



## BREAKFAST TO GO

Served With: Seasonal Whole Fruit Vg/GF/DF/NF, Muffin V/NF, House Made Granola Bar V/NF, Bottled Orange Juice, Breakfast Parfait, Coconut Chia Seed Pudding, Greek Yogurt, Dried Cranberry Granola, Honey Drizzle,

HC Valentine Regular & Decaffeinated Coffee  
Fairmont Lot 35 Teas  
\$29 per person

### **Design Your Own Breakfast (Choose one sandwich)**

#### **Breakfast Sandwich**

Poached Egg, Canadian Back Bacon, Aged Cheddar, English muffin

#### **Turkey Sausage Breakfast Sandwich**

Poached Egg White, Havarti Cheese, English muffin, Red Pepper, Spinach

#### **Smoked Pacific BC Sockeye Salmon Bagel**

Dill Cream Cheese, Capers, Red Onion

### **Choose one fritata**

#### **High Protein Frittata GF/NF**

Egg White, Goat Cheese, Wilted Spinach, Roasted Red Peppers

#### **Applewood Cheddar Frittata GF/NF**

Bacon, Green Onion

# BREAKFAST BUFFETS

All breakfasts include HC Valentine Regular & Decaffeinated Coffee, Lot 35 Teas with milk, honey & lemon.

Minimum Breakfast Buffet is 25 people or a \$5 per person surcharge will apply.

## **Fairmont Continental Buffet**

**26**

Fresh Assorted Juices Vg/DF/GF/NF

Muffins & Danishes V

Chocolate & Classic Croissants V

Toast Station: Sliced Breads, Butter, Fruit Preserves

Cereal Station: Dry Cereals, Granola, 2% Milk, Skim Milk, Soy Milk

Fruit Yogurts V/GF/NF

Seasons Finest Sliced Fruits & Berries Vg/GF/DF/NF

## **Pyramid Continental Buffet**

**33**

Fresh Assorted Juices Vg/GF/DF/NF

Muffins & Danishes V

Chocolate & Classic Croissants V

Build Your Own Yogurt Parfait

Greek Yogurt, Granola, Dried Fruit, Toasted Almonds, Berry Compote, Organic Honey, Canadian Maple Syrup

Toast Station

Sliced Breads, Butter, Fruit Preserves

Cereal Station

Dry Cereals, Granola, 2% Milk, Skim Milk, Soy Milk or Almond Milk

BC Smoked Sockeye Salmon GF/DF/NF

Red Onions, Capers, Gherkins

A Selection Of Canadian Cheeses GF

Seasons Finest Sliced Fruits & Berries Vg/GF/DF/NF

## **Signal Breakfast Buffet**

**38**

Fresh Assorted Juices Vg/GF/DF/NF

Muffins & Danishes V

Chocolate & Classic Croissants V

Toast Station

Sliced Breads, Butter, Fruit Preserves

Cereal Station

Dry Cereals, Granola, 2% Milk, Skim Milk, Soy Milk or Almond Milk

Fruit Yogurts V/GF/NF

Seasons Finest Sliced Fruit Platter Vg/GF/DF/NF

Scrambled Eggs GF/NF

Aged Cheddar and Scallions

Hickory Smoked Bacon GF/DF/NF

Country Style Pork Sausage NF

Home-Fried Breakfast Potatoes with Smoked  
Paprika, Caramelized Onions Vg/DF/NF\*

---

# BREAKFAST YOUR WAY BUFFET

Each bespoke breakfast buffet comes standard with Fresh Assorted Juices, Muffins & Danishes, Chocolate & Classic Croissants, and a Toast Station.

All breakfasts include HC Valentine Regular & Decaffeinated Coffee, Lot 35 Teas with milk, honey & lemon.

**\$43 per person**

## **Meat (Choose two)**

**Smoked Bacon GF/DF/NF**

**Traditional Pork Breakfast Sausage NF**

**Chicken Apple Sausage GF/DF/NF**

**Turkey Saskatoon Berry Sausage GF/DF/NF**

**Country Style Ham GF/DF/NF**

**Thick Cut Alberta Back Bacon**

## **Cold Items (Chose two)**

**Seasons Finest Sliced Fruits & Berries Vg/GF/DF/NF**

**Yoghurt Parfait V**

## **Cereal Station**

Dry Cereals, Granola, 2% Milk, Skim Milk, Soy Milk or Almond Milk

**Fruit Salad Vg/GF/DF/NF**

**Coconut Banana Bircher Muesli Vg**

**Individual Fruit Yogurts V/GF/NF**

**Proteins (Choose one)**

**Scrambled Eggs GF/NF**

Aged Cheddar and Scallions

**Roasted Pepper & Red  
Onion Frittata V/GF/NF**

Feta and Chives

**Smoked Cheddar  
Scramble GF/NF**

Black Forest Ham and Mushrooms

**Baked Eggs with Marinara  
V/GF/DF/NF**

3

**Smoked Salmon & Red  
Onion Frittata GF/NF**

4

**Traditional Eggs Benedict  
NF**

4

Peameal Bacon and White Wine Hollandaise

**Italian Eggs Benedict NF**

4

Genoa Salami and Pesto

**Goose Confit & Sweet  
Potato Hash GF/NF**

4

Poached Eggs & Hollandaise

**Choose One Accompaniment:**

**Belgium Style Waffles  
V/NF**

Whipped Cream, Berry Compote

**Buttermilk Pancakes V/NF**

Canadian Maple Syrup

**Cinnamon Scented French  
Toast V/NF**

Maple Syrup

**Crispy Breakfast Potato  
Vg/GF/DF/NF**

Smoked Paprika, Caramelized Onions

**Herb Roasted Sweet  
Potato Hash Vg/GF/DF/NF**

Corn, Black Beans

**Grilled Tomato & Roasted  
Crimini Mushrooms  
Vg/GF/DF/NF**

**Yukon Gold GF/NF**

3

Black Forest Ham, Broccoli & Cheddar Gratin

**Strawberry & Banana  
Bread French Toast  
Sandwiches V**

**Pulled Beef Short Rib Hash** 4  
**GF/NF**

Poached Eggs & Hollandaise

**Smoked Salmon Benedict** 5  
**NF**

Baby Spinach

**Blueberry Ricotta** 3  
**Pancakes V/NF**

Canadian Maple Syrup

**Potato Hash Pancake**  
**GF/DF/NF**

**Potato Onion Pancake**  
**GF/DF/NF**

**Twin Meadow's Roasted**  
**Fingerling Potato**  
**Vg/GF/DF/NF**

Fresh Herbs, Roasted Peppers

**Add additional** 2  
**accompaniment**

# BRUNCH

Brunch includes Fresh Assorted Juices, HC Valentine Regular & Decaffeinated Coffee, Lot 35 Teas with milk, honey & lemon.

Minimum Brunch Buffet is 25 people or \$5 Per Person Surcharge will apply

## LODGE BRUNCH

58

### STARTER

#### **Chef's Daily Kettle Creation**

#### **Freshly Baked Bread Rolls V**

Selection of Buttery Croissants, Mini Danish Pastries & Mini Muffins

#### **Toast Station**

Sliced Breads, Bagels, Butter, Fruit Preserves,

#### **Green Monster Smoothie V/GF/NF**

Avocado, Ginger, Spinach, Granny Smith Apples,

#### **The Salad Station Vg/NF**

Mixed Greens, Chopped Lettuces Wedges, Cherry Tomatoes, Cucumbers, Carrots, Red Onion, Croutons, Balsamic Vinaigrette, Honey- Apricot Vinaigrette, Caesar Dressing,

#### **Creamy Potato Salad GF/NF**

Smoked Salmon, Cucumber, Dill, Sour Cream Dressing,

#### **Garganelli Caprese Salad V/NF**

Grape Tomatoes, Fresh Mozzarella, Basil, Aged Balsamic, Extra Virgin Olive Oil,

#### **Selection of Local & Imported Cheese V**

Dried Fruits, Preserves, Crackers,

### ENTRÉE

#### **Rosemary & Garlic Roasted Fingerling Potatoes Vg/GF/DF/NF**

Traditional Breakfast Sausage NF & Hickory Smoked Bacon GF/DF/NF

Seasonal Vegetable Medley Vg/GF/DF/NF

#### **Made To Order Egg Station**

Cheddar Cheese, Roasted Cremini Mushrooms,

Bell Peppers,  
Tomatoes, Green Onions, Black Forest Ham,  
Crumbled Bacon, Goat Cheese, Whole Eggs,  
Egg Whites, Egg Beaters,

