

CATERING GUIDE



CONTACT US

E: sales@banffparklodge.com

T: 403-760-6415 or 403-760-3270



Banff Park Lodge



PEAKS
HOTEL & SUITES



Bow View
LODGE

Banff Park Lodge Catering Guide

We offer full banquet menus for your private functions, breaks and receptions. We guarantee the finest and freshest meal preparation for events whether choosing from our banquet selections or working with our chef to design a special menu of your own. We are happy to customize menus to fit your group's dietary requirements, budget and taste.

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All menu items and pricing are subject to change without prior notice.

All prices are per person unless otherwise stated.

All prices are subject to an 18% service charge and 5% GST.

Breakfast Buffets

All breakfast menus are served between 7:00 am–10:00 am. If a group size falls below minimum menu requirements, pricing will increase by \$5 per person. All breakfasts include freshly brewed regular & decaffeinated coffee, teas & milk.

THE CONTINENTAL | \$23

(10 person minimum)

- Choice of Chilled Fruit Juice · Orange or Apple
- Greek-Style Natural Yogurt & Individual Fruit Yogurts
- Selection of Muffins, In-House Baked Breakfast Pastries
Butter, Fruit Preserves, and Honey
- Lodge Made Granola Parfait with Chia Seeds, Berry Compote
- Selection of Cold Cereals, 2% Milk & Dairy Free Milk
- Seasonal Fresh Fruit Salad

THE CANADIAN | \$28

(20 person minimum)

- Choice of Chilled Fruit Juice · Orange or Apple
- Scrambled Eggs
- Applewood Smoked Bacon
- Gluten Free Breakfast Sausages
- Potatoes Wedges
- Greek-Style Natural Yogurt & Individual Fruit Yogurts
- Selection of Muffins, In-House Baked Breakfast Pastries
Butter, Fruit Preserves, and Honey
- Selection of Cold Cereals, 2% Milk & Dairy Free Milk.
- Seasonal Fresh Fruit Salad

THE BOW | \$36

(50 person minimum)

- Choice of Chilled Fruit Juice · Orange or Apple
- Organic Steel Cut Oatmeal Bar
Dried Cranberries, Sultana Raisins, Coconut Flakes, Chia Seeds, Flax Seeds, Pumpkin and Sunflower Seeds
- Scrambled Eggs
- Applewood Smoked Bacon
- Gluten Free Breakfast Sausages
- Potatoes Wedges
- Buttermilk Pancakes & French Toasts
Syrup and Berry Compote
- European Deli Meats & Sliced Canadian Cheeses
- Greek-Style Natural Yogurt & Individual Fruit Yogurts
- In-House Baked Breakfast Pastries
Butter, Fruit Preserves, and Honey
- Lodge's Breakfast Loaf Cakes & Muffins
- Selection of Cold Cereals, 2% Milk & Dairy Free Milk.
- Seasonal Fresh Fruit Salad

Breakfast To Go

BREAKFAST TO GO | \$26.00

(10 person minimum)

Includes:

- Muffin
- Lodge Made Granola Bar
- Individual Fruit Yogurt
- Seasonal Whole Fresh Fruit
- Bottled Water (355ml)
- Fruit Juice (355ml)

Please Select your Choice of One Breakfast Sandwich (per group)

- Ham, Egg and Swiss Cheese on Croissant
- Free Run Egg Frittata on Multigrain Bread
- Free Run Egg Salad on Multigrain Bread
- BC Smoked Salmon and Bagel, Chive Cream Cheese (Add \$5)

Additional Choices \$4/each

To Go Meal Enhancements

\$4.50 Per Bottle or Can

Chocolate Milk | Assortment of Juices | Mineral Water | Assortment of Soft Drinks
San Pellegrino Sparkling Water (250ml) | Bubbly Sparkling Water (355ml)

Environmental charge of \$1.50 will be added on all to-go meals.

Kindly be advised that To Go Meals are intended for offsite consumption only and will not be served in meeting rooms. We appreciate your understanding in this matter.

Breakfast Buffet Enhancements

Select from a variety of our buffet enhancements to customize your breakfast.

Price per person unless otherwise indicated.

- Individual Whole Fresh Fruit | \$3
- Individual Fruit Yogurts | \$4
- Brioche French Toast with Syrup | \$6
- Applewood Smoked Bacon (2pcs) | \$5
- Gluten Free Pork Sausage (2pcs) | \$5
- Free Run Hard Boiled Egg (2) | \$5
- Yogurt Parfait with Lodge Made Granola | \$6
- Smoked Salmon and Bagel | \$10
Chive Cream Cheese
- Domestic Cheese Platter (50g) | \$12
Dried Fruits and Crackers
- Free Range Egg Benedict | \$9
Canadian Back Bacon, Chive Hollandaise
- Organic Steel Cut Oatmeal Bar | \$6
Dried Cranberries, Sultana Raisins, Chia Seeds, Flax Seeds, Pumpkin and Sunflower Seeds

Breakfast - Chef Attended Stations

Upgrade with a breakfast action station. A labor fee of \$150 per chef, per two-hour period, applies to all Chef attended action stations. One Chef per 50 guests.

Minimum 20 guests required. Price is per person.

OMELETTE STATION | \$14

Made to order with:

- Free Range Eggs or Egg Whites
- Cheddar Cheese, Ham, Onion, Bacon, Wild Mushrooms, Scallions, Tomatoes, Spinach

EGGS BENEDICT STATION | \$14

Choice of:

- Canadian Back Bacon, Smoked Salmon or Local Tomato & Spinach
Served over an English Muffin with Hollandaise Sauce

WAFFLE STATION | \$14

- Served with Banana, Strawberry, Nutella, Berry Compote, Chocolate Sauce
- Pure Canadian Maple Syrup, Chantilly Cream

BAKED GAMMON HAM | \$14

- Slow Roasted Valbella Ham Glazed with Locally Sourced Chinook Honey, Dijon & Grainy Mustards

Executive Breaks

Local fares, great taste. A minimum guarantee of 10 guests is required for all executive breaks or a \$5 surcharge per person applies. All executive breaks include freshly brewed regular & decaffeinated coffee, teas & milk. Price is per person unless otherwise indicated.

ENERGIZER | \$15

- Lodge Made Loaf Cakes
- Nuts & Dried Fruits
- Lodge Made Smoothie

BAKERY BASKET | \$14

- Freshly Baked Danishes
- Freshly Baked Assorted Muffins
- Scones with Preserves

KICK START | \$15

- Individual Granola & Berry Yogurt Parfaits
- Cheddar Cheese Stick
- Fresh Fruit Salad

OUT OF THE COLD | \$16

- Apple Turnovers
- Churros
- Decadent Hot Chocolate with Mini Marshmallows

NUTRI | \$15

- Seasonal Fresh Fruit Salad
- Individual Fruit Yogurts
- Lodge Made Granola Bars

GOT THE MUNCHIES | \$16

- Assorted Potato Chips
- Tortilla Chips
Salsa, Sour Cream & Guacamole
- Assorted Individual Soft Drinks & Juices

A La Carte Break Items & Enhancements

SNACKS

- Whole Fresh Fruit | \$3 each
- Mini Fruit Kebabs | \$5 each
- Individual Fruit Yogurt | \$4 each
- Apple Turnovers | \$4 each
- Danishes | \$4.50 each
- Muffins | \$4.50 each
- Croissants | \$4.50 each
- Assorted Cookies | \$4 each
- Scones with Preserves | \$5 each
- Lodge Made Granola Bars | \$4.50 each
- Fresh Baked Loaf Cake (Chef's selection) | \$4.50 each
- Banana Bread | \$4.50 each
- Gluten-Free Brownies | \$5 each
- Assorted Chips (40g) | \$3 each
- Nacho Chips, Salsa, and Sour Cream | \$6 per person
- Sliced Seasonal Fresh Fruit | \$9 per person
- Chickpea Hummus with Naan Bites | \$6 per person
- Mini Corndog, Ketchup | \$ 32 Prices quoted are per dozen
- Vegetable Spring Rolls with Plum Sauce | \$32 Prices quoted are per dozen
- Mini Vegetarian Samosas with Tamarind Chutney | \$32 Prices quoted are per dozen

BEVERAGES

- Coffee per Cup | \$4.50
- Coffee per Pot (10 cups) | \$45
- Coffee per Thermos (25 cups) | \$110
- Tea, Orange Pekoe/ Herbal Blend (per cup) | \$4.50
- Individual Chocolate Milk | \$4.50
- Decadent Hot Chocolate with Mini Marshmallows | \$7
- Assortment of Juices (per bottle) | \$4.50
- Mineral Water (per bottle) | \$4.50
- Assortment of Soft Drinks (per can) | \$4.50
- Fruit Juice (pitchers 1.3 L) | \$24 - Orange, Grapefruit, Apple or Tomato
- In-House Vegan Smoothies (pitchers 1.3 L) | \$32- Mixed Berry or Strawberry Banana
- Iced Tea with Lemon (per pitcher, 1.3 L) | \$24
- Infused Water (Serves 20) \$30
Choice of the following:
 - Orange & Ginger
 - Cucumber & Mint
 - Strawberry & Basil
 - Blueberry & Rosemary

ALL-DAY COFFEE | \$14

- Freshly Brewed Coffee, Decaffeinated Coffee & Tea refreshed throughout the Day

Lunch - Plated

All lunches are available between 11:00 am and 2:00 pm and include freshly brewed regular & decaffeinated coffee, teas & milk.

2 COURSE PLATED LUNCH

(20 person minimum)

Includes choice of Starter (soup or salad) and Entrée OR Choice of Entrée and Dessert.

Upgrade your lunch with a 3rd course for an additional \$10 per person.

Includes freshly baked artisan rolls.

SOUPS

- Corn, Potato & Bacon Chowder
- Cream of Tomato, Basil Oil
- Mushroom Velouté with Truffle Cream

SALADS

- Salad of Artisan Greens
Cherry Tomato, Carrot Curls, Dried Cranberries, House Dressing
- Baby Spinach & Arugula Salad
Cherry Tomatoes, Pears, Candied Pumpkin Seeds, Shallot Sherry Vinaigrette
- Local Tomato & Bocconcini Salad
Arugula, Basil Dressing, Herb Focaccia
- Caesar Salad
Croutons, Bacon, Parmigiano Reggiano, House Made Caesar Dressing

ENTREES

All Entrees include Chef's Choice of Vegetables and Starch

- Grilled AAA Alberta Beef Striploin Steak, Green Peppercorn Sauce | \$40
- Braised Alberta Beef Short Ribs, Port Wine Jus | \$39
- Pork Schnitzel with Creamy Mushroom Sauce, Saskatoon Berry Jam | \$35
- Creamy Tuscan Chicken Breast with Spinach and Tomato | \$35
- Butter Chicken with Steamed Basmati Rice, Crispy Poppadum | \$32
- Grilled Salmon Filet, Honey Mustard Beurre Blanc | \$39
- Vegan Chickpea Curry, Coconut Basmati Rice, Crispy Poppadum | \$30
- Wild Mushroom Ravioli with Tomato Rosé Sauce | \$30

DESSERTS

- Lemon Tart, Toasted Meringue, Raspberry Gelée
- Chocolate Truffle Cake with Butterscotch Sauce
- Strawberry Cheesecake with Vanilla Chantilly
- Organic Carrot Cake with Walnuts
- Vegan Vanilla Custard Cake with Fresh Fruits

More than one entree choice per group will result in additional charges.

Lunch - Buffets

All lunches are available between 11:00 am and 2:00 pm. If a group size falls below minimum menu requirements, pricing will increase by \$5 per person. All lunches include freshly brewed regular & decaffeinated coffee, teas & milk.

Sandwiches are based on 2.5 per person and dessert buffets are based on 2.5 per person.

WORKING LUNCH BUFFET | \$35

(10 person minimum)

- Freshly Baked Rolls and Butter
- Chef's Daily Soup Creation
- Salad of Artisan Greens with Assorted Dressings
- Potato Chips

Please Select your Choice of Three Sandwiches:

- Classic Tuna
- Black Forest Ham with Cheddar Cheese
- Chicken Salad
- Egg Salad
- Grilled Vegetables, Hummus, Sliced Tomatoes, Arugula

Gluten-Free Sandwich Option (GF, NF) Add \$1.50

Dessert

- Chef's Selection of Tarts, Squares, Cookies, and Seasonal Fruit Salad

THE ASPEN | \$39

(20 person minimum)

- Freshly Baked Rolls and Butter
- Chef's Daily Soup Creation
- Salad of Artisan Greens with Assorted Dressings
- Crisp Crudités with Ranch Dip
- Country Style Potato Salad
- Pickles and Condiments
- Potato Chips

Assorted Sandwiches:

- Classic Tuna Sandwich
- Black Forest Ham with Cheddar Cheese
- Chicken Salad Sandwich
- Egg Salad Sandwich
- Grilled Vegetables, Hummus, Sliced Tomatoes, Arugula

Gluten-Free Sandwich Option (GF, NF) Add \$1.50

Dessert

- Chef's Selection of Tarts, Squares, Cookies, and Seasonal Fruit Salad

Lunch - Buffets

All lunches are available between 11:00 am and 2:00 pm. If a group size falls below minimum menu requirements, pricing will increase by \$5 per person. All lunches include freshly brewed regular & decaffeinated coffee, teas & milk.

THE PEAKS PIZZA LUNCH BUFFET | \$39

(20 person minimum)

- Freshly Baked Rolls and Butter
- Chef's Daily Soup Creation
- Crispy Romaine Lettuce with Caesar Dressing
Parmesan Cheese Herb Croutons, Bacon Bits
- Crisp Crudités with Ranch Dip
- Tomato Basil Salad

Please Select Your Choice of Three Kinds of Pizza (One Pizza Serves 3 People)

- Deluxe · Pepperoni, Mild Sausage, Bacon, Green Pepper, Sliced Mushrooms, Red Onion and Alberta Mozzarella
- The Hawaiian · Maple Pepper Ham and Fresh Pineapple, Marinara, Alberta Mozzarella
- Pepperoni · Pepperoni, Marinara, Alberta Mozzarella
- Vegetarian · Truffle Oil, Caramelized Onions, Peppers, Arugula, Creamy Garlic Sauce, Alberta Mozzarella
- Chicken Alfredo · Grilled Chicken, Corn, Spinach, Red Onions, Roasted Bell Peppers Creamy Garlic Sauce, Alberta Mozzarella
- 4 Cheese · Tomato Sauce, Mozzarella, Aged Cheddar, Parmigiano Reggiano, and Goat Cheese

Additional Pizza Choice: \$5 per person

Dessert

- Chef's Selection of Tarts, Squares, Cookies, and Seasonal Fruit Salad

BETWEEN THE BUN | \$42

(20 person minimum)

- Freshly Baked Rolls and Butter
- Chef's Daily Soup Creation
- Crispy Romaine Lettuce with Caesar Dressing
Parmesan Cheese Herb Croutons, Bacon Bits
- Crisp Crudités with Ranch Dip
- Mediterranean Chickpea Salad
- Coleslaw

Main Dishes:

- Build Your Own Burger
Choice of Beef, Chicken or Vegetarian Burger
Condiments- Burger Bun, Lettuce, Tomato, Pickles, Sliced Cheddar Cheese, Ketchup and Mustard
- Crispy Potato Fries

Dessert

- Chef's Selection of Tarts, Squares, Cookies, and Seasonal Fruit Salad

Lunch - Buffets

All lunches are available between 11:00 am and 2:00 pm. If a group size falls below minimum menu requirements, pricing will increase by \$5 per person. All lunches include freshly brewed regular & decaffeinated coffee, teas & milk.

BBQ LUNCH BUFFET | \$46.00

(20 person minimum)

- Freshly Baked Rolls and Butter
- Chef's Daily Soup Creation
- Crispy Romaine Lettuce with Caesar Dressing
 Parmesan Cheese Herb Croutons, Bacon Bits
- Crisp Crudités with Ranch Dip
- Creamy Potato Salad
- Coleslaw

Please Select Your Choice of Two Main Dishes:

Add an additional Main Dish to your Buffet (+ \$10)

- Texas Style Smoked Pork Ribs
- BBQ Alberta Beef Brisket
- Grilled Huli Huli Chicken Legs
- BBQ Pulled Pork
- Grilled Honey-Chipotle Salmon
- Cedar Plank Salmon
- Grilled Vegetable with Tofu Skewers

Served with:

- Jacket Potatoes with Baked Bean & Cheese
- Corn on the Cob with Parmesan-Parsley Butter

Dessert

- Chef's Selection of Tarts, Squares, Cookies, and Seasonal Fruit Salad

Lunch - Buffets

All lunches are available between 11:00 am and 2:00 pm. If a group size falls below minimum menu requirements, pricing will increase by \$5 per person. All lunches include freshly brewed regular & decaffeinated coffee, teas & milk.

THE WILLOW LUNCH BUFFET | \$50

(20 person minimum)

- Freshly Baked Rolls and Butter
- Chef's Daily Soup Creation
- Salad of Artisan Greens with Assorted Dressings
- Crisp Crudités with Ranch Dip

Please Select your Choice of Two Salads:

- Creamy Potato Salad
- Coleslaw
- Mediterranean Chickpea Salad
- Tomato Basil Salad
- Italian Pasta Salad
- Tomato Cucumber Feta Salad

Please Select your Choice of Two Main Dishes:

Accompanied by Seasonal Vegetables and Chef's Choice of Starch.

- Creamy Tuscan Chicken with Spinach and Tomato
- Grilled Chicken Breast with Mushroom Sauce
- Chicken Breast Cacciatore
- Cod with Sundried Tomato & Spinach Fricassee
- Miso Honey Glazed Salmon
- Chorizo Stuffed Pork Loin with House Gravy
- Valbella Smokies with Honey Mustard Sauce
- Red Wine Braised Lamb
- Beef Meatloaf with Garlic Toast
- Beef Bourguignon
- AAA Alberta Beef with Assorted Mustard, Horseradish, Au Jus
- Butter Chicken

Please Select your Choice of One Vegetarian Main Dish:

- Chickpea Curry with Naan Bread
- Gluten-Free Potato Gnocchi Primavera
- Vegan Five Bean & Tofu Pot Pie
- Cheese Tortellini in Rose Sauce

Add another Main Dish or Vegetarian Main Dish to your Buffet (Additional \$10 per person)

Dessert

- Chef's Selection of Tarts, Squares, Cookies, and Seasonal Fruit Salad

Lunch To Go

All lunches are available between 11:00 am and 2:00 pm. If a group size falls below minimum menu requirements, pricing will increase by \$5 per person.

Environmental charge of \$1.50 will be added on all to-go meals.

LUNCH TO GO | \$29

(10 person minimum)

Includes:

- Chef's Salad of the Day
- Bag of Chips
- Whole Fresh Fruit
- House Baked Cookie
- Bottled Water (355ml)
- Fruit Juice (355ml)

Choice of One Wrap per group

- Chicken Salad
Celery, Apple Slaw Artisan greens, Whole Wheat Wrap
- Roast Beef Sandwich
AAA Alberta Beef, Caramelized Red Onions, Provolone, Arugula, Whole Wheat Wrap
- Smoked Turkey
Roast Hickory Smoked Turkey, Cheddar Cheese, Cranberry Mayo, Whole Wheat Wrap
- Chickpeas & Kale (Vegetarian)
Curried Chickpeas Salad, Baby Kale, Whole Wheat Wrap

Additional main choice is \$5 extra per person.

Kindly be advised that To Go Meals are intended for offsite consumption only and will not be served in meeting rooms. We appreciate your understanding in this matter.

Dinner - Plated

All dinners are available between 4:00 pm–10:00 pm. If a group size falls below minimum menu requirements, pricing will increase by \$5 per person. All dinners include freshly brewed regular & decaffeinated coffee, teas & milk.

3 COURSE PLATED DINNER

(20 person minimum)

Choice of one starter (soup or salad), one entrée, and one dessert for entire group.

Includes freshly baked artisan rolls and butter.

Upgrade your dinner with a 4th course for an additional \$10 per person.

If you would like to add a second main course option, there will be an additional charge of \$10 per person. Your Conference Services Manager will require a seating chart and corresponding main menu choices for each guest.

Soups

- Roasted Cauliflower, Truffle Crème Fraîche, Parmesan Oil
- Wild Mushroom Soup En Croûte
- Curried Corn Soup with Coconut Cream
- Butternut Squash Velouté, Chili Oil

Salads

- Caprese Salad
Marinated Local Tomatoes, Buffalo Mozzarella, Balsamic Reduction, Arugula, Basil Vinaigrette, Focaccia Crisps
- Baby Spinach with Roasted Local Beets
Goat Cheese from Noble Farm, Toasted Pecans, Shallot & Truffle Vinaigrette
- Caesar Salad
Crisp Romaine, Rustic Croutons, Parmigiano Reggiano, Bacon and House Made Caesar Dressing

Entrees

Served with Chef's Choice of Seasonal Vegetables and Potato or Rice.

Alberta Beef

- Slow Roasted AAA Alberta Prime Rib with Au Jus | \$79 (Minimum 24 people)
- 12oz Alberta AAA Beef Ribeye with Port Wine Jus | \$75
- AAA Alberta Beef Tenderloin with Port Jus | \$76
- 10oz Alberta AAA Beef Striploin with Green Peppercorn Demi | \$69 (12oz for \$73)
- Braised Boneless Beef Short Ribs | \$69

Poultry & Game

- Turkey Roulade with Cranberry Stuffing and Sage Gravy | \$61
- Suprême of Local Chicken with Wild Mushroom Rosemary Jus | \$60
- Pan-Seared Brome Lake Duck Breast with Maple Pecan Jus | \$67
- Grilled Bone-in Pork Chop, Roasted Garlic Gremolata and Ancho Chili Jus | \$55

Fish

- Grilled BC Salmon Filet with Grainy Mustard Beurre Blanc | \$67
- Seared Fillet of Steelhead Trout with Tomato Butter Sauce | \$67
- Icelandic Cod with Warm Caper Velouté | \$67

Dinner - Plated (continued)

Vegetarian

- Wild Mushroom Ravioli with Roasted Tomato Coulis | \$52
- Vegetable Spring Rolls, Stir-Fry Vegetable, Garlic Rice, Chili Tofu | \$52
- Spiced Cauliflower with Green Pea, Cashew Sauce, Garlic Rice | \$52

Desserts

- Chocolate Crèmeux Parfait, Raspberry Gelee, Crispy Praline Crumble
- Maple Cheesecake with Berry Crèmeux
- White Chocolate Cream Cake, Apricot Jujubes
- Sticky Toffee Pudding with Vanilla Bean Ice Cream
- Vegan Vanilla Custard Cake with Fresh Fruits

Dinner - Buffets

All dinners are available between 4:00 pm – 10:00 pm. If a group size falls below minimum menu requirements, pricing will increase by \$5 per person. All dinners include freshly brewed regular & decaffeinated coffee, teas & milk.

INDIAN DINNER BUFFET | \$72

(30 person minimum)

- Freshly Baked Rolls and Butter
- Tomato & Fennel Soup
- Salad of Artisan Greens with Assorted Dressings
- Cholle Chat with Papdi
- Raitha
- Vegetable Platter
- Poppadums
- Assorted Pickles and Chutneys

Hot Main Dishes:

- Chicken Tikka Masala
- Lamb Curry
- Tandoori Prawn Pakora

Vegetarian Main Dishes:

- Kadhai Paneer
- Dal Bukhara

Accompanied by Steamed Basmati Rice and Naan Bread.

Desserts

- Pastry Chef's Selection of Cakes, Squares, Cookies and Pies
- Seasonal Fresh Fruit Platter

Dinner - Buffets

All dinners are available between 4:00 pm – 10:00 pm. If a group size falls below minimum menu requirements, pricing will increase by \$5 per person. All dinners include freshly brewed regular & decaffeinated coffee, teas & milk.

WESTERN DINNER BUFFET | \$75

(30 person minimum)

- Freshly Baked Artisan Dinner Rolls with Butter
- Southwestern Bean Soup
- Crisp Crudités with Ranch Dip
- Caesar Corner with Home Made Caesar Dressing
Parmesan Cheese Herb Croutons, Bacon Bits
- Chef's Choice of Three Salads

Main Dishes:

- AAA Alberta Smoked Beef Brisket
- BBQ Pork Ribs
- Cajun Maple Baked Salmon

Vegetarian Main Dish:

- 5 Bean & Tofu Chili with Tortilla Chips
- Corn Bread

Accompanied by Fresh Seasonal Vegetables & Cheddar Potatoes Mash

Dessert

- Pastry Chef's Selection of Cakes, Squares, Cookies and Pies
- Seasonal Fresh Fruit Platter

ROCKY MOUNTAIN DINNER BUFFET | \$79

(40 persons minimum)

- Freshly Baked Artisan Dinner Rolls with Butter
- Chef's Daily Soup Creation
- Crisp Crudités with Ranch Dip
- Salad of Artisan Greens with Assorted Dressings
- Chef's Choice of Three Salads
- Local Meat Platter
Sliced Local Cured Meat, Assorted Gourmet Pâté, Pickles and Olives, Sundried Berries

Hot Main Dishes:

Accompanied by Seasonal Vegetables and Chef's Choice of Starch

- Steelhead Trout with Lemon Beurre Blanc
- Elk & Bison Meatloaf
- Lamb Stew with Root Vegetables

Vegetarian Main Dish:

- Mushroom and Lentil Pie

Accompanied by Seasonal Vegetables and Chef's Choice of Starch.

Dessert

- Pastry Chef's Selection of Cakes, Squares, Cookies and Pies
- Seasonal Fresh Fruit Platter

Dinner - Buffets

All dinners are available between 4:00 pm – 10:00 pm. If a group size falls below minimum menu requirements, pricing will increase by \$5 per person. All dinners include freshly brewed regular & decaffeinated coffee, teas & milk.

PRAIRIE DINNER BUFFET | \$82

(40 person minimum)

- Freshly Baked Artisan Dinner Rolls with Butter
- Chef's Daily Soup Creation
- Crisp Crudités with Ranch Dip
- Salad of Artisan Greens with Assorted Dressings
- Chef's Choice of Three Salads
- Local Meat Platter
 - Sliced Local Cured Meat, Assorted Gourmet Pâté, Pickles and Olives, Sundried Berries
- Smoked British Columbia Salmon & Canadian Smoked Seafood.
 - Potato Pancakes, Dill Crème Fraiche

Hot Main Dishes:

- B.C. Salmon with Sundried Tomato Beurre Blanc
- AAA Alberta Beef Striploin
 - Horseradish, Assorted Mustard, Au Jus
- Alberta Roast Chicken with Maple Whiskey Glaze

Vegetarian Main Dish:

- Gluten Free Alberta Grains & Chickpeas Rissolle with Broxburn Tomato Relish

Accompanied by Seasonal Vegetables and Chef's Choice of Starch

Dessert

- Pastry Chef's Selection of Cakes, Squares, Cookies and Pies
- Seasonal Fresh Fruit Platter

Dinner - Buffets

All dinners are available between 4:00 pm – 10:00 pm. If a group size falls below minimum menu requirements, pricing will increase by \$5 per person. All dinners include freshly brewed regular & decaffeinated coffee, teas & milk.

CUSTOMIZED LODGE DINNER BUFFET | \$75

(40 person minimum)

- Freshly Baked Artisan Dinner Rolls with Butter
- Chef's Daily Soup Creation
- Crisp Crudités with Ranch Dip
- Salad of Artisan Greens with Assorted Dressings
- Canadian and Imported Cheese Platter | Add \$5
- Smoked British Columbia Salmon & Canadian Smoked Seafood | Add \$10
 - Potato Pancakes, Dill Crème Fraiche
- Local Meat Platter | Add \$5
 - Sliced Local Cured Meat, Assorted Gourmet Pâté, Pickles and Olives, Sundried Berries

Please Select Your Choice of Three Salads:

- Lodge Creamy Potato Salad
- Honey Mustard Coleslaw
- Mexican Seven Bean Salad
- Tomato–Bocconcini with a Pesto Vinaigrette
- Broccoli with Cranberry and Pumpkin Seed, Cider Mayo
- Quinoa Salad with Roasted Vegetables
- Roasted Beet and Arugula Salad with Blue Cheese
- Mediterranean Chickpea Salad

Please Select Your Choice of Two Main Dishes:

- Alberta Elk & Bison Meatloaf with Wild Mushroom Gravy
- Slow Roasted Alberta Beef with Red Wine Sauce
- Alberta Braised Beef Brisket with Caramelized Onion
- Ginger Beef
- Char Grilled Pork Loin with Honey–Garlic Glaze
- Ras el Hanout Spiced Lamb with Mint Yogurt
- Cardamon & Fennel Braised lamb

- Grilled Chicken Breast in Rosemary White Wine Sauce
- Chicken Cacciatore
- Butter Chicken with Naan
- Roast Chicken with Thyme Gravy
- Young Turkey Roulade with Sage Gravy

- Steelhead Trout with Roasted Garlic & Lemon Sauce
- BC Salmon with Tomato Beurre Blanc
- Maple Soy Cedar Plank Salmon
- Mussels and Shrimp in Thai Red Curry
- Baked Haddock with Hoisin and Ginger Sauce

Dinner - Buffets

CUSTOMIZED LODGE DINNER BUFFET (CONTINUED)

Please Select your Choice of One Vegetarian Main Dish:

- Paneer Butter Masala with Naan Bread
- Eggplant Lasagna with Wild Mushroom Bolognese
- Chickpea Falafel with Lemon-Tahini Sauce (Vegan, GF)
- Potato Gnocchi with Grilled Vegetables, Fresh Basil, and Tomato Sauce (Vegan, GF)
- Vegan Pot Pie with Roasted Squash, Lentil and Spinach
- Wild Mushroom, Spinach, and Ricotta Lasagna with Eggplant Bolognese

Accompanied by Seasonal Vegetables and Chef's Choice of Starch.

Add an additional Salad to your Buffet (additional \$5 per person)

Add an additional Main Dish or Vegetarian Main Dish to your Buffet (additional \$10 per person)

Desserts

- Pastry Chef's Selection of Cakes, Squares, Cookies and Pies
- Seasonal Fresh Fruit Platter

Chef Attended Stations

(30 person minimum, priced per person)

Add a Chef Attended Station to any buffet.

Price includes one chef attendant for up to 2 hours.

SAUTEED PRAWNS (100g per person) | \$22

Garlic, Diced Tomatoes and Pernod

ALBERTA STRIPLOIN OF BEEF | \$25

Slow Roasted Overnight, Herb-Crusted Alberta Beef Striploin with Freshly Baked Rolls, Lodge Made Au Jus, Dijon & Grainy Mustards

SLOW ROASTED ALBERTA PRIME RIB | \$29

Slow Roasted Overnight, Herb & Spice-Crusted Alberta Prime Rib with Freshly Baked Rolls, Lodge Made Au Jus, Dijon & Grainy Mustards

TURKEY ROULADE | \$24

Cranberry Chutney, Stuffing & Sage Gravy

HOUSE MADE PORCHETTA | \$18

Apple & Raisin Slaw, Italian Salsa Verde, Dijon & Grainy Mustards

PASTA ALLA RUOTA (CHEESE WHEEL PASTA) | \$19

Pasta Cooked in Hollowed-Out Parmigiano Reggiano Cheese Wheel

Choice of One Pasta (Penne | Cavatappi | Spaghetti)

Alfredo Cream, Garlic Toast

Add:

Grilled Chicken | \$5

Prawn | \$8

Grilled Spicy Chorizo | \$5

CHOCOLATE FOUNTAIN | \$16

(50 person minimum)

Our Spectacular Chocolate Fountain with Fresh Fruits & Pretzels

ICE CREAM SUNDAE BAR | \$16

(50 person minimum)

Favorite Toppings, Oreo, Sprinkles, Fudge, Gummies and Much More

Reception - Set Reception Menus

All receptions are available between 4 pm and 10 pm. If a group size falls below minimum menu requirements, pricing will increase by \$5 per person.

VERMILLION RECEPTION | \$29

(20 person minimum)

- Crisp Crudités with Ranch Dip
- Tortilla Chips and Salsa, Sour Cream, and Guacamole
- Assortment of Canadian Cheese with Dried Fruits and Crackers
Assorted Crackers and Gluten-Free Crackers (40g per person)

MORAINE RECEPTION | \$35

(20 person minimum)

- Crisp Crudités with Ranch Dip
- Chickpea Hummus with Naan Bites, Chips & Gluten-Free Crackers
- Mushroom & Brie Puffs with Fig Chutney
- BBQ Chicken Wings
- Sliced Seasonal Fresh Fruit
- Assorted Mini Pastries

Price based on 6 hot hors d'oeuvres, and 2 mini desserts per person.

BOW RECEPTION | \$39

(50 person minimum)

- Crisp Crudités with Ranch Dip
- Sweet Chili Tofu with Black Sesame and Green Onions
- Sticky Garlic Sesame Chicken
- Pan Seared Pork Dumplings with Teriyaki Glaze
- Assortment of Canadian Cheese with Dried Fruits and Crackers
Assorted Crackers and Gluten-Free Crackers (40g per person)
- Sliced Seasonal Fresh Fruit
- Assorted Mini Pastries

Price based on 40g of cheese, 6 hot hors d'oeuvres, and 2 mini desserts per person

MINNEWANKA RECEPTION | \$47

(50 person minimum)

- Crisp Crudités with Ranch Dip
- Grape Tomato, Melon & Bocconcini, and Basil Skewer
- Lodge Made Salmon Gravlax on Dill Cream
- Beef Sliders with Caramelized Onions and Chipotle Aioli
- Pulled Pork Sliders with BBQ Sauce and Apple Slaw
- Sweet Chili Chicken
- Vegetarian Samosas with Tamarind Chutney
- Sliced Seasonal Fresh Fruit
- Assorted Mini Pastries

Price based on 4 cold, 2 sliders per person, 3 hot hors d'oeuvres, and 2 mini desserts per person

Reception Enhancement Items

Priced per person- 20 person minimum

Reception stations must be ordered in conjunction with Set Reception Menus or added to your dinner buffet. Portion sizes do not constitute a complete meal.

TRIO OF DIPS WITH NAAN BITES | \$14

- Charred Eggplant Baba Ghanoush, Chickpeas Hummus, Roasted Red Pepper Muhammara

CHEESE BOARD WITH DRIED FRUITS | \$14

- Assorted Crackers and Gluten-Free Crackers (50g per person)

VEGETABLE CRUDITÉS WITH RANCH DRESSING | \$8

- (80g per Person)

SEASONAL FRESH FRUIT PLATTER | \$9

- (80g per Person)

SLICED LOCAL CURED MEAT PLATTER | \$ 13

- Pickled Vegetables and Olives, Crostini (80g per person)

BRITISH COLUMBIA SALMON THREE-WAYS | \$20

- (Smoked, Cured & Candied) Potato Pancakes, Chive & Dill Crème Fraiche (80g per person)

CHILLED POACHED PRAWNS | \$18

- Cocktail Sauce, Marie Rose Sauce & Lemons (80g per person)

BUILD YOUR OWN POUTINE | \$12

- French Fries, Cheese Curds, Sliced Green Onions, Poutine Gravy

Additional Cost Per Person:

Bacon \$3 | Ground Beef \$3 | Chorizo Sausage \$3 | Cheese Smokies \$3

NACHO STATION | \$14

- Tortilla Chips, Shredded Cheese, Diced Red Onions, Diced Sweet Peppers, Green Onions, Sliced Olives, Jalapeno Peppers & Pickled Banana Peppers, Warm Nacho Cheese Sauce, Salsa, Sour Cream, Guacamole

Additional Cost Per Person:

Beef Chili \$3 | Pulled Pork \$3

14" RISING CRUST PIZZA | \$12

One Pizza will Serve Approximately 3 - 4 Guests

Selections: Choose 3 Types Per Group

- Deluxe · Salami, Black Olive, Mushrooms, Bell Pepper, Marinara, Alberta Mozzarella
- The Hawaiian · Maple Pepper Ham and Fresh Pineapple, Marinara, Alberta Mozzarella
- Pepperoni · Pepperoni, Marinara, Alberta Mozzarella
- Vegetarian · Truffle Oil, Caramelized Onions, Peppers, Arugula, Creamy Garlic Sauce, Alberta Mozzarella
- Chicken Alfredo · Grilled Chicken, Corn, Spinach, Red Onions, Roasted Bell Peppers Creamy Garlic Sauce, Alberta Mozzarella
- 4 Cheese · Tomato Sauce, Mozzarella, Aged Cheddar, Parmigiano Reggiano, and Goat Cheese

Reception- A La Carte Reception Items

All receptions are available between 4 pm and 10 pm.

Chef recommends a maximum of 3-4 types of hors d'oeuvres per group per function.

Pre-dinner appetizers: a selection of 3-4 hors d'oeuvres per guest per 30min.

Cocktail reception: a selection of 10-12 pieces per guest plus one action station.

COLD HORS D' OEUVRES

Prices quoted are per dozen.

- Grape Tomato, Melon, Bocconcini & Basil Skewer | \$36
- Vietnamese Rolls Vegetarian, Peanut Sauce | \$36
- Prosciutto-Cantaloupe, Goats' Cheese, Balsamic, Crostini | \$36
- Gorgonzola Cheese Mousse with Fig Jam & Crispy Pancetta | \$36
- Gourmet Pâté Eclairs with Honey Mustard | \$36
- Prawn Cocktail, Local Micro Greens | \$40
- Smoked Salmon on a Potato Cake with Lemon Herb Cream Cheese | \$38
- Salmon Gravlox Mosaic, Pickled Cucumber, Chive Oil | \$38
- Seared Ahi Tuna with Miso Mayo, Nori Wonton | \$45

HOT HORS D' OEUVRES

Prices quoted are per dozen.

- Bacon-Wrapped Scallops | \$39
- Breaded Fantail Shrimp | \$39
- Chicken Karage with Honey and Togarashi Aioli | \$35
- Breaded Chicken Strips with Plum Sauce | \$39
- Beef Meatballs with BBQ Glaze | \$35
- Bison Empanadas, Tomato Brava Sauce | \$54
- Beef Sliders with Caramelized Onions and Chipotle Aioli | \$56
- Pulled Pork Sliders with BBQ Sauce and Apple Slaw | \$56
- Spiced Lamb Sliders, Tomato Relish, Curry Mint Mayo | \$56
- Pan-Seared Pork Dumplings with Teriyaki Glaze | \$39
- Crispy Salmon Cakes with Dill Aioli | \$40
- Chicken Tikka with Mint Chutney | \$44
- Vegetable Spring Rolls with Plum Sauce | \$32
- Mushroom & Brie Puffs with Fig Chutney | \$38

VEGAN HORS D' OEUVRES

Prices quoted are per dozen.

- Vegetable Pakoras with Tomato Chutney | \$32
- Sweet Chili Tofu with Black Sesame and Green Onions | \$32
- Falafel with Lemon-Garlic Tahini | \$32
- Mini Vegetarian Samosas with Tamarind Chutney | \$32
- Grape Tomato with Olive Tapenade on Toasted Baguette | \$32
- Beetroot Hummus with Pita Chips | \$32
- Buffalo Cauliflower Bites, Avocado Salsa | \$32

Chef's Sweets & Treats

Prices quoted are per dozen.

Chef recommends a maximum of 3–4 types of sweets per group per function.

- Lemon Tarts | \$36
- Fresh Fruit Tartlets | \$36
- Mini Pecan Tarts | \$39
- Dulce de Leche Tartlets | \$36
- Mini Cheesecakes | \$42
- Chocolate Mousse Cups | \$36
- Assorted Petit Four | \$40
- Assorted French Macaron | \$40
- Apple Cinnamon Pie | \$48
- Crème Brûlée | \$48
- Chocolate Dipped Cookies | \$48
- Cream Puff | \$42
- Chocolate Éclair | \$54
- Churros, Chocolate Sauce | \$40

Children's Menus

CHILDREN'S PLATED MENU

Offered with the Plated Dinner Menu options only.

Children ages 5–12 years old. Please select one menu for all children. Prices are subject to 18% gratuity and 5% GST.

Starter

- Vegetable Sticks & Dips

Main (Choice of One)

- Chicken Strips & Fries | \$14
- Cheeseburger & Fries | \$14
- Grilled Cheese & Fries | \$14
- Buttered Noodles, Parmesan, & Garlic Bread | \$14
- Grilled Chicken Breast (4oz) with Mashed Potatoes, Vegetables, & Au Jus | \$14

Dessert (Choice of One)

- Ice Cream
- Fruit Salad

CHILDREN'S BUFFET MENU

Offered with the Buffet Dinner Menu options only.

Prices are subject to 18% gratuity and 5% GST.

Please let your Conference Services Manager know the age of the children attending your function and if they have any dietary allergies.

0–5 years | \$0

6–12 years | \$ Half Price of Selected Buffet Menu

Bar Service

- Regular Brands 1 oz. \$8.25
- Premium Brands 1 oz. \$8.75
- Regular Liqueurs 1 oz. \$8.75
- Domestic Beer Bottle \$8.25
- Imported/Premium Beer Bottle \$8.75
- House Wine Glass \$9.75
- Cocktail on Tap - \$9.75
- Soft Drinks Glass \$4.75
- Fruit Juice Glass \$4.75

PUNCHES

- Fruit Punch Non-alcoholic - 50 servings/gallon \$58
- Spirited Punch - 50 servings/gallon \$98
- Champagne Punch - 50 servings/gallon \$94

CASH BAR

Recommended when guests are purchasing their own beverages.

HOST BAR

Suggested for groups in which the host is paying for beverages. Consumption will be charged to the client on a per drink basis.

TICKET BAR

Suggested for groups in which the host would like to pay for some drinks. For example, the guests received 2 x tickets each which get charged to the master and then pay individually for drinks once tickets are used.

We can supply drink tickets if required. If you wish to supply drink tickets we will require a sample of the ticket(s) you are supplying for our bartender(s).

A bartender charge of \$35 per hour will be applied for a minimum of 3 hours including 1/2 hour for setting up and 1/2 hour for tear down if consumption is less than \$350.

CORKAGE BAR SERVICE

- Includes glassware, ice, pop and juice mixes, celery, lemons, limes, straws, and napkins. (age 6 years and older)

Please speak to your Conference Manager about pricing for a corkage bar. Price is per person subject to 5% GST. Does not include the bartender.

If doing a corkage bar, a Special Event Liquor License and proof of purchase of all alcohol supplied will be required. No homemade alcohol will be accepted, and all alcohol must be purchased in Alberta. Liquor bottles must be smaller than 40oz, no boxed wine or kegs are allowed.

A bartender charge of \$35 per hour will be applied for a minimum of 3 hours including 1/2 hour for setting up and 1/2 hour for tear down.



General Policies

FOOD PRICING & REQUIREMENTS

MEAL PRICES AND TAXES

Prices, as shown on the menu sheets, are subject to change and actual menus and prices will be guaranteed 90 days prior to your function. As indicated on the menus, all food and beverage services are subject to an 18% gratuity charge plus 5% G.S.T. (tax percentage subject to change). Prices vary per meal and meals can be customized as you wish. Your Conference Services Manager will go over the details with you and provide you with options. You will be given Banquet Event Orders that will outline the final pricing and confirm the number of guests expected.

DIETARY RESTRICTIONS

We will gladly accommodate any dietary restrictions such as vegetarian, celiac, lactose intolerant, etc. up to 10% of your guaranteed numbers at no additional charge. Over and above 10% of your guaranteed numbers will incur a charge per extra dietary request. These charges are \$3 per breakfast and/or lunch, per extra dietary request. And /or \$5 per dinner, per extra dietary request. Simply provide the allergy or intolerance along with the name of the guest. These guests will need to identify themselves to our catering staff upon arrival at the functions.

Any special dietary meals requested but not consumed will be charged over and above the guaranteed number of meals, or the actual number of meals served, whichever is greater.

If there are any of your guests who have an anaphylaxis / serious allergy we will do our best to accommodate them but will require them to sign an indemnity form as we cannot guarantee third-party products we purchase. Please be aware that while we endeavor to meet all dietary concerns, any last-minute requests may not be possible and/or incur additional charges.

FINAL GUARANTEE

For any meal service, a final guaranteed number of guests has required a minimum of 72 hours prior to the function. The group organizer agrees to pay for this guaranteed number of meals, or the actual number of meals served, whichever is greater.

PLATED MEAL

Please note that only one entrée choice is included in the plated meal price. If you wish to have two entrée choices for your guests to choose from, there is an additional \$10.00 per plate surcharge to the price of each entrée. If you wish to have 2 entrée choices, you will be required to provide the guaranteed number for both entrées 72 hours prior to the event. You will also need to indicate how many of each entrée per table and provide a corresponding seating plan.

CHILDREN PRICING AND OPTIONS

Dinner Buffet – Children 6-12 years old are charged half the price and children 5 years and under eat from the buffet for free. Plated Meal – we recommend that you choose one option from our children's menu (12 years and under). The price is \$14 including ice cream.

FOOD REGULATIONS

Due to health food regulations, the Banff Park Lodge can only allow food to be out for 2 hours, and then all food will be removed.