# Table of Contents

- Introduction .......................................................... 4
- Breakfast .............................................................. 5-9
- All Inclusive .......................................................... 11-13
- Meeting Breaks ....................................................... 14-19
- Lunch ................................................................. 21-28
- Receptions ............................................................ 30-36
- Plated Menus .......................................................... 37-44
- Dinner Buffet ........................................................ 45-51
- Late Night Snack ..................................................... 52-54
- To-Go ................................................................. 55-56
- Beverages ............................................................. 59-67
- Fine Print ............................................................. 68-74
INTRODUCTION

Thank you very much for your interest in the Fairmont Chateau Lake Louise. We are excited to have the opportunity to showcase our food and beverage offerings to you and your guests!

Our Story

The Fairmont Chateau Lake Louise has rested on this protected land for over 125 years. The storied property has an enduring tradition of hospitality excellence which has culminated in a rich food and beverage experience for our guests. Our philosophy is to ensure our offerings reflect our heritage, while keeping up with the latest culinary trends. The Canadian identity is a fusion of cultures and our cuisine is no exception. Both classic and contemporary cooking techniques come together for an unrivaled food and beverage experience. Our chefs make great strides to explore this unique landscape to ensure you receive a truly authentic western Canadian menu while also paying homage to our Swiss guiding heritage.

Our culinary team recognizes your health and well-being as a top priority. We include organic local produce when possible and our kitchen has eliminated trans fat from all our dishes. We will always have something available for our guests with specialised diets and food sensitivities. At the Fairmont Chateau Lake Louise we avoid all fish that are endangered or threatened due to over fishing. We believe that an individual’s health is directly connected to the environment and we put as much care into sourcing our ingredients as we do preparing your meal.

Discover our locally-inspired dishes in this menu and should you have an inkling for something beyond the limits of these pages please speak to your Convention Services Manager and we will be happy to customize a menu specifically for your group.

BREAKFAST

5
BUFFET BREAKFAST

All buffets are accompanied by a selection of chilled apple, orange and grapefruit juices, freshly brewed coffee, decaffeinated coffee and Lot 35 Signature Teas. A minimum of 25 guests or a $5 surcharge per guest will apply.

THE CHATEAU CONTINENTAL

Seasonal Fruit Selection
Freshly Baked Assorted Muffins
Mini Danishes & Mini Croissants
Preserves, Marmalade, Honey & Butter
Plain & Flavoured Yogurt

To enhance your breakfast experience, add on one of the plated entrées for $15 per person from page 8

THE CHATEAU BREAKFAST

Seasonal Fruit Selection
Freshly Baked Assorted Muffins & Croissants
Warm Cinnamon Buns
Preserves, Marmalade, Honey & Butter

BUILD YOUR OWN BREAKFAST

Seasonal Fruit Selection
Freshly Baked Assorted Muffins, Mini Danishes & Croissants
Rye, Multi-Grain, Whole Wheat & French Breads
Scrambled Eggs, Hashbrown Potatoes

CHOOSE 1 FROM THE FOLLOWING:
Banana French Toast, Rolled Maple Crêpes or Pancakes (plain or chocolate chips)

AND CHOOSE 2 FROM THE FOLLOWING:
Bacon, Pork Sausage, Chicken Sausage, Maple Ham, Roasted Tomatoes, Canadian Back Bacon

BUFFET BREAKFAST ENHANCEMENTS

ADDITIONS TO YOUR BREAKFAST
Prices are per person.

Sliced Fresh Fruit Platter
8
Oatmeal or Cream of Wheat with Fruit Compote
7
Individual Homemade Muesli
8
Individual Yogurt & Granola Parfait
8
Smoked Salmon, Chive Cream Cheese, Lemon & Capers
10
Traditional Eggs Benedict
9
Smoked Steelhead Trout & Spinach Eggs Benedict
10
Scrambled Eggs
7
Choice of: Bacon, Pork Sausage or Chicken Sausages
8
House Made Seasonal Berry Smoothie
8
Buttermilk Pancakes, Whipped Cream & Warm Maple Syrup
8

GLUTEN-FREE OPTIONS
Banana, Raspberry & Walnut Muffins
7
Buckwheat Pancakes, Whipped Butter, Maple Syrup & Berry Compote
10
Gluten-Free Chicken Sausages
9

CHEF ATTENDED STATION
Omelette Station
12
Carved Side Bacon or Emperor Ham
13
Crêpe Station
11

Additional charge of $175 for each chef required (one chef for every 75 people)
PLATED BREAKFAST

All plated breakfasts are accompanied by a selection of chilled orange and grapefruit juice, freshly brewed coffee, decaffeinated coffee & Lot 35 Signature Teas, assorted mini Danishes and muffins.

THE HEALTHY CHOICE HIKER & SKIER BREAKFAST

Chive & Cheddar Cheese Scrambled Eggs
Chicken Sausages
Smoked Pepper & Yam Hashbrowns

THE QUÉBÉCOIS BREAKFAST

Brioche French Toast, Raisins & Caramelized Apples
Fresh Whipped Cream & Caramel Syrup

ALPINE SUNRISE 32

Cheddar Cheese & Pepper Omelette
Smoked Ham & Swiss Cheese Pork Breakfast
Sausages & Maple Bacon
Hash Browns & Grilled Tomatoes

THE BENEDICT 34

Soft Poached Eggs, Canadian Back Bacon, Hollandaise
Hash Browns & Grilled Tomatoes
To Enhance Your Benedict Experience Add the Following: Organic Eggs 2
Smoked Salmon 5
Dungeness Crab 6

BRUNCH BUFFET 58

A minimum of 25 guests required or a $5 charge per guest will apply. Additional charge of $175 per hour for each carver required, minimum 2 hours (one carver for every 75 people).

Chilled Orange & Grapefruit
Freshly Brewed Regular, Decaffeinated Coffee & Lot 35 Signature Teas
Assorted Mini Croissants
Assorted Mini Danishes & Muffins
Assorted Breads with Butter, Honey & Jam

COLD

Organic Salad Greens
Salsa Dressing, Herb Vinaigrette & Ranch Dressing
Caesar Salad
Romaine Lettuce, Croutons, Bacon, Shaved Parmesan
Baby Potato Salad, Grainy Mustard Vinaigrette
Tomato & Cucumber Salad
Smoked Salmon
Red Onions, Capers with Lemon, Horseradish Cream
Freshly Sliced Fruit Platter

FROM THE CHATEAU’S PASTRY KITCHEN

Strawberry Tarts
Lemon Meringue Tartlets
French Apple Tart
Chocolate Briclée
Individual Lemon Poppy Seed Bread
Chocolate Mousse Trio

HOT

Carved Alberta Top Sirloin, Rosemary Jus, Horseradish & Assorted Mustards
Roasted Pork Loin, Apple Fig Sauce
Traditional Eggs Benedict
Enhance with Smoked Salmon add 2 per person
Scrambled Eggs
Red Skinned Potatoes & Sautéed Onions
Crisp Bacon & Pork Sausages
French Toast, Berry Compote & Peach Compote
Whipped Cream, Maple Syrup & Whipped Butter
ALL INCLUSIVE
ALL INCLUSIVE MEETING PACKAGE*

At the Fairmont Chateau Lake Louise, we understand the importance of careful event planning and have designed a worry free package to suit your meetings needs. To ensure consistency, transparency and ease of use, the Fairmont Chateau Lake Louise All Inclusive Meeting Package has been developed to give you complete confidence that there will be no “hidden extras” to your invoice.

For small meetings of 10 to 70 delegates our Inclusive Meeting Package offers you:

ALL INCLUSIVE MEETING PACKAGE

- Freshly Brewed Coffee and Lot 35 Signature Teas
- AM and PM Meeting Breaks of the day. Refer to pages 15-16
- Working Lunch Buffet. Refer to pages 23-26
- Unlimited soft drinks and water
- Complimentary wireless internet access for organizer
- Standard audio visual (screen & projector, Ripchart)

$100 per person
Add breakfast for $25 per person

* The Victoria Ballroom and Mount Temple Ballroom are excluded from this offering.
MEETING BREAKS

All breaks are accompanied by a selection of freshly brewed coffee, decaffeinated coffee and Lot 35 Signature Teas. A minimum of 15 guests required or a $5 charge per guest will apply. Daily meeting break surcharge of $5 per guest for breaks chosen on alternate days.

