



WESTERN THEME BUFFET *
MINIMUM OF 30 PEOPLE

COLD FOODS

Smoked Rocky Mountain Trout
Air-cured Beef and Buffalo

SALADS

Basket of mixed Field Greens, Assorted Dressings
Roasted Baby Potato Salad
Butternut Squash Corn Salad
Roasted Vegetable Salad
Five Bean Salad
Southwestern Slaw

HOT FOODS

Fried Chicken
Roasted Top Sirloin (carved)
Baby Yukon Potatoes
Corn Fritters
Baked Beans
Roasted Carrots, Parsnips, Acorn Squash, Boiler Onions,
Roasted Garlic and Corn

Banff Springs Bread Basket
Assorted Cheese and Fruit

DESSERTS

Apple Pie, Saskatoonberry Pie, Bread Pudding
Fruit Salad, Milk Chocolate Grand Marnier Cheesecake
Fresh Brewed Regular and Decaffeinated Coffee and Tea

- \$70.00 per person

WITHIN MODIFIED AMERICAN PLAN AND FULL AMERICAN PLAN

A NIGHT AT THE CASTLE

THESE FOOD STATIONS FEATURE THE BEST OF THE FAIRMONT BANFF SPRINGS CULINARY CREATIONS FROM OUR VARIOUS INTERNATIONAL RESTAURANTS.

MINIMUM OF 75 PEOPLE.

CASTELLO PASTA STATION

Tortellini, Cresti di Gallo, and Penne
Alfredo, Tomato, and Pesto Sauce
Julienne of Ham and Mushrooms, Shrimp and Scallops, Grated Parmesan Cheese
Antipasto Platters, Assorted Italian Cheeses, Mixed Greens with Balsamic Dressing
Focaccia Bread, Ciabatta Bread

ALHAMBRA DINING ROOM STATION

Carved Alberta Beef Striploin with Roasted Shallot Sauce, Venison Ragout with Assorted Beans,
Potato Turnip Gratin, Chicken Breast with a Herb Crust & Grainy Mustard Sauce
Whiskey Maple Roasted Salmon with Five Onion Marmalade,
Medley of Vegetables

WALDHAUS GERMAN STATION

Air-cured Beef and Westphalian Ham, Smoked Pork Loin in Pastry
Potato Salad, Roasted Beet Salad, Wurst and Käse Salad
Cabbage Salad with Speck and Caraway
Onion Kuchen, Slow Roasted Pork with Beer Sauce, Spatzle,
Veal Emincée, Roesti

ORIENTAL STATION

A Selection of Oriental Dim Sum

SIGNATURE DESSERT STATION

Coffee Cream Brûlée, Tiramisu, Milk Chocolate Grand Marnier Cheesecake, Apple Strudel
Walnut Cranberry Tart, Berry Cobbler, Chocolate Pistachio Mousse Cake, Fresh Fruit Salad with
Kirsh

Selection of Flavoured International Coffees and Teas

- \$100.00 per person

A UNIQUE TASTE OF CANADA

*AN OUTSTANDING PRESENTATION OF OUR CANADIAN CUISINE FROM COAST TO COAST.
MINIMUM OF 75 PEOPLE.*

THE BEST OF THE MARITIMES

Nova Scotia Scallop and Lobster Terrine, Smoked Atlantic Salmon
Prince Edward Island Potato Salad, Mixed Greens with Cranberry Dressing
Sautéed Newfoundland Cod Cheeks
Steamed Prince Edward Island Mussels in White Wine, Potato & Turnip Gratin

THE BEST OF QUEBEC

Selection of Quebec Cheese & Bread Display: Oka, Hermite Blue, Canadian Brie,
White Cheddar, St. Paulin, Old Cheddar
Roast Brome Lake Duck aux Épices Salées du Saguenay and Roasted Vegetables
Veal Blanquette Morels, Tourtière Quebecois

THE BEST OF THE PRAIRIES

Smoked Trout with Horseradish Cream
5 Grain Salad with Sundried Berries, Roasted Corn Salad with Sweet Potatoes and Mustard
Dressing,
Roast Beef Striploin with Red Wine Sauce, Roast Chicken with Corn Bread stuffing and Country
Gravy

THE BEST OF THE PACIFIC COAST

West Coast Native Specialties of Indian Candy, BBQ Salmon Tips, Smoked Tuna
Roasted Vegetable Salad, West Coast Seafood Salad
Roasted Rack of Lamb with Sea Salt and Herbs
Maple and Grainy Mustard Crusted Salmon, Leek and Potato Pancakes

THE BEST OF THE TERRITORIES

Venison Pie and Cranberry Relish, Whiskey and Sage Cured Salmon,
Marinated Mushroom Salad, Pan seared Arctic Char on Leek and Potato Ragout,
Caribou Medallions with Yukon Jack Sauce, Roasted Garlic & Rosemary Yukon Gold Potatoes

DESSERTS FROM COAST TO COAST

Maple Mousse, Maple Sugar Pie, Blackberry and Apple Crumble with Yukon Jack Sauce, Nanaimo Bars, Saskatoon Berry Pie, Blueberry Dumplings and Screech Sauce, Sticky Toffee Pudding, Strawberry and Rhubarb Pie, Selection of Pastries & Fruit Tarts, Okanagan Apple Flan

Fresh Brewed Regular and Decaffeinated Coffee and Tea, Maple Coffee

- \$135.00 per person

THE UNIQUE TASTE OF CANADA IS AN ALL INCLUSIVE EVENT OF MENU, BUFFET DÉCOR AND TABLE CENTERPIECES. PLEASE SPEAK TO YOUR CONFERENCE SERVICES MANAGER FOR DETAILS.

THE HEART OF THE HIGHLANDS

A CELEBRATION OF BANFF'S SCOTTISH HERITAGE

Minimum of 80 persons

Bread Basket with Bannock

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Scottish Smoked Salmon and Warm Galloway Cheese and Apple Tart
Watercress Salad

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Cock-a-Leekie Soup

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Mixed Greens with Stilton Dressing and Candied Walnuts

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Roast Sirloin of Black Angus Beef
Savora Mustard and Claret Reduction
Aunt Anna Tatties and Neeps
Medley of Baby Root Vegetables

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Bread and Butter pudding with Whiskey Custard Sauce,
Lime Flower Ice Cream and Dundee Cookie

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Fresh Brewed Regular and Decaffeinated Coffee & Assorted Teas

- \$145.00 per person

THE HEART OF THE HIGHLANDS DINNER IS AN ALL INCLUSIVE EVENT OF MENU, DÉCOR AND CENTREPIECES AND SCOTTISH ENTERTAINMENT. PLEASE SPEAK TO YOUR CONFERENCE SERVICES MANAGER FOR DETAILS.