

IN-ROOM DINING

WELCOME TO
“THE CASTLE IN THE ROCKIES”

FOR OVER 100 YEARS, GUESTS OF THE FAIRMONT BANFF SPRINGS HAVE EXPERIENCED THE VERY BEST IN SERVICE, HOSPITALITY AND DINING. OUR IN-ROOM DINING MENU PRESENTS A SELECTION OF OFFERINGS FOR YOU TO ENJOY IN THE PRIVACY OF YOUR ROOM.

SHOULD THERE BE ANYTHING YOU WOULD LIKE THAT IS NOT ON THE MENU, PLEASE LET US KNOW AND WE WILL DO OUR BEST TO ACCOMMODATE YOUR REQUEST.

WE HOPE YOU HAVE AN ENJOYABLE STAY AT
THE FAIRMONT BANFF SPRINGS.



As part of Fairmont's commitment to environmental stewardship, this menu contains locally sourced, organic, or sustainable items wherever possible. Created using fresh and nutritionally balanced ingredients, Fairmont Lifestyle Cuisine dishes contribute to optimal health and wellness. All cuisine is prepared without artificial trans fat.

Ocean Wise



Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice.

RESTAURANTS

Indulge in authentic culinary experiences from around the world in just one stop when you dine at The Fairmont Banff Springs. All restaurants have a resort casual dress code and are smoke free environments. Please contact Dining Reservations at extension 6860 for current hours of operation.

YEAR ROUND RESERVATIONS RECOMMENDED

BANFFSHIRE CLUB: FINE DINING Mezzanine 1

The Castle in the Rockies signature restaurant, The Banffshire Club specializes in the finest seasonal Canadian cuisine. Priding ourselves with a commitment to environmental conservation, our ingredients are sourced from the best local and sustainable producers, farmers and growers. In this luxurious setting, indulge in our enticing menus and extensive wine list as our attentive servers, sommeliers and skilled culinary team take you on a truly memorable dining experience.

THE BOW VALLEY GRILL: CANADIAN Mezzanine 1

Savour the finest and freshest regional cuisine while overlooking the Fairholme Mountain Range when you dine in the Bow Valley Grill. An impressive open kitchen provides an opportunity to see our talented chefs in action.

CASTELLO RISTORANTE: ITALIAN Stanley Thompson Wing

Submerge yourself in the divine flavours of Italy at Castello Ristorante. Combine authentic cuisine with an exquisite atmosphere and you will see why so many guests favour this Italian Courtyard. Finish your evening with one of our delectable desserts and a sip of Limoncello.

WALDHAUS: BAVARIAN/FONDUE Beside Bow Falls

Located away from Banff's busy streets, where the Spray River meets the 15th hole, you will find the Waldhaus Restaurant, our "House in the Forest". Feast on a rich assortment of authentic Swiss and German dishes in an atmosphere reminiscent of an old hunting cottage.

SAMURAI: JAPANESE Lobby level

Experience a true taste of Japan at the Samurai Sushi Bar and Restaurant. You will find the finest sushi and sashimi in town as well as interactive Japanese hot pot dinners such as shabu-shabu and sukiyaki. Take a seat at the Sushi Bar and watch our Chefs work their magic right before your eyes. Say 'Sayonara' to ordinary dining!

GRAPES WINE BAR & BISTRO Mezzanine 2

Treat yourself to a unique experience at Grapes, our rustic Canadian wine bar and bistro. In an intimate setting, explore the delicious flavours of fondue, pâtés, cheese and salads. To complement your meal, choose from a generous selection of Canadian wines.

AFTERNOON TEA IN THE RUNDLE HALL

Mezzanine 2

Rundle Mountain takes England's most beloved ritual to new heights. With breathtaking views, Afternoon Tea at The Fairmont Banff Springs offers 12 of our finest loose leaf teas accompanied by delectable pastries and finger sandwiches for the time honoured traditionalist. The Rundle Lounge climbs even higher with its exclusive Matcha Martini, shaken not steeped for the modern tea aficionado. How do you take your tea?