MONDAY
MOUNT VICTORIA MORNING BREAK
Assorted Mini Muffins
Fruit Lollipops
AFTERNOON BREAK
Assorted Cookies
Sun-Dried Tomato & Cream Cheese Tart

TUESDAY
THE GLACIER MORNING BREAK
Lemon Poppy Seed Cake
Fresh Fruit Skewers, Honey Mint Yogurt
AFTERNOON BREAK
Yogurt & Granola
Palmiers

WEDNESDAY
ABBOT PASS MORNING BREAK
Granola & Protein Bars
Whole Fruit
AFTERNOON BREAK
Apple Scones
Apple Beignets, Caramel

THURSDAY
PLAIN OF SIX GLACIERS MORNING BREAK
Assorted Mini Muffins
Seasonal Fruit Tart
AFTERNOON BREAK
Assorted Cookies
Truffle Deviled Eggs
MEETING BREAKS

All breaks are accompanied by a selection of freshly brewed coffee, decaffeinated coffee and Lot 35 Signature Teas. A minimum of 15 guests required or a $5 charge per guest will apply. Daily meeting break surcharge of $5 per guest for breaks chosen on alternate days.

FRIDAY
LITTLE BEEHIVE MORNING BREAK
Assorted Muffins
Whole Fresh Fruit

AFTERNOON BREAK
Nanaimo Bars
Maple Pecan Tarts

SATURDAY
SADDLEBACK MORNING BREAK
House Made Granola Bars
Fresh Sliced Fruit, Honey Mint Yogurt

AFTERNOON BREAK
Banana Bread
Assorted Cookies

SUNDAY
PIPESTONE MORNING BREAK
House Made Granola Bars
Whole Fresh Fruit

AFTERNOON BREAK
Apple Streusel Square
Hazelnut Cappuccino Biscotti

SIGNATURE BREAKS

GO BANANAS BREAK
Banana Spring Roll
Banana Smoothie
Chocolate Dipped Banana
Banana Chips
Bananas Foster Tart
Freshly Brewed Regular, Decaffeinated Coffee & Lot 35 Signature Teas

COOKIE MONSTER BREAK
Chocolate Chip Cookies
Double Chocolate Cookies
Macadamia Nut Cookies
Oatmeal Raisin Cookies
Peanut Butter Cookies
Cookie Pizza
cookie base, peanut butter, chocolate sauce, mini marshmallows, caramel

SUNDAY
Shortbread/Biscotti
Freshly Brewed Regular, Decaffeinated Coffee & Lot 35 Signature Teas

ALL DAY COFFEE
60 per person
Includes AM & PM Break of the Day
Freshly Brewed Regular, Decaffeinated Coffee & Lot 35 Signature Teas

CARNIVAL BREAK
Fresh Sliced Fruit
Mini Corn Dogs
Shrimp Corn Dog
Beef Sliders, BBQ Onion Sauce
Caramel Popcorn
Brownie
Mini Doughnuts
Freshly Brewed Regular, Decaffeinated Coffee & Lot 35 Signature Teas

ACTION STATIONS:
$45 per 30 minute break. One chef per 75 people.
Prices are per person.

Macaron
Homemade Popcorn
Honey Truffle or Old Lime Ice Cream Float Station
House Made Vanilla Ice Cream, Root beer, Coke, Cream Soda, Ginger Ale
Chocolate Dipped Fruit Station
Couvertures Chocolate, Strawberries, Iced Banana, Melon
MEETING BREAK ENHANCEMENTS

BEVERAGES
Freshly Brewed Coffee, Decaffeinated Coffee & Lot 35 Signature Teas 6
Gallon of Coffee (20 Cups) 100
Signature Hot Chocolate 34
Wrapped Cream, Chocolate Shavings (4-6 servings) 34
Assorted Pitchers of Juice
Chilled Orange, Grapefruit, & Apple (3.8 liters approx. 10 glasses) 6
Assorted Bottled Juices & Oasis Infused Water 6
Assorted Soft Drinks – 355 ml cans 6
Coke, Diet Coke, Coke Zero, Sprite, Ginger Ale, Diet Ginger Ale, Iced Tea
Premium Beverages 8
Coconut Water, Red Bull, Sugar Free Red Bull, Gritty Paw Soda, Cold Brew Coffee

ENHANCEMENTS 49 per dozen
Whole Fresh Fruit
Warm Sticky Mini Cinnamon Buns
Selection of Fruit Filled Danishes
Selection of Freshly Baked Muffins
Large Soft Baked Pretzels, Assorted Mustards
Freshly Baked Cookies (Oatmeal Raisin, Chocolate Chip, White Chocolate Macadamian, Double Chocolate Chip)
Brownie & Blondies
Banana Bread or Chocolate Dipped Banana Bread
Homemade Granola Bars
Chocolate Dipped Almond Biscotti
Assorted Squares – Chef’s choice
Lemon Poppy Seed Cake
Assorted Mini Cupcakes
Chips
Chocolate Bar
Fiasco Gelato & Sorbeto (1/2 dozen)
FAMILY STYLE LUNCH

Choose Two of the Following Sides:
- Honey Glazed Carrots
- Steamed Broccoli
- Sautéed Mushrooms
- Green Kale, Bacon
- Whipped Potatoes
- Roasted Baby Yuca
- 7 Grain Rice Pilaf
- Basmati Rice

DESSERT
- Chocolate Caramel Cake
- Apple Beignet
- Anglaise
- French Apple Tart
- Compressed Watermelon

A minimum of 25 guests required or an additional $5 charge per guest will apply.

APPETIZERS
- Local Cured Meat, Grilled Vegetables
- House Made Marinade
- Iceberg Lettuce
- Bacon Strip, Shredded Cheddar, Ranch Dressing
- Hot Smoked Trout Filet
- Lemon & Dijon Vinaigrette

MAIN
- Choose Two of the Following:
  - Sliced Roasted Beef Strip Loin
  - Cabernet Jus
  - Rosemary & Juniper Crusted Pork Loin
  - Natural Jus
  - Poached Salmon
  - Citrus & Pepper Marmalade
  - Grilled Chicken Breast
  - Smoked Tomato Coulis

DESSERT
- Chocolate Caramel Cake
- Apple Beignet
- Anglaise
- French Apple Tart
- Compressed Watermelon

BUILD YOUR OWN LUNCH

Choose Two of the Following Sides:
- Honey Glazed Carrots
- Steamed Broccoli
- Sautéed Mushrooms
- Green Kale, Bacon
- Whipped Potatoes
- Roasted Baby Yuca
- 7 Grain Rice Pilaf
- Basmati Rice

DESSERT
- Chocolate Caramel Cake
- Apple Beignet
- Anglaise
- French Apple Tart
- Compressed Watermelon

A minimum of 10 guests required or an additional $5 charge per guest will apply.

APPETIZERS
- Local Cured Meat, Grilled Vegetables
- House Made Marinade
- Iceberg Lettuce
- Bacon Strip, Shredded Cheddar, Ranch Dressing
- Hot Smoked Trout Filet
- Lemon & Dijon Vinaigrette

MAIN
- Choose Two of the Following:
  - Sliced Roasted Beef Strip Loin
  - Cabernet Jus
  - Rosemary & Juniper Crusted Pork Loin
  - Natural Jus
  - Poached Salmon
  - Citrus & Pepper Marmalade
  - Grilled Chicken Breast
  - Smoked Tomato Coulis

DESSERT
- Chocolate Caramel Cake
- Apple Beignet
- Anglaise
- French Apple Tart
- Compressed Watermelon

A minimum of 10 guests required or an additional $5 charge per guest will apply.

