

Fairmont

JASPER PARK LODGE



Fairmont Jasper Park Lodge Banquet Menu 2021

V	Vegan
Veg	Vegetarian
DF	Dairy Free
GF	Gluten Free
NF	Nut Free in recipe - we are not a nut free facility

Breakfast

Priced Per Person

BREAKFAST TO GO, 30

SERVED WITH

Seasonal Whole Fruit V/GF/DF/NF

Breakfast Pastry Veg/NF

Selection of Sustainable Juices V/NF

Breakfast Parfait Veg

Coconut Chia Seed Pudding, Greek Yogurt, Dried Cranberry Granola, Honey Drizzle

CHOOSE ONE EGG MUFFIN

High Protein Frittata GF/NF

Free Range Egg, Goat Cheese, Wilted Spinach, Roasted Red Peppers

Applewood Cheddar Egg Bite GF/NF

Bacon, Green Onion

CHOOSE ONE SANDWICH

Mountain Morning Sandwich NF

Poached Egg, Turkey Saskatoon Berry Sausage, Aged Cheddar, Chipotle Aioli, Arugula Brioche Bun,

Smoked Pacific BC Sockeye Salmon Bagel NF

Dill Cream Cheese, Capers, Red Onion,

Vegan Salad Sandwich V

Pea Protein, Soy Aioli, Grapes, Walnuts, Butter leaf Lettuce

HC Valentine Regular & Decaffeinated Coffee

Fairmont Lot 35 Teas

BREAKFAST TO GO, 24

SERVED WITH

Seasonal Whole Fruit V/GF/DF/NF

Daily Muffin Selection Veg/NF

Selection of Sustainable Juice V/GF/NF

Breakfast Parfait Veg

Greek Yogurt, Dried Cranberry Granola, Chia Seed Pudding

Breakfast Sandwich NF

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

HC Valentine Regular & Decaffeinated Coffee

Fairmont Lot 35 Teas



Plated Breakfast Priced Per Person

THE CLASSIC 28

Fresh Juice V/GF/DF/NF

Fresh Bakery Basket Veg

Croissant Veg

Danish Veg

Sliced Toasted Bread V

Three Free Range, Alberta Eggs Scrambled GF/NF

Sylvan Star Lake Gouda, Scallions

Smoked Bacon GF/DF/NF

Traditional Pork Breakfast Sausage NF

Grilled Tomato V/GF/DF/NF

Potato Hash Pancake GF/DF/NF

HC Valentine Regular & Decaffeinated Coffee

Fairmont Lot 35 Teas

Plated Breakfast Priced Per Person

THE JASPER CONTINENTAL 26

Fresh Juice V/GF/DF/NF

The Bakery Basket:

Chocolate Croissant Veg

Danish Veg

Blueberry Muffin Veg

Fresh Fruit Salad Cup GF/NF

Selection of Canadian Cheeses GF

Greek Yogurt GF/VEG/NF

Honey Almond Granola V

HC Valentine Regular & Decaffeinated Coffee

Fairmont Lot 35 Teas

Plated Breakfast Priced Per Person

THE PLANTANO BREAKFAST 26

Fresh Orange Juice V/GF/DF/NF

Fresh Bakery Basket Veg

Croissant Veg
Danish Veg
Sliced Toasted Bread V

Coconut Yogurt Parfait V/GF*

Chia Seed Pudding, Vegan Coconut Yogurt, Dried Cranberry Granola, Fresh Berries

Vegan Breakfast Burrito V/NF

Tofu Scramble, Chickpea Bites, Bell Peppers, Nutritional Yeast, Broccolini Batonnets

Vegan Mushroom "Bacon" V/GF/NF

Maplewood Smoked Portobello Mushrooms

Crispy Breakfast Potatoes V/NF

Onion and Red Peppers

HC Valentine Regular & Decaffeinated Coffee

Fairmont Lot 35 Teas

Plated Breakfast Priced Per Person

THE PURIFIER 28

Fresh Cucumber-Melon-Celery Juice V/GF/DF/NF

Summer Berry Smoothie Bowl V/GF/DF/NF

Flax Seed, Summer Berries, Almond Milk, Orange Juice, Banana, Pomegranate

Tofu Scramble GF/V/NF

Wilted Spinach, Zucchini, Nutritional Yeast

Roasted Portobello Mushrooms and Roasted Heirloom Gem Tomatoes GF/DF/NF

Herb Roasted Sweet Potato Hash V/GF/DF/NF

Black Beans

Grilled Piadina

Fruit Preserves V/GF /NF

Cottage Cheese Veg/GF/NF

HC Valentine Regular & Decaffeinated Coffee

Fairmont Lot 35 Teas

Plated Breakfast Priced Per Person

THE JASPER OMELET 24

Fresh Juice V/GF/DF/NF

Breakfast Croissant Veg/NF

Three Free Range Alberta Egg Omelet GF/NF

Sylvan Star Lake Gouda, Scallions, Bell Peppers, Smoked Ham

Sautéed Portobello and Roasted Heirloom Tomatoes GF/DF/NF

Alberta Red Skinned Potato Hash V/GF/DF/NF

Fried Onion, Bell Peppers GF*/DF/NF

HC Valentine Regular & Decaffeinated Coffee

Fairmont Lot 35 Teas

Sharing Breakfast Priced Per Person

Minimum Breakfast Buffet Is 25 People or a \$10 per Person Surcharge Will Apply

THE CANADIAN 40

Fresh Juice V/GF/DF/NF

Selection of Freshly Baked Muffins and Croissants Veg

Seasons Finest Sliced Fruits V/GF/DF/NF

Individual Fruit Yogurts Veg/GF/NF

Scrambled Eggs GF/NF

Aged Cheddar, Scallions

Potato Onion Hash Pancake GF/VEG/NF

CHOOSE ONE (additional items +3 each)

