

A MESSAGE FROM THE KITCHEN

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.

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 always fresh and sustainably sourced through our partnership with Ocean Wise; the Vancouver Aquarium's conservation program.

Our urban cultivators have given us an opportunity to grow our own herbs to supply the entire hotel. This program has expanded to an outdoor green house where we grow fresh fruits and vegetables to ensure sustainable products are used throughout the hotel.

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.

This menu was designed to captivate the varied tastes of our guests, however, 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,



jW Foster,
EXECUTIVE CHEF



BREAKFAST | ENERGIZE

AVAILABLE 6:00 AM-11:30 AM /  GLUTEN-FREE /  VEGETARIAN

COMPLETE BREAKFASTS

Breakfast comes with your choice of apple, orange, grapefruit or cranberry juice; your choice of freshly brewed coffee, decaffeinated coffee or Lot 35 teas; your choice of white, whole wheat, muesli or light rye toast, breakfast potatoes and vine-ripened roasted tomatoes.

All breakfasts are made with Mans eggs; fresh organic eggs from Southern Alberta.

Rocky Mountain Breakfast 28

Two eggs prepared any style accompanied with your choice of bacon, Canadian back bacon, pork or chicken sausage

Frittata 27

Tomatoes, spinach, green onions and feta

Build Your Own Omelette 27

Whole egg or egg white omelette with your choice of five ingredients:

Ham, bacon, pork or chicken sausage, cheddar cheese, feta cheese, Swiss cheese, peppers, green onions, tomatoes, mushrooms, spinach

BREAKFASTS

Breakfast comes with your choice of apple, orange, grapefruit or cranberry juice and your choice of freshly brewed coffee, decaffeinated coffee or Lot 35 teas.

Eggs Benedict 28

Two poached eggs on a toasted english muffin served with hollandaise sauce, breakfast potatoes and your choice of Canadian back bacon, avocado and tomato or smoked steelhead and spinach

Fairmont Continental 23

A choice of croissant, muffin, danish or toast served with butter, preserves, seasonal fruit salad and your choice of natural or berry organic yogurt

HOT OFF THE GRIDDLE

Served with maple syrup and whipped cream.

Buttermilk Pancakes 24

Classic French Toast 24

CHEF'S SUGGESTION

A LITTLE SAVOURY IN THE MORNING?

Chorizo Hash 28

Shredded potatoes, onions, peppers, chorizo, two sunny side up eggs, hollandaise sauce

SIDES

Fruit Cup GF V	7	Two Eggs Any Style GF V	10
Berry Bowl GF V	12	Avocado on Toast V	12
Sliced Fruit Plate GF V	12	Multigrain toast, smashed avocado, sliced tomato	
Organic Yogurt Jar GF V	6	Toasted Bagel V	8
Choice of natural or berry organic yogurt		White or multigrain bagel with cream cheese	
Yogurt Parfait GF V	9	With smoked steelhead	18
Cold Cereal V	7	Breakfast Meats GF	8
Corn Flakes, Raisin Bran, Rice Krispies, Frosted Flakes, Froot Loops, Cheerios		Choice of bacon, Canadian back bacon, pork or chicken sausage	
Hot Cereal V	12	Roasted Potatoes GF V	7
Steel cut oatmeal served with raisins, brown sugar and maple syrup		Bakery Basket V	12
Mixed Berry Smoothie GF V	10	Choice of three, served with butter and preserves:	
Berries, yogurt, honey		Croissant, chocolate croissant, assorted danish, assorted muffins, english muffin, white bread, whole wheat bread, light rye bread, muesli bread	
Green Smoothie GF V	10	Gluten-free bakeshop options available.	
Greens, coconut, banana			

CHEF'S SELECTION

GOT A LATE START? AVAILABLE ALL DAY (6AM-MIDNIGHT)

Western Breakfast Sandwich	22
Served with breakfast potatoes from 6AM to 11AM and with french fries from 11AM to MIDNIGHT	
Sourdough, egg, pepper jack cheese, ham, peppers, onions	