CHEF’S INSPIRATIONAL SOUP
- Fresh Garden Salad Display
  - Organic Salad Greens
  - Shredded Carrot, Cherry Tomato, Sliced Cucumber
  - Swiss Dressing, French Dressing & Vinaigrette
  - Potato Salad, Grainy Mustard Vinaigrette

BUILD YOUR OWN SANDWICH OR WRAP
- Assorted Cold Cut Meats
- Egg Salad
- Chicken Salad
- Assorted Breads & Tortilla Wraps
- Flavoured Mayonnaise, Lettuce, Tomato, Sprouts, Sliced Cheeses & Condiments

DESSERT
- Apple Streusel Squares
- Brownies & Blondies
- Freshly Brewed Regular, Decaffeinated Coffee & Lot 35 Signature Teas
Daily Lunch Buffet surcharge of $5 per guest will apply for buffets chosen on alternate days. A minimum of 20 guests required or an additional $5 charge per guest will apply. Applicable to all lunch buffets. An unbreakable soft drink & juice station is available for $8 per person for the duration of your lunch. All buffets are accompanied by a selection of freshly brewed coffee, decaffeinated coffee and Lot 35 Signature Tea.

**MONDAY**

**TASTE OF ASIA**

- Freshly Baked Bread Rolls & Butter
- **CHEF’S INSPIRATIONAL SOUP**
- **ANTIPASTI**
  - Green Salad
  - Aged Balsamic Dressing
  - Tomato & Bread Salad
- **HOT**
  - Penne alla Genovese
    - Basil, Parmesan, Pancetta
  - Manicotti
    - Smoked Tomato Sauce
  - Salami, Mushroom & Kalamata Olive Pizza
    - Spinach, Sun-dried Tomato, Red Onion & Fontina Cheese Pizza
- **DESSERT**
  - Almond Cookies
  - Tiramisu
  - Fruit Salad

**TUESDAY**

**LITTLE ITALY**

- Freshly Baked Bread Rolls & Butter
- **CHEF’S INSPIRATIONAL SOUP**
- **ANTIPASTI**
  - Green Salad
  - Aged Balsamic Dressing
  - Tomato & Bread Salad
- **HOT**
  - Penne alla Genovese
    - Basil, Parmesan, Pancetta
  - Manicotti
    - Smoked Tomato Sauce
  - Salami, Mushroom & Kalamata Olive Pizza
    - Spinach, Sun-dried Tomato, Red Onion & Fontina Cheese Pizza
- **DESSERT**
  - Almond Cookies
  - Tiramisu
  - Fruit Salad

**WEDNESDAY**

**IT’S A WRAP… LET’S GET LUNCH**

- Freshly Baked Bread Rolls & Butter
- **CHEF’S INSPIRATIONAL SOUP**
- **FRESH GARDEN SALAD DISPLAY**
  - Organic Salad Greens
  - Swiss Dressing, French Dressing & Vinaigrette
  - Classic Potato Salad
- **WRAPS**
  - Assortment of Flour, Spinach & Tomato Tortillas
  - Ham & Swiss Cheese
  - Roasted Vegetables, Hummus & Romaine Roast Beef
    - Mustard, Horseradish Mayonaise, Kosher Pickle, Red Onion
  - Tuna Salad, Lettuce, Chive Mayonaise
- **HOT**
  - Carne Asada Quesadilla
    - Chicken & Black Bean Burrito, Salsa Verde
  - Baskets of House Made Potato Chips
- **DESSERT**
  - Mango Panacotta, Fruit Tarts, Chocolate Cake

**THURSDAY**

**A PASSAGE TO INDIA**

- Freshly Baked Bread Rolls & Butter
- **CHEF’S INSPIRATIONAL SOUP**
- **COLD**
  - Chilled Rice Noodle Salad
  - Cucumber & Lightly Pickled Vegetables
  - Asian ColeSlaw
  - Cabbage & Lightly Pickled Carrot, Bok Choy & Sesame Dressing
- **HOT**
  - Chicken Lo Mein
    - Steamed Vegetables, Noodles & Sweet Chili Sauce
  - Ginger Beef
    - Bell Peppers & Onion, Fried Rice, Broccoli & Bak-Choy
- **DESSERT**
  - Coconut Rice Pudding
  - Mango Mousse, Sliced Fruit

**FRIDAY**

**A PASSAGE TO INDIA**

- Freshly Baked Bread Rolls & Butter
- **CHEF’S INSPIRATIONAL SOUP**
- **COLD**
  - Chilled Rice Noodle Salad
  - Cucumber & Lightly Pickled Vegetables
  - Asian ColeSlaw
  - Cabbage & Lightly Pickled Carrot, Bok Choy & Sesame Dressing
- **HOT**
  - Chicken Lo Mein
    - Steamed Vegetables, Noodles & Sweet Chili Sauce
  - Ginger Beef
    - Bell Peppers & Onion, Fried Rice, Broccoli & Bak-Choy
- **DESSERT**
  - Coconut Rice Pudding
  - Mango Mousse, Sliced Fruit
WORKING LUNCH BUFFET

FRIDAY
LEFROY LUNCH

Freshly Baked Bread Rolls & Butter
CHEF’S INSPIRATIONAL SOUP
COLD
Green Salad
Balsamic Dressing, Swiss Dressing
Cole Slaw
Tomato & Red Onion Salad
HOT
Braised Beef Short Rib
Seasonal Vegetables
Roasted Garlic Mashed Potatoes
Penne Pasta & Grilled Vegetable Bake
DESSERT
Banana Walnut Cookies
Caramel Mousse
Sliced Fruit

CHEF’S INSPIRATIONAL SOUP
COLD
Organic Mixed Greens & Spinach Greens
Swiss Dressing, French Dressing or Vinaigrette
Cherry Tomatoes, Shredded Carrots, Sprouts & Seeds
Cucumber & Feta Salad
HOT
Wild Game Stew
Double Smoked Bacon Lardons & Caramelized Pearl Onions
Grilled Chicken Breast
Confit Cherry Tomatos & Basil
Vegetable Medley
Long Grain Rice Pilaf
Zucchini & Glazed Carrots
DESSERT
Berry Cheesecake
Black Forest Cake
Fruit Salad

SATURDAY
LITTLE BEEHIVE LUNCH

Freshly Baked Bread Rolls & Butter
CHEF’S INSPIRATIONAL SOUP
COLD
Organic Mixed Greens & Spinach Greens
Swiss Dressing, French Dressing or Vinaigrette
Cherry Tomatoes, Shredded Carrots, Sprouts & Seeds
Cucumber & Feta Salad
HOT
Wild Game Stew
Double Smoked Bacon Lardons & Caramelized Pearl Onions
Grilled Chicken Breast
Confit Cherry Tomatos & Basil
Vegetable Medley
Long Grain Rice Pilaf
Zucchini & Glazed Carrots
DESSERT
Berry Cheesecake
Black Forest Cake
Fruit Salad

SUNDAY
DELUXE SANDWICH LUNCH

Freshly Baked Bread Rolls & Butter
CHEF’S INSPIRATIONAL SOUP
COLD
Organic Greens
Shredded Carrot, Cherry Tomato, Sliced Cucumber
Swiss Dressing, French Dressing or Vinaigrette
Grilled Vegetable Bow Tie Pasta
Vegetable Croutons, Ranch Dip
Ham & Brie Cheese Croissant
Smoked Salmon, Herb Cream Cheese
Salmi, Dijon Mayonnaise, Light Rye
Grilled Vegetable & Sun-Dried Tomato Hummus
HOT BREAKFAST SANDWICHES
Tomato, Egg, Pesto, Brie on Focaccia
Ham, Egg, Cheddar Cheese & Salsa on an English Muffin
SIDES
House Made Potato Chips, Chipotle Mayo
DESSERT
Lemon Meringue Tart, Brownies, Sliced Fruit
PLANET 21 PLATED MEAL

All plated meals are inclusive of freshly baked rolls & butter, freshly brewed regular & decaffeinated coffee & Lot 35 Signature Teas. Please note all guests must have the same menu selection with the exception of special dietary accommodations.

