

Banquet & Catering Menus



BANFF
CENTRE
FOR ARTS AND
CREATIVITY

Contact us

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Photo by Rita Taylor. Cover photo by Jessica Wittman.

Welcome. Bienvenue. Dâ âûch yahine. Oki. Gwanistî 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 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

\$23 | Minimum 8 people

Assorted Mini Croissants and Mini Danish Pastries
 Selection of Muffins and Gluten-Free Muffins
 Toast and Gluten-Free Toast with Butter and Assorted Preserves
 Greek Style Natural Yogurt, Granola, Cereals, Gluten-Free Cereals, Milk, Soy Milk
 Fresh Fruit Salad and Apple Wedges
 Free Run Scrambled Eggs **Add 4.50**

The Fairholme

\$27.50 | Minimum 25 people

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

Breakfast to Go

\$26

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

Enhancements to your Breakfast Buffet

Price per person unless otherwise indicated.

Almond Milk (1.8L)	24
Sliced Loaf Cakes (Dozen)	20
Sliced Gluten-Free Loaf Cakes (Dozen)	21
Fresh Berries	8
Individual Whole Fresh Fruit	2.50
Mini Fruit Kebabs	4.50
Individual Fruit Yogurts (100g)	3
Free Run Hard Boiled Egg (2 per person)	2.50
Applewood Smoked Bacon (3 slices per person)	4
Chicken-Maple Sausages (2 per person)	5
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

\$36 | Minimum 8 people

- Freshly Baked Rolls and Butter
- Crisp Crudités with Hummus Dip
- Salad of Artisan Greens with Two Assorted Dressings
- Chef's Daily Salad

Please select your choice of one Main Dish:

- Grilled Chicken Breast with Thyme Jus
- Seared Pacific Cod with Tomato Sauce, Capers, and Black Olives
- Slow Roasted Alberta Beef with Red Wine Jus
- Tandoori Chicken with Mint Chutney

Please select your choice of one Vegetarian Main Dish:

- Chickpea Curry
- Gluten-Free Potato Gnocchi with Tomato Sauce and Arugula Pistou
- Vegetarian Chili with Tofu and Beans

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

Desserts

- Pastry Chef's Selection (2 items)
- Fresh Fruit Salad

Customized Lunch Buffet

\$36 | Minimum 25 people

- Soup of the Day
- Freshly Baked Rolls, Gluten-Free Bread and Butter
- Crisp Crudités with Hummus Dip
- Salad of Artisan Greens with Two Assorted Dressings
- Chef's Daily Salad

Please select your choice of two Main Dishes:

- Beef and Bison Lasagna
- Braised Turkey Stew with Vegetables and Baby Potatoes
- Grilled Chicken Breast with Thyme Jus
- Local Pork Loin with Apple and Bacon Jus
- Seared Pacific Cod with Tomato Sauce, Capers, and Black Olives
- Slow Roasted Alberta Beef with Red Wine Jus
- Tandoori Chicken with Mint Chutney

Please select your choice of one Vegetarian Main Dish:

- Chickpea Curry
- Gluten-Free Potato Gnocchi with Tomato Sauce and Arugula Pistou
- Vegetarian Chili with Tofu and Beans

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

Desserts

- Pastry Chef's Selection (2 items)
- Fresh Fruit Salad

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Photo by Donald Lee.

Lunch To Go

\$30

Salad of Organic Grains with Cucumbers, Grape Tomatoes, Sweet Peppers, and Herb Vinaigrette
Bag of Chips

Whole Fresh Fruit

Granola Bar

Cookie from our Pastry Shop

Bottled Water (355ml)

Fruit Juice (355ml)

Choice of One Hearty Sandwich:

Maple-Pepper Ham with Swiss Cheese and Dijon Mustard on Whole Wheat Wrap

Roast Hickory Smoked Turkey with Cheddar Cheese, Cranberry Mayo on Whole Wheat Wrap

Roasted Garlic Hummus, Grilled Vegetables and Sprouts on Whole Wheat Wrap

Gluten-Free Lunch-to-Go **Add 3**

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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

\$54 | Minimum 8 people

- Freshly Baked Rolls and Butter
- Crisp Crudités with Hummus Dip
- Salad of Artisan Greens with Two Assorted Dressings
- Chef's Daily Salad
- Banff Centre Antipasto Platter
- Canadian and Imported Cheese Platter, and Sliced Local Cured Meat Platter **Add 10**

Please select your choice of two Main Dishes:

- Grilled Chicken Breast Cacciatore
- Lois Lake Steelhead Trout Fillet with Ginger Beurre Blanc
- Slow Roasted Alberta Beef with Wild Mushroom and Red Wine Sauce

Please select your choice of one Vegetarian Main Dish:

- Chickpea Curry
- Gluten-Free Potato Gnocchi with Grilled Vegetables, Fresh Basil, and Tomato Sauce
- Grilled Portobello Mushrooms, Tofu and Bean Stew

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

Desserts

- Pastry Chef's Selection (2 items)
- Fresh Fruit Salad

Customized Dinner Buffet

\$54 | Minimum 25 people

- Soup of the Day
- Freshly Baked Rolls and Butter
- Crisp Crudités with Hummus Dip
- Salad of Artisan Greens with Two Assorted Dressings
- Chef's Daily Salad
- Banff Centre Antipasto Platter
- Canadian and Imported Cheese Platter, and Sliced Local Cured Meat Platter **Add 10**

Please select your choice of two Main Dishes:

- Grilled Chicken Breast Cacciatore
- Lois Lake Steelhead Trout Fillet with Tomato-Corn Salsa
- Brined Turkey Breast with Sage Jus
- Herb Crusted Leg of Lamb with Rosemary Jus
- Slow Roasted Alberta Beef with Wild Mushroom and Red Wine Sauce
- Wild Pacific Salmon with Ginger Beurre Blanc

Please select your choice of one Vegetarian Main Dish:

- Chickpea Curry
- Gluten-Free Potato Gnocchi with Grilled Vegetables, Fresh Basil, and Tomato Sauce
- Grilled Portobello Mushrooms, Tofu and Bean Stew
- Wild Mushroom, Spinach, and Ricotta Lasagna with Eggplant Bolognese

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

Desserts

- Pastry Chef's Selection (3 items)
- Fresh Fruit Salad

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Photo by Rita Taylor

À la Carte Reception

À LA CARTE RECEPTION

All à la carte reception items are served for a maximum of two hours. Prices quoted are per dozen. Banff Centre is not currently providing passed hors d'oeuvre service option.

Cold Hors d'Oeuvres

Antipasto Skewers with Air Dried Beef, Olive, Sylvan Star Gouda and Pickled Strawberry	39
Duck Breast Skewers with Goat Cheese and Cranberry Chutney	44
Greek Salad Skewers	30
Ricotta with Grape Tomatoes, Cold Pressed Canola Oil, Arugula Pistou on Toasted Crostini	33
Smoked Lois Lake Steelhead Trout Mousse on Toasted Crostini	36

Cold Vegan Hors d'Oeuvres

Grape Tomato with Olive Tapenade on Toasted Baguette	30
Beet Tartar with Arugula Pistou on Endive Spears	33

Hot Hors d'Oeuvres

Bacon Wrapped Scallops	39
Beef Meatballs with Haskap Berry Glaze	36
Marinated Chicken Skewers with FallenTimber Mead Glaze	42
Pulled Pork Sliders with Local BBQ Sauce and B.C. Apple Slaw	38
Warm Maple-Pepper Ham and Goat Cheese Gougères	35

Vegan Hot Hors d'Oeuvres

Falafel with Lemon-Garlic Tahini	33
Vegetable Pakoras with Tomato Chutney	33

Snacks

Chicken Dumplings with Green Onions and Soy-Ginger Dipping Sauce	33
Mini Vegetarian Samosas with Mango Chutney	33
Mini Vegetable Spring Rolls with Plum Sauce	33
Freshly Baked 16-inch Gourmet Pizzas	32

Compliments to your Reception

Prices quoted per person unless otherwise indicated.

Banff Centre Antipasto with Assorted Crackers and Gluten-Free Crackers (60g per person)	8
Canadian Cheese with Assorted Crackers and Gluten-Free Crackers (45g per person)	10
Crisp Crudités with Ranch Dip (60g per person)	6
Mixed Olives (60g per person)	5
Mixed Salted Nuts (40g per person)	6.50
Sliced Seasonal Fresh Fruit (80g per person)	9
Sliced Cured Meat Platter, Antipasto and Mixed Olives with Assorted Crackers and Gluten-Free Crackers (60g per person)	12.50

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Photo by Rita Taylor.

BREAK

Break menu final guarantee number must be equal to or greater than meeting room set up participant number. Conference break menus are 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. Breaks are self-served buffet style. Prices quoted are per person. All break menus are served for a minimum of 8 people unless otherwise indicated.

