

Fairmont Banff Springs -

Reception Presentations

The menu below is designed for a stand up “mix & mingle” event. This menu contains a larger quantity of food than the reception enhancement stations or individual reception items.

Rocky mountain reception $95 per person

Minimum 50 guests required, maximum of 250 guests, includes 1 carver per 100 guests

Passed canapés

Hot smoked steelhead, remoulade, crostini

Speck wrapped medjool date, cress (gf, df)

Smoked mushrooms, chèvre noir, bannock

Wild rice & lentil fritter, spicy tomato jam (df)

Montreal smoked meat slider, yellow mustard, pickle, rye

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Salad in mason jars

Heirloom carrot salad, pumpkin seeds, yogurt dressing (gf)

Potato salad, whole grain mustard, chives, vinegar (gf, df)

Baby greens & frisee, cucumber, tomato, white balsamic dressing (gf, df)

Alberta grain salad, roasted vegetables, herb vinaigrette (df)

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Charcuterie

House smoked ham, turkey & coppa (gf, df)

Chimney stick & elk salami (gf)

Hot smoked steelhead & tofino tuna (gf, df)

Small producer cheeses (gf)

Chutney, grapes, house mustard (gf)

House pickled vegetables (gf, df)

Baguette, rye, brioche

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Carving station

Cherry wood smoked alberta prime rib (gf, df)
House made bürli buns, sautéed onions, pan jus
Horseradish, house mustard (gf)

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Hot items

Pulled Alberta lamb, mini pita, hummus, babaganush, lemon yogurt
Spiced chicken meat balls, smoked tomato sauce, garlic bread, asiago
Roasted alberta heirloom carrots, local honey (gf, df)

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Desserts

Red velvet cupcakes
Alberta honey cake (gf)
Cinnamon fritters (df)
Apple cinnamon bread pudding
Earthquake cookies
Tanariva chocolate mousse (df)

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Tailgate party $80 per person
Minimum 50 guests required

Vegetables & dips (gf)
Cabbage & apple slaw, cilantro, lime dressing (gf, df)
Potato salad, whole grain mustard, chives, vinegar (gf, df)
Tortilla chips, cheddar cheese sauce
Salsa, green onion, jalapeno (gf, df)
Pogo corndogs & veggie corndogs, honey mustard
House made sausage rolls

Chicken wings, spicy & bbq, blue cheese dip

Smoked BBQ brisket, cornbread

Jalapeno cream cheese poppers, tomato jam

Two bite brownies

Mini apple pies

Ice cream sandwiches

Sliced watermelon (gf, df)