THE CASTLE PANTRY: 24 HOUR SERVICE

Lobby Level

A combination of a café + bakery + deli that offers a wide variety of delicious items for all of our unique guests. From early breakfast to a late-night snack, there is always time to sit down and relax in our seating area, or get it to go.

LOUNGES & NIGHT SPOTS

THE RUNDLE LOUNGE

Mezzanine 1

Pleasant and bright by day, enchanting and intimate by night, the Rundle Lounge is where you can come and explore tried and true drinks of yesteryear. You will be delighted by all of our potables that compliment your view of the spectacular Bow Valley in an intimate and relaxing atmosphere.

THE RAMSAY LOUNGE

Stanley Thompson Wing

Enjoy a quiet interlude, cocktails, a wide variety of ports and grappa and selections from the Castello menu. Located beside Castello Ristorante, The Ramsay Lounge is an ideal location to gather before or after dinner for a cocktail.

THE WALDHAUS PUB

Located beneath the Waldhaus Restaurant, is Banff's best kept secret, the Waldhaus Pub. This unique hideaway offers a casual atmosphere with a fantastic menu and superb beer selection, flat screen TV's, a dartboard and pool table for your enjoyment..

SEASONAL

CLUBHOUSE RESTAURANT

May to October

Breathtaking views of Stanley Thompson's legendary fairways, sparkling rivers and majestic mountains make the Golf Course Clubhouse a perfect oasis. Whether stopping in before your tee time, grabbing a quick bite or enjoying a hearty meal after a day on the course, the Clubhouse will satisfy your every need. A shuttle bus is available to and from the hotel every half hour outside the motorcoach entrance.



BREAKFAST



Nutritious meals designed around select dietary needs and diet-dependent requirements. Created using fresh and nutritionally balanced ingredients, Fairmont Lifestyle Cuisine Plus dishes contribute to optimal health & wellness.



BEVERAGES

Fairmont Wellness Tea Selection	\$4.50
Wellness Shake: Energizer - Peach, Strawberry, Banana & Honey	\$6.50
Wellness Elixir: Traveling Flu Fighter - Lemon, Ginger, Honey & Clove	\$6.50

DASH/HEART HEALTHY

Egg-white Omelette - Tomatoes, Mushrooms Green Onions, Peppers, Low Fat Cheese	\$12.00
Low Fat Fruit Smoothie	\$6.50

DIABETES

Citrus Salad, Red Grapes, Grapefruit & Orange Segments	\$6.50
Two Poached Eggs, Grilled Tomato, Whole Wheat Toast	\$12.00
Oatmeal Porridge, Whole Milk, Apple & Pear Compote	\$10.00
Bran Muffin	\$3.00

VEGAN

Fresh Fruit Salad	\$6.00
Soy Milk & Fresh Berry Smoothie	\$6.50
Tofu Scramble, Onions, Peppers, Tomatoes Wilted Spinach, Turmeric, Fingerling Potatoes	\$12.00

Prices are subject to 5% Goods and Services Tax and 18% Gratuity.
Please note that a \$4.00 in-room charge will also be added to your total bill.

BREAKFAST



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RAW

Fresh Vegetable Juice	\$6.50
Fresh Fruit & Coconut Milk Smoothie	\$6.50
Multigrain Müesli, Rye Flakes, Oatmeal, Flax Seeds Dried Fruit, Soy Yogurt, Maple Syrup	\$8.00

MACROBIOTIC

Chinese Cabbage, Julienne Carrots, Tofu, Shiitake Mushrooms in Miso Broth	\$10.00
Brown Rice Porridge, Pecans, Almonds, Apple & Pear Compote, Maple Syrup	\$8.00

GLUTEN FREE

Fresh Fruit & Berry Smoothie	\$6.50
Gluten Free Toast	\$5.00
Eggs Benedict - Gluten Free Toast, Smoked Salmon Hollandaise, Roasted Fingerling Potatoes	\$18.00
Gluten Free Pancakes, Fresh Berry Compote Maple Syrup, Gluten Free Chicken Sausages	\$18.00
Gluten Free Cereals	\$7.00

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ALL DAY DINING




Nutritious meals designed around select dietary needs and diet-dependent requirements. Created using fresh and nutritionally balanced ingredients, Fairmont Lifestyle Cuisine Plus dishes contribute to optimal health & wellness.



