



## A WARM WELCOME TO THE FAIRMONT JASPER PARK LODGE

For over 90 years, guests of the Fairmont Jasper Park Lodge 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 and comfort 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. If you wish to dine in any of our restaurants there is a brief description on the following page, along with the current hours of operation. Please note that hours are subject to change.

We hope you have an enjoyable stay at the Fairmont Jasper Park Lodge.

## **LAKE BEAUVERT BBQ MENU**

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*Cook your own custom BBQ dinner on one of our in-house barbecues, see options below.  
70. per person, minimum 4 people*

### **CHOICE OF TWO PROTEINS PER PERSON**

**ALBERTA AAA 10OZ RIB EYE  
SUNHAVEN FARMS MARINATED PORK CHOP  
SOY WHISKEY MARINATED ATLANTIC SALMON  
HERB MARINATED FREE RANGE CHICKEN SUPREME  
CITRUS MARINATED SHRIMP SKEWER**

*All BBQ set ups come with salt, pepper, steak spice, Forty Creek BBQ sauce,  
oil and proper utensils.*

### **INCLUDED IN ORDER**

**FOIL WRAPPED SEASONED POTATOES (TO BE COOKED ON BBQ)**  
Served with bacon bits, sour cream, green onions

**SUMMER VEGETABLE SKEWERS (TO BE COOKED ON BBQ)**

**ASSORTED ROLLS & BUTTER  
ORGANIC BABY GREEN SALAD  
CHERRY TOMATOES, CUCUMBERS, CARROTS, ASIAGO, CROUTONS  
AGED SHERRY & ROOF TOP HONEY VINAIGRETTE**

**WATERMELON & RED ONION SALAD, FETA CHEESE, RASPBERRY VINAIGRETTE  
COUNTRY STYLE COLESLAW**

**PLATTER OF ASSORTED MINI PASTRIES (THREE PER PERSON)  
PLATE OF FRESH SLICED FRUIT**

*Please touch the "In-room Dining" button (2) on your telephone for service. A delivery charge of  
\$5.00 per order & applicable taxes will be added to all cheques.*

## ROMANTIC LAKESIDE DINING FOR TWO

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*Served on the sundecks on Lac Beauvert*

*Reservations are required, please give 24 hours notice  
500. for two people*

### AMUSE BOUCHE

#### SWEET CORN AND PACIFIC RED PRAWN CHOWDER

Organic potato, Vabella double smoked bacon, smoked paprika froth

~OR~

#### HEIRLOOM SPINACH AND WATERMELON SALAD

Sweet and sour cherry tomatoes, Fairwinds Farm goat cheese,  
toasted almonds, roof top honey vinaigrette

### GRANITÉ

#### FREE RANGE BISON TENDERLOIN

Twin Meadows potato purée, fresh asparagus  
horseradish jus, béarnaise sauce

~OR~

#### SUSTAINABLY FARMED ATLANTIC SALMON

Cauliflower purée, steamed organic fingerling potatoes,  
house grown greens & grapefruit vinaigrette

~OR~

#### VEGETARIAN RISOTTO

Made with biodynamic aged carnaroli rice,  
inspired by local farmers and their seasonal produce.  
Today's risotto dish will be explained by our service staff.

#### CHOCOLATE FONDUE FOR TWO

Bailey's scented Valrhona chocolate fondue  
fresh strawberries, seasonal fruit, house made pastries

*Includes one bottle of wine of your choice (to a maximum of \$100)*

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