

The Banff Centre
Conference Menus



The Banff Centre
inspiring **creativity**

The Banff Centre Conference Menus

We have everything you need...

We have everything you need to plan exciting dining choices for all of your group catering requirements. The Banff Centre offers a wide range of catering options. The Banquet Menu features an excellent selection of menu choices from informal buffets to elegantly-served banquets in a variety of private venues.

Our conference service managers and executive chef will assist you with planning the perfect event. They can help with menu selection, customized menus and themes, and catering for specific tastes and dietary requirements such as HeartSmart®, diabetic, or vegetarian. Kosher meals may also be arranged. The Banff Centre is fully licensed and offers a full selection of wines and spirits.

The Banff Centre also features an enticing array of dining venues including Three Ravens Restaurant & Wine Bar, Vistas Dining Room, Le Café, and Maclab Bistro.

About Our Food and Beverage Team

The Banff Centre's award-winning culinary team is led by executive chef Beat Hegnauer. In June 2011, Chef Hegnauer CCC was inducted as a Member in the Honour Society of the Canadian Culinary Federation of Chefs and Cooks in recognition of a lifetime of dedication, contribution and foresight in the culinary profession. Chef Hegnauer, and maitre d'hôtel Michael Langlois, are members of La Confrérie de la Chaîne des Rôtisseurs, an international gastronomic society devoted to promoting fine dining and preserving the camaraderie and pleasures of the table. Our sommelier, Patrick DesRosiers, is an accredited member of the International Sommelier Guild (ISG). Patrick will be pleased to assist you with pairing wine selections to suit your menu, tastes, and budget. Wine tastings may also be arranged as a special feature for your conference group.

Our conference service managers and culinary team are committed to providing your group with memorable dining experiences.



Breakfast

Full Service Breakfast (Plated)

Served with Lyonnaise Style Hash Browns, Tomato Gratin, Seasonal Fruit Basket of Fresh Baked Croissants, Muffins and Danish Pastries, Butter and Preserves, Chilled Fruit Juices, Fair Trade™ Organic Fresh Brewed Regular and Decaffeinated Coffee, Herbal and Regular Tea

Quiche Lorraine: Bacon, Onions, Swiss Cheese	\$20.75
Breakfast Wrap: Peppers, Cheese, Ham, Onions and Scrambled Eggs	\$23.25
Oeuf en Cocotte: Steamed Egg in a Cup topped with Cheddar Cheese and Salsa	\$24.75

Breakfast Buffets

*Minimum 25 people, unless otherwise indicated.
Buffet set for maximum of 2 hours.*

The Continental Divide **\$17.00**

Assorted Toast, Croissants, Danish Pastries, and Mini Muffins
Butter and Preserves

Swiss Style Natural Yogurt, Granola and Cereals
Fresh Fruit Salad, Chilled Fruit Juices

Fair Trade™ Organic Fresh Brewed Regular and Decaffeinated Coffee, Herbal and Regular Tea

*Add scrambled eggs to The Continental Divide, for a \$4.00 charge per person.

The Fairholme **\$22.75**

Sliced Seasonal Fresh Fruit, Mother Nature's Granola and Assorted Cereals

Fresh Scrambled Eggs, Buttermilk Pancakes with Syrup, Smoked Bacon and Link Sausages

Home-Fried Potatoes

Assorted Toast, Croissants, Danish Pastries, and Mini Muffins
Butter and Preserves

Chilled Fruit Juices, Fair Trade™ Organic Fresh Brewed Regular and Decaffeinated Coffee, Herbal and Regular Tea

The Norquay **\$24.00**

Sliced Seasonal Fresh Fruit, Granola and Cereals

*Eggs Benedict with Canadian Back Bacon, French Toast with Pancake Syrup, Home-Fried Potatoes

Assorted Toast, Croissants, Danish Pastries, and Mini Muffins
Butter and Preserves

Chilled Fruit Juices, Fair Trade™ Organic Fresh Brewed Regular and Decaffeinated Coffee, Herbal and Regular Tea

*Add Eggs Benedict with Home-Cured B.C. Salmon **\$6.00**

Enhancements to your Breakfast Buffet

Price per person

Omelette Station (prepared in your venue)	\$7.75
Scrambled Eggs with Green Onions	\$4.50
British Columbia Smoked Salmon Garnished with Bagel and Cream Cheese	\$9.75
Grilled 170 g Sirloin Steak with Sautéed Mushrooms	\$9.75
Sliced Seasonal Fresh Fruit	\$7.75
Bowl of Fresh Seasonal Berries (serves 10) In Season: June to September	\$36.00
Off Season: October to May	\$78.00
Garden Vegetables with Dip	\$5.00
Domestic and Imported Cheeses	\$6.75
Sausage Egg Muffin with Cheddar Cheese	\$7.00
Hot or Cold Cereal	\$3.75
Hard Boiled Omega 3 Egg	\$2.75
Bagel with Regular and Flavored Cream Cheeses	\$4.25
Quiche Lorraine	\$4.50
Mediterranean Vegetable Quiche	\$4.25
Sautéed Potatoes with Peppers and Onions	\$3.00
Oven Baked Tomatoes	\$3.00
Sautéed Mushrooms with Herbs	\$3.25
Birchermüesli (Swiss Breakfast Cereal)	\$4.25
Smoked Bacon (3)	\$3.50
Chicken Breakfast Sausage	\$3.00
Beef Breakfast Sausage	\$3.00
Pork Breakfast Sausage	\$3.00
Oven Baked Ham	\$3.50
Slow Roasted Alberta Beef	\$7.00

