



FF

BANQUET MENU

FAIRMONT JASPER PARK LODGE

BECOME THE CULINARY DIRECTOR

BUILD A MENU THAT BEST FITS WITH YOUR GROUP.
INDULGE IN DELICIOUS MENUS INSPIRED BY THE
ROCKY MOUNTAINS.

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(V) VEGAN | (VEG) VEGETARIAN | (DF) DAIRY FREE | (GF) GLUTEN FREE | (NF) NUT-FREE



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PRICING

All prices are subject to change and will be confirmed no more than 90 days prior to the event. Menus are priced per person. Surcharge may apply for menus selected by groups not meeting the minimum guest count as noted.

All charges are subject to 5% GST. All food & beverage prices are subject to a mandatory 20% surcharge of which 67% of the surcharge is a gratuity that is distributed to the Hotel's servers and, as appropriate other staff and the remaining 33% of the surcharge is retained (and not distributed as a tip or gratuity to the Hotel employees) by the hotel.

AUDIO VISUAL

Fairmont Jasper Park Lodge is proud to partner with Encore throughout our entire hotel. Please contact 780 931 6561.

ENTERTAINMENT

All live or recorded entertainment is subject to a RESOUND Charge and a SOCAN (Society of Composers, Authors and Music Publishers of Canada) charge, which is automatically applied to function invoices. Please speak with your Events Manager for applicable fees.

BAR SERVICES

Bar sales must reach a total of \$400 per bar, prior to tax and surcharges. Each bar that does not reach the \$400 minimum will incur a labour charge of \$40 per hour, per bartender with a 3 hour minimum charge.

BOXES, PACKAGES & STORAGE

Please coordinate all shipping to the hotel to arrive no more than 3 days prior to your event. The Hotel is not responsible for damage to or loss of any articles left on the premises, prior to, during, or following an event. All shipped materials should be labeled with the hotel's shipping form supplied by your Event Manager.

OFFSITE CATERING

If you are interested in Fairmont Jasper Park Lodge providing catering to your offsite venue, please ask your Event Manager for Offsite Catering options and estimates.

DELIVERIES

The contract holder will be responsible for any incurred damage(s) by outside vendors. It is required that all vendors are in suitable attire and maintain a professional image while on property. All items must be picked up immediately following the event unless alternate arrangements have been made.

LABOUR

Requests for additional staff may incur additional charges for labour.

GUARANTEE

In order to ensure the success of your function, it is necessary that the Hotel be notified of the exact number of guests attending a function a minimum of 72 hours prior to the event. This will be considered the minimum guarantee. If no guarantee is received by the required date, the contracted number of guests will be applicable or the actual number of guests in attendance should this number be greater than the contracted number. Should the number of guests attending the functions differ greatly from the original number quoted, Fairmont Jasper Park Lodge reserves the right to provide an alternative function room that will more appropriately accommodate the group's size.

MENU SELECTIONS

In order for us to ensure the availability of all chosen items, your menu selections are required 30 days prior to the function date. To ensure that all catering requirements stipulated are confirmed by both parties, we ask the client to sign a copy of the Banquet Event Orders and return copies to the Conference Services and Catering office a minimum of 7 days prior to the event.

SIGNATURE CABIN DINING

Banquet menus for Signature Cabins can be found by clicking the following link: [View Menus.](#)

OUTSIDE FOOD & BEVERAGE

No outside food and beverage will be permitted into the Hotel by patrons, vendors, or guests, without special permission from the Hotel prior to the event. The Hotel reserves the right to charge for this service. Outsourced Wedding Cakes are an exception, however cake cutting and storage fees will apply. If permission is granted for outside food and beverage, Fairmont Jasper Park Lodge is not responsible for damages to, or loss of, any items provided by outside vendors and a signed waiver may be required. Please contact your Event Manager for more details.



PLATED BREAKFAST

PRICED PER PERSON | All Plated Breakfasts include scratch-made baked goods, butter and preserves, and a selection of chilled juices, fresh coffee, decaffeinated coffee & Lot 35 Signature Teas.

