Fairmont Banff Springs

Reception Menu

All prices are subject to 18% service charge and 5% gst. All prices are in canadian dollars. Menu items may contain nuts and nut by-products. Please advise your catering manager of any

Cold canapés $55 per dozen

Seared Alberta beef crostini, smoked blue cheese, caramelized onion
Hot smoked steelhead, remoulade, crostini
Bocconcini & baby tomatoes, basil pesto (gf)
Vegetable gazpacho shooter (gf, df)
Smoked mushrooms, chèvre noir, bannock
Bacon & roasted red pepper mini cheese ball, pretzel stick

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Deluxe cold canapés $60 per dozen

Pâté, crostini, apple jamseafood salad, avocado, lemon (gf)
Spicy scallop salad, kimchi, shoots (gf, df)
Beet cured steelhead, capers, red onion, crème frâiche, pumpernickel
Shrimp ceviche, lime, avocado purée, radish salad (gf, df)
Speck wrapped medjool date, cress (gf)

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Hot canapés $55 per dozen

Chicken potstickers, soy scallion sauce
Chicken pakora, raita
Spanakopita, tzatziki
Vegetable samosas, raita
Wild rice & lentil fritter, spicy tomato jam (df)
Gruyère & leek tart, chive

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Deluxe hot canapés $60 per dozen

Tempura prawn, soy & scallion sauce (df)
Alberta mini beef sliders, white cheddar, dijonnaise
Mini lamb slider, parmesan, crème frâiche
Montreal smoked meat slider, yellow mustard, pickle, rye
Teriyaki beef skewer, sesame, lemon (df)
Tandoori chicken skewers, raita (gf)
Vegetable spring roll, lime chili dip (df)

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Dry snacks $18 per bowl

House made kettle chips, chili salt (df)
Mini pretzels & waldhaus mustard
Tortilla chips & salsa (df)
Whole wheat pita chips & tzatziki
Truffle popcorn (gf)
Caramel popcorn (gf)
Butter popcorn (gf)

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Favourite reception items

Charcuterie board $140 per board - House cured ham, smoked turkey, garlic sausage, salami, baguette (Serves 10 guests)
Grapes charcuterie board $180 per board - Venison salami, coppa, chimney sticks, garlic sausage, house cured ham, smoked turkey, baguette (Serves 10 guests)
Cheese board $140 per board - Swiss, gouda, cheddar, cheese ball, baguette, grapes (Serves 10 guests)
Small producer cheese board $180 per board - Triple cream brie, smoked blue, oka, aged white cheddar, Fairwinds goat cheese, alfred le fermier, baguette, grapes, chutney (Serves 10 guests)
Sliced seasonal fruit $110 per platter - Ripe melons, seasonal fruit (gf, df) (Serves 10 guests)
Vegetable crudités $100 per platter - Seasonal raw & pickled vegetables, buttermilk dip, hummus (gf) (Serves 10 guests)

Chilled shrimp $60 per dozen - Horseradish cocktail, rémoulade sauces, lemon (gf, df)

Canadian oysters $60 per dozen - On the half shell, freshly grated horseradish, mignonette sauce (gf, df), Tabasco, lemon wedges (gf, df)

House smoked steelhead (Gf, df) $150 per platter - Lemon, capers & onions, rémoulade sauces, baguette

Assorted cocktail bun sandwiches $60 per dozen - Roast turkey & cheddar, ham & swiss, egg salad