Breakfast to Go* **\$18.25**

Hard Boiled Eggs (2), Health Muffin, Danish Pastry,
Ham and Cheese Croissant**,
Nutri-Grain Bar, Fruit Yogurt (100 ml), Fresh Fruit Salad
Fruit Juice and Bottled Water (330 ml)

***We are happy to create a custom sandwich in accordance with your dietary needs.*

*Prices subject to an 18% service charge, plus applicable taxes.
Prices guaranteed up to 60 days prior to function date.*

Lunch

Full Service Lunch (Plated)

Price per person

Three Courses

Select one Soup or Salad, one Entrée and one Dessert

Served with Fair Trade™ Organic Freshly Brewed Regular and Decaffeinated Coffee, Regular and Herbal Teas, and Assorted Fresh Baked Dinner Rolls and Butter.

Soups

Wild Mushroom Soup with Crisp Shitake and Double Smoked Bacon
Cream of Cauliflower with Cheese Crisp
Classic Chicken Noodle

Salads

Baby Greens, Charred Pears, and Blue Cheese Salad with a Citrus Dressing
Caprese Tomato and Bocconcini Salad with Basil and Balsamic Reduction
Assorted Greens, with Fried Egg Noodles, Peaches, Oriental Dressing, and Roasted Cashews
Cucumber Sleeve and Organic Baby Greens with Balsamic Dressing

Entrées

All entrées served with a selection of seasonal, fresh vegetables.

Grilled Pork Tender Medallions **\$26.50**
Dried Fruit Port Sauce, Asiago Potato Pavé
Suggested Wines - Red: Beaujolais, White: Pinot Gris

Suprême of Chicken **\$28.00**
Caramelized Apple Jus, Herb Roasted Baby Red Potatoes
Suggested Wine - White: Chardonnay

Seared Fillet of British Columbia Salmon **\$29.00**
Lemongrass-Ginger Beurre Blanc, Olive-Mashed Potatoes
Suggested Wines - Red: Pinot Noir, White: Pinot Gris

Roast Prime Rib of Alberta Beef (170 g) au Jus **\$37.50**
Garlic and Thyme Whipped Potatoes
Suggested Wines - Red: Merlot, Cabernet

Bison Meat Loaf with Mushroom Sauce **\$31.25**
Suggested Wines - Red: Merlot, Cabernet

Vegetarian Entrées

Spinach Manicotti **\$26.00**
Mushrooms and Grilled Vegetables in a Tomato Sauce
Toasted French Garlic Baguette
Suggested Wine - White: Sauvignon Blanc

Herb and Cheese Tortellini **\$26.00**
Grilled Vegetables, Basil Cream Sauce
Toasted French Garlic Baguette
Suggested Wine - Red: Pinot Noir

Desserts

Fresh Fruit Salad with Fruit Sorbet and Biscotti
Chocolate Banana Cream Slice
Apple Pecan Crumble Cake with Vanilla Bean Ice Cream
Sacher Torte with Raspberry Coulis

Four Course Option **Add \$7.75**
(includes both Soup and Salad)

*Prices subject to an 18% service charge, plus applicable taxes.
Prices guaranteed up to 60 days prior to function date.*

Lunch

Lunch Buffets

Minimum 25 people, unless otherwise indicated.

Served with Fair Trade™ Organic Freshly Brewed Regular and Decaffeinated Coffee, Regular and Herbal Teas.

Deluxe Sandwich Buffet \$23.75

Soup of the Day, Mixed Seasonal Greens with Assorted Dressings
Marinated Vegetable Salad

Selection of:

Black Forest Ham and Swiss Cheese, Mustard, Lettuce and Tomato
Roast Hickory-Smoked Turkey, Lettuce, Cheddar Cheese and Mayonnaise
Egg Salad with Green Onions
British Columbia Smoked Salmon with Cream Cheese
Capers and Green Onions
Roasted Garlic Hummus with Cucumber and Alfalfa Sprouts

Sandwiches served on Assorted Breads, Goodhearth
and White French Stick, Ciabatta and Whole Wheat Ovals

Cookies, Squares and Fresh Fruit Salad

Assorted Pizza Buffet \$23.25

Mixed Seasonal Greens with Assorted Dressings, Antipasto Platter,
Crisp Crudités with Roasted Red Pepper Dip
Fresh Baked Assorted Pizzas
Tiramisu and Assorted Fruit Pies

Mountaineer Buffet \$25.75

Mixed Seasonal Greens with Assorted Dressings
Roasted Potato Salad with Bacon Vinaigrette, Beet Root Salad
Marinated Vegetable Salad
Assorted European Cold Meat Platter with Condiments

Your choice of:

Cheese Tortellini in Tomato Basil Sauce, Seasonal Vegetables

OR

Grilled Breast of Chicken with Mushroom and Madeira Sauce
Seasonal Vegetables, Rice Pilaf

OR

Pan-Seared Fillet of Steelhead Trout with Lemon-Caper White Wine
Sauce, Seasonal Vegetables and Rice Pilaf

Assorted Mousses, Fruit Flans, Tortes, Fresh Fruit Salad with
Whipped Cream

*Wines - Our sommelier will be pleased to provide wine
suggestions for your buffet function. Please contact your
conference service manager for details.*

*Prices subject to an 18% service charge, plus applicable taxes.
Prices guaranteed up to 60 days prior to function date.*

Lunch

Customized Lunch Buffet

\$24.75

Minimum 25 people, unless otherwise indicated.

