



The Culinary Arts at Canada's Castle in the Rockies

FAIRMONT BANFF SPRINGS

Made In-Castle...

"We strive to produce as much as possible in house. From fresh breads to fresh herbs, you can taste the difference."



Butchery

We source whole animals from local farms to butcher on site. This helps to ensure we're always working with the best cuts of meat and allows us to provide training opportunities for our culinary apprentices.



Herbs & Greens

Our kitchens grow their own herbs, greens and small vegetables in our roof-top greenhouse and Urban Cultivator located in STOCK Food & Drink, just off the main lobby.



Baked Goods

Located in the heart of the castle, our bakery supplies fresh bread, baguettes and pastries to all our restaurants and kitchens every day.



Pickles

With unique combinations of spices, our team spends time each week preserving small batches of local ramps, mustard, asparagus, beans, full kosher pickles and beets.



Something Sweet

From sugar cookies to wedding cakes, to delicate macarons to decadent desserts for large occasions, our pastries kitchen is always turning out deliciously sweet creations.

130

Years of Culinary Heritage

Since 1888, the Banff Springs Hotel has provided world-class dining experiences for our guests.

12

Number of Kitchens on Property

Ranging in size, these kitchens service our 13 restaurants, banquets and 24-hour room service requests.

150

Number of Chefs on Staff

Our team of Chefs bring together a wealth of influences from around the world.

350+

Years of Culinary Experience

Our Chefs boast a combined 350 years of experience delivering unforgettable meals.

Alberta Sourced...

"We have access to so many amazing small farmers, producers and artisans in Alberta that bring such passion to the items they grow and create. This inspires our chefs to celebrate our land."

Lamb - Sungold Farms
Innisfail, Alberta
A local operation focused on providing high-quality lamb and goat products for niche kitchens.

Legumes & Squash - Sudo Farms
Lethbridge, Alberta
Sudo Farms produces a range of specialty vegetables, including Chinese cabbage, snow peas, snap peas, pumpkins, zucchini, and beans.

Cheeses - Fairwinds Farm
Fort Macleod, Alberta
Ben and Anita have been farming together for 25 years with their family. They began to milk and produce goat products in 1999.

Pork - Primrose Farm
Camrose, Alberta
Passionate about the work they do, Primrose farms producers raise their animals according to a strict code of humane animal handling using sustainable practices.

Root Vegetables - Leffers Organics
Coaldale, Alberta
Leffers Farm is owned and operated by the Leffers brothers, Howard and Cornelius, and has been producing organic produce since 2002.

Beef - Benchmark Angus
Warner, Alberta
Benchmark Angus is a third generation ranch that has been breeding purebred Angus cattle since 1960 in Alberta's true cattle country.

Fresh Produce - Red Hat Farms
Medicine Hat, Alberta
Ten Southern Alberta families with a shared passion for growing the freshest produce founded the Red Hat co-operative in 1966.



Ocean Wise Recommended Sustainable Seafood

Working with suppliers in Vancouver & Canada's East Coast, we strive to serve only Ocean Wise recommended sustainable seafood in all our restaurants and on our banquet menus. This big change is making a big difference!



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