FAIRMONT BANFF SPRINGS

In Room Amenity Menu 2020
At the Fairmont Banff Springs we purchase more than 75 percent of our products from Alberta and other Canadian provinces. We proudly serve locally grown meat, including Alberta AAA beef and organic poultry. Furthermore, our fish and seafood are sustainably sourced through our partnership with Ocean Wise, the Vancouver Aquarium’s conservation program.

Our commitment at Fairmont Hotels & Resorts is to your health and well-being, and with that in mind we include organic ingredients whenever possible and ensure that all of our creations are trans-fat free.

Our urban cultivators and our outdoor green house have given us an opportunity to grow our own herbs to supply the entire hotel.

This menu was designed to suprise and delight, whether you are celebrating a special occasion or simply want a healthy start to your Rocky Mountain adventures! We recognize that not all of our guests may find what they are looking for. If this is the case, please contact the In-Room Dining team and we shall do our best to satisfy your requests.

Sincerely,

Robert Ash
EXECUTIVE CHEF

It is our distinct pleasure to welcome you to the Fairmont Banff Springs. For more than 125 years, our grand hotel has stood as a landmark symbol of the Rocky Mountains’ rich tradition of culture, history, elegance and hospitality.

In our kitchens, our Culinary Team takes great strides to source and explore the unique Canadian landscape to give you, our guests, a truly authentic Western Canadian experience. We bring you the freshest ingredients from local farmers, purveyors and artisans who take great pride in providing the best that land and sea have to offer.
SEND A LITTLE (OR BIG) SOMETHING BECAUSE

It is important to say “I love you”.
A “thank you” & something sweet can go a long way.
“A party without cake is just a meeting!” (at least that’s what Julia Child told us...)

Whether you are staying here yourself or want to surprise someone who is, there is something special for every occasion!
To place your special amenity order, we require a minimum of 24 hours notice.
Prices are subject to a $6 delivery charge, 18% service charge and 5% GST. Menu items may vary from those pictured.
LOCAL CELEBRITIES

three chocolate cake pops with dark chocolate shell and elk antlers, bear paw with cookie base, dark chocolate and cashew claws

$22 contains gluten, eggs, dairy
BEAR PAWS

three chocolate cookie bear paws with dark chocolate shell and cashew claws

$24 contains gluten, nuts
pre-order required
BIRTHDAY CAKE

chocolate fudge cake,
chocolate ganache

$24 contains gluten, eggs, dairy
pre-order required

SEND SOMETHING CUSTOMIZED!
JUST LET US KNOW!
ANNIVERSARY CAKE

chocolate fudge cake, chocolate ganache
$24 contains gluten, eggs, dairy
pre-order required
UNICORN CAKE POPS

birthday cake with rainbow sprinkles, vanilla buttercream wrapped in fondant

$27 contains gluten, eggs, dairy
CHEESE TASTING
small farm canadian cheeses, house made fruit chutney,
salt roasted marcona almonds, cheese crackers, grapes, local honey comb
$42 contains gluten, nuts, dairy
CHOCOLATE PINATA

chocolate sphere filled with gummy worms, sour patch kids, swedish fish, rice krispy treats, smarties, twizzlers

$75 contains dairy

* not available for large groups *
* must be ordered 48 hours in advance *
CHOCOLATE CHIP COOKIES

three signature chocolate chip cookies with a cookie in jar and recipe to make more at home

$26 contains gluten, eggs, dairy
pre-order required
SNACK ATTACK!

house made local game jerky, ketchup kettle potato chips, salt roasted marcona almonds, choice of bottle beverage (local craft beer, cider, vodka soda)

$38  contains gluten, nuts, soy. pre-order required
FROM THE ORCHARD

bushel basket of the seasons finest fruit & eska sparkling water
ex: peaches, mandarins, figs, strawberries, plums, grapes
$24
CHEESE & CHARCUTERIE

house smoked and cured meats,
small farm Canadian cheeses, seasonal pickles,
grainy mustard, fruit chutney,
grilled French baguette, local honey comb

