

FAIRMONT BANFF SPRINGS

In Room Amenity Menu
2023

Contact Us Today!

Email | BSH.RoomServiceCashiers@Fairmont.com
Phone | 403 762 1704

WE HAVE GREAT TASTE





It is our distinct pleasure to welcome you to the Fairmont Banff Springs. For more than 125 years, our grand hotel has stood as a landmark symbol of the Rocky Mountains' rich tradition of culture, history, elegance and hospitality.

In our kitchens, our Culinary Team takes great strides to source and explore the unique Canadian landscape to give you, our guests, a truly authentic Western Canadian experience. We bring you the freshest ingredients from local farmers, purveyors and artisans who take great pride in providing the best that land and sea have to offer.

At the Fairmont Banff Springs we purchase more than 75 percent of our products from Alberta and other Canadian provinces. We proudly serve locally grown meat, including Alberta AAA beef and organic poultry. Furthermore, our fish and seafood are sustainably sourced through our partnership with Ocean Wise, the Vancouver Aquarium's conservation program.

Our commitment at Fairmont Hotels & Resorts is to your health and well-being, and with that in mind we include organic ingredients whenever possible and ensure that all of our creations are trans-fat free.

Our urban cultivators and our outdoor greenhouse have given us an opportunity to grow our own herbs to supply the entire hotel.

This menu was designed to surprise and delight, whether you are celebrating a special occasion or simply want a healthy start to your Rocky Mountain adventures! We recognize that not all of our guests may find what they are looking for. If this is the case, please contact the In-Room Dining team and we shall do our best to satisfy your requests.

Sincerely,

Atticus Garant
EXECUTIVE CHEF



SEND A LITTLE (OR BIG) SOMETHING BECAUSE

It is important to say "I love you".

A "thank you" & something sweet can go a long way.

"A party without cake is just a meeting!" (at least that's what Julia Child told us...)

Whether you are staying here yourself or want to surprise someone who is, there is something special for every occasion!

To place your special amenity order, we require a minimum of 24 hours notice.

Prices are subject to a \$6 delivery charge, 20% service charge and 5% GST. Menu items may vary from those pictured.



LOCAL CELEBRITIES

three chocolate cake pops with dark chocolate shell and elk antlers,
bear paw with cookie base, dark chocolate and cashew claws

\$26 *contains gluten, eggs, dairy*

pre-order required



BEAR PAWS

three chocolate cookie bear paws with
dark chocolate shell and cashew claws

\$28 *contains gluten, nuts*
pre-order required



BIRTHDAY CAKE

chocolate fudge cake,
chocolate ganache

\$28 *contains gluten, eggs, dairy*
pre-order required

**vegan & gluten free available upon request*

SEND SOMETHING CUSTOMIZED!
JUST LET US KNOW!

ANNIVERSARY CAKE

chocolate fudge cake,
chocolate ganache

\$28 *contains gluten, eggs, dairy*
pre-order required

**vegan & gluten free available upon request*





UNICORN CAKE POPS

birthday cake with rainbow sprinkles, vanilla butter cream wrapped in fondant

\$27 *contains gluten, eggs, dairy*

**must be ordered 72 hours in advance*



CHOCOLATE PINATA

chocolate sphere filled with
gummy worms, sour patch kids, swedish
fish, rice krispy treats, smarties, twizzlers

\$75 *contains dairy*

**not available for large groups*

**must be ordered 72 hours in advance*



CHEESE TASTING

small farm Canadian cheeses, house made fruit chutney,
grilled French baguette, grapes, local honey comb

\$48 *contains gluten, nuts, dairy*
pre-order required

**gluten free available upon request*



CHEESE & CHARCUTERIE

house smoked and cured meats, small farm Canadian cheeses, seasonal pickles, grainy mustard, fruit chutney, grilled French baguette, local honey comb

\$51 *contains gluten*
pre-order required

*gluten free available upon request



CHOCOLATE CHIP COOKIES

three signature chocolate chip cookies
with a cookie in jar and recipe to make
more at home

