15.00 per person

AFTERNOON LOUISE BREAK

Assorted Cookies
Chocolate Pound Cake
Fruit Smoothie Shooters
Freshly Brewed Regular and Decaffeinated Coffee, Fairmont Signature & Wellness Tea
Assorted Soft Drinks

\$15.00 per person

THE HEALTHY CHOICE HIGH ANTIOXIDANT BREAK



Acai Berry & Blue Berry Shooters
Fresh Fruit Skewers, Coffee – Chocolate Dip
Sea Vegetable & Cabbage Salad Martini
Ayurvedic Carrot Pudding, Passion Fruit Sauce
Green Tea Matcha Cookies
Freshly Brewed Regular and Decaffeinated Coffee, Fairmont Signature & Wellness Tea

\$18.00 per person

THE HEALTHY CHOICE HEART SMART BREAK



Homemade Granola Bars
Whole Wheat, Flax Seed & Berry Bran Muffin
Fresh Fruit Skewers, Fireweed Honey & Yogurt Dip
Bircher Muesli “Martini”
Freshly Brewed Regular and Decaffeinated Coffee, Fairmont Signature & Wellness Tea

\$18.00 per person

THE OKANAGAN APPLE BREAK



Apple Scones & Apple Butter
Apple Pearls in Almond Caramel Dust
Mini Apple Galette
Warm Apple Beignets
Dried Apple, Fig & Orange Salad
Freshly Brewed Regular and Decaffeinated Coffee, Fairmont Signature Tea & Apple Juice

\$17.00 per person

THE CHOCOLATE EXPRESS

Warm Banana Bread and Chocolate Bread Pudding
Chocolate Dipped Strawberries
White Chocolate Chunk Brownies
Toblerone Chocolate Milkshakes
Chocolate Dipped Shortbread
Freshly Brewed Regular and Decaffeinated Coffee, Fairmont Signature Tea
Individual Cold Chocolate Milk

\$20.00 per person

THE SAVORY EXPRESS

Mini Quiche Lorraine
Mini Mushroom Tartlets
Mini Ham & Cheese Croissants
Freshly Brewed Regular and Decaffeinated Coffee, Fairmont Signature & Wellness Tea
Assorted Soft Drinks

\$16.00 per person

COFFEE BREAKS ON THE RUN *(for a maximum of 30 minutes)*

EXPRESS BREAK # 1

Assorted Bottled Juices
Assorted Soft Drinks
Freshly Brewed Regular and Decaffeinated Coffee, Fairmont Signature Tea

\$8.00

EXPRESS BREAK # 2

Assorted Bottled Juices
Assorted Soft Drinks
Freshly Made Assorted Cookies
Freshly Brewed Regular and Decaffeinated Coffee, Fairmont Signature Tea

\$10.00

EXPRESS BREAK # 3

Assorted Bottled Juices
Assorted Soft Drinks
Chocolate Covered Banana Bread Bites
Freshly Brewed Regular and Decaffeinated Coffee, Fairmont Signature Tea

\$11.00

BEVERAGES


Freshly Brewed Coffee /Decaffeinated Coffee & Fairmont Signature Teas	\$5.00 each
Hot Chocolate	\$5.00 each
Assorted Pitchers of Juice	\$30.00 per carafe
Chilled Orange Juice, Grapefruit, & Apple Juice (1.8 Liters approx. 10 glasses)	
Individual Cold Milk or Chocolate Milk – 355ml	\$4.50 each
Assorted Bottled Juices – 473ml	\$4.50 each
(Apple, Orange, Fruitopia, Green Tea)	
Assorted Soft Drinks – 355 ml cans	\$4.50 each
(Coke, Diet Coke, Coke Zero, Sprite, Ginger Ale, Diet Ginger Ale, Iced Tea)	
Chilled Spring Bottled Water – 500 ml	\$4.50 each
Chilled Sparkling Bottle Water – 330ml	\$5.50 each

BAKED GOOD AND PASTRIES

Warm Sticky Mini Cinnamon Bun	\$3.50 each
Selection of Fruit Filled Danish Pastries	\$3.50 each
Selection of Freshly Baked Muffins	\$3.50 each
French Buttery Croissants	\$4.00 each
Large Soft Baked Pretzels with Assorted Mustards	\$4.00 each
Freshly Baked Cookies:	\$3.25 each
(Oatmeal Raisin, Chocolate Chip, Peanut Butter, Double Chocolate Chip)	
Assorted Nut & Dark Chocolate Brownie	\$3.50 each
Blueberry Scone, Butter & Jam	\$3.50 each
Banana Bread or Chocolate Dipped Banana Bread	\$3.50 each
Homemade Granola Bars	\$3.50 each
Chocolate Dipped Pistachio Biscotti	\$2.75 each
Rice Crispy & Smartie Squares	\$3.50 each
Assorted Squares – Apple Crumble, Apricot & Linzer	\$4.00 each
Lemon Poppy Seed Cake	\$3.25 each
Cream Cheese Brownies	\$3.25 each
Chocolate Fudge Cupcake	\$3.25 each
Strawberry Swirl Cupcake	\$3.25 each
Red Velvet Cupcake	\$3.25 each
Gluten Free & Low Fat Banana, Raspberry & Walnut Muffins	\$3.75 each



FROM THE CHATEAU'S PANTRY

Whole Fresh Fruit 	\$3.00 per piece
Sliced Seasonal Fruit 	\$6.00 per person
Fruit Kabobs & Yogurt Dip 	\$6.50 each
Assorted Chocolate Bars	\$4.25 each
Low Glycemic Energy Bars	\$4.50 each
Chocolate Dipped Strawberries	\$4.50 each
Tuxedo Strawberries	\$5.00 each
Selection of Miss Vicky's Chips	\$3.25 each
Dairy & Gluten Free Fruit Smoothies 	\$9.00 each
Assorted Haagen-Dazs Ice Cream	\$8.50 each
Mini Quiche Lorraine	\$3.50 each
Mini Mushroom Tartlets	\$3.50 each
Buffalo Chicken Spring Rolls, Ranch Dip	\$4.25 each
Mini Chicken Pot Pies	\$4.25 each

A minimum of 25 guests or a \$250.00 surcharge will apply

Chilled Orange, Grapefruit & Apple Juice

Baskets Old World Breakfast Pastries & Bread
Butter Croissants, Almond Croissants, Chocolate Croissants
Assorted Danish, Muffins
Dark Rye & French Bread
Whole Wheat & Muesli Bread
Butter, Honey & Jam

Bircher Müsli, Strawberry Yogurt, Plain Yogurt, Breakfast Tea Plumbs
Freshly Sliced Fruit & Fruit Sections

International & Canadian Cheese Board, Crackers & Water Biscuits

Cold

Basket of Organic Salad Greens
Swiss Dressing, Herb Vinaigrette & Chipotle-Ranch Dressing
Baby Potato Salad with Roasted Peppers Yam & Corn Salad with Bacon
Cole Slaw, Russian Vegetable Salad, Tomato & Bread Salad
Gravalax, Smoked Salmon, Red Onions, Capers, Lemon, Horseradish Cream
European Cold Cuts

Hot

Carved Emperor Ham, Caraway Jus, Assorted Mustards
Beef Stroganoff
Individual Shrimp & Chorizo Sausage Pot pies
Scallop Potatoes
Pasta Shells with Sun dried Tomatoes, Olives, Pecorino & Italian Parsley Pistou
Traditional Eggs Benedict, Scrambled Eggs
Chunky Hash Browns
Crisp Bacon & Chicken Sausages
French Toast & Pancakes
Berry Compote, Peach Compote and Chocolate Sauce
Whipped Cream, Maple Syrup & Whipped Butter

From The Chateau's Pastry Kitchen

Chocolate Cake
Linzer Tart, Lemon Meringue Tartlets
French Apple Tart
White Chocolate & Passion Fruit Brulees
Individual Lemon Poppy Seed & Strawberry Mousse Trifles

Freshly Brewed Regular and Decaffeinated Coffee, Fairmont Signature Tea

\$45.00 per person

Additional charge of \$150.00 for each carver required (one carver for every 75 people)

THE CHATEAU DELI

Soup

Cream of Broccoli Soup

Fresh Garden Salad Display

Swiss Dressing, French Dressing & Vinaigrette

Paprika Bow Tie Pasta Salad

Greek Salad, Three-colored Cole Slaw

Basket of Vegetables Crudités, Ranch Dip

Assorted Sandwiches

Ham & Cheese, Beer Sausage with Caraway Mustard,

Cajun Chicken Salad with Cilantro, Curried Egg with Tarragon & Watercress,

Beef and Pepper Horseradish Aioli, Roasted Vegetables & Hummus, Tuna Salad

Baskets of Potato Chips

Dessert

Apple Crumble Squares, Raspberry Madeleine, Brownies & Blondies

Freshly Brewed Regular and Decaffeinated Coffee, Fairmont Signature Tea

\$34.00 per person

DELUXE OPEN FACE & WARM SANDWICH BUFFET

Soup

Roasted Tomato & Fennel Bisque

Fresh Garden Salad Display

Swiss Dressing, French Dressing & Vinaigrette

Paprika Bow Tie Pasta Salad

Greek Salad, Three-colored Cole Slaw

Basket of Vegetables Crudités, Ranch Dip

Open Faced Sandwiches

Ham & Gruyere Cheese, Turkey with Strawberry Mayo and Brie, Smoked Salmon, Salami, Baby Shrimp & Egg,