DASH/HEART HEALTHY

Roasted Beet Carpaccio Apple Vinaigrette, Pumpkin Seeds, Mixed Greens, Goat Cheese	\$12.00
Minestrone Soup Vegetable & Tomato Broth, Seasonal Root Vegetables, Herbs	\$10.00
Roasted Chicken Breast Citrus & Ginger Glaze, Potato Ragout, Seasonal Vegetables	\$32.00
Salmon Bouillabaisse Clams, Mussels, Seasonal Vegetables, Navy Beans, Saffron Broth	\$29.00

DIABETES

Mimosa Salad Butter Lettuce, Diced Red Peppers, Cucumbers, Red Onions, Chopped Egg Goat Cheese, Roasted Tomato Vinaigrette	\$15.00
Avocado, Tomato & Mozzarella Salad Maple Vinaigrette, Frisée & Mâche Lettuce, Red Wine Reduction	\$15.00
Roasted Chicken Breast Five-Bean & Tomato Cassoulet, Vegetable Medley	\$32.00
Pan Seared Sable Fish & Asian Broth  Broccolini, Vegetable Julienne, Sea Asparagus, Pickled Daikon Radish Salad	\$32.00

VEGAN

Grilled Vegetable Salad Grilled Red Peppers, Portobello Mushrooms, Green Beans Cherry Tomatoes, Red Wine Vinaigrette	\$12.00
Thai Carrot & Ginger Velouté Puréed Carrots, Chilies, Lime & Coconut Cream Soup	\$10.00
Vegetable & Coconut Curry Zucchini, Chickpeas, Peppers, Tomatoes, Eggplant, Peas, Jasmine Rice, Papadom	\$25.00
Roasted Vegetable Focaccia Portobello Mushrooms, Red Peppers, Red Onions, Zucchini, Tomatoes	\$15.00

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ALL DAY DINING




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RAW


Vegetable Tartar Red Quinoa, Date Purée, Curry Oil	\$15.00
Asian Salad Wrap Carrots, Peppers, Enoki Mushrooms, Soya Sesame Dressing	\$15.00

MACROBIOTIC

Miso Soup Chinese Cabbage, Julienne Carrots, Tofu, Shiitake Mushrooms In Miso Broth	\$10.00
Baked Sable Fish Fillet  Warm Beluga Lentil Salad, Capers, Pickled Daikon Radish, Cilantro	\$32.00

GLUTEN FREE

Salmon Tartar Avocado, Orange Segments, Red Onions, Cucumbers Micro Greens, Wasabi Mayonnaise	\$15.00
Pear & Blue Cheese Salad Organic Greens, Stilton Blue Cheese, Pears	\$15.00
Grilled Lamb Chops Soft Corn Polenta, Vegetable Medley, Rosemary Lamb Jus	\$37.00
Gluten Free Pizza	\$18.00

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BEVERAGES



Badoit Sparkling Water

\$8.00



Evian Spring Water

\$8.00

WELLNESS TEAS

\$6.00

FAIRMONT ENERGY

Robust and energizing. A herbal blend designed to pick you up when you are feeling a bit slow.

FAIRMONT EQUILIBRIUM

A satisfying and deliciously balanced blend. A caffeine free herbal blend when you need to rejuvenate, regroup and get back into balance.

FAIRMONT TRANQUILITY

A caffeine free herbal blend designed to slow you down when you're going too fast. Eases tensions, calms the nervous system and promotes restful sleep.

FAIRMONT DIGESTIF

A caffeine free herbal blend. Aids digestion, calms the nervous system and stomach.

FAIRMONT HIGH ANTIOXIDANT

A veritable symphony of full-flavored East African green tea. Kenyan white tea matcha provides an antioxidant boost. Full flavored and cleansing.

