

FAIRMONT BANFF SPRINGS

In Room Amenity Menu
2023

Contact Us Today!

Email | BSH.RoomServiceCashiers@Fairmont.com
Phone | 403 762 1704

WE HAVE GREAT TASTE





It is our distinct pleasure to welcome you to the Fairmont Banff Springs. For more than 125 years, our grand hotel has stood as a landmark symbol of the Rocky Mountains' rich tradition of culture, history, elegance and hospitality.

In our kitchens, our Culinary Team takes great strides to source and explore the unique Canadian landscape to give you, our guests, a truly authentic Western Canadian experience. We bring you the freshest ingredients from local farmers, purveyors and artisans who take great pride in providing the best that land and sea have to offer.

At the Fairmont Banff Springs we purchase more than 75 percent of our products from Alberta and other Canadian provinces. We proudly serve locally grown meat, including Alberta AAA beef and organic poultry. Furthermore, our fish and seafood are sustainably sourced through our partnership with Ocean Wise, the Vancouver Aquarium's conservation program.

Our commitment at Fairmont Hotels & Resorts is to your health and well-being, and with that in mind we include organic ingredients whenever possible and ensure that all of our creations are trans-fat free.

Our urban cultivators and our outdoor greenhouse have given us an opportunity to grow our own herbs to supply the entire hotel.

This menu was designed to surprise and delight, whether you are celebrating a special occasion or simply want a healthy start to your Rocky Mountain adventures! We recognize that not all of our guests may find what they are looking for. If this is the case, please contact the In-Room Dining team and we shall do our best to satisfy your requests.

Sincerely,

Atticus Garant
EXECUTIVE CHEF



SEND A LITTLE (OR BIG) SOMETHING BECAUSE

It is important to say "I love you".

A "thank you" & something sweet can go a long way.

"A party without cake is just a meeting!" (at least that's what Julia Child told us...)

Whether you are staying here yourself or want to surprise someone who is, there is something special for every occasion!

To place your special amenity order, we require a minimum of 24 hours notice.

Prices are subject to a \$6 delivery charge, 20% service charge and 5% GST. Menu items may vary from those pictured.



LOCAL CELEBRITIES

three chocolate cake pops with dark chocolate shell and elk antlers,
bear paw with cookie base, dark chocolate and cashew claws

\$22 *contains gluten, eggs, dairy*

pre-order required



BEAR PAWS

three chocolate cookie bear paws with
dark chocolate shell and cashew claws

\$24 *contains gluten, nuts*
pre-order required



BIRTHDAY CAKE

chocolate fudge cake,
chocolate ganache

\$24 *contains gluten, eggs, dairy*
pre-order required

**vegan & gluten free available upon request*

SEND SOMETHING CUSTOMIZED!
JUST LET US KNOW!

ANNIVERSARY CAKE

chocolate fudge cake,
chocolate ganache

\$24 *contains gluten, eggs, dairy*
pre-order required

**vegan & gluten free available upon request*





UNICORN CAKE POPS

birthday cake with rainbow sprinkles, vanilla butter cream wrapped in fondant

\$27 *contains gluten, eggs, dairy*

**must be ordered 72 hours in advance*



CHOCOLATE PINATA

chocolate sphere filled with
gummy worms, sour patch kids, swedish
fish, rice krispy treats, smarties, twizzlers

\$75 *contains dairy*

**not available for large groups*

**must be ordered 72 hours in advance*



CHEESE TASTING

small farm Canadian cheeses, house made fruit chutney,
grilled French baguette, grapes, local honey comb

\$42 *contains gluten, nuts, dairy*
pre-order required

**gluten free available upon request*



CHEESE & CHARCUTERIE

house smoked and cured meats, small farm Canadian cheeses, seasonal pickles, grainy mustard, fruit chutney, grilled French baguette, local honey comb

\$51 *contains gluten*
pre-order required

*gluten free available upon request



CHOCOLATE CHIP COOKIES

three signature chocolate chip cookies
with a cookie in jar and recipe to make
more at home

