

Banquet & Catering Menus

BANFF
CENTRE
FOR ARTS AND
CREATIVITY

Contact us

1.877.760.4595 | 403.763.6712
conferences@banffcentre.ca





Photo by Rita Taylor. Cover photo by Jessica Wittman.

Welcome. Bienvenue. Taan-shi. Dâ âûch yahine. Oki. Gwanistli naniya.

As Canada's leading postgraduate arts institution, Banff Centre for Arts and Creativity aims to inspire everyone who attends our campus in the Canadian Rocky Mountains to unleash their creative potential. Drawing on our unique facilities and innovative arts programming, Conferences at Banff Centre enable guests to connect, get inspired, and achieve results. Proceeds from conferences help to support artists at Banff Centre.

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**Creative.
Memorable.
Inspired.**

We already know that our stunning mountain views are going to inspire you and your delegates, but we also plan to impress you with our creative cuisine. We recognize that your catering choices are a significant part of your event, and our expert team is here to guide you through your menu planning to design meals that are creative, memorable, and inspired.

Flexible

Our ready-made menus make it easy to meal plan, but you are never limited to these choices. We can customize menus and themes to suit your individual requirements. And we can cater to any special dietary needs such as diabetic, gluten free, and vegetarian.

Leave a Lasting Impression

From small board meetings to large scale conferences, our experienced Conference Services team will ensure that your dining events leave a lasting impression. We will work closely with you on menu planning, wine and beverage selections, and seating arrangements. We can prepare custom floor plans for your event, and we have plenty of staging options for your consideration. We offer basic creative décor options, and for those events needing that extra wow factor, we happily work with décor companies to design your function spaces for maximum effect.



Alcohol Service Policy

- It is the policy of Banff Centre to always serve alcoholic beverages in a responsible and professional manner.
- Banff Centre will adhere to all applicable laws and regulations as they pertain to the service of alcohol to underage or intoxicated persons.
- The hours of alcoholic beverage service at Banff Centre are 10:00 am to 01:00 am for all catered functions (subject to municipal or provincial restrictions).
- Banff Centre will end alcohol service 30 minutes before the scheduled closure of a bar.
- Guests are not permitted to leave the function room/area & building designated for the event with alcoholic drinks.
- Any outside functions or rooms with balconies will require the use of non-breakable glassware.
- Outside alcohol not purchased from Banff Centre is not permitted in any licensed venue.
- Homemade alcohol is not permitted inside any event space even if not consumed.
- **All wine orders must be placed 30 days in advance of function date.**

Food Service Policy

- Final guarantees are required three (3) business days prior to the function. Banff Centre will charge for guaranteed numbers or actual attendance, whichever is higher.
- All Food & Beverage functions must be catered exclusively by Banff Centre. Prices are subject to change without notice. All prices are quoted per person (unless otherwise noted).
- Any special food items or requests must be placed 30 days in advance of function date for culinary to source.
- Prices subject to an 18% service charge, plus applicable taxes. Prices guaranteed up to 60 days prior to function date.

Breakfast

BREAKFAST BUFFETS

All breakfast buffets are served with a selection of chilled fruit juices, milk, soy milk, freshly brewed Fair Trade organic coffee, decaffeinated coffee, tea, and herbal tea. All buffets are served for a maximum of two hours. Prices quoted are per person.

The Continental Divide

\$25 | Minimum 10 people

- Assorted Mini Croissants and Mini Danish Pastries
- Selection of Muffins and Gluten-Free Muffins (GF)
- Toast and Gluten-Free Toast (GF, DF) with Butter (GF) and Assorted Preserves (GF, DF)
- Greek Style Natural Yogurt (GF)
- Granola, Cereals, Gluten-Free Cereals (GF, DF)
Can be Vegan with the addition of a dairy-free milk option
- Fresh Fruit Salad (GF, DF) and Apple Wedges (GF, DF, Vegan)
- Free Run Scrambled Eggs (GF, DF) **Add 4.50**