Design your own buffet by selecting entrées for your function.

Served with Fair Trade™ Organic Freshly Brewed Regular and Decaffeinated Coffee, Regular and Herbal Teas.

Salad Bar

Mixed Seasonal Greens with Assorted Dressings and Condiments
Chef's Selection of Daily Salads, Vegetable Crudités with Ranch Dip

Soup and Sandwiches

Chef's Soup Creation of the Day
Assorted Sliced Valbella's Deli Cold Cuts and Cheeses, Sliced Tomatoes Cucumbers and Condiments
Selection of Whole Fruits
Assorted Loaves of Bread, Rolls and Butter

Buffet Entrées (Hot) *(Select Two Items)*

Roast Beef with Jus
Grilled Breast of Chicken with Mushroom Sauce
Grilled Cheese Smokey with Caramelized Onions
Pan-Fried Teriyaki Fillet of B.C. Salmon
Roast Pork Loin with Apple Sauce
Grilled Chicken Caesar Salad
House Made Gourmet Pizza
Chicken Parmesan with Tomato Sauce
Shrimp and Vegetable Stir-Fry
Baked Meat Lasagna with Garlic Toast
Chicken Cacciatore

Suggested Wines - Pinot Noir, Chardonnay

Vegetarian Entrées (Hot) *(Select One Item)*

Crispy Fried Tofu with Green Onion Soy Broth
Lentil Stew with Crispy Papadum Chips
Three-Cheese Baked Tortellini with Tomato Sauce
Baked Manicotti with Tomato Sauce
Portobello Mushroom Bake with a Nutty Cheese Crust
Tofu Mushroom Fried Rice

Suggested Wines - Pinot Noir, Chardonnay

Lunch Buffet served with Seasonal Vegetables, and Your Choice of Starch
(Select One Item):

- Mashed Potatoes
- Oven Roasted Potatoes
- Basmati Rice

Dessert Table

Pastry Chef's Dessert Selection (4 items), Fresh Fruit Salad

Lunch to Go*

\$23.25

Greek Salad, Choice of Hearty Sandwich served on Whole Wheat Kaiser, Croissant, Ciabatta or Whole Wheat Wrap:

- Black Forest Ham with Swiss Cheese
 - Alberta Roast Beef with Caramelized Onion Spread
 - Hickory Smoked Turkey Breast with Cranberry Mayo
 - Grilled Vegetables with Avocado, Hummus and Alfalfa Sprouts (Vegan)
- Bag of Potato Chips, Whole Fresh Fruit, Granola Bar, Fresh Baked Cookie
Fruit Juice (330 ml) and Bottled Water (355 ml)

** We request at least 48 hours notice when ordering this item.*

We are happy to create custom sandwiches in accordance with your dietary needs.

*Prices subject to an 18% service charge, plus applicable taxes.
Prices guaranteed up to 60 days prior to function date.*

Dinners

Specialty Dinners

Full Service (Plated)

Served with Fair Trade™ Organic Freshly Brewed Regular and Decaffeinated Coffee, Regular and Herbal Teas, and Assorted Fresh Baked Dinner Rolls and Butter.



The Vermilion

\$88.75

Lobster Salad with Cucumber Ribbon, Citrus Herb Dressing
Consommé of Smoked Duck, Julienne of Vegetables
Wild Mushrooms

Apple-Ginger Granité

Seared Veal Medallions

Morel Mushroom Sauce, Potato Gratin, Seasonal Vegetables

Cherry Clafouti, Chocolate Mousse, Ginger Ice Cream

Suggested Wines

Luigi Giordano, Asili, Barbaresco

Bottle **\$68.00**

J. Vidal-Fluery, Côtes du Rhône

Bottle **\$41.00**

The Moraine

\$85.75

Trio of Salmon: Smoked Salmon with Herbed Goat Cheese,
Dill Salmon Pâté, and Citrus Candied Salmon

Salad of Artisan Greens with Marinated Tomatoes, Bocconcini Cheese
and Basil Vinaigrette