**Blueberry Ricotta Pancakes V/NF**

Canadian Maple Syrup

**Eggs Benedict NF**

Back Bacon, Okanagan White Wine Hollandaise

**Roasted Mushroom & Leek Ravioli V/NF**

Wilted Arugula, Shaved Pecorino, Grape  
Tomatoes, Balsamic,

**Seared Steelhead Trout GF/NF**

Roasted Cauliflower, Maltaise Sauce

**CARVING STATION**

Carved Rooftop Bone-In Honey Glazed Ham

GF/DF/NF

House Made Apple Sauce, Mustards,

**DESSERT COFFEE & TEA** (From 1100 hrs.  
to 1300 hrs.)

**Milk Chocolate Fondue**

Cubed Seasonal Fruit, Brownies, Blondies,  
Marshmallows,

**Selection of Seasonal Desserts**

**HC Valentine Regular & Decaffeinated  
Coffee**

Fairmont Lot 35 Teas





## BREAK

All breaks include HC Valentine Regular & Decaffeinated Coffee, Lot 35 Teas with milk, honey & lemon

### Coffee and Tea Break

8

HC Valentine Regular & Decaffeinated Coffee,  
Selection of Fairmont Lot 35 Tea

### Cheese and Crackers Break V

18

Assorted Local & Imported Cheeses  
Crackers, Crostini, Chutney

### Chips and Dips Break V

15

House Made Kettle Chips, Tri Color Tortilla  
Chips,  
Edamame Hummus, Caramelized Onion,  
Dill Pickle Cream Cheese Dip

### Coffee and Donuts Break V

16

Churros n' Chocolate, Donut Stacks, Beignets

### Fruit and Granola Break V

15

Sliced Seasonal Fruit, Individual Fruit Yogurts  
House Made Granola Bars, Overnight Parfait

### Meat and Bread Break NF

18

Local Charcuterie  
Breads, Mustard, Pickles, Olives

### Cookies and Milk Break V

16

Raspberry Spritz Cookies, Chocolate Dipped  
Biscotti  
Coconut Macaroons , Assorted Pint Size Cookies  
Strawberry Milk , Chocolate Milk , Coconut Milk

### Muffins and Danishes V

15

Baskets Of Mini Muffins  
Warm Sticky Cinnamon Buns  
Danish Pastries, Croissants

### How Sweet It is Break V

18

Assorted Almond Macaroons , Vanilla Cream  
Puffs,

### Cheese and Charcuterie NF

18

Variety of Candy

Local Charcuterie, Local and Imported ,Cheese  
Breads  
Crackers, Chutney, Cornichons

---

# SPECIALTY BREAKS

All breaks include HC Valentine Regular & Decaffeinated Coffee, Lot 35 Teas with milk, honey & lemon.

## **Golf Break**

**22**

Whole in One Mini Steak Sandwiches, Pimento Cheese Sandwiches and House Made Arnold Palmer's, Golf Ball Truffles,

## **Yoga Break**

**22**

Mini Roasted Vegetable Wraps, Cucumber Boursin Tea Sandwiches, Open Faced Mini BLT Sandwiches, Date Crumble Bars, Pomegranate White Iced Tea

## **The Spa Break V**

**24**

Trail Mix Bars, Yogurt Popsicles  
House Made Elixirs & Tonics  
Mixed Nuts, Dried Fruits

## **The Energizer Break V**

**29**

Fresh Made Guacamole Bar Served in Avocado Skins  
Tortilla Chips, Pita Chips, Baby Crudité Garden,  
Freshly Roasted Mixed Nuts

## **The Beer Pub**

**34**

Growlers Of Local Craft Beer  
Mini Taster Glasses, Mini Smoked Meat Sandwiches, Local Charcuterie, Onion Rings, Hot Dog Sliders, Condiments

## **Namaste Break**

**30**

Assorted Kombuchas, Mini Taster Glasses, Vegetable Chips, Vegan Tofu Chorizo Pinwheels, Edamame Hummus, Fruit Skewers, Granola Bars, Manjra Chocolate Bark Bites

## **Iced Coffee and Tea**

**22**

Iced Coffee, Iced Tea, Iced London Fog, Mini Doughnuts, Biscotti, Chocolate Covered Coffee Beans

# PASTRIES AND SWEETS

All items are charged by the dozen.

## **Danish V**

**36**

Prized per dozen

## **Muffins Large V**

**45**

Prized per dozen

## **Muffins Mini V**

**33**

Prized per dozen

## **Cookies V**

**48**

Prized per dozen



## LUNCH BUFFETS

All breaks include HC Valentine Regular & Decaffeinated Coffee, Lot 35 Teas with milk, honey & lemon.

Buffet pricing is based off of two hours of service.

Minimum Lunch Buffet is 25 people or \$5 Per Person Surcharge will apply

### **Soup, Salads, Sandwiches and Wraps Buffet** 42

SOUP

**Fresh From Our Kettles – Chef’s Daily Soup**

**Selection Breads & Rolls**

SALAD

**Salad Station V/NF**

Crisp Romaine Hearts, Grape Tomatoes, Cucumbers, Asiago Cheese, Bacon Bits, Garlic Croutons,

Caesar Dressing, Honey-Sherry Vinaigrette, Raspberry-Citrus Vinaigrette,

**Homestyle “Devilled Egg” Potato Salad V/GF/DF/NF**

### **The Trattoria Buffet** 47

SOUP & SALAD

**Supa Toscana GF\*/NF**

Italian Sausage, White Beans, Crème, Vegetables

**Hearth & White Split Buns V**

Olive Oil, Balsamic Vinegar, Fresh Butter

**Caesar NF**

Romaine Hearts, Garlic Croutons, Asiago Cheese, Bacon Bits, Lemon Wedges, Caesar Dressing, Balsamic Vinaigrette

**Antipasti Platter NF**

Local Smoked & Cured Meats, Cheeses, Mustards, Crackers, Roasted Vegetables, Pickled Vegetables

**Garganelli Caprese Salad V/NF**

Hard Boiled Egg, Stone Ground Mustard Mayo,  
Scallions, Bell Peppers,

**Organic Scarlet Quinoa Salad**  
**Vg/GF/DF/NF**

Black Beans, Roasted Peppers, Cilantro-Agave  
Vinaigrette,

**Country Style Coleslaw V/GF/DF/NF**

Shaved Cabbage, Herbs, Dried Cranberries,  
Honey Dressing,

SANDWICHES

Cold Sandwiches

**Oceanwise Albacore Tuna DF/NF**

Albacore Tuna, Lemon Aioli, Capers, Dill, Pickled  
Red Onion, Leaf lettuce

**Turkey Club Sandwich NF**

Maple Mustard Mayo, Bacon, Cheddar, Tomato

Hot Sandwiches

**Caprese Grilled Cheese V/NF**

Mozzarella, Sliced Hothouse Tomatoes, Grilled  
Scallion Pesto, Sourdough Bread,

**Pulled Mayor Thorpe Boar Pail Style (NF)**

Sautéed Peppers, Pickled Onions, Habanero  
Crema, Marble Rye,

DESSERT

Cherry Tomatoes, Fresh Mozzarella, Basil, Aged  
Balsamic, Extra Virgin Olive Oil

**Pesto Roasted Zucchini Squash**  
**Vg/GF/DF/NF**

Grilled Asparagus, Roasted Peppers, Radicchio

ENTRÉE

**Orso Lasagne NF**

Beef Ragu, Tomato Sauce, Mozzarella Cheese

**Roasted Chicken Cacciatore GF/DF/NF**

San Marzano Tomatoes, Bell Peppers,  
Mushrooms

**Leek & Mushroom Ravioli V/NF**

Shaved Parmesan, Cherry Tomatoes, Butter  
Sautéed Leek, Baby Arugula, Extra Virgin Olive  
Oil

**Vegetable Stufato, Eggplant**

Slow Cooked Beans, Asparagus, Kale, Tomato  
Broth

DESSERT

**Traditional Tiramisu**

**Cannoli Siciliana**

**Chocolate Mascarpone Panna Cotta GF**

**White Chocolate Lemon Cheesecake**

COFFEE & TEA

**HC Valentine Regular & Decaffeinated  
Coffee**

**Cookies**

**Fairmont Lot 35 Teas**

**Brownies**

**Date Crumble Bars**

COFFEE & TEA

**HC Valentine Regular & Decaffeinated  
Coffee**

**Fairmont Lot 35 Teas**

**The Mediterranean Buffet** 47

Baskets of freshly baked artesian breads rolls

Flavored butter, Olive Oil & Vinegar

SOUP & SALAD

**Fassolada GF/DF**

**Appetizers & Salads:**

**Deepwater Farms Mixed Greens**

Croutons, Bacon Bits, Asiago, Lemon Wedges,  
Lemon Oregano Vinaigrette, Caesar dressing

**JPL Fattoush GF/DF**

Cucumber, Red and Green Peppers, Red Onion,  
Feta, Kalamata Olive. Red Wine Vinegar  
Oregano and Olive Oil Vinaigrette

**Mediterranean Platter GF/DF**

Roasted & Marinated Vegetables, Mediterranean  
Olives, Dolmades, Hummus, Olive Tapenade,  
Tzatziki

**Pita Crostini**

## ENTRÉE

### **Spanakopita:**

Spinach, Feta.