ALL DAY | RESTORE

AVAILABLE 11:00 AM–MIDNIGHT /  GLUTEN-FREE /  VEGETARIAN



SOUPS

- Soup of the Day** 12
- Seafood Chowder** 14
- French Onion Soup** 15


SALADS

- Chicken Salad**  24
Egg, blue cheese, bacon, cucumber, tomato, avocado, red onion, ranch dressing
- Green Salad**   17
Radish, tomato, cucumber, chickpeas, ricotta, lemon herb vinaigrette
- Caesar Salad** 16
Bacon, parmesan, croutons, lemon garlic dressing
With grilled chicken (6oz) 29
With marinated shrimp (6 pc) 32




SANDWICHES & BURGERS

- Accompanied with your choice of french fries, green salad, Caesar salad or soup of the day.
- House Turkey Club** 23
Sourdough, cheddar, bacon, aioli
- Banff Springs Cheeseburger** 24
Brioche bun, aged cheddar, tomato, pickles, aioli
- Mac & Cheese Grilled Cheese**  21
Sourdough, sriracha mayonnaise, cheese sauce
- House Corned Beef** 23
Rye bread, pickles, mustard aioli
- Quesadilla**  20
Refried beans, oaxaca cheese, salsa verde, sour cream, guacamole
With pulled chicken 25

INDIVIDUAL PIZZAS

East Coaster	23
Shaved donair, onion, tomato, feta, sweet sauce	
The Marley	23
Jerk chicken, pineapple, banana peppers, green onions, roasted pineapple habanero sauce	
Pepperoni	20
Tomato sauce, mozzarella cheese	
Margherita 	19
Tomato, buffalo mozzarella, fresh basil, garlic oil	

SNACKS & SIDES


Artisan Cheese Board 	28
Chef's selection of Canadian farm house cheeses with grilled baguette and chutney	
Hummus Plate 	17
Crudit�, olives, pita	
Tortilla Chips 	13
Served with salsa and guacamole	
French Fries	10
Served with gravy	
Onion Rings 	10
Mashed Potatoes	10
Served with gravy	


SPA LUNCH BOXES 26

These three part cold lunch boxes are served with seasonal fruit, gluten free chocolate brownie bites and your choice of salad below.

Grilled chicken breast with iceberg wedge, avocado, egg, tomato and ranch dip 

BC albacore tuna poke with sticky rice and sesame dressing 

Mediterranean salad with barley tabbouleh, hummus dip, tahini and smoked tofu 

Grilled striploin with scallions, cucumber, red pepper, sticky rice and chimichurri 

CHEF'S SUGGESTION

MOVIE NIGHT PACKAGE 30

Two soft drinks, bowl of butter flavour popcorn, twizzlers licorice, regular m&m's, pretzels



ENTRÉE

All entrées are served with a side of green salad.


- House Farmer Sausages**  **36**
Mashed potato, peas, carrots, caramelized onion jus
- Grilled Steelhead** **41**
Ancient grain pilaf, seasonal vegetables, chimichurri
- Fried Chicken** **38**
Mashed potato, creamed spinach, maple drizzle
- Shepherd's Pie**  **37**
Braised lamb, pearl onions, green peas, natural jus
- Chickpea & Cauliflower Curry**   **32**
Basmati rice, naan, chutney, raita
- Ricotta & Spinach Manicotti**  **33**
Tomato sauce, parmesan, basil

DESSERTS

- Artisan Cheese Board**  **28**
Chef's selection of Canadian farm house cheeses with grilled baguette and chutney
- House Signature Butter Tarts**  **14**
Organic maple syrup, local butter on sweet dough
- Coconut Panna Cotta**   **13**
Orange jam, candied orange, seasonal compote
- Triple Chocolate Mousse**  **14**
Layers of dark, milk and white chocolate
- Salted Caramel Bread Pudding**  **14**
Croissant bread butter pudding, salted caramel sauce

CHEF'S SUGGESTION

TRUST THE EXPERT

- Steak & Smashed Potato**  **58**
10oz striploin, herb butter, seasonal vegetables





KIDS | SATISFY

GF GLUTEN-FREE / V VEGETARIAN

12 years and under

(All meals are served in child-sized portions, no further discounts apply)

