

Fairmont

BANFF SPRINGS

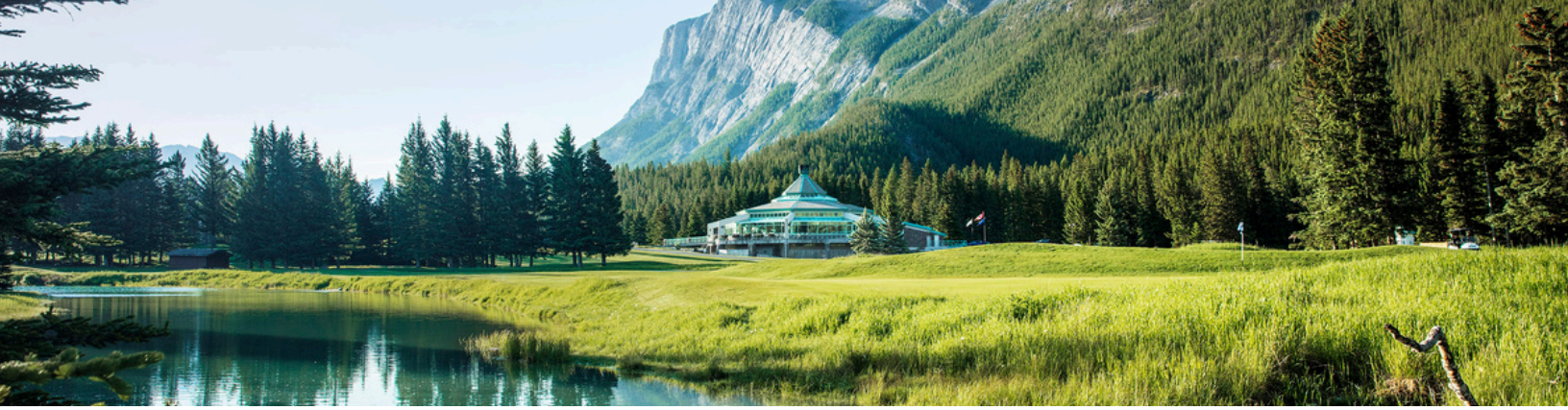


STANLEY'S CLUBHOUSE EVENTS MENU 2025

The background image is a composite of three scenes. The top left shows a resort building with large windows and a balcony. The bottom left shows an outdoor patio with wooden chairs and a table. The right side shows a steep, rocky mountain with a forest of evergreen trees.

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FINE PRINT

PRICING

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

SURCHARGES

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

AUDIO VISUAL

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

MUSIC

All music must finish by 12:00am.

BAR SERVICE

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

BOXES/PACKAGES/STORAGE

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

OUTSIDE VENDOR - SERVICES/RENTALS/DELIVERIES

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

ENVIRONMENTAL STEWARDSHIP

Please consult with your Conference Services/Catering Manager BEFORE arranging for celebratory elements as certain items are restricted from use within the National Parks (ie. plastics, fireworks, confetti, rice, etc.).

LABOUR

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

GUARANTEE

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

MENU SELECTIONS

In order for us to ensure the availability of all chosen items, your menu selections are required 30 days prior to the function date. To ensure that all catering requirements stipulated are confirmed by both parties, we ask the client to sign a copy of the Banquet Event Orders and return copies to the Conference Services and Catering office a minimum of 14 days prior to the event. Menu items may contain nut by products. Please advise your Conference Service Manager of any allergies.

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

OUTSIDE FOOD AND BEVERAGE

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

NOTE: Wedding cakes are the only exception.

MISCELLANEOUS

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



BREAKFAST BUFFET

All our breakfast buffets include scratch-made baked goods, breads, butter and preserves, and a selection of chilled juices, coffee, decaffeinated coffee & Lot 35 teas.
For groups less than 25 guests, \$7 per person surcharge will apply.

BOW RIVER BUFFET | 32

Sliced Artisan Breads

Sourdough, White, Whole Wheat,
Preserves, Marmalade, Butter

Petite Morning Pastries

Croissants, Chocolate Croissants, Fruit Danish,
Gluten-Free Blueberry Muffins & Chocolate Muffins

Steel-Cut Oatmeal

Brown Sugar, Dried Fruits, Maple Syrup

Selection of Dry Cereal

Milk, Oat Milk, Soy Milk, Almond Milk

Fresh Cut Fruit

Melons, Pineapple, Grapes, Blueberries

Greek Yogurt

Mixed Berry Compote, Maple Granola

MULLIGAN BUFFETS | 26

Selection of Dry Cereal

Milk, Oat Milk, Soy Milk, Almond Milk

Seasonal Handheld Fruit

Fresh Cut Fruit

Melons, Pineapple, Grapes, Blueberries

Greek Yogurt

Mixed Berry Compote, Maple Granola

FIRST TEE BUFFETS| 26

Seasonal Handheld Fruit

Breakfast Sandwich

(choice of 2)

Egg & Sausage Muffin

Cheddar, Tomato Jam

Egg & Bacon Brioche

Cheddar, Roasted Garlic Aioli

Breakfast Burrito

Chorizo, Cheddar, Tomato Salsa

Tofu Scramble Burrito

Peppers, Onions, Potatoes, Vegan Sausage



BREAKFAST BUFFET

All our breakfast buffets include scratch-made baked goods, breads, butter and preserves and a selection of chilled juices, coffee, decaffeinated coffee & Lot 35 teas.
For groups less than 25 guests, \$7 per person surcharge will apply.

