

Banquet & Catering Menus

BANFF
CENTRE
FOR ARTS AND
CREATIVITY

Contact us

1.877.760.4595 | 403.763.6712
conferences@banffcentre.ca



Photo by Rita Taylor. Cover photo by Jessica Wittman.

Welcome. Bienvenue. Taan-shi. Dâ âûch yahine. Oki. Gwanistli naniya.

As Canada's leading postgraduate arts institution, Banff Centre for Arts and Creativity aims to inspire everyone who attends our campus in the Canadian Rocky Mountains to unleash their creative potential. Drawing on our unique facilities and innovative arts programming, Conferences at Banff Centre enable guests to connect, get inspired, and achieve results. Proceeds from conferences help to support artists at Banff Centre.

Breakfast ›

Lunch ›

Dinner ›

Receptions ›

Break ›

Banquet Bar
Options ›

Wine List ›

Creative. Memorable. Inspired.

We already know that our stunning mountain views are going to inspire you and your delegates, but we also plan to impress you with our creative cuisine. We recognize that your catering choices are a significant part of your event, and our expert team is here to guide you through your menu planning to design meals that are creative, memorable, and inspired.

Flexible

Our ready-made menus make it easy to meal plan, but you are never limited to these choices. We can customize menus and themes to suit your individual requirements. And we can cater to any special dietary needs such as diabetic, gluten free, and vegetarian.

Leave a Lasting Impression

From small board meetings to large scale conferences, our experienced Conference Services team will ensure that your dining events leave a lasting impression. We will work closely with you on menu planning, wine and beverage selections, and seating arrangements. We can prepare custom floor plans for your event, and we have plenty of staging options for your consideration. We offer basic creative décor options, and for those events needing that extra wow factor, we happily work with décor companies to design your function spaces for maximum effect.



Alcohol Service Policy

- It is the policy of Banff Centre to always serve alcoholic beverages in a responsible and professional manner.
- Banff Centre 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 Banff Centre are 10:00 am to 01:00 am for all catered functions (subject to municipal or provincial restrictions).
- Banff Centre will end alcohol service 30 minutes before the scheduled closure of a bar.
- Guests are not permitted to leave the function room/area & building designated for the event with alcoholic drinks.
- Any outside functions or rooms with balconies will require the use of non-breakable glassware.
- Outside alcohol not purchased from Banff Centre is not permitted in any licensed venue.
- Homemade alcohol is not permitted inside any event space even if not consumed.
- **All wine orders must be placed 30 days in advance of function date.**

Food Service Policy

- Final guarantees are required three (3) business days prior to the function. Banff Centre will charge for guaranteed numbers or actual attendance, whichever is higher.
- All Food & Beverage functions must be catered exclusively by Banff Centre. Prices are subject to change without notice. All prices are quoted per person (unless otherwise noted).
- Any special food items or requests must be placed 30 days in advance of function date for culinary to source.
- Prices subject to an 18% service charge, plus applicable taxes. Prices guaranteed up to 60 days prior to function date.

Breakfast

Breakfast	›	Break	›
Lunch	›	Banquet Bar Options	›
Dinner	›	Wine List	›
Receptions	›		

BREAKFAST BUFFETS

All breakfast buffets are served with a selection of chilled fruit juices, milk, soy milk, freshly brewed Fair Trade organic coffee, decaffeinated coffee, tea, and herbal tea. All buffets are served for a maximum of two hours. Prices quoted are per person.

The Continental Divide

\$26.50 | Minimum 10 people

Assorted Mini Croissants and Mini Danish Pastries
Selection of Muffins and Gluten Free Muffins (GF)
Toast and Gluten Free Toast (GF, DF) with Butter (GF) and Assorted Preserves (GF, DF, Vegan)
Greek Style Natural Yogurt (GF)

Granola, Cereals, Gluten Free Cereals (GF, DF)
Can be Vegan with the addition of a dairy-free milk option

Fresh Fruit Salad (GF, DF, Vegan) and Apple Wedges (GF, DF, Vegan)

Free Run Scrambled Eggs (GF, DF) **Add 5.50**

The Fairholme

\$33.50 | Minimum 25 people

Free Run Scrambled Eggs (GF, DF)
Buttermilk Pancakes with Syrup (GF, DF, Vegan) and Berry Compote (GF, DF, Vegan)
Breakfast Chicken Sausages (GF, DF)
Applewood Smoked Bacon (GF, DF)
Crispy Red Potatoes (GF, DF, Vegan)
Assorted Mini Croissants and Mini Danish Pastries
Selection of Muffins and Gluten Free Muffins (GF)
Toast and Gluten Free Toast (GF, DF) with Butter (GF) and Assorted Preserves (GF, DF, Vegan)
Greek Style Natural Yogurt (GF)
Granola, Cereals, Gluten Free Cereals (GF, DF) *Can be Vegan with the addition of a dairy-free milk option*
Fresh Fruit Salad (GF, DF, Vegan) and Apple Wedges (GF, DF, Vegan)

Breakfast to Go

\$32

Freshly Baked Muffin
Ham and Swiss Cheese Butter Croissant
Fruit Yogurt (100g) (GF)
Fresh Fruit Salad (GF, DF, Vegan)
Bottled Water (355ml)
Fruit Juice (300ml)

Enhancements to your Breakfast Buffet

Price per person unless otherwise indicated.