BREAKFAST

AVAILABLE 6:00 AM-11:30 AM

Silver Dollar Pancakes V
Buttermilk or chocolate chip pancakes served with maple syrup and butter

Egg Sandwich
Fried egg, Canadian bacon, cheddar, English muffin, breakfast potatoes

One Egg Any Style
Bacon, breakfast potatoes and your choice of toast

ALL DAY DINING

AVAILABLE 11:00 AM-MIDNIGHT

Green Salad GF V

Little Caesar Salad

Raw Veggies & Ranch Dip GF V

ALL DAY DINING

AVAILABLE 11:00 AM-MIDNIGHT

10 Grilled Cheese & Fries V **12**

Chicken Fingers & Fries **12**

Cheeseburger & Fries **14**

Grilled Steelhead GF **17**

Mashed potato, seasonal vegetables

11 Grilled Chicken GF **16**

Mashed potato, seasonal vegetables

DESSERTS

AVAILABLE 11:00 AM-MIDNIGHT

8 Chocolate Cake **7**

Whipped cream

9 Crisp Apple Wedges & Caramel Sauce **6**

8 Ice Cream Sandwich **6**



OVERNIGHT | INDULGE

AVAILABLE 11:00 PM–6:00 AM / **GF** GLUTEN-FREE / **V** VEGETARIAN

SALADS

- Chicken Salad** **GF** **24**
Egg, blue cheese, bacon, cucumber, tomato, avocado, red onion, ranch dressing
- Green Salad** **GF** **V** **17**
Radish, tomato, cucumber, chickpeas, ricotta, lemon herb vinaigrette
- Caesar Salad** **16**
Bacon, parmesan, croutons, lemon garlic dressing
With grilled chicken (6oz) **29**
With marinated shrimp (6 pc) **32**

SANDWICHES & BURGERS

Accompanied with your choice of french fries, green salad or Caesar salad.

- House Turkey Club** **23**
Sourdough, cheddar, bacon, aioli
- Banff Springs Cheeseburger** **24**
Brioche bun, aged cheddar, tomato, pickles, aioli
- Mac & Cheese Grilled Cheese** **V** **21**
Sourdough, sriracha mayonnaise, cheese sauce

INDIVIDUAL PIZZAS

- East Coaster** **23**
Shaved donair, onion, tomato, feta, sweet sauce
- The Marley** **23**
Jerk chicken, pineapple, banana peppers, green onions, roasted pineapple habanero sauce
- Pepperoni** **20**
Tomato sauce, mozzarella cheese
- Margherita** **V** **19**
Tomato, buffalo mozzarella, fresh basil, garlic oil

DESSERTS

- House Signature Butter Tarts** **V** **14**
Organic maple syrup, local butter on sweet dough
- Coconut Panna Cotta** **GF** **V** **13**
Orange jam, candied orange, seasonal compote
- Triple Chocolate Mousse** **GF** **14**
Layers of dark, milk and white chocolate
- Salted Caramel Bread Pudding** **V** **14**
Croissant bread butter pudding, salted caramel sauce



BEVERAGES | UNWIND

AVAILABLE 24 HOURS

MINERAL WATER

Evian Spring Water 500ml	6
Evian Spring Water 1 litre	10
San Pellegrino 250ml	6
San Pellegrino 750ml	10

SOFT DRINKS

Lemon Lime & Bitters, Coke, Diet Coke, Sprite, Ginger Ale, Orange, Root Beer	5
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GRIZZLY PAW SODAS

Orange Cream Soda, Ginger Beer, Grapefruit, Cream Soda, Root Beer, Black Cherry Cola	6
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COLD BEVERAGES

V8, Tomato, Apple, Orange, Grapefruit, Cranberry Juice	6
2%, Skim, Soy, Chocolate Milk	5

HOT BEVERAGES

Freshly Brewed Coffee, Regular or Decaffeinated	4 Cups 10 6 Cups 16
Cappuccino, Latte, Espresso Flat White or Mocha	8
Hot Chocolate with Whipped Cream, Marshmallow and Chocolate Shavings	7

SOMMELIER'S CHOICE

**BUBBLES MAKE
THE DIFFERENCE
(10AM-2AM)**

Trius "Méthode Classique" 5 oz. 19 | BTL 84

BLACK TEAS

Creamy Earl Grey 6
A remarkably heady earl grey tempered with wickedly delicious cream flavour. One cup is not enough.