### **Vegetables:**

Lemon and Garlic Roasted Vegetables, Bitter Greens

### **Lemon Garlic Tarragon Pilaf Rice.**

### **Chicken Kleftiko**

Slow Roasted Lemon Herb Marinated Chicken Breasts, Minted Rosemary Jus

## DESSERT

### **Selection of Sweets and Treats**

### **Beverage**

HC Valentine Regular & Decaffeinated Coffee

Fairmont Lot 35 Teas

Pop and juice

---



# CREATE YOUR OWN LAKE ANNETTE LUNCH BUFFET

Each bespoke lunch buffet comes standard with a make your own Salad Station V/GF/NF : Mixed Greens, Chopped Lettuce Wedges, English Cucumber, Grape Tomatoes, Shredded Sweet Carrot, Boiled Egg, Red Onion, Sliced Radish, Honey Mustard Dressing, Maple-Balsamic Vinaigrette, Citrus-Champagne Vinaigrette and Fresh Breads and Rolls accompanied with Creamery Butter.

**\$52 per person**

## Choose one Soup:

### **Cabbage Roll Soup GF/DF/NF**

Chorizo, Brown Rice, Tomato Broth, Savoy Cabbage, Kale

### **Roasted Crimini Mushroom Bisque V/GF/NF**

Canadian Wild Rice, Rosemary, Courvoisier

### **San Marzano Tomato BLT Soup V/GF/NF**

Double Smoked Bacon, Popped Lentils, Fire Roasted Tomato-Fennel Purée

### **Smoky Tomato, Black Bean & Corn Soup Vg/GF/DF/NF**

Cumin, Chipotle, Scallions, Cream

### **Supa Tuscana GF/NF**

Italian Sausage, White Beans, Crème, Vegetables

## Choose one Starch:

## Choose two Salads:

### **Cumin Scented Squash & Black Bean Salad Vg/DF/GF/NF**

Cumin Roasted Squash, Scallions

### **Garlic Ham & Garganelli Pasta Salad NF**

Creamy Red Pepper & Oregano Vinaigrette

### **Homestyle Devilled Egg Potato Salad V/GF/DF/NF**

Hard Boiled Egg, Stone Ground Mustard Mayo, Scallions, Bell Peppers

### **Three Bean & Wild Rice Salad**

Bell Peppers, Feta, Scallions

### **Wild Arugula & Farfalle Pasta Salad V/NF**

Roasted Peppers, Red Onion, Grape Tomatoes, Caesar Vinaigrette

## Choose one Vegetable:

**Creamy Yukon Gold Potato  
Purée V/GF/NF**

**Farmers Market Vegetable  
Medley Vg/GF/DF/NF**

**Roasted Fingerling  
Potatoes Vg/GF/DF/NF**

**Roasted Root Vegetables  
Vg/GF/DF/NF**

**Tarragon Scented Pilaf  
Rice Vg/GF/DF/NF**

**Choose Two Entrées**

**12 Hour Braised Alberta  
Beef Short Rib GF/DF/NF** 5

Pearl Onions, Mushrooms, Mission Hill Cabernet  
Jus

**Alberta Mushroom Ravioli  
V/NF**

Wilted Arugula, Shaved Parmesan, Confit Cherry  
Tomatoes

**Gluten Free Gnocchi With  
San Marzano Tomatoes  
V/NF**

Oyster Mushrooms, Ratatouille, Pine Nuts,  
Shaved Parmesan

**Honey Roasted Chicken  
GF/DF/NF**

**Dessert:**

**Blueberry & White  
Chocolate Bread Pudding**

**Assortment of Mini  
Pastries & Desserts**

**Coffee & Tea**

**HC Valentine Regular & Decaffeinated  
Coffee**

**Fairmont Lot 35 Teas**

Sriracha Honey Glaze, Savoy Cabbage

**Oven Baked Steel Head  
Trout GF/NF**

Roasted Cauliflower, Fingerlings, Caper Butter  
Sauce

**Seared Salmon GF/NF**

Sweet Corn Succotash, Artichokes, Roasted  
Peppers, Lemon Oil

**Slow Cooked Herb & Garlic  
Rubbed Pork Roast  
GF/DF/NF**

Roasted Apple Purée, Rosemary Jus

---

# PLATED LUNCH

All Lunches Include: HC Valentine Regular and Decaffeinated Coffee, Specialty Blend Lot 35 Teas with Milk, Honey & Honey & Lemon.

## Soups

**BC Mushroom Chowder** 14  
**V/GF/NF**

Roasted Mushrooms, Fingerling Potatoes, Rutabaga Faro, Spelt

**Cabbage Roll Soup** 12  
**GF/DF/NF**

Chorizo, Brown Rice, Tomato Broth, Savoy Cabbage, Kale

**Jambalaya Soup** 12

Chorizo, Brown Rice, Tomato Broth, Baby Shrimp, Pulled Chicken, Gumbo File

**Old Fashioned Tomato Bisque** 11  
**V/GF/NF**

Grilled Cheese Croutons, Herbed Sour Cream

**Canadian Yellow Split Pea** 11  
**GF/DF/NF**

Root Vegetables, Smoked Ham, Fresh Chives

**Silky Butternut Squash & Apple Purée** 11  
**V/GF/NF**

Maple Crème Fraîche, Roasted Parsnip

## Salads

**Caesar Salad V/DF/NF** 15

Crisp Romaine Hearts, Garlic Croutons, Crisp Bacon, Lemon Wedge, Parmesan Cheese, Caesar Dressing

**Mixed Greens** 14  
**Vg/GF/DF/NF**

Cucumber, Tomato, Shredded Carrot, Toasted Pumpkin Seeds, Honey Mustard Vinaigrette

**Prosciutto, Arugula & Brie Salad** 17  
**GF/NF**

Dried Mission Figs, Baby Arugula, Triple Cream Brie, Citrus Vinaigrette

**Spinach, Olive & Feta** 15  
**V/GF/DF**

Roasted Red Peppers, Shaved Red Onion, Toasted Pine Nuts, Baby Frisée, Olive Tapenade Vinaigrette

**Tomato, Mozzarella & Basil Salad** 16  
**V/DF/NF**

Fresh Tomatoes, Extra Virgin Olive Oil, Aged Balsamic

## Entrées

## Working Lunch Entrées

**Balsamic & Brown Sugar  
Rubbed Alberta Pork Loin  
GF/NF** **31**

Grain Mustard Potato Purée, Roasted Parsnip,  
Glazed Carrots,  
Apple Rosemary Scented Jus

**Beef Short Rib NF/GF** **44**

Whipped Potatoes, Seasonal Vegetables, Crispy  
Buttermilk Onions, "French Onion Jus"

**Chicken Breast GF/NF** **34**

Chèvre Spun Yukon Gold Potatoes, Roasted  
Vegetables,  
Caramelized Honey Jus

**Gluten Free Potato  
Gnocchi V/GF** **28**

Seasonal Mushrooms, Zucchini Tomato, Pine  
Nuts, Parmesan

**Grilled Alberta Striploin  
GF/NF** **49**

Whipped Mashed Potatoes, Wild Mushroom  
Ragout, Seasonal Vegetables, Cabernet Jus

**Orange Chili Glazed  
Salmon GF/NF** **39**

Spelt, Roasted Mushrooms, Carrots, Dill  
Hollandaise

**Roasted Mushroom Ravioli  
V/NF** **29**

Extra Virgin Olive Oil, Baby Arugula, Parmesan  
Shards, Grape Tomatoes, Balsamic

