
RESTAURANTS & DINING ROOMS

Indulge in authentic culinary experiences when you dine
at The Fairmont Chateau Lake Louise.

All dining rooms have a resort casual dress code and are smoke-free environments.

*Please contact Dining Reservations at Extension "0" to make a reservation
and for current hours of operation.*

WALLISER STUBE



The Walliser Stube Restaurant is our homage to the Swiss Mountain Guides who were instrumental in assisting many early North American mountain climbers to virgin ascents of our surrounding Rocky Mountain peaks, some 120 years ago. The tradition of eating fondue & raclette in the Stube, referring to a cozy warm mountain living room, is another tradition the Swiss Guides left behind. We are proud to be known for serving the best cheese & chocolate fondue outside of Switzerland!

Located on the lobby level, past the Chateau Deli



POPPY BRASSERIE

Catch the first rays of morning light on the mountain peaks opposite the Poppy Brasserie's expansive windows. Indulge in a exquisite breakfast with a variety of options on our buffet, or enjoy our family-friendly à la carte dinner menu.

Located on the lower lobby level, past the Glacier Saloon



FAIRVIEW DINING ROOM



The Fairview Dining Room features the best in contemporary Canadian cuisine with authentically local ingredients from coast to coast. Wine Spectator has recognized our wine list as being one of the most outstanding in the world and showcases the best of both old and new world wine regions.

Located on the lobby level of the hotel

GLACIER SALOON



Swing through the doors of the Glacier Saloon for a journey to the Wild West of yesteryear. Refresh yourself with a stein of local or international beer, shoot a game of pool, or sit back and relax after a hard day of touring the Canadian Rockies. Open from late afternoon until late evening for drinks, western-inspired pub meals, light snacks, and nightcaps.

Located down the marble staircase, on the lower lobby level



LAKEVIEW LOUNGE

Seen through the room's signature Palladian window, the Victoria Glacier and surrounding Rocky Mountain peaks demonstrate why this perfectly situated nook is far more than just a place for drinks. Join us for a light lunch, or evening tapas.

Located on the lobby level to the left of the front entrance

CHATEAU DELI



Our Chateau Deli features a selection of gourmet foods and coffee for guests on the go 24-hours-a-day. Sandwiches, beverages, and pastries are available.

Takeaway lunches and boxed meals are also available.

Open 24 hours. Located on the lobby level



italian kitchen

LAGO ITALIAN KITCHEN (SEASONAL)

During the evening, enjoy our Italian inspired menu. Dine with us and experience a taste of Italy in the Canadian Rockies, featuring an all Italian wine & spirits list. Bellissimo!

Located on the lobby level of the Mt. Temple Wing

IN-ROOM DINING BREAKFAST

served from 6:30 a.m. to 11:30 a.m.

*All breakfasts below include your choice of fresh Orange, Grapefruit, Apple, or Cranberry Juice
Freshly Brewed Coffee or Fairmont Signature Tea*

BREAKFAST CLASSICS

Rocky Mountain Breakfast	23.00
two Vita eggs prepared any style, onion & pepper home fried potatoes, baked tomato choice of bacon, ham, or sausage & white, whole wheat, or multigrain toast	
Glacier Continental	19.00
Danish, butter croissant, choice of muffin, fruit preserves	
Omelette	23.00
three Vita eggs prepared with your choice of three fillings: ham, onion, bell pepper, asparagus smoked salmon, mushroom, assorted cheeses, or bacon, served with onion & pepper home fried potatoes, choice of bacon, ham, or sausage & white, whole wheat, or multigrain toast	
Alberta Steak and Eggs	29.00
8oz flat iron steak, two fresh Vita eggs prepared any style, onion & pepper home fried potatoes baked tomato, choice of white, whole wheat, or multigrain toast	
Mountain Ranger Hash Skillet	24.00
braised bison short ribs, Yukon gold potato hash, smoked Alberta gouda two sunny side eggs, baked tomato, crispy fried onions	
Big Beehive Breakfast Croissant Sandwich	22.00
goat cheese & chive frittata, pan flashed Tyrolean bacon, basil pesto aioli baked tomato, match stick potato hay	
Japanese Breakfast Bento Box	28.00
Miso soup with tofu & Wakame seaweed, broiled salmon, sticky rice, natto pickled cucumber & eggplant, nori & Japanese rice crackers	