CHOOSE ONE | ALL PLATED BREAKFASTS INCLUDE A CHOSE OF ONE OF THE FOLLOWING:

Vanilla Yogurt | VEG
Berry Compote, Granola Parfait

Fruit Salad | V, GF, NF

CLASSIC EGGS BENEDICT | NF | 49

Pea Meal Bacon
Free Run Poached Eggs
Croissant Muffin

Herb Roasted Baby Yukon Potatoes | V, NF, GF
Hollandaise | NF

BEAUVERT BREAKFAST | NF | 46

Aged White Cheddar & Chives Scambled Eggs
Alberta Smoked Bacon
Chicken Apricot Basil Sausage

Herb Roasted Breakfast Potato
Aged Balsamic Tomatoes & Mushroom

BREAKFAST VEGAN BOWL | V, GF | 42

Farro & Quinoa
Sweet Potatoes
Wilted Kale
Edamame

Crispy Chickpea
Avocado
Roasted Mushroom
Roasted Cashew Dressing



BREAKFAST BUFFETS

PRICED PER PERSON | Breakfast Buffets include scratch-made goods, breads, butter and preserves, and a selection of chilled juices, coffee, decaffeinated coffee & Lot 35 Signature Teas. For groups less than 25, a \$7 per person surcharge will apply.

ATHABASCA BUFFET | 49

Steel-Cut Oatmeal | V, GF, NF
Brown Sugar, Dried Raisin, Cinnamon

Selection of Dry Cereal
Milk, Oat Milk, Soy Milk, Almond Milk

Fruit Salad | V, GF, NF
Melons, Pineapple, Grapes, Berries

Greek Yogurt Bar | VEG, NF
Plain Yogurt and Fruit Yogurt, Fruit Compote, Honey Granola, Flax Seeds, Pumpkin Seed, Coconut

Selection of Cheeses | VEG, GF, NF
Cheddar, Swiss Cheese, Havarti Cheese

Free Run Scrambled Eggs | NF, GF
Havarti Cheese, Green Onion

Smoked Bacon | DF, GF, NF

Chicken Apricot Basil Sausage | DF, GF, NF

Alberta Potatoes | V, GF, NF
Caramelized Onion, Sautéed Peppers

Belgian Waffle | VEG, NF
Strawberry Compote, Maple Syrup, Vanilla Crème, Anglaise

EUROPEAN CONTINENTAL | 32

Selection of Dry Cereal
Milk, Oat Milk, Soy Milk, Almond Milk

Fruit Salad | V, GF, NF
Melons, Pineapple, Grapes, Berries

Whole Apples & Bananas | V, GF, NF

Greek Yogurt | VEG
Honey Almond Granola, Berry Compote

Breakfast Cold Cut Meat | NF
Black Forest Ham, Oven-Roasted Turkey, Salami

Sliced Cheeses | VEG, GF, NF

THE BAGEL BREAKFAST BUFFET | 42

Sliced Melons | V, GF, NF

Seasonal Berries | V, GF, NF

Steel-cut Oatmeal | V, GF, NF
Brown Sugar, Dried Raisin, Maple Syrup

Greek Yogurt | VEG, NF
Fruit Compote, Pumpkin Seeds, Granola

Strawberry Oat Milk Smoothie | V, NF

Assorted Bagels

Whipped Cream Cheese (VEG, GF, NF),
Pacific Smoked Salmon (DF, GF, NF),
Egg Omelet (VEG, GF, NF), Bacon (DF, GF, NF),
Grilled Tomato (V, GF, NF)



BUILD YOUR OWN BREAKFAST BUFFET | 44

PRICED PER PERSON | Breakfast Buffets include scratch-made goods, breads, butter and preserves, and a selection of chilled juices, coffee, decaffeinated coffee & Lot 35 Signature Teas. For groups less than 25, a \$7 per person surcharge will apply.

Fruit Salad | V, GF, NF

Melon, Pineapple, Grapes, Berries

Yogurt | VEG, NF

Vanilla Berry Compote, Granola

Croissant | VEG, NF

Assorted Muffin | VEG

Toast Station

Sliced Bread, Bagels, Butter, Fruit Preserves, Cream Cheese

Dry Cereal

Milk & Milk Alternatives

CHOOSE THREE | ADD \$6 PER PERSON FOR EVERY ADDITIONAL ITEM

Scrambled Eggs | VEG, DF, GF, NF

Maple Smoked Bacon | DF, GF, NF

Breakfast Potatoes | **Choose One:**

Crispy Breakfast Potato with Carmelized Onion (V, GF, NF)

or Mini Hash Brown with Green Onion (V, GF, NF)