Classic Tomato Gazpacho

PICK-A-SALAD
- Romaine and Pea Shoot, Baked Egg, Blue Cheese, Parmesan & Lemon Vinaigrette
- Kale and Broccoli, Roasted Carrots, Crumbled Feta, Sherry Vinaigrette
- Iceberg Lettuce, Olives, Potatoes, Beans, Grainy Mustard Dressing

PICK-A-PROTEIN
- Grilled Marinated Tofu Steak
- Seared Salmon Filet
- Flat Iron Steak

PICK-A-DESSERT
- Chocolate Pot de Crème
- Strawberry Sable Tart
- Lemon Curd
## RECEPTION PACKAGES

Guest choice of items. Minimum of 40 guests. All items are passed. Prices are per person.

<table>
<thead>
<tr>
<th>Duration</th>
<th>Packages</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>30 MINUTE</strong></td>
<td>One Hot Item &amp; Two Cold Items</td>
</tr>
<tr>
<td></td>
<td>28</td>
</tr>
<tr>
<td><strong>ONE HOUR</strong></td>
<td>Two Hot Items &amp; Two Cold Items</td>
</tr>
<tr>
<td></td>
<td>38</td>
</tr>
<tr>
<td><strong>1.5 HOUR</strong></td>
<td>Three Hot Items, Three Cold Items &amp; One Dessert</td>
</tr>
<tr>
<td></td>
<td>48</td>
</tr>
<tr>
<td><strong>TWO HOUR</strong></td>
<td>Four Hot Items, Four Cold Items, One Dessert &amp; One Chef Attended Reception Station from Page 36 or a Reception Enhancement from Page 33</td>
</tr>
<tr>
<td></td>
<td>62</td>
</tr>
</tbody>
</table>

### Notes

- Prices are per person.
- Minimum of 40 guests.
- All items are passed.
- Menu items include hot and cold appetizers, main courses, and desserts.
- Reception enhancements available on Page 33.
COLD CANAPÉS
From the Butcher:
Smoked Duck & Mango
Prosciutto Wrapped Melon
From the Sea:
Salmon Ribbon & Avocado Tartare
Rain Sesame Basket
Jumbo Shrimp Fork
Lemon Glazed Salmon Poke
Togarashi Spiced Tuna
Ponzu Aïoli
From the Garden:
Grilled Vegetable & Truffle Goat Cheese Tart
Spiced Olive Tartare
Endive
Bocconcini & Cherry Tomato Bamboo Skewer
Balsamic Glazed Chèvre Noir & Prosciutto

SWEETS
Chocolate Dipped Macaroon
Mini Chocolate Mousse
Truffle Pops
Chef’s Choice Pâte à Choux

HOT HORS D’ŒUVRES
From the Butcher:
Mini Chicken Pot Pies
Nasi Goreng Spiced Chicken Satays
Marinated Beef Satay
Roasted Garlic Aïoli
Herb & Mustard Crusted Lamb Chops
From the Sea:
Crab Cakes
Cilantro Aïoli
Coconut Shrimp
Sweet Chili Sauce
Jumbo Shrimp Corn Dogs
Honey Mustard
From the Garden:
Mini Vegetarian Spring Rolls
Chili Plum Sauce
Mushroom Tartlets
Green Peppercorn & Caramelized Onion Relish
Curried Vegetable Samosa
Mango Chutney
Truffle Fondue Balls
Demi Tasse Cup

RECEPTION ENHANCEMENTS
The following stations are not manned by a chef attendant. Reception enhancement stations need to be ordered in conjunction with other reception items. All stations can be chef attended for $175 per hour, minimum 2 hours.

MOUNTAIN GUIDE CHEESE FONDUE 26
Minimum of 20 guests required.
Black Truffle Cheese Fondue
Traditional Cheese Fondue
Freshly Sliced Baguette, Vegetables & Condiments

POUTINE BAR 23
Minimum of 20 guests required.
French Fries
Sweet Potato Fries
Pulled Pork
Chopped Smoked Sausages
Traditional Poutine Sauce
BBQ Sauce
Québec Cheese Curds

CHÂTEAU DESSERTS 23
Chocolate Fondue
Banana Bread, Butter Cake & Fresh Fruit
Marble Cheesecake, Pavlova,
Chocolate Dipped Strawberries
Fresh Fruit Tartlets
European Cookies

DEATH BY CHOCOLATE 24
Chocolate Opera Cake
White Chocolate Tarts
Dark Chocolate Mousse
Chocolate Truffles
Milk Chocolate Caramel Bleton
Brownies & Blondies
COCKTAIL DINNER RECEPTION

Menus below have been designed for a stand up dinner “mix & mingle” reception. These menus contain a larger quantity of food than the reception enhancement stations or individual reception items. Minimum of 35 guests required or a $5 surcharge will apply per person.

FAIRMONT RECEPTION 49

- Vegetable Crudité, Jalapeño Ranch Dip
- Canadian Cheese Board
- Assorted Deluxe Crackers
- Baked Cheese Melt, Fresh Baguette
- Sliced Fresh Fruit Tray
- Tomato Bisque Shooters, Basil Oil
- Assorted Deluxe Crackers
- Mushroom Tartlets
- Green Peppercorn & Caramelized Onion Relish
- Mini Chicken Pot Pies
- Buffalo Chicken Wings (dozen)
- Choice of Honey Garlic, BBQ or Prairie Fire
- Sweet Mini Pecan Sugar Tarts

WALLISER STUBE RECEPTION 55

- Mountain Guide Cheese Fondue
- Fresh Baguette, Air Dried Meats
- International & Canadian Cheese Board
- Assorted Deluxe Crackers
- Herb & Tomato Cheese Fondue
- Warm Artichoke & Goat Cheese Brûlée
- Smoked Salmon Cheesecake
- Hazelnut Breaded Baked French Brie
- Chocolate Hazelnut Pâté à Choux

COAST TO COAST 98

- Mini Crab Cakes
- Cucumber & Citrus Fruit Salad
- Tomatoes on the Vine
- Balsamic Vinegar & Olive Oil
- Roasted Bison
- Mustard, Horseradish, Bun
- Mesclun Salad & Vinaigrette
- Prairie Seven-Grain Salad
- Mushroom, Shallot Vinaigrette
- Roasted Fall Vegetables
- Yogurt & Curry Dip
- Potato Bar

LITTLE ITALY-TORONTO

- Antipasti
- Cheese Ravioli
- Seared Prosciutto, Fresh Herbs, Cherry Tomatoes
- Caesar Salad Bar
- Individual Gourmet Pizzas

QUÉBEC

- Classic Pea Soup
- Salt Pork
- Trout Tartare on Blinis
- Fresh Cheese
- Pâté of Terrines & Pâtés
- Roasted Fall Vegetables
- Garlic Aioli
- Québec Cheeses
- French Bread, Crackers, Nuts
- Dessert
- Maple Sugar Tartlets
- Mini Chocolate Éclairs
- Coffee & Tea
CHEF ATTENDED RECEPTION STATIONS

For the following stations, a chef attendant is required. The fee of $175 per station per hour (minimum 2 hours) is in addition to the menu price listed. Reception enhancement stations need to be ordered in conjunction with other reception items and are not to be substituted.

Pasta Station (minimum 40 guests) 22 per person
Chef’s Choice for Pasta
Classic Alfredo, Basil Tomato, Pesto Cream Primavera

Carved Beef Strip Loin (serves 25 guests) 675
Red Wine Sauce, Garlic Baguette

Carved Gammon Ham (serves 45 guests) 555
Freshly Baked Split Buns & Assorted Mustards

Roasted Rack of Lamb (serves 25 guests) 480
Herb Crust, Dijon Mustard

Carved Turkey Breast (serves 25 guests) 325
Sage Bread Rolls, Cranberry Aïoli

Beef Tenderloin (serves 20 guests) 572
Peppercorn Jus

Alberta AAA Prime Rib (serves 20 guests) 525
Yorkshire Pudding, Assorted Mustards

Leg of Lamb (serves 25 guests) 350
Mint Jus

Ponderosa Hip of Beef (serves 120 guests) 1400
Fresh Mini Buns, Horseradish, Assorted Mustards

Maple Toffee on Ice (serves 15 guests) 175

PLATED MENUS
PLATED MENUS

All plated meals are inclusive of freshly baked rolls & butter, freshly brewed regular, decaffeinated coffee & Lot 35 Signature Teas. Please note all guests must have the same menu selection with the exception of special dietary accommodations.