THE BENEDICTS

Pacific Smoked Salmon Benedict	24.00
two soft poached Vita eggs, smoked salmon, spinach, crispy crab cakes dill & chive boursin cream sauce, onion & pepper home fried potatoes	
Paradise Valley Benedict	23.00
two soft poached Vita eggs, Canadian back bacon, English muffin hollandaise sauce, onion & pepper home fried potatoes	
Alberta Bison Benny	26.00
two soft poached Vita eggs, bison tenderloin medallions, caramelized onions homemade toasted scones, chive & paprika hollandaise sauce, match stick potato hay	
<i>Go Organic! Organic eggs available upon request</i>	1.00

SWEET STARTS

Add bacon, ham, or sausage to any sweet start breakfast - 4.00

Chai Infused French Toast	22.00
grilled grapefruit segments, roasted pecans, brown sugar butter, maple syrup	
Mile High Pancakes	22.00
fluffy buttermilk pancakes, maple syrup, your choice of topping: banana caramel-pecan, mountain maple-berry, or buttery cinnamon-apple	
Lake Louise Waffles	22.00
homemade waffles, maple syrup, whipped cream, fresh berries	

Prices do not include taxes.

Please note that an 18% gratuity & \$4 delivery charge will be added to your bill.

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All cuisine is prepared without artificial trans-fat.*

IN-ROOM DINING BREAKFAST

served from 6:30 a.m. to 11:30 a.m.

FAIRMONT LIFESTYLE CUISINE

All Fairmont Lifestyle Cuisine breakfasts include Fresh Fruit Juice & Freshly Brewed Coffee or Fairmont Signature Tea

The Chateau Spa Breakfast 21.00

two soft poached Vita eggs on multigrain toast, grilled zucchini & asparagus
sautéed cherry tomatoes, salsa verde, fresh fruit salad

Power Fruit Smoothie 17.00

raspberry, pineapple, banana, strawberry, probiotic yogurt, skim milk
Omega 3 flax seed, served with a high-fiber, low-fat banana walnut bran muffin

Power Breakfast Parfait 18.00

sliced bananas & berry compote, homemade granola & low fat yogurt
served with a high-fiber, low-fat banana walnut bran muffin



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

Vegan 25.00

southwestern grain & tofu burrito, roasted potatoes, salsa

Gluten Free 26.00

two fresh Vita eggs prepared any style, cheese & potato rösti, chicken sausages







BREAKFAST À LA CARTE SELECTIONS

one egg any style	5.50	four sausage links (pork or chicken)	6.50
two eggs any style	7.50	onion & pepper home fried potatoes	5.50
four strips of crisp bacon	6.50	yogurt	5.50
grilled black forest ham	6.50	<i>plain, blueberry, raspberry, strawberry, or probiotic</i>	

CEREAL


cold cereal	6.50	homemade granola or bircher muesli	9.00
Corn Flakes, Special K, All Bran, Frosted Flakes, Rice Krispies, Fruit Loops, or Raisin Bran <i>served with 2%, skim, or soy milk</i>		<i>add seasonal fruit, berries, or banana</i>	3.00
		hot oatmeal	6.00
		<i>served with raisins, cream & brown sugar</i>	

FRUIT

 half grapefruit	4.50	 strawberries & whipped cream	8.50
 stewed prunes	4.50	 seasonal fruit plate	16.00
 sliced bananas	5.50	<i>served with low-fat cottage cheese & probiotic yogurt</i>	
 fresh fruit salad	7.00		

FROM OUR BAKERY







toast	5.00	toasted English muffin	4.00
white, whole wheat, multigrain, rye		muffin	4.00
toasted bagel	5.00	croissant	4.25
cinnamon raisin, plain, sesame, 12 grain		fruit Danish	4.50
<i>add cream cheese (plain, light, strawberry)</i>	1.00	sliced banana bread	4.00

 *Created using fresh & nutritionally balanced ingredients, Fairmont Lifestyles Cuisine dishes contribute to optimal health & wellness.*

CHILDREN'S MENU

BREAKFAST




served from 6:30 a.m. to 11:30 a.m.