Decaffeinated English Breakfast 6
A perfect all day breakfast blend combining tea from the world's best growing regions. Flavourful with strength and a delicious tea character.

Imperial Breakfast 6
The perfect breakfast tea with burgundy depth and malt highlights. Bold and robust with a bright golden cup.

1907 Orange Pekoe 6
Bright, brisk and lively with excellent flavour. Speaks to its pedigree of seasonal tea from Sri Lanka and Kenya.

GREEN TEAS

Jasmine Gold Dragon 6
Midnight harvested jasmine flowers offer an expansive floral character to delicate early spring green tea.

Kyushu Japan Sencha 6
Spring harvest yields a deliciously vegetative green tea with buttery smoothness.

Revitalize 6
A veritable symphony of high altitude flavoury east african green tea. Kenyan white tea matcha provides an antioxidant boost.

OOLONG TEA

Goddess Oolong 6
A distinctive light cup that has hints of orchid-like flavour. Excellent for quiet moments.

HERB & FRUIT TEAS

Bella Coola Punch 6
Orange notes and highlights of velvety sweet pineapple evoke passionate memories.

Flora's Berry Garden 6
Full flavoured with deep berry notes. The cup is burgundy red providing strength and character.

HERBAL TEAS

Egyptian Camomile 6
Delightfully aromatic with an expressive wild apple-like character. Pale cup.

Oregon Mint 6
Cool, pungent and lively. Immensely captivating. The pedigree of the world's best mint.

Waterfront 6
An herbal symphony with delicious mint notes and haunting notes of fruit and spice.

ENERGY TEA

Mojo Mate 6
Robust and energizing. Yerba mate notes are tempered with refreshing lemon and a lovely spearmint finish.

HALF BOTTLES

Prosecco, Mionetto II Prosecco, Treviso, Italy **29**

Medium-intensity, fruity aromas of citrus, pear and melon. Light body and crisp.

Sauvignon Blanc, Villa Maria Private Bin, Marlborough, New Zealand **31**

Zesty lime and grapefruit. Light bodied on the palate, with a refreshing acidity, flavors of passion fruit, red grapefruit, lemon notes.

Cabernet Sauvignon, Errazuriz "Max Reserva", Aconcagua Valley, Chile **38**

Aromas of raspberries and black cherries. On the palate, red and black fruits, fine tannins, good structure, and great persistence.

CHAMPAGNE AND SPARKLING WINE

5 oz. | BTL

Canella Prosecco Brut, Veneto, Italy **14 | 62**

Persistent bubbles, fruity aromas of peach, apple, pear and citrus fruit. Zesty acidity and a subtle hint of sweetness on the palate.

Trius "Méthode Classique", Ontario, Canada **19 | 84**

A "méthode classique" sparkling wine that is medium bodied and offers refreshing notes of citrus, apple, and yeast.

Moët & Chandon "Imperial", Champagne, France **155**

A fine mousse with defined aromas of apple, pear, citrus and fresh baked bread. Dry, medium bodied with mineral notes and a clean finish.

Veuve Clicquot Demi-Sec, Champagne, France **175**

Fine bubbles with aromas of golden apple, pear, apricots and fresh brioche; medium sweet, full-bodied and a creamy mouthfeel.

ROSÉ WINE

5 oz. | BTL

Whispering Angel, Provence France **19 | 84**

A delicate pale pink hued rosé with a complex nose revealing a subtle fusion of rose petal, grenadine and berry fruits.

WHITE WINE

5 oz. | BTL

Sauvignon Blanc, Oyster Bay, Marlborough, New Zealand **14 | 62**

Tropical fruit, with zesty lime and grapefruit. Light bodied on the palate, with a refreshing acidity, flavors of passion fruit, red grapefruit, lemon notes. In one word "refreshing".