Individual Whole Fresh Fruit (GF, DF, Vegan)	3
Free Run Hard Boiled Egg (2 per person)	3.50
Assorted Individual Yogurts (100g) (GF)	4
Applewood Smoked Bacon (3 slices per person) (GF, DF)	5
Breakfast Chicken Sausages (2 per person) (GF, DF)	5
Crispy Red Potatoes (GF, DF, Vegan) (minimum 10 people)	5
Buttermilk Pancakes with Syrup and Berry Compote (2 per person, minimum 10 people)	6
French Toasts with Syrup and Berry Compote (2 per person, minimum 10 people)	6
Fresh Berries (100g) (GF, DF, Vegan)	8
Almond Milk (1.8L) (GF, DF, Vegan) <i>Soy milk also available upon request</i>	24
Sliced Loaf Cakes (Dozen)	33
Sliced Gluten Free Banana Bread (Dozen) (GF)	34



© charlesdeluvio

Breakfast	›	Break	›
Lunch	›	Banquet Bar Options	›
Dinner	›	Wine List	›
Receptions	›		

LUNCH BUFFETS

All lunch buffets are served with a selection of freshly brewed Fair Trade organic coffee, decaffeinated coffee, tea, and herbal tea. All buffets are served for a maximum of two hours. Prices quoted are per person.

Sandwich Buffet

\$45 | Minimum 10 people

Freshly Baked Rolls (DF) and Butter (GF)
Soup of the Day (GF, DF, Vegan)
Crisp Crudités with Harissa-Hummus Dip (GF, DF, Vegan)
Salad of Mixed Greens with Assorted Dressings (GF, DF, Vegan option included)
Selection of Two Chef's Daily Salads (GF, DF, Vegan option included)

Please select your choice of three sandwiches:

Roast Beef with Horseradish Aioli, Lettuce, Sliced Tomatoes on French Baguette (DF)
Smoked Turkey Breast with Brie Cheese, Cranberry Mayo, and Lettuce on Ciabatta Bread
Ham with Gruyère Cheese, Dijon Mustard, Lettuce, and Sliced Tomatoes on French Baguette
Smoked Steelhead Trout with Cream Cheese, Capers, Red Onions on Pretzel Bread
Tuna Salad with Celery, Capers and Lemon Zest on Ciabatta Bread (DF)
Egg Salad with Spicy Mayo and Green Onions on Mini Croissants

Vegan Sandwich included in the selection:

Grilled Vegetables, Ajvar and Fresh Arugula on Pretzel Bread (DF, Vegan)

Add an Additional Sandwich Selection
Add 6

Gluten Free Sandwich Option
Add 3.50/person

Desserts

Fresh Fruit Salad (GF, DF, Vegan)
Pastry Chef's Selection (2 items)

Price is based on a total of 3 small sandwiches per person.

Boardroom Lunch Buffet

\$45 | Minimum 20 people

Freshly Baked Rolls (DF) and Butter (GF)
Crisp Crudités with Harissa-Hummus Dip (GF, DF, Vegan)
Salad of Mixed Greens with Assorted Dressings (GF, DF, Vegan option included)
Selection of Two Chef's Daily Salads (GF, DF, Vegan option included)

Please select your choice of one Main Dish:

Grilled Chicken Tagine with Preserved Lemon (GF, DF)
Thai Style Fish and Shrimp Curry (GF, DF)
Seared Chicken Breast with Mini Peppers and Coconut-Lime Sauce (GF, DF)
Slow Roasted Alberta Beef with Red Wine Jus (GF, DF)

Please select your choice of one Vegetarian Main Dish:

Chickpea and Cauliflower Curry with Papadum Chips (GF, DF, Vegan)
Potato Gnocchi with Tomato Sauce, Capers and Black Olives (GF, DF, Vegan)
Vegan Chili with Tofu, Tempeh and Mixed Beans (GF, DF, Vegan)

All Main Dishes are served with Seasonal Vegetables and Chef's Choice of Starch.

Add an Additional Main Dish to your Buffet **Add 12**

Desserts

Fresh Fruit Salad (GF, DF, Vegan)
Pastry Chef's Selection (2 items)



Lunch

Breakfast	›	Break	›
Lunch	›	Banquet Bar Options	›
Dinner	›	Wine List	›
Receptions	›		

Customized Lunch Buffet

\$48 | Minimum 25 people

Freshly Baked Rolls (DF) and Butter (GF)

Soup of the Day (GF, DF, Vegan)

Crisp Crudités with Harissa-Hummus Dip (GF, DF, Vegan)

Salad of Mixed Greens with Assorted Dressings (GF, DF, Vegan option included)

Selection of Two Chef's Daily Salads (GF, DF, Vegan option included)

Please select your choice of two Main Dishes:

Baked Beef, Bison and Elk Lasagna (GF)

Beef, Bison and Elk Chili (GF, DF)

Braised Turkey Stew with Vegetables and Baby Potatoes (GF, DF)

Cajun Spiced Basa Fillet with Tomato-Corn Salsa and Avocado Drizzle (GF, DF)

Grilled Chicken Tagine with Preserved Lemon (GF, DF)

Thai Style Fish and Shrimp Curry (GF, DF)

Local Pork Loin with Caramelized Apples, Pearl Onion-Bacon Jus (GF, DF)

Seared Chicken Breast with Mini Peppers and Coconut-Lime Sauce (GF, DF)

Slow Roasted Alberta Beef with Red Wine Jus (GF, DF)

Please select your choice of one Vegetarian Main Dish:

Chickpea and Cauliflower Curry with Papadum Chips (GF, DF, Vegan)

Potato Gnocchi with Tomato Sauce, Capers and Black Olives (GF, DF, Vegan)

Moroccan Spiced Tofu and Bean Tagine (GF, DF, Vegan)

Char Siu Tofu and Vegetable Stir Fry (GF, DF, Vegan)

Vegan Chili with Tofu, Tempeh and Mixed Beans (GF, DF, Vegan)

All Main Dishes are served with Seasonal Vegetables and Chef's Choice of Starch.

Add an Additional Main Dish to your Buffet **Add 12**

Desserts

Fresh Fruit Salad (GF, DF, Vegan)

Pastry Chef's Selection (2 items)

Lunch To Go

\$35 | Maximum 150 people

Salad of Organic Grains with Diced Cucumbers, Grape Tomatoes, Sweet Peppers, and Herb Vinaigrette (GF, DF, Vegan)

Hardbite Chips (GF, DF, Vegan)

Whole Fresh Fruit (GF, DF, Vegan)

Cookie from our Pastry Shop

Bottled Water (355ml)

Fruit Juice (300ml)

Choice of One Hearty Sandwich:

Ham with Gruyère Cheese, Dijon Mustard, Lettuce, and Sliced Tomatoes on Multigrain Bread

Smoked Turkey Breast with Brie Cheese, Cranberry Mayo, and Lettuce on Multigrain Bread

Grilled Vegetables, Ajvar and Fresh Arugula on Multigrain Bread (DF, Vegan)

Gluten Free Lunch-to-Go **Add 3.50**



Photo by Donald Lee.

Dinner

Breakfast	›	Break	›
Lunch	›	Banquet Bar Options	›
Dinner	›	Wine List	›
Receptions	›		

DINNER BUFFETS

All dinner buffets are served with a selection of freshly brewed Fair Trade organic coffee, decaffeinated coffee, tea, and herbal tea. All buffets are served for a maximum of two hours. Prices quoted are per person.

Boardroom Dinner Buffet

\$75 | Minimum 15 people

Freshly Baked Rolls (DF) and Butter (GF)

Soup of the Day (GF, DF, Vegan)

Crisp Crudités with Green Goddess Dip (GF, DF, Vegan)

Salad of Mixed Greens with Assorted Dressings (GF, DF, Vegan option included)

Selection of Two Chef's Daily Salads (GF, DF, Vegan option included)

Banff Centre Antipasto Platter (GF, DF, Vegan)

Canadian Cheese Platter (GF) and Sliced Local Cured Meat Platter (GF, DF) **Add 12**

Please select your choice of two Main Dishes:

Grilled Chicken Breast Cacciatore (GF, DF)

Suggested Wine Chardonnay, Pinot Noir

Lois Lake Steelhead Trout Fillet with Ginger Beurre Blanc (GF)

Suggested Wine Chardonnay, Pinot Grigio

Slow Roasted Alberta Beef with Caramelized Shallots and Red Wine Sauce (GF, DF)

Suggested Wine Cabernet Sauvignon, Malbec

Please select your choice of one Vegetarian Main Dish:

Chickpea and Cauliflower Curry with Papadum Chips (GF, DF, Vegan)

Suggested Wine Riesling, Pinot Grigio

Potato Gnocchi with Grilled Vegetables, Fresh Basil, and Tomato Sauce (GF, DF, Vegan)

Suggested Wine Pinot Grigio, Pinot Noir

Grilled Portobello Mushrooms with Tofu and Navy Bean Stew (GF, DF, Vegan)

Suggested Wine Chardonnay, Pinot Noir

Add an additional Main Dish to your Buffet **Add 12**

All Main Dishes are served with Seasonal Vegetables and Chef's Choice of Starch.

Desserts

Pastry Chef's Selection (3 items)

Fresh Fruit Salad (GF, DF, Vegan)



Breakfast	›	Break	›
Lunch	›	Banquet Bar Options	›
Dinner	›	Wine List	›
Receptions	›		

Customized Dinner Buffet

\$77.50 | Minimum 25 people

Freshly Baked Rolls (DF)

Gluten-Free Bread (GF, DF)
and Butter (GF)

Soup of the Day (GF, DF, Vegan)

Crisp Crudités with Green Goddess Dip
(GF, DF, Vegan)

Salad of Mixed Greens with Assorted
Dressings (GF, DF, Vegan option included)

Selection of Two Chef's Daily Salads
(GF, DF, Vegan option included)

Banff Centre Antipasto Platter
(GF, DF, Vegan)

Canadian Cheese Platter (GF)
and Sliced Local Cured Meat Platter
(GF, DF) **Add 12**

Please select your choice of two Main Dishes:

Grilled Chicken Breast with
Local Mushroom Sauce (GF, DF)

Suggested Wine Chardonnay, Pinot Noir

Lois Lake Steelhead Trout Fillet
with Ginger Beurre Blanc (GF)

Suggested Wine Chardonnay, Pinot Grigio

Brined Turkey Breast with Sage Jus
(GF, DF)

Suggested Wine Chardonnay, Pinot Noir,
Champagne

Moroccan Spiced Roasted Alberta
Lamb Sirloin with Braised Tomatoes
and Pomegranate Drizzle (GF, DF)

Suggested Wine Cabernet Sauvignon,
Bordeaux, Full bodied reds

Slow Roasted Alberta Beef with
Caramelized Shallot and Red Wine
Sauce (GF, DF)

Suggested Wine Cabernet Sauvignon, Merlot

Miso Glazed Sablefish with Carrot-
Ginger Coulis (GF, DF) **Add 12**

Suggested Wine Riesling, Sauvignon Blanc

Gochujang Glaze Boneless
Beef Short Ribs (GF, DF)

Suggested Wine Cabernet Sauvignon, Shiraz

Please select your choice of one Vegetarian Main Dish:

Chickpea and Cauliflower Curry
with Papadum Chips (GF, DF, Vegan)

Suggested Wine Riesling, Pinot Gris

Falafel with Lemon-Tahini Sauce
(GF, DF, Vegan)

Potato Gnocchi with Grilled Vegetables,
Fresh Basil, and Tomato Sauce
(GF, DF, Vegan)

Suggested Wine Pinot Noir, Pinot Grigio

Char Siu Tofu and Vegetable Stir Fry
(GF, DF, Vegan)

Suggested Wine Chardonnay, Sauvignon Blanc

Grilled Portobello Mushrooms with Tofu
and Navy Bean Stew (GF, DF, Vegan)

Suggested Wine Chardonnay, Pinot Noir

Add an additional Main Dish
to your Buffet **Add 12**

All Main Dishes are served with Seasonal
Vegetables and Chef's Choice of Starch.

Desserts

Pastry Chef's Selection (4 items)

Fresh Fruit Salad (GF, DF, Vegan)

Dinner

Breakfast	›	Break	›
Lunch	›	Banquet Bar Options	›
Dinner	›	Wine List	›
Receptions	›		

Barbecue Buffet

\$85 | Minimum 40 people
Available from May 1st to September 30th, weather permitting.

Freshly Baked Rolls (DF),
Gluten Free Rolls (GF, DF) and Butter (GF)
Soup of the Day (GF, DF, Vegan)
Crisp Crudités with Green Goddess Dip (GF, DF, Vegan)
Salad of Mixed Greens with Assorted Dressings (GF, DF, Vegan option included)
Crispy Romaine Lettuce with Parmesan Cheese, Herb Croutons, Bacon Bits and Caesar Dressing
Creamy Potato Salad (GF, DF)
Spicy Slaw (GF, DF, Vegan)

Please select your choice of two Main Dishes:

Grilled Chicken Breast with BBQ Sauce (GF, DF)
Grilled Striploin of Alberta Beef (GF, DF)
Cedar Planked Steelhead Trout with Maple-Ginger Glaze (GF, DF)
Smoked BBQ Pork Ribs (GF, DF)

Please select your choice of one Vegetarian Main Dish:

BBQ Portobello Mushrooms (GF, DF, Vegan)
Grilled Tempeh and Pineapple Skewers (GF, DF, Vegan)
Marinated Tofu Steaks (GF, DF, Vegan)

All Main Dishes are served with Seasonal Vegetables, Baked Potatoes, Green Onions, Sour Cream, and Bacon Bits.

Add an additional Main Dish to your Buffet **Add 12**

Desserts

Fresh Fruit Salad (GF, DF, Vegan)
Pastry Chef's Selection (4 items)

Western Canada Cuisine Dinner Buffet

\$130 | Minimum 60 people

Freshly Baked Rolls (DF),
Gluten Free Rolls (GF, DF) and Butter (GF)
Roasted Local Squash Soup (GF, DF, Vegan)
Crisp Crudités with Red Lentil Hummus (GF, DF, Vegan)
Salad of Local Greens with Shaved Cabbage, Toasted Pumpkin Seeds, Assorted Dressings (GF, DF, Vegan option included)
Roasted Local Potato Salad with Grainy Mustard Vinaigrette (GF, DF, Vegan)
West Coast Seafood Salad with Marinated Albacore Tuna, Salt Spring Island Mussels, Littleneck Clams, Corn, Green Beans and Sweet Potatoes (GF, DF)
Assorted Local Cured Meat Platter, Duck Confit Rillettes, Sundried Berries, Pickled Local Carrots and Beets (GF), Mini Bannock, Sliced Baguette, Gluten Free Crackers (GF, DF)

Hot Main Dish:

Seared Fillet of Sablefish with Braised Local Tomatoes (GF, DF)
Slow Roasted Bison Rib Eye with Juniper Berry (GF, DF)
Alberta Lentils and Beans with Local Mushrooms, Corn and Peas (GF, DF, Vegan)
Local Vegetable Medley (GF, DF, Vegan)
Wild Rice and Sundried Cranberries (GF, DF, Vegan)

Desserts

Fresh Fruit Salad (GF, DF, Vegan)
Peanut Butter-Chocolate Bread Pudding (GF)
Bourbon Pecan Butter Tarts
Maple Nanaimo Bars
Apple Brown Butter Streusel Cake
Raspberry-Blueberry Squares



Photo by Peta Taylor.

Breakfast	Break
Lunch	Banquet Bar Options
Dinner	Wine List
Receptions	

PLATED THREE-COURSE DINNER

All plated dinners are served with a selection of freshly brewed Fair Trade organic coffee, decaffeinated coffee, tea, and herbal tea. All plated dinners are also served with freshly baked rolls and butter. Prices quoted are per person for a three-course meal.

Please select 1 Soup or Salad,
1 Main Course, and 1 Dessert.

Minimum 25 people

Soups

Local Carrot Soup with Parsley Pistou
(GF, DF)

Corn Velouté with Lemon-Coconut
Drizzle (GF, DF)

Smoked Local Tomato Soup
with Tarragon Cream (GF)

Salads

Local Tomatoes and Herbed Ricotta,
Shaved Red Onions, Arugula,
Balsamic Reduction, Basil Vinaigrette,
Almond Crumble (GF)

Roasted Local Beets, Baby Kale,
Feta Cheese, Beet Crisps,
Maple Vinaigrette (GF)

Salad of Mixed Greens, Radishes,
Cucumber Slices, Sylvan Star Gouda,
Toasted Sunflower Seeds,
Grainy Mustard Vinaigrette (GF)

Desserts

Blackcurrent Slice with Hazelnut
Croquant, Fresh Berries (GF)

Coconut-Strawberry Cake, Cashews,
Strawberry Gel, Cocoa Nibs Nougatine,
Spiced Chocolate Sauce (GF, DF, Vegan)

Dark Chocolate Passion Fruit Torte with
Salted Whipped Chantilly, Freeze Dried
Raspberry, Sour Cherry Compote (GF)

Lemon-Raspberry Cake with Yuzu Gel,
Fennel Meringue, Fresh Berries (GF)

Main Courses

Brined Young Turkey with Apple-
Cranberry Stuffing, Sage Jus (GF) **75**

Suggested Wine Chardonnay, Pinot Noir

Roasted Chicken Breast
with Local Mushroom Sauce (GF) **75**

Suggested Wine Chardonnay, Pinot Noir

Grilled Pork Chop
with Pearl Onion-Bacon Jus (GF) **75**

Suggested Wine Pinot Noir, Merlot

Pan-Seared Duck Breast,
Sour Cherry Jus (GF) **80**

Suggested Wine Pinot Noir, Red Burgundy

Grilled Striploin of Alberta Beef (230g),
Caramelized Shallot Jus (GF) **80**

Suggested Wine Merlot, Cabernet Sauvignon

Slow Roasted Prime Rib of Alberta Beef
(230g), Red Wine Jus (GF) **85**

Suggested Wine Cabernet Sauvignon, Shiraz

Seared Fillet of Arctic Char,
Curried-Coconut Sauce (GF) **85**

Suggested Wine Riesling, Chardonnay

Braised Alberta Beef Short Rib (170g),
Rye and Roasted Garlic Sauce (GF) **90**

Suggested Wine Cabernet Sauvignon, Syrah

Grilled Filet of Alberta Beef (170g),
Port Reduction (GF) **95**

Suggested Wine Cabernet Sauvignon, Merlot

Miso-Glazed Fillet of Sablefish,
Carrot-Ginger Coulis (GF) **95**

Suggested Wine Riesling, Sauvignon Blanc

Seared Alberta Bison Tenderloin (170g),
Thyme and Bone Marrow Jus (GF) **130**

Suggested Wine Syrah, Cabernet Sauvignon

Vegetarian Main Courses

Chickpea Panisse with Roasted Squash,
Tempeh Crisps, Quinoa Risotto,
Romesco Sauce (GF, DF, Vegan) **75**

Suggested Wine Chardonnay, Pinot Grigio

Wild Mushroom Arancini, Grilled Tofu,
Eggplant Caponata (GF, DF, Vegan) **75**

Suggested Wine Sauvignon Blanc, Chardonnay

All Main Dishes are served with Seasonal
Vegetables and Chef's Choice of Starch.

Four-Course Option Add 12

Includes Soup, Salad, Main Course,
and Dessert

Palate Cleanser Course Add 7.50

Select one Palate Cleanser:
Apple-Ginger Granité, Citrus Granité, or
Lime and Mint Granité



Photo by Jessica Wittman.

Breakfast	Break
Lunch	Banquet Bar Options
Dinner	Wine List
Receptions	

RECEPTIONS

All reception menus are served for a maximum of two hours.
Prices quoted are per person.

The Rocky Mountain Reception

\$70 | Minimum 50 people

Chef Attended Carved Striploin of Alberta Beef with Red Wine Jus served with Freshly Baked Rolls, Horseradish and Grainy Mustard

Local Ricotta with Charred Grape Tomatoes, Mountainview Cold Pressed Canola Oil, Basil Pistou on Toasted Crostini (GF)

Lemon-Dill Smoked Steelhead Trout Mousse with Micro-Greens on Toasted Crostini (GF)

Alberta Beef Tartare with Crispy Capers and Micro-Greens (GF, DF)

Turkey Meatballs with Haskap Berry Glaze (GF, DF)

Spicy Cauliflower Wings with Herb Dipping Sauce (GF, DF, Vegan)

Sliced Cured Meat Platter with Mixed Olives, Pickled Vegetables, Mini Bannock, and Gluten Free Crackers

Crisp Crudités with Hummus Dip (GF, DF, Vegan)

Assorted Mini-Desserts from our Pastry Shop

Price is based on a total of 60g of beef striploin, 10 pieces of hot and cold hors d'oeuvres, 40g of cured meats and 2 pieces of desserts per person.

West Coast Reception

\$70 | Minimum 50 people

Assorted West Coast and Vegan Nori Maki Rolls with Wasabi, Pickled Ginger and Gluten-Free Soy Sauce (GF, DF)

B.C. Dungeness Crab Deviled Eggs with Spicy Aioli (GF, DF)

Tofu Bites with Gochujang Glaze and Green Onions (GF, DF, Vegan)

Bacon Wrapped Scallops (GF, DF)

Chicken Dumplings with Green Onions and Soy-Ginger Dipping Sauce (DF)

Sliced Cured Meat Platter with Mixed Olives, Pickled Vegetables, Mini Bannock, and Gluten Free Crackers

Crisp Crudités with Hummus Dip (GF, DF, Vegan)

Assorted Mini-Desserts from our Pastry Shop

Price is based on a total of 12 pieces of hot and cold hors d'oeuvres, 40g of cured meats and 2 pieces of desserts per person.

The Mount Rundle Reception

\$75 | Minimum 30 people

Canadian Cheese Platter with Dried Fruits, Crackers, Gluten Free Crackers, and Sliced Baguette

Sliced Cured Meat Platter with Mixed Olives, Pickled Vegetables, Mini Bannock, and Gluten Free Crackers

Spicy B.C. Albacore Tuna Poke (GF, DF)

Tandoori Chicken Bites with Mint-Yogurt Dipping Sauce (GF)

Beef Meatballs with BBQ Sauce (GF, DF)

Falafel with Lemon-Garlic Tahini Sauce (GF, DF, Vegan)

Crisp Crudités with Hummus Dip (GF, DF, Vegan)

Tortilla Chips with Pico de Gallo (GF, DF, Vegan)

Assorted Mini-Desserts from our Pastry Shop

Price is based on a total of 40g of cheese, 40g of cured meats, 10 pieces of hot and cold hors d'oeuvres and 2 pieces of desserts per person.



Photo by Rita Taylor

Receptions

À LA CARTE RECEPTION

All à la carte reception items are served for a maximum of two hours.
Prices quoted are per dozen.

Cold Hors d'Oeuvres

Local Ricotta with Charred Grape Tomatoes, Mountainview Cold Pressed Canola Oil, Basil Pistou on Toasted Crostini (GF)	36
Wild Mushroom, Caramelized Onion and Feta Cheese Tart	36
Assorted Open-Faced Cocktail Sandwiches	39
Assorted Open-Faced Gluten Free Cocktail Sandwiches (GF)	42
Lemon-Dill Smoked Steelhead Trout Mousse with Micro-Greens on Toasted Crostini (GF)	42
B.C. Dungeness Crab Devilled Eggs with Spicy Aioli (GF, DF)	42
Alberta Beef Tartare with Rice Puffs and Micro-Greens (GF, DF)	45
Spicy B.C. Albacore Tuna Poke (GF, DF)	45
Smoked Duck Breast Skewers with Goat Cheese and Apricot Chutney (GF)	46
West Coast Nori Maki Rolls with Wasabi, Pickled Ginger and Tamari Sauce (GF, DF)	48

Minimum 6 dozen | This item is offered on a station only, cannot be passed.

Cold Vegan Hors d'Oeuvres

Cauliflower Ceviche with Pickled Red Onions and Jalapeños (GF, DF, Vegan)	33
Local Beet Tartare with Crispy Capers and Micro-Greens (GF, DF, Vegan)	33
Assorted Vegan Nori Maki Rolls with Wasabi, Pickled Ginger and Tamari Sauce (GF, DF, Vegan)	39

Minimum 6 dozen | This item is offered on a station only, cannot be passed.

Hot Hors d'Oeuvres

Beef Meatballs with BBQ Sauce (GF)	39
Turkey Meatballs with Haskap Berry Glaze (GF, DF)	39
Tandoori Chicken Bites with Mint-Yogurt Dipping Sauce (GF)	45
Bacon Wrapped Scallops (GF, DF)	48
Open Faced Pulled Pork Sliders with Spicy Lime Aioli and Apple Slaw	60
Beef Sliders with Caramelized Onions and Horseradish Aioli	68

Hot Vegan Hors d'Oeuvres

Falafel with Lemon-Garlic Tahini Sauce (GF, DF, Vegan)	36
Tofu Bites with Gochujang Glaze and Green Onions (GF, DF, Vegan)	36
Spicy Cauliflower Wings with Herb Dipping Sauce (GF, DF, Vegan)	36

Snacks

Mini Vegetarian Samosas with Mango Chutney (DF)	36
Mini Vegetable Spring Rolls with Sweet Chili Dipping Sauce (DF)	36
Chicken Dumplings with Green Onions and Soy-Ginger Dipping Sauce (DF)	36
Freshly Baked 16-inch Pizzas	38

Breakfast	Break
Lunch	Banquet Bar Options
Dinner	Wine List
Receptions	



Photo by Kim Williams.

Receptions

Breakfast	Break
Lunch	Banquet Bar Options
Dinner	Wine List
Receptions	

À la carte Mini-Desserts and French Pastries

Chocolate Dipped Strawberries (GF)	36
Roasted Apple Mini Cheesecakes	39
White Chocolate Raspberry Tortes (GF)	39
Mini Chocolate and Cashew Cakes (GF, DF, Vegan)	42
Bourbon Pecan Tarts with Whipped Chantilly	42
Hazelnut Brown Butter Financiers	42
Assorted Pastry Chef's Selection	45
Assorted Chocolate Truffles (GF)	48

Compliments to your Reception

Prices quoted per person.

House Made Kettle Chips (50g) (GF, DF, Vegan)	5
Mixed Olives (50g) (GF, DF, Vegan)	6.50
Seasoned Mixed Nuts (50g) (GF, DF, Vegan)	7.50
Tortilla Chips (50g) with Pico de Gallo (25ml) (GF, DF, Vegan)	7.50
Crisp Crudités with Hummus Dip (80g) (GF, DF, Vegan)	8
Sliced Seasonal Fresh Fruit (80g) (GF, DF, Vegan)	9
Canadian Cheeses with Dried Fruits, Crackers, Gluten Free Crackers, and Sliced Baguette (50g)	13
Minimum 10 people	
Sliced Cured Meat Platter with Mixed Olives, Pickled Vegetables, Mini Bannock, and Gluten Free Crackers (50g)	14
Minimum 10 people	
Candied Steelhead Trout Platter with Fresh Dill and Pickled Red Onions, Mini Bannock, and Tortilla Chips (50g) (GF, DF)	15
Minimum 10 people	
Chef Attended Carved Striploin of Alberta Beef with Red Wine Jus served with Freshly Baked Rolls, Horseradish and Grainy Mustard (90g) (GF, DF)	17.50
Minimum 50 people	



Photo by Rita Taylor.

Break

Breakfast	Break
Lunch	Banquet Bar Options
Dinner	Wine List
Receptions	

BREAK

All break menus are served with a selection of freshly brewed Fair Trade organic coffee, decaffeinated coffee, tea, and herbal tea. The final guarantee of any break menu must be equal to or greater than the meeting set up guarantee. Break menus are served between the hours of 8:00 to 11:00 or 13:00 to 16:00. Beverages are available for the duration of the break. All food on the break menus is served for a maximum of one hour. Prices quoted are per person.

Cookies and Mini Donuts

\$13 | Minimum 8 people

Selection of Assorted Cookies
Mini Donuts

Savory Break

\$15 | Minimum 8 people

Crisp Crudités with Hummus Dip
(GF, DF, Vegan)
Tortilla Chips with Pico de Gallo
(GF, DF, Vegan)
Vegetarian Mini Savory Swirls

Freshly Baked Scones with Clotted Cream and Local Preserves

\$15 | Minimum 8 people

Mini Fruit Kebabs with Minted Coconut
Yogurt Dip (GF, DF, Vegan)
Selection of Assorted Scones with
Clotted Cream and Preserves

Gluten Free Banff Centre Break

\$17 | Minimum 8 people

Fresh Fruit Salad (GF, DF, Vegan)
Seasonal Gluten Free Squares (GF)
Sliced Gluten Free Banana Bread (GF)

Sunrise Break

\$14 | Minimum 16 people

Fresh Fruit Salad (GF, DF, Vegan)
Assorted Mini Croissants
and Mini Danish Pastries
Selection of Muffins
and Sliced Loaf Cakes

Sweet and Savory Break

\$19 | Minimum 16 people

Apple Wedges (GF, DF, Vegan)
Selection of Muffins and Sliced
Loaf Cakes
Crisp Crudités with Hummus Dip
(GF, DF, Vegan)
Tortilla Chips with Pico de Gallo
(GF, DF, Vegan)
Vegetarian Mini Savory Swirls

Scones and Finger Sandwiches

\$22 | Minimum 16 people

Mini Fruit Kebabs with Minted Coconut
Yogurt Dip (GF, DF, Vegan)
Selection of Assorted Scones with
Clotted Cream and Preserves

Finger Sandwiches:

Cucumber with Whipped Goat Cheese
and Chives
Lemon-Dill Smoked Steelhead Trout
Mousse on Multigrain Bread
Cranberry-Chicken Salad
Mini Croissants

Prairie and Ocean Break

\$24 | Minimum 25 people

Apple Wedges (GF, DF, Vegan)
Beef Jerky, Elk Salami, and Dried
Chorizo Sausage with Mini Bannock
Candied Steelhead Trout with Fresh Dill
and Pickled Red Onions (GF, DF)
Tortilla Chips with Tomato-Corn Salsa
(GF, DF, Vegan)



Photo by Donald Lee.

Breakfast	›	Break	›
Lunch	›	Banquet Bar Options	›
Dinner	›	Wine List	›
Receptions	›		

**À LA CARTE BAKED GOODS
AND SNACKS**

Prices quoted are per person unless otherwise indicated.

Individual Whole Fresh Fruit (GF, DF, Vegan)	3
Gummy Candy Treats (100g) (GF, DF)	3
Assorted Individual Yogurts (100g) (GF)	4
Sliced Apple Wedges (100g) (GF, DF, Vegan)	4
Cookies	4
Muffins	4.50
Butter Croissants	4.50
Fresh Fruit Salad (100g) (GF, DF, Vegan)	5
Buttery Popcorn, Individual Bags (GF)	9
Spicy Cajun Buttery Popcorn, Individual Bags (GF)	9
Truffle Salt Popcorn, Individual Bags (GF)	10
Chocolate Bark (100g) (GF)	12
Caramel Popcorn, Individual Bags	14
Caramel and Roasted Peanut Popcorn, Individual Bags	15

INDIVIDUALLY WRAPPED

Sunrype Fruit Bars (GF, DF, NF, Soy Free, Vegan)	3
Hardbite Chips (GF, DF, NF, Soy Free, Vegan)	4.25
Cinnamon Carrot Muffin (NF, contains dairy, soy, wheat and eggs)	4.50
Smartfood White Cheddar Popcorn (GF, NF, Soy Free, contains dairy)	4.50
Vanilla Crispy Rice Squares (GF, DF, NF, contains soy)	5.50
Lorelyn's Fudge Brownie Cookie (GF, DF, NF, Vegan, contains soy)	6
Lorelyn's Banana Muffin (GF, DF, NF, Vegan, contains soy)	7

BY THE DOZEN

Seasonal Gluten Free Squares (GF)	32
Mini Donuts	33
Sliced Loaf Cakes	33
Sliced Gluten Free Banana Bread (GF)	34
Vegetarian Mini Savory Swirls	34
Assorted Mini Danish Pastries	34
Assorted Mini Croissants	35
Mini Fruit Kebabs with Minted Coconut Yogurt Dip (GF, DF, Vegan)	45
Scones with Clotted Cream and Local Preserves	72

**FINGER SANDWICHES
(BY THE DOZEN)**

Cucumber with Whipped Goat Cheese and Chives	36
Lemon-Dill Smoked Steelhead Trout Mousse on Multigrain Bread	42
Cranberry-Chicken Salad Mini Croissants	48



Photo by Rita Taylor.

À LA CARTE FAIR TRADE ORGANIC COFFEE AND TEA SERVICE

Prices quoted are per coffee dispensers: your choice of 2L, 10L or 15L. The coffee and tea service includes a selection of tea bags and herbal tea bags, 2% milk, 10% coffee cream, and sugar.

2L Dispenser of Freshly Brewed Fair Trade Organic Coffee (5-6 people)	34
10L Dispenser of Freshly Brewed Fair Trade Organic Coffee (30-40 people)	170
15L Dispenser of Freshly Brewed Fair Trade Organic Coffee (50-60 people)	250
Add 2L Dispenser of Freshly Brewed Decaffeinated Coffee to your order (5-6 people)	12

À LA CARTE BEVERAGES

Prices quoted are per person unless otherwise indicated.

Almond Milk (1.8L pitcher)	24
Assorted Fruit Juices (300ml)	4.50
Assorted Soft Drinks (355ml)	4
Bottled Water (355ml)	4
Milk (1.8L pitcher)	18

CAKE CUTTING AND PLATING FEE

With prior approval from your Conference Services Manager, an outside cake or dessert item can be brought in. A waiver form must be signed, and the item must come from a registered business (not homemade).

Cutting/plating fee will be applied (per person) 5

CAKES, BIRTHDAY CAKES AND SPECIAL CAKES

We request a minimum of 72 hours' notice when ordering all cakes. Prices include simple customized decoration. Please inquire for more details on complex customized cakes.

10" Cake (serves 10-12)	80
½ Slab Cake (serves 35-40)	150
½ Slab Cake, Gluten Free (serves 35-40)	165
Full Slab Cake (serves 75-80)	275
Full Slab Cake, Gluten Free (serves 75-80)	290

Breakfast >	Break >
Lunch >	Banquet Bar Options >
Dinner >	Wine List >
Receptions >	



Photo by Rita Taylor.

BANQUET BAR

Spirits

	Host Bar	Cash Bar
Premium Brands (1 oz)	8.50	9
Deluxe Brands (1oz)	9.50	10
Liqueurs (1oz)	8.50	9

Beer, Ciders & Coolers

Local Craft Beer (473ml)	10	10.50
Local Craft Ciders (473ml)	10	10.50
Coolers (355ml)	10	10.50

Wines

Glass of House Wine (6oz)	10.50	11
---------------------------	-------	----

Non-Alcoholic

Assorted Juices (355ml)	5	5.50
Soft Drinks	4.50	5
Non-alcoholic Beer	10	10.50
Canned Mocktail (355ml)	8	8.50
Bottled Water (355ml)	4	4.50
Fruit Punch (non-alcoholic) 20 servings		60

Cash bar prices include 5% GST

A bartender charge of \$30 per hour, per bar (minimum 3 hours) will be applied if total sales are less than \$300 per hour, per bar.

Breakfast	›	Break	›
Lunch	›	Banquet Bar Options	›
Dinner	›	Wine List	›
Receptions	›		



Photo by Donald Lee.

Wine List

Breakfast	›	Break	›
Lunch	›	Banquet Bar Options	›
Dinner	›	Wine List	›
Receptions	›		

WHITE WINES

Protea Chenin Blanc, South Africa	44
Santa Rita Secret Reserve Sauvignon Blanc, Chile	44
Sumac Ridge Sauvignon Blanc, VQA, Canada	48
Yalumba Organic Viognier, South Australia	52
Henry of Pelham Chardonnay, VQA, Canada	58
M.Chapoutier Belleruche Côtes-du-Rhône Blanc, Rhône Valley, France	54
Gehringer Johannisberg Private Reserve Dry Riesling, VQA, Canada	54
Cable Bay Organic Pinot Grigio, Marlborough, New Zealand	68
Sokol Blosser, Lucky No.9 White Blend, California, USA	57
Sonoma Cutrer, Russian River Chardonnay, USA	62
Louis Jadot Mâcon-Villages Blanc, Burgundy, France	70
RedHeads, Le Bâtard, Viognier Marsanne, Clare Valley, Australia	69
Wolfberger Grand Cru Pinot Gris, Alsace, France	84

SPARKLING & ROSÉ WINES

Freixenet, Cordon Negro Brut, Spain	50
Oyster Bay, Sparkling Rosé, Marlborough, New Zealand	55
Canella Prosecco, DOCG, Italy	65
Steller's Jay Brut, Okanagan Valley, Canada	75

RED WINES

Adobe Organic Rosé, Chile	40
Veramonte Pinot Noir, Italy	46
Lopez de Haro, Rioja, Spain	50
Doña Paula Estate Malbec	50
False Bay Syrah, South Africa	52
Sandhill Cab-Merlot	53
Heartland Shiraz, Australia	58
Domaine Montrose Rouge, France	62
Domaine Virginie Thunevin, Bordeaux, France	65
Four Vines Old Vine Cuvée, Zinfandel, California	68
Black Sage Cabernet Sauvignon, VQA, Canada	72
Duck Pond, Natural Pinot Noir, Oregon, USA	78

Contact us

1.877.760.4595 | 403.763.6712
conferences@banffcentre.ca