 Silver Dollar Whole Wheat Pancakes with Maple Syrup	8.00
French Toast with Maple Syrup & Fresh Berries	7.50
Scrambled Eggs, Bacon & Toast	7.50
 Cereal - Raisin Bran, Special K, All Bran, Frosted Flakes, Rice Krispies, Fruit Loops	3.50
 Gluten Free Corn Flakes	3.50
Juices - Orange, Apple, Grapefruit, or Cranberry	3.00
Milk - 2%, Skim, Chocolate, or Soy	3.50
 Fresh Fruit Salad	5.00
 Individual Activia Yogurt	5.50
 Fruit Smoothie of the Morning	5.50

ALL DAY DINING




served from 11:30 a.m. to 11:00 p.m.

Soups & Salads





 Homemade Broccoli Cheddar Soup	6.00
Campbell's Chicken Noodle Soup	5.00
Campbell's Tomato Soup	5.00
 Organic Green Salad with Creamy House Dressing	5.50
 Chickpea Hummus with Flax Seed Oil, Carrots, Celery, Broccoli & Cherry Tomatoes	7.00

Popular Kids Fare


served with fries & veggie sticks or salad greens

Chicken Fingers with Plum Sauce	11.00
 Whole Wheat Grilled Chicken & Cheese Quesadilla with Salsa & Sour Cream	9.00
All Beef 4oz Hamburger	8.00
 Whole Wheat Turkey Club Sandwich with Tomato & Lettuce	9.00
All Beef Hot Dog	8.00
 Whole Wheat Grilled Cheese Sandwich	7.50
Peanut Butter & Jam or Banana & Jam Sandwich	5.00

Children's Mains

 Baked Panko Crusted Cod Morsels with Lemon Mayonnaise & Veggie Sticks	11.00
 Whole Wheat Penne Pasta with Tomato Sauce, Meat Sauce, or Parmesan	10.00
6" Pizza: Tomato Sauce & Cheese or All Beef Pepperoni & Cheese	9.00
 BBQ Baked Beans & Vegetables with Grilled Chicken Sausages	10.00
 Baked Sweet Potato Nuggets with Tomato Dipping Sauce	8.00

For the Young Adult

Grilled Steak, Mashed Potatoes, Broccolini, Carrots, Beef Jus	12.00
Broiled Chicken Breast, Mashed Potatoes, Broccolini, Carrots, Chicken Jus	12.00
 Quinoa & Vegetable Tofu Bowl with Miso & Low-Sodium Soy Dressing	12.00

DESSERTS

Fudge Brownie (made with Flax Seeds, Whole Wheat Flour & Agave Syrup - low in sugar)	4.50
Apple Juice Jelly with Fresh Berries (made with 100% pure Fruit Juice)	4.00
Rice Crispy Treat Bear Claw	4.00
Low-Fat Chocolate Pudding (dark chocolate pudding made with 2% milk)	4.00
Mini Peach Pie with Rolled Oats & Whipped Cream	5.00
Ice Cream - Vanilla, Chocolate, or Strawberry	5.00

MOCKTAILS

Shirley Temple - Orange Juice, Sprite & Grenadine	3.00
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ALL DAY IN-ROOM DINING

served from 11:30 a.m. to 11 p.m.


APPETIZERS

 Flat Bread (v)	14.00
roma tomatoes, basil pesto, goat cheese & asiago, arugula	
Seared Lobster & Crab Cakes	17.00
cumin aioli, avocado, fennel & orange salad	
 Marinated Chilled Jumbo Prawns	15.00
Mediterranean potato salad, sundried tomatoes, feta & herb olive tapenade	
Prosciutto Carpaccio	15.00
rucola, shaved pecorino, watermelon basil gastrique	
Cast Iron Seared Beef Tenderloin Bites	17.00
honey chipotle dusted beef tenderloin bites, lime aioli & masala dipping sauce	
 Organic Red Quinoa Roulade (v)	13.00
yellow tomato gazpacho, micro greens, virgin olive oil	