\$26 *contains gluten, eggs, dairy*
pre-order required





COFFEE & DONUTS

feature cold brew, chocolate cake donuts with rose scented glaze

\$26 *contains nuts, gluten, eggs*

pre-order required

FROM THE ORCHARD

bushel basket of the seasons finest fruit & eska sparkling water
ex: peaches, mandarins, figs, strawberries, plums, grapes

\$24 *pre-order required*





FRUIT BASKET

varying seasonal and local fruits

\$36 *contains gluten, nuts*
pre-order required

SNACK ATTACK!

house made local game jerky, ketchup kettle potato chips,
salt roasted marcona almonds, choice of bottle beverage (local craft beer, cider, vodka soda)

\$38 *contains gluten, nuts, soy*
pre-order required



COCKTAIL SETS

pre-order required

MOUNTAIN SERIES 65

ready to serve craft cocktails

wildflower, iconic peak, emerald glow

3 x 120ml cocktails



CASTLE SERIES 65

ready to serve craft cocktails

old-fashioned, maple shaft, wildflower

3 x 120ml cocktails



SPIRIT SETS

pre-order required

IT'S THE VODKA TALKING 118

1 750ML WILD LIFE VODKA
6 FEVER TREE TONIC
6 FEVER TREE SODA
LEMONS & LIMES

LET THE EVENING BE GIN 125

1 750ML RUNDLE BAR GIN
6 FEVER TREE TONIC
6 FEVER TREE SODA
LEMONS & LIMES

MAKE YOUR DAY SPARKLE 85

1 750ML CANELLA PROSECCO
ORANGE JUICE, GRAPEFRUIT &
CRANBERRY JUICE
FRESH BERRIES & CITRUS

WINE, BEER & NON - ALCOHOLIC pre-order required

HALF BOTTLES

375 ML

Prosecco, Mionetto Il Prosecco Treviso, Italy	31
Moët & Chandon Champagne, France	85
Riesling, Dr. Loosen Mose, Germany	35
Malbec, Lugi Bosca Mendoza, Argentina	50
Cabernet Sauvignon Errazuriz "Max Reserva" Aconcagua Valley, Chile	38
Rosé, Gerard Bertrand Côte des Roses Languedoc-Roussillon, France	41

CHAMPAGNE AND SPARKLING

BTL

Prosecco, Canella Brut Veneto, Italy	68
Mission Hill Reserve Brut British Columbia, Canada	90
Varichon & Clerc, Blanc de Blancs Loire, France	72
Moët & Chandon Champagne, France	159
Dom Perignon Champagne, France	435

WHITE

BTL

Pinot Gris, Blasted Church British Columbia, Canada	89
Riesling, Vineland Semi-Dry Ontario, Canada	68
Pinot Blanc, Castoro de Oro British Columbia, Canada	55
Sauvignon Blanc, Oyster Bay South Island, New Zealand	62
Chardonnay, Burrowing Owl British Columbia, Canada	95
Chardonnay, Joseph Drouhin Mâcon Villages Burgundy, France	68

RED

BTL

Pinot Noir, Louis Latour Burgundy, France	117
Syrah, Mission Hill British Columbia, Canada	78
Grenache, Syrah, Mourvèdre La Ferme du Mont, Rhône Valley, France	69
Cabernet Sauvignon, Burrowing Owl British Columbia, Canada	135
Zinfandel, Wente Beyer Ranch California, USA	77

ROSÉ

BTL

Mission Hill British Columbia, Canada	59
Gerard Bertrand Gris, Languedoc-Roussillon, France	72

DESSERT

50 ML

Inniskillin, Riesling Ontario, Canada	18
Inniskillin, Vidal, Ontario, Canada	18

NON-ALCOHOLIC SPARKLING

BTL

Loxton Sparkling Brut Australia	35
Martinellis Sparkling Apple USA	30

LOCAL BEER 473ML

Evolution IPA Grizzly Paw Brewery, Canmore AB	11
Rundlestone Session Ale Grizzly Paw Brewery, Canmore AB	11
Three Sisters Pale Ale Grizzly Paw Brewery, Canmore AB	11

GRIZZLY PAW SODA 341ML

Orange Cream Soda, Rootbeer Black Cherry, Cream Soda Grizzly Paw Brewery, Canmore, AB	6
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