Smoked Bacon NF/GF/DF

Traditional Pork Breakfast Sausage NF/GF/DF/NF

Chicken Apple Sausage GF/DF/NF

Turkey Saskatoon Berry Sausage GF/DF/NF

Country Style Ham GF/DF/NF

CHOOSE ONE (additional items +3 each)

Cinnamon Scented French toast VEG/NF

Maple Syrup, Alberta Rye Chantilly

Belgium Style Waffles VEG/NF

Whipped Cream, Berry Compote,

Buttermilk Pancakes VEG/NF

Canadian Maple Syrup,

HC Valentine Regular & Decaffeinated Coffee

Fairmont Lot 35 Teas

Sharing Breakfast Priced Per Person

Minimum Breakfast Buffet Is 25 People or a \$10 per Person Surcharge Will Apply

NORTHERN SMORGASBORD, 44

Fresh Assorted Juices V/GF/DF/NF

Selection of Freshly Baked Muffins and Croissants Veg

Seasons Finest Sliced Fruits VEG/GF/NF

Bircher Muesli V/GF/DF/NF

Greek Yogurt, Coconut, Oats, Chia Seed, Flax Seed, Fresh Berries, Honey

Seeded Cracker Crisps

BC Smoked Sockeye Salmon GF/DF/NF

Red Onions, Capers, Gherkins

Canadian Cheeses and Charcuteries GF

Country Style Ham GF/DF/NF

Scrambled Eggs GF/DF/NF

Buckwheat Crepes GF/NF

Sharp Cheddar,

Gluten Free Breakfast Sausage GF/DF/NF

Waffled Potato Rosti GF/DF/NF

Canadian Maple Syrup

HC Valentine Regular & Decaffeinated Coffee

Fairmont Lot 35 Teas

Sharing Breakfast Priced Per Person

Minimum Breakfast Buffet Is 25 People or a \$10 per Person Surcharge Will Apply

Continental

Mildred 30

Fresh Assorted Juices V/GF/DF/NF
Selection of Freshly Baked Danishes and Croissants Veg
Fresh Sliced Fruits & Berries Platter V/GF/NF
Individual Low Fat & Fruit Yogurt Veg/GF/NF
HC Valentine Regular & Decaffeinated Coffee
Fairmont Lot 35 Teas

Beauvert 38

Assorted Fruit Smoothies Veg/GF/DF/NF
Assorted Healthy Muffins Veg
Assorted Bagels & Sliced Breads with Cream Cheese & Butter Veg/NF
Individual Low Fat & Fruit Yogurt, Local Honey Veg/GF/NF
Fresh Sliced Fruits & Berries Platter Veg/GF/NF/DF
Homemade Bircher Muesli with Berries and walnuts (GF)
Granola & Fruit Clusters Veg/DF
Healthy Cereals, Chilled Milk
Hard Boiled Eggs

HC Valentine Regular & Decaffeinated Coffee
Fairmont Lot 35 Teas

Build Your Own Plated Breakfast

Price Per Person

BREAKFAST YOUR WAY, 32

Individual Juices V/GF/DF/NF
HC Valentine Regular & Decaffeinated Coffee
Fairmont Lot 35 Teas

CHOOSE ONE (additional items +3 each)

Healthy Muffins

Butter or Chocolate Croissants VEG

Assorted Danishes VEG

CHOOSE ONE (additional items +3 each)

Coconut Chia Bircher Muesli VEG

Individual Fruit Yogurt VEG/GF/NF

Individual Fruit Salad V/GF/DF/NF

Breakfast Parfait VEG

Greek Yogurt, Dried Cranberry Granola, Fresh Berries

CHOOSE TWO (additional items +3 each)

Smoked Bacon GF/DF/NF

Traditional Pork Breakfast Sausage NF

Gluten Free Pork Breakfast Sausage GF/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 GF/DF/NF

CHOOSE ONE (additional items +6 each)

Scrambled Eggs GF/Veg/NF

Aged Cheddar, Scallions,

Roasted Pepper & Red Onion Frittata VEG/GF/NF

Feta, Chives,

Smoked Cheddar Scramble GF/NF

Black Forest Ham, Mushrooms,

Smoked Salmon & Red Onion Frittata GF/NF

Traditional Eggs Benedict NF

Canadian Back Bacon, White Wine Hollandaise,

Italian Eggs Benedict NF

Genoa Salami, Pesto Hollandaise

Smoked Salmon Benedict NF

Baby Spinach,

Belgium Style Waffles VEG/NF

Whipped Cream, Berry Compote,

Buttermilk Pancakes VEG/NF

Canadian Maple Syrup,

Cinnamon Scented French toast VEG/NF

Canadian Maple Syrup

Strawberry & Banana Bread French Toast Sandwiches VEG Add 3

Nutella Drizzle, Canadian Maple Syrup,

Blueberry Ricotta Pancakes VEG/NF

Canadian Maple Syrup,

CHOOSE ONE (additional items +3 each)