**JPL Cobb Salad GF/NF** **31**

Grilled Chicken Breast, Hard Boiled Egg, Blue  
Benedictine Cheese, Avocado, Alberta Bacon  
Bits, Grape Tomatoes, Romaine Hearts, Pink  
Peppercorn Vinaigrette

**Seared Albacore Tuna  
Niçoise GF/DF/NF** **34**

Albacore Tuna, Fingerling Potatoes, Hard Boiled  
Egg, Green Beans, Grape Tomatoes, White  
Anchovy Vinaigrette

**Seared Steelhead Trout** 36  
**GF/DF/NF**

Fingerling Potatoes, Market Vegetables, Grainy Mustard Beurre Blanc

**Smoked Paprika & Brown** 28  
**Sugar Glazed Grilled Tofu**  
**Vg/GF/DF/NF**

Ancho Lentil Chili, Fried Cauliflower, Chimichurri, Corn on the Cob

**Desserts**

**Lemon Citron Tart** 12

Dehydrated Basil Meringue, Raspberry Gel

**Milk Chocolate Mousse** 12  
**Bombe**

Caramel Milk Jam, Hazelnut Dacquoise

**Okanagan Chevre** 13  
**Cheesecake GF**

Dark Chocolate Crème, Toasted Graham Crumble

**'Pyramisu'** 14

Amaretto Soaked Tiramisu, Chocolate Espresso Schmear

**Salted Chocolate Pot de** 12  
**Crème**

Olive Oil Madeleine, Candied Pistachios

**Saskatoon Berry & White  
Chocolate Bread Pudding** 10

Blueberry Sorbet, Whiskey Crème Anglaise

## **Tea & Coffee**

**HC Valentine Regular & Decaffeinated  
Coffee**

**Fairmont Lot 35 Teas**

---

# LUNCH TO GO

At \$34 per person each boxed lunch is served with :  
Premium Potato Chips Vg/GF/DF/NF  
Seasonal Whole Fruit Vg/GF/DF/NF  
Chocolate Chip Cookie & Oatmeal Raisin Cookie V  
Bottled Water

## Salad (Choose One)

### Garden Greens

Mixed Garden Greens, Cucumber, Grape Tomatoes, Shredded Sweet Carrot, Honey Mustard Dressing

### Crushed Red Skin Potato & Cucumber Salad

Garden Fresh Dill, Red Onion, Sour Cream Dressing

## Sandwich (Chose one)

### Roasted Alberta Beef On Ciabatta NF

Smoked Cheddar, Horseradish Aioli, Caramelized Onions, Baby Arugula

### Albacore Tuna Salad On Whole Wheat Wrap DF/NF

Black Olives, Capers, Roasted Red Peppers, Sun Dried Tomato Aioli

### Devilled Egg Salad On Multigrain Croissant V/DF/NF

Gherkins, Scallions, Fire Roasted Peppers, Grain Mustard Mayo

### Grilled Vegetable Focaccia Vg/DF/NF

Portobello, Red Onion, Bell Peppers, Zucchini, Eggplant, Hummus, Spinach Tortilla

### Slow Roasted Smoked Turkey Chipotle On Roasted Onion Bun NF

Crisp Bacon, Jalapeño Havarti, Chipotle Aioli, Field Tomatoes, Leaf Lettuce





## RECEPTION STATIONS

Priced per person

Minimum Reception Is 25 People Or A \$5 Per Person Surcharge Will Apply

<p><b>Canadian Cheese (Serves 25)</b> <span style="float: right;"><b>450</b></span></p> <p>Canadian Cheese, Sliced Baguette, Carr's Crackers, Apricot Preserve</p>	<p><b>Chilled Jumbo Shrimp DF/NF</b> <span style="float: right;"><b>12</b></span></p> <p>Citrus Wedges, Cocktail Sauce</p>
<p><b>Chilled Shellfish GF/DF/NF</b> <span style="float: right;"><b>10</b></span></p> <p>Mussels, Clams, Peel &amp; Eat Shrimp, Lemons, Limes</p>	<p><b>Falafel Station Vg/GF/DF/NF</b> <span style="float: right;"><b>9</b></span></p> <p>Scarlet Quinoa Tabbouleh, Hummus, Tzatziki, Pita</p>
<p><b>Sliced Fruit Vg/GF/DF/NF</b> <span style="float: right;"><b>8</b></span></p> <p>Pineapple, Cantaloupe, Honeydew, Watermelon, Seasonal Berries</p>	<p><b>Smoked &amp; Cured Salmon NF</b> <span style="float: right;"><b>13</b></span></p> <p>Smoked Atlantic Salmon, Candied Salmon, Orange &amp; Dill Cured BC Salmon Gravlax, Onion Marmalade, Capers, Preserved Lemon, Cream Cheese, Toasted Baguette</p>
<p><b>Potato Martini Bar V/GF/NF</b> <span style="float: right;"><b>18</b></span></p> <p>Yukon Gold Mashed Potatoes &amp; Potato Puffs, Sylvan Star Gouda, Scallions, Blue Cheese, Tobacco Onions, Crisp Bacon, Sour Cream, Horseradish, Short Rib, Mushroom Ragout</p>	<p><b>Add Pulled Pork</b> <span style="float: right;"><b>3</b></span></p>

<b>Add Short Rib Alberta Mushroom Ragout</b>	<b>7</b>	<b>Add: Smoked Barbeque Pulled Chicken</b>	<b>6</b>
<b>Crudites Vg/GF/DF/NF</b>	<b>6</b>	<b>Local &amp; Imported Charcuteries V (Serves 20)</b>	<b>475</b>
Alberta Grown Vegetables, Hummus, Tzatziki		Valbella Charcuteries, Olives, Pickled Vegetables, Assorted Mustards	
<b>Meat and Canadian Cheese V (Serves 25)</b>	<b>490</b>	<b>Organic Rocky Mountain Flatbread Pizza Station</b>	<b>14</b>
Canadian Cheese, Sliced Baguette, Carr's Crackers, Apricot Preserve		<b>Chicken Arugula "Caesar"</b>	
		Bacon, Cherry Tomato, Parmesan,	
		<b>Margherita V</b>	
		Fresh Mozzarella, Tomato, Basil	
		*Gluten Free pizza available on request	
		*2 Pieces per Person	
<b>Poutine Bar V/GF/NF</b>	<b>15</b>	<b>Build Your Own Mac &amp; Cheese Bar</b>	<b>14</b>
French Fries, Potato Puffs, Poutine Gravy, Peppercorn Sauce, Cheese Curds, Mozzarella, Chorizo Hash, Roasted Peppers,		Elbow Macaroni, Gluten Free Pasta, Cheese Sauce,	
Onions		Tobacco Onions, Crisp Bacon, Scallions, Hot Sauce, Grated Cheddar, Spicy Ketchup, House Made Salsa	
Pulled Pork Add \$3			
Smoked Barbeque Pulled Chicken Add \$6			
Short Rib & Alberta Mushroom Ragout Add \$7			
<b>Add Beef Short Rib Ragout</b>	<b>5</b>	<b>Add BBQ Pulled Pork</b>	<b>3</b>

# CANAPÉS

All Canapés are sold by the dozen. Minimum order of two dozen.

Hot		Cold	
<b>Alberta Beef Short Rib Croquette NF</b>	60	<b>Alberta Beef Carpaccio Crostini NF</b>	54
Tamarind Allspice Steak Sauce		Horseradish Aioli, Shaved Parmesan, Arugula	
<b>Alberta Bison Slider NF</b>	65	<b>Bündnerfleisch Bundles GF</b>	48
Aged Cheddar, Caramelized Onion Mayo		Air Dried Beef, Boursin, Marcona Almonds	
<b>Parmesan Artichoke Heart V/NF</b>	60	<b>Citrus Marinated Chilled Shrimp Shooters GF/DF/NF</b>	55
Lemon Aioli		Gazpacho Cocktail Sauce	
<b>Charred Alberta Lamb Chops GF/NF</b>	65	<b>Cranberry Pomegranate Bruschetta V/NF</b>	48
Garlic – Mint Yogurt		Goat Cheese, Orange Zest, Basil	
<b>Assorted Mini Quiches V</b>	47	<b>Honey Roasted Squash &amp; Goat Cheese Tartare</b>	51
Florentine, Lorraine, Parmesan		Butternut Squash, Cracked Pepper, Crostini	
<b>Crispy Pork Wings GF/DF/NF</b>	60	<b>Oceanwise Albacore Tuna Tartar DF/NF</b>	53
Roasted Apple-Maple Dip		Pickled Cucumber, Tobiko, Sriracha	
<b>Hoisin Glazed Pork Steam Bun DF</b>	58	<b>Open Faced Mini BLT DF/NF</b>	49
Pickled root vegetables, Scallions		Cherry Tomato, Crisp Bacon	
<b>Mini Lobster Roll Sliders</b>	72		