Steel-Cut Oatmeal | V, GF, NF

Egg White Frittata | GF, NF

Aged Cheddar, Charred Broccoli, Blistered Tomatoes

Breakfast Fricassée | V, GF, NF

Charred Zucchini, Cremini Mushrooms, Blistered Tomatoes, Peppers, Onions

Maple Pork Sausage | DF, GF, NF

Blueberry Buttermilk Pancakes | VEG, NF

Maple Syrup

Brioche French Toast | VEG, NF

Maple Syrup



BRUNCH BUFFET | 82

PRICED PER PERSON | Brunch Buffets include scratch-made goods, breads, butter and preserves, and a selection of chilled juices, coffee, decaffeinated coffee & Lot 35 Signature Teas. For groups less than 25, a \$7 per person surcharge will apply.

Alberta Greens

Alberta Tuscan Greens, Chopped Heart of Romaine, Gem Tomatoes, Cucumber, Dried Cranberries, Croutons, Sunflower Seeds, Carrots, Sliced Radish, Creamy Caesar (GF, NF), Honey Mustard (V, GF, NF), Maple Balsamic Vinaigrette (V, GF, NF)

Compressed Watermelon Salad | VEG, NF

Basil, Feta Cheese, Arugula

Heirloom Tomato Salad | V, GF, NF

Cucumber, Garden Herbs, White Balsamic Dressing

Cheese & Charcuterie | NF

Mustards (V, GF, NF), Chutneys (V, GF, NF), Pickles, Crostini (VEG, NF)

Chilled Prawns | DF, GF, NF

Lemon, Cocktail Sauce (VEG, DF, GF, NF)

Classic Eggs Benedict | NF

Pea Meal Bacon, Hollandaise (GF, NF)

Alberta Glazed Ham | DF, GF, NF

Honey Mustard Glaze

Chicken Waffles | NF

Chili Maple Syrup

Alberta Beef Short Rib Stew | DF, GF, NF

Roasted Fingerling Potatoes | V, GF, NF

Caramelized Onion, Sautéed Red Peppers

Roasted Rainbow Carrots & Green Beans | V, GF, NF

Pumpkin Seed Gremolata

DESSERT | VEGAN OPTION AVAILABLE UPON REQUEST

Seasonal New York Cheesecake | VEG, NF

Tonka Pear Shortcake | GF, NF

Rhubarb & Strawberry Frangipane Tart | VEG

Angel Food Cake | VEG, NF

Caramel Peanut Dark Chocolate Shortcake | VEG, GF

Carrot Cake | VEG, NF



BREAKFAST ENHANCEMENTS & ADD ONS

PRICED PER PERSON | Enhancements must be ordered with a Breakfast Buffet and are not to be substituted for breakfast.

Domestic Cheeses | VEG, GF, NF | 18

Chutney (V, GF, NF), Baguette, Crackers, Grapes

Local Cold Cut & Cured Meat | NF | 19

Selection of Cured, Smoked, Spreads, Mustards (V, GF, NF), Pickles, Baguette

Sliced Seasonal Fruits & Berries | V, GF, NF | 16

Ripe Melons, Pineapple, Grapes, Berries

Salmon Tasting | 20

Smoked Salmon (DF, GF, NF), Gravlox (DF, GF, NF), Hickory Maple Smoked Salmon (DF, GF, NF), Capers, Cream Cheese (VEG, GF, NF), Crackers, Crostini

Build Your Own Breakfast Sandwich | 14 | MAXIMUM 2 SANDWICH OPTIONS:

Organic Egg with:

Bread Selection (Choose One: English Muffin, Croissant Muffin or Gluten Free Toast),

Meat Selection (Choose One: Pea Meal Bacon [DF, GF, NF], Smoked Bacon [DF, GF, NF] or Maple Sausage Patty [DF, GF, NF]),

Cheese Selection (VEG, GF, NF) (Choose One: Cheddar, Swiss or Brie)

Breakfast Meat | 10 | CHOOSE ONE:

Smoked Bacon (DF, GF, NF), Maple Breakfast Sausage (DF, GF, NF),

Chicken Apricot Basil Sausage (DF, GF, NF), Ham (DF, GF, NF), Pea Meal Bacon (DF, GF, NF),

Turkey Apple Sausage (DF, GF, NF)

Eggs Benedict | NF | 12

Poached Eggs, Pea Meal Bacon, Croissant Muffin, Hollandaise (GF, NF)

Steel-Cut Oatmeal | V, GF, NF | 9

Raw Cane Sugar, Sundried Raisins, Local Honey



BREAKFAST ACTION STATIONS

PRICED PER PERSON | Action Stations are chef attended. The price includes one chef up to 2 hours. Additional hours are \$100 per hour, per chef attendant. Action Stations must be ordered in conjunction with a breakfast buffet and are not to be substituted for breakfast.