SET MENU DINNER
3 Course 89
4 Course 98

CHOICE ON-SITE MENU
Prices are per person in addition to the set menu price.
Choice of 2 Appetizers 10
Choice of 3 Main Courses 25
Choice of 2 Desserts 10

CHOICE ON-SITE MENU PACKAGE 40

APPETIZERS
Duck
Smoked Duck Breast, Sour Cherry Compote, Watercress, Parmesan Shavings

Smoked Salmon Roulade
Whipped Cream Cheese, Lemon Gel, Caper Berry and Rye Bread Chips

Italian Antipasto Plate
Prosciutto, Mortadella, Melon, Poached Shrimp, Marinated Mushrooms & Pickled Vegetables, Bocconcini Cheese

Venison Carpaccio, Balsamic Reduction
Virgin Canola Oil, Tender Garden Seedlings, Aged Cheddar Crisp

Beet Carpaccio
Walnut, Arugula & Bell Pepper

Albacore Tuna Tataki
Ponzu Drizzle, Mango Vinaigrette, Kinpira Vegetable Slaw

Heirloom Carrots & Red Onion
Pickled Carrots, Grilled Carrots, Micro Greens

PLATED MENUS

All meals are inclusive of freshly baked rolls & butter, freshly brewed regular, decaffeinated coffee & Lot 35 Signature Teas. Please note all guests must have the same menu selection with the exception of special dietary accommodations.
PLATED MENUS

All meals are inclusive of freshly baked rolls & butter, freshly brewed regular & decaffeinated coffee, Lot 35 Signature Teas. Please note all guests must have the same menu selection with the exception of special dietary accommodations.

SOUPS
- Roasted Tomato Bisque, Basil Crema
- Butternut Squash, Apple Chutney
- Chilled Gazpacho, Spicy Pickled Bean
- Yukon Gold Potato & Three Onions
- Wild Mushroom Bisque, Candied Walnut & Fine Herbs

SALADS
- Roma Tomato & Bocconcini
  Fresh Basil, Truffle Oil & Balsamic Glaze
- Anguila
  Goat Cheese, Oven-Dried Tomatoes, Lemon & Black Pepper Vinaigrette
- Organic Greens
  Oven-Dried Tomatoes, Goat Cheese Croquettes, Toasted Pine Nuts, Fireweed Honey Orange Dressing
- Chateau Caesar
  Asaggio Cheese & Foccacia Croutons

MAIN COURSES

All Main Courses are served with Seasonal Vegetables and whipped Yukon gold potatoes.

- Herb Marinated Beef Tenderloin
  Merlot Demi-Glace
- Slow Braised Beef Short Rib
  Red Wine Reduction
- Roast Prime Rib of Alberta Beef
  Yorkshire Pudding, Pan Jus
- Roasted Chicken Suprême

GAME
- Bison Rib-Eye
  Barley Risotto, Juniper Sage Sauce
- Pine Nut & Roasted Garlic Crusted Rack Of Lamb
  Butternut Agnolotti, Rosemary Jus

SEAFOOD
- Seared Lake Trout, Braised Fennel
  Tomato Ragout, Wilted Greens & Olive Oil Potato Confit
- Fillet of Salmon
  Citrus Butter Sauce
- Pan Seared Sablefish
  Heirloom Carrot Purée

surcharge of 9 per person

surcharge of 9 per person

surcharge of 8 per person
PLATED MENUS

DUETS
Atlantic Lobster Tail (4oz) & Filet Mignon (4oz) surcharge of 12 per person
Cognac Sauce, Italian Parsley Butter Sauce

VEGETARIAN
Mushroom Ragout “Pot Roast”

DESSERTS
Gluten Free Flourless Chocolate Cake
Caramel Sauce
Banana Caramel Dome
Strawberry Sable
Espresso Crème Brûlée
Sable Dough, Caramelized Pecans, Joconde, Sponge, Caramel Sauce

DESSERTS
Gluten Free Flourless Chocolate Cake
Caramel Sauce
Banana Caramel Dome
Strawberry Sable
Espresso Crème Brûlée
Sable Dough, Caramelized Pecans, Joconde, Sponge, Caramel Sauce

MOUNT VICTORIA CHOICE DINNER 140
All Entrées served with choice of 1 starch.

SOUP
Lobster Bisque

APPETIZER
Beet Carpaccio
Walnut Arugula & Bell Pepper Coulis

ENTRÉE
Herb Marinated Beef Tenderloin
Merlot Demi

DESSERT
Lemon Madeline
Lemon Curd, Sunflower Glaze

CHEF’S TABLE CHOICE DINNER 175
All Entrées served with choice of 1 starch.

SOUP
Mushroom Bisque

APPETIZER
Torchon of Foie Gras
Sauterne Gelée, Port Wine Reduction, Brioche Chips

ENTRÉE
Roasted Beef Tenderloin & Braised Short Rib
Armagnac Sauce

DESSERT
Spiced Chocolate Tart
Raspberry Coulis, Espresso Chantilly
DINNER, Buffet
DINNER BUFFET

THE HIKER DINNER 92
A minimum of 25 guests required or a $5 surcharge per person will apply. All buffets are accompanied by a selection of freshly brewed coffee, decaffeinated coffee and Lot 35 Signature Teas.

SOUP
Lentil & Vegetable Potage
Gluten Free Bread & Butter

COLD
Salad Bar
Organic Greens, Shredded Carrot, Cherry Tomato, Sliced Cucumber, Spinach Greens, Sliced Almonds, Dried Cranberries, Swiss Dressing, French Dressing & Vinaigrette

Organic Quinoa Salad
Vine Ripened Tomatoes & Fresh Basil

Maple Glazed Root Vegetable Salad
Sun-Dried Cherries & Toasted Pecans
Sweet Potato Salad
Cilantro Vinaigrette

HOT
Seared Steelhead Trout
Orange Segment & Fennel Slaw

Seared Chicken Breast
Smoked Pepper Relish

Bouillabaisse

Vegetarian Bean Cassoulet
Steamed Vegetables

DESSERT
Flourless Chocolate Cake
Vanilla Rice Pudding
Crustless Cheesecake
Fresh Fruit Salad

GOVERNOR’S TABLE 110
A minimum of 40 guests required or a $5 surcharge per person will apply. All buffets are accompanied by a selection of freshly brewed coffee, decaffeinated coffee and Lot 35 Signature Teas.

SOUP
Wild Mushroom Bisque

COLD
Seasonal Greens & Romaine Lettuce
Bacon Bits, Shredded Cheddar & Cottage Cheese, Buttermilk Ranch, Caesar & Balsamic Vinaigrette

Crispy Garden Vegetables
Bacon Bits

Creamy Coleslaw

Corn & Yam Salad

Crispy Fried Chicken

Baked Potatoes
Sour Cream & Bacon Bits
Prairie Rice

HOT
Prime Rib Alberta Beef, Pan Jus

Whiskey Baked Salmon on Cedar Plank
Onion Jam

Crispy Fried Chicken

Baked Potatoes
Sour Cream & Bacon Bits

Prairie Rice

Seasonal Vegetables & Corn on the Cob

DESSERT
Cheesecake Squares
Fruit Tart
Chocolate Caramel Pâté à Choux
Lemon Meringue Tarts
Brownies
**DINNER BUFFET**

LAGO KITCHEN 98

A minimum of 40 guests required or a $5 surcharge per person will apply. All buffets are accompanied by a selection of freshly brewed coffee, decaffeinated coffee and Lot 35 Signature Teas.