Grilled Vegetable & Sundried Tomato Hummus

Warm Sandwiches

Southwestern Ruben Quesadillas

Tuna Melt on Focaccia

Grilled Peppers, Zucchini and Asparagus Focaccia, Sun dried Tomato-Basil Aioli

Dessert

Blueberry Cheesecake, Fruit Tarts, French Beignets, Home-style Cookies

Freshly Brewed Regular and Decaffeinated Coffee, Fairmont Signature Tea

\$36.00 per person

IT'S A WRAP...LET'S GET LUNCH

Soup

Potato & Leek Soup

Fresh Garden Salad Display

Swiss Dressing, French Dressing & Vinaigrette

Tomato & Shaved Red Onion Salad, Corn & Lima Bean Salad "Ranchero"

Southwestern Red Cabbage Salad, Potato Salad

Assortment of Flour, Spinach & Tomato Tortilla Wraps

Smoked Salmon & Chive Cream Cheese, Pastrami Molasses & Mustard Sauce, Ham & Swiss Cheese

Turkey with Cranberry Mayo, Roasted Vegetables with Sundried Tomato Hummus

Curried Chicken Salad

Dessert

Mango Pudding & Fruit Tarts, Spice Cake

Freshly Brewed Regular and Decaffeinated Coffee, Fairmont Signature Tea

\$34.00 per person

TASTE OF ASIA

A minimum of 25 Guests or a surcharge of \$250.00 will apply

Soup

Hot & Sour Soup

Assorted Rolls and Pita Bread

Cold

Organic Baby Spinach, Crisp Wontons, Sprouts, Sesame Ginger dressing

Chilled Rice Noodle Salad with Smoked Duck

Cucumber, Tomato & Mango Salad with fresh mint

Bok Choy, Water Chestnut & Baby Corn Salad

Cabbage & Carrot Slaw with Cilantro & Sambal

Hot

Red Chicken Curry with Coconut Cream

Ginger Beef with Bell Peppers and Onion

Basmati Rice

Egg Noodles

Spring Rolls, Sweet Chili Sauce

Vegetarian Nasi Goring

Dessert

Japanese 'Cotton' Cheesecake, Coconut Palm Sugar Flan, Pisang Goreng, Chinese Almond Cookies

Freshly Brewed Regular and Decaffeinated Coffee, Fairmont Signature Tea

\$38.00 per person

A PASSAGE TO INDIA

A minimum of 25 guests or a surcharge of \$250.00 will apply

Naan Bread

Soup

Mulligatawny Soup

Cold

Organic Mixed Greens, Creamy Curried Yogurt Dressing, Shredded Carrots, Sprouts, and Seeds
Cucumber-Tomato Raita Salad, Lentil Salad
Aloo Ko Achar (Indian Spiced Potato Salad)

Hot

Butter Chicken
Chickpea and Potato Curry, Pickled Mango
Lamb Kebab, Cilantro & Mint Chutney
Fragrant Coconut Basmati Rice

Dessert

East-West Spice Cake with Cardamom Cream, Yogurt Cheesecake,
Mango Pudding, Fruit Salad

Freshly Brewed Regular and Decaffeinated Coffee, Fairmont Signature Tea

\$38.00 per person

LITTLE BEEHIVE LUNCH

A minimum of 25 guests or a surcharge of \$250.00 will apply

Basket of Freshly Baked Rolls

Soup

Chef's Soup of the Day

Cold

Organic Mixed Greens, Swiss Dressing, French Dressing & Vinaigrette, Cherry Tomatoes, Shredded Carrots,
Sprouts, and Seeds
Cucumber & Feta Salad,
Marinated Roma Tomato & Provolone Salad, Red Wine Vinegar & Herb Vinaigrette

Hot

Bison Bourguignon with Double Smoked Bacon Lardons and Caramelized Pearl Onions
Grilled Chicken Breast with Sage Rub and Smoked Tomato Tequila Relish
Long Grain Rice Pilaf
Zucchini & Glazed Carrot

Dessert

Devil's Food Cake, Passion Fruit Bruleé Tart, Shortbread Cookies, Fresh Sliced Fruit

Freshly Brewed Regular and Decaffeinated Coffee, Fairmont Signature Tea

\$36.00 per person

LITTLE ITALY 

A minimum of 30 guests or a surcharge of \$175.00 will apply

Rosemary Focaccia & Freshly Baked Bread Rolls

Soup

Mille Fanti Soup

Antipasti

Caesar Salad, Tuscan Bean Salad,
Artichoke Salad, Tomato & Bread Salad
Olives & Pickles

Hot

Chicken Penne Pasta with Basil Pesto – Parmesan Cream
Ziti Pasta with a Beef and Pork Meat Gravy
Calabrese Salami, Mushroom, Kalamata Olive Pizza
Spinach, Sundried Tomato, Red Onion, Charred Corn and Fontina Cheese Pizza

Dessert

Italian Biscotti Basket
Panna Cotta with Strawberry “Marmalda”
Sliced Fresh Fruit, Chocolate-Espresso Torte

Freshly Brewed Regular and Decaffeinated Coffee, Fairmont Signature Tea

\$36.00 per person

BRUNO ENGLER’S LUNCH BUFFET

A minimum of 25 guests or a surcharge of \$250.00 will apply

Assorted Bread Basket

Soup

Coast-To-Coast Seafood Chowder

Cold

Market Fresh Salad Greens, Assorted Dressings & Vinaigrettes
Red Cabbage Salad, Roasted Corn and Bell Pepper Salad with Kressi Vinaigrette

Hot

Chicken Red Pepper Tarragon Sauce
Pan Salmon, Lemon & Caper Butter
Roasted Alberta Pork Loin, Double Smoked Bacon Lardoons, Caramelized Apples & Pan Jus
Baby Potato Lyonnaise
Sauté Zucchini with Thyme

Dessert

Linzertorte, Zitronentorte, Chocolate Swiss Roll, Mixed Berry Crumble

Freshly Brewed Regular and Decaffeinated Coffee, Fairmont Signature Tea

\$39.00 per person

THE HEALTHY CHOICE EARTH SMART BUFFET 

A minimum of 25 guests or a surcharge of \$250.00 will apply

Soup

Lentil & Vegetable Potage

Cold

Baskets of Organic Greens, Swiss Dressing, French Dressing & Vinaigrette

Poplar Bluff Farm Potato & Leek Salad

Organic Quinoa Salad with Vine Ripened Tomato & Fresh Basil

Maple Glazed Root Vegetable Salad with Sundried Cherries & Toasted Pecans

Roasted Red & Yellow Beets, Arugula Vinaigrette, Fairwinds Goat Cheese

Hot

Sustainable Seared Steel Head Trout, Lentil Ragout Turmeric & Ginger Cream

Organic Beef Bourguignon

Whole Grain Rice Pilaf

Cauliflower & Chick Pea Cakes, Red Pepper Chimichurri Sauce

Dessert

Flourless Chocolate Cake, Lemon Bars, Peach Crisp, Fresh Fruit Salad

Freshly Brewed Regular and Decaffeinated Coffee, Fairmont Signature Tea

\$43.00 per person

GONE SOUTH...

A minimum of 25 guests or a surcharge of \$250.00 will apply

Soup

Mexican Spiced Chicken, Corn and Tomatillo Soup with Tortilla Chards

Cold

Baskets of Mixed Greens, Spicy Cinnamon Dressing

Southwestern Caesar Salad

Cabbage & Coriander Salad

Heart of Palm, Jicama & Avocado Salad

Black Bean Dip with Cilantro, Corn Chips

Southwestern Potato Salad with Chipotle Buttermilk Dressing

Hot

Beef Chili Con Carne

Pulled Pork, Corn & Black Bean Enchiladas Tomatillo Salsa

Cumin & Chili Crusted Snapper, Poblano Pepper and Onion Hash

Potatoes Rellenos

Green Rice

Succotash Vegetables

Dessert

Tres Leches with Berries, Leche Flan, Apple Enchiladas, Chile Chocolate Cupcakes

Freshly Brewed Regular and Decaffeinated Coffee, Fairmont Signature Tea

\$40.00 per person

All luncheons are inclusive of freshly baked rolls and butter, freshly brewed regular & decaffeinated coffee, Fairmont Signature Tea. Please note all guests must have the same menu selection with the exception of special dietary accommodations.