STANLEY THOMPSON BUFFET | 45

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

Select 3 Hot Dishes

Additional dishes can be selected for the following:

- Additional Eggs | +6
- Additional Protein | +8
- Additional Starch & Vegetable | +6
- Additional Griddle | +6

EGGS

Scrambled Eggs

Crème Fraîche, Chives

Quiche Florentine

Spinach, Gruyère

Egg White Frittata

Bell Peppers, Sundried Tomatoes, Kale, Feta

Tofu Scramble

Turmeric, Spinach, Feta, Cured Tomatoes

PROTEIN

Maple Smoked Bacon

Pork Sausages

Maple Mustard, Ketchup

Chicken Tarragon Sausage

Mountain Berry Mustard, Ketchup

Vegan Italian Sausage

Maple Mustard, Ketchup

STARCH

Roasted Breakfast Potatoes

Caramelized Onions, Bell Peppers, Herbs

Crispy Fingerling Potatoes

Lemon Thyme Salt, Butter

Sautéed Mushrooms

Shallots, Torn Herbs

Roasted Tomatoes

Crispy Shallots, Parsley

GRIDDLE

Buttermilk Pancakes

Blueberries, Lemon Chantilly, Maple Syrup

Belgian Waffles

Spiced Anglaise, Macerated Strawberries, Maple Syrup

Brioche French Toast

Sautéed Apples, Maple Butter, Spiced Pecan

Croissant Bread Pudding

Dark Chocolate, Maple Syrup, Chantilly



BREAKFAST A LA CARTE

Seasonal Handheld Fruit | 4

Fruit Salad | 13

Melons, Pineapple, Grapes, Blueberries

Greek Yogurt Parfait | 11

Berry Compote, Honey Almond Granola

Steel-Cut Oatmeal | 10

Raw Cane Sugar, Sundried Raisins, Local Honey

Breakfast Sandwich | 14

Egg & Sausage Muffin

Cheddar, Tomato, Jam

Egg & Bacon Brioche

Chorizo, Roasted Garlic Aioli

Breakfast Burrito

Bacon, Cheddar, Tomato Salsa

Tofu Scramble Burrito

Peppers, Onions, Potatoes, Vegan Sausage

Breakfast Beverages

Mix It Up

Available from 9am onwards

Baileys | 12

Mimosa | 12

White Sangria

Red Sangria

Aperol Spritz

Glass (5 oz.) | 9

Pitcher (25 oz.) | 42

Pop/Juice

Canned Pop 355ml | 4

Canned Juice 355ml | 4

ROK Sparkling 355ml | 6

Flow Water 500ml | 6

Coffee & Tea | 8

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

FROM THE BAKERY

Gluten-Free Blueberry Muffin | 7

Croissant | 6

Chocolate Croissant | 6

Fruit Danish | 6



MEALS TO-GO

We cannot accommodate half-sandwich options.
Snack selections will be the same for all to-go meals, regardless of sandwich selections.
Additional snacks \$8 per bag.

BREAKFAST | 30

All to-go breakfast include: house-made muffin, hard-boiled egg, whole fruit, canned juice, brewed regular & decaf coffee & LOT 35 teas.

Sandwiches

Ham & Swiss Croissant

Honey Mustard, Romaine

Tomato, Feta & Avocado

Leaf Lettuce, Gluten-Free Keto Buns

BLT Sandwich

Aioli, Brioche Bun

Bowls

Yogurt Parfait

Berry Compote, Granola

Chia Seed Pudding

Coconut, Blackberries

LUNCH | 38

All to-go lunch include: flow water, mustard & mayonnaise (on the side). Select 1 sandwich or entrée salad & 3 snacks. You can choose up to 3 sandwich options for your group.

Sandwiches

Garden Wrap

Tempeh, Tomatoes, Cucumbers, Avocado, Pea Shoots, Green Goddess

Roasted Turkey Wrap

Bacon, Tomatoes, Cheddar, Romaine, Cajun Spiced Aioli

Roast Alberta Beef

Mustard, Caramelized Onion Aioli, Aged Cheddar, Sesame Bun

Smoked Ham Swiss

Butter Leaf, Honey Mustard, Brioche Bun

Muffaletta Salami

Provolone, Olives & Pimento Tapenade, Arugula, Focaccia

Entrée Salads

Grilled Chicken Caesar

Romaine, Parmesan, Bacon, Lemon Garlic Dressing

Greek Salad

Romaine, Kalamata Olives, Tomatoes, Bell Peppers, Cucumbers, Red Onions, Marinated Feta, Romaine, Herb Dressing

Cobb Salad

Iceberg Lettuce, Cucumbers, Tomatoes, Roasted Corn, Scallions, Bacon Lardon, Harb Boiled Eggs, Blue Cheese, Ranch

Snacks

- Apple
- Nature Valley Granola Bar
- Hardbite Chips
- Chocolate Chip Cookie
- Vegan Chocolate Cake
- Gluten-Free Brownie

OFF THE GRILL | 22

At the Snack Bar

Chocolate Chip Cookie, Water & Soft Drink

Choice Of:

All Beef Hotdog
Grilled Alberta Beef Burger



LUNCH BUFFETS

All of our lunch buffets include chilled juices, coffee, decaffeinated coffee & LOT 35 signature teas.
For groups less than 25 guests, \$7 per person surcharge will apply.