DESSERTS

Poached Pear & Raspberry Sorbet (Dash)

\$8.00

Vanilla Panna Cotta (Diabetic)

\$8.00

Fresh Seasonal Fruit Plate (Raw)

\$10.00

Peach Duo (Gluten Free)

\$10.00

Peach Crisp, White Peach Sorbet




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CHILDREN'S MENU

BREAKFAST


SERVED FROM 7:00 AM- 11:30 AM

Banana Dollar Pancakes with Maple Syrup (Available Gluten Free)	\$6.00
Scrambled Eggs, Bacon & Toast	\$7.00
Egg Omelette, choose two items (Cheese, Mushrooms, Tomatoes, Peppers)	\$8.00
Assorted Dry Cereals 	\$6.00
Fresh Fruit & Berry Skewers with Honey & Vanilla Yogurt 	\$6.00
Granola Parfait with Liberté Organic Greek Yogurt 	\$6.00

ALL DAY DINING

SERVED FROM 11:30 AM TO MIDNIGHT



Cheese & Crackers 	\$5.00
Raw Vegetables with Ranch Dressing 	\$5.00
Peanut Butter Sandwich with Jam or Banana (Whole Wheat or White Bread)	\$5.00
Fresh Fruit Snack (Grapes, Bananas, Strawberries) 	\$5.00
Mini Granola Clusters 	\$6.00
Grilled Chicken Breast with Country Corn Bread & Steamed Vegetables 	\$10.00
Children's Cheese Pizza (Available Gluten Free)	\$10.00
Chicken Pot Pie 	\$10.00
Children's Hamburger (With or Without Cheese)	\$10.00
Baked Salmon with Steamed Vegetables & Rice 	\$10.00
Grilled Cheese Sandwich (Whole Wheat or White Bread)	\$10.00
Whole Wheat Penne & Meatballs 	\$10.00

 Nutritious, wholesome dishes catering to the most common dietary needs of our young guests


Prices are subject to 5% Goods and Services Tax and 18% Gratuity.
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CHILDREN'S MENU

DESSERTS

Fresh Fruit Plate 	\$5.00
Oatmeal Pear Cookies 	\$5.00
Ice Cream (Chocolate, Vanilla or Strawberry)	\$5.00
Chocolate Pudding	\$5.00
Banana Split	\$5.00

BEVERAGES

Fresh Fruit Smoothie 	\$5.00
Shirley Temple	\$4.00
Stanley Thompson Iced Tea (Ice Tea & Sprite)	\$4.00
Assorted Soft Drinks (Coke, Diet Coke, Sprite, Gingerale, Root Beer, Orange)	\$4.00
Assorted Juices (Orange, Apple, Cranberry, Grapefruit, Tomato, V8)	\$5.00
Milk (2%, Skim, Chocolate)	\$4.00

 Nutritious, wholesome dishes catering to the most common dietary needs of our young guests

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BREAKFAST

Served from 7:00 am - 11:30 am

Deluxe Continental	\$22.00
Choice of Danish, Croissant or Freshly Baked Muffin	
Butter & Preserves	
Fresh Fruit Salad	
Organic Liberté Greek Yogurt	
Apple, Orange, Grapefruit or Cranberry Juice	
Coffee or Tea	
Rocky Mountain Breakfast	\$26.00
Two Organic Eggs, Cooked Any Style	
Choice of local Valbella Country Bacon, Ham or Sausage (Pork or Chicken)	
Roasted Fingerling Potatoes	
Choice of Toast or Croissants	
Butter & Preserves	
Apple, Orange, Grapefruit or Cranberry Juice	
Coffee or Tea	
Trail Rider Breakfast	\$25.00
Buttermilk Pancakes or French Toast	
Choice of local Valbella Country Bacon, Ham or Sausage (Pork or Chicken)	
Butter & Pure Canadian Maple Syrup	
Apple, Orange, Grapefruit or Cranberry Juice	
Coffee or Tea	
Sunrise Breakfast	\$25.00
Eggs Benedict (Two Organic Vita Eggs Poached on a Toasted English Muffin)	
Choice of Canadian Back Bacon or Atlantic Smoked Salmon, Hollandaise Sauce	
Roasted Fingerling Potatoes	
Apple, Orange, Grapefruit or Cranberry Juice	
Coffee or Tea	