APPETIZERS

Charred & Chilled Salmon Organic Greens  <i>Grapefruit, Cashews & Strawberries, Honey Dijon Emulsion</i>	\$14.50
Marinated Roma Tomatoes & Bocconcini Cheese  <i>Balsamic Reduction & Fresh Basil</i>	\$13.00
Galantine of Grain-fed Chicken, Fine Herb Mousse <i>Tender Asian Leaves, Miso & Sesame Dressing</i>	\$13.00
Shellfish Salad, Mango & Yellow Pepper Salsa	\$15.00
Vegetable Terrine, Red Pepper Tofunaise  <i>Cider & Grainy Mustard Sauce</i>	\$12.50
Warm Leek-Sausage Strudel on Savoy Cabbage	\$13.00

SOUPS

Chef's Daily Inspirational Soup of the Day	\$9.00
Curried Carrot Soup, Cilantro Yogurt 	\$10.00
Wild Mushroom Chowder, Roasted Corn	\$10.00
Minestrone Soup 	\$9.00
Cream of Asparagus, Saffron Sabayon	\$9.50
Organic Miso Broth with Shiitake, Green Onion & Tofu 	\$9.50

SALADS


Chateau Caesar Salad with Air-dried Beef Julienne <i>Asiago Cheese & Focaccia Croutons</i>	\$9.50
Market Fresh Seedlings & Baby Lettuce  <i>Fig & Balsamic Dressing</i>	\$8.50
Tender Butter Leaf Lettuce, Chopped Egg <i>Creamy Dill Dressing</i>	\$9.00
Tradition Greek Salad, Feta Cheese & Kalamata Olives 	\$9.50
Organic Greens on Tomato-Cucumber Carpaccio  Toasted Pumpkin Seeds, Swiss Dressing	\$9.50
Baby Spinach Salad & Red Currant – Ginger Vinaigrette 	\$9.50

MAIN COURSES

All Main Courses are served with Fresh Seasonal Vegetables

Grilled Grain Fed Chicken Breast <i>Red Currant Jus, Butter Spaetzle</i>	\$26.00
Peppered Sirloin Steak <i>Okanogan Red Wine Jus, Shallot Confit with Lyonnaise Potatoes</i>	\$30.00
5oz. Alberta Beef Tenderloin <i>Gratin Potato</i>	\$32.00
Poached Fillet of Atlantic Salmon  <i>Citrus Hollandaise, Steamed Potatoes & Spinach</i>	\$27.00
Seared Loin of Pacific Halibut, Arctic Cranberry Salsa  <i>Lemon Rice Pilaf</i>	\$28.00
Roasted Alberta Pork Loin <i>Grainy Mustard Crust Red Currant & Thyme Jus Lie & Roasted Potatoes</i>	\$26.00
Stir Fry Chicken & Shrimp <i>Asian Greens, Sweet Peppers & Mushrooms, Chinese Egg Noodles, Ginger & Garlic Sauce</i>	\$25.00
Mushroom, Bacon & Caramelized Quiche with White Cheddar <i>Melted Cherry Tomatoes, Mixed Garden Seedlings, Fine Herb Dressing</i>	\$21.00
Stout Beer Braised Lamb Shank <i>Mashed Potatoes & Ginger Glazed Carrots</i>	\$28.00
Vegetable Lasagna with Roasted Plum Tomato Sauce  <i>Grilled Herb Focaccia Crouton</i>	\$23.00
Vegan Chick Pea, Eggplant & Tofu Masala  <i>Yellow Dal, Basmati Rice, Cashews, Roti Bread & Pickled Mangos</i>	\$23.00
Corn Meal Dusted Turkey Escalope, Pan Jus <i>Buttermilk Mashed Potato with Chives</i>	\$26.00
Pan Fried Veal Escalope <i>Tomato Risotto & Mushroom Sauce</i>	\$28.00
Three Cheese Lumaconi, Red Pepper Sauce  <i>Ratatouille Vegetables & Provolone Cheese</i>	\$24.00

DESSERTS

Salted Caramel Mango Panna Cotta, Fruit Salsa with Citrus Shortbread	\$9.00
Warm White Chocolate & Raspberry Croissant Pudding <i>Bailey's Anglaise</i>	\$9.00
Cappuccino Cheese Cake <i>Chocolate Sauce</i>	\$9.00
Warm Sticky Toffee Pudding <i>Butterscotch Sauce</i>	\$9.00
Individual Fresh Fruit Flan	\$9.00
Chocolate Mousse Cake	\$9.00
Pecan Tar, Whipped Cream	\$9.00
Strawberry Millefeuille, Blood Orange Cream	\$9.00
Garden Beet – Raspberry Sorbet with Marinated Dried Fig Salad 	\$9.00

THE PLATTED POWER LUNCH



*This menu was created with **870 Calories** in mind*

Organic Red Quinoa & Zucchini Medallions
Golden Beet Carpaccio, Avocado Oil Mignonette

Grilled Chicken Breast with Tika Masala Spice Rub
Eggplant & Mustard Seed Puree, Green Beans

Agave Panna Cotta
Orange & Strawberry Salad
Orange Foam

Freshly Brewed Regular and Decaffeinated Coffee, Fairmont Wellness Tea

\$41.00 per person

Hors D'oeuvre

For your reception we recommend a minimum of 4 – 6 pieces per person with a selection of 6-9 d'oeuvre types for variety.

Minimum order 2 Dozen per selection

Cold Canapés

Smoked Duck & Mango Ribbons
Salmon & Avocado Tartar in Black Sesame Baskets
Poached Pear, Blue Cheese & Candied Walnut
Gazpacho Shooter with Basil Purée

\$42.00 per Dozen

Hot Hors Oeuvres

Mushroom and Chorizo Soup Shooters
Curried Vegetable Samosa, Rita Dip
Chicken Chilitos
Mini Quiche Lorraine
Duck Confit Filo Purses

\$42.00 per Dozen

Deluxe Cold Canapés

Smoked Steelhead Trout & Snow Crab Roulade, English
Cucumber
Lake Diefenbaker Smoked Trout & Smoked Salmon
Skewer
California Sushi Rolls
Roast Beef Tenderloin & Goat Cheese Spread on
French Bread
Fresh Strawberry & Pecan Crusted Brie

\$48.00 per Dozen

Deluxe Hot Hors Oeuvres

Crab Cakes, Cilantro Aioli on Asian Spoon
Mini Chicken Pot Pie's
Panang Shrimp, Sweet Chili Sauce
Scallop Wrapped in Bacon
Three Cheese & Chili Cilantro Tart

\$48.00 per Dozen

Cold Gourmand Canapés

Jumbo Shrimp Shooter, Grey Goose Vodka Cocktail
Sauce
Lobster Salad & Truffle Crème Fraiche, Tobico

\$52.00 per dozen

Hot Gourmand Hors Oeuvres

Cocoa Nut Breaded Mini Lobster Tails, Yoghurt Curry Dip
Mint Crusted Lamb Chops
Alberta Bison Tenderloin Brochette, Tangerine Glaze and
Black Pepper Crusted

\$52.00 per Dozen

COLD

Sliced Fresh Fruit Tray (25 guests) 	\$99.00
Raw Vegetable Tray with Sundried Tomato Aioli Dip (25 guests) 	\$45.00
Chilled Grilled Vegetables with Yogurt & Feta Dip (25 guests) 	\$48.00
Bruschetta by the Bowl with Toasted Focaccia Bread (25 pieces) 	\$60.00
Assorted Tray of Finger Sandwiches (30 pieces)	\$56.00
Antipasto Platter (25 guests) <i>Salami, Prosciutto, Coppa, Mortadella, Marinated Mushroom, Italian Pickles</i>	\$170.00
Deluxe Cheese Tray (25 guests) <i>Brie, Camembert, Gorgonzola, Chaumes, Boursin, etc. served with Crackers & Freshly Sliced Baguette</i>	\$175.00
Oyster on the Half Shell with Traditional Condiment <i>Ginger Soy Mignonette</i>	“Market Price”
Sliced Side of Atlantic Smoked Salmon, Condiments (per Side)	\$205.00
Chilled Jump Shrimp with Cocktail Sauce (150 pieces)	\$295.00
Large Baked Soft Pretzels with Selected Mustards	\$30.00 <i>per dozen</i>
Chips & Dips (serves 10 guests, based on 1hr. reception)	\$10.00 <i>per basket</i>
Basket of Pretzels (serves 10 guests, based on 1hr. reception)	\$8.00 <i>per basket</i>
Tortilla Chips with Salsa (serves 10 guests, based on 1 hr. reception)	\$12.50 <i>per basket</i>
Bowl of Mixed Nuts (serves 10 guests, based on 1hr. reception)	\$15.00 <i>per bowl</i>

HOT

Chili Con Carne with Condiments (serves 25 guests)	\$210.00
Five Bean Chili & Tofu with Condiments (serves 25 guests) 	\$190.00
Cheese Lover's Nachos (serves 10 guests) <i>extra cheese & three dips</i>	\$40.00 <i>per tray</i>
Buffalo Wings <i>Choice of: Honey Garlic, BBQ, Prairie Fire</i>	\$25.00 <i>per dozen</i>
Cracked Sea Salt & Pepper Dry Ribs (5oz. portion)	\$35.00 <i>per dozen</i>
Fajita: <i>Chicken, Beef, Sautéed Onions & Peppers, Flour Tortillas Sour Cream, Cheese, Shredded Lettuce, Salsa & Guacamole</i>	\$25.00 <i>per person</i>
Selected 12 inch Pizzas	
Pepperoni & Cheese	\$18.00 <i>each</i>
New Frontiers <i>BBQ Chicken, Roma Tomatoes, Garlic & Red Onions</i>	\$19.00 <i>each</i>
Veggie & Goat Cheese <i>Mushrooms, Green Peppers, Black Olives, Artichokes & Goat Cheese</i>	\$19.00 <i>each</i>