STOCK SANDWICH BAR | 40

Roasted Tomato Soup

Sourdough Croutons

Coleslaw

Cabbages, Apples, Cider Dressing

Baby Greens Salad

White Balsamic Dressing, Lemon Vinaigrette

Kettle Chips

SANDWICHES

Garden Wrap

Tempeh, Tomatoes, Cucumbers, Avocado,
Pea Shoots, Green Goddess

Roasted Turkey Wrap

Bacon, Tomatoes, Cheddar, Romaine, Cajun Spiced Aioli

Roast Alberta Beef

Mustard, Caramelized Onion Aioli, Aged Cheddar,
Lettuce, Sesame Bun

DESSERT

Trail Head Cookies

Oats, Seeds, Dark Chocolate

Fruit Salad

Melons, Pineapple, Grapes, Blueberries

CLUBHOUSE GRILL | 44

Corn Chowder

Coconut Cream, Potatoes

Macaroni Salad

Green Onions, Creamy Dressing

Coleslaw

Cabbages, Apples, Cider Dressing

Chopped Iceberg

Tomatoes, Red Onions, B&B Pickles, Ranch

SANDWICHES - Choice of 2

Includes Ketchup, Mustard, Relish, Aioli, BBQ Sauce,
Cheddar Cheese, Pickles, Onions, Dill Pickles, Buns

All Beef Hotdog

Smoked BBQ Pulled Pork

Alberta Beef Burger

Vegan Italian Sausages

Vegan Burger

Baked Beans

Cremini Mushroom

Spiced Potato Wedges

Scallion, Sour Cream

Seasonal Fruit Crumble

Saskatoon and Blueberry Tarts

Chocolate Chip Cookies



CUSTOMIZE YOUR EXPERIENCE

Includes artisan rolls and butter, coffee, decaffeinated coffee & LOT 35 signature teas.
For groups less than 25 guests, \$7 per person surcharge will apply.

Customize Your Experience | 45

Choose one from the 3 sets of Soup, Salads & Desserts

Choose your Hot Dishes in each section

Additional dishes can be selected for the following:

Additional Protein | +10

Additional Plant-Based | +8

Additional Vegetable | +6

Additional Starch | +6

Set 1

Roasted Tomato Soup

Caesar Salad

Romaine, Parmesan, Lemon Garlic Dressing

Fusilli Salad

Peppers, Cucumbers, Tomatoes, Olives, Feta, Lemon

White Chocolate Raspberry Shortcake

Tiramisu

Set 2

Carrot Coconut Soup

Cabbage Slaw

Kale, Apple, Cider Vinaigrette

Grains Salad

Squash, Cranberries, Pumpkin Seeds, Vinegar

Lemon Tarts

Springs Chocolate Mousse

Set 3

Chickpea Soup

Couscous Salad

Dried Fruit, Parsley, Lemon

Mixed Greens

Cucumbers, Radish, Green Goddess Dressing

“OGC”