Apple-Ginger Granité

Grilled Alberta Bison Strip Loin and Whiskey-Flamed Prawns

Gibson's Cream Sauce, Butternut Squash Potato Purée

Seasonal Vegetables

Dark Chocolate Pâté, Nut Crunch, Passion Fruit Sorbet, Caramel Sauce

Suggested Wines

Sumac Ridge Black Sage Meritage

Bottle **\$69.00**

Canonbah Bridge, Drought Reserve, Shiraz

Bottle **\$74.00**

The Bow

\$74.25

Asian-Style Greens, Balsamic Soya Dressing, Smoked Salmon Tartar

Wild Mushroom Chowder, Chive Foam and Truffle Crouton

Pear Granité

Herb Crusted Alberta Rack of Lamb, Marsala Jus

Roast Garlic Potato Purée, Seasonal Vegetables

Chocolate Tart with Fresh Strawberries

Suggested Wines

Cune, Contino Reserva, Rioja

Bottle **\$49.00**

Osoyoos Larose, Cabernet

Bottle **\$98.00**

*Prices subject to an 18% service charge, plus applicable taxes.
Prices guaranteed up to 60 days prior to function date.*

Dinners

Full Service Dinner (Plated)

Price per person

Three Courses

Select one Soup or Salad, one Entrée and one Dessert

Served with Fair Trade™ Organic Freshly Brewed Regular and Decaffeinated Coffee, Regular and Herbal Teas, and Assorted Fresh Baked Dinner Rolls and Butter.

Soups

Corn Chowder with Double-Smoked Bacon, Sweet Peppers, and Peas
Squash Soup with Crumbled Goat Cheese and Pumpkin Seed Crouton
Smoked Tomato Soup with Chive Oil
Smoked Duck Consommé
Wild Mushroom Bisque with Porcini Foam

Salads

Citrus Candied Salmon with Artisan Lettuces, Lemon Caper Vinaigrette
Baby Spinach, Mandarin and Strawberry Segments, Toasted Almonds, Poppy Seed Dressing
Marinated Roma Tomato Wedges with Hearts of Palm, Butter Lettuce, Lime Dressing
Artisan Greens with Grape Tomatoes, Toasted Almonds, and Sherry Vinaigrette
Assorted Greens with Fried Egg Noodles, Peaches and Oriental Dressing
Grilled Vegetable Salad with Olive Oil and Feta Cheese
Ceviche of Citrus Vodka-Marinaded Scallops, with Organic Baby Leaves
Smoked British Columbia Salmon with Sweet Onions and Capers
Traditional Jumbo Shrimp Cocktail with Brandied Cocktail Sauce

Entrées

All entrées served with a selection of seasonal fresh vegetables, and Chef's choice of starch

Roast Prime Rib of Alberta Beef, Garlic Jus <i>Suggested Wines - Red: Cabernet, Merlot</i>	\$51.75
Suprême of Chicken with Sautéed Mushrooms and Pan Jus <i>Suggested Wines - Red: Pinot Noir, White: Chardonnay</i>	\$39.75
Grilled New York Steak (280 g) Sautéed Mushrooms, Crisp Onions and Béarnaise Sauce <i>Suggested Wines - Red: Shiraz, White: Chardonnay</i>	\$52.75
Seared Fillet of British Columbia Salmon Mango Cilantro Salsa <i>Suggested Wines - White: Chardonnay, Sauvignon Blanc</i>	\$44.75

Roast Young Turkey with Sage Dried Fruit Stuffing <i>Suggested Wines - Red: Gamay, Pinot Noir, White: Chardonnay</i>	\$44.50
Succulent Duck Breast with Morel-Whiskey Sauce <i>Suggested Wines - Red: Pinot Noir, Zinfandel White: Chardonnay</i>	\$51.75
Grilled Filet Mignon of Alberta Beef (170 g) Green Peppercorn and Red Currant Sauce <i>Suggested Wines - Red: Côtes du Rhône, Cabernet</i>	\$54.25
Alberta Pork Loin Chop, Bone-In, Pancetta Sage Jus <i>Suggested Wines - Red: Beaujolais, Cabernet White: Chasselas, Chardonnay</i>	\$41.75
Roast Rack of Lamb, with Madeira-Roast Shallot Jus <i>Suggested Wines - Red: Bordeaux, Cabernet</i>	\$48.75
Fillet of Sable Fish with Miso Molasses Marinade Carrot Ginger Coulis <i>Suggested Wines - White: Riesling, Gewürztraminer</i>	\$53.25

Vegetarian Entrées

Vegetarian Strudel, with Tofu and Roasted Red Pepper Coulis <i>Suggested Wine - Viognier</i>	\$39.50
Vegetable Curry, with Walnuts and Papadum Crisps <i>Suggested Wine - Riesling</i>	\$39.50
Quinoa and Barley Risotto with Vegetable Ragoût <i>Suggested Wine - Chardonnay</i>	\$39.50

Desserts

Spiced Mango Cheese Cake with Mango Coulis
Tiramisu with Espresso Jelly, and Coffee Crumble
Strawberry Short Cake with Strawberry Chantilly, and Strawberry Tuille
Caramelized Almond Chocolate Truffle Cake
Peach Lattice, Vanilla Panna Cotta, Sour Cherry Compote

Four Course Option

(includes both Soup and Salad)	Add \$7.50
Add a Palette Cleanser Granité	Add \$4.25

If you would like to offer your guests a choice of two entrees, please contact your conference service manager for information and prices.