Crispy Breakfast Potato V/DF/NF

Smoked Paprika, Caramelized Onions,

Potato Onion Hash Pancake GF/VEG/NF

Roasted Fingerling Potato V/GF/DF/NF

Fresh Herbs, Roasted Peppers,

Herb Roasted Sweet Potato Hash V/GF/DF/NF

Corn, Black Beans,

Grilled Tomato & Roasted Cremini Mushrooms V/GF/NF

Yukon Gold, Black Forest Ham, Broccoli & Cheddar Gratin GF/NF Add 3



Classic Breaks Priced per Person

Warm Sticky Cinnamon Buns VEG 18

Plattered Warm Sticky Cinnamon Buns and Mini Muffins
HC Valentine Regular & Decaffeinated Coffee
Selection of Fairmont Lot 35 Tea,

The Antioxidant VEG 20

Diced Seasonal Fruit and Berries V/GF/NF

Breakfast Parfait VEG

Greek Yogurt, Dried Cranberry Granola, Chia Seed Pudding
Energy Bars

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

From Edmonton to Sylvan Star Meat and Cheese Platters (based on 35g portions per person)

Charcuterie Board NF 20

Local Charcuterie, Breads, Crackers, Chutney, Cornichons.

Cheese & Cracker Board Veg/NF 18

Assorted Local & Imported Cheeses, Crackers, Crostini, Chutney,

Java and Dunkers Veg 18

Assorted Miniature Donut and Beignets,
HC Valentine Regular & Decaffeinated Coffee,
Selection of Fairmont Lot 35 Tea,

The Patisserie Platters 22

Assorted Almond Macarons
Vanilla Cream Puffs
Pate de Fruit
Assorted Donuts and Beignets

A la carte Break Items Priced Per Dozen

Pastries & Sweets

Freshly Baked Danishes VEG 36 Per Dozen

Assorted Muffins VEG 52 Per Dozen

Cookies: VEG

Chocolate Chip, Double Chocolate, Oatmeal, Macadamia Nut VEG 48 Per Dozen

Energy Bars 36 Per Dozen

Chocolate Covered Strawberries GF 46 Per Dozen

Sliced Banana Bread VEG 52 Per Dozen

Assorted Cupcakes 60 Per Dozen

(Red Velvet, Vanilla, Chocolate)

Fresh Fruit Platters V/GF 10 per person

Sliced Seasonal Melons and Fresh Berries,
Mango Coconut Yogurt Dip

The Savories:

Crudité Platters 9 per person

Carrot, Cucumber and Celery Spears, Heirloom Gem Tomatoes, Broccoli and Cauliflower Florets,
Hummus and Garlic Ranch Dipping Sauces

Mini Quiche Lorraine 52 Per Dozen

Individual Bags Premium Potato Chips 5 each

Individual House Made Trail Mix Dried Fruits & Nuts 9 each

Selection of Finger Sandwiches 12 per person

Vegan Salad, Roasted Turkey, Ham & Cheese, Cucumber Cream Cheese

Beverage Selections

Consider replacing below with Canadian (local) water and discontinue bottle juice:

Assorted Soft Drinks 5.00

Selection of Fentimans Botanically Brewed Premium Soft Drinks (Victorian Lemonade, Old English Root Beer, Dandelion & Burdock, Curiosity Cola) 6.50

Individually Bottled ESKA Carbonated Mineral Water 355 ml

Bottled Iced Tea 6.50

Freshly Brewed HC Valentine Coffee, Decaffeinated Coffee & Selection of Fairmont Lot 35 Teas

(Includes milk, cream, honey & sliced lemon)
90 per Gallon

Half Day Unlimited Service: 8 per guest

Full Day Unlimited Service: 15 per guest

Lemonade & Freshly Brewed Ice Tea

16 per liter

Fruit Punch

18 per liter

Apple, Cranberry, Tomato Juices

17 per liter

Fresh Orange & Grapefruit Juices

20 per liter

Sustainable individual Juices 8

Smoothies 85 per gallon

Green Mango Shake V/GF/NF

Soy milk, Spinach, Oats, Mango, Pumpkin seed, Birch Syrup

Antioxidant V/GF/NF

Blueberry, vanilla, flax seed, banana

Fuzzy Peach V/GF/NF

Peach, banana, Orange, Lemon, Five Spice

Specialty Breaks Priced Per Person

Namaste Break 30

Power Tonics:

Carrot, Ginger, Turmeric and Black Pepper V/GF/NF

Lemon, Lime, Celery, Agave Nectar V/GF/NF

Vegetable Chips GF/DF/NF

Edamame Hummus v/GF/DF/NF

Fruit Skewers V/GF/DF/NF

Energy Bars

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

The Energizer Break V/GF/DF/NF 29

Individual Platters of Fresh Made Guacamole served in Avocado Skins V/GF/NF

Corn Tostadas GF/NF

Baby Crudit  Garden NF

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

The Pub Break 22

Warm Baked Pretzels NF

Ale Mustard DF/NF

Crispy Bacon Dusted Onion Rings DF/NF

Jalapeno Poppers

Spiced Caramel Corn

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

Upgrade to Beer Growlers +10

The Hiking Break 24

Energy Bars

Individual Trail Mix of Mixed Nuts and Dried Fruit V/GF/DF

Green Juice V/GF/NF

Celery, Cucumber, Spinach, Lime, Agave Syrup

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



Lunch Priced Per Person

LUNCH TO GO 34

SERVED WITH

Premium Potato Chips V/GF/DF/NF
Seasonal Whole Fruit V/GF/DF/NF
Freshly Baked Cookie Veg
Earth Water V/GF/DF/NF