Pinot Gris, Mission Hill Estate Series, British Columbia, Canada **13 | 57**

Ripe apricot and honeysuckle aromatics. Flavours of pear, pineapple, and white peach are balanced by a firm acidity.

Riesling, Vineland Semi-Dry, Ontario, Canada **12 | 56**

Floral with orchard fruit aromas. Medium bodied, slightly off dry with flavours of golden apple and citrus zest.

Chardonnay, Mission Hill Estate Series, British Columbia, Canada **13 | 57**

Green apple and white peach, layers of Meyer lemon, honeysuckle, followed by ripe pineapple and a touch of minerality on the finish.

Chardonnay, Domaine Lafage "Novellum", Côtes Catalane, France **14 | 65**

Aged 3 months on Viognier lees, white peach, apple, brioche and a hint of nuttiness. Medium to full bodied of the palate, bright acidity, layered stone fruits finishing with a subtle creamy mouthfeel.

RED WINE

5 oz. | BTL

Pinot Noir, Ballard Lane, California, USA **15 | 68**

Pale ruby. The nose displays fresh red fruit as strawberry and raspberry with cherry overtones. Elegant and harmonious structured with velvety tannins.

Malbec, Henry Lagarde, Mendoza, Argentina **15 | 65**

Enticing blue fruit notes with dark red rose and spice. Full bodied, with juicy round fruits, well integrated oak and soft tannins.

Merlot, Summerhill, British Columbia, Canada **15 | 66**

Dark purple medium bodied, notes of blackberry and plum. Nine months in mostly neutral oak barrels allowed the wine to harmonize and concentrate.

Shiraz, Ram's Leap, South Western, Australia **13 | 57**

Deep red with purple hues. Ripe plum and stone fruit with blackberry and spice aromas. A medium bodied wine with excellent fruit, a hint of spicy oak and a plush tannin finish.

Cabernet Sauvignon, Errazuriz "Max Reserva", Aconcagua Valley, Chile **15 | 66**

Aromas of raspberries, black cherries, and a delicate touch of blueberry tart. On the palate, red and black fruits framed by sweet spices with light balsamic notes, fine tannins, good structure, and great persistence.

Meritage, Evolve Cellars, British Columbia, Canada **15 | 67**

Bing cherry and red currant aromas are on the nose. Blueberry, rainier cherry, with a touch of pomegranate expand the flavours. French vanilla, lavender, and sandalwood notes are all present from oak aging.

Grenache, Syrah, Mourvèdre, La Ferme du Mont, Rhône Valley, France **66**

Forward aromas of blueberries, wild strawberry, with herbaceous and floral notes. Medium bodied, soft tannins present a round well-fruited Grenache and Syrah experience, with no real presence of oak.

Chianti, Vinetti de Fiorini, Tuscany, Italy **70**

Deep ruby red with purple reflections, intense and fruity, with violet notes. Well balanced components, aged in traditional casks, long and consistent finish.

DESSERT WINE

50 ML

Inniskillin, Cabernet Franc, Ontario, Canada **18**

This Icewine is completely different from the traditional white Icewines. The red berry characteristics of the Cabernet Franc translate as an Icewine into strawberry like aromas and flavours. The colour comes from pressing only as there is no skin contact during fermentation. The earlier it is harvested, the darker the colour and the deeper the flavours.

Inniskillin, Riesling, Ontario, Canada **18**

Riesling is a variety suitable for Icewine. It's tropical and citrus aromas and flavours offer an elegance that is defined by its natural high acidity.

Inniskillin, Vidal, Ontario, Canada **18**

Tropical aromas and flavours of mango and lychee. Vidal Icewine is made in two distinct styles-without oak aging for fresh fruit emphasis and with oak aging for added complexity.