*Prices subject to an 18% service charge, plus applicable taxes.
Prices guaranteed up to 60 days prior to function date.*

Dinners

Full Service Organic Dinner (Plated)

Price per person

Three Courses

Select one Soup or Salad, one Entrée and one Dessert

Served with Fair Trade™ Organic Freshly Brewed Regular and Decaffeinated Coffee, Regular and Herbal Teas, and Assorted Fresh Baked Dinner Rolls and Butter.

Soups

Organic Squash Soup with Toasted Pumpkin Seeds
Wild Mushroom Chowder

Salads

Baby Greens, Field Tomatoes, Yogurt Lemon Herb Dressing
Baby Spinach Leaves, Dried Figs, Balsamic Vinaigrette
Wild Smoked Salmon Tartar, Cucumber Ribbon, Micro Greens

Entrées

Wild Pacific Salmon Fillet **\$46.75**
Olive Mashed Potatoes, Farm Fresh Vegetables
Suggested Wines - Red: Pinot Noir, White: Burgundy

Grilled New York Steak (225 g) **\$54.75**
Roast Red Baby Potatoes, Farm Fresh Vegetables
Suggested Wines - Red: Cabernet or Shiraz

Suprême of Chicken **\$43.75**
Steamed Jasmine Rice, Farm Fresh Vegetables
Suggested Wine - White: Chardonnay

Vegetable Lasagna **\$43.75**
Garlic Herb Lavoche
Suggested Wine - Red: Chianti

Desserts

Baked Apple Crumble
Ricotta Cake with Strawberry Compote

Four Course Option

(includes both Soup and Salad) **Add \$7.75**

Add a Palette Cleanser
Granité **Add \$4.25**

We require a minimum of 2 weeks notice for all Organic Menu choices.

Dinner Buffets

Minimum 25 people, unless otherwise indicated.

Served with Fair Trade™ Organic Freshly Brewed Regular and Decaffeinated Coffee, Regular and Herbal Teas, and Assorted Fresh Baked Dinner Rolls and Butter.

Cascade Buffet **\$52.75**

Mixed Seasonal Greens with Assorted Dressings
Tomato and Red Onion Salad in Vinaigrette
Calypso Seafood Marinated Salad
Creamy German Potato Salad
Grilled Vegetable Platter with Balsamic Drizzle
European Sliced Meat Platter
Smoked Chicken Breast, Black Olive Tapenade

Your choice of:

Grilled Breast of Chicken
Savoury Creamed Cabbage with Bacon
Suggested Wines - Riesling, Chardonnay

OR

Pan-Seared Fillet of British Columbia Salmon
Oriental Beurre Blanc
Suggested Wines - Chardonnay, Sauvignon Blanc, Viognier
Suitable Alternative - Pinot Noir

OR

Carved Roast Alberta Beef with Rosemary Jus
Suggested Wines - Cabernet Sauvignon, Merlot, Shiraz
Roast Potatoes, Pasta or Rice Pilaf, and Seasonal Fresh Vegetables
Fresh Fruit Flans, Tortes, Pies and Mousses
Domestic Cheese Platter with Grapes and Crackers, Sliced Fresh Fruit

Mediterranean Buffet **\$39.75** (Working Dinner)

Mixed Seasonal Greens with Assorted Dressings
Greek Salad with Feta Cheese
Fresh Baked House Made Assorted Pizzas
Meat Lasagna and Italian Vegetable Lasagna with Tomato Basil Sauce and Mozzarella Cheese
Penne Pasta Carbonara, Toasted French Garlic Baguette
Assorted Tortes and Mousses, Sliced Fresh Fruit
Suggested Wines - Red: Chianti, Beaujolais, White: Pinot Grigio

*Prices subject to an 18% service charge, plus applicable taxes.
Prices guaranteed up to 60 days prior to function date.*

Dinners

Customized Dinner Buffet \$41.25

Price per person

Design your own buffet by selecting three hot entrées for your function.

Served with Fair Trade™ Organic Freshly Brewed Regular and Decaffeinated Coffee, Regular and Herbal Teas, and Assorted Fresh Baked Dinner Rolls and Butter

Soup and Salad Bar

Mixed Seasonal Greens with Assorted Dressings and Condiments

Chef's Selection of Daily Salads, Vegetable Crudités with Dip

Chef's Soup Creation of the Day

Assorted Rolls and Butter

Selection of Whole Fruit

Hot Buffet Entrées (Select Two Items)

Roast Alberta Beef with Jus

Roast Veal Shoulder with Marsala Sauce

Grilled Breast of Chicken with Mushroom Sauce

Grilled Chicken Caesar Salad

Pan-Seared Teriyaki British Columbia Salmon Medallions

Barbequed Chicken

Herb Crusted Leg of Lamb, Roasted Garlic Rosemary Jus

Veal Schnitzel with Ham, Mushrooms and Pearl Onions

Roast Pork Loin with Apple Sauce

Roast Turkey with Stuffing and Pan Jus

Shrimp and Vegetable Stir-Fry

Meat Lasagna with Garlic Toast

Hot Vegetarian Entrées (Select One Item)

Three-Cheese Baked Tortellini with Tomato Sauce

Baked Manicotti with Tomato Sauce

Crispy Fried Tofu with Green Onion Soy Broth

Lentil Stew with Crispy Pappadum Chips

Portobello Mushroom Bake filled with a Nutty Cheese Crust

All entrees served with Seasonal Vegetables and Your Choice of One Starch (pick one):

- Mashed Potatoes

- Oven Roasted Potatoes

- Basmati Rice

Dessert Table

Pastry Chef's Dessert Selection (4 items), Fresh Fruit Salad

Wines - Our sommelier will be pleased to provide wine suggestions for your buffet function. Please contact your conference service manager for details.