CHOOSE ONE

The JPL Veg/GF/ NF

Crisp Romaine, Shaved Parmesan, Focaccia Croutons, Lemon Wedge, Served with Classic Caesar Dressing

Greens Salad V/GF/DF/NF

Heirloom Grape Tomatoes, Radish, Cucumber, Red onion, Carrots, Balsamic Dressing

Macaroni Salad VEG/DF/NF

Juliened Bell Peppers, Red Onion, Shaved Carrots, Pesto Aioli

Caprese Salad VEG/NF

Hothouse tomatoes, Fior di Latte, Torn Basil and Balsamic Vinaigrette

CHOOSE ONE

Smokehouse Turkey NF

Roasted Turkey Breast, Crispy Bacon, Applewood Cheddar, Chipotle Mayo, Lettuce, Tomato, Red Onion, Brioche Bun

Muffuletta Sandwich NF

Thinly Slice Mortadella, Genoa Salami, Sliced Provolone, Spiced Sundried Tomato Pesto, Focaccia bun

Chicken Waldorf Sandwich

Walnuts, Grapes, Apple, Celery Butterleaf Lettuce on a Brioche Bun

Tuna Tataki Wrap DF/NF

Seared Oceanwise Albacore Tuna, Sesame Ginger Soy Aioli, Butterleaf Lettuce, Minced Radish and Carrot, Red Pepper Tortilla Wrap

Vegan Salad Sandwich V/ DF/NF

Pea Protein, Vegan Soy Mayo, Sourdough Bread, Butter leaf Lettuce, Hoagie Roll

Plated Lunch Packages Priced Per Person

EXPRESS LUNCH PACKAGE 52

Freshly Baked Bread
Churned Butter

SOUP

Roasted Tomato Bisque V/GF/NF
Herbed Oil, Balsamic Drizzle,

ENTREE

Fire Grilled Chicken Breast GF/NF
Brown Butter Whipped Yukon Gold Potatoes, Roasted Vegetables and Charred Broccolini,
Red Wine Jus,

DESSERT

Strawberry Pannacotta GF
Berry Coulis, Vanilla Chantilly Cream,

HC Valentine Regular & Decaffeinated Coffee
Fairmont Lot 35 Teas

Plated Lunch Packages Priced Per Person

ROCHE BONHOMME 54

Freshly Baked Bread
Churned Butter

SALAD

Panzanella V/NF

Buffalo Burrata Large Diced Tomatoes and Cucumbers, Red Onion, Focaccia Crouton, Red Wine Vinaigrette

ENTREE

Dukkah Crusted Chicken Supreme GF

Orange Braised Endive, Pea Puree, Succotash, Charred Broccolini

DESSERT

Key Lime Tart

Dehydrated Basil Meringue, Raspberry Gel.

HC Valentine Regular & Decaffeinated Coffee
Fairmont Lot 35 Teas

VEGAN MOUNTAIN LUNCH 46

Freshly Baked Bread
Churned Butter

SOUP

Squash Orange Soup V/GF/NF
Smoked candied Walnuts, Pepitas, fresh Herbs

ENTREE

Dukkah Crusted Grilled Cauliflower Steak
Charred Broccolini, Pistachio, Pea Puree, Charred Orange, Grilled Corn & Summer Squash Succotash

DESSERT

Coconut Pannacotta V/GF/NF
Textures of berries

HC Valentine Regular & Decaffeinated Coffee
Fairmont Lot 35 Teas

Family Style Lunch Priced Per Person

Minimum Lunch Buffet Is 25 People or a \$5 per Person Surcharge Will Apply

THE TRATTORIA 60

Baskets of Freshly Baked Focaccia
Olive Oil & Balsamic Vinegar

SOUP & SALAD

Creamy Polenta Soup GF/NF

Cavolo Nero, Rustic Cut Root Vegetables, Herbed Aglio Olio

Fresh Greens

Crisp Romaine Hearts, Grape Tomatoes, Cucumbers, Garlic Croutons, Soy Caesar Dressing, Sherry Vinaigrette

Antipasti Platter NF

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

Garganelli Caprese Salad Veg/NF

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

ENTRÉE

Lasagne VEG/NF

Beef Ragù, Tomato Sauce, Mozzarella Cheese,

Roasted Chicken Cacciatore GF/DF/NF

San Marzano Tomatoes, Bell Peppers, Mushrooms,

Leek & Mushroom Ravioli VEG/NF

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

Char Grilled Vegetables V/GF/NF

Green and Yellow Zucchini, Eggplant, Red Onion, Asparagus, Extra Virgin Olive Oil, Balsamic Drizzle

DESSERT

Cannoli Siciliana

Chocolate Mascarpone Panna Cotta GF

Seasons Finest Sliced Fruit V/GF/NF

COFFEE & TEA

HC Valentine Regular & Decaffeinated Coffee

Fairmont Lot 35 Teas

Family Style Lunch Priced Per Person

THE AAA 62

SALAD

Fresh Greens

Crisp Romaine Hearts, Grape Tomatoes, Cucumbers, Garlic Croutons, Soy Caesar Dressing, Sherry Vinaigrette

German Style Potato Salad GF/V/DF/NF

Diced Red Skin Potatoes, Root Vegetables, Fried Onion, Green Peas, Mustard Vinaigrette