Ciabatta, Focaccia, Sun-dried Tomato Baguette & Rolls

SOUP

Minestrone

SALAD

Antipasto

Tomato & Bread Salad

Onion & Basil

Cucumber & Shaved Red Onion Salad

Marinated Mushrooms

Grilled Fennel Vegetables

Ciabatta, Mortadella & Gnocchi Salami Platters

CHEF ATTENDED PASTA BAR

Selection of Organic Pasta

Fresh Herb Parmesan

Bolognese Sauce

Prima Vera

Parmigiano-Reggiano

Hot Peppers

HOT

Oregano Rubbed Roasted Chicken

Roasted Pork Loin

Pancetta, Mushroom, Marsala Sauce

Osso Bucco

soft polenta

Pepperonata Vegetables & Baked Tomatoes

Roasted Baby Rosemary Potatoes

Butternut Agrodolci in Basil Cream Sauce

Artichokes Sun-Dried Tomatoes & Spinach

DESSERTS

Strawberry Panna Cotta

Tiramisu, Amaretti, Pistachio Pâte à Choux

Hazelnut Chocolate Tart

Tuscan Rice Pudding

LAKE LOUISE 130

A minimum of 40 guests required or a $5 surcharge per person will apply. All buffets are accompanied by a selection of freshly brewed coffee, decaffeinated coffee and Lot 35 Signature Teas.

SOUP

Chef's Inspirational Soup

SALAD

Organic Spring Greens

Swiss Dressing, French Dressing & Vinaigrette

Spinach Salad

Shredded Egg, Slivered Almonds, Dried Cranberries, Raspberry Vinaigrette

German Potato Salad

Grainy Dijon Dressing

Roma Tomatoes & Bocconcini

Virgin Olive Oil & Basil

COLD PLATTERS

Smoked Duck Breast

Apple Cranberry Relish

Prawns on Ice

Cocktail Sauce, Remoulade Sauce

Poached & Smoked Salmon

Praline Cheesecake

Raspberry Tart

Chocolate Belgian Mousse

Passion Fruit Meringue Tart

Chocolate Caramel Cake

Opera Cake

HOT DISHES

Poached Salmon & Mussels

Tarragon Citrus Sauce

Roasted Prime Alberta Beef Tenderloin

Red Wine & Shallot Sauce

Grilled Chicken Breast

Creamed Mushroom Jus

Mushroom Ragout “Pot Pie”

Agria Potato Dauphinoise

Wheat Berry Pilaf, Leeks

Medley of Fresh Vegetables

SWEET TABLE

Praline Cheesecake

Raspberry Tart

Chocolate Belgian Mousse

Passion Fruit Meringue Tart

Chocolate Caramel Cake

Opera Cake
GRAND BUFFET DINNERS

COLD PLATTERS
- Fresh Market Green Bundles
- Venturi Schulze Balsamic Vinegar & Extra Virgin Olive Oil
- Jicama, Snap Pea & Cashew Slaw, Tomato Cup
- Tomato & Buffalo Mozzarella Towers
- Tiger Blue Cheese Stuffed Poached Pears
- Grilled Vegetable Salad
- Duck Confit & Artichoke Mousse Cake
- Tomato Jalepeno Jam
- Smoked Salmon Rosettes
- Herb Green Cheese, Caper Berries
- Salt Spring Island Mussels
- Curried Nage

SWEET TABLE
- Fine French Pastries & Cakes
- Local & Exotic Fruit & Berries
- Ask For Our Seasonal Menu

HOT DISHES
- Carved Beef Wellington (chef attended)
- Black Truffle Jus
- Lobster Thermidor
- Half a Lobster
- Roasted Rack of Lamb
- Sun-Dried Olive Crust
- Individual Swiss Chard Flan
- Choice of Starch
- Local Artisan Cheeses

FOR THE CHILDREN

CHILDREN 0-12 BUFFET 25 per child
Includes one beverage.

CHOOSE ONE APPETIZER
- Green Salad
- French Dressing
- Vegetable Crudités
- Ranch Dip
- Pasta Salad
- French Fries

CHOOSE ONE MAIN COURSE
- Grilled Chicken Breast
- Macaroni & Cheese
- Mini Steak
- Chicken Fingers
- Grilled Cheese Sandwich
- Mini Salmon
- Peanut Butter & Jam Sandwich

CHOOSE ONE DESSERT
- Fruit Salad
- Jell-O
- Cookies
- Chocolate Mousse

BEVERAGES
- Milk, Chocolate Milk, Fruit Juice

FOR THE CHILDREN

CHILDREN 0-12 BUFFET 25 per child
Minimum 10 children.

CHOOSE ONE APPETIZER
- Salad
- French Dressing
- Vegetable Crudités
- Ranch Dip
- Soup of the Day

CHOOSE ONE MAIN COURSE
- Grilled Chicken Breast
- Macaroni & Cheese
- Mini Steak
- Chicken Fingers
- Grilled Cheese Sandwich
- Mini Salmon
- Peanut Butter & Jam Sandwich

CHOOSE ONE DESSERT
- Fruit Salad
- Jell-O
- Cookies
- Chocolate Mousse

BEVERAGES
- Milk, Chocolate Milk, Fruit Juice
Prices are per dozen.
Select 3 For An All You Can Eat Buffet

30 Minutes  35 per person
1 Hour     48 per person

Savoury

Bison Sliders  52
Roasted Garlic Aioli  52
Gourmet Grilled Ham & Cheese Sandwiches  52
French Fries  52
Truffle Aioli  52
Home Made Chicken Fingers  52
Honey Mustard Dip & Chili Sauce  52
Asiago & Artichoke Dip (serves 10 guests)  52
Pita Chips  52
Truffle Popcorn (serves 10 guests)  52
Chicken Pot Pies  52
Cranberry Relish  52
Crispy Chicken Wings (2 dozen)  52
Hot Sauce, Barbeque or Ponzu  52
LATE NIGHT SNACK

Poutine
French Fries, Classic Gravy, Québec Cheese Curd 52
Meat Lover’s Pizza (12 pieces) 52
Roasted Vegetable Pizza (12 pieces) 52

Sweet
Selection of French Macarons & Chocolate Truffles 52
Strawberry Éclairs 52
Pecan Tarts
Maple Anglaise 52

TO-GO

54 55
| MEALS TO GO! |
|-----------------|------------------|
| **BOXED BREAKFAST** | **28** |
| Fresh Fruit | Juice Box |
| Sliced Bagel with Cream Cheese Spread | Fresh Baked Danish, Pastry or Muffin |

| **ROCKY MOUNTAIN BREAKFAST** | **28** |
| Fresh Fruit Salad | Juice Box |
| **Choice of:** | |
| Sliced Bagel, Smoked Salmon, Cream Cheese | or Ham & Cheese Croissant |
| Hard Boiled Egg | Home Made Granola |
| Fresh Baked Danish, Pastry or Muffin | Individual Low Fat Yogurt |
| Cheddar Cheese |

| **SNACK PACK** | **11** |
| Apple | Granola Bar |
| Bottle of Water |

| **WAKE ME UP** | **16** |
| 1 Muffin & 2 Mini Croissants | Fresh Fruit |
| Bottle of Fruit Juice | Granola Bar |
| Coffee or Tea |

| **THE PORTAGE** | **26** |
| Ham & Cheese Sandwich | Crudités |
| Fresh Fruit | 2 Cookies |
| Bag of Chips | 1 Soft Drink & 1 Bottle of Water |

| **THE HIKER** | **28** |
| Choice of: | |
| Turkey, Lettuce & Tomato Sandwich | or Ham & Cheese Sandwich |
| Crudités | Bag of Chips |
| Cheddar Cheese | Fresh Fruit |
| 2 Cookies | 1 Soft Drink & 1 Bottle of Water |

| **THE PICNIC** | **29** |
| Chicken Sandwich | Cheddar Cheese |
| Crudités | Bag of Chips |
| 2 Cookies | Fresh Fruit |
| 1 Soft Drink & 1 Bottle of Water |
BEVERAGES
BEVERAGE SERVICE

HOST BAR
Recommended for groups when the host is paying for all liquor consumption, plus 18% gratuity charge and applicable taxes.

Note: A bartender charge of $40 per hour (minimum of three hours) will be applied if sales are less than $350 per hour, per bar. Includes liquor, beer, wine, soft drinks and juice.

