

Fairmont Banff Springs - Build Your Own Buffet

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 allergies.

Dinner buffet

Minimum number of guests required is 25. Maximum service time is 2 hours. A $5 per person surcharge will be added for groups of less than 25 guests, unless otherwise stated.

All dinner buffets are served with an assortment of freshly baked rolls & butter, freshly brewed coffee, decaffeinated coffee & selection of signature teas.

Create your own dinner buffet $95 per person **comes with:**

Charcuterie & cheese board, seafood salad (gf)

Raw & pickled vegetables (gf), buttermilk dip & hummus

Roasted Alberta potatoes (gf, df), seasonal vegetables (gf, df) & rice pilaf (gf)

In addition to your selection of the following: 1 soup, 3 salads, 3 additional hot items & 5 desserts

Additional items $5 per item

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Soups

Chicken & corn (gf)

Sweet potato, five spice & coconut (gf, df)

Butternut & apple cider bisque (gf, df)

Cauliflower & parmesan (gf)

Clam chowder

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Salads

Tomato baby bocconcini salad, olive oil, aged balsamic vinegar (gf)

Roasted carrot salad, pumpkin seeds, yogurt dressing (gf)
Cabbage & apple slaw, cilantro, lime dressing (gf, df)
Grain salad, roasted vegetable, herb vinaigrette (df)
Baby green salad, white balsamic dressing & lemon vinaigrette (gf, df)
Potato salad, whole grain mustard, chives, vinegar (gf, df)
Caesar salad, garlic dressing, croutons, parmesan & bacon

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Hot items

Spinach & ricotta lasagna
Baked penne, tomato sauce, olives, roasted red peppers, basil, parmesan
Slow roasted alberta brisket, mushrooms & little onions (gf, df)
Braised beef short ribs, mushroom & onion ragout (gf, df)
Roasted Alberta striploin, natural pan jus (gf, df)
Chopped BBQ chicken (gf, df)
Garlic & herb marinated chicken breast, lemon butter sauce (gf)
House smoked turkey breast, gravy
Mustard rubbed pork loin, onion & thyme jus (gf, df)
Herb & citrus cedar roasted steelhead (gf, df)
West Coast seafood gratin, dill cream sauce

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Desserts

Strawberry bavarian (gf)
Lemon tarts
Carrot cake bites
Crunchy mango chocolate cake
Saskatoon berry bread & butter pudding
Strawberry yogurt mousseline
Chocolate raspberry cakes
Profiteroles
Red velvet cupcake