A TASTE OF THE WALLISER STUBE

AUTHENTICALLY SWISS RECEPTION

Mountain Guide Cheese Fondue
 French Baguette, Air Dried Meat & Traditional Condiments
 Imported & Canadian Cheese Board
 Assorted Deluxe Crackers
 Warm Artichoke & Goat Cheese Brulee
 Smoked Salmon Cheesecake
 Hazelnut Breaded Baked French Brie, Wild Berry Vinaigrette

\$40.00 per person

MOUNTAIN GUIDES CHEESE FONDUE RECEPTION

Black Truffle Cheese Fondue
 Traditional Cheese Fondue
 Herb and Tomato Cheese Fondue
 All Fondue's are served with Freshly Sliced Baguette, Vegetables & Condiments

\$35.00 per person

LATE NIGHT SNACK BUFFET FAVORITES

Bison Sliders, Roasted Garlic Aioli	\$65.00 per dozen
Gourmet Grilled Ham & Cheese Sandwiches	\$48.00 per dozen
French Fries Served in Demitasse, Truffle Aioli	\$45.00 per dozen
Tomato Soup Shooters	\$42.00 per dozen
Prosciutto – Soda Roll Sandwiches, Arucola Spread	\$65.00 per dozen
Homemade Chicken Fingers (<i>serves 10 guests</i>) <i>Honey Mustard Dip & Chili Sauce</i>	\$50.00
Asiago & Artichoke Dip (<i>serves 10 guests</i>) <i>Pita Chips</i>	\$45.00
Truffle Popcorn (<i>serves 10 guests</i>)	\$30.00

CANDLELIGHT DESSERT BUFFET

Minimum of 25 guest or a surcharge of 250.00\$ will apply

Chocolate Fondue, Banana Bread and Butter Cake, Fresh Fruit,
 Mini Crème Caramel, Marble Cheese Cake
 Pavlova, Sweet Passion Fruit Sushi, Chocolate Dipped Strawberries
 The Black Forest, Apple Tart, Fresh Fruit Tartlets, European Cookies
 Warm Toffee Pudding, Whiskey Sauce

\$26.00 per person

WELCOME TO LAKE LOUISE – STAND UP RECEPTION

A minimum of 75 Guests or a surcharge of \$250.00 will apply

Cold Creations Stationed

Beet Root Gravlax, Potato Blini, Cream Fraiche
Jumbo Prawns, Cocktail & Mary Rose Sauce
Smoked Trout Sushi, Soy Glace and Wasabi Aioli in Asian Spoons
Individual Vegetable Crudités, Chives & Chervil Sour Cream
Marinated Vegetable Brochettes, Yellow Pepper Aioli Drizzle
Individual Wild Mushroom & Truffle & Orzo Pasta Salad
Fennel & Squash Slaw Martinis, Pumpkin Seed Vinaigrette
Local Air dried Meat Specialties

Fresh-shucked Oysters, Soy & Ginger Mignonette

Hot Creations Stationed

Carved Alberta Beef Tenderloin, Garlic Baguette, Roasted Shallot Jus
Butternut Squash - Barley Risotto
Mini Bison Pot Pie's
Veal & Sweet Breads Bouyarski on Root Vegetable Roesti
Cedar Baked Pacific Sable Fish with Saffron Onion Marmalade
Crab Cakes, Lemon & Parsley Aioli
Fontina Cheese Croquettes, Ratatouille Dipping Sauce
Shrimp Spring Rolls, Yuzo Tamarind Dipping Sauce

Traditional Cheese Fondue
Gherkins and Pearl Onions,
Fresh Baguette & Pear Wedges

Cold Creations Passed

Mini Lobster Rice Paper Rolls, Curried Apple Cream
Duck Rilette on Polenta Crisps, Lingon Berry Compote
Oven dried Cherry Tomato & Tapenade on Focaccia

Hot Creations Passed

Mini Chicken Pot Pies

Sweets

Assorted Chocolate Truffles & Bon Bon's
Mini Vanilla Panna Cotta
Fruit Skewer with Chocolate Chili Dipping Sauce
Fresh Strawberries on Pistachio shortbread
Macaroons, Mini Grand Marnier Napoleons
Sweet Passion Fruit Sushi,
Quebec & Pecan Squares (mini)

\$86.00 per person

FIRE & ICE GALA RECEPTION & DINNER

A minimum of 75 Guests or a surcharge of \$250.00 will apply

Reception Food Offerings

Oyster Bar on Ice with Ice Carving
Traditional Condiments & Citrus Salsa

Brandy Flamed Jumbo Prawns Station, Chef attended

Air Dried Meat Tartar on Rye
Smoked Atlantic Salmon on French bread
Lake Trout & Cucumber Tartar
Toasted Pear with Walnut and Mascarpone on Rye Bread

Cold

Traditional Breads & Rolls from the Chateau Bakery
Selection of Finest Canadian & International Cheeses
Assortment of Fresh Lettuce, Chateau Made Dressing & Fig Balsamic Dressing
Marinated Wild Mushroom Salad
Celeriac Salad with Truffle Oil & Nuts
Asparagus wrapped in Prosciuttini Ham
Ice Wine Cured Salmon
Vegetable Crudités & Gourmet Dips

Hot

Carved Roasted Alberta Beef Tenderloin, Peppercorn Sauce
Roasted Rack of Lamb with Herb Crust, Shiraz scented Jus
Ratatouille Vegetable
Veal & Sweet Bread Buyarski, Oyster Mushroom Sauce
Marinated & Hot Smoked Planked Sable Fish
Orzo Pasta, Air dried Meats, Asparagus & Sundried Tomatoes, and Extra Virgin Olive Oil
Mussels and Scallop Ragout, Chorizo Sausage, Coriander and Chili
Smoked Duck & Chevre Profiteroles
Pickerel in Beer Batter, Dill-Remoulade
Agria Dauphinoise Potato
Wild Rice & Mushroom Crepes
Medley of Fresh Vegetables

Dessert

Chocolate Fondue, Banana Bread and Butter Cake, Fresh Fruit,
Crepes Foster with Bananas & Whipped Cream
French Pastries, Mini Crème Caramel, Marble Cheese Cake, Chocolate Peanut Butter Mousse Cake, Pavlova
Sweet Passion Fruit Sushi, The Black Forest, Apple Tart, Fresh Fruit Tartlets,
European Cookies & Fine Chocolate Bon Bons
Warm Toffee Pudding, Whiskey Sauce

Freshly brewed regular and decaffeinated coffee and Fairmont Signature Tea

\$115.00 per person. plus \$150.00 for carver

Additional charge of \$150.00 for each Chef required (one carver for every 75 people)

DENIM AND DIAMONDS

A minimum of 50 guests or a surcharge of \$250.00 will apply.

Homesteader Bread Table & Canadian Cheeses

Soup

Native Wild Mushroom Soup

Cold Food Station

Baskets of Seasonal Greens & Romaine Lettuce

Crispy Fresh Garden Vegetables and Cherry Tomatoes

Bacon Bits, Shredded Cheddar, Cottage Cheese

Buttermilk & Smoked Peppercorn Dressing, Apple Cider & Shallot Vinaigrette

Creamy Cole Slaw, Corn & Yam Salad, Cucumber & Cherry Tomato Salad

Yukon Potato & Smoked Salmon Salad

Selection of Indian Candy & Smoked Trout

Hot Food Station

Carved Prime Alberta Beef, Pan Jus

Citrus-Soy Glazed Salmon baked on Cedar Planks, Five Onion Marmalade

Crispy Fried Chicken

Beef Chili, Tortilla Chards & Condiments

Baked Potatoes, Sour Cream & Bacon Bits

Blackstrap Molasses Baked Beans

Southwestern Corn Fritters

Seasonal Vegetables & Corn on the Cob

Dessert

Marble Cheesecake Squares

Apple Pie, Cherry-Cheese Bars

Chilé 'Diablo' Chocolate Cake with Bush Berry Compote

Lemon Meringue Pie

Yukon Jack Whiskey-Toffee Pudding

Fresh Fruit Salad

Chocolate Fudge

Freshly Brewed Regular and Decaffeinated Coffee, Fairmont Signature Tea

\$79.00 per person

Additional charge of \$150.00 for each Chef required (one carver for every 75 people)

MARKET DINNER BUFFET

A minimum of 75 Guests or a surcharge of \$250.00 will apply.

Display of:

Traditional Breads & Rolls from the Chateau Bakery
Selection of Finest Canadian & Intentional Cheeses

Cold

Oyster Bar on Ice with Ice Carving
Traditional Condiments, Tequila Mignonette, Soy & Ginger Vinaigrette
Grilled Jumbo Prawns Cocktail
Grape and Almond Gazpacho Shooters
Beet Root & Ginger marinated Salmon on Potato Blini, Sour Cream and Chive
Organic Mixed Greens, Lavender-Chervil Dressing
Mini Caesar Salads (Individual)
Smoked Bacon wrapped Asparagus in Puff Pastry, Charred Tomato Jam
Fennel & Orange Salad, Truffle Oil and Manchego Cheese Curls
Asian Greens Salad
Marinated Wild Mushrooms with Tarragon
Celeriac Salad with Walnuts & Apples
Marinated Cherry Tomatoes and Bocconcini
Vegetable Crudités, Blue Cheese & Sriracha Chili Dip (individual)
Tika Cauliflower Salad
Spicy Chicken Salad Tostaditos

Hot Food

Carved Roasted Alberta Beef Strip Loin, Red Wine Jus
Roasted Rack of Lamb with Mustard Crust, Thyme Sauce
Ginger-Soy and Molasses Baked Halibut, Saffron-Onion Marmalade
Crab & Potato Cakes, Lemon & Parsley Aioli
Duck Confit-Orichette Pasta
Pancetta, Potato and Cheese Croquettes
Asparagus and Salsify Fritters, Truffle Aioli

Cheese Fondue

Fresh Baguette, Gherkin and Pearl Onions

Desserts

Chocolate Pear Log, Crème Caramel
Croquembrouche, Orange-Chocolate Fondue, Cassis Mousse Cake, Marble Cheese Cake Squares, Panna Cotta
on Short Bread Cookie, Saskatoon Berry Pie, Fresh Fruit Salad
Warm Croissant Pudding with Vanilla Custard

Freshly brewed regular and decaffeinated coffee, Fairmont Signature Tea

\$95.00 per person

Additional Charge of \$150.00 for each carver required (one carver for every 75 people)

ITALIAN BUFFET 

A minimum of 50 Guests or a surcharge of \$250.00 will apply.