Creamy Coleslaw GF/VEG/DF/NF

Thinly Shaved Cabbage and Carrots, Maple Cider Aioli, Fresh Herbs

ENTRÉE

Albertan Beef Burgers NF

Beef Chuck Patties

Grilled Chicken Burgers NF

Beyond Burgers NF/VEG

Nathan's Hotdogs

Traditional Soft Hot Dog Rolls

Jacket Potatoes GF/VEG/NF

Bacon Bits, Sour Cream, Cheddar Cheese, Spring Onions

Roasted Vegetables V/GF/DF/NF

Lemon and Garlic Roasted Vegetables

Condiments and Sides

Ketchup

Prepared Mustard

Cucumber Relish

Mayonnaise

Diced Tomato

Diced Red Onions

Pickles

Chopped Lettuce

Brioche Buns

DESSERT

Seasonal Fruit Salad

Banana Bread

Chocolate Chip, Double Chocolate and Macadamia Nut Cookies

HC Valentine Regular & Decaffeinated Coffee

Fairmont Lot 35 Teas

Family Style Lunch Priced Per Person

SOUP, SALADS, SANDWICHES & WRAPS 56

Selection Breads & Rolls
Fresh Butter

SOUP

BC Mushroom Chowder

SALAD

Caesar Station

Crisp Romaine Hearts, Grape Tomatoes, Cucumbers, Garlic Croutons, Soy Caesar Dressing, Sherry Vinaigrette

Broccoli Cauliflower Salad

Sunflower Seeds, Dried Cranberries, Maple Apple Gastrique Aioli,

Orecchiette Caprese Salad

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

SANDWICHES (CHOOSE 3 TYPES, additional choice 4\$pp)

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

Roasted Red Beet Ruben V/NF

Classic Pastrami Dry Rub Cold Smoked Red Beats, French's Mustard, Sauerkraut on Sourdough

Traditional Vegan "Egg" Salad Sandwiches and Wraps V/NF

Tofu, Minced Scallions, Brunoised Celery, Tangy Mayonnaise

Hot Sandwiches

Caprese Grilled Cheese VEG/NF

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

Pulled Mayor Thorpe Boar Pibil Style DF/NF

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

Pulled Jackfruit Pibil Style V/NF

Sautéed Peppers, Pickled Onions, Habanero, Marble Rye

Pea Protein Vegan "Chicken" Sandwich V/NF

Vegan Chipotle Aioli, Confit Tomato, Hickory Mushroom Vegan Bacon

Gluten Free Sandwiches

Grilled Vegetables, Avocado & Black pepper with melted Blue cheese GF/VEG

Rocket leaves, Goat Cheese, Curried Mushrooms, Mango Chutney GF/VEG

Flash fried Steak, Quick Sauerkraut, Bacon & Onion jam, Matured Cheddar

DESSERT

Bumbleberry Fruit Crisp

Red Velvet Whoopie Pies

Berry Trifle Cups

COFFEE & TEA

HC Valentine Regular & Decaffeinated Coffee

Fairmont Lot 35 Teas

Family Style Lunch Priced Per Person

THE CAMPFIRE LUNCH 54

Assortment of Rolls

Fresh Butter

SALAD

Salad Station Veg/GF/NF

Deepwater Farms Greens, English Cucumber, Grape Tomatoes, Shredded Sweet Carrot Sliced Radish, Citrus-Champagne Vinaigrette,

Country Style Coleslaw V/GF/NF

Shredded Cabbage, Sweet Carrot, Scallion, Garlic Gastrique,

Homestyle "Devilled Egg" Potato Salad Veg/GF/DF/NF

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

ENTRÉE

Char Grilled Chicken GF/DF/NF

Spicy Lemon Garlic Marinade, Fresh Herb,

Maple Glazed Seared Salmon GF/DF/NF/H

Citrus Vinaigrette, Fresh Herbs

Rosemary Paprika Fingerling Potatoes V/GF/DF/NF

Farmers Market Vegetable Medley V/GF/DF/NF

Extra Virgin Olive Oil, Balsamic Drizzle

DESSERT

Freshly Sliced Fruit

Campfire S'mores or S'mores Indoors

Chocolate Chip and Double Chocolate Cookies

Date Crumble Bars

BEVERAGE

HC Valentine Regular & Decaffeinated Coffee

Fairmont Lot 35 Teas



Sharing Style Dinner

CINQFOIL HIKE BARBEQUE DINNER, 104

Freshly Baked Corn Bread & Bread Rolls

SALADS

Salad Station

Chopped Lettuce & Wedges, English Cucumber, Cherry Tomatoes, Shredded Sweet Carrot, Red Onion, Crumbled Bacon, Shaved Asiago, Croutons, Creamy Caesar, Maple Balsamic, Honey Mustard Dressings,

Beetroot Ceviche with Jicama

Golden Beets, Grilled Pineapple, Jicama, Lime, Green Peppers, Spring Onion

Tomato Salad

Hot House tomatoes with avocado, baby mozzarella, pickled onions and balsamic vinegar

Country Style Coleslaw

Shredded Cabbage, Sweet Carrot, Scallion

From Our Cast Iron Kettle

Creole Seafood Jambalaya, Lemon Aioli

Baked Black Eyed Peas

Boursin Mac&Cheese

Ancho Lime Infused Corn on the Cob

Grilled Vegetable Medley

From our Smoker

AAA Smoked Brisket

Slow Cooked Baby Back Pork Ribs, Signature BBQ Sauce,

DESSERTS

Selection of Sweets and Treats

Campfire S'mores/S'mores Indoors

COFFEE & TEA

HC Valentine Regular & Decaffeinated Coffee

Fairmont Lot 35 Teas

Sharing Style Dinner

ROCHE BONHOMME DINNER BUFFET 100

Hearth & White Split Buns

Fresh Butter

STARTER

Salad Station, Fresh Lettuce and Wedges, English Cucumber, Cherry Tomatoes, Shredded Sweet Carrot, Maple Balsamic