SOUPS

Chef's Inspirational Soup of the Day	10.00
Chardonnay & Tomato Seafood Chowder	14.00
mussels, B.C. salmon, baby scallops & shrimp, clams double smoked bacon, leek, herb croutons	
 Curried Lemongrass & Carrot Soup	12.00
ginger & scallion cream, pumpkin seeds, basil oil	
Stout Beer Onion Soup	13.00
herb crostini, aged white cheddar gratin	

SALADS

Caesar Salad	14.00
crisp romaine lettuce, parmesan, multigrain crisp, local Valbella bacon creamy garlic Caesar dressing	
 Poppy's Seeds & Greens (v)	13.00
organic greens, endives, toasted pine nuts & sunflower seeds, cucumber pickled carrot & asparagus tips, cherry tomatoes, Meyer lemon virgin olive oil vinaigrette	
Air Dried Beef Tenderloin & Spinach Salad	14.00
marinated baby potatoes & green beans, golden beets, hard boiled egg radish, toasted almonds, cambozola, peppercorn mustard dressing	
<i>add chicken or shrimp to any salad</i>	6.00

(v) denotes vegetarian items

ALL DAY IN-ROOM DINING

served from 11:30 a.m. to 11 p.m.

SANDWICHES

*All sandwiches include French Fries, Sweet Potato Fries, Organic Green Salad or Caesar Salad
Substitute a small Butter Chicken Poutine - 6.00*

Western Beef Sandwich “Philly” Style 19.00

thinly sliced beef, fried onion rings, peppers, portobella mushrooms, caramelized onions
jalapeño jack cheese sauce, house made farmer’s bun, coleslaw

8oz Saloon Burger 20.00

gruyère, smoky bacon, sautéed portobella mushrooms
caramelized onions, lettuce, ripe tomato, dill pickle, house made Saloon burger sauce

upgrade to a bison burger 22.00

Warm Vegetable Focaccia (v) 17.00

hummus, roma tomatoes, grilled asparagus, grilled peppers
grilled portobella mushrooms, greens, goat cheese, fig balsamic syrup

Hickory House Smoked Chicken Club 19.00

smoked chicken breast, crisp prosciutto, provolone, ripe tomato
lettuce, avocado mousse, ciabatta bun

8oz Spring Creek Flat Iron Steak Sandwich 24.00

rocket greens, balsamic braised cipollini onions, Canadian blue cheese cream sauce
grilled sourdough wedge

ORGANIC THIN CRUST PIZZAS

Tamarack 23.00

wild boar bacon, ham, mushrooms, fontina & mozzarella, tomato sauce

St. Piran 23.00

pulled bison, roasted red onion, portobella mushroom, yellow pepper
fontina & mozzarella, white cheddar, stout BBQ sauce
Saskatoon berry & balsamic drizzle

Skokie (v) 23.00

fire roasted red & yellow bell peppers, portobella mushrooms, sautéed spinach
roasted artichokes, onions, fontina & mozzarella, tomato sauce

Temple 24.00

grilled prawns & smoked salmon, asparagus, red onion, fried capers
cambozola, fontina & mozzarella, tomato rosé sauce, parsley dill pesto

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SNACKS

Buffalo Style Chicken Wings	18.00
choice of stout beer BBQ, honey hot, sweet Thai chili & lime, spicy Korean sesame glaze served with blue cheese dipping sauce, celery & carrots	
Crispy Calamari	17.00
piquillo pepper aioli, grilled lemon	
Butter Chicken Poutine	16.00
tandoori chicken, Québec cheese curds, butter chicken sauce	
Domestic & Imported Cheese Platter	26.00
served with a selection of crackers & bread	
Rocky Mountain Meats & Antipasto Platter	28.00
served with sliced baguette & ciabatta	

DESSERT

Strawberry Crème Cake	13.00
orange chiffon cake, chiboust crème, strawberry compote	
Rocky Mountain Brownie Sundae	13.00
pecan, marshmallow & caramel brownie, vanilla ice cream, chocolate sauce	
Mango Cheesecake	13.00
mango cheesecake with mango gelée, four seasons sorbet	
Matcha Green Tea Ice Cream Sandwich	13.00
chocolate cookies, Matcha ice cream	
Key Lime Pie	13.00
key lime custard, graham cracker crust, strawberry mojito sorbet	

ALL DAY IN-ROOM DINING

served from 11:30 a.m. to 11 p.m.