Italian Bread Basket of Ciabatta, Focaccia, Sundried Tomato Baguettes and Rolls

Soup

Minestrone & Prosciutto Pesto

Salad

Antipasto

Traditional Caesar Salad

Tomato & Bread Salad with Onion, Basil

Cauliflower & Chick Pea Salad

Italian Rice Salad, Cucumber & Shaved Red Onion Salad

Marinated Mushrooms

Grilled Fennel, Radicchio & Endive, Artichokes, Bocconcini, Olives & Pickles

Zucchini, Eggplants, Peppers & Red Onion, Balsamic Reduction

Capicolli, Mortadella & Genoa Salami Platters

Calamari in Tomato Sauce,

Braised Marinated Mussels

Hot

Oregano Rubbed, Roasted Chicken

Roasted Pork Loin, Pancetta and Mushroom, Marsala Sauce

Meat Lasagna

Pepperonata Vegetables and Baked Tomatoes with Spinach

Roasted Baby Rosemary Potatoes

Baked Bell Peppers with Salted Cod & Bread Filling

Piquant Penne Pasta, Bell Peppers, Tomato Sauce & Italian Sausage

Gnocchi Pasta in Basil Cream Sauce, Artichokes, Sun dried Tomatoes & Spinach

Prosciutto & Spinach Pizza

Artichokes, Peppers, Sundried Tomato and Kalamata Olives Pizza

Desserts

Strawberry Panna Cotta

Cannoli, Pears in Spiced Wine

Tiramisu, Italian Cookies, Chocolate-Orange Tart

Frangelico Pavé

Raspberry Meringue Torta

Tuscan Rice Pudding

Freshly brewed regular and decaffeinated coffee, Fairmont Signature Tea

\$72.00 per person

Additional charge of \$150.00 for each Chef required (one carver for every 75 people)

GOURMAND BUFFET

A minimum of 50 Guests or a surcharge of \$250.00 will apply

Assorted Bread Basket

Soup

Chef's Homemade Soup of the Day

Salad

Mixed Spring Greens, Butter Lettuce, Frisee & Endives, Swiss Dressing, French Dressing & Vinaigrette

Celery & Apple Salad Waldorf, Bell Pepper and Feta Salad

Orichette Pasta & Seafood Salad, Potato Salad with Smoked Salmon

Baked Squash, Cilantro Pesto Drizzle

Wheat Berry Salad

Roma Tomatoes & Bocconcini, Virgin Olive Oil and Basil

Cold Platters

Smoked Duck Breast, Apple-Cranberry Relish

Sliced Sirloin of Beef with Horseradish Cream

Prawns on Ice with Cocktail Sauce and Celeriac Remoulade

Selection of International & Canadian Cheese

Fresh Fruit Platter

Orange and Black Pepper cured Salmon, Cream Fraiche

Smoked Salmon & Goat Cheese Roulades

Pate Maison en Croute, Cognac Pate, Rosehip and Green Pepper Sauce

Hot Dishes & Carvery

Roasted Prime Alberta Beef Sirloin, Red Wine & Shallot Sauce

Rack of Lamb, Mint Pesto Crust, Pan Jus

Grilled Chicken Breast, Black Trumpet Mushroom & Pink Peppercorn Sauce

Poached Salmon, Scallops & Rock Shrimp in Champagne-Chives Sauce

Agria Potato Dauphinoise, Golden Jewel Rice Pilaf with Leeks, Medley of Fresh Vegetables

Sweet Table

Chocolate Pear Log

Nougatine Cheesecake, Gateau Opera, Chocolate Raspberry Tart, Chocolate Silk Mousse,

Strawberry Gratineé, Passion Fruit Meringue Tart, Chocolate Royale Torte, Grand Marnier Napoleon, Apple

Cobbler with Vanilla Sauce

Freshly brewed regular and decaffeinated coffee and Fairmont Signature Tea

\$85.00 per person

Additional charge of \$150.00 for each carver required (one carver for every 75 people)

HEALTH CONSCIOUS DINNER BUFFET 

A minimum of 50 Guests or a surcharge of \$250.00 will apply

*This menu has been designed for guests who prefer low fat, low salt and low sugar consumption.
It has high fiber content and is balanced with healthy essential fatty acids.
The Chef is pleased to showcase Alberta Bison (Buffalo) on this menu which is leaner in fat
then chicken & lower in cholesterol then beef.*

Heart Smart Bread Basket
German Vollkorn Bread, Pumpernickel & Spelt Bread
Whole Wheat Mini Ciabattas

Soup

Cumin Scented Chick Pea Soup

Cold

Carrot & Goat Yogurt Panna Cotta, Passion Fruit-Ginger Mojo (Individual)
Mini Crudités, Blue Cheese Sriracha Dip
Toasted Pita Shards, Rosemary Hummus, White Bean Dip, Assorted Olives
California Sushi Rolls, Low Sodium Soya Sauce
Cucumber & Feta Shooters
Baskets of Organic Greens, Spinach Salad & Water Cress
Balsamic Vinaigrette, Cold Pressed Canola Oil, Apple Vinegar, Dill – Yogurt Dressing
Curried Carrot Salad with Raisins, Shredded Beet Salad, Onion Sprouts, Alf Alfa
Organic Potato & Leek Salad with Flax Seed Oil Dressing
Maple Glazed Root Vegetable Salad with Sundried Cherries & Toasted Pecans
Five Bean Salad, East Indian Spiced Cous Cous Salad
Oven dried Cherry Tomato & Fennel Salad

Hot

Alberta Bison Roast, Black Currant & Pepper Corn Reduction
Moroccan Spiced Lamb Skewers, Cilantro & Mint Dipping Sauce
Broiled Pacific Cod, Cilantro & Cashew Sauce, Charred Pineapple Salsa
Spanish Style Roasted Cornish Hen
Baked Olive Oil & Garlic Potato Wedges
Braised Kale, Lentils & Glace Organic Carrots
Cauliflower & Potato Cakes, Curried Tofunaise (Vegetarian)
Urad Dal – Brown Basmati Pilaf

Dessert

Fireweed Honey Panna Cotta, Strawberries on Pistachio Shortbread
Low Fat Chocolate Pudding, Oat Meal – Beery Cobbler
Fresh sliced Fruit, Acia Berry Yogurt Dip
Pecan & Dried Fruit Strudel, Hemp Seed – Chocolate Brownie

Freshly Brewed Regular and Decaffeinated Coffee, Fairmont Wellness Tea

\$89.00 per person

Additional charge of \$150.00 for each Chef required (one carver for every 75 people)

Enjoy freshly made dishes, while socializing with our culinary team.

Carved Beef Strip loin Station, Red Wine Sauce <i>Garlic Baguette (serves 25 guests)</i>	\$385.00
Carved Gammon Ham (serves 45 guests) <i>Freshly Baked Split Buns & Assorted Mustards</i>	\$400.00
Roasted Rack of Lamb Station with Dijon, Herb Crust (serves 25 guests)	\$360.00
Whiskey Planked Salmon, Onion Marmalade (per Side)	\$160.00
Wild Mushrooms Sautéed in Provençal Butter & Tomatoes (Seasonal)	\$15.00 <i>per person</i>
Shrimp & Scallop Flamed Brandy & Fine Herb Butter <i>(minimum 25 guests)</i>	\$19.00 <i>per person</i>
Egg Noodle Stir Fry Station including Vegetable, Chicken & Shrimp <i>(minimum 30 guests)</i>	\$18.00 <i>per person</i>

Additional charge of \$150.00 for each Chef required (one carver for every 75 people)

*All plated dinners are served with freshly baked rolls, breadsticks & flatbread with unsalted butter & Truffle Scented Butternut Squash Spread
Freshly brewed regular and decaffeinated coffee, Fairmont Signature Tea.*

The Fairmont Chateau Lake Louise is pleased to offer Premium a la carte offerings. Tableside choice entrees may be accommodated, maximum three choices for entrée and two choices for appetizer or dessert courses.