ALBERTA FARM EGG BAR | 22

Eggs & Omelets “Made Your Own Way”

Free-Range Eggs, Egg Whites, Egg Alternative, Bell Peppers, Onions, Spinach, Tomato, Mushrooms, Scallions, Ham, Goat Cheese, Aged Cheddar, Applewood Smoked Bacon

BUTCHER BLOCK HAND CARVED | MINIMUM 30 GUESTS

Alberta Porchetta | DF, GF, NF | 18

Mint Chimichurri (V, GF, NF), Apple Jus (DF, NF, GF)

Grilled Flank Steak | DF, GF, NF | 24

Chimichurri (V, GF, NF), Hollandaise (GF, NF)

Alberta Ham Carving Station | DF, GF, NF | 20

Honey Glazed Bone-In Ham, Mustards



THEMED COFFEE BREAKS

PRICED PER PERSON | Themed Coffee Breaks include coffee, decaffeinated coffee & Lot 35 Signature Teas.

MIDDLE EAST SIDE | 28

Sundried Tomato Pumpkin Dip | V, GF, NF
Red Lentil Hummus
Cold Press Canola
Smoked Baba Ganoush
Marinated Olives | V, GF, NF
Crudités | V, GF, NF

Herb Feta | VEG, NF
Vegetables
Pita Chips | VEG, NF
Garlic Crostini | V, GF, NF
Mini Naan | VEG, NF

AFTER PARTY | 29

Zatar Spiced Fries | V, GF, NF
BBQ Popcorn | V, GF, NF
Onion Rings | NF

Alberta Beef Short Rib Corn Dog | NF
House Ketchup, Honey Mustard (V, GF, NF)
Mini Donuts

CHIP & DIP BAR | 22

Kennebec Potato Chips
Caramelized Onion Dip
Corn Tortilla Chips
Artichoke Dip, Roasted Pepper Salsa,
Guacamole

Sea Salt Pita Chips
Roasted Garlic Hummus, Tzatziki

FRESH FROM THE OVEN PIZZETTES | 29

Basil Passata
Buffalo Mozzarella, Basil, Olive Oil
Smoked Chicken
Roasted Red Onion, Mozzarella, Roasted Red
Peppers, Sundried Tomato Pesto

Straciatella
Roasted & Pickled Mushroom, Arugula
Herb Infused Olive Oil
Chili Flakes

TEA TIME | 29

Tea Sandwiches
Egg Salad Croissant (NF), Roasted Vegetables
Vol-Au-Vent (VEG, NF), Chicken Celery Salad on
Savoury Tart (DF, NF), Smoked Salmon Lemon
Cream Cheese (NF)

Scones with Jam & Clotted Cream | VEG, NF
Madeleine | VEG, NF
French Macarons | VEG
Selection of Tea

STUDY IN CHOCOLATE | 26

Salted Caramel Brownies
Salted Caramel Chocolate Bites
Milk Chocolate Sables
Assorted Macarons

House Made Chocolate Bark
Hot Chocolate Bomb
Whipped Cream, Marshmallow,
Chocolate Shavings, Carafes of Warm Milk

VEGAN BREAK | 23

Lemon Duo Vegan | V, DF, GF, NF
Vegan Dark Chocolate Brownie | V
Pitcher of Fresh Juices

Dark Chocolate Vegan Torte | V, DF, GF, NF
Marble Cake | V, DF, GF, NF

THEMED COFFEE BREAKS

PRICED PER PERSON | Themed Coffee Breaks include coffee, decaffeinated coffee & Lot 35 Signature Teas.

