

Banff Rocky Mountain Resort

sample plated wedding menu

PLATED DINNER (Minimum 20 guests)

Soup

Forrest Mushroom Cream with Fresh Herb Pesto - GF

Broccoli and Aged Cheddar Cream - GF

Smoked Carrot & Ginger with Burnt Orange Syrup - GF, VG, V

Italian Plum Tomato & Sweet Basil Broth with Cheddar Croutons - GF, VG

Red Lentil and Apple Bisque with Pita Croutons - GF, VG

Salads

Caesar Salad GF

Artisan Lettuce (Strawberry Vinaigrette, Cucumber, Cherry Tomato, Carrot, Strawberry, Pumpkin Seeds) GF, VG, V

Arugula & Baby Spinach Salad (Beets, Goat Cheese, Candied Pecan, Apple Cider Vinaigrette) GF, VG, V

Ripe Tomato & Marinade Bocconi Salad (Nested on Greens, White Balsamic Reduction and Fresh Basil) GF

Wild Mushroom Ravioli (Mushroom Ragout, Edamame, Padano Cheese) VG

Smoked Salmon & Cream Cheese Terrine with Pickled Onion, Caper Cream, Lemon & Lettuce GF, VG

Entrees - All entrees served with Seasoned Vegetables and Chef's Choice of Potato

Charbroiled Beef Tenderloin GF

Herb Roasted Farm Chicken Breast with Creamy Mushroom Sauce GF

Seared West Coast Salmon with Charred Lemon Beurre Blanc GF

Black Pepper Crusted Pork Tenderloin with Bourbon Whiskey & Honey Reduction GF

Vegetable Timbale with Smoked Tomato Confit VG, V

Roasted Butternut Rossellini with Fresh Herb Marinara GF, VG

Entrecote of Alberta 8oz New York Steak with Brandy Peppercorn Sauce GF

Dessert

Trio of Chocolate Mousse with Fresh Berries

Berry Cheesecake with Strawberry Compote and Whipped Cream

Blueberry and Vanilla Crème Brule with Fresh Berries Salad

Fresh Fruit Salad

Please advise us of any dietary requirements at time of booking.
GF – Gluten Free DF – Dairy Free VG – Vegetarian V – Vegan