APPETIZERS

Cold Maple Marinated Roasted Duck Breast <i>Sliced over Butternut Squash & Black Trumpet Mushroom Salad with Parsley Mignonette</i>	\$18.00
Jumbo Shrimp Cocktail <i>Spicy Tomato Tequila Horseradish Sauce</i>	\$19.00
Smoked Salmon with Radicchio, Arugula & Capers  <i>Red Onion & Grilled Parsley Crostini</i>	\$18.00
East Coast Scallops Baked with Mushroom & Asparagus <i>Fine Herb Hollandaise Glaze</i>	\$20.00
Warm Rabbit Confit Tart <i>Rucola Greens, Pequinillo Pepper & Tarragon Emulsion</i>	\$19.00
Italian Antipasto Plate <i>Prosciutto Ham, Mortadella, Melon, Poached Shrimp, Marinated Mushrooms & Pickled Vegetables, Bocconcini Cheese</i>	\$17.00
Venison Carpaccio, Balsamic Reduction <i>Virgin Canola Oil, Tender Garden Seedling, Aged Cheddar Basket</i>	\$19.00
Lobster & Shrimp Martini with Avocado <i>Corn Relish & Micro Greens</i>	\$25.00
Crab Cakes, Grilled Prawns & Jalapeno Aioli <i>Roasted Shallot Sauce & Charred Corn Vinaigrette</i>	\$19.00
Beef Carpaccio & Tartar, Truffle Mustard, Quail Egg,  <i>Grilled Baguette & Micro Greens</i>	\$22.00
Curried Ahi Tuna Sashimi, Mango & Papaya Tartar, Green Tea Panna Cotta <i>Petite Asian Salad & Tamarind Vinaigrette</i>	\$23.00
Jumbo Prawn Cocktail, English Cucumber, Heart of Palm <i>Avocado & Chipotle Cocktail Sauce</i>	\$22.00
Roasted ½ Quail & Baby Rocket, Porcini Mushroom <i>Hazelnuts, Goat Cheese & Peanut Sauce</i>	\$27.00

Please add \$9.00 per person for choice of 2 appetizers

SOUPS

Roasted Tomato & Fennel Bisque, Basil Pesto 	\$9.50
White Bean Soup, Chorizo & Truffle Oil	\$10.50
Chilled Gazpacho Sous Port “Caviar” 	\$9.50
Clear Leek & Potato Soup with Chicken Dumplings	\$9.50
Roasted Banana Squash with Black Bean Salsa	\$9.50
Yukon Gold Potato Leek Soup with Italian Sausage & Scallions	\$9.50
Wild Mushroom Bisque, Baked en Croute	\$12.50
Coast to Coast Seafood Chowder	\$13.50
Double Beef Consommé, Fine Vegetables Won Tons 	\$11.25
Mussel Saffron Chowder with Ginger & Fennel	\$11.25
Lobster Bisque with Armagnac	\$14.50

Please add \$7.00 per person for choice of 2 soups

SALADS

Roma Tomatoes & Bocconcini, Toasted Pine Nuts  <i>White Balsamic – Basil Vinaigrette</i>	\$12.00
Organic Baby Lettuce & Mixed Seedlings  <i>Mushrooms & Manchego Cheese, Ale with Truffle Vinaigrette</i>	\$11.00
Traditional Caesar Salad	\$12.50
Butter Leaf Lettuce Mimosa <i>Crisp Tyroler Bacon & Croutons with Buttermilk & Dill Dressing</i>	\$12.00

Please add \$9.00 per person for choice of 2 salads

MAIN COURSES

Grilled Beef Tenderloin, Chive Herb Mashed Sweet Potato <i>Blueberry Gastrique, Rosemary Butter</i>	\$46.00
Black Truffled Dusted Venison Loin <i>Rosemary Brioche Dressing, Red Currant & Cabernet Reduction Sauce</i>	\$54.00
Grilled Organic New York Steak <i>Flamed Brandy & Green Peppercorn Sauce</i>	\$48.00
Grilled Bison Rib Eye <i>Toasted "Barlotto", Wild Blueberry Sauce</i>	\$52.00
Roasted Rack of Lamb with Pecan, Marjoram & Mustard <i>Crust, Boulanger Potatoes & Rosemary Jus</i>	\$45.00
Fennel Crusted Atlantic Grouper & Braised Fennel  <i>Tomato & Kalamata Olive Nage, Wilted Greens & Olive Oil Potato Confit</i>	\$40.00
Poached Fillet of Salmon, Fresh Wilted Spinach <i>Citrus Hollandaise Sauce</i>	\$40.00
Roasted Turkey Breast & Dark Meat with Gravy <i>Buttermilk Mashed Potatoes, Cornbread & Sage Stuffing</i>	\$39.00
Alpine Chicken Cordon Bleu <i>Roasted Potatoes & Medley of Fresh Vegetables</i>	\$38.00
Roasted Pork Tenderloin Medallions <i>Braised Red Cabbage & Wild Mushroom Sauce</i>	\$38.00
Roasted Veal Loin, Wild Mushroom Sauce <i>Tarragon Vegetable Strudel & Butter Mashed Potatoes</i>	\$43.00
Vegan Mushroom & Spinach Butternut "Cannelloni"  <i>Cauliflower & Potato Cake, Smoked Tomato Sauce</i>	\$36.00
Quinoa Grain & Vegetables Purse on Seared Sweet Potato Coins  <i>Tagine Sauce, Wilted Green, Prune & Pecan Chutney</i>	\$36.00
Grilled Veal Tenderloin, Black Trompette Rub, Gnocchi Romano Semolina <i>Amaroni Shallot Jus</i>	\$45.00
Roasted Chicken Supreme, Herb Boursin, Wild Mushroom and Brioche Stuffing <i>Leek Potato Pavé Pan Jus</i>	\$41.00
Pan Seared Breast of Guiney Hen, Orange Buckwheat Honey and Rosemary Glaze <i>Barley - Corn Risotto</i>	\$43.00

Please add \$18.00 per person for choice of two main courses

COMBINATION ENTRÉE'S

Classic Beef, Veal & Pork Tenderloin Trio <i>Béarnaise Sauce – Wild Mushroom Sauce, Green Pepper Corn Sauce</i> <i>Dauphinoise Potatoes & Market Fresh Vegetables</i>	\$46.00
Soy & Ginger Marinated Atlantic Salmon & Roasted Beef Tenderloin <i>Chef's choice of starch & Fresh Seasonal Market Vegetables</i>	\$54.00
Roasted Veal Tenderloin Medallion & Cornish Hen <i>Chef's choice of Starch & Fresh Seasonal Market Vegetables</i>	\$46.00
4oz. Atlantic Lobster Tail & 4oz. Filet Mignon <i>Cognac Sauce, Italian Parsley Lemon Butter Sauce</i>	\$55.00

DESSERT

Gluten Free Flourless Orange & Chocolate Cake <i>Caramel Ice Cream</i>	\$12.00
Traditional Apple Strudel <i>Sour Cherry Sauce</i>	\$12.00
Tiramisu with Italian Mascarpone <i>Frangelico Chocolate Sauce, Hazelnut Gelato</i>	\$12.00
Chocolate Pecan Pie <i>Maple Scotch Sauce</i>	\$12.00
New York Style Vanilla Bean Cheese Cake <i>Berry Sauce & Lemon Sorbet</i>	\$12.00
Leeche & Coconut Dome <i>Citrus Sauce & Mango Sorbet</i>	\$12.00
Cherry & Vanilla Pistachio Cassata <i>Chocolate Sauce & Biscotti</i>	\$12.00
Chocolate Mocha Tart <i>Espresso Ice Cream</i>	\$12.00
Lemongrass Parfait <i>Pineapple Salsa</i>	\$12.00
Passion Fruit Cream Caramel <i>Sugar Cone with Whipped Cream</i>	\$12.00
Dried Cranberry Apricot & Walnut Filo Strudel <i>Balsamic - Maple Reduction</i>	\$14.00
Grand Marnier Marinated Strawberries <i>Whipped Cream, Maple Leaf Basket & Lemon Custard Sauce</i>	\$14.00

Please add \$7.00 per person for choice of two desserts

*All plated dinners of distinction are served with freshly baked rolls, breadsticks & flatbread
With unsalted Butter and Truffle Scented Butternut Squash Spread*

*Our culinary team has created the following special dinners for your consideration. All Plated Dinners of Distinction include two
commemorative Heritage printed menus per table.
Your Conference Services Manager will be pleased to assist you with upgraded menus.*

THE LARCH

Appetizer

Seared Sea Scallop, Lolo Rosa Lettuce, Oranges & Green Asparagus
Tarragon Dressing

Entrée

Roasted Chicken Breast, Turnip & Foie Gras Stuffing, Pan Jus
Potato & Leek Gratin & Medley of Fresh Vegetables

Dessert

Okanagan Pear Flan, Brandy Pecan Ice Cream Nougatine

Freshly Brewed Regular and Decaffeinated Coffee, Fairmont Signature Tea

\$72.00 per person

Add a soup course

Beef Consommé, Tio Pepe Sherry
Cheddar Cheese Straw

\$7.50 per person

THE LODGEPOLE

Salad

Baby Spinach Salad & Roasted Pears, Goji Berries
Truffle Goat Cheese Dressing

Entrée

Oven Broiled Sable Fish
*Brandade & Braised Salsify, Chanterelle Mushroom
Lemon & Hazelnut Beurre Blanc*

Dessert

Lime Glacé, Crisp Meringue, Spice Infused Passion Fruit Sauce

Freshly Brewed Regular and Decaffeinated Coffee, Fairmont Signature Tea

\$78.00 per person

Add a warm appetizer course:

Oxtail Fondue Cannelloni
Butternut Squash Mousse & Wilted Swiss Chard

\$7.50 per person

WILD WEST

Appetizer

Marinated Arctic Char and Mascarpone Crab Salad
Shaved Fennel, Zucchini & Lemon Relish

Entrée

Roasted Veal Strip Loin, Port Wine Sauce
Sautéed Wild Mushrooms, Barley & Risotto, Medley of Fresh Vegetables

Dessert

Devil's Food Cake, Caramel Brulé, Raspberry Coulis

Freshly Brewed Regular and Decaffeinated Coffee, Fairmont Signature Tea

\$82.00 per person

Add a soup course:

Wild Mushroom Cappuccino
Tarragon Foam

\$7.50 per person

TRAVEL WITH THE TRAIL RIDER

Appetizer

Seafood Teaser
Seared Jumbo Sea Scallop, Kaffir Lime Dusted Ahi Tuna & Atlantic Smoked Salmon, Organic Quinoa Salad,
Chili Aioli

Entrée

Roast Alberta Prime Rib of Beef, Pan Jus, Horseradish
Yorkshire Pudding, Buttermilk Mashed Potatoes & Medley of Fresh Vegetables

Dessert

Okanagan Peach Crisp, Maple Cream

Freshly Brewed Regular and Decaffeinated Coffee, Fairmont Signature Tea

\$75.00 per person

Add a soup course:

Light Carrot Veloute, Chive Cream

\$7.50 per person

LAKE AGNES



Soup

Pear & Cauliflower Veloute, Blue Cheese Cream

Entrée

Mustard Seed Crusted Baked Fillet of Salmon

Pinot Gris Lemon Beurre Blanc with Fennel & Potato Cake, Fondue Tomatoes

Dessert

Flourless Orange & Chocolate Cake

Fresh Fruit Terrine, Citrus Sorbet

Freshly Brewed Regular and Decaffeinated Coffee, Fairmont Signature Tea

\$72.00 per person

Add a salad course:

Mushroom & Goat Cheese Baklava

Baby Greens with Kalamata Olive Mignonette

\$9.95 per person

CANADIANA DINNER

Salad

Marinated & Grilled Jumbo Shrimp

Pink Grapefruit and Palm Heart Salad, Cilantro Vinaigrette

Entrée

Roasted Beef Tenderloin, Roasted Shallot Confit

Cabernet Sauvignon Sauce, Seared Truffle & Pecorino Gnocchi Romaine, Medley of Fresh Vegetables

Dessert

Saskatoon Berry Crumble, Compote and Fresh Cream

Freshly Brewed Regular and Decaffeinated Coffee, Fairmont Signature Tea

\$80.00 per person

Add a soup course:

Cream of Ratatouille, Goat Cheese & Chive Cream

\$7.50 per person

ORGANICALLY GROWN



The Fairmont Chateau Lake Louise is committed to using, wherever possible, sustainable, locally sourced and organically grown products. This dinner menu has been created to support this focus.

Soup

Organic Red Quinoa Roulade, Golden Beet Carpaccio
Avocado Oil Mignonette

Entrée

6 oz. Grilled Organic Beef Tenderloin
Bonterra Organic Red Wine Sauce with Fingerling Potatoes, Parsnip, Swiss Chard & King Oyster Mushroom

Dessert

French Style Okanagan Apple Tart, Vanilla Bean Ice Cream
Caramel Sauce

Freshly Brewed Regular and Decaffeinated Coffee, Regular and Fairmont Signature Tea

\$88.00 per person

Add a fourth course:

Wild Boar Ragout with Pine Nuts
Leek Tartlet

\$15.00 per person

SPIRIT OF THE HARVEST DINNER

Appetizer

Organic Soft Boiled Egg
Chilled Green Asparagus, Mache & Frisee Lettuce with Multi Grain Croutons, Pine Nut & Truffle Emulsion

Entrée

Mushroom Duxelle filled & Bacon Wrapped Venison Loin
Goat Cheese Douphinoise Potatoes, Medley of Fresh Vegetables

Dessert

Textures of Chocolate
Five variations of Chocolate

Freshly Brewed Regular and Decaffeinated Coffee, Regular and Fairmont Signature Tea

\$90.00 per person

Add a soup course:

Bergamot Infused Chicken Broth
Chickpea Dumplings & Fresh Tomatoes

\$9.95 per person

THE HEALTHY CHOICE LOW CALORIE DINNER



This menu was created with 1000 Calories in mind per meal

Soup

Thai inspired Corn & Fennel Soup

Appetizer

Seared Scallop Carpaccio

Chilled Green & White Asparagus with Orange & Tamarind Emulsion

Entree

Roasted Bison Rib Eye Tender

Grilled Mushroom Caponata with Wheat Berry Ruble, Braised Cipolin Onion & Rappini

Dessert

Cane Sugar & Cinnamon Poached Pears

Hazelnut Cookie, Chocolate Sorbet

Freshly Brewed Regular and Decaffeinated Coffee, Fairmont Wellness Tea

\$ 95.00 per person

PRINCESS LOUISE CHOICE DINNER

This menu is designed for our Guests who prefer to have a choice at the dinner table.

Soup

Butternut & Apple Bisque

Calvados Gastrique

Appetizer

Steel Head Trout Tartar & Scallop Carpaccio

Pequillo Pepper & Tarragon Emulsion

Or

Thinly sliced Prosciutto with Grilled Asparagus Salad

Arugula Greens & Pecorino Shavings

Entrée

Roasted Alberta Beef Tenderloin Roasted Shallot Confit

Cabernet Sauvignon Sauce with Seared Truffle & Pecorino Gnocchi Romaine, Medley of Fresh Vegetables

Or

Roasted Corn fed Chicken Breast, Buckwheat Honey & Rosemary Glaze

Barley - Corn Risotto

Or

Mustard Crusted Pan Seared Fillet of Salmon

Pinot Gris Lemon Beurre Blanc, Fennel & Potato Cake, Fondue Tomatoes

Desserts

Salted Caramel Chocolate Tart with Raspberry Reduction

Or

White Peach, Ginger & Ice Wine Parfait

Freshly Brewed Regular and Decaffeinated Coffee, Fairmont Signature Tea

\$105.00 per person

THE CROWN SERVICE CHOICE DINNER

Soup

Porcini Mushroom Bisque
Port Wine Gastrigue

Appetizer

Tian of Beet cured Arctic Char & Mascarpone Crab Salad
Tumble Weed Green, Zucchini Lemon Relish
Or

Venison & Root Vegetable Mosaic
Rosehip & English Mustard Sauce

Palette Cleanser in Leaf Ice Plate

Yuzo & Champagne Sherbet

Entrée

Roasted Beef Tenderloin & Seared Foie Gras
Truffle Potato Daubinoise, Cabernet Franc Sauce
Or

Roasted Breast of Guiney Hen, Brioche-Prune Dressing
Natural Jus, Potato Gratin, Roasted Chipollini Onion
Or

Herb Crusted Baked Halibut Fillet
Carrot & Potato Mousseline, Lemon & Hazelnut Beurre Blanc

Desserts

Quince Cheese Cake & White Chocolate Mousse
Cranberry Sauce, Almond Chip
Or

Caramelized Banana Tart
Star Anise Glace, Banana Fritter & Nutella Gelato

Freshly Brewed Regular and Decaffeinated Coffee, Fairmont Signature Tea

\$140.00 per person

INDIVIDUAL BOXED BREAKFAST

Fresh Fruit
Juice Box
Sliced Bagel with Cream Cheese Spread
Fresh Baked Danish, Pastry, or Muffin

\$15.00

FULL BOXED BREAKFAST

Fresh Fruit Salad
Juice Box
Sliced Bagel, Smoked Salmon with Cream Cheese
Hard Boiled Egg
Home Made Granola
Fresh Baked Danish, Pasty, or Muffin
Individual Low Fat Yogurt
Cheddar Cheese

\$25.00

ROCKY MOUNTAIN LUNCH

Potato Chips
Coleslaw Salad, Mustard Seed Vinaigrette
Cheddar Cheese & Crackers

Choice of 1 of the following:

Roast Beef with Horseradish Mayo Sandwich
Black Forest Ham & Swiss Cheese Sandwich
Vegetarian Sandwich

Apple
Brownie
Bottle of Water (355mL)

\$20.00

ALPINE LUNCH

Landjager Sausage
Cheese & Crackers
Potato & Leek Salad

Choice of 1 of the following:

Roast Beef with Horseradish Mayo Sandwich
Black Forest Ham & Swiss Cheese Sandwich
Vegetarian Sandwich
Smoked Salmon Sandwich

Fruit Salad
Chocolate Bar
Bottle of Water (355mL)
Apple Juice

\$27.00

HOST BAR

Recommended for groups when the host is paying for all liquor consumption, plus 18% gratuity charge & applicable taxes.