GOOD MORNING | 29

Granola Bars

Traditional Tea Breads

Banana Bread, Selection of Homemade Cookies, Apple Cake

Strawberry, Hemp

& Banana Smoothie | V, GF, NF

Blueberry, Almond Milk Smoothie | V, GF, NF

Selection of Biscuits

Whole Apples & Bananas | V, GF, NF

Pitcher of Fresh Juices

HARVEST TABLE | 34

Sliced Baguette & Crackers

Whipped Salted Butter, Jam, Local Honey

Brick Sheets of Blue Cheese, Apricot Chutney, Toasted Almonds | VEG

Bowls of Cut Seasonal Fruits

& Berries | V, GF, NF

Yogurt | VEG, NF

Raw Seeds, Granola

Assorted Cookies & Brownies

Pitcher of Fresh Juices

THE CAKE SHOP | 23

Cake Pops | VEG, NF

Cupcakes | VEG, NF

Assorted Flavours:

Red Velvet

Cream Cheese Icing

Carrot Cake Cream

Cream Cheese Icing

Devil's Food

Double Chocolate Ganache

FROM THE BAKERY | 62 PER DOZEN | ITEMS MUST BE ORDERED BY THE FULL DOZEN, MINIMUM ORDER OF TWO DOZEN

Chef Selection Assorted Homemade Cookies

Banana Bread | VEG, NF

Apple Cake | VEG, NF

Assorted Stuffed & Plain Mini Donuts | VEG

Caramel & Pecan Brownies | VEG

Chef Selection Seasonal

Assorted Mini Tart | VEG

Amoretti | VEG, GF

Assorted Muffins

Assorted Fruit Danishes | VEG

Butter & Chocolate Croissants | VEG, NF

Iced Cinnamon Buns | VEG, NF

Jalapeño Cheese Scones

& Raisin Scones | VEG, NF

CANADIAN MAPLE DONUTS | 75 PER DOZEN

FROM THE CONCESSION STAND

Whole Fruit | 10 Pieces | V, GF, NF
38 per bowl

Bananas, Pears, Apples, Oranges,
Seasonal Selection

Sliced Season Fruits & Berries | Serves 10
160 per platter

Ripe Melons, Pineapple, Grapes, Berries

Greek Yogurt

& Coconut Yogurt | VEG, GF, NF | 14

Fruit Compote, Gluten-Free Granola, Berries

Assorted Flavours Granola Bars | 6 each

Ice Cream Novelties

& Frozen Fruit Bars | 8 each

Candy Bars | 7 each

Mars, M&Ms, Aero, Hershey, Twix, Kit Kat

Hardbite Chips | 50 g | 8 per bag

Smartfood White Cheddar

Popcorn Chips | 50 g | 9 per bag



MEALS TO-GO

PRICED PER BOX | We cannot accommodate half-sandwich options. Snack selections will be the same for all to-go meals, regardless of sandwich selections.

BREAKFAST | 38 | CHOOSE A SANDWICH OR BOWL:

All to-go breakfast include: House-Made Muffin, Whole Fruit, Bottled Juice, Brewed Regular & Decaf Coffee & Lot 35 Signature Teas.

SANDWICHES:

Ham & Cheese | NF

Honey Mustard, Croissant

Vegan BLT | V, NF

Vegan Bacon, Tomato, Lettuce, Chipotle Aioli

BLT | NF

Aioli, Brioche Bun

BOWLS:

Yogurt Parfait | VEG, NF

Berry Compote, Granola Maple Yogurt, Berries, Mint

LUNCH | 44 | CHOOSE UP TO 4 OPTIONS OF SANDWICH AND/OR ENTRÉE SALAD & 3 SNACKS:

All to-go lunch include bottled water.

SANDWICHES:

Vegan Roasted Root Veg Wrap | V, NF

Lentil Hummus, Roasted Yam, Roasted Carrots,
Picked Onion, Pea Shoots

Chicken Salad | DF, NF

Celery, Onions, Ice Berg, Herb Dressing,
Croissant Muffin

Roasted Turkey Wrap | NF

Bacon, Tomato, Cheddar, Ice Berg,
Cranberry Aioli

Roast Alberta Beef | NF

Mustard, Caramelized Onion Aioli,
Aged Cheddar, Herb Ciabatta Bun

Egg Salad | DF, NF

Arugula, Sourdough

Smoked Ham & Cheese | NF

Lettuce, Honey Mustard, Swiss Cheese,
Brioche Bun

Muffaletta Salami | NF

Provolone, Olives & Pimento Tapenade,
Arugula, Focaccia

ENTRÉE SALADS:

Greek Salad | GF, NF

Kalamata Olives, Tomatoes, Bell Pepper,
Cucumber, Red Onions, Olives, Feta, Romaine,
Olive Oil & Herb Dressing

Cobb Salad | NF

Crisp Lettuce Scallions, Tomatoes, Bacon
Lardon, Boiled Eggs, Cucumbers, Blue Cheese,
Ranch

CHOOSE ONE PROTEIN FOR YOUR SALAD: Grilled Chicken Breast (DF, GF, NF)
or Grilled Chimichurri Tofu (V, GF, NF)

SNACKS | ADD \$8 FOR EVERY ADDITIONAL BAG:

Potato Chips

Whole Fruit

Brownie | VEG

Marble Cake | V, GF

Apple Cake | VEG ,NF



THREE COURSE PLATED LUNCH | 64

PRICED PER PERSON | All Plated Lunch selections include artisan rolls & butter, coffee, decaffeinated coffee & Lot 35 Signature Teas. Pre-Selected Soup or Salad, Main & Dessert Choice. Selections are due 5 days in advance of your event. Restrictions may apply depending on the size of group.

SALAD

Alberta Mixed Greens | V, GF, NF
Gem Tomatoes, Cucumbers, Pickled Onions,
Radishes, Sherry Vinaigrette

Heart of Romaine | NF
Parmesan Cheese, Croutons, Bacon,
Garlic & Lemon Dressing

Cobb Salad | NF
Crispy Lettuce, Red Onions, Tomatoes,
Bacon Lardon, Boiled Eggs,
Crumbled Blue Cheese, Ranch Dressing

SALAD ENHANCEMENTS:

Grilled Chicken Breast | DF, GF, NF | Add \$16

Mojo De Ajo

Marinated Shrimps | DF, GF, NF | Add \$16

Cajun Spices, Chives

SOUP

Mushrooms Bisque | VEG, GF, NF
Puffed Grains, Chives, Herb Oil

Carrot & Ginger Soup | V, GF, NF
Crunchy Carrot Ribbons, Extra Virgin Olive Oil

Corn Chowder | VEG, GF, NF

ENTRÉE

Local Honey Glazed Chicken Breast | DF, NF
Farro Risotto, Oyster Mushrooms, Charred Baby Carrots

Alberta Beef Short Rib | GF, NF
Creamy Polenta, Asparagus, Chimichurri, Natural Jus

Newfoundland Cod | GF, NF
Smoked Yam Purée, Cauliflower, Lemon Chive Beurre Blanc

Sea Salt Cured Salmon | GF, NF
Roasted Onion Purée, Pickled Fennel, Tomato, Dill & Chive Oil

Ricotta Cheese Tortellini | VEG, NF
Blistered Gem Tomato, Sundried Tomato Pesto, Broccolini, Kale

Eggplant Parmesan | VEG, NF
Basil Passata, Ratatouille, Fennel & Arugula Salad

DESSERT

Caramel Mousse Pecan Brownie | VEG

Cheddar Cheese Cake | VEG, NF

Vanilla Panna Cotta & Berries | VEG, GF, NF

Sticky Date Pudding with Butterscotch Sauce | VEG, NF



LUNCH BUFFET

TRATTORIA LUNCH | 58

PRICED PER PERSON | All Lunch Buffets include artisan rolls & butter, coffee, decaffeinated coffee & Lot 35 Signature Teas. For groups less than 25, a \$7 per person surcharge will apply.

SOUP & SALAD

Pasta E Ceci

Grilled Radicchio Salad | V, GF

Pecorino, Green Apple, Almond, Preserved Lemon

Tomato & Bocconcini Salad | VEG, GF, NF

Basil, Aged Balsamic, Olive Oil

Kale & Romaine Caesar | NF

Garlic Herb Croutons, Creamy Lemon Garlic, Parmesan

ENTRÉES

Chicken Francese | GF, NF

Cheese Tortellini | VEG, NF

Green Peas, Arugula, Brown Butter

Gluten-Free Gnocchi | V, GF, NF

Romescso, Shallots, Baby Spinach

Charred Broccolini & Cauliflower | V, GF, NF

Chimichurri

DESSERT

Panna Cotta with Berries Confit | VEG, GF, NF

Tiramisu | VEG, GF, NF

Assorted Mix & Match Mini Tarts | VEG

Vegan Dark Chocolate Torte | V, DF, GF, NF



LUNCH BUFFET

TREFOIL SMOKEHOUSE | 60

PRICED PER PERSON | All Lunch Buffets include artisan rolls & butter, coffee, decaffeinated coffee & Lot 35 Signature Teas. For groups less than 25, a \$7 per person surcharge will apply.