Sunrise

\$11 | Minimum 8 people

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

Gluten-Free Sunrise

\$13 | Minimum 8 people

- Fresh Fruit Salad (40g)
- Freshly Baked Gluten Free Muffins and Sliced Gluten Free Banana Bread
- Freshly Brewed Fair Trade Organic Coffee
- Tea and Herbal Tea Selection

Cookies and Scones

\$10 | Minimum 8 people

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

Alpine Break

\$14 | Minimum 8 people

- Fresh Fruit Salad (40g)
- Selection of Whole Fruit (Apple, Orange, and Banana)
- Assorted Cookies
- Freshly Baked Muffins and Sliced Loaf Cakes
- Freshly Brewed Fair Trade Organic Coffee
- Tea and Herbal Tea Selection

Savory Break

\$16 | Minimum 25 people

- Mixed Dried Fruits (20g)
- Crisp Crudités with Hummus Dip
- Sundried Tomato and Black Olive Tapenade
- Tortilla Chips and Multigrain Gluten-Free Crackers
- Viennese Bistro Pastry Bites (Spinach and Feta Cheese, Margherita)
- Freshly Brewed Fair Trade Organic Coffee
- Tea and Herbal Tea Selection

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Break

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)	30
10L Dispenser of Freshly Brewed Fair Trade Organic Coffee (30-40 people)	145
15L Dispenser of Freshly Brewed Fair Trade Organic Coffee (50-60 people)	215
Add 2L Dispenser of Freshly Brewed Decaffeinated Coffee to your order (5-6 people)	10

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.

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

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
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Banquet Bar Options

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BANQUET BARS

Cash Bar

Wines (House)

6 oz glass	
Domestic	8.5
Imported	9.5

Wines (750 ml Bottle)

Heartland, Shiraz, Australia	48
Kim Crawford, Sauvignon Blanc New Zealand	47

Spirits

Domestic Beer	8
Imported/Premium Beer	9
Ciders	9
Liquor 1 oz	
Regular Brands	8
Premium Brands	9
Assorted Fruit Juices (355ml)	4.50
Assorted Soft Drinks (355ml)	3.50
Bottled Water (355ml)	4.50

Cash Bar prices include a 5% GST

Host Bar

Wines (House)

6 oz glass	
Domestic	8
Imported	9

Wine Bottles – see selections below

Spirits

Domestic Beer	7.5
Imported/Premium Beer	8.5
Ciders	8.5
Liquor 1 oz	
Regular Brands	7.5
Premium Brands	8.5
Assorted Fruit Juices (355ml)	4
Assorted Soft Drinks (355ml)	3
Bottled Water (355ml)	4

Scotch (1 oz)

Chivas Regal	9
Johnnie Walker Red Label	9
Bowmore	12
Glenfiddich 12yr	12

Brandy (1 oz)

Remy Martine VS	12
Dujardins VSOP	10

Non-alcoholic Punch

Per person, Minimum 20 people	5
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Hospitality Bars

Dry Bar Set Up*	
Per person, plus GST	3
* Includes glasses, ice and corkscrew. Minimum charge \$75	

Wet Bar Set Up**	
Per person, plus GST, plus consumption	10
** Includes glasses, ice, corkscrew, condiments, juices, soft drinks and non-alcoholic mixes. Minimum charge \$150	

Bartenders

A free bartender will be provided for a host/cash bar if consumption is \$300 per bar or more, otherwise a \$30 per hour bartender fee will be charged for each bartender (minimum 3 hours each).



Photo by Donald Lee.

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WHITE WINE

Sumac Ridge Private Reserve Sauvignon Blanc, VQA, Okanagan, BC	36
Fork in the Road Block 212 Blend, VQA, Okanagan BC	37
Nk' Mip Pinot Blanc, VQA, Okanagan, BC	39
Gehringer Brothers Riesling, VQA, Okanagan, BC	39
Kim Crawford Sauvignon, Marlborough New Zealand	44
Wild Goose Riesling, VQA, Okanagan, BC	45
Main Divide Sauvignon Blanc, VQA, Okanagan BC	48
Bucci Verdicchio Classico, Italy	53
Play Viognier, VQA, Okanagan BC	55
Wolfberger Alsace Grand Cru Pinot Gris, France	64

ROSÉ

Dona Paula Estate Rose, Argentina	30
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RED WINE

Backhouse Pinot Noir, California, USA	37
Dona Paula Estate Malbec, Argentina	40
Heartland, Langhorn Creek Shiraz, Australia	44
Sandhill, Vanessa Vineyard, Cabernet-Merlot Blend, VQA, Okanagan BC	48
Four Vines Old Vine Cuvée, Zinfandel, California	51
Stoneboat Pinot House, California, USA	54
Tinhorn Creek Merlot, VQA, Okanagan, BC	55
Mission Hill 5 Vineyards Pinot Noir, VQA, Okanagan BC	59
Blasted Church Syrah, VQA, Okanagan BC	61
Mission Hill Reserve Cabernet Sauvignon, VQA, Okanagan BC	63
Davis Bynum Pinot Noir, Russian River Valley, California	75

Extended wine list available upon request.

CHAMPAGNE AND SPARKLING WINE

Freixenet, Cordon Negro Brut, Spain	36
Canella Prosecco, DOCG, Italy	48
Cipes Brut, Canada	58
Pommery Brut Royal, Reims, France	112
Taittinger Brut, Reims, France	133