Ooey Goey Chocolate Chip Cookies

Yuzu Chiffon Cake

Proteins | Choose 2

BBQ Roasted Chicken

Fried Herbs, Lemon

Chicken Shawarma

Garlic Sauce, Flatbread

Grilled Chicken Breast

Chimichurri

Lightly Smoked Salmon

Sauce Vierge, Lemon

Blackened Halibut

Corn & Bean Succotash

Coconut Fish Curry

Ginger, Lemongrass

Beef Stew

Root Vegetables, Baby Potatoes

Smoked Beef Brisket

BBQ Sauce

Beef Meatballs

Marinara Sauce

Seared Bratwurst

Sauerkraut, Mustard Jus

Pulled Pork

Salsa Verde

Pork Belly Burnt Ends

Honey Garlic Glaze



CUSTOMIZE YOUR EXPERIENCE

Vegetables | Choose 1

Maple Roasted Carrots

Smoked Pumpkin Seeds

Grilled Broccolini

Romesco, Lemon

Sautéed Mushrooms

Shallots, Green Herbs

Roasted Zucchini

Preserved Lemon, Thyme

Glazed Butternut Squash

Sherry, Crispy Shallots

Roasted Root Vegetables

Butter, Parsley

Roasted Brussels Sprouts

Cranberry Vinaigrette

Sautéed Green Beans

Marcona Almonds, Brown Butter

Golden Beets

Wilted Kale, Balsamic

Plant-Based | Choose 1

Gluten-Free Gnocchi

Zucchini, Kale, Mushrooms, Vegan Feta

Vegetable Stir Fry

Broccoli, Peppers, Bok Choy, Baby Corn

Crispy Tofu

Za'atar

Thai Tofu Curry

Coconut, Lemongrass, Crushed Cashews

Chana Masala

Papadums, Mint Chutney

White Bean Cassoulet

Mushrooms, Squash, Vegan Sausage

Root Vegetable Irish Stew

Seitan, Guinness

Parsnip & Lentil Salad

Green Beans, Vegan Feta

Starches | Choose 1

Egg Noodle Chow Mein

Mixed Vegetables, Bean Sprouts

Cheese Tortellini

Alfredo

Penne Pasta

Tomatoes, Mushrooms, Spinach, Basil

Basmati Rice

Cumin Seeds

Wild Rice Pilaf

Garden Herbs

Farro Risotto

Mushrooms, Asparagus, Parmesan

Roasted Baby Potatoes

Spiced Butter, Scallions

Smashed Potatoes

Olive Oil, Fresh Herbs

Sweet Potato Wedges

Cajun Spiced

Creamy Corn Polenta

Mascarpone, Chives



RECEPTION MENUS

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

COLD HORS D'OEUVRES

Deviled Free-Range Eggs | 67

Chive, Crispy Speck

Duck Rillettes | 74

Mandarin Marmalade, Crostini

Smoked Steelhead Trout | 78

Gin Crème Fraîche Roe, Blini

Burrata Crostini | 70

Heirloom Tomatoes, Basil

Gougère | 72

Triple Cream Brie, Chives, Truffle Granola

VEGAN

Butternut Squash Tarts | 70

Everything Bagel Spice, Maple Agrodolce, Buckwheat Shell

Beet Tartare | 69

Crispy Capers, Pickled Mustard Seeds, Greens

Compressed Cantaloupe | 68

Whipped Feta, Cured Plum, Mint

HOT HORS D'OEUVRES

Tandoori Chicken Kabobs | 72

Mint Chutney

Beef Bites | 86

Ginger Glaze, Sesame

Crab Arancini | 82

Saffron Rice, Espelette Aioli

Bacon Wrapped Medjool Dates | 78

Sobrasada, Preserved Lemon Aioli

Mushroom Tarts | 71

Gruyère Cream, Chives

VEGAN

Vegetable Spring Rolls | 70

Plum Sauce

Vegetable Samosas | 68

Tamarind Chutney

Charred Eggplant | 70

Choux, Vegan Cream Cheese, Agave, Za'atar



RECEPTION MENUS

Stanley Thompson Reception includes coffee, decaffeinated coffee & LOT 35 signature teas.
For groups less than 30, a \$7 per person surcharge will apply

STANLEY THOMPSON RECEPTION | 115

Passed Canapés

Duck Rillettes

Mandarin Marmalade, Endive

Alberta Beef Sliders

Cheddar, BBQ Sauce, Pickles

Mushroom Tarts

Mushroom Cream, Chives

Harvest Table

Roasted Butternut Squash

Pickled Onions, Toasted Pecans, Vegan Feta, Maple Vinaigrette

Potato Salad

Cornichons, Shallots, Parsley, Cider & Mustard Vinaigrette

Kale Slaw

Brussels Sprouts, Cranberries, Pumpkin Seeds, Crispy Shallots, Sweet Onion Dressing

Cured Meats

Elk Salami, Mountain Dried Ham, Landjäger & Wild Boar Pâté, Mustards, Marinated Olives

Small Producer Cheeses

Sylvan Star Grizzly Gouda, Old School Luna Brie, Kootenay, Nostrala, Rocky Ridge Goat Cheese, Stone Fruit Chutney, Apple Butter, Local Honey

Fresh, Pickled & Grilled Vegetables

Green Goddess, Beet Hummus

Bakery Breads, Cracker & Lavash

Main Dishes

Slow Roasted Alberta Beef Striploin

Jus, Horseradish, Mustard, Buns

Fried Chicken

Mountain Berry Hot Sauce, Ranch Dip

Cedar Planked Steelhead

Juniper & Honey Glazed

Roasted Carrots & Beets

Herbs, Local Honey

Slow Roasted Alberta Beef Prime Rib | +10

(Chef Activation Fee Applicable)

Desserts

Alberta Honey Cake

Apple Cinnamon Bread Pudding

Springs Chocolate Praline Verrines



RECEPTION ENHANCEMENT

All enhancement stations serve a minimum of 25 guests.

Reception stations must be ordered in conjunction with other reception menus or added to your dinner buffet.