<b>DF/NF</b>		<b>Orso Inspired Vine Ripened Tomato Bruschetta Vg/DF/NF</b>	<b>48</b>
Crisp Celery, Grain Mustard Mayo			
<b>Roasted Garlic Shrimp DF/NF</b>	<b>58</b>	Tomato, Scallion, Roasted Garlic, Feta, Basil	
Arribiata Sauce		<b>Prosciutto &amp; Pickled Quail Egg DF/NF</b>	<b>62</b>
<b>Smokey Bacon Wrapped Scallops GF/DF</b>	<b>56</b>	Green Pea Hummus, Rye Crostini	
Traditional Cocktail Sauce		<b>Quebec Foie Gras &amp; Fig Crostini DF/NF</b>	<b>65</b>
<b>Vegetable Pakoras V/DF/NF</b>	<b>50</b>	Prosciutto, Dried Mission Fig Preserve	
Cucumber Raita		<b>Tomato, Bocconcini &amp; Fresh Basil Skewers V/GF/NF</b>	<b>47</b>
<b>Vegetable Samosa V/DF/NF</b>	<b>45</b>	Balsamic Syrup	
Tamarind Chutney		<b>Wild Sockeye Smoked Salmon Spoon DF/NF</b>	<b>53</b>
<b>Warm Alberta Elk Jerky GF/DF/NF</b>	<b>52</b>	Rye Toast, Red Onion, Capers, Pickled Quail Egg	
Sweet Habanero Dip		<b>Smoked Beet Tartar Spoon Vg/GF</b>	<b>50</b>
<b>Brie And Apple Grilled Cheese NF</b>	<b>58</b>	Smoked Beet, Pastrami Spices , Vegan Cashew Aioli	
Granny Smith Apple , Brioche			
<b>Mac And Cheenie V/NF</b>	<b>60</b>		
Breaded Macaroni Balls, Spiced Ketchup			

# ACTION STATIONS

All Reception Stations are priced per the individual.

Minimum Reception is 25 people or \$5 Per Person Surcharge will apply

## SAUTÉE STATIONS (Chef Attended: for groups of 40 or more)

**Chef Attended Risotto  
Station GF/DF//NF** 26

Okanagan Pinot Grigio, BC Mushrooms,  
Parmesan Cheese, Fine Herbs

**Chef Attended Pasta  
Station DF/NF** 23

Four Cheese Tortellini, Tri Color Vegetable  
Rotini, Peppers, Onions, Mushrooms, Orzo  
Inspired Bolognese, Alfredo, Asiago Cheese,  
Crushed Chili, Toasted Garlic Bread

**Pasta Station Only - Not  
Chef Attended** 17

**Risotto Station Only - Not  
Chef Attended** 19

## Chef Attended Carving Stations (4oz Per Person, Includes Freshly Baked Breads)

**Alberta Lamb Leg  
GF/DF/NF** 25

## Pastry Stations

**Chef Attended Crème  
Brûlée Station GF** 15

Classic Vanilla Bean Crème Brûlée, Seasonal  
Fruits & Compotes,  
Candied Nuts, Chocolate Crispy Pearls (not  
gluten free)

**Chef Attended Banana  
Flambé Station GF** 15

Alberta Springs Whiskey, Vanilla Ice Cream,  
Caramel Sauce

**Milk Chocolate Fondue  
Station - Not Chef  
Attended** 17

Cubed Fruit, Blondies, Brownies.

Mint Jelly, Port Jus

**Alberta Turkey Breast** 12  
**GF/DF/NF**

Cranberry Sauce, Pan Gravy

**Beef Tenderloin GF/DF/NF** 34

Mustard, Cabernet Jus, Horseradish

**Prime Rib GF/DF/NF** 26

Yorkshire Pudding, Horseradish Cream,  
Mustards, Red Wine Jus

**Rosemary & Garlic** 11  
**Roasted Pork Loin**  
**GF/DF/NF**

Mustards, House Made Apple Sauce

**Smoked Alberta Striploin** 26  
**GF/DF/NF**

Cabernet Jus, Horseradish Cream

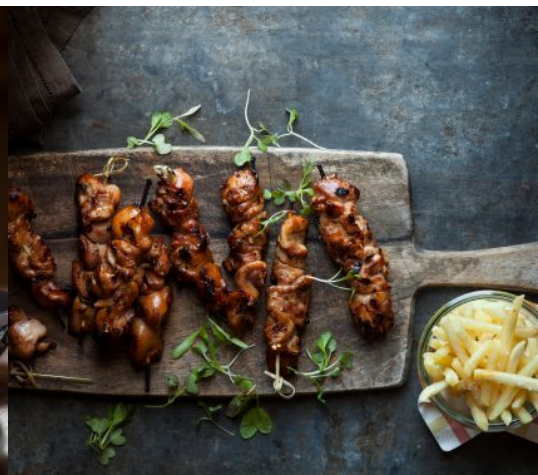
**Steamship Round** 18  
**GF/DF/NF (Minimum 100**  
**guests)**

Mustard, Cabernet Jus, Horseradish

**House Smoked Salmon** 19  
**GF/DF/NF**

Smoked Crème Fraiche , Capers, Salmon Roe ,

Slivered Red Onions , Citrus Wedges



## BUFFET DINNER

All Dinners Include: HC Valentine Regular and Decaffeinated Coffee, Specialty Blend Lot 35 Teas with Milk, Honey & Lemon.

Minimum Dinner Buffet is 25 people or \$5 Per Person Surcharge will apply

### Trefoil Lake Barbeque Dinner Buffet

91

#### SALADS

**Salad Station**, Garden Greens, Chopped Lettuce & Wedges, English Cucumber, Cherry Tomatoes, Shredded Sweet Carrot,

Red Onion, Crumbled Bacon, Shaved Asiago, Croutons, Creamy Caesar, Maple Balsamic, Honey Mustard Dressings

#### Roasted Sweet Potato and Jicama Salad V/GF

Roasted Red Onions, Peppers, Charred Carrots, Chipotle Aioli

#### Sopressata & Orichietti Pasta Salad

Wild Arugula, Roasted Peppers, Grilled Red Onion, Touch of Caesar

#### Country Style Coleslaw

Shredded Cabbage, Sweet Carrot, Scallion, Garlic Gastrique

### Campfire Dinner Buffet

88

#### BEVERAGE:

**Strawberry Mint Lemonade (For Summers)**

**Hot Spiced Apple Cider (For Winters)**

#### CHILI & SALADS

#### Angry Bison Chili GF/DF/NF

Ancho, Guajillo and Chipotle Chilies, Slow Cooked Black Beans, Corn Tortillas, Cilantro

#### Salad Station Vg\*/GF\*/DF/NF\*

Mixed Greens, Chopped Lettuces & Wedges, English Cucumber, Cherry Tomatoes, Shredded Sweet Carrot,

Red Onion, Crumbled Bacon, Shaved Asiago, Croutons, Creamy Caesar **GF/NF**, Maple Balsamic **Vg/GF/ NF**, Honey Mustard Dressing **V/GF/DF/NF**

**Freshly Baked Breads & Rolls**

From Our Cast Iron Kettle

**Black Eyed Peas Baked Beans**

ENTRÉE

**Maple Glazed Seared Salmon**

Corn and Edamame Succotash , Maple Glaze

**Marinated Fire Grilled Alberta Beef**

**Slow Cooked Baby Back Pork Ribs**

Canadian Rye BBQ Sauce

**Lemon Mustard Mushroom Infused Potato Salad**

**Sweet Soy Infused Corn on the Cob (Seasonal)**

**Grilled Vegetable Medley**

DESSERT

**Pastry Chef's Selection of Sweets and Treats**

**Campfire S'mores/S'mores Indoors**

COFFEE & TEA

**HC Valentine Regular & Decaffeinated Coffee**

**Fairmont Lot 35 Teas**

**Home-Style "Devilled Egg" Potato Salad V/GF/DF/NF**

Hard Boiled Egg, Stone Ground Mustard Mayo, Scallions, Bell Peppers

**Garlic Ham & Garganelli Pasta Salad DF/NF**

Creamy Red Pepper Vinaigrette, Charred Onions

**Baskets of Freshly Baked Breads & Rolls**

ENTRÉE

**Pork Belly, Chorizo & Duck Cassoulet GF/DF/NF**

**Garlic Parmesan Mac & Cheese V/NF**

**Alberta AAA Beef Burgers DF/NF**

**Herb Marinated Chicken Breasts GF/DF/NF**

**Condiments & Fresh Buns**

DESSERT

**Bumbleberry Fruit Crisp**

**JPL Brookies**

**Maple Pecan Butter Tarts**

**Red Velvet Whoopie Pies**

**Strawberry Cheesecake Shooters**

COFFEE & TEA

**HC Valentine Regular & Decaffeinated Coffee**

**Fairmont Lot 35 Teas**



## **Rocky Mountain Dinner Buffet**

95

### STARTER

#### **Salad Station Vg/GF/DF**

Garden Greens, Chopped Lettuce & Wedges, English Cucumber, Grape Tomatoes, Shredded Sweet Carrot,