Note: A bartender charge of \$25.00 per hour (minimum of three hours) will be applied if sales are less than \$250.00 per hour. Includes liquor, beer, wine, soft drinks, & juice

CASH BAR

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

Note: A bartender and cashier charge of \$25.00 per hour (minimum of three hours) will be applied if sales are less than \$250.00 per hour. Includes liquor, beer, wine, liqueurs, port, cognacs, soft drinks, & juice

DRY BAR

Recommended when guests are hosting a reception in their suite. A charge of \$3.00 per person includes appropriate glassware, cocktail napkins, ice & garnishes. Each additional refresh is charged \$2.00 per person. A minimum charge of \$50.00 applies. Any reception on the guest floors must be closed by 11:00pm

PRICING

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

ALCOHOL SERVICE POLICY

It is the policy of The Fairmont Chateau Lake Louise to serve alcoholic beverages in a reasonable and professional manner at all times. The Fairmont Chateau Lake Louise 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 Chateau Lake Louise are 11:00am to 12:00am Monday through Sunday, and holidays. Under no circumstances are guests allowed to leave the function space with a drink. The hotel corridors are not licensed by the Alberta Gaming & Liquor Commission.

CORKAGE

No homemade wine. Group corkage charge of \$35.00 per bottle. Special event liquor license may be required in accordance with associated regulations. Please speak with your Conferences Services Manager for more details.

BAR PRICES

	HOST	CASH
PREMIUM BAR (1oz. / 28.4ml) Scotch/Rye/Vodka/Gin/Light Rum/Dark Rum	\$6.50	\$8.00
DELUXE BAR (1oz / 28.4ml) Scotch/Rye/Vodka/Gin/Light Rum/Dark Rum	\$7.50	\$9.00
BEER / COOLERS / CIDERS		
Non-alcoholic (per bottle)	\$5.50	\$6.50
Domestic Beer (per bottle)	\$6.25	\$7.25
Imported Beer (per bottle)	\$7.25	\$8.00
Coolers & Ciders (per bottle)	\$7.25	\$8.00
WINE – House Wine		
	\$9.00	\$10.50
LIQUORS / BRANDIES (1oz / 28.4ml) Kahlua, Bailey’s Irish Cream, Sambuca, Bar Brandy		
	\$8.00	\$9.50
COGNACS, GRAND MARNIER, DRAUMBUIE (1oz / 28.4ml)		
	\$9.00	\$10.50
PORT (2oz Taylors Late Bottled Vintage)	\$9.50	\$11.00
STILL & SPARKLING MINERAL WATER (per glass)	\$5.00	\$6.00
SOFT DRINKS & JUICE (per glass)	\$4.50	\$5.50
PUNCHES		
Fruit Punch (non-alcoholic – 25 servings per gallon / 4.5 litres)	\$75.00	
Liquor Punch (25 servings per gallon)	\$140.00	
Champagne Punch (20 servings per gallon)	\$140.00	
Gluehwein (20 servings per gallon)	\$95.00	
Rum & Eggnog (25 servings per gallon)	\$140.00	
Eggnog (non-alcoholics) (25 servings per gallon)	\$75.00	

***NOTE: Cash bar prices are inclusive of gratuities & taxes**

CHAMPAGNE/SPARKLING WINES

Nino Franco Rustico Prosecco – Italy	\$67.00
Vineland Estates Brut - Canada	\$72.00
Moët & Chandon Brute Imperial – Champagne, France	\$130.00

WHITE WINES

Angove Butterful Ridge Chardonnay	\$48.00
Dona Paula Chardonnay	\$48.00
Sonora Dessert Ranch Sauvignon Blanc	\$50.00
Caldora Pinot Grigio	\$52.00
Campogrande Orvieto Classico DOC	\$60.00
Mission Hill Chardonnay	\$65.00
Feudi di San Gregorio Falanghina	\$65.00
Alias Chardonnay	\$65.00
Forefather's Sauvignon Blanc	\$65.00
Vineland Estates Semi Dry Riesling	\$65.00
Cline Cellars Pinot Grigio	\$65.00
Blasted Church Hatfield's Fuse	\$70.00
Pascal Jolivet Sauvignon Blanc	\$70.00
Bourgogne Chardonnay	\$75.00
Montes Alpha Chardonnay	\$80.00

RED WINES

Angoves Butterfly Ridge Shiraz Cabernet	\$48.00
Dona Paula Syrah	\$48.00
Sonora Dessert Ranch Merlot	\$50.00
Toscolo Chianti	\$52.00
Casa Viva Pinot Noir	\$60.00
Alpha Zeta Valpolicella	\$60.00
Vineland Estates Cabernet Franc	\$65.00
Mission Hill Cabernet Merlot	\$65.00
Henry Lagarde Reserve Malbec	\$65.00
Santa Cristina Chianti Superiore DOCG	\$60.00
Alias Cabernet Sauvignon	\$65.00
Mark West Pinot Noir	\$70.00
Bourgogne Pinot Noir	\$75.00
La Ferme du Mont Cotes du Rhone	\$75.00
Cannonball Cabernet Sauvignon	\$80.00

SOMMELIER OFFERING

With the ever-increasing wine savvy world, The Fairmont Chateau Lake Louise would like to offer you the services of our certified Sommeliers.

From wine pairings, wine educational seminars and a full service Sommelier dining experience, we can tailor their wine expertise to you program.

Wine Tasting Seminars: from \$45.00 per person (minimum 10 persons) depending on varieties and group size.

Wine Pairing Dinner with Sommelier Services and Commentary: \$350.00

FAIRMONT MIXOLOGY EXPERIENCE

The *Fairmont Artistic Mixology Experience* has resurrected the cocktail classics, added a modern twist, and unveiled them on the shores of Lake Louise.

Now you and your guests can learn how to bring the Liquid Kitchen to life at home.

The Fairmont Artistic Mixology Experience is hosted by our in-house Mixologists, featuring a look into the concept of 'Liquid Kitchen Cocktails'.

Explore the history of the American Cocktail, discover the key ingredients to creating extra-ordinarily balanced flavours using the tools of a Professional Mixologist.

This program is inspired by both bar and kitchen, devoted to freshness, measured with precision, and shaken with style.

Seminar Features:

Mixologist Facilitation

F.A.M.E. - the concept of Liquid Kitchen Mixology

A Brief History of the American Cocktail

Bar Tools and Secret Ingredients

Learn how to make 2 FAME cocktails (interactive)

Take home F.A.M.E. 'How to at Home' including tip, tools and recipes

\$40 per person, minimum 15 participants

Miscellaneous Function Set up / Equipment Rental

Meeting Room

Leather Executive Chairs	\$15.00 each
Staging (4'X8')	\$50.00 per piece/ per day
Podium	Complimentary
Dance Floor	\$500.00
Upright Piano + Tuning	\$750.00

Meals/ Bars

Cake Cutting Fee	\$4.50 per person
Printed Heritage Cards	\$3.00 each (over & above standard two per table)
Extra Function Staff Labour	\$25.00 per hr minimum 3 hrs per staff member
Bartender Labour (bar sales under \$250.00)	\$25.00 per hr minimum 3 hrs per bartender
Corkage	\$35.00 per bottle plus 18% gratuity & 5% GST

Centerpieces / Table Decor

Metal Hikers & Wildlife	Complimentary
1 Prong Candelabar	\$5.00
3 Prong Candelabra	\$20.00
5 Prong Candelabra	\$30.00
Full Silver Service	\$15.00 per person

Outdoor Functions

Wood Fire Pit	\$50.00
Webber Flame (propane)	\$175.00 per day

Miscellaneous Service Charges

Security Staff	\$35.00 per hour / minimum 3 hrs per guard
Material Handling	\$5.00 in and \$5.00 per box (Max 30lbs)
Telephones	House phone (local only) \$75.00 per line Direct Dial Phone (DID) \$175.00 plus long distance charges

Power Requirement

Power Drop (Up to 50 Amps)	\$300.00
Power Drop (Up to 100 Amps)	\$700.00
Power Drop (Up to 200 Amps)	\$750.00

Guestroom Deliveries

Per Room Charges (plus 5% GST)

Non Food & Beverage Items

- Personalized letter (departure notice) Slipped under the door \$2.00
- Small non-personalized gift item; placed inside room \$4.00
- Personalized gift item; placed inside room, one item per room \$4.00
- Large items or multiple gift items & letters requiring extra set up time in room \$6.00

Food & Beverage Items

- Personalized or Non Personalized gift item; placed inside room, one item per room \$4.00

Newspaper Deliveries

Canadian papers

- Globe and Mail (hotel standard) Complimentary

US Papers (one {1} day behind due to location)

- Wall Street Journal \$8.00 each

USA Today (Tuesday-Saturday) \$8.00 each

SOCAN: Society of Composers, Authors, and Music Publishers of Canada is Canada's national performing rights society. Its role is to license the public performance of music in return for performing rights fees. These fees are then distributed and paid as a royalty to composers, lyricists, songwriters and musical publishers based on the performances of their musical works in Canada. It is the responsibility of The Fairmont Chateau Lake Louise to collect these fees on behalf of SOCAN for groups having functions with music in the hotel.

SOCAN fee charges shall apply to each function with music as per the following tariff No. 8 schedule

Functions WITHOUT dancing		Functions WITH dancing	
1 – 100 guests	\$ 20.56	1 – 100 guests	\$ 41.13
101 – 300 guests	\$ 29.56	101 – 300 guests	\$ 59.17
301 – 500 guests	\$ 61.69	301 – 500 guests	\$ 123.38
Over 500 guests	\$ 87.40	Over 500 guests	\$ 174.79

SOCAN fees are subject to GST