Dinner to Go* \$39.75

Mixed Seasonal Greens with Dressing, Japanese Fried Chicken Strips, California Rolls, Dinner Roll and Butter

Fresh Fruit Salad

Chocolate Bar, Bag of Potato Chips, Fresh Baked Cookie

Fruit Juice (330 ml) and Bottled Water (355 ml)

** We request at least 48 hours notice when ordering this item.*

We are happy to create custom sandwiches in accordance with your dietary needs

Dinner Barbecue

(BBQ Season from May 1st to September 30th)

Enjoy a dinner barbecue on our great outdoor patio, where a spectacular view of the Rocky Mountains accompanies your dining experience. You may also take your meal inside to one of our private dining rooms.

Baked Potato with Green Onions, Sour Cream and Bacon Bits

Fresh Corn on the Cob

Grilled Vegetables

Caesar Salad with Seasoned Croutons and Parmesan Cheese

Crisp Vegetable Platter with Ranch Dip

Penne Pasta Salad

Assorted Bread Station

Your Choice of One:

- Mixed Grill – (Select three items)
New York Steak (225 g), Lamb Chop, Pork Back Ribs,
Grilled Vegetable Kabob, Marinated Grilled Portobello Mushroom,
Chicken Breast, Jumbo Shrimp Kabob **\$55.25**
- Jumbo Shrimp Kabob (3 x 6 Shrimps) **\$48.50**
- New York Steak (285 g) **\$46.50**
- Chicken Breast (170 g) **\$38.75**
- Pork Back Ribs **\$38.75**
- Fillet of British Columbia Salmon **\$45.75**

Sliced Fresh Fruits

Assorted Cakes and Home Baked Fruit Pies, Mango and White Chocolate Mousse and Chocolate Cream Puff Pyramid

Prices subject to an 18% service charge, plus applicable taxes.

Prices guaranteed up to 60 days prior to function date.

Receptions

Minimum 25 people, unless otherwise indicated.

Oriental Reception \$30.75

(12 pieces per person)

Assorted California Rolls, Edamame
Assorted Spring Rolls
Assorted Dim Sum
Pot Stickers with Soy Ginger Dipping Sauce
Fortune Cookies

The Summit Reception \$40.75

Hot Hors d'Oeuvres

(8 pieces per person)

Sun-Dried Tomato and Feta Quiche
Mini Spring Rolls with Pork and Vegetables
Phyllo Hors d'Oeuvres (Chef's Selection), Assorted Fillings
Vegetarian Samosas
Roast Strip Loin of Alberta Beef, Rosemary Jus (carved)

Cold Hors d'Oeuvres

(3 pieces per person)

British Columbia Smoked Salmon Rouladen with
Roasted Garlic and Chive Cream Cheese
Chimney-Smoked Sausage with Red Currant Apple Compote
Caesar Salad
Assorted Freshly Baked Dinner Rolls

Dessert Station

Selection of Home Baked Pies, Tortes and Assorted French Pastries
Fair Trade™ Organic Freshly Brewed Regular and Decaffeinated Coffee
Regular and Herbal Teas

Deluxe Hot Hors d'Oeuvres

Price per dozen

Mini Quiche with Wild Mushrooms, Ham and Shallots	\$20.50
Mini Quiche with Sun-Dried Tomatoes and Feta	\$21.25
Bacon Wrapped Scallops	\$25.75
Breaded Fan Tail Shrimps	\$27.25
Mini Spring Rolls with Pork and Vegetables	\$24.00
Mini Spring Rolls with Chinese Mushrooms	\$24.00
Chicken Fillets with Plum Sauce	\$23.00
Beef Meatballs with Teriyaki Glaze	\$20.75
Beef Brochettes with a Soy Chili Sauce	\$38.25
Chicken Wings	\$31.00
Satay of Chicken with Roasted Peanut Sauce	\$38.25
Lamb Chops with Roasted Garlic Jus	\$39.25
Shrimp Brochette with Roast Garlic and Pernod	\$38.25
Samosas (Beef, Chicken and Vegetarian)	\$32.75
Phyllo Hors d'Oeuvres (Chef's Selection), Assorted Fillings	\$31.25
Spanakopitas (Vegetarian)	\$31.25
Baked Nachos with Traditional Accompaniments	\$39.75
16" Pizza, 12 Slices, House Made	\$25.25

Deluxe Cold Hors d'Oeuvres

Price per dozen

British Columbia Smoked Salmon Rouladen with Roast Garlic and Chive Cream Cheese	\$27.50
Prosciutto with Cantaloupe	\$23.00
Chimney-Smoked Sausage with Red Onion Compote	\$26.75
Jumbo Shrimp with Dill Cream Cheese	\$34.75
Smoked Salmon Tartar on Won Ton Crisp	\$27.75
Mini Tacos	
- Shrimp and Avocado	\$38.50
- Chicken and Mango	\$37.50
- Corn and Refried Beans	\$33.00
Open-Faced Cocktail Sandwiches	\$28.25
Seared Ahi Tuna, Chili Mayonnaise and Cilantro	\$33.75
Jumbo Shrimp with Cocktail Sauce	\$32.75
Fresh Oysters	\$ market price
Assorted Nori Maki Sushi Rolls	\$33.75

Prices subject to an 18% service charge, plus applicable taxes.
Prices guaranteed up to 60 days prior to function date.