Tuna Niçoises GF/DF

Green Beans, Fingerling Potatoes, Heirloom Tomatoes White Anchovy
Boiled Eggs, Kalamata Olive Tapenade

Charcuterie Platter and Quebec Foie Gras Mousse

Seasonal Compote, Crostini and Pickles

ENTRÉE

Pan Seared Walleye GF/DF

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

High River Boneless Osso Bucco GF/DF

Celeriac, Apple Cider Jus

Herbed Gluten Free Gnocchi V/GF/DF

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

Applewood Smoked Cheddar Potato Gratin V/GF

Roasted Root Vegetables V/GF/DF

DESSERT

JPL Sticky Toffee Pudding, Vanilla Ice Cream

Brookies and Blondies

Lemon Tarts

Sharing Style Dinner

MEDICINE LAKE PLANT BASED BUFFET 61

Hearth & White Split Buns

Olive Oil and Balsamic Vinegar

STARTER

Salad Station V/GF/NF Assorted Greens, English Cucumber, Cherry Tomatoes, Shredded Sweet Carrot, Maple Balsamic

Bean Salad

 GF/V/DF

Pinto, Garbanzo, Kidney, Edamame and Green Beans, French Shallot, Scallion Red Wine Vinaigrette

Grainy Mustard Mushroom Potato Salad

 GF/V/DF

Roasted Mushroom, Fried Onion, Lemon, Mustard, Fingerlings, Touch of Truffle

Crudité Platter and Edamame Hummus Drizzle

 GF/V/DF

Seasons Finest Vegetables, Nutritional Yeast, Pine Nuts

ENTRÉE

Grilled Cauliflower

 GF/V/DF

Corn and Edamame Bean Succotash, Charred Lime, Charred Scallion Vinaigrette

Vegetable Stufato

 GF/DF

Eggplant, Bell Peppers, Tofu, Canelli Beans, Savory Smoked San Marzano Broth

Herbed Gluten Free Gnocchi

 V/GF/DF

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

Roasted Red Skin and Sweet Potato Medley

 GF/V/DF

DESSERT

Vegan Coconut Panna Cotta

Vegan Chocolate Cake

Vegan Dark Chocolate Mousse

Family Style Dinner Priced Per Person

THE GRILL ROOM 84

SALAD

Fresh Greens

Crisp Romaine Hearts, Grape Tomatoes, Cucumbers, Garlic Croutons, Soy Caesar Dressing, Sherry Vinaigrette

Cauliflower Salad

Charred Carrots, Bacon, Bell Peppers, Maple Apple Gastrique Aioli.

Creamy Coleslaw GF/VEG/DF/NF

Thinly Shaved Cabbage and Carrots, Maple Cider Aioli, Fresh Herbs

ENTRÉE

Fire Grilled Striploin Steaks NF

Chimichurri Marinade

Albertan Beef Burgers NF

Beef Chuck Patties, Potato Scallion Buns

House Made Beer Bratwurst Links

Pretzel Hot Dog Buns

Warm Jacket Potato Salad GF/NF

Bacon Bits, Sour Cream, Cheddar Cheese, Spring Onions

Roasted Vegetables V/GF/DF/NF

Lemon and Garlic Roasted Vegetables

Grilled Corn on the Cob Veg/GF/NF

Ancho Chili Lime Butter

Condiments and Sides

Ketchup

Prepared Mustard

Cucumber Relish

Mayonnaise

Diced Tomato

Diced Red Onions

Pickles

Chopped Lettuce

Sauerkraut

DESSERT

Seasonal Fruit Salad

Berry Trifle,

Banana Bread

Chocolate Chip, Double Chocolate and Macadamia Nut Cookies

HC Valentine Regular & Decaffeinated Coffee

Fairmont Lot 35 Teas

Build Your Own Plated Meal Priced Per Person

SOUP

Foraged Mushroom Bisque Veg/GF/NF 15

BC Foraged Chanterelles, Porcini Crema, Rosemary, Herbed Virgin Alberta First Press Oil

"BLT" Bisque Veg/GF/NF 13

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

"Outlaw Potato" Soup Veg/NF 13

Garlic, Scallion, Alberta Sylvain Star Gouda, Croutons,

Cauliflower Bisque GF/NF 13

Chocolate Rye Croutons, Garden Pea Crème Fraîche,

Sweet Corn GF/NF, 14

Spiced Shrimps, Clamshell Mushrooms, Fingerling Potatoes, Saffron

Canadian Yellow Split Pea GF/DF/NF 12

Root Vegetables, Smoked Ham, Fresh Chives,

SALAD

JPL Wedge Salad Veg/GF 16

Baby Iceberg, Cucumber Heirloom Gem Tomato, Radish, Blue Cheese, Pink Peppercorn Ranch,

Jasper Park Lodge Caesar NF 17

Crisp Romaine Hearts, Seasoned Bread Crumbs, Crisp Bacon, Lemon, Fried Anchovy, Parmesan Cheese, Caesar Dressing,

Tangle of Field Greens & Chicories Veg/GF 16

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

Preserved Persimmon & Prosciutto GF/NF 18

Deepwater Farms Lettuce Greens, Mozzarella, Balsamic

Mixed Greens Veg/GF/DF/NF 15

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

Spinach, Olive & Feta Veg/GF/DF 16

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

Tomato, Burrata & Basil Veg/DF/NF 19

Fresh Tomatoes, Extra Virgin Olive Oil, Aged Balsamic,

HOT APPETIZER

Seared Sea Scallops GF/DF/NF 25

Roasted Corn Succotash, Wild Boar Bacon, Smoked Lentil Purée.