\$32 *contains gluten, eggs, dairy*
pre-order required



FROM THE ORCHARD

bushel basket of the seasons finest fruit & eska sparkling water
ex: peaches, mandarins, figs, strawberries, plums, grapes

\$30 *pre-order required*





FRUIT BASKET

varying seasonal and local fruits

\$40 *contains gluten, nuts*
pre-order required

SNACK ATTACK!

house made local game jerky, ketchup kettle potato chips,
salt roasted marcona almonds, choice of bottle beverage (local craft beer, cider, vodka soda)

\$50 *contains gluten, nuts, soy*
pre-order required



COCKTAIL SETS

pre-order required

MOUNTAIN SERIES 65

ready to serve craft cocktails

wildflower, iconic peak, emerald glow

3 x 120ml cocktails



CASTLE SERIES 65

ready to serve craft cocktails

old-fashioned, maple shaft, wildflower

3 x 120ml cocktails



SPIRIT SETS

pre-order required

IT'S THE VODKA TALKING 118

1 750ML WILD LIFE VODKA
6 FEVER TREE TONIC
6 FEVER TREE SODA
LEMONS & LIMES

LET THE EVENING BE GIN 125

1 750ML RUNDLE BAR GIN
6 FEVER TREE TONIC
6 FEVER TREE SODA
LEMONS & LIMES

SUNDAY EVERYDAY 85

1 750ML CANELLA PROSECCO
ORANGE JUICE, GRAPEFRUIT &
CRANBERRY JUICE
FRESH BERRIES & CITRUS

WINE, BEER & NON - ALCOHOLIC

pre-order required

HALF BOTTLES

375 ML

Prosecco, LaMarca
Veneto, Italy

32

Moët & Chandon
Champagne, France

85

Santa Margherita
Pinot Grigio, Italy

39

Riesling, Dr. Loosen
Mose, Germany

35

Penfolds Koonunga Hill
Shiraz Cabernet, Australia

35

Cabernet Sauvignon
Errazuriz "Max Reserva"
Aconcagua Valley, Chile

38

Rosé, Gerard Bertrand Côte des Roses
Languedoc-Roussillon, France

41

BUBBLES

BTL

Prosecco, Canella Brut
Veneto, Italy

68

Mission Hill Reserve Brut
British Columbia, Canada

90

Varichon & Clerc, Blanc de Blancs
Loire, France

72

Moët & Chandon
Champagne, France

159

Dom Perignon
Champagne, France

475

Veuve Cliquot Brut
Champagne, France

185

Veuve Cliquot Demi-Sec
Champagne, France

185

Veuve Cliquot Rosé
Champagne, France

183

WHITE

BTL

Pinot Gris, Blasted Church
British Columbia, Canada

89

Gewurztraminer Meyer Family
British Columbia, Canada

68

Pinot Grigio, Colterenzio Lumo
Northern Italy, Italy

77

Sauvignon Blanc, Mount Riley
Marlborough, New Zealand

68

Chardonnay, Burrowing Owl
British Columbia, Canada

95

Chardonnay,
Joseph Drouhin Mâcon Villages
Burgundy, France

68

RED

BTL

Pinot Noir, Louis Latour
Burgundy, France

117

Blasted Church Syrah
British Columbia, Canada

84

Duckhorn Decoy Merlot
Napa Valley, USA

116

Stag's Leap, Cabernet Sauvignon
Napa Valley, USA

159

Chianti Castelveccchi
Toscana, Italy

77

ROSÉ

BTL

Mission Hill
British Columbia, Canada

68

La Linda Rosé de Malbec
Mendoza, Argentina

63

NON-ALCOHOLIC

BTL

Loxton Sparkling Brut
Australia

35

Martinellis Sparkling Apple
USA

30

Ariel Chardonnay
California, USA

45

Ariel Cabernet Sauvignon
California, USA

45

LOCAL BEER

473ML

Evolution IPA
Grizzly Paw Brewery, Canmore AB

11

Three Sisters Pale Ale
Grizzly Paw Brewery, Canmore AB

11

GRIZZLY PAW SODA

341ML

Orange Cream Soda, Rootbeer
Black Cherry, Cream Soda
Grizzly Paw Brewery, Canmore, AB

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