DISPLAY STATIONS

Dry Snacks & Dip | 22

Kettle Chips - Caramelized Onion Dip
Corn Tortilla Chips - Queso Dip, Roasted Tomato Salsa, Guacamole
Sea Salt Pita Chips - Roasted Garlic Hummus, Tzatziki
Cheddar & Caramel Popcorn

Mezze Station | 22

Grilled, Pickled & Fresh Vegetables
Beet Hummus, Muhammara, Tzatziki
Mixed Olives, Marinated Feta, Tomato Bruschetta
Pita Chips, Flatbread, Lavash

Cheese | 23

Selection of Canadian Cheeses,
Fresh & Dried Fruit, Nuts, Jam,
Chutneys, Honey Bread & Crackers

Charcuterie | 23

Cured Meat, Salami, Saucisson, Pâté,
Marinated Olives, Pickled Vegetables, Mustards,
Bread & Crackers

Chilled Seafood Bar | 42

Marinated Shrimp, Poached Mussels & Clams, Crab Legs,
Tuna Crudo, East Coast Oysters, Lemon Wedges, Horseradish,
Cocktail Sauce, Hot Sauces

Poutine Station | 25

Yukon Potato Fries, Sweet Potato Fries, Cheese Curds,
Poutine Gravy, Beef Chili, Ketchup, Roasted Garlic
Aioli, Sour Cream, Scallions, Bacon Bits

Sliders & Rolls | 32

Alberta Beef Sliders - Cheddar, BBQ Sauce
Pulled Lamb Sliders - Onion Jam, Harissa Aioli
Crispy Chicken Sliders - B&B Pickles, Cajun Aioli
Impossible Meat Sausage Roll - Maple Mustard
Nordic Shrimp Rolls - Dill, Lemon Aioli
Kettle Chips, Creamy Coleslaw, Ketchup, Beer Mustard, Garlic Aioli

Spuds Bar | 32

Buttermilk Mashed Potatoes, Tater Tots, Spiced Potato Wedges,
Mini Meatballs, Crispy Popcorn Chicken, Bratwurst & Onions,
Impossible Meat Chili, Poutine Gravy, Cheese Sauce, Caramelized Onion Dips,
Chive Crème Fraîche Scallions, Bacon Bits, Salsa, Cheese Curds

OUI CHEF!!! CARVERY

Chef Attendant Activation Stations are priced per person.

Please note there is a minimum of 25 guests for each Activation Station.

Includes 1 Chef for up to 2 hours, additional hours at \$100/ hour.

Minimum order of 75% of the attendees.

Reception stations must be ordered in conjunction with other reception menus or added to your dinner buffet.

Lemon & Herb Spatchcock Chicken | 29

Greek Salad, Fried Potato Wedges, Garlic Sauce, Warm Flatbread

Alberta Porchetta | 32

Chimichurri, Pickled Vegetables, Grilled Focaccia

Beef Brisket | 34

French Fries, Brioche Slider Bun, BBQ Sauce

Alberta Beef Prime Rib | 39

Yorkshire Pudding, Mashed Potatoes, Thyme Jus, Horseradish, Mustard

SWEET ENDINGS

Pies & Tarts | 23

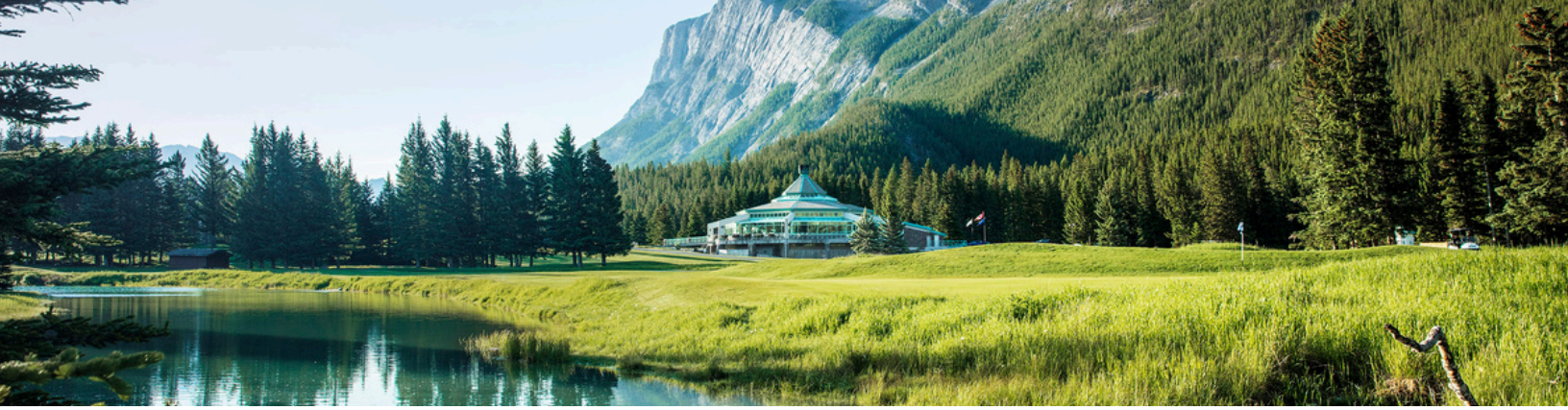
Seasonal Berry
Chocolate Ganache
Lemon Brûlée
Pumpkin

Pavlova | 25

Vanilla and Strawberry Meringues, Lemon Curd, Raspberry Compote,
Chocolate Sauce, Caramel Sauce, Vanilla Custard Sauce, Sprinkles,
Chocolate Shavings, Vanilla, Dried Berries

CUPCAKES | 80 Per Dozen

Choose 3:
Chocolate
Red Velvet
Carrot
Lemon
Vanilla Raspberry



LATE NIGHT RECEPTION

Late Night Reception Menu is only available from 9:00pm to 12:00am.
For groups less than 25 guests, \$7 per person surcharge will apply.