Nutritious meals designed around select dietary needs & diet-dependent requirements. Created using fresh & nutritionally balanced ingredients, Fairmont Lifestyle Cuisine Plus dishes contribute to optimal health & wellness. We offer Gluten Free Multi-Grain & Rice Flour Bread upon request.

DASH/Heart Healthy

Appetizer

carrot ginger soup, toasted pumpkin seeds, virgin olive oil drizzle 12.00

Entrée

grilled escolar, seasonal vegetables 35.00

basmati rice with braised leeks, olive mignonette

Dessert

caramelized pineapple cake, sponge cake 13.00

caramelized pineapples, palm & tapioca

Gluten Free

Appetizers

chicken & vegetable rice paper roll, mushroom & sea vegetables, nori sour cream 12.00

organic greens, endives, toasted pine nuts & sunflower seeds, cucumber 13.00

pickled carrot & asparagus tips, cherry tomatoes, Meyer lemon virgin olive oil vinaigrette

Entrées

grilled AAA 10oz Alberta striploin steak, roasted garlic mashed potatoes 39.00

olive oil vegetables, balsamic reduction

seared Atlantic salmon & prawns, lemon & olive oil forked fingerling potatoes 34.00

fire roasted tomato coulis

Dessert

lemon pavlova, fresh berries 13.00

Diabetic

Appetizer

tomato fennel soup, cilantro oil 12.00

Entrée

marinated grilled chicken suprême, almond pesto roasted fingerling potatoes 31.00

green asparagus & wilted spinach, wild mushrooms

Dessert

chocolate mousse cake, blood orange gelée, citrus compote 13.00

Vegan

Appetizer

organic red quinoa roulade, yellow tomato gazpacho, micro greens, virgin olive oil 13.00

Entrée

cauliflower & potato tofu masala, yellow dal, basmati rice, cashews 24.00

roti bread & pickled mango

Dessert

strawberry rhubarb strudel, orange marinated strawberries 13.00

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DINNER IN-ROOM DINING

served from 6 p.m. to 9 p.m.

ENTRÉES

10oz Grilled Alberta AAA New York Steak	39.00
sautéed garlic, chives & red onions, Szechuan butter, natural jus broccoli mashed potatoes, seasonal vegetables	
Wild Game Fettuccini Bolognese	25.00
ground bison, elk, pork & beef, tomato sauce, wild mushrooms, wilted spinach asiago shavings, garlic toast	
Fish & Chips	23.00
beer battered haddock, French fries, tartar sauce, coleslaw	
 Seared Atlantic Salmon and Prawns	34.00
Nori & sesame sticky rice, pan flashed vegetables miso & ginger beurre blanc, carrot reduction	
Nasi Goreng	26.00
spicy Indonesian rice stir fry with pork & shrimp, egg pancakes, shrimp puffs	
 <i>make it vegetarian (v)</i>	24.00
Grilled Pork Ribs	32.00
grilled baby back pork ribs, stout BBQ sauce, sweet potato fries, coleslaw <i>half rack of ribs</i>	
	25.00
Chicken & Waffles	32.00
chili tortilla herb crusted chicken suprême, house made waffles maple bacon brown butter gravy, lemon thyme infused green beans grilled corn on the cob, buttermilk & pink peppercorn dressing	



IN-ROOM DINING SIGNATURE EXPERIENCE

available from 6 p.m. to 9 p.m.



Don't miss the opportunity of the Walliser Stube without stepping outside your door!


The Fairmont Chateau Lake Louise offers you a beautiful selection of
entrées from the Walliser Stube.

Reserve your dinner selection from the menu before 3 p.m. and indulge in an
intimate & personalized dining experience in the comfort of your private guest room.

For every Signature Experience, we will add a delivery charge of \$15 per guest

To request a copy of the current menu, please contact In-Room Dining at Extension 1144

(v) denotes vegetarian items

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BEVERAGE GUIDE

served from 11 a.m. to 11 p.m.