CASH BAR
Recommended when guests purchase their own tickets from a cashier/bartender provided by the hotel. Cash bar prices include 18% gratuity & applicable taxes.

Note: A bartender & cashier charge of $40 per hour (minimum of three hours) will be applied if sales are less than $350 per hour, per bar. Includes liquor, beer, wine, liqueurs, port, cognacs, soft drinks and juice.

DRY BAR
Recommended when guests are hosting a reception in their suite. A charge of $6 per person includes appropriate glassware, cocktail napkins, ice & garnishes. Each additional refresh is charged $4 per person. A minimum charge of $50 applies. Any reception on the guest floors must be closed by 11:00PM.

PRICING
The hotel will provide complete arrangements including bartender, ticket seller, mix, glasses, ice and condiments as required.

ALCOHOL SERVICE POLICY
It is the policy of the Fairmont Chateau Lake Louise to serve alcoholic beverages in a reasonable and professional manner at all times. We will adhere to all applicable laws and regulations as they pertain to the service of alcohol to underage or intoxicated persons. The hours of alcoholic beverage service at the Fairmont Chateau Lake Louise are 10:00 AM to 2:00 AM Monday through Sunday and holidays. Under no circumstances are guests allowed to leave the function space with a drink. The hotel corridors are not licensed by the Alberta Gaming & Liquor Commission.

CORKAGE
No homemade wine. Group corkage charge of $50 per bottle. Please speak with your Conferences Services Manager for more details.
KEGS

GRIZZLY PAW 50L KEG
P6 Blonde 520
Rutting Elk (Scottish Red Ale) 570
Evolution IPA 570

The Grizzly Paw produces fresh craft beer and soda in small batches using select quality ingredients brewed and packaged by local residents.

In 2015 the Fairmont Chateau Lake Louise partnered with Grizzly Paw Brewing Company to make its own unique blend called the P6 Blonde. The P6 is a light beer that greets you with a pleasant citrus aroma and continues with an earthy, slightly sweet flavour. The combination of fresh Saaz hops, pure glacial water and local pale malts make this an ideal beer for all occasions.

BIG ROCK 30L KEG
Traditional Ale 420
Grasshopper Wheat Ale 420
Honey Brown 420
Warthog English Ale 420

Founded in 1985, Calgary’s Big Rock Brewery was one of the original craft breweries in Canada. Big Rock continues to craft-brew award winning all-natural beers and ciders using the finest ingredients available. Big Rock has a large range of year-round styles available, along with regularly changing seasonal offerings.

BEVERAGE SERVICE

SOMMELIER OFFERING
With the ever-increasing wine savvy world, the Fairmont Chateau Lake Louise would like to offer you the services of our certified Sommeliers. From wine pairings, wine education seminars and a full service Sommelier dining experience, we can tailor their wine expertise to your program.

Wine Tasting Seminars: from $45 per person (minimum 10 persons) depending on varieties and group size.

Wine Pairing Dinner with Sommelier Services & Commentary: $350
<table>
<thead>
<tr>
<th>WINE SELECTION</th>
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</thead>
<tbody>
<tr>
<td>CHAMPAGNE/SPARKLING WINES</td>
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<tr>
<td>Giusti Rosalia Prosecco, Italy</td>
<td></td>
<td>65</td>
<td>Stone Fruit, Citrus, Almond</td>
<td>Taittinger, France</td>
<td>120</td>
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<tr>
<td>WHITE WINES</td>
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<tr>
<td>Cellar Selection</td>
<td></td>
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<tr>
<td>CHARDONNAY</td>
<td></td>
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</tr>
<tr>
<td>Mission Hill, Canada</td>
<td></td>
<td>70</td>
<td>Apple, Pear, Lemon</td>
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<tr>
<td>SAUVIGNON BLANC</td>
<td></td>
<td>70</td>
<td>Fresh, Grapefruit, Green Notes</td>
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<td>RIESLING</td>
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<td>70</td>
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<tr>
<td>Henry of Pelham, Canada</td>
<td></td>
<td>70</td>
<td>Lime, Tangerine, Wet Stone</td>
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<tr>
<td>PINOT GRIGIO</td>
<td></td>
<td>65</td>
<td>Lemon, Hay, Light Florals</td>
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<td>ROSÉ WINES</td>
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<tr>
<td>Gerard Bertrand, France</td>
<td></td>
<td>75</td>
<td>Strawberry, Raspberry, Garrigue</td>
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<tr>
<td>RED WINES</td>
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<td>Cellar Selection</td>
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<tr>
<td>Stag’s Hollow Pinot Noir, Canada</td>
<td></td>
<td>105</td>
<td>Cherry, Vanilla, Nutmeg</td>
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<tr>
<td>Anthonij Rupert Cabernet Sauvignon, South Africa</td>
<td></td>
<td>75</td>
<td>Blackberry, Sandalwood, Cigar Box</td>
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<tr>
<td>Bon Anne Cabernet Sauvignon, U.S.A.</td>
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<tr>
<td>OTHER VARIETALS</td>
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<tr>
<td>Mission Hill Cabernet Merlot, Canada</td>
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<td>80</td>
<td>Plum, Black Cherry, Toast</td>
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<tr>
<td>Tinto Negro Malbec, Argentina</td>
<td></td>
<td>70</td>
<td>Blueberry, Brambleberry, Vanilla</td>
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<tr>
<td>Lopez de Haro Rioja Reserva, Spain</td>
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<td>75</td>
<td>Tart Cherry, Oak, Tobacco</td>
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<tr>
<td>Fontella Chianti, Italy</td>
<td></td>
<td>65</td>
<td>Lambert Cherry, Anise, Floral</td>
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## BEVERAGE SERVICE

<table>
<thead>
<tr>
<th>BAR PRICES</th>
<th>HOST BAR</th>
<th>CASH BAR</th>
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<tbody>
<tr>
<td>PREMIUM BAR (1 oz / 28.4 ml)</td>
<td>9</td>
<td>11</td>
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<tr>
<td>Vodka/Gin/Rum/Tequila/Bourbon/Whiskey/Rye/Scotch/Vermouth</td>
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<tr>
<td>SUPER PREMIUM BAR (1 oz / 28.4 ml)</td>
<td>10</td>
<td>12</td>
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<tr>
<td>Vodka/Gin/Rum/Tequila/Bourbon/Whiskey/Rye/Scotch/Vermouth</td>
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<tr>
<td>LUXURY BAR (1 oz / 28.4 ml)</td>
<td>12</td>
<td>14</td>
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<tr>
<td>Vodka/Gin/Rum/Tequila/Bourbon/Whiskey/Rye/Scotch/Vermouth</td>
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<tr>
<td>BEER / COOLERS / CIDERS</td>
<td>6</td>
<td>7.5</td>
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<tr>
<td>Non-Alcoholic (per bottle)</td>
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<tr>
<td>Domestic Beer (per bottle)</td>
<td>7.5</td>
<td>9</td>
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<tr>
<td>Imported Beer (per bottle)</td>
<td>8</td>
<td>10</td>
</tr>
<tr>
<td>Coolers &amp; Ciders (per bottle)</td>
<td>8</td>
<td>10</td>
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<tr>
<td>WINE – HOUSE WINE</td>
<td>10</td>
<td>12.5</td>
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*NOTE: Cash bar prices are inclusive of gratuities & taxes.*
## CONFERENCE SERVICES & CATERING