CHOOSE 2 | 25

CHOOSE 3 | 36

Tater Tots

Cheese Sauce, Sour Cream, Bacon Bits, Scallions, Ketchup

Dry Snacks

Ketchup Chips, Sea Salt Chips, Caramel Corn, Cheese Popcorn, Mini Pretzels

Nachos

Vegetable Fajitas, Queso Dip, Beef Brisket Barbacoa, Corn Esquites,
Pico De Gallo, Crema, Guacamole, Hot Sauces

Shawarma Stand

Chicken Shawarma, Falafel, Garlic Sauce, Shredded Iceberg Lettuce, Tomatoes,
Pickled Onions, Pickled Turnips, Banana Peppers, Pita

Pub Grub

Beef Sliders, Onion Rings, Jalapeño Poppers, Ketchup, Aioli

Poutine

Fries, Cheese Curd, Gravy, Ketchup, Aioli

Mini Donuts

Chocolate Hazelnut, Jam, Dulce

Churros

Chocolate Sauce



PLATED DINNER

All of our plated dinners include artisan rolls, butter & fresh coffee, decaffeinated coffee & LOT 35 signature teas.
For a Four Course menu an additional \$15 per person charge will apply.
Pre-selected entrées choice has an additional \$10 per person charge and selections are due 5 days in advance of your event,
to a maximum of 3 choices.
Speak to your Conference Services Manager for additional course pricing.

SOUPS

Cauliflower Soup

Hazelnut Gremolata

Maple Roasted Carrot Soup

Carrot Chips, Top Pistou

Roasted San Marzano Soup

Chive Mascarpone, Sourdough Croutons

Chipotle Sweet Potato Soup

Coconut Milk, Toasted Coconut

SALADS

Garden Salad

Gem Lettuce, Cherry Tomatoes, Cucumbers, Radish,
Pickled Onions, Lemon Dressing, Green Goddess

Kale & Radicchio

Roasted Pears, Candied Pecans,
Whipped Cambozola, White Balsamic

Baby Romaine Lettuce

Brioche Crumbs, Crispy Shallots, Torn Herbs,
Grizzly Gouda, Garlic Dressing

ENTRÉES

Seared Halibut | 108

Celeriac, Morel Mushrooms, Leeks, Peas, Beurre Blanc

Roasted Salmon | 105

Fennel Purée, Israeli Couscous, Snap Peas, Tomatoes, Chermoula

Pan Roasted Chicken Breast | 100

Soft Polenta, Charred Broccolini, Mushrooms, Gremolata

Alberta Beef Striploin | 115

Asparagus, Charred Heirloom Carrots, Beef Tallow Mash,
Red Wine Jus

Braised Beef Short Rib | 110

Crushed Sweet Potato, Crispy Brussels Sprouts,
Pickled Shimeji, Chimichurri

VEGAN ENTRÉES

Gluten-Free Gnocchi | 95

Sautéed Wild Mushrooms, Garden Peas, Kale,
Vegan Feta, Herb Pistou

Chickpea Panisse | 96

Warm Quinoa Salad, Summer Squash, Charred Carrots, Romesco

DESSERTS

Chocolate Torta Caprese

Vegan Cream, Olive Oli, Hazelnut

Coconut & Lime Mousse Cake

Yuzu Cream, Green Tea, Basil

Strawberry Bavaois Choux

Rhubarb Coulis, Meringue, Grapefruit Curd

Royal Chocolate Cake

Vanilla Buttercream, Raspberry, Caramel



DINNER BUFFET

All of our dinner buffets include artisan rolls and butter and fresh coffee, decaffeinated coffee and LOT 35 signature teas.
For groups of less than 50, a \$10 per person surcharge will apply.

BRASSERIE | 112

Parmentier Soup

Leek, Potato, Chives

Bistro Salad

Heritage Lettuce, Torn Herbs, Cucumbers, Radish, Tomatoes,
Crispy Shallots, Champagne Vinaigrette

Niçoise Salad

Grilled Tuna, Baby Potatoes, Green Beans, Niçoise Olives,
Cured Tomatoes, Soft Boiled Eggs