Receptions

Deluxe Cold Hors d'Oeuvres

Price per person

Assorted European Cold Cuts with Cocktail Buns and Condiments	\$8.75
Imported and Domestic Cheeses with Crackers	\$6.75
Fresh Garden Vegetables with Dip	\$4.75
Edamame (Salted Soy Beans)	\$2.75
Sliced Seasonal Fruit	\$7.75
Chips or Pretzels	\$2.00
Salted Peanuts	\$5.00
Mixed Salted Nuts	\$5.75
Mixed Olives	\$3.25
Assorted Pickles	\$2.75
West Coast Smoked Salmon, Garnished	\$10.25

Chef-Attended Stations

Minimum 25 people, unless otherwise indicated.

Price per person

Oven Baked Ham with Crusty Buns	\$11.25
Slow Roast Pork Loin, with Dijon Jus	\$12.25
Roast Strip Loin of Alberta Beef with Whole Wheat Buns	\$16.00
Roast Baron of Alberta Beef with Whole Wheat Buns	\$13.00
Roast Turkey Breast with Whole Wheat Buns	\$11.75
Jumbo Shrimp in Garlic Herb Butter (per dozen)	\$16.00

Wrap Station

\$15.00

Soft Shell Tortillas with Spicy Beef, Chicken and Pork
Garnished with Sour Cream, Guacamole, Diced Tomatoes
Cheese, and Lettuce

Pasta Station

Variety of Pasta, including: Penne, Rotini, and Farfalle

Choice of one of the following sauces:

- Alfredo, Fresh Tomato Basil or Pesto

With Assorted Vegetables

Base Price **\$12.75**

Add:

- Beef or Chicken **\$9.25**

- Seafood (Baby Shrimps and Scallops) **\$11.25**

- Chorizo Sausages **\$8.75**

Prices subject to an 18% service charge, plus applicable taxes.

Prices guaranteed up to 60 days prior to function date.

Banquet Bar Options

In addition to the House Wines, an extensive selection of wines is available for your event. Please refer to our Wine List for descriptions and prices.

Wines and Spirits

Wines (House)	Domestic	Premium	
5 oz. Glass	\$5.50	\$6.00	
Half Litre	\$16.00	\$17.00	
Litre	\$30.00	\$33.00	
Beer	Domestic	Premium/Imported	
	\$5.50	\$6.00	
Coolers/Ciders	\$6.00		
Liquor	Regular	Premium	
	\$5.50	\$6.00	
Liqueur	Regular	Premium	Deluxe
	\$5.50	\$6.00	\$6.75
Soft Drinks	\$2.50		
Juice	\$2.75		
Sparkling Mineral Water	\$2.95		

Martini Bar

Enhance your reception with a Martini Bar (alcoholic and nonalcoholic). Choose from a variety of martinis made to order. A free bartender will be provided if consumption is a minimum of \$300.00 per bar.

Per Drink	\$7.25
Martini Ice Sculpture, from	\$375.00

Martini Bar Options*

Yachting Martini
 Vodka, Splash of Peach Schnapps, Splash of Melon Liqueur
 Chocolate Martini
 Vodka, Crème de Cacao, Baileys
 Creamsicle
 Citrus Vodka, Grand Marnier, Squeeze of Lime
 Cosmopolitan
 Vodka, Grand Marnier, Splash of Cranberry, Splash of Lime
 Black Magic
 Vodka, Coffee Liqueur, 1-2 Dashes Fresh Lemon Juice
 Broken Down Golf Cart
 Melon Liqueur, Banana Liqueur, Amaretto
 Emerald Isle
 Vodka, Melon Liqueur
 Citrus Drop
 Citrus Vodka, Grand Marnier, Squeeze of Lime
 After Eight
 Vodka, Baileys, Crème de Menthe

Choose any five for your martini function. All martinis are 2 ounces.

Bar Set Ups

Dry Bar Set Up Per person, plus GST
\$2.50

Wet Bar Set Up Per person, plus GST, plus consumption
\$2.50

Includes glasses, ice, corkscrew, condiments, juices, soft drinks, and non-alcoholic mixes.

Bartenders

A free bartender will be provided for a host/cash bar if consumption is \$300.00 per bar or more, otherwise a \$30.00 per hour bartender fee will be charged for each bartender (minimum 3 hours each).

The Banff Centre requires your final guarantee three (3) business days prior to the function. The Banff Centre will charge for guaranteed numbers or actual attendance, whichever is higher.