BEER

Domestic

Bud Light
Budweiser
Kokanee

Imported

Corona
Kronenbourg 1664
Kronenbourg 1664 Blanc
Stella Artois

Premium

Alexander Keith's
Blanche de Chambly
Maudite

Alberta Craft Beer

Big Rock Grasshopper
Big Rock Traditional
Grizzly Paw Chinook Red IPA
Grizzly Paw Evolution IPA
Grizzly Paw Grumpy Bear Honey Wheat
Grizzly Paw Rundlestone Session Ale

BAR ITEMS

Glasses, Ice, Napkins, Stir Sticks, Lemons, Limes, Olives, Cherries

(per dozen glasses)

BTL

7

8

8

473 ML

11

36

SPIRITS

50 ML

Vodka

Finlandia **11**
Grey Goose **20**

Gin

Beefeater **11**
Bombay Sapphire **13**

Rum

Bacardí Oakhart **11**
Bacardí White **11**

Tequila

Patrón Añejo **32**
El Jimador Blanco **14**

Whisky

Canadian Club Rye **11**
Crown Royal **13**
Jack Daniel's **15**

Scotch Whiskey

Glenfiddich 12 years **14**
Johnny Walker Red Label **13**

Liqueur/Eau de Vie

Baileys **12**
Courvoisier **15**
Grand Marnier **19**
Jagermeister **11**
Kahlúa **12**



OUR RESTAURANTS | A TRUE TASTE OF YOUR DESTINATION

VERMILLION ROOM

Sunrise to sunset we have a table waiting for you. Step into the Vermillion Room and be inspired by the sights, sounds, and smells of our classic French brasserie.

VermillionRoom.com

1888 CHOP HOUSE

A rare experience! Delivering the best of Alberta beef with a menu developed through lasting relationships with local farmers and purveyors. Truly a cut above! 1888chophouse.com

CASTELLO RISTORANTE

When in Banff, discover the taste for la dolce vita! Come celebrate the simple pleasures of great food, wine and company with an authentic Italian meal at Castello Ristorante.

GRAPES

CHARCUTERIE | BAR | CELLAR

Hide away with us. Banff's best kept secret. Savour our house-cured meats and artisan cheeses paired with our pantry of preserves.

SAMURAI SUSHI BAR & RESTAURANT

(SEASONAL)

Beautifully presented melt-in-your-mouth fresh sushi flown from Vancouver and interactive hot pot dinners. We urge you to come down to Samurai to watch the master's at work, so roll on up to our Sushi Bar and dive into the freshest sushi in the Rockies!

STANLEY'S SMOKEHOUSE

(SEASONAL)

Where there is smoke, there is flavour! Set in the heart of the Fairmont Banff Springs Golf Course, Stanley's Smokehouse will have you celebrating with BBQ all summer long. Besides, you can't think of summer without thinking of barbeque...it's impossible.

WALDHAUS RESTAURANT

Discover your inner feinschmecker [foodie] at our cabin in the woods. Enjoy our Alpine hospitality over a bubbling pot of cheesy fondue.

WALDHAUS PUB & PATIO

Loosen your lederhosen and head down to Banff's best kept secret, the Waldhaus Pub & Patio! 32 ounces later you'll be yodeling for another stein of our amazing Bavarian Bier.

RUNDLE LOUNGE

Day or night we like to shake things up! Feel the pulse of the Castle in the legendary Rundle Lounge. Unwind in style with a hand crafted cocktail created by our famed mixologists.

RAMSAY LOUNGE

After a day of mountain adventures, Ramsay Lounge is the place to gather and share your experiences. Old school vibes and new school drinks, Ramsay Lounge will have you sipping your cocktails Après ski, Après hike or Après anything you like.

ROCKY MOUNTAIN AFTERNOON TEA

The Rundle Lounge takes on England's most beloved ritual to new heights, with 12 of our finest loose leaf teas accompanied by an assortment of Victorian scones, dainty finger sandwiches and more.

STOCK FOOD & DRINK

STOCK Food & Drink is simple: a locally inspired and stylishly STOCKed market that brings the best gourmet food and drink to Banff. Fostering relationships with local farmers, STOCK delivers a true sense of alpine living. Curators of extraordinary coffee, creators of house-made, artisanal meals; STOCK is here to present an authentic mountain moment.





Fairmont
BANFF SPRINGS

TO ORDER, SIMPLY CONTACT
IN-ROOM DINING THROUGH YOUR
GUEST ROOM TELEPHONE