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BREAKFAST

Served from 7:00 am - 11:30 am

Our Signature Spray River Favourites

Northwest Steel Cut Oats	\$14.00
Golden Brown Sugar, Raisins, Whipped Devonshire Cream Orange, Apple or Grapefruit Juice Coffee and Tea	
Banana Bread French Toast	\$18.00
Caramelized Banana Compote, Fresh Whipped Cream	
Fried Egg Sandwich	\$16.00
Toasted Bagel, Oka Cheese, Grilled Tomatoes Roasted Fingerling Potatoes	
Swiss Breakfast	\$20.00
Potato Rösti, Two Poached Organic Vita Eggs, Valbella Country Style Bacon Hollandaise Sauce	
Rundle Mountain Parfait	\$12.00
Organic Granola, Yogurt, Fresh Berries	

HOMESTYLE OMELETTES

All omelettes are served with Roasted Fingerling Potatoes & Coffee or Tea

The Classics

Morning Comfort -Tomatoes, Cheddar Cheese	\$23.00
Denver - Ham, Mushrooms, Cheddar Cheese, Peppers, Green Onions	\$23.00
Local's Special - Valbella Country Bacon, Sausage, Back Bacon, Oka Cheese	\$24.00

Create Your Own	\$25.00
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Choice of 3 Ingredients
Tomatoes, Green Peppers, Mushrooms, Green Onions, Spinach
Chicken Sausage, Ham, Valbella Country Bacon, Tofu

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À LA CARTE BREAKFAST SELECTIONS

Organic Vita Eggs

One Egg any style	\$6.00
Two Eggs any style	\$8.00

Selection of locally produced Valbella Breakfast Delicacies	\$6.00 each
Three strips of Country Bacon	
Two Farmer Sausages	
Two Chicken Sausages	
Grilled Canadian Back Bacon	

CEREALS

Cold Cereals with 2% or Skim Milk	\$7.00
Raisin Bran, Rice Krispies, Corn Flakes, Special K, Froot Loops	
Honey Nut Cheerios, Vector, Frosted Mini Wheats, Organic Granola	
Add Fresh Fruit or Seasonal Berries	\$3.00

Hot Cereals served	\$9.00
Oatmeal, Red River, Cream of Wheat	
Brown Sugar and Raisins	

Fresh Fruit Cup	\$6.00
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Fresh Berries	\$8.00
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Selection of Two Bakery Items	\$6.00
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Toast	\$5.00
White, Whole Wheat, Multi-Grain, Muesli or Gluten Free Bread	

Daily Smoothie	\$6.00
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HOT BEVERAGES

Fairmont Select Teas	\$6.00
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Freshly Brewed Coffee (Regular or Decaffeinated)	
1/2 Litre	\$6.00
1 Litre	\$12.00
1.5 Litre	\$18.00

Specialty Coffees	
Cappuccino	\$6.00
Latte	\$6.00
Espresso	\$6.00

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ALL DAY DINING

Served from 11:30 am to Midnight

APPETIZERS

Soup of the Day	\$10.00
Made In House Daily	
French Onion Soup	\$11.00
Baked with Gruyère & Emmental Cheese	
Coast to Coast Seafood Chowder	\$11.00
Mussels, Clams, Shrimp, Salmon, Scallops, Halibut, Potato Cream Soup	
Smoked Duck Breast with Mâche Greens	\$15.00
Orange Segments, Fairwinds Farm Goat Cheese, Toasted Almonds Homemade Lavash Cracker, Granny Smith Apples, Maple Vinaigrette	
Chicken Wings	\$15.00
A Dozen Breaded & Fried Chicken Wings Choice of Sauces: BBQ, Mild, Hot or Salt & Pepper	
Smoked Salmon on Savory Crêpe	\$15.00
Chive & Pink Peppercorn Crêpe, Smoked Salmon, Red Onions, Micro Greens Dill Crème Fraîche, Crispy Capers Served Cold	
Crispy "Alberta Beef" Tenderloin Bites	\$15.00
Sweet Chili Glazed Beef Tenderloin Tips, Sweet Potato Crisps, Remoulade	