Pear & Endive Salad

Spinach, Frisée, Candied Pecans, Blue Cheese, Pear Vinaigrette

Beef Short Rib Bourguignon

Mushrooms, Pearl Onions, Carrots, Bacon Lardons

Herb Roasted Chicken

Supreme Sauce

Vadouvan Roasted Cauliflower

Chickpeas, Green Peas, Puy Lentils

Lyonnais Scalloped Potatoes

Caramelized Onions, Thyme

Roasted Carrots & Brussels Sprouts

Persillade

Profiterole

Macaron

Hazelnut Financier

Crème Brûlée

FROM THE TERROIR | 112

Hearty Sweet Potato & Spelt Soup

House Sourdough

Chicory Salad

Mixed Greens, Bitter Greens, Hazelnuts, Radish, Herbed Vinaigrette

Roasted Mushroom Salad

Kale, Oka Cheese, Cranberry Vinaigrette

Beet & Blackberry Salad

Maple Dressing, Pickled Onions, Toasted Seeds

Bison Stew

Turnip, Parsnip, Cranberry Beans, Sumac

Cedar-Planked Salmon

Forest Berry Gastrique, Spruce Tips

Rotisserie Chicken

Juniper, Sage, Birch Syrup

Wild Rice

Roasted Carrots, Heirloom Potatoes, Chamomile-Mint Vinaigrette

Acorn Squash & Taber Corn Casserole

Kidney Beans, Rosemary

Saskatoon Berry Cobbler

Wildflower Honey, Sweet Cream

Almond Haskap Entremet

Vegan Chocolate

Maple Butter Tart

Pecan



DINNER BUFFET

All of our dinner buffets include artisan rolls and butter and fresh coffee, decaffeinated coffee and LOT 35 signature teas.
For groups of less than 50, a \$10 per person surcharge will apply.

STANLEY'S GRILL | 120

Lemony Chickpea Soup

Coconut Yogurt, Crispy Chickpeas

Caesar Salad

Romaine, Parmesan, Herb Croutons, Bacon, Garlic Dressing

Roasted Mushroom Salad

Kale, Oka Cheese, Cranberry Vinaigrette

Beet & Blackberry Salad

Maple Dressing, Pickled Onions, Toasted Seeds

Alberta Beef Striploin Steaks

Peppercorn Sauce

Glazed Pork Ribs

BBQ Sauce

Spatchcock Chicken

Lemon, Chimichurri

Lightly Smoked Steelhead Trout

Honey, Rye

Alberta Grain Pilaf

Charred Cauliflower, Squash, Pumpkin Seed, Crispy Tofu

Twice Baked Potatoes

Chive, Crème Fraîche, Cheddar

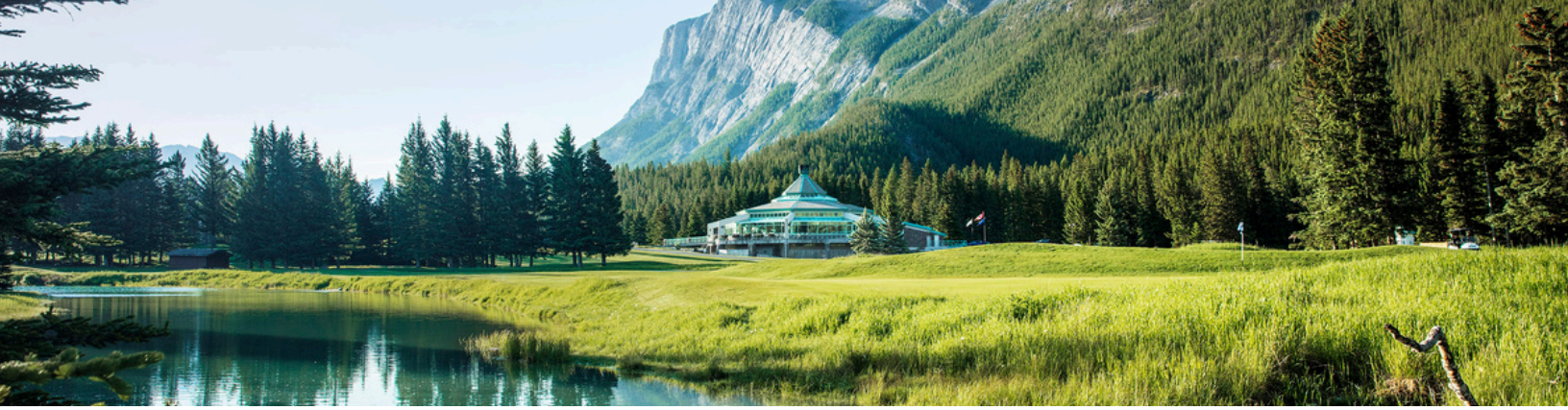
Grilled Summer Vegetables

Zucchini, Asparagus, Mushrooms, Bell Peppers

New York Cheesecake

Springs Chocolate Verrines

Blueberry Crumble



BEVERAGE SERVICE

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

HOST BAR

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

INDIVIDUAL PAYMENT BAR

Guests purchase their own beverages from a cashier/bartender, provided by the Hotel. Prices do include GST and the 20% surcharge. Payment may be provided by credit, debit and room charge.

DRY BAR

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

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

ALCOHOL SERVICE POLICY

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

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

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

BEVERAGE CONSULTING SERVICE

If you would like to pair beverages with your selections, please consult to your Conference Service Manager. Fees apply.

Comprehensive consultation with in-house Sommelier and / or Beverage Director. \$500.00



BEVERAGE SERVICE

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

PREMIUM BAR (1 oz).

Wild Life Castle Vodka
Beefeater Gin
Espolon Blanco Tequila
Captain Morgan White Rum
Bulleit Rye
Famous Grouse Blended Scotch
Maker's Mark Bourbon
Forty Creek Canadian Whisky

Host Bar | 13

Individual Payment Bar | 15

LUXURY BAR (1 oz).

Tito's Vodka and Belvedere Vodka
Tanqueray No. TEN Gin
El Tequleño Reposado Tequila
Ojo de Dios Mezcal Joven
Bacardi White Rum
Sailor Jerry Spiced Rum
Michter's Rye
The Macallan 12 Year Old
Woodford Reserve Bourbon
Forty Creek Canadian Whisky

Host Bar | 15

Individual Payment Bar | 17

For ultra-premium spirit options from our collection, consult your Conference Services Manager

BEER

Brands to include: Local, Imported, Zero Alcohol
Corona
Michelob Ultra
Guinness Stout

Moosehead Classic Lager
Microburst Hazy IPA
Annex Brewing Idle Hands Pilsner
Okanagan Cider
Establishment Brewing BlackBerry & Vanilla Sour

Seltzers & RTDs

Rundle Bar Gin Tonic (Yuzu & Lime)
Truly Peach Seltzer
Truly Mixed Berry Seltzer

Sans Alcohol

Corona Sunbrew 0%
Guinness Stout 0%

Host Bar | 10

Individual Payment Bar | 12

Wine By The Glass | SOMMELIER'S SELECTION (5 oz)

RED & WHITE

Host Bar | 15
Individual Payment Bar | 17

*Kosher options available upon request

*Rosé available on request

SOFT DRINKS, JUICES

Assorted Coca Cola Products
Assorted Juices

Host Bar | 5

Individual Payment Bar | 6

San Pelligrino Sparkling Water (250ml)

Host Bar | 5

Individual Payment Bar | 6

In the event of limited availability, selected products will be replaced by products of equal or greater value to ensure the highest quality and consistency for your experience



SIGNATURE COCKTAILS

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

CRAFT COCKTAILS

Wildflower (2 oz)

Floral - Fruity

Rundle Bar Gin, Raspberry, Elderberry, Mint & Citrus

Emerald Glow (2 oz)

Crisp - Clean

Wild Life Vodka, Apple, Sage, Sencha Tea & Citrus

Iconic Peak (2 oz)

Rich - Balanced

Untamed Signature Rye, Smoked Tea, Aromatic Bitters

Host Bar | 18

Individual Payment Bar | 20

ZERO ALCOHOL

0% Paloma

Bright - Fruity

Seedlip Notes De Agave, Pink Grapefruit, Lime, Agave & a Pinch of Salt

0% Collins

Zesty - Crisp

Seedlip Grove 42, Citrus, Notes of Cucumber & Juniper

0% Raspberry & Mint Mojito

Refreshing - Clean

Raspberry, Mint & Fresh Lime with Balanced Acidity

Host Bar | 14

Individual Payment Bar | 16



WINE LIST

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

LIGHT-BODIED REDS

Price per bottle

Scorched Earth, Pinot Noir BC, Canada	92
French Door Estate Fleur, Gamay Noir, BC, Canada	119
Barbera, Massolino, Italy	84

CRISP & LIGHT WHITES

Price per bottle

Invivo, Sauvignon Blanc, Marlborough, NZ	78
Riff Aluada, Pinot Grigio, Italy	74
Grace Winery, Kosu, Japan	92

MEDIUM-BODIED REDS

Price per bottle

Decoy by Duckhorn, Merlot, Napa Valley, USA	94
Carpazo, Sangiovese, Tuscany, Italy	74
Tinhorn Creek, Cabernet Franc, BC, Canada	88

AROMATIC WHITES

Price per bottle

Wittman Trocken, Riesling, Alsace, Germany	75
Tinhorn Creek, Gewurztraminer, BC, Canada	74

RICH & FULL-BODIED REDS

Price per bottle

Piattelli, Malbec Reserve, Cagayate Valley Argentina	85
Sean Minor, Cabernet Sauvignon, Paso Robles, USA	88
Blasted Church, Syrah, BC, Canada	95

RICH & FULL-BODIED WHITES

Price per bottle

Drouhin, Chardonnay, Mâcon Villages, France	90
Stag's Leap, Viognier, Napa Valley, USA	120

ROSÉ

Price per bottle

Peyrassol, Côtes de Provence, France	84
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CHAMPAGNE & SPARKLING

Price per bottle

Poema Cava, Spain	72
Ponsardin Yellow Label, Veuve Clicquot, Reims France	180
Fratelli Cosmo, Prosecco, Italy	74
Prima Pavé Non Alcohol Blanc de Blancs, Italy	68
Mission Hill Sparkling Brut, BC, Canada	82

Minimum quantities apply to ensure exclusivity to your selection

ULTRA-PREMIUM REDS

Price per bottle

Joseph Phelps Cabernet Sauvignon Napa Valley, USA	220
Osoyoos Larose Le Grand Vin BC, Canada	143
Chateau La Nerthe Chateauneuf du Pape, France	210
Heritage Blend, French Door Estate BC, Canada	199

ULTRA-PREMIUM WHITES

Price per bottle

Foxtrot Chardonnay Naramatta Bench, BC	159
Tate Springs, Sauvignon Blanc Napa Valley, USA	125
Dom Pérignon Brut Reims, France Vintages based on availability	485

For exclusive options from our cellar, consult your Conference Service Manager