The Fairholme

\$32 | Minimum 25 people

- Free Run Scrambled Eggs (GF, DF)
- Buttermilk Pancakes (NF) with Syrup (GF, DF, NF) and Berry Compote (GF, DF)
- Chicken-Maple Sausages (GF, DF)
- Applewood Smoked Bacon (GF, DF)
- Crispy Red Potatoes (GF, DF, Vegan)
- Assorted Mini Croissants and Mini Danish Pastries
- Selection of Muffins and Gluten-Free Muffins (GF)
- Toast and Gluten-Free Toast (GF, DF, Vegan) with Butter (GF) and Assorted Preserves (GF, DF)
- Greek Style Natural Yogurt (GF)
- Granola, Cereals, Gluten-Free Cereals (GF, DF)
- Fresh Fruit Salad (GF, DF) and Apple Wedges (GF, DF, Vegan)

Breakfast to Go

\$30

- Free Run Hard Boiled Eggs (2) (GF, DF)
- Freshly Baked Muffin and Mini Danish Pastry
- Maple-Pepper Ham and Cheese Butter Croissant
- Granola Bar (DF) and Fruit Yogurt (100g) (GF)
- Fresh Fruit Salad (GF, DF, Vegan)
- Bottled Water (355ml)
- Fruit Juice (355ml)

Enhancements to your Breakfast Buffet

Price per person unless otherwise indicated.

- Almond Milk (1.8L) (GF, DF, Vegan)
Soy milk also available upon request **24**
- Sliced Gluten-Free Loaf Cakes (Dozen) (GF) **21**
- Sliced Loaf Cakes (Dozen) **20**
- Fresh Berries (GF, DF, Vegan) **8**
- Individual Whole Fresh Fruit (GF, DF, Vegan) **2.50**
- Mini Fruit Kebabs (GF, DF, Vegan) **4.50**
- Individual Fruit Yogurts (100g) (GF, DF) **3**
- Applewood Smoked Bacon (3 slices per person) (GF, DF) **4**
- Chicken Sausages (2 per person) (GF, DF) **5**
- Free Run Hard Boiled Egg (2 per person) **2.50**
- Crispy Red Potatoes (minimum 8 people) **5**
- Buttermilk Pancakes with Syrup and Berry Compote (2 per person, minimum 8 people) **6**
- French Toasts with Syrup and Berry Compote (2 per person, minimum 8 people) **6**

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Lunch

LUNCH BUFFETS

All lunch buffets are served with a selection of freshly brewed Fair Trade organic coffee, decaffeinated coffee, tea, and herbal tea. All buffets are served for a maximum of two hours. Prices quoted are per person.

Boardroom Lunch Buffet

\$42 | Minimum 15 people

Freshly Baked Rolls (DF) and Butter (GF)
 Soup of the Day
 Crisp Crudités with Ranch Dip (GF)
 or Hummus Dip (GF, DF, Vegan)
 Salad of Artisan Greens (GF, DF)
 with Assorted Dressings
Vegan depending on dressings
Vegan dressing can be requested
 Selection of Two Chef's Daily Salads

Please select your choice of one Main Dish:

Grilled Chicken Breast with Thyme Jus
 (GF, DF) *Can be made Halal**
 Seared Pacific Cod with Tomato Sauce,
 Capers, and Black Olives Fricassée
 (GF, DF)
 Slow Roasted Alberta Beef with
 Red Wine Jus (GF, DF, NF)
*Can be made Halal**
 Tandoori Chicken with Mint Chutney (GF)

Please select your choice of one Vegetarian Main Dish:

Chickpea Curry with Papadum Chips
 (GF, DF, Vegan)
 Gluten-Free Potato Gnocchi with
 Tomato Sauce and Basil Pistou
 (GF, DF, Vegan)
 Vegetarian Chili with Tofu and Beans
 (GF, DF, Vegan)

Add an Additional Main Dish
 to your Buffet **Add 10**

All Main Dishes are served with Seasonal
 Vegetables and Chef's Choice of Starch.