WHITE WINE

	Glass	Bottle
Antares Sauvignon Blanc. Chile	11	48
Mission Hill Chardonnay. Canada	13	65
Vineland Estates Semi Dry Riesling. Canada	13	65
Alias Chardonnay. U.S.A.	14	70
Kendall Jackson Avant Chardonnay. U.S.A.	14	70
Blasted Church Hatfield's Fuse. Canada	16	80
Joseph Drouhin Mâcon Villages. France		52
Feudi di San Gregorio Falanghina. Italy		65
Pascal Jolivet Sauvignon Blanc. France		65
Spy Valley Sauvignon Blanc. New Zealand		70
Kettle Valley Viognier. Canada		98

RED WINE

Antares Carmenère, Chile	11	48
Backhouse Pinot Noir. U.S.A.	12	60
Henry Lagarde Malbec. Argentina	13	65
Kendall Jackson Avant Cabernet Sauvignon. U.S.A.	14	70
Mission Hill Cabernet-Merlot. Canada	15	75
Cannonball Cabernet Sauvignon. U.S.A.	16	80
Vineland Estates Cabernet Franc. Canada		65
Tolaini Al Passo Sangiovese-Merlot. Italy		80
Montes Alpha Syrah. Chile		85
Château Clos des Menuts. St. Emilion, Bordeaux, France		105

SPARKLING WINE & CHAMPAGNE

Nino Franco Prosecco. Italy	14	70
Vineland Estates Brut. Canada		72
Moët et Chandon Brut Imperial. France	28	130
Dom Pérignon Brut 2003. France		420
Piper Heidsieck Cuvée Rare Brut 1999		450

Should you desire alternate selections to those listed above, please ask to see our Master Wine List.

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Domestic Beer (341 ml)

6.50

Molson Canadian, Coors Light, Kokanee Lager, Labatt Blue, Budweiser

Premium Beer (341 ml)

7.00

Alexander Keith's Pale Ale, Big Rock Traditional Ale
Grizzly Paw Grumpy Bear Honey Wheat Ale, Sleeman's Cream Ale

Imported Beer

7.50

Corona, Guinness, Heineken, Stella Artois, Beck's

Coolers & Ciders

7.50

Grower's Cranberry, Pear or Apple-Lime Cider
Mike's Hard Lemonade or Cranberry, Strongbow Apple Cider

Please ask your In-Room Dining Server for our Draught Beer Selection.

Liquors with your choice of mix	1 oz	750 ml
Finlandia Vodka	8.00	70.00
Grey Goose Vodka	9.50	90.00
Beefeater Gin	8.00	70.00
Tanqueray 10 Gin	9.50	80.00
Bacardi White Rum	8.00	70.00
Captain Morgan Dark Rum	8.00	70.00
Canadian Club Rye	8.00	70.00
Crown Royal Whiskey	9.50	80.00
Jack Daniel's	8.00	70.00
Hennessy VS Cognac	9.50	80.00
Liqueurs	1 oz	750 ml
Amaretto	8.00	70.00
Bailey's Irish Cream	8.00	70.00
Drambuie	8.00	70.00
Kahlúa	8.00	70.00
Sambuca	8.00	70.00
Grand Marnier	9.50	90.00

HOSPITALITY

served from 11:30 a.m. to 11 p.m.

Our In-Room Dining Team would be delighted to assist with any special requirements for your private reception or party.

HORS D'OEUVRES

*Please allow 3 hours for preparation.
Each offering includes a dozen hors d'oeuvres.*

COLD

Smoked Duck & Mango Ribbons
Baby Shrimp, Dill Cream Cheese Baguette
Fresh Strawberry & Pecan Crusted Brie 48.00 per Dozen

HOT

Bacon wrapped Scallops
Curried Vegetable Samosa
Ricotta & Pesto Crescents 48.00 per Dozen

OTHER SUGGESTIONS

Sliced Fresh Fruit Tray (10 guests)	60.00
Raw Vegetable Tray served with Sun Dried Tomato Aioli Dip (10 guests)	25.00
Deluxe Cheese Tray (10 guests)	85.00
Assorted Tray of Finger Sandwiches (30 pieces)	56.00

DRY BAR

*Bar Service provides assorted glassware, ice, garnishes, stir sticks & napkins.
Prices are per day. Please allow a minimum of one hour's notice.*

1 to 25 Guests	150.00
26 to 50 Guests	250.00
51 to 75 Guests	300.00

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