SALADS

Caesar Salad	\$14.00
Grilled Lemon, Tomatoes, Double Smoked Valbella Bacon Parmigiano, Multi-Grain Croutons, Home Made Caesar Dressing	
Add Chicken or three Prawns	\$8.00
Organic Green Salad	\$13.00
Mixed Organic Greens, Red Flamed Grapes, Candied Walnuts Blue Cheese, Maple Balsamic Dressing	

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ALL DAY DINING

Served from 11:30 am to Midnight

Steak Frites \$19.00
Grilled 8 oz Rib Eye Steak, Café de Paris Butter, Onion Rings
Grilled Brioche, French Fries

SANDWICHES

All sandwiches are served with a choice of French Fries, Organic Greens or Caesar Salad

Prime Rib Burger \$18.00
Alberta Beef, Valbella Country Bacon, Monterey Jack Cheese
Sautéed Mushrooms, Rocket, Garlic Aioli, Onion Bun

Portobello Mushroom Sandwich \$15.00
Grilled Marinated Portobello Mushroom, Roasted Red Peppers
Fresh Mozzarella, Red Onions, Basil Pesto Aioli
Arugula, Ciabatta Bread

Turkey Club \$18.00
Roasted Turkey Breast, Tomatoes, Bacon, Red Onions, Cheddar Cheese
Mixed Greens, Avocado Pimento Mayonnaise, Ciabatta Bread

Grilled Tuna Focaccia \$19.00
Cherry Tomatoes, Taggaische Olives, Capers, Red Onions, Lemon Zest
Rocket, Rustic Mediterranean Vinaigrette

FLATBREADS

Margherita \$16.00
Tomato, Fresh Mozzarella, Fresh Italian Basil

Rocky Mountain \$19.00
Locally Smoked Meats (Double Smoked Bacon, Venison Salami, Prosciutto)
Red Onions, Spinach, Mozzarella, Grizzly Gouda Cheese

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DINNER MENU

Served from 6:00 pm to Midnight

APPETIZERS

Soup of the Day	\$10.00
Made In House Daily	
French Onion Soup	\$11.00
Baked with Gruyère & Emmental Cheese	
Coast to Coast Seafood Chowder	\$11.00
Mussels, Clams, Shrimp, Salmon, Scallops, Halibut, Potato Cream Soup	
Smoked Duck Breast with Mâche Greens	\$15.00
Orange Segments, Fairwinds Farm Goat Cheese, Toasted Almonds Homemade Lavash Cracker, Granny Smith Apples, Maple Vinaigrette	
Smoked Salmon on Savory Crêpe	\$15.00
Chive & Pink Peppercorn Crêpe, Smoked Salmon, Red Onions, Micro Greens Dill Crème Fraîche, Crispy Capers Served Cold	
Caesar Salad	\$14.00
Grilled Lemon, Tomatoes, Double Smoked Valbella Bacon Parmigiano, Multi-Grain Croutons, Home Made Caesar Dressing	
	\$8.00
Add Chicken or three Prawns	
Organic Green Salad	\$13.00
Mixed Organic Greens, Red Flamed Grapes, Candied Walnuts Blue Cheese, Maple Balsamic Dressing	



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DINNER MENU


Served from 6:00 pm to Midnight

ENTRÉES

Grilled Pork Rib Steak	\$36.00
Calvados Sauce, Braised Cippolini Onions, Quince Purée, Garlic Mashed Potatoes	
“The Grill” 10 oz. Sterling Silver Rib Eye Steak	\$44.00
Roasted Fingerling Potatoes, Okanagan Cabernet-Merlot Jus Café de Paris Butter, Ponderosa Wild Mushrooms	
Herb Crusted Rack of Lamb	\$43.00
Soft Goat Cheese Polenta, Port Wine Sauce, Fig Compote	
Pan Seared Steelhead Trout 	\$32.00
Fingerling Potatoes, Rustic Mediterranean Vinaigrette	
Alberta Beef Tenderloin	\$44.00
5 oz. Beef Tenderloin, Garlic Potato Purée, Sauce Béarnaise, Red Wine Jus	
Chorizo Cavatappi Pasta	\$20.00
Chorizo Sausage, Cavatappi Pasta, Roasted Red Peppers, Arugula Fontina Cream Sauce, White Cheddar Gratin	