All Food & Beverage functions must be catered exclusively by The Banff Centre. Prices are subject to change without notice; however, The Banff Centre will guarantee prices sixty days prior to your function.

All prices are quoted per person (unless otherwise noted) and are subject to GST and 18% service charge.

** All liquor beverages contain 1 oz. of liquor unless otherwise specified.*

** All glasses of wine contain 5 oz.*

** Beverage service can either be arranged as a cash or host bar.*

*Prices subject to an 18% service charge, plus applicable taxes.
 Prices guaranteed up to 60 days prior to function date.*

Private Refreshment Breaks

Your meeting package already includes a continuous refreshment break. Should you wish to have a private refreshment break, served in your meeting room (or the Break to Go), there will be a surcharge per person, per break, as follows:

Break #1 **\$5.00**

Selection of Fresh Baked Items
(Croissants, Mini Muffins and Fruit Danishes)
Whole Seasonal Fresh Fruit
Assorted Pitchers of Fruit Juices
Fair Trade™ Organic Fresh Brewed Regular and
Decaffeinated Coffee, Regular and Herbal Teas

Break #2 **\$5.00**

Selection of Fresh Baked Items
(Cakes, Savoury Breads, Squares or Cookies)
Whole Seasonal Fresh Fruit
Fresh Garden Vegetable Platter with a Dip
Fair Trade™ Organic Fresh Brewed Regular and
Decaffeinated Coffee, Regular and Herbal Teas

Break #3 **\$7.75**

Selection of Fresh Baked Items
(Filled Croissants, Health Muffins, Fruit Danishes)
Sliced Seasonal Fresh Fruit
Bottled Water (355 ml) and Fruit Juices (300 ml)
Fair Trade™ Organic Fresh Brewed Regular
and Decaffeinated Coffee, Regular and Herbal Teas
Assorted Soft Drinks

Break to Go **\$6.50**

Whole Fresh Fruit
Fresh Baked Cookies and Mini Muffins
Mountain Blend Trail Mix
Fruit Juice (300 ml) and Bottled Water (355 ml)

Energy Break **\$9.75**

Energy Bars
Happy Planet Juices
Whole Fresh Fruit
Vitamin Water (591 ml)

*Prices subject to an 18% service charge, plus applicable taxes.
Prices guaranteed up to 60 days prior to function date.*

A la Carte Refreshments

Baked Goods and Snacks

Price per person

Fruit Parfait (Layers of Fresh Fruit and Granola)	\$7.00
Fresh Baked Croissant	\$2.75
Fresh Baked Assorted Danish Pastries	\$3.00
Fresh Baked Loaf Cakes	\$3.00
Assorted Fresh Baked Cookies, Squares or Brownies	\$3.00
Granola Bars	\$2.50
Assorted Swiss Style Yogurt, 100 ml, Fruit Flavored	\$2.75
Drumsticks and Popsicles	\$3.75
Whole Fresh Fruit	\$2.50
Bag of Chips	\$2.75
Cinnamon Buns	\$4.00
Häagen Dazs Ice Cream Bars	\$7.75
Energy Bars	\$4.75
Frosted Cupcakes	\$3.50
Fresh Baked Muffins	\$2.50
Fresh Fruit Kebabs (5")	\$3.00
Edamame (Salted Soya Beans)	\$2.50
Mountain Trail Mix	\$2.75
Marshmallows	\$2.25
Fresh Baked Assorted Mini Muffins and Donuts (3 Pieces)	\$3.25
Popcorn	\$3.00
Caramel Popcorn with Nuts	\$3.50
Ice Cream	\$4.00
Sundae Enhancements	\$2.75
Tortilla Chips and Salsa, Sour Cream	\$2.50
Mixed Nuts	\$5.00
Dark Chocolate Almond Bark (100g)	\$4.50
Chocolate Fountain with Fresh Fruit and Biscotti	\$9.75
Dessert Buffet (1.5 pieces per person)	\$9.75
Assorted Cakes, Pies and Tortes, Mousse, Fresh Fruit Salad	
Chocolate Truffles and Pralinée (per dozen)	\$31.25

Beverages

Fair Trade™ Organic Freshly Brewed Regular and Decaffeinated Coffee, Regular and Herbal Tea	\$3.75
Hot Chocolate	\$3.75
Milk (1.8 L pitcher)	\$16.50
Orange, Apple, or Cranberry Juice (1.8 L pitcher)	\$17.00
Iced Tea or Lemonade (1.8 L pitcher)	\$19.75
Pure Orange or Grapefruit Juice (1.8 L pitcher)	\$22.25
Assorted Fruit Juices in Bottles (300 ml)	\$3.75
Perrier (330 ml)	\$3.75
Bottled Water (355 ml)	\$3.00
V-8 Juice (284 ml)	\$3.75
Pop, Assorted, Regular and Diet (355 ml)	\$3.00
Powerade (591ml)	\$4.50
Fruit Smoothies (325ml)	\$5.00
Full Throttle Energy Drink (473 ml)	\$6.25
Fruitopia (473ml)	\$4.25

*Prices subject to an 18% service charge, plus applicable taxes.
Prices guaranteed up to 60 days prior to function date.*