$51 contains gluten, nuts
pre-order required
BANFF TRAIL MIX
house made trail mix and local hiking trail map
dried BC fruits (apples, cherries, apricots, blueberries), pistachios,
almonds, cashews, yogurt covered raisins, chocolate covered coffee beans
$28 contains nuts, dairy
COFFEE & DONUTS

chocolate cake donuts with rose scented glaze

$26 contains nuts, gluten, eggs
FRUIT BASKET
varying seasonal and local fruits
$36 contains gluten, nuts
pre-order required

NATURES CANDY!
### HALF BOTTLES

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Prosecco, Mionetto Il Prosecco, Treviso, Italy</td>
<td>29</td>
</tr>
<tr>
<td>Sauvignon Blanc, Villa Maria Private Bin, Marlborough, New Zealand</td>
<td>31</td>
</tr>
<tr>
<td>Cabernet Sauvignon, Errazuriz &quot;Max Reserva&quot;, Aconcagua Valley, Chile</td>
<td>38</td>
</tr>
<tr>
<td>Rosé, Gerard Bertrand Côte des Roses, Languedoc-Roussillon, France</td>
<td>41</td>
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### WHITE

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sauvignon Blanc, Whitehaven, Marlborough, New Zealand</td>
<td>68</td>
</tr>
<tr>
<td>Pinot Gris, Mission Hill Estate Series, British Columbia, Canada</td>
<td>57</td>
</tr>
<tr>
<td>Riesling, Vineland Semi-Dry, Ontario, Canada</td>
<td>56</td>
</tr>
<tr>
<td>Chardonnay, Mission Hill Estate Series, British Columbia, Canada</td>
<td>57</td>
</tr>
<tr>
<td>Chardonnay, Domaine Lafage &quot;Novellum&quot;, Côtes Catalane, France</td>
<td>65</td>
</tr>
</tbody>
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### CHAMPAGNE AND SPARKLING

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Canella Prosecco Brut, Veneto, Italy</td>
<td>62</td>
</tr>
<tr>
<td>Trius &quot;Méthode Classique&quot;, Ontario, Canada</td>
<td>84</td>
</tr>
<tr>
<td>Moët &amp; Chandon “Impéréal”, Champagne, France</td>
<td>155</td>
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### ROSÉ

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<thead>
<tr>
<th>Description</th>
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<tbody>
<tr>
<td>Clarendelle, Bordeaux, France</td>
<td>65</td>
</tr>
<tr>
<td>Domaine Roger Neveu, Sancerre, France</td>
<td>83</td>
</tr>
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### RED

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Pinot Noir, Ballard Lane, California, USA</td>
<td>68</td>
</tr>
<tr>
<td>Malbec, Henry Lagarde, Mendoza, Argentina</td>
<td>65</td>
</tr>
<tr>
<td>Merlot, Summerhill, British Columbia, Canada</td>
<td>66</td>
</tr>
<tr>
<td>Tempranillo Syrah Blend, Costa Vino, Andalucia, Spain</td>
<td>57</td>
</tr>
<tr>
<td>Cabernet Sauvignon, Errazuriz &quot;Max Reserva&quot;, Aconcagua Valley, Chile</td>
<td>66</td>
</tr>
<tr>
<td>Meritage, Evolve Cellars, British Columbia, Canada</td>
<td>67</td>
</tr>
<tr>
<td>Grenache, Syrah, Mourvèdre, La Ferme du Mont, Rhône Valley, France</td>
<td>66</td>
</tr>
<tr>
<td>Chianti, Vinetti de Fiorini, Tuscany, Italy</td>
<td>70</td>
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### DESSERT

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Inniskillin, Riesling, Ontario, Canada</td>
<td>18</td>
</tr>
<tr>
<td>Inniskillin, Vidal, Ontario, Canada</td>
<td>18</td>
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Contact Us Today!

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Phone| 403 762 2211 Ext. 48