DESSERTS

Berry Swirl Cheesecake	\$10.00
Spiced Strawberry Compote	
Lemon Curd White Chocolate Truffle Tart	\$10.00
Raspberry Sorbet	
Warm Chocolate Banana Bread Pudding	\$10.00
Bourbon Custard, Coconut Ice Cream	
Crème Brûlée Trilogy	\$10.00
Steeped Chai Tea White Chocolate Grand Marnier Maple	

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ADDITIONAL SERVICES

POPULAR RECEPTION FAVOURITES

Chocolate Covered Strawberries	\$4.50 each
Assorted Cheese Tray with Fruit & Crackers (serves 20 people)	\$175.00 per tray
Fresh Vegetable Basket with Three Dips (serves 20 people)	\$90.00 per tray
Seasonal Fruits & Berries with Yogurt Dip (serves 20 people)	\$95.00 per tray
Chips & Dip (serves 10 people, based on a 1 hour reception)	\$15.00 per basket
Pretzels (serves 10 people based on a 1 hour reception)	\$15.00 per basket
Mixed nuts (serves 10 people based on a 1 hour reception)	\$18.00 per basket
Gourmet Cold Hors D'oeuvres (served per dozen)	\$50.00 per dozen
Fruit Brochettes with Yogurt Dip	\$33.00 per dozen
Jumbo Shrimp with Cocktail Sauce	\$55.00 per dozen
Smoked B.C. Salmon on Focaccia Bread with Cream Cheese	\$40.00 per dozen
Gourmet Hot Hors D'oeuvres (served per dozen)	\$50.00 per dozen
Asian Spiced Chicken Satay	\$38.00 per dozen
Spicy Marinated and Grilled Shrimp	\$50.00 per dozen
Rosemary Roasted Lamb Chops	\$66.00 per dozen
Hot Nachos with Three Dips	\$30.00 per tray
Dry Bar Set-Up (includes variety of glassware, ice & garnish)	\$4.00 per person

Please contact In-Room Dining for a menu package with selections and prices.
A minimum labour charge will apply to all catered events.
Minimum 12 hours notice for all events.

SNACKS

"Tree To Life" Buttered Popcorn	\$3.50
Lodge Mix	\$3.50
Mixed Deluxe Nuts	\$3.50
Ice Cream Sandwiches	\$3.50
Nacho Chips & Salsa	\$6.00

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DON

Barra

VINO
VINTO

VINO SILVA
STATE
Chauvignoa
VALLEY

VINO DE
VINO

BEVERAGES

Fairmont Select teas	\$6.00
Freshly Brewed Coffee (Regular or Decaffeinated)	
1/2 Litre	\$6.00
1 Litre	\$12.00
1.5 Litre	\$18.00
Specialty Coffees	
Cappuccino	\$6.00
Latte	\$6.00
Espresso	\$6.00
Soft Drinks	\$4.00
Coke, Diet Coke, Sprite, Ginger Ale, Root Beer, Orange	
Water	
Perrier	\$3.50
Montclair	\$4.00
San Pellegrino	\$4.00
Juices	\$5.00
Orange, Apple, Cranberry, Grapefruit, Tomato, V8	
Milk	\$4.00
Skim, 2%, Chocolate	

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ALCOHOLIC BEVERAGES

BEER SELECTION

Domestic \$6.00
 Budweiser, Bud Light, Coors Light, Canadian, Labatt Blue, Kokanee

Premium / International \$6.75
 Heineken, Corona, Stella, Grasshopper, Big Rock Traditional
 Keith's, Steam Whistle, Mill Street