### MISCELLANEOUS FUNCTION SET UP / EQUIPMENT RENTAL

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>MEETING ROOM</td>
<td></td>
</tr>
<tr>
<td>Leather Executive Chairs</td>
<td>15 each</td>
</tr>
<tr>
<td>VIP Meeting Set up</td>
<td>5 per person</td>
</tr>
<tr>
<td>(includes leather blotters, large notepads, pens)</td>
<td></td>
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<tr>
<td>Upright Piano + Tuning</td>
<td>750</td>
</tr>
<tr>
<td>MEALS/BARS</td>
<td></td>
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<tr>
<td>Cake Cutting Fee</td>
<td>4.5 per person</td>
</tr>
<tr>
<td>(not applicable to cakes made in house)</td>
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<tr>
<td>Printed Heritage Cards</td>
<td>3 each</td>
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<tr>
<td>(over &amp; above standard two per table)</td>
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</tr>
<tr>
<td>Extra Function Staff Labour</td>
<td>40</td>
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<tr>
<td>(per hr, minimum 3 hrs per staff member)</td>
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<tr>
<td>Bartender Labour (bar sales under $350.00)</td>
<td>40</td>
</tr>
<tr>
<td>(per hr, per bar, minimum 3 hrs per bartender)</td>
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<tr>
<td>Corkage</td>
<td>50</td>
</tr>
<tr>
<td>(per bottle plus 18% gratuity &amp; 5% GST)</td>
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</tbody>
</table>
CONFERENCE SERVICES & CATERING

MISCELLANEOUS FUNCTION SET UP / EQUIPMENT RENTAL

OUTDOOR FUNCTIONS
- Wood Fire Pit: $250

MISCELLANEOUS SERVICE CHARGES
- Security Staff: $50 per hour, minimum 3 hrs per guard
- Material Handling & Storage: $5 per box, max 30lbs per box per day for storage
- House phone (local only): $75 per line, $175 direct dial phone (DID), plus long distance charges

POWER REQUIREMENT
- Power Drop (Up to 50 Amps): $300
- Power Drop (Up to 100 Amps): $700
- Power Drop (Up to 200 Amps): $750

GUESTROOM DELIVERIES
- Per Room Charges (plus 5% GST)
  - Non Food & Beverage Items:
    - Personalized letter (departure notice) slipped under the door: $2
    - Small non-personalized gift item; placed inside room: $4
    - Personalized gift item; placed inside room, one item per room: $4
    - Large items or multiple gift items and letters requiring extra set up time in room: $6

FOOD & BEVERAGE ITEMS
- Personalized or Non Personalized gift item; placed inside room, one item per room: $4

CONFERENCE SERVICES & CATERING

NEWSPAPER
- Press Reader: Complimentary to in-house guests, Canadian and National Newspapers available

SOCAN & Re:SOUND: Society of Composers, Authors & Music Publishers of Canada is Canada's national performing rights society. Its role is to license the public performance of music in return for performing rights fees. These fees are then distributed and paid as a royalty to composers, lyricists, songwriters and musical publishers based on the performances of their musical works in Canada. It is the responsibility of the Fairmont Chateau Lake Louise to collect these fees on behalf of SOCAN & Re:SOUND for groups having functions with music in the hotel. SOCAN & Re:SOUND fee charges shall apply to each function with music as per the following tariff No. 8 schedule:

FUNCTIONS WITHOUT DANCING
- 1 – 100 guests: $20.56
- 101 – 300 guests: $29.56
- 101 – 500 guests: $61.69
- Over 500 guests: $87.40

FUNCTIONS WITH DANCING
- 1 – 100 guests: $41.13
- 101 – 300 guests: $59.17
- 101 – 500 guests: $123.38
- Over 500 guests: $174.79

FUNCTIONS WITHOUT DANCING
- 1 – 100 guests: $9.25
- 101 – 300 guests: $13.30
- 101 – 500 guests: $27.76
- Over 500 guests: $39.33

FUNCTIONS WITH DANCING
- 1 – 100 guests: $18.51
- 101 – 300 guests: $26.63
- 101 – 500 guests: $55.52
- Over 500 guests: $78.66
CONFERENCE SERVICES & CATERING

The selected banquet menus feature a selection of our most popular items however, we would be delighted to create a special menu to suit your particular requirements.

1. All menu prices and room rental charges are subject to change and will be confirmed no more than sixty days prior to the event. A service gratuity of 18% will be added to all food and beverage services. All prices are subject to the 5% Goods & Services Tax.

2. Menu selections must be submitted to your hotel contact at least 30 days prior to the function date to ensure your menu choice. Special dietary substitutions can be made available upon prior request.

3. To ensure that requirements as outlined on the final contract (banquet event order) are as discussed and agreed upon, we ask that the customer sign a copy of the banquet event order and return the same to your hotel contact 15 days prior to the event.

4. A guaranteed number of persons are required seventy-two (72) hours in advance. If a guaranteed number is not supplied within this time frame, we shall assume it to be the highest figure of the attendance estimate most recently supplied to us by yourself or your delegate.

5. Upon request and space permitting, the hotel will set up to five percent above the guaranteed number (up to a maximum of 20). The customer will be charged for the guaranteed number or actual number served, whichever is greater. Meals will be prepared for the guaranteed number only. Additional meals over the guaranteed number may require substitution from confirmed menu.

6. Should the number of guests attending the functions differ greatly from the original number quoted, the hotel reserves the right to provide an alternative function room best suited for the group’s size. Fairmont Chateau Lake Louise will be the sole supplier of all food and beverage items (the only exceptions being wedding cakes). No food and beverage items may be removed from the function room.

8. Provincial liquor laws do not permit the services of alcoholic beverages prior to 10:00 AM and until 2:00 AM. Be advised the hotel’s alcohol service policy does have a closing time of 1:00 AM unless agreed to in writing in advance to allow service until 2:00 AM.

9. We request that no confetti be used on hotel premises. A clean-up charge of $250.00 minimum shall apply in such event.

10. The hotel does not permit any article to be fastened onto walls or electrical fixtures. The use of tacks, tape, nails, screws, bolts or any tools which could mark the floors, walls or ceilings is prohibited. The hotel will hold the organization and/or the exhibitor responsible for any and all damages to the hotel property.

11. Any signage used in public spaces or meeting floors should be of professional quality. Requests to place promotional materials, signage etc., outside your designated meeting area should be directed to your Conference Service Manager.

12. Full Audio Visual services may be arranged through our in-house supplier, PSAV Audio Visual. Your hotel contact will be happy to contact them on your behalf or put you directly in contact with them. Additional power requirements will be assessed and charged at current rates.

a. Rigging: In order to ensure the safety of all guests and colleagues, the Fairmont Chateau Lake Louise has granted PSAV the exclusive contract for all aerial rigging at the hotel. PSAV will be solely responsible for the installation and inspection of all overhead rigging points and is required to supervise and inspect the installation of any equipment which will be aerially rigged. Clients must complete an advance rigging form at http://www.psav.com/RiggingForm/ no later than 60 days prior to the event. A PSAV rigging representative will review all form submissions and contact the client should any revisions be required. If submissions are deemed to be safe for aerial rigging, a quote for rigging services will be provided.

b. House Sound System: Fairmont Chateau Lake Louise is pleased to offer in-ceiling sound systems in the Trails meeting rooms and Lago Rotunda. In order to prevent damage to these systems, the hotel’s in-house audiovisual provider, PSAV, will oversee the connection of any audio equipment to all house-sound systems. A patch fee of $50 per day, per room will apply.
CONFERENCE SERVICES & CATERING

13. Billing: Payments must be made in advance of function unless credit has been established to the satisfaction of Fairmont Chateau Lake Louise. Once credit is approved, the balance of the account is due and payable within thirty (30) days after the date of the function. A credit application may be obtained through the hotel’s accounting office. Once your application has been approved, all catering charges, along with any master account charges, can be billed directly. All requests for direct billing should be authorized by the hotel’s accounting office at least thirty (30) days prior to the scheduled event(s).

14. Music: the client shall advise and confirm with the hotel all arrangements for music, DJ’s, or any other entertainment services prior to completing the contract. SOCAN and ReSound (for the copyright of music played, both live and recorded) charges are added to the final invoice.

15. Security and Liability: The hotel is not responsible for any damage or loss of items left in the hotel prior to, during, or following any function. Special security arrangements are available upon request at an additional cost.

16. Request for additional staff will incur a labour charge of $40 per hour, per person.

17. Decorations, props and other special set up requirements are available through recommended suppliers. Conference Service and Catering representatives will be pleased to assist you in contacting the appropriate supplier.

18. The hotel does not allow open flames/candles in any of the function spaces. Please speak to your Conference Services/Catering Manager for alternative options.