SOUP & SALAD

Potato Leek Soup | VEG, GF, NF

Penne Pasta | VEG, NF

Red Onion, Tomato, Feta, Oregano

Potato Salad | V, GF, NF

Peas, Green Onion, Melted Leek, Aioli

Coleslaw | V, GF, NF

Shaved Cabbages, Apple

ENTRÉES

Alberta Chicken | DF, GF, NF

Whisky BBQ Sauce, Tavern Corn Salsa

Smoked Beef Brisket | DF, GF, NF

Chimichurri

Pimento Mac N' Cheese | VEG, NF

Panko Crumbs

Cowboy Chili | V, GF, NF

Beans, Peppers

Taber Corn | VEG, GF, NF

Chipotle Aioli, Cilantro Feta

Jalapeño Corn Bread | NF

DESSERT

Rhubarb & Strawberry Frangipane Tart | VEG

Assorted Mix & Match Mini Tart | VEG

Seasonal Cheesecake | VEG, NF

Dark Chocolate Torte | V

Warm Apple Cake | VEG, NF



LUNCH BUFFET

CASA DE SOL | 58

PRICED PER PERSON | All Lunch Buffets include artisan rolls & butter, coffee, decaffeinated coffee & Lot 35 Signature Teas. For groups less than 25, a \$7 per person surcharge will apply.

SOUP & SALAD

Elote Corn Soup | VEG, GF, NF

Corn, Poblano, Celery, Oregano

Mexican Chopped Salad | VEG, NF

Charred Corn, Jalapeño, Roasted Pepper, Crispy Flour Tortilla, Chopped Iceberg, Cilantro Lime Dressing

Cucumber & Radicchio Salad | VEG, GF, NF

Red Onion, Gem Tomatoes, Cotija Cheese, Honey, Lime Chipotle Vinaigrette

Ceviche Fresco | DF, GF, NF

White Fish Cooked in Fresh Lime Juice, Fresh Tomato, Onion, Cucumber, Jalapeño, Cilantro

HOT

Arroz a la Mexicana | V, GF, NF

Beans, Cilantro, Tomato

BUILD YOUR OWN TACOS

Zesty Slaw | VEG, GF, NF

Chipotle Aioli | VEG, GF, NF

Guacamole | V, GF, NF

Salsa | V, GF, NF

Tortilla Chips | V, GF, NF

Nacho Cheese | VEG, GF, NF

Pico de Gallo | V, GF, NF

Lime Wedges

Pickled Jalapeños

TACO FILLING | CHOOSE TWO

Crispy Seasonal Fish | NF

Pulled Pork Carnitas | DF, GF, NF

Chicken Fajitas | DF, GF, NF

Alberta Beef Barbacoa | DF, GF, NF

Smoked Cauliflower Fajita | V, GF, NF

Chicken Enchiladas | DF, GF, NF

Grilled Tofu | V, GF, NF

DESSERT

Churros | VEG, NF

Caramel Flan | VEG, GF, NF

Tres Leches Cake | VEG, NF



LUNCH BUFFET *THE BRASSERIE* | 69

PRICED PER PERSON | All Lunch Buffets include artisan rolls & butter, coffee, decaffeinated coffee & Lot 35 Signature Teas. For groups less than 25, a \$7 per person surcharge will apply.

SOUP & SALAD

French Onion Soup | DF, GF, NF

Grated Gruyère, Toasted Baguette

Salade Parisienne | GF, NF

Eggs, Potatoes, Alberta Greens, Country Ham, Gruyère, French Vinaigrette

Golden Beet & Apple Salad | V, GF

Toasted Walnut, Arugula, Champagne Vinaigrette

Alberta Green Salad | DF, GF, NF

Gem Tomatoes, Cucumber, Sunflower Seeds, Carrots, Sherry Vinaigrette (V, GF, NF),

Balsamic Vinaigrette (V, GF, NF)