Spirits	2.50 oz	1.25 oz
Bourbon		
Jim Beam, Jack Daniels	12	8
Woodford Reserve, Gentleman Jack	14	9
Makers Mark, Knob Creek	15	10
Gin		
Beefeater	12	8
Bombay Sapphire		14
Tanqueray 10	15	10
Rum		
Bacardi White, Bacardi Dark	12	8
Bacardi 8, Captain Morgan Spiced	14	9
Captain Morgan Deluxe, Mount Gay	14	9
Rye / Whiskey		
Canadian Club	12	8
Crown Royal	14	9
Jameson, Bushmills Original	14	9
Tequila		
Sauza Silver	12	8
Sauza Hornitos	15	10
Patron Silver	26	17
Vodka		
Finlandia	14	10
Absolut (Various Flavours)	12	8
Stolichnaya, Ketel One	14	9
Grey Goose, Belvedere	15	10
Liqueurs		
Kahlua	14	10
Bailey's	14	10
Drambuie	14	10
Grand Marnier	14	10

A selection of Cocktails and Single Malt Scotches are also available upon request.

Prices are subject to 5% Goods and Services Tax and 18% Gratuity.
 Please note that a \$4.00 in-room charge will also be added to your total bill.

CHAMPAGNE AND SPARKLING WINES

BOTTLE

Veuve de Vernay, Vernay, France	\$43.00
Nino Franco Prosecco, Brut, Veneto, Italy	\$55.00
Sumac Ridge Stellar's Jay Brut, (375 ml) Okanagan, Canada	\$50.00
Sumac Ridge Stellar's Jay Brut, Okanagan, Canada	\$80.00
Drappier Carte d'Or Brut, Champagne, France	\$115.00
Moët & Chandon Brut, Champagne, France	\$155.00
Dom Perignon, Brut, Champagne, France	\$450.00

PREMIUM HALF BOTTLE SELECTIONS

Kettle Valley Chardonnay	\$57.00
Kettle Valley Pinot Gris	\$57.00
Kettle Valley Reserve Pinot Noir	\$78.00
Kettle Valley Old Main Red, Bordeaux Blend	\$78.00

DESSERT WINES

Pillitteri Estates Late Harvest Riesling, Niagara, Canada	\$50.00
Vineland Estates Riesling Icewine, Niagara, Canada	\$75.00

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WHITE WINE

	Glass	Bottle
Torres "Santa Digna" Sauvignon Blanc, Curico, Chile	\$10.00	\$40.00
Woodbridge White Zinfandel, California, USA	\$10.00	\$40.00
Sileni Sauvignon Blanc, Hawkes Bay, New Zealand	\$12.00	\$50.00
Luigi Bosca Chardonnay, Mendoza, Argentina (organic)		\$57.00
Henry of Pelham Riesling (off-dry), Niagara, Canada	\$12.00	\$57.00
Cedar Creek, Chardonnay, Okanagan, Canada	\$13.00	\$60.00
Blasted Church Hatfield's Fuse, off-dry Okanagan, Canada	\$14.00	\$64.00
Clos du Val, Chardonnay, California, USA (off-dry)		\$70.00

RED WINE

Torres "Santa Digna" Cabernet, Curico, Chile	\$10.00	\$45.00
Verga Montepulciano d' Abruzzo, Abruzzo, Italy	\$10.00	\$45.00
Cline Zinfandel, California, USA	\$11.00	\$50.00
Luigi Bosca, Malbec, Mendoza, Argentina (organic)	\$12.00	\$57.00
Concannon Pinot Noir, California, USA	\$12.00	\$57.00
Cedar Creek, Merlot, Okanagan, Canada	\$13.00	\$60.00
Chateau D'Argadens Bordeaux Superieur		\$61.00
Morambro Creek, Shiraz, Padthaway, Australia	\$15.00	\$70.00
Blasted Church, Cabernet/Merlot, Okanagan, Canada		\$80.00
Clos du Val, Cabernet, Napa, California		\$95.00
David Bruce, Pinot Noir, Sonoma, USA		\$110.00

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