Red Onion ,Crumbled Bacon, Shaved Asiago , Croutons, Creamy Honey Dijon Dressing , Maple Balsamic ,Roast Garlic Caesar

#### **Faro Salad with Roasted Vegetable Vg/DF/NF**

Lemon-Olive Oil Dressing

#### **Roasted Butternut Squash & Carrot Salad V/GF**

Charred Red Onions, Jicama, Goat Cheese, Toasted Pecans, Champagne Vinaigrette

#### **Garlic Sausage & Garganelli DF/NF**

Artichoke, Olives, Fresh Basil ,Sun Dried Tomato Dressing

#### **Canadian Cheese, Cured & Smoked Meats**

Olives, Pickles, Crostini ,Apricot Preserve Spicy Mustard

#### **Freshly Baked Breads & Rolls**

### ENTRÉE

#### **Fire Grilled Alberta Beef Tenderloin GF/DF/NF**

Roasted Shallot & Grain Mustard Jus,

#### **Roasted Chicken Supreme DF/NF**

Maple Bourbon Jus , Fresh Herbs,

#### **Grilled Salmon GF/NF**

## **ROCHE BONHOMME DINNER BUFFET**

98

### STARTER

#### **Hearth & White Split Buns**

Olive Oil, Balsamic Vinegar , Fresh Butter

#### **Salad Station**

Deepwater Farms Greens, English Cucumber, Cherry Tomatoes, Shredded Sweet Carrot,

Red Onion, Crumbled Bacon, Shaved Asiago , Croutons, Creamy Caesar, Maple Balsamic ,Honey Mustard Dressings

#### **Tuna Nicoise GF/DF**

Green Beans, Fingerling Potatoes, Heirloom Tomatoes White Anchovy

Boiled Eggs , Kalamata Olive Tapenade

#### **Zucchini Salad V/GF/Contains Nuts**

Arugula, Compressed Cherries, Pecan, Dried Peas, Buttermilk Dressing

#### **House Cured Gravlax GF/DF**

Quail Egg, Saffron, Pickled Shallots, Fennel Fawns

#### **Charcuterie Platter and Quebec Foie Gras Mousse**

Seasonal Compote, Baguette, Pickles

### ENTRÉE

#### **Pan Seared Walleye GF/DF**

Corn and Fava Bean Succotash, Charred Lime, Fingerling Potato, Charred Scallion Vinaigrette

#### **High River Boneless Osso Bucco GF/DF**

Celeriac, Apple Cider Jus

Roasted Cauliflower , Caper Butter Sauce,

**Herb Roasted Fingerling Potatoes**  
Vg/GF/DF/NF

**Vegetable Medley** Vg/GF/DF/NF

DESSERT

**Saskatoon Berry Bread Pudding**

**Selection of Seasonal Sweets & Treats**

COFFEE & TEA

**HC Valentine Regular & Decaffeinated**  
**Coffee**

**Fairmont Lot 35 Teas**

**Herbed Gluten Free Lentichietti** Vg/GF/DF

Cauliflower Soy "Cream", Mushroom Bacon,  
Purple Kale Vegan Parmesan

**Applewood Smoked Cheddar Potato**  
**Gratin** V/GF

**Roasted Root Vegetables** Vg/GF/DF

DESSERT

**JPL Sticky Toffee Pudding, Vanilla Ice**  
**Cream**

**Selection of Seasonal Mini Pastries**

**THE LAKESIDE ACTION**  
**BUFFET**

125

**Weather Permitting**

From Our Cast Iron Kettle

**Angry Bison Black Eyed Peas Baked**  
**Beans**

Ancho, Guajillo and Chipotle Chilies, Slow  
Cooked Black Beans

SOUP & SALAD

**Hearth & White Split Buns**

Olive Oil, Balsamic Vinegar , Fresh Butter

**Salad Station**

Garden Greens, English Cucumber, Cherry  
Tomatoes, Shredded Sweet Carrot,

Red Onion ,Crumbled Bacon, Shaved Asiago ,  
Croutons, Creamy Caesar, Maple Balsamic  
,Honey Mustard Dressings

**Roasted Sweet Potato and Jicama Salad**  
**V/GF**

Roasted Red Onions , Peppers ,Charred Carrots,  
Chipotle Aioli

ENTRÉE

**Deepwater Farms Whole Seabass on the**  
**Traeger Smoker GF**

Served Branzino Style

**Char Grilled Chicken**

Spicy Lemon Garlic Marinade, Fresh Herbs

**Baked Potato Bar**

Shaved Asiago, Sour Cream, Summer Scallions,  
Crisp Bacon, Grated Cheddar

**Roasted Root Vegetables**

**Fire Grilled Asparagus and Sautéed**  
**Foraged Mushrooms**

**Chef Attended Stations**

Chef attended CARVING STATIONS

All carving stations are based on approximately  
4oz per person & include freshly baked breads &  
rolls

**Rosemary & Garlic Rubbed Beef Cowboy**  
**Roast**

Mustards, Merlot Jus,

COFFEE & TEA

**HC Valentine Regular & Decaffeinated**

**Coffee**

**Fairmont Lot 35 Teas**

---

# BYO "BUILD YOUR OWN" CAMPFIRE DINNER BUFFET

Dinner Includes

Salad Station Vg\*/GF\*/DF\*/NF

Garden Greens, Chopped Lettuce & Wedges, English Cucumber, Grape Tomatoes, Shredded Sweet Carrot, Red Onion, Crumbled Bacon, Shaved Asiago, Croutons, Creamy Honey Dijon Dressing, Maple Balsamic, Roast Garlic Caesar,

Baskets of Freshly Baked Breads & Rolls

HC Valentine Regular and Decaffeinated Coffee, Specialty Blend Lot 35 Teas with Milk, Honey & Lemon.

Minimum Dinner Buffet is 25 People or a \$5 per Person Surcharge Will Apply

**\$105 per person**

## Beverage

### Strawberry Mint Lemonade

Only for summers

### Hot spiced apple cider

Only for winters

## From the Kettle - CHOOSE ONE

### Foraged Mushroom Bisque

Porcini Crema, Rosemary, Herbed Virgin Canola

### Chipotle Chicken, Corn & Sweet Potato Vg/GF/DF/NF

Black Beans, Scallions

### Sweet Corn V/GF/NF

Smoked Salmon, Clamshell Mushrooms, Fingerling Potatoes, Saffron

### "Outlaw Potato" Soup V/GF/NF

Garlic, Scallions, Sharp Cheddar, Croutons

### Angry Bison Chili GF/DF/NF

Ancho, Guajillo and Chipotle Chilies, Slow Cooked Black Beans, Corn Tortillas, Cilantro

## Add additional soup

3

## **Salads - Choose two**

### **Broccoli Salad V/GF/NF**

Sunflower Seeds, Dried Cranberries, Shredded Carrot,  
Creamy Poppy Seed Vinaigrette