HOT

Coq Au Vin | DF, GF, NF

Red Wine Braised Chicken, Mushroom

Salmon Bouillabaisse | DF, GF, NF

Fennel Salad

Petit Tender Beef | NF, GF

Green Peppercorn Jus

SIDES

Grilled Asparagus, Zucchini | V, DF, GF

Herb Oil

Yukon Potato au Gratin | VEG, GF, NF

DESSERT

Mini Crème Caramel | VEG, GF, NF

Chocolate Fondant | VEG, NF

Apple Normande Tart | VEG

Floating Island | VEG, GF, NF



LUNCH BUFFET

BUILD YOUR OWN LUNCH BUFFET | 56

PRICED PER PERSON | All Lunch Buffets include artisan rolls & butter, coffee, decaffeinated coffee & Lot 35 Signature Teas. For groups less than 25, a \$7 per person surcharge will apply.

SALAD

Alberta Greens & Vinaigrette | V, GF, NF

Gem Tomatoes, Cucumber, Sunflower Seeds, Carrots, Sherry Vinaigrette, Balsamic Vinaigrette

Red Skin Potato Salad | V, GF, NF

Maple Grainy Mustard

Dill, Gem Tomato, Cucumber Salad | V, GF, NF

ENTRÉES | CHOOSE TWO

Alberta Roasted Chicken | DF, GF, NF

Cipollini Jus

Seared Salmon | DF, GF, NF

Tomato & Olive Concasse

Cheese Tortellini | VEG, NF

Herb Garlic Cream

Alberta Beef Stew | DF, GF, NF

Mushroom, Pearl Onion

Beef Lasagna | NF

Butter Chicken | GF

SIDES | CHOOSE TWO

Chickpea Rice Pilaf | V, GF, NF

Crushed Yukon Gold Potatoes | VEG, GF, NF

Infused Cream

Roasted Root Vegetables | V, GF, NF

Roasted Broccoli & Brussel Sprouts | V, DF, GF

Chili Gastrique

Rigatoni Pesto Pasta | DF, NF

Spinach, Shallots, Confit Cherry Tomatoes

DESSERT

Carrot Cake Cream Cheese Icing Mandarin Gel | VEG, NF

Lemon Meringue Tart | VEG

Bergamot Posset | VEG, GF, NF

DISPLAYED RECEPTIONS

PRICED PER PERSON | Our Reception Stations are designed for a minimum of 25 guests. Reception Stations are exclusively to be ordered in conjunction with a Dinner Buffet or minimum of 2 other reception items. Chef attended optional at an additional \$150 per chef, minimum 2 hours.

POUTINERIE DISPLAY STATION | 38

Potatoes

Double Coated Fries (V, GF, NF), Tater Tots (V, NF, GF), Sweet Potato Fries (V, GF, NF)

Sauces | Choose Two | Add \$5 for Additional Sauce Selection

Classic Gravy (GF, NF), Butter Chicken Gravy (VEG, GF, NF), Cheese Sauce (VEG, GF, NF)

Toppings

Fresh Cheese Curds (VEG, GF, NF), Cilantro Crema (VEG, GF, NF), Scallions, Diced Tomatoes, Sour Cream, Fried Onions (VEG, GF, NF), Pickled Jalapeños, Chopped Bacon (DF, GF, NF)

Braised Beef & Mushrooms | DF, GF, NF | Add \$8

Fried Porchetta | DF, GF, NF | Add \$6

Lime & Chili Tossed Fried Tofu | V, GF, NF | Add \$5

TACO CITY | 38

Tacos & Toastadas

Flour Tortilla (V, NF), Tortilla Chips (V, DF, NF), Lime Wedges, Pico de Gallo (V, GF, NF), Cilantro, Cholula Sauce, Guacamole (V, GF, NF), Jalapeños, Sour Cream, Cotija (VEG, GF, NF)

Meat | Choose Three | Add \$8 for Additional Sauce Selection

Pork "Al Pastor" with Grilled Pineapple (DF, GF, NF), Carna Asado Grilled Beef with Herb Salsa Verde (DF, GF, NF), Shrimp Tostadas with Adobo Sauce (VEG, GF, NF), Fried Battered Seasonal Fish (NF)

MIDDLE EASTERN MEZZE | 36

Red Lentil Hummus | V, GF, NF

Fire-Roasted Eggplant

Baba Ghanoush | V, GF, NF

Beetroot Mutabal | VEG, GF, NF

Tabbouleh | V, NF

Marinated Olives

Marinated Eggplant with Lemon

Vinaigrette | V, GF, NF

Grