



Contact us to book
your next event!
E: sales@banffparklodge.com
T: 403-760-6415 or
403-760-3270

Catering Guide



BANFF PARK LODGE

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 | \$22

(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
- Choice of Cereal
Corn Flakes | Rice Krispies | Lodge Made Granola
- 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 Chicken-Tarragon Sausages
- Hash Brown Potatoes
- Greek-style Natural Yogurt & Individual Fruit Yogurts
- Selection of Muffins, In-House Baked Breakfast Pastries
Butter, Fruit Preserves, and Honey
- Choice of Cereal
Corn Flakes | Rice Krispies | Lodge Made Granola
- Seasonal Fresh Fruit Salad

THE BOW | \$36

(50 person minimum)

- Choice of Chilled Fruit Juice · Orange or Apple
- Scrambled Eggs
- Applewood Smoked Bacon
- Gluten Free Chicken-Tarragon Sausages & Pork Sausages
- Hash Brown Potatoes
- Buttermilk Pancakes & French Toasts
Syrup and Berry Compote
- European Deli Meats & Sliced Canadian Cheeses
- Greek-style Natural Yogurt & Individual Fruit Yogurts
- Selection of Muffins, In-House Baked Breakfast Pastries
Butter, Fruit Preserves, and Honey
- Choice of Cereal
Corn Flakes | Rice Krispies | Lodge Made Granola
- Seasonal Fresh Fruit Salad

Breakfast To Go

BREAKFAST TO GO | \$26.00

(10 person minimum)

Includes:

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

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

- Ham and Swiss Cheese Butter Croissant
- Scrambled Egg Burritos with Roasted Vegetables
- Egg Salad on Multigrain Bread
- Smoked Salmon and Bagel, Chive Cream Cheese (Add 4\$)

Breakfast Enhancements

Price per person unless otherwise indicated.

Select from a variety of our buffet enhancements to customize your breakfast buffet. All pricing is per person.

- Individual Whole Fresh Fruit | \$2.5
- Individual Fruit Yogurts | \$3
- Oatmeal with Brown Sugar | \$3
- Brioche French Toasts with Syrup | \$4
- Applewood Smoked Bacon | \$4
- Gluten Free Chicken Tarragon Sausages | \$4
- Gluten Free Valbella Pork Sausage | \$4
- Free Run Hard Boiled Egg | \$2.50
- Yogurt Parfait with Lodge Made Granola | \$5
- Smoked Salmon and Bagel | \$10
 - Chive Cream Cheese
- Domestic Cheese Platter | \$10
 - Dried Fruits and Crackers
- Seasonal Fresh Fruit Salad | \$6

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 | \$13

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

EGGS BENEDICT STATION | \$13

Choice of:

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

PANCAKE & WAFFLE STATION | \$10

- Banana · Seasonal Berries
- Nutella, Berry Compote, Chocolate Sauce,
- Pure Canadian Maple Syrup, Chantilly Cream

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 coffee breaks include freshly brewed regular & decaffeinated coffee, teas & milk. Price is per person.

ENERGIZER | \$13

- Lodge Made Loaf Cakes
- Nuts & Dried Fruits
- Selection of Fresh Whole Fruits

KICK START | \$14

- Individual Granola & Berry Yogurt Parfaits
- Fresh Fruit Salad

NUTRI | \$14

- Sliced Seasonal Fresh Fruit
- Lodge Made Granola Bars

GOT THE MUNCHIES! | \$14

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

BAKERY BASKET | \$11

- Freshly Baked Cinnamon Buns
- Freshly Baked Danishes
- Freshly Baked Assorted Muffins

OUT OF THE COLD | \$11

- Freshly Baked Cookies & Cinnamon buns
- Decadent Hot Chocolate with Mini Marshmallows

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A La Carte Break Items & Enhancements

SNACKS

Price is per person.

- Whole Fresh Fruit | \$3
- Mini Fruit Kebabs | \$4.50
- Individual Yogurt | \$4
- Cinnamon Buns | \$3
- Danishes | \$3
- Muffins | \$3 each
- Croissants | \$3
- Assorted Cookies | \$3
- Scones with Preserves | \$5
- Lodge Made Granola Bars | \$4.50
- Fresh Baked Loaf Cake (Chef's selection) | \$3
- Banana Bread | \$3
- Gluten-Free Brownies | \$5
- Assorted Chips (40g) | \$3
- Nacho Chips, Salsa, and Sour Cream | \$5
- Sliced Seasonal Fresh Fruit | \$9

BEVERAGES

- Coffee per Cup | \$4
- Coffee per Pot (10 cups) | \$40
- Coffee per Thermos (25 cups) | \$100
- Tea, Orange Pekoe/Herbal Blend (per cup) | \$4
- Individual Chocolate Milk | \$4
- Assortment of Juices (per bottle) | \$4
- Mineral Water (per bottle) | \$4
- Assortment of Soft Drinks (per can) | \$4
- Fruit Juice (pitchers 1.3 L) | \$22 – Orange, Grapefruit, Apple, or Tomato
- Iced Tea with Lemon (per pitcher, 1.3 L) | \$20
- Infused Water: Orange & Ginger · Cucumber & Mint · Strawberry & Basil · Blueberry & Rosemary (serves 20) \$30

ALL-DAY COFFEE | \$12

- Freshly brewed coffee, decaffeinated coffee & tea refreshed throughout the day

Lunch - Plated

Who's ready for lunch! All lunches are available between 11:00 am and 2:00 pm. All lunches include freshly brewed regular & decaffeinated coffee, teas & milk.

2 COURSE PLATED LUNCH (20 PERSONS 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, butter, and freshly brewed coffee and tea.

SOUPS

- Roasted Carrot with Ginger Foam
- Cream of Tomato, Basil Oil
- Mushroom Velouté with Chive Cream

SALADS

- Salad of Artisan Greens
Cherry Tomato, Carrot Curls, Dried Cranberries, House Dressing
- Baby Spinach Salad
Cherry Tomatoes, Pears, Candied Pumpkin Seeds, Shallot Sherry Vinaigrette
- 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 | \$39
- Grilled Pork Tenderloin Medallions with Caramelized Pearl Onion Jus | \$35
- Local Chicken Breast with Roasted Garlic Cream Sauce | \$35
- Butter Chicken with Steamed Basmati Rice, Crispy Poppadum | \$30
- Grilled Salmon Filet, Honey Mustard Beurre Blanc | \$38
- Roasted Mushroom Ravioli with Sundried Tomato Coulis, Served with Garlic Toast | \$29 (maximum 100 people)
- Vegan Chickpea Curry, Coconut Basmati Rice, Crispy Poppadum (VEGAN) | \$29

DESSERTS

- Lemon Tart, Toasted Meringue, Raspberry Gelée
- Salted Caramel Chocolate Cake with Strawberry Coulis
- Strawberry Cheesecake with Vanilla Chantilly
- Coconut-Chia Panna Cotta with Mango Compote (VEGAN)

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 1.5 per person.

THE ASPEN | \$35

(20 person minimum)

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

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 1.5

Dessert

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

UPGRADE YOUR ASPEN | \$5 extra per person per choice

- Smoked Salmon
Smoked Salmon, Caper Cream Cheese, Arugula, Pickled Red Onions, Sourdough
- Turkey Club
Roast Hickory Smoked Turkey, Double Smoked Bacon, Cranberry Mayo, Baguette
- Chicken Shawarma
Grilled Chicken Shawarma with Tahini Dressing, Pickles and Sprouts, Ancient Grain Wrap
- Roast Beef Sandwich
AAA Alberta Beef, Caramelized Red Onions, Provolone, Arugula, Baguette
- Vegetarian/Vegan Sub
Curried Chickpeas Salad, Baby Kale, Tofu, Ancient Grains Tortilla

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 BUFFET | \$37

(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 (1 Pizza Serves 3 People)

- Deluxe · Salami, Black Olive, Mushrooms, Bell Pepper
- The Hawaiian · Maple Pepper Ham and Fresh Pineapple
- Pepperoni · Pepperoni, Mushrooms, Red Chili Peppers
- Vegetarian · Mushrooms, Bell Peppers, Olives, Spinach, and Goat Cheese
- BBQ Chicken · Kansas Style BBQ Sauce, Grilled Chicken, Roasted Corn, Red Onions, Roasted Bell Peppers
- 4 Cheese · Tomato Sauce, Mozzarella, Gorgonzola, Parmigiano Reggiano, and Goat Cheese

Additional Pizza Choice: \$5 per person

Dessert

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

BBQ LUNCH BUFFET \$39.00

(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
- Creamy Potato Salad
- Spicy Slaw

Main Dishes:

- Build Your Own Burger
Choice of Two: Beef, Chicken or Vegetarian Burger
Condiments: Burger Bun, Lettuce, Tomato, Pickles, Sliced Cheddar Cheese, Ketchup & Mustard
- Baked Potatoes with Green Onions & Sour Cream
- Seasonal Vegetables & Corn on the Cob

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 BUFFET | \$42

(20 person minimum)

- Chef's Daily Soup Creation
- Salad of Artisan Greens with Assorted Dressings
- Crisp Crudités with Ranch Dip
- Chickpea Salad
- Creamy Potato Salad

Please Select your Choice of Two Main Dishes:

Accompanied by Seasonal Vegetables and Chef's Choice of Starch

- Tandoori Chicken with Mint Chutney
- Grilled Chicken Breast with Mushroom Sauce
- Chicken Breast Cacciatore

- Cajun Spiced Basa with Pineapple Salsa
- Pacific Cod with Sundried Tomato & Spinach Fricassee
- Baked Salmon with Lemon Butter Sauce

- Mojo Roasted Local Pork Loin
- Valbella Smokies with Honey Mustard Sauce

- Beef Meatloaf with Garlic Toast
- Beef Bourguignon
- AAA Alberta Beef with Assorted Mustard, Horseradish, Au Jus

Please Select your Choice of One Vegetarian Main Dish:

- Chickpea Curry with Naan Bread
- Gluten-Free Potato Gnocchi with Arrabbiata Sauce and Basil Pistou
- Five Bean Stew with Mixed Peppers and Tomatoes

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.

LUNCH TO GO | \$29

(10 person minimum)

Includes:

- Bag of Chips
- Whole Fresh Fruit
- Lodge Made Granola Bar
- House Baked Cookie
- Bottled Water (355ml)
- Fruit Juice (355ml)

Choice of One Wrap per group

Additional Choices \$5 each

- Ham & Cheese
Black Forest Ham, Swiss cheese, Dijon mayo, House pickles, 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

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 Persons Minimum)

Choice of one starter (soup or salad), one entrée, and one dessert

Includes freshly baked artisan rolls and butter

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

Soups

- Roasted Cauliflower, Truffle Crème Fraîche, Parmesan Oil
- Wild Mushroom Velouté with Chive Crème Fraîche
- Curried Butternut Squash, Cilantro Yogurt Drizzle, 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 | \$72 **Minimum 24 people)
- Slow Roast AAA Alberta Beef Tenderloin with Port Jus | \$76
- New York 8oz Steak with Green Peppercorn Demi | \$69

Poultry

- Roast Young Turkey with Cranberry Stuffing and Sage Pan Jus | \$55
- Suprême of Local Chicken with Wild Mushroom Rosemary Jus | \$55
- Pan-Seared Brome Lake Duck Breast with Maple Whisky Cream Sauce | \$65

Fish & Game

- Grilled BC Salmon Filet with Grainy Mustard Beurre Blanc | \$64
- Seared Fillet of Lois Lake Steelhead Trout with Sundried Tomato Butter Sauce | \$64
- Grilled Bone-in Pork Chop, Roasted Garlic Gremolata and Ancho Chili Jus | \$52

Vegetarian

- Wild Mushroom Ravioli with Roasted Tomato Coulis | \$45
- Vegetable Spring Rolls, Stir-fry Vegetable, Garlic Rice, Chili Tofu | \$45
- Spinach & Ricotta Gnocchi with Roasted Beets, Toasted Pine Nuts, Asiago Shavings | \$45

Dinner - Plated (continued)

Desserts

- A Duo of Chocolate Mousse Dome with Passion Fruit Coulis
- Bailey's Cheesecake with Mocha Cream
- Vegan Chocolate Torte with Seasonal Berries
- Warm Toffee Pudding with Vanilla Bean Ice Cream

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.

BOW PASTA DINNER BUFFET (Minimum 30 people) \$59

- Freshly Baked Artisan Dinner Rolls with Butter
- Tomato and Red Pepper Soup
- Crisp Crudités with Ranch Dip
- Salad of Artisan Greens with Assorted Dressings
- Selection of Two Chef's Daily Salad
- Local Meat Platter
 - Sliced Local Cured Meat, Assorted Gourmet Pâté, Pickles and Olives, Sundried Berries
- Canadian and Imported Cheese Platter
 - Assorted Crackers

Hot Main Dishes:

Accompanied by Fresh Seasonal Vegetables, Toasted Garlic French Baguette, Grated Parmigiano Reggiano

- Shrimp and Scallops Aglio e Olio
- Creamy Chicken Alfredo Penne Pasta
- Classic Beef Lasagna
- Gluten-Free Potato Gnocchi with Grilled Vegetables, Fresh Basil and Tomato Sauce

Desserts

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

Dinner - Buffets

All dinners are available between 4:00pm–10:00pm. 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.

ASIAN DINNER BUFFET (30 PERSONS MINIMUM) | \$69

- Freshly Baked Artisan Dinner Rolls with Butter
- Hot and Sour Soup
- Salad of Artisan Greens with Assorted Dressings
Toasted Sesame Vinaigrette, Lemongrass Ginger Dressing
- Crisp Crudités with Ranch Dip
- Broccoli and Almond Salad
- Asian Style Marinated Mushroom Salad
- Chickpeas Salad

Hot Main Dishes:

Accompanied by Seasonal Vegetables and Chef's Choice of Rice or Noodles

- Maple Soy Cedar Plank Salmon
- Chicken Drumstick with Gochujang Sauce
- Ginger Beef

Vegetarian Main Dish:

- Sweet Chili Tofu with Onions and Pepper
- Vegetable Spring Rolls

Desserts

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

Dinner - Buffets

All dinners are available between 4:00pm–10:00pm. 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 | \$75

(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
- Broxburn Tomato and Red Onion with a Pesto Vinaigrette Salad
- Roast Potato Salad with Bacon, Onion, and Mustard Vinaigrette
- 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:

Accompanied by Seasonal Vegetables and Chef's Choice of Starch

- 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

Desserts

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

Dinner - Buffets

All dinners are available between 4:00pm–10:00pm. 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 WESTERN DINNER BUFFET (50 PERSONS MINIMUM) \$69

- 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
- Country Potato Salad
- Honey Mustard Coleslaw
- Mexican Seven Bean Salad

Please Select Your Choice of Two Main Dishes:

- AAA Alberta Smoked Beef Brisket
- Chili Con Carne
- BBQ Roast Chicken
- Cajun Maple Baked Salmon
- Valbella Cheese Smokies
- BBQ Pork Baby Back Ribs
- Cuban Mojo Marinated Pork Loin

Please Select your Choice of One Vegetarian Main Dish:

- Bean & Tofu Chili
- Veggie Black Bean Enchiladas
- Corn Bread Shepherd Pie with Eggplant and Chickpeas

Accompanied by Fresh Seasonal Vegetables, Baked Potatoes, Green Onions, Sour Cream, Bacon Bits, Corn on the Cob and Tortilla Chips

DESSERTS

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

Dinner - Buffets

All dinners are available between 4:00pm-10:00pm. 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 \$80.00 **(50 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
- Canadian and Imported Cheese Platter
- Local Meat Platter

Sliced Local Cured Meat, Assorted Gourmet Pâté, Pickles and Olives, Sundried Berries

Please Select your Choice of Two Salads:

- Country Potato Salad
- Honey Mustard Coleslaw
- Mexican Seven Bean salad
- Tomato and Red Onion with a Pesto Vinaigrette Salad
- Broccoli and Almond Salad
- Asian Style Marinated Mushroom Salad
- Chickpeas Salad
- Greek Salad with Feta

Please Select your Choice of Two Main Dishes:

- Alberta Beef Meatloaf with Wild Mushroom Gravy
- Slow Roasted Alberta Beef with Red Wine Sauce
- Alberta Braised Beef Brisket with Caramelized Onion
- Ginger Beef
- Valbella Smoked Bone-In Pork Chop with Bacon Jus
- Char Grilled Pork Loin with Honey-Garlic Glaze
- Ras el Hanout Spiced Lamb with Mint Yogurt

- Grilled Chicken Breast with Roasted Red Pepper Sauce
- Chicken Cacciatore
- Butter Chicken with Naan
- Roast Chicken with Thyme Gravy
- Young Turkey Roast with Sage Gravy

- Steelhead Trout with Roasted Garlic & Cauliflower Puree
- BC Salmon with Sun Dried 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 Kale
- 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

Add a Chef Attended Station to any buffet
(minimum 30 persons, priced per person)

Baked Gammon Ham | \$15

Slow Roasted Valbella Ham Glazed with Locally Sourced Chinook Honey with Freshly Baked Rolls, Dijon & Grainy Mustards

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

House Made Porchetta | \$17

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

Pasta Station

Choice of One Pasta (Penne | Cheese Tortellini)

Choice of One Lodge Made Sauces: Tomato Basil, Alfredo Cream & Pesto

Grilled Chicken | \$17

Seafood | \$19

Grilled Spicy Chorizo | \$17

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 | \$26

(20 Persons Minimum)

- 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)
- Fresh Vegetable Tray: Assorted Fresh Raw Vegetables Served with Two Dips

BOW RECEPTION | \$36

(50 Persons 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 3 mini desserts per person.

MINNEWANKA RECEPTION | \$42

(50 Persons Minimum)

- Crisp Crudités with Ranch Dip
- Grape Tomato, Bocconcini, and Basil Skewer
- Smoked Salmon on a Potato Cake with Lemon Herb Cream Cheese
- 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 3 mini desserts per person.

Reception Enhancement Items

(Priced per person– minimum 20person)

Reception enhancement items are designed to complement a selection of menu items.

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

Canadian and International Cheese Board with Dried Fruits | \$12

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

Vegetable Crudités with Ranch Dressing |\$8

(75gper person)

Seasonal Fresh Fruit Platter | \$9

(80gper person)

Sliced Local Cured Meat Platter | \$12

Pickled Vegetables and Olives, Crostini (60g per person)

British Columbia Salmon Three-ways | \$18

Smoked, Cured & Candied Potato Pancakes, Chive & Dill Crème Fraiche

Chilled Poached Prawns | \$18

Cocktail Sauce, Marie Rose Sauce & Lemons

Nacho Bar | \$16

Tortilla Chips, Beef Chili, Shredded Cheese, Warm Nacho Cheese Sauce, Salsa, Sour cream, Guacamole, Diced Red Onions, Jalapeno Peppers & Pickled Banana Peppers