### **Toasted Faro & Spelt Salad V/NF**

Charred Root Vegetables, Honey Yogurt Dressing

### **Creamy Potato Salad with smoked salmon GF/NF**

Red Onion, Capers, Boiled Egg, Dill

### **Wild Arugula & Farfalle Pasta Salad V/DF/NF**

Roasted Peppers, Red Onion, Cherry Tomatoes,  
Caesar Vinaigrette

### **Garganelli Caprese Salad V/NF**

Cherry Tomatoes, Fresh Mozzarella, Basil, Aged Balsamic, Extra Virgin Olive Oil

## **Entrées - Choose Three**

### **Alberta Mushroom Ravioli V/NF**

Wilted Arugula, Shaved Parmesan, Confit Cherry Tomatoes

### **GF Gnocchi with San Marzano Tomatoes V**

Oyster Mushrooms, Ratatouille, Pine Nuts,  
Shaved Parmesan

### **Grilled Alberta Pork Chops GF/DF/NF**

Roasted Apples & Parsnip, Mustard Jus

### **Grilled Alberta Tenderloin Medallions GF/DF/NF**

Pearl Onions, Roasted Portabella Mushrooms,  
Balsamic Jus

### **Oven Baked Steel Head Trout GF/NF**

Roasted Cauliflower, Fingerlings, Caper Butter Sauce

### **Roasted Chicken Breast DF**

Brussels Sprouts, Pecans, Roasted Squash,  
Maple Bourbon Jus

**Seared Salmon GF/NF**

Potato Fennel & Leek Ragout, Sweet Corn  
Velouté

**Smoked Paprika Rubbed  
Alberta Striploin GF/DF/NF**

Caramelized Onion Jus, Roasted Cipolini's

**Vegetable Stufato**

Eggplant , Slow Cooked Beans ,Asparagus ,Kale  
, Tomato Broth

**Add additional Entree**

**5**

**Sides - Choose One**

**Applewood Smoked  
Cheddar Potato Gratin  
V/GF/NF**

**Roasted Fingerling  
Potatoes Vg/DF/DF/NF**

**Creamy Yukon Gold Potato  
Purée V/GF/NF**

**Pork Belly, Chorizo & Duck**

**Choose one Vegetable**

**Buttered Corn on the Cob  
V/GF/NF**

**Farmers Market Vegetable  
Medley Vg/GF/DF/NF**

**Roasted Root Vegetables  
Vg/GF/DF/NF**

**Add additional vegetable**

**2**

**Cassoulet GF/DF/NF**

**Add Additional side**

**2**

**Dessert**

**JPL Sticky Toffee Pudding,  
Vanilla Ice Cream**

**Selection of Seasonal Mini  
Pastries**



# PLATED DINNER

## Soups

### **Foraged Mushroom Bisque 15**

Porcini Crema, Rosemary, Herbed Virgin Canola

### **“BLT” Bisque V/GF/NF 13**

Double Smoked Bacon, Fire Roasted Tomato, Fennel Purée, Popped Lentils

### **“Outlaw Potato” Soup V/GF/NF 13**

Garlic, Scallions, Sharp Cheddar, Croutons

### **Roasted Sweet Potato & Parsnip V/GF/NF 14**

Duck Confit, Fresh Herbs

### **Sweet Corn Soup GF/NF 14**

Spiced Shrimps, Clamshell Mushrooms, Fingerling Potatoes, Saffron

### **Cauliflower Bisque GF/NF 13**

Chocolate Rye Croutons, Garden Pea Crème Fraîche

## Salads

### **Jasper Park Lodge Caesar 17 NF**

Crisp Romaine Hearts, Seasoned Bread Crumbs, Crisp Bacon, Lemon,

Fried Anchovy, Parmesan Cheese, Caesar Dressing

### **JPL Wedge Salad V/GF 16**

Baby Iceberg, Cucumber, Cherry Tomato, Radish, Blue Cheese, Pink Peppercorn Ranch

### **JPL House Green Salad 15 V/GF/DF/NF**

Mixed Greens, Cucumber, Tomatoes, Shredded Carrot, Honey Mustard Vinaigrette

### **Persimmon & Prosciutto 18 GF/NF**

Field Greens, Mozzarella, Balsamic

### **Tangle of Field Greens & Chicories V/GF 16**

Alberta Goat Cheese, Dried Okanagan Cherries, Toasted Pecans, Extra Virgin Olive Oil, Sherry Reduction

### **Beets & Brie V/GF 18**

Brie Panna Cotta, Asparagus, Orange Segment, Pecans, Balsamic

## Hot Appetizer

**12 Hour Braised Alberta  
Pork Belly GF/DF/NF** 19

Maple Parsnip Purée, Roasted Apple, Kimchi  
Slaw & Sweet Soy

**Pan Seared Dungeness  
Crab Cake NF** 20

Pineapple Sriracha Coleslaw

**Roasted Mushroom Ravioli  
V/NF** 19

Roasted Oyster Mushrooms, Arugula, Shaved  
Fennel, Balsamic Drizzle

**Seared Sea Scallops  
GF/DF/NF** 25

Roasted Corn Succotash, Wild Boar Bacon,  
Smoked Lentil Purée

## Entrées

**12 Hour Braised Alberta  
Beef Short Rib GF/NF** 55

Horseradish Whipped 'Outlaw' Potatoes,  
Seasonal Mushrooms, Blasted Church Braising  
Jus

**Alberta AAA Prime Rib  
GF/NF** 68

Whipped Potatoes, Vegetables, Yorkshire  
Pudding, Au Jus

(Minimum 15 orders)

## Intermezzo (Seasonal)

**Limoncello** 7

**Minted Grapefruit** 7

**Pickled Saskatoon Berry** 7

## Desserts

**Bailey's Milk Chocolate  
Pyramid** 12

Citrus Confit, Minted Crème Anglaise

**Blueberry Almond Cream  
Tart** 12

Crème Fraîche Sorbet

**Chocolate Peanut Butter  
Bombe** 14

**Alberta Beef Tenderloin** 68  
**GF/NF**

Creamy Yukon Gold Potato Purée, Broccolini,  
Baby Carrots Red Wine Jus

**Alberta Chicken GF** 47

Maple Glazed Carrot Puree ,Smoked Gouda  
Rosti , Herbed Jus

**Chicken & Garlic Shrimp** 58  
**GF/NF**

Béarnaise Infused Potato Purée, Quails Pinot  
Noir Jus

**Duo Of Alberta Pork GF/NF** 49

Braised Pork Belly, Tenderloin, Parsnip Apple  
Purée, Stone Ground Mustard Jus, Applewood  
Smoked Cheddar Potato Gratin

**Fennel Pollen Dusted BC** 58  
**Ling Cod GF/NF**

Smoked Sable Fish Brandade, Pickled Leeks,  
Sweet Corn Butter Broth

**Goat Cheese Crusted** 72  
**Alberta Beef Tenderloin**  
**GF/NF**

Chevre Rosemary Crust, Garlic Potato Purée,  
Braised Onion, Pepper & Caper Ragout, Red  
Wine Balsamic Jus

**Duck Leg Confit GF/DF/NF** 61

Foie Gras Scented Lentils, Roasted Root  
Vegetables, Banyulus Jus

Salted Peanut Crumble Raspberry 'Jam'

**Garden Carrot Cake** 12

Cream Cheese Mousse, Apricot Sorbet, Roasted  
Pineapple

**Spiced Pumpkin** 14  
**Cheesecake**

Dark Chocolate Mousse, Red Currant Gastrique

**Strawberry & Basil** 12

Vanilla Milk Panna Cotta, Strawberry Sorbet,  
Basil Fluid Gel

**Textures of Chocolate** 14

Chocolate Fudge Torte, Milk Chocolate Crème,  
White Chocolate Crumble

**Vanilla Bean Crème Brûlée** 13

Rhubarb Berry Sorbet, Green Tea Sable

**Personalized Dessert Logo** 3  
**Plaques**

Put a Flair on your dessert with your own  
customized company or personal logo

**Herb Crusted Rack Of  
Lamb NF** **67**

Gorgonzola Potato Gratin, Rosemary Jus

**Mozzarella Arancini NF** **39**

San Marzano Tomato Purée, Chili Oil, Basil

**Olive Oil Poached Halibut  
NF** **51**

Green Pea Spätzle, Honshemiji Mushrooms,  
Sweet Corn Butter Sauce

**Boneless Osso Bucco  
GF/NF** **58**

Celery Root, Brown Butter & Citrus , Seasonal  
Vegetables

**Potato Gnocchi GF/V** **40**

Zucchini, Mushrooms, Toasted Pine Nuts,  
Parmesan

**Salmon GF/NF** **47**

Horseradish Beluga Lentils, Seared Shrimp ,  
Courvoisier Lobster Cream

**Sous Vide Bison  
Tenderloin GF/DF/NF** **76**

Sweet Potato Purée, Wild Mushrooms, Black  
Garlic Jus

**Seared Sturgeon** **61**

Cold Smoked , Polenta Cake, Beet Sauce

**Charred Carrot & Ancient  
Grain Risotto NF** **39**

Spelt, Faro, Scarlet Quinoa , Arborio Rice,  
Shaved Fennel,

Purple Kale & Baby Arugula

**Pork Chop** **47**

Bone in ,Butternut Squash Puree , Savory  
Stuffing Crumble, Stone Ground Mustard Jus,  
Crushed Rutabaga

**Beef, OKA, Mushroom** **72**

Celery Root Puree, Heirloom Vegetables ,  
Duxelle, OKA Raclette, Béarnaise, Black Garlic  
Crumble

# KIDS MEALS

Children's Dinner Buffet includes Selection of Bottled Juices & Beverages

## **Tex Mex Children's Dinner Buffet** **28**

Vegetarian Chili

Taco Salad Bar

Tri-Colour Tortillas, Shredded Iceberg Lettuce, Fire Roasted Tomato Salsa, Diced Onions, Bell Peppers, Shredded Marble Cheddar, Creamy Ranch Dressing, Sour Cream

Alberta Beef Taco Spiced Mince

Chicken Fajitas

Bell Peppers, Onions, Chili Powder, Mild Paprika

Vegetable Rice and Beans

Corn Niblets

Hard And Soft Shell Tacos

Freshly Baked Cookies & Brownies

Chocolate Fudge Cake

Fresh Fruit Platter

## **Children's Plated Dinner** **26**

Your choice of Appetizer, Entree, and Dessert!