Roasted Mushroom Ravioli Veg/NF 19

Roasted Oyster Mushrooms, Arugula, Shaved Fennel, Balsamic Drizzle.

Goat Cheese Tart Veg/NF 17

Leek, Bell Pepper fricassee, & Slow Cooked Cherry Tomatoes

Crispy Soft Shell Crabs NF 21

Citrus Aioli with Celeriac & Fennel Slaw

COLD APPETIZER

Jumbo Shrimp Cocktail GF/DF/NF 21

Marie Rose Sauce & Baby Lettuce Salad

Peach Gazpacho GF/DF/NF 25

Lobster medallion, Guacamole & Charred Scallion

House Cured Salmon NF 20

Fennel & Beetroot Cured Salmon, Creamy Cucumber Slaw, herb crostini

Chicken liver Mousseline GF/DF/NF 19

Cucumber and Red Romaine Bouquet, Pear Compote, Pistachio brioche

INTERMEZZO

Minted Grapefruit, 7

Pickled Saskatoon Berry, 7

Limoncello, 7

WORKING LUNCH

Seared Albacore Tuna Niçoise GF/DF/NF 34

Albacore Tuna (5oz), Fingerling Potatoes, Hard Boiled Egg, Green Beans, Grape Tomatoes, White Anchovy Vinaigrette,

JPL Cobb Salad GF/NF 31

Grilled Chicken Breast (4oz), Hard Boiled Egg, Blue Benedictine Cheese, Avocado, Alberta Bacon Bits, Pickled Onion, Grape Tomatoes, Butter leaf Lettuce Wedge, Ranch Dressing

Steak Taco Salad NF 35

Grilled Petite Fillet (4oz), Jalapeno Goddess Dressing, Crispy Tortillas, Corn, Aged Cheddar, Avocado, Grape Tomatoes, Butter leaf Lettuce Wedge, Pickled Onions

ENTREE

Mayerthorpe Boar Chop NF 52

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

Salmon & Shrimp GF/NF 44

Horseradish Beluga Lentils, Seared Shrimp, Courvoisier Lobster Cream,

12 Hour Braised Alberta Beef Short Rib GF/NF 52

Horseradish Whipped Alberta Farmed Potatoes Seasonal Mushrooms, Blasted Church Braising Jus,

Alberta Chicken GF 39 (add Garlic Shrimp for 12)

Maple Glazed Carrot Puree, Smoked Gouda Rosti, Herbed Jus,

High River Boneless Osso Bucco GF/NF 58

Celery Root, Brown Butter & Citrus, Seasonal Vegetables

Charred Carrot & Ancient Grain Risotto V/NF 35

Spelt, Faro, Scarlet Quinoa, Arborio Rice, Shaved Fennel, Purple Kale & Baby Arugula,

Sous Vide Bison Tenderloin GF/DF*/NF 72

Sweet Potato Purée, Wild Mushrooms, Black Garlic Jus,

Alberta Beef Tenderloin GF/NF 64

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

Talk to our culinary team:

Change your Beef for one of our signature cuts:

The Cuts

Dry Aged 12oz Ribeye MP (*internal note: 28\$ from 5.5z tendy price*)

10oz Wagyu Striploin MP (*internal note: 15\$ from 5.5z tendy price*)

AAA 8oz Beef Tenderloin MP (*internal note: 10\$ from 5.5z tendy price*)

DESSERT**Bailey's Milk Chocolate Pyramid 12**

Citrus Confit, Minted Crème Anglaise.

Garden Carrot Cake 12

Cream Cheese Mousse, Apricot Sorbet, Roasted Pineapple.

Chocolate Peanut Butter Bombe 14

, Salted Peanut Crumble, Raspberry 'Jam',

Strawberry & Basil 12

Vanilla Milk Panna Cotta, Strawberry Sorbet, Basil Fluid Gel,

Spiced Pumpkin Cheesecake 14

Dark Chocolate Mousse, Red Currant Gastrique.

