



Fairmont Banff Springs - Reception Desserts

Reception desserts

Death by chocolate \$400 per station

Hot chocolate (gf), chocolate whipping cream,
Two bite brownies, mini chocolate cupcakes
Chocolate verrines, caramelia chocolate slice,
Double chocolate cookies, chocolate macaroons
(Serves 25 guests)

Petite pastries \$325 per station

Profiteroles and éclairs
Almond cherry frangipane bites
Crunchy mango chocolate cake
Strawberry yogurt mousseline
Red velvet cupcake
(Serves 25 guests)

Dessert decadance \$300 per station

Chocolate raspberry cake
Citrus cheesecake
Macaroons
Mango bavarian
Saskatoon berry tarts
(Serves 25 guests)

All prices are subject to 18% service charge and 15% GST. All prices are in Canadian dollars. Menu items may vary without notice by product availability. Please advise your catering manager of any