### **Appetizer's**

Garden Salad with Ranch Dressing

Traditional Caesar Salad

House-Made Dressing, Croutons, Parmesan Cheese, Tomato

Vegetable Crudités

with Ranch Dressing Dip

Cream Of Tomato Soup

### **Entrée's**

## **Italian Children's Dinner Buffet** **32**

Vegetable Minestrone

Fresh Diced Vegetables, Beans, Savory Tomato Broth

Caesar Jr. Salad

Romaine Lettuce and Wedges, Tomatoes, Cucumbers, Croutons, Crispy Bacon Bits, Ranch Dressing, Maple Balsamic Dressing

Pesto Pasta Salad

Bell Peppers, Roasted Carrots, Fresh Herbs, Nut Free Pesto Vinaigrette

Pasta Primavera

Garganelli Pasta, Bell Peppers, Cherry Tomatoes, Creamy Rosé Sauce, Melted Asiago

Spaghetti and Meatballs

Pomodoro Sauce

Peperoni and Cheese Pizza

Penne Carbonara

Freshly Baked Cookies & Brownies

Fresh Fruit Platter

Spaghetti & Meat Sauce

Baked Macaroni and Cheese with Cracker Crust

Chicken Fingers:

French Fries, Plum Sauce, Ketchup

Beef Burger,

Brioche Bun, Lettuce, Tomato, Mayo, Fries

### **Dessert's**

Fruit Flavoured Jello:

Whipped Cream

Fresh Fruit Cocktail

Chocolate Brownies

Ice Cream Sundae:

Vanilla Ice Cream, Caramel Sauce, Whipped  
Cream Sprinkles and Chocolate Shavings

# SIGNATURE CABIN DINNER

Enjoy a world class meal in the comfort of a Jasper Park Lodge Signature Cabin. Curated by executive Chef Christopher Chafe enjoy a locally authentic fine dining experience and leave the cooking and cleaning to us.

## Jasper Park Lodge Cabin 135 Dinner

Charcuterie & Cheese  
Placed on the dining room table

Caesar Salad Station  
Mixed To Order

Chilled Shrimp Cocktail  
Horseradish Cocktail Sauce & Grilled Lemon

Smoked Salmon Seafood Chowder  
Freshly Steamed Mussels, Clams & Smoked  
Baby Scallops

\*\*\*

Bison Tenderloin Medallions  
Double Smoked Bacon & Caramelized Onions  
Maple & Grain Mustard Jus

Roasted Sablefish & Shrimp  
Honshemiji Mushrooms & Roasted Tomatoes  
Sweet Corn Puree

Seared Duck Breast  
Sweet Potato & Confit Goose Hash, Bearnaise

Smoked Cheddar Yukon Gold Potato Gratin  
Chef Selection of Seasonal Vegetables

\*\*\*

Assorted Mini Desserts & Pastries

White Chocolate Yogurt Hibiscus "Popsicle's"  
Maple Pecan Tart  
Chocolate Almond Financiers  
Okanagan Chevre Cheesecake





## CASH BAR

Recommended when guests will be paying for beverages themselves. Cash bar prices include an 18% gratuity and applicable taxes.

Ask about how you can upgrade your Bar to a Jasper Park Lodge Canoe Bar!

<b>Premium Bar</b>	<b>10</b>	<b>Deluxe Bar</b>	<b>12</b>
<b>Liqueurs and Cognac</b>	<b>13</b>	<b>Domestic Beer</b>	<b>10</b>
<b>Premium and Imported Beer</b>	<b>11</b>	<b>Coolers &amp; Ciders</b>	<b>10</b>
<b>Fairmont Jasper Park Lodge Cellar Selections</b>	<b>12</b>	<b>Taylor Fladgate Tawny Port</b>	<b>15</b>
<b>Non-Alcoholic Beer</b>	<b>7.5</b>	<b>Soft Drinks and Juice</b>	<b>7</b>

## HOST BAR

Recommended for groups when the host is paying for all liquor consumption. An 18% gratuity and GST will be applied.

Ask about how you can upgrade your Bar to a Jasper Park Lodge Canoe Bar!

<b>Premium Spirits</b>	<b>8</b>	<b>Deluxe Spirits</b>	<b>10</b>
<b>Liqueurs and Cognac</b>	<b>10.5</b>	<b>Domestic Beer</b>	<b>8</b>
<b>Premium and Imported Beer</b>	<b>9</b>	<b>Coolers &amp; Ciders</b>	<b>8</b>
<b>Fairmont Jasper Park Lodge Cellar Selections</b>	<b>9.5</b>	<b>Taylor Fladgate Tawny Port</b>	<b>12</b>
<b>Non-Alcoholic Beer</b>	<b>6</b>	<b>Soft Drinks and Juice</b>	<b>5.5</b>

---

## RED WINE

<b>Merlot</b>		<b>Shiraz</b>	
<b>Prospect</b>	<b>56</b>	<b>Barossa Valley Estate</b>	<b>65</b>
Merlot Okanagan Valley		Shiraz Australia	
<b>Santa Carolina</b>	<b>49</b>	<b>Rebellion</b>	<b>54</b>
Merlot Chile		Shiraz British Columbia	
<b>Velvet Devil</b>	<b>74</b>		
Merlot Washington			

## Cabernet Sauvignon

**Santa Carolina** 49

Cabernet Sauvignon  
Colchagua Valley, Chile

**Liberty School** 75

Cabernet Sauvignon  
California

**Mondavi Woodbridge** 56

Cabernet Sauvignon  
California

## Pinot Noir

**Oyster Bay** 68

Pinot Noir  
New Zealand

**BP Rothschild** 54

Pinot Noir  
France

**Prospect Rock Wren** 64

Pinot Noir  
Okanagan Valley

## Other Reds

**Mission Hill Five Vineyards** 69

Cabernet-Merlot  
British Columbia

**Finca Los Primos** 64

Malbec  
Argentina

**Osoyoos Larose Les  
Petals,** 90

Red Blend  
British Columbia, Canada

**Monte Creek Ranch Hands  
Up Red** 59

Merlot, Cabernet Sauvignon, Cabernet Franc  
British Columbia

---

## WHITE WINE

### Chardonnay

#### Mission Hill Five Vineyards

63

Chardonnay  
Okanagan Valley

#### Santa Carolina

49

Chardonnay  
Chile

#### St. Francis

72

Chardonnay  
California

#### Penfold's Rawsons Retreat

55

Chardonnay  
Australia

### Pinot Grigio/Gris

#### Alpha Zeta

56

Pinot Grigio  
Italy

#### Rebellion

49

Pinot Grigio  
Canada

### Sauvignon Blanc

#### Kono

59

Sauvignon Blanc  
New Zealand

#### Prospect

54

Sauvignon Blanc  
Okanagan Valley

#### St. Francis

72

Sauvignon Blanc  
California

### Riesling

#### J Baumer Rhein

54

Riesling  
Germany

#### Sketches of Niagara

62

Riesling  
Niagara

Pinot Gris  
Oregon, USA

---

## **SPARKLING WINE**

**Pasqua**

65

Prosecco  
Italy

**Gray Monk Odyssey**

84

Brut  
British Columbia

**Jean Louis Blanc de  
Blancs**

59

Sparkling Wine  
France

**Moët & Chandon**

144

Brut  
France