Textures of Chocolate 14

Chocolate Fudge Torte, Milk Chocolate Crème, White Chocolate Crumble,

Lemon Citron Tart 13

Dehydrated Basil Meringue, Raspberry Gel,

Okanagan Chèvre Cheesecake GF 13

Dark Chocolate Crème, Toasted Graham Crumble

HC Valentine Regular & Decaffeinated Coffee
Fairmont Lot 35 Teas

Canapés Priced Per Dozen

Minimum Canapés Order is Two Dozen per Type

Chilled Canapés

Tomato, Bocconcini & Fresh Basil Skewers
VEG/GF/NF 47

Balsamic Syrup

Citrus Marinated Chilled Shrimp Shooters
GF/DF/NF 55

Gazpacho Cocktail Sauce

Wild Sockeye Smoked Salmon Spoon
DF/NF 53

Rye Toast, Red Onion, Capers, Beet Pickled Quail Egg

Open Faced Mini BLT DF/NF 49

Gem Tomato, Crisp Bacon

Orso Inspired Vine Ripened Tomato Bruschetta
V/NF, 48

Tomato, Scallion, Roasted Garlic, Feta, Basil

Oceanwise Albacore Tuna Tartar DF/NF 53

Pickled Cucumber, Tobiko, Sriracha

Cranberry Pomegranate Bruschetta VEG/NF 48

Goat Cheese, Orange Zest, Basil

Smoked Beet Tartar Spoon V/GF 50

Smoked Beet, Pastrami Spices, Vegan Cashew Aioli

Hot Canapés

Mini Lobster Roll Sliders DF/NF 72

Crisp Celery, Grain Mustard Mayo,

Assorted Mini Quiches 52

Florentine, Lorraine, Parmesan,

Warm Alberta Elk Jerky GF/DF/NF 54

Spicy Chili Dip

Vegetable Samosa VEG/DF/NF 45

Tamarind Chutney

Roasted Garlic Shrimp DF/NF 58

Arribiata Sauce,

Smoky Bacon Wrapped Scallops GF/DF 68

Traditional Cocktail Sauce,

Vegetable Pakoras GF/VEG/V*/DF*/NF 50

Cucumber Raita,

Crispy Pork Wings GF/DF/NF 60

Roasted Apple - Maple Dip

Charred Alberta Lamb Chops GF/NF 65

Garlic - Mint Yogurt,

Alberta Bison Slider NF 68

Aged Cheddar, Caramelized Onion Mayo,

Mini Truffle Grilled Cheese Bites NF 46

Reception Priced Per Person

Minimum Reception Is 25 People or a \$10 per Person Surcharge Will Apply. These Action Stations are in addition to the presence of a dinner buffet, some restrictions may apply.

Reception Stations

CHEF ATTENDED STATIONS

Candy Bar (NF) \$25

Sour Peaches, Gummy Frogs, and Worms M&Ms, Mini Marshmallows, Caramel Corn, Chocolate Sauce, Assorted Sprinkles

Poutine Bar (NF) \$28

French Fries, Potato Puffs, Poutine Gravy, Peppercorn Sauce, Cheese Curds, Mozzarella, Roasted Peppers and Onion Chorizo Hash

Pulled Pork *Add \$3

Smoked Barbeque Pulled Chicken *Add \$6

Short Rib & Alberta Mushroom Ragout *Add \$7

Build Your Own Mac & Cheese Bar \$26

Elbow Macaroni, Gluten Free Pasta, Cheese Sauce

Tobacco Onions, Crisp Bacon, Scallions, Hot Sauce, Grated Cheddar, Spicy Ketchup, House Made Salsa,

Beef Short Rib Ragout *Add \$5

BBQ Pulled Pork *Add \$3

Snacking Bar \$28

Mini Split Top Slider Buns, Potato Puffs, Poutine Gravy, Mini Hot Dog Wieners , Chicken Fingers
Grainy Mustard Jars, Dijon Mustard Jars, Ketchup Jars, Relish Jars, Spiced Plum Sauce Portions,
Sweet Chili Sauce Portions, Sauerkraut,

Pulled Pork *Add \$3

Smoked Barbeque Pulled Chicken *Add \$6

Bacon Bar \$36 (Based on 9 Slices per person)

Crispy Maple Boar Bacon, Peppered Thick Cut Bacon, Chocolate and Ancho Chili Bacon,
Organic Double Smoked Bacon, Cinnamon Donut Powdered Bacon,

Add Ceasar Salad Wedge Platters to your Bacon Bar *Add \$4

add sleeves of JPL Mountain Ceasars AND Ceasar Salad Wedge Platters to your Bacon Bar *Add \$14

CHEF ATTENDED SAUTEÉ STATIONS

Pasta Station (DF*/NF) \$27

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

Risotto Station (GF/DF*/NF) \$31

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

CHEF ATTENDED PASTRY STATIONS

Banana Flambé (GF) \$22

Alberta Springs Whiskey, Vanilla Ice Cream, Caramel Sauce

Crème Brûlée Station (GF/except chocolate crispy pearls) \$20

Vanilla Bean Crème Brûlée, Seasonal Fruits & Compotes, Candied Nuts, Chocolate Crispy Pearls

Milk Chocolate Fondue \$23

Cubed Fruit, Blondies, Brownies

All Action Stations require a Chef - a Chef Attendant's fee of \$150 per chef (minimum of 2 hours) is applicable.
One Chef required per 75 guests.

CHEF ATTENDED CARVING STATIONS

All Carving Stations Include Freshly Baked Breads & Rolls

Alberta Turkey Breast GF*/DF*/NF 18

Cranberry Sauce, Pan Gravy,

Prime Rib GF*/DF*/NF 26

Yorkshire Pudding, Horseradish Cream, Mustards, Red Wine Jus,

Rosemary & Garlic Roasted Pork Loin GF/DF/NF 18

Mustards, House Made Apple Sauce,

Beef Tenderloin GF/DF/NF 36

Mustard, Cabernet Jus, Horseradish

Smoked Alberta Striploin GF/DF/NF 32

Cabernet Jus, Horseradish Cream,

Alberta Lamb Leg GF/DF/NF 30

Mint Jelly, Port Jus,

Steamship Round GF/DF/NF 22 (Min 100 guests)

Mustard, Cabernet Jus, Horseradish,

House Smoked Salmon GF/DF/NF 19

Smoked Crème Fraiche, Capers, Salmon Roe, Slivered Red Onions, Citrus Wedges