Chef's House Made 14" Pizza | \$29 per Pizza

Selections: Choose 3 types per group

- Deluxe · Salami, Black Olive, Mushrooms, Bell Pepper
- The Hawaiian · Maple Pepper Ham and Fresh Pineapple
- Pepperoni · Pepperoni, Mushrooms, Red Chili Peppers
- Vegetarian · Mushrooms, Bells Peppers, Olives, Spinach, and Goat Cheese
- BBQ Chicken · Kansas Style BBQ Sauce, Grilled Chicken, Roasted Corn, Red Onions, Roasted Bell Peppers
- Cheese · Tomato Sauce, Mozzarella, Gorgonzola, Parmigiano Reggiano, and Goat Cheese

Reception- A La Carte Reception Items

All receptions are available between 4 pm and 10 pm.

Chef recommends these quantities for your function.

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

Cocktail reception: a selection of 10–12 hors d'oeuvres per guest plus one action station.

COLD HORS D' OEUVRES

Prices quoted are per dozen

- Grape Tomato, Bocconcini, and Basil Skewer | \$34
- Herb Goats Cheese Croustade with Oven-dried Tomato & Garlic Chip | \$34
- Gorgonzola Cheese Mousse with Fig Jam & Crispy Pancetta | \$34
- Smoked Chicken & Roasted Red Pepper Roulade | \$34
- Gourmet French Pâté Eclairs with Chili Caramel | \$36
- Smoked Duck and Balsamic Fig Jam Crostini | \$36
- Tomato Basil Bruschetta on a Baguette Wafer | \$30
- Smoked Salmon on a Potato Cake with Lemon Herb Cream Cheese | \$38
- Smoked Chimney Würst Sausage with Sweet Onion Jam | \$30
- Shucked Fresh Oysters with Chive and Shallot Mignonette | \$60 (4 doz minimum)

HOT HORS D' OEUVRES

Prices quoted are per dozen

- Bacon-wrapped Scallops | \$34
- Breaded Fantail Shrimp | \$34
- Chicken Karage with Honey and Togarashi Aioli | \$34
- Breaded Chicken Strips with Plum Sauce | \$36
- Beef Meatballs with BBQ Glaze | \$32
- Beef Sliders with Caramelized Onions and Chipotle Aioli | \$50
- Pulled Pork Sliders with BBQ Sauce and Apple Slaw | \$48
- Pan-seared Pork Dumplings with Teriyaki Glaze | \$35
- Crispy Salmon Cakes with Dill Aioli | \$36
- Chicken Satay with Peanut Sauce | \$44
- Vegetable Spring Rolls with Plum Sauce | \$30
- Breaded Brie Cheese with Berry Compote | \$36

VEGAN HORS D' OEUVRES

Prices quoted are per dozen

- Vegetable Pakoras with Tomato Chutney | \$30
- Sweet Chili Tofu with Black Sesame and Green Onions | \$30
- Falafel with Lemon-Garlic Tahini | \$30
- Mini Vegetarian Samosas with Mango Chutney | \$30
- Grape Tomato with Olive Tapenade on Toasted Baguette | \$30
- Hummus and Olive Bruschetta, Pita Chips | \$30

Chef's Sweets & Treats

Prices quoted are per dozen.

- Lemon Tarts | \$30
- Fresh Fruit Tartlets | \$32
- Mini Pecan Tarts | \$36
- Dulce de Leche Tartlets | \$32
- Assorted Mini Cheesecakes | \$34
- Chocolate Mousse Cups | \$32
- Mini Pecan Tarts | \$32
- Assorted French-style Pastries | \$38

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
- Pan-fried Shrimp (3) 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.

SUBSIDIZED BAR

Suggested for groups that would like to provide a subsidized beverage price. The Banff Park Lodge is not responsible for handling any money (ticket sales or donations), this is the responsibility of the client to arrange. 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 (reception, desserts, late night snacks...), whether provided by us or through an outside supplier, will be removed.