Desserts

Fresh Fruit Salad (GF, DF, Vegan)
 Pastry Chef's Selection (2 items)

**Can be made Halal by specifying on BEO
 and ordering halal through Chef*

Customized Lunch Buffet

\$45 | Minimum 25 people

Freshly Baked Rolls (DF)
 Gluten-Free Bread (GF, DF) and Butter (GF)
 Soup of the Day
 Crisp Crudités with Ranch Dip (GF)
 or Hummus Dip (GF, DF, Vegan)
 Salad of Artisan Greens (GF, DF)
 with Assorted Dressings
 Chef's Daily Salad

Please select your choice of two Main Dishes:

Baked Beef and Bison Lasagna (GF)
 Butternut Squash Ravioli Dungeness
 Crab Horseradish Cream Sauce
 Grilled Chicken Breast with Thyme Jus
 (GF, DF) *Can be made Halal**
 Alberta Pork Loin Guanciale
 and Prune Demi-Glace (GF, DF, DCN)
 Seared Pacific Cod with Tomato Sauce,
 Capers, and Black Olives Fricassée
 (GF, DF)
 Slow Roasted Alberta Beef with
 Red Wine Jus (GF, DF)
*Can be made Halal**
 Tandoori Chicken with Mint Chutney (GF)

Please select your choice of one Vegetarian Main Dish:

Chickpea Curry with Papadum Chips
 (GF, DF, Vegan)
 Gluten-Free Potato Gnocchi with
 Tomato Sauce and Basil Pistou
 (GF, DF, Vegan)
 Harissa Maple Dumplings (Vegan)
 Pad Thai with Crispy Tofu (GF, Vegan)

All Main Dishes are served with Seasonal
 Vegetables and Chef's Choice of Starch.

Desserts

Fresh Fruit Salad (GF, DF, Vegan)
 Pastry Chef's Selection (2 items)

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Lunch

Lunch To Go

\$30

Salad of Organic Grains with Diced Cucumbers, Grape Tomatoes, Sweet Peppers, and Herb Vinaigrette (GF, DF)

Root Veggie Chips (GF, DF)

Whole Fresh Fruit (GF, DF)

Granola Bar (DF)

Cookie from our Pastry Shop

Bottled Water (355ml)

Fruit Juice (355ml)

Choice of One Hearty Sandwich:

Black Forest Ham with Swiss Cheese and Dijon Mustard on Multigrain Bread

Roast Hickory Smoked Turkey with Cheddar Cheese, Cranberry Mayo on Multigrain Bread

Roasted Garlic Hummus and Grilled Vegetables (DF) on Multigrain Bread

Gluten-Free Lunch-to-Go **Add 3**
(must be specified on BEO)

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Dinner

DINNER BUFFETS

All dinner buffets are served with a selection of freshly brewed Fair Trade organic coffee, decaffeinated coffee, tea, and herbal tea. All buffets are served for a maximum of two hours. Prices quoted are per person.

Boardroom Dinner Buffet

\$72 | Minimum 15 people

Freshly Baked Rolls (DF) and Butter (GF)

Crisp Crudités with Ranch Dip (GF) or Hummus Dip (GF, DF, Vegan)

Salad of Artisan Greens (GF, DF) with Assorted Dressings

Selection of Two Chef’s Daily Salads

Banff Centre Antipasto Platter (GF, DF)

Canadian and Imported Cheese Platter (GF) and Sliced Local Cured Meat Platter (GF, DF) **Add 10**

Please select your choice of two Main Dishes:

Grilled Chicken Breast Cacciatore (GF, DF) *Can be made Halal**

Suggested Wine Chardonnay, Pinot Noir

Lois Lake Steelhead Trout Fillet with Ginger Beurre Blanc (GF)

