

Fairmont Banff Springs - A La Carte Themed and Family Style Menus

The following local dinner entrées are available for 10-50 guests, at seasonal pricing and Based on availability.

Canadian artisan ranchers & farmers Market price

Select one of the following:

Roasted Alberta buffalo tenderloin (gf, df)

Grilled wild boar chop (gf, df)

Alberta lamb rack (gf, df)

Cherry wood smoked venison striploin (gf, df)

All served with roasted alberta fingerling potatoes, roasted heirloom vegetables, pickled mushrooms (gf, df) Okanagan cabernet glaze

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Desserts $16 per person

Strawberry cheesecake - Shortbread crumble, mascarpone cream, strawberry pearls

Opera indulgence (gf) - Green tea dacquoise, coconut & mango mousse layered cake

Infinite vanilla (gf) - Vanilla dacquoise, vanilla cream, ivory ganache, vanilla mousse, cookie crumble

Pear caramel slice - Dulcey chocolate cream, caramelized pears, blood orange yolk

Banoffee tart - Banana confit, salted caramel mousse, chocolate ganache

Chocolate cherry delice (gf) - Milk chocolate sponge, dark chocolate mousse, chocolate ganache

Alberta honey tasting (gf) - Honey mousse, almond orange sponge, citrus curd, honey comb, honey pepper gel

Family style desserts $14 per person

Crunchy mango chocolate cake, vegan chocolate cake

Mini chocolate cupcakes, chocolate macaroons

Alberta honey cake, nanaimo bars, maple cookies, maple macaroon

Lemon bars, power cookies

Vegan chocolate cake, pâté de fruit

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Banff springs family style dinner

Minimum of 50 and maximum of 200 guests. One platter to be shared among 5 guests.

The below family style dinner comes with:

Roasted Alberta potatoes, seasonal vegetables (gf, df)

Pilaf rice, lentils, farro, charred corn, dried cranberries, herbs (gf)

+ Your selection of the following:

1 preset appetizer + 3 salads + 3 additional mains + 3 desserts $145 per person
1 preset appetizer + 2 salads + 2 additional mains + 3 desserts $135 per person

Additional items $5 per person

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Preset appetizers

Smoked & cured local meats, pickled vegetables, mustard, baguette (df)

Small producer cheese, chutney, grapes, baguette

Grilled pita, hummus, babaganoush, olives, pepperoncini

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Salads

Baby greens & frisee lettuce, cucumber, tomato, pickled onions

Sherry vinaigrette (gf, df)

Arugula & yellow beet salad, goat cheese, candied walnuts

White balsamic dressing (gf)

Heirloom potato salad, bacon, green onions, mustard vinaigrette (gf, df)

Israeli cous cous salad, parsley, mint, tomato, citrus dressing (df)

Green bean salad, pickled onions, radish, tomato, sherry vinaigrette (gf, df)

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Mains

Braised Alberta short rib, mushroom & little onions (gf, df)
Apple wood smoked Alberta beef striploin, port jus (gf, df)
Lemon & thyme brined whole chicken, grilled lemon (gf, df)
Honey glazed local chicken breast, herb butter (gf)
Hot smoked steelhead, lemon & rosemary crème fraîche (gf)
Orecchiette pasta, artichokes, smoked tomato, spinach, basil pesto

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Desserts

Nanaimo bars
Maple macaroon
Citrus tart
Pâté de fruit (gf, df)
Alberta honey cake (gf)
Madeleine