Suggested Wine Chardonnay, Pinot Grigio

Slow Roasted Alberta Beef with Wild Mushroom and Red Wine Sauce (GF, DF, NF) *Can be made Halal**

Suggested Wine Cabernet Sauvignon, Malbec

Please select your choice of one Vegetarian Main Dish:

Chickpea Curry with Papadum Chips (GF, DF, Vegan)

Suggested Wine Riesling, Pinot Grigio

Gluten-Free Potato Gnocchi with Grilled Vegetables, Fresh Basil, and Tomato Sauce (GF, DF, Vegan)

Suggested Wine Pinot Grigio, Pinot Noir

Grilled Portobello Mushrooms with Tofu and Cannellini Bean Stew (GF, DF, Vegan)

Suggested Wine Chardonnay, Pinot Noir

Add an additional Main Dish to your Buffet **Add 10**

All Main Dishes are served with Seasonal Vegetables and Chef’s Choice of Starch.

Desserts

Pastry Chef’s Selection (3 items)

Fresh Fruit Salad (GF, DF)

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**Can be made Halal by specifying on BEO and ordering halal through Chef*



Photo by Donato Lea

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Customized Dinner Buffet

\$76 | Minimum 25 people

- Freshly Baked Rolls (DF)
- Gluten-Free Bread (GF, DF) and Butter (GF)
- Soup of the Day
- Crisp Crudités with Ranch Dip (GF) or Hummus Dip (GF, DF, Vegan)
- Salad of Artisan Greens (GF, DF) with Assorted Dressings,
- Selection of Two Chef’s Daily Salads
- Banff Centre Antipasto Platter (GF, DF)
- Canadian and Imported Cheese Platter (GF) and Sliced Local Cured Meat Platter (GF, DF) **Add 10**

Please select your choice of two Main Dishes:

- Grilled Chicken Breast Morel Mushrooms and Lingonberry Demi-glace (GF, DF)
Suggested Wine Chardonnay, Pinot Noir
- Lois Lake Steelhead Trout Fillet with Ginger Beurre Blanc (GF)
Suggested Wine Chardonnay, Pinot Grigio
- Brined Turkey Breast with Sage Jus (GF, DF)
Suggested Wine Chardonnay, Pinot Noir, Champagne
- Ras El Hanout Roasted Leg of Lamb Pomegranate Glaze & Tahini Honey Drizzle (GF, DF)
Suggested Wine Cabernet Sauvignon, Bordeaux, Full bodied reds
- Slow Roasted Alberta Beef with Sautéed Local Mushrooms and Red Wine Sauce (GF, DF, NF)
*Can be made Halal**
Suggested Wine Cabernet Sauvignon, Merlot
- Atlantic Salmon Birch Syrup and Aji Panca Glaze (GF, DF)
Suggested Wine Viognier, Chardonnay, Sauvignon Blanc
- Gochujang Glaze Boneless Beef Short Ribs (GF, DF)

Please select your choice of one Vegetarian Main Dish:

- Chickpea Curry with Papadum Chips (GF, DF, Vegan)
Suggested Wine Riesling, Pinot Gris
 - Gluten-Free Potato Gnocchi with Grilled Vegetables, Fresh Basil, and Tomato Sauce (GF, DF, Vegan)
Suggested Wine Pinot Noir, Pinot Grigio
 - Grilled Char Siu Tofu Steak (GF, DF, Vegan)
Suggested Wine Chardonnay, Sauvignon Blanc
 - Wild Mushroom, Spinach, and Ricotta Lasagna with Eggplant Bolognese (GF) *Vegetarian only (ricotta cheese)*
Suggested Wine Chardonnay, Pinot Noir
- Add an additional Main Dish to your Buffet **Add 10**

All Main Dishes are served with Seasonal Vegetables and Chef’s Choice of Starch.

Desserts

- Pastry Chef’s Selection (4 items)
- Fresh Fruit Salad (GF, DF)

**Can be made Halal by specifying on BEO and ordering halal through Chef*

Receptions

À LA CARTE RECEPTION

All reception menus are served for a maximum of two hours.
Prices are quoted per dozen for most of these items.
Per person for the Compliments to your Reception section.

Cold Hors d'Oeuvres

Local Ricotta with Charred Grape Tomatoes, Mountainview Cold Pressed Canola Oil, Basil Pistou on Toasted Crostini	36
<i>Can be made GF if requested (GF crostini)</i>	
Kimchi Shrimp Cocktail and Wakame Salad (GF, DF)	42
Smoked Lois Lake Steelhead Trout Mousse on Toasted Crostini	40
<i>Can be made GF if requested (GF crostini)</i>	
Smoked Fraser Valley Duck Breast Skewers with Noble Meadows Farm Goat Cheese and Cranberry Chutney (GF)	46
Antipasto Skewers with Air Dried Beef, Olive, Sylvan Star Gouda, and Pickled Strawberry (GF)	42

Cold Vegan Hors d'Oeuvres

Grape Tomato with Olive Tapenade on Toasted Baguette (DF, Vegan)	33
<i>Can be made GF if requested (GF crostini)</i>	
White Truffle & Yuzu Yam Tempura Roll (GF, DF, Vegan)	34

Hot Hors d'Oeuvres

Bacon Wrapped Scallops (GF, DF)	46
Warm Ham and Noble Meadows Farm Goat Cheese Gougères	37
Vietnamese Pork and Prawns Sliders (DF)	44
Char Siu Pork Belly Bao Crunchy Slaw (DF)	42
Beef Meatballs with Haskap Berry Glaze (GF, DF)	39

Vegan Hot Hors d'Oeuvres

Vegetable Pakoras with Tomato Chutney (GF, DF, Vegan)	33
Falafel with Lemon-Garlic Tahini (GF, DF, Vegan)	33

Snacks

Mini Vegetarian Samosas with Mango Chutney (DF)	36
Mini Vegetable Spring Rolls with Sweet Chili Dipping Sauce (DF)	36
Chicken Dumplings with Green Onions and Soy-Ginger Dipping Sauce (DF)	36
Freshly Baked 16-inch Gourmet Pizzas	38
<i>Can be made GF if requested – check with Chef first if we have enough GF crusts available</i>	
GF crust	Add 5

Compliments to your Reception

Prices quoted per person unless otherwise indicated.

Canadian and Imported Cheese (GF) with Assorted Crackers (NF) and Gluten-Free Crackers (GF, DF) Breadbasket (45g per person)	12
Sliced Seasonal Fresh Fruit (80g per person) (GF, DF, Vegan)	8
Crisp Crudités with De Winton Garlic Dip Sauce (60g per person) (GF)	8
Banff Centre Dips, selection of Truffle Hummus, Baba Ghanoush, and Avjar served with warm Pita Bread and GF option	10
Mixed Andalusian Olives (60g per person) (GF, DF, Vegan)	6.50
Mixed Salted Nuts (Rosemary, Butter, Spanish paprika) (40g per person) (GF, DF, Vegan)	7.50
Assorted Pastry, Chef selection	10

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Break

BREAK

Break menu final guarantee must be equal to or greater than meeting room set up. Conference break menus would be served between the hours of 8:00 to 11:00 or 13:00 to 16:00. Beverages are available for the duration of the break. All food on the conference break menus are served for a maximum of one hour. Prices quoted are per person. All break menus are served for a minimum of 8 people, unless otherwise noted.

Sunrise

\$14

- Fresh Fruit Salad (40g) (GF, DF, Vegan)
- Assorted Mini-Croissants and Mini-Danish Pastries
- Freshly Baked Muffins and Sliced Loaf Cakes
- Freshly Brewed Fair Trade Organic Coffee and Decaffeinated Coffee
- Tea and Herbal Tea Selection

Gluten-Free Sunrise

\$17

- Fresh Fruit Salad (40g) (GF, DF, Vegan)
- Freshly Baked Muffins (GF) and Sliced Loaf Cakes (GF)
- Freshly Brewed Fair Trade Organic Coffee and Decaffeinated Coffee
- Tea and Herbal Tea Selection

Alpine Break

\$20

- Fresh Fruit Salad (40g) (GF, DF, Vegan)
- Selection of Whole Fruit (Apple, Orange, and Banana) (GF, DF, Vegan)
- Coconut Yogurt Parfait with Native Wild Berries
- Ham & Swiss Cheese Baguette Sandwich, Dijon Mayo
- Roasted Vegetable, Avjar, Brioche Bun
- Freshly Brewed Fair Trade Organic Coffee and Decaffeinated Coffee
- Hose Rice Crispy Bar
- Tea and Herbal Tea Selection

Cookies and Scones

\$13

- Selection of Assorted Cookies
- Assorted Sweet and Savory Scones
- Freshly Brewed Fair Trade Organic Coffee and Decaffeinated Coffee
- Tea and Herbal Tea Selection

Gourmet Whole Foods

\$22

- Assorted SKYR Yogurts
- Smoked Salmon, Canadian Maple Butter & Jam on Multigrain
- Dry Meats & Maple Blueberry Pemmican Strips
- Fruit Bars – Varies
- Mini Bannock Doughnuts
- Maple Tea, Spruce Tea, Stinging Nettle Tea
- Freshly Brewed Fair Trade Organic Coffee and Decaffeinated Coffee

Banff Centre Break

\$24

- Salted Caramel Cookies
- Crisp Crudités with Hummus Dip (GF, DF, Vegan)
- Artichoke & Feta Dip with Focaccia Crisps
- Labneh Dip, Dill, Cucumber, Olives, Tomatoes, Crispy Papadum
- Smoked Salmon, Dill Cream Cheese, Capers, Charcoal Bun
- Truffle Salami, Swiss, Cheese, Dijon Mayo, Baguette
- Freshly Brewed Fair Trade Organic Coffee and Decaffeinated Coffee
- Tea and Herbal Tea Selection

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Confectionary Break

\$20

Assorted Gummy Treats (30g)	
Banff Centre Fudge Slab	
Chocolate Covered Pretzels	
Assorted Doritos & Chips	
Assorted Chocolate Bars	
Caramel Popcorn	
Freshly Brewed Fair Trade Organic Coffee and Decaffeinated Coffee	
Tea and Herbal Tea Selection	

À LA CARTE FAIR TRADE ORGANIC COFFEE AND TEA SERVICE

Prices quoted are per coffee dispensers: your choice of 2L, 10L or 15L. The coffee and tea service includes a selection of tea bags and herbal tea bags, 2% milk, 10% coffee cream, and sugar.

2L Dispenser of Freshly Brewed Fair Trade Organic Coffee (5-6 people)	33
10L Dispenser of Freshly Brewed Fair Trade Organic Coffee (30-40 people)	165
15L Dispenser of Freshly Brewed Fair Trade Organic Coffee (50-60 people)	245
Add 2L Dispenser of Freshly Brewed Decaffeinated Coffee to your order (5-6 people)	11

À LA CARTE BEVERAGES

Prices quoted are per person unless otherwise indicated.

Almond Milk (1.8L pitcher)	24
Assorted Fruit Juices (355ml)	4.50
Assorted Soft Drinks (355ml)	4
Bottled Water (355ml)	4
Milk (1.8L pitcher)	18

À LA CARTE BAKED GOODS AND SNACKS

Prices quoted are per person unless otherwise indicated.

Freshly Baked Muffin	3
Freshly Baked Gluten-Free Muffin (GF)	4
Assorted Cookies	4
Freshly Baked Assorted Mini-Danish Pastries (Dozen)	26
Sliced Gluten-Free Loaf Cakes (Dozen) (GF)	21
Sliced Loaf Cakes (Dozen)	20
Apple Wedges (100g) (GF, DF, Vegan)	3.50
Fresh Fruit Salad (100g) (GF, DF, Vegan)	4
Individual Whole Fresh Fruit (GF, Vegan)	2.50
Mini Fruit Kebabs (GF, DF, Vegan)	4.50
Mixed Dried Fruits: Apple, Banana, Cherries, Cranberries (50g per person) (GF, Vegan)	5
Assorted Individual Yogurts (100g) (GF)	3
Tortilla Chips and Hummus Dip (60g) (GF, DF, NF, Vegan)	5
Bag of Chips (40g) (GF, DF, NF, Vegan)	3

CAKE CUTTING AND PLATING FEE

With prior approval from your Conference Services Manager, an outside cake or dessert item can be brought in. A waiver form must be signed, and the item must come from a registered business (not homemade).

Cutting/plating fee will be applied (per person) **3.50**

Banquet Bar Options

BANQUET BAR

Spirits

	Host Bar	Cash Bar
Premium Brands (1 oz)	8.50	9
Deluxe Brands (1oz)	9.50	10
Liqueurs (1oz)	8.50	9

Beer, Ciders & Coolers

Domestic Brand (355ml)	7	8
Premium Brand (473ml)	8	8.50
Ciders (473ml)	9	9.50
Coolers (355ml)	10	10.50

Wines

Glass of House Wine (6oz)	10.50	11
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Non-Alcoholic

Assorted Juices (355ml)	5	5.50
Soft Drinks	4.50	5
Non-alcoholic Beer	7	8
Bottled Water (355ml)	4	4.50

Fruit Punch (non-alcoholic) 20 servings		60
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Cash bar prices include 5% GST

A bartender charge of \$30 per hour, per bar (minimum 3 hours) will be applied if total sales are less than \$300 per hour, per bar.

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Wine List

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WHITE WINES

Protea Chenin Blanc, South Africa	44
Santa Rita Secret Reserve Sauvignon Blanc, Chile	44
Sumac Ridge Sauvignon Blanc, VQA, Canada	48
Yalumba Organic Viognier, South Australia	52
Henry of Pelham Chardonnay, VQA, Canada	58
NK'Mip Pinot Blanc, VQA, Canada	53
Sperling Market Blend, VQA, Canada	54
M.Chapoutier Belleruche Côtes-du-Rhône Blanc, Rhône Valley, France	54
Gehringner Johannisberg Private Reserve Dry Riesling, VQA, Canada	54
Cable Bay Organic Pinot Grigio, Marlborough, New Zealand	68
Sokol Blosser, Lucky No.9 White Blend, California, USA	57
Sonoma Cutrer, Russian River Chardonnay, USA	62
Louis Jadot Mâcon-Villages Blanc, Burgundy, France	70
RedHeads, Le Bâtard, Viognier Marsanne, Clare Valley, Australia	69
Wolfberger Grand Cru Pinot Gris, Alsace, France	84

SPARKLING & ROSÉ WINES

Freixenet, Cordon Negro Brut, Spain	50
Oyster Bay, Sparkling Rosé, Marlborough, New Zealand	55
Canella Prosecco, DOCG, Italy	65
Steller's Jay Brut, Okanagan Valley, Canada	75

RED WINES

Adobe Organic Rosé, Chile	40
Veramonte Pinot Noir, Italy	46
Lopez de Haro, Rioja, Spain	50
Doña Paula Estate Malbec	50
False Bay Syrah, South Africa	52
Sandhill Cab-Merlot	53
Heartland Shiraz, Australia	58
Domaine Montrose Rouge, France	62
Domaine Virginie Thunevin, Bordeaux, France	65
Four Vines Old Vine Cuvée, Zinfandel, California	68
Black Sage Cabernet Sauvignon, VQA, Canada	72
Pirramimma, Petit Verdot, Australia	70
Duck Pond, Natural Pinot Noir, Oregon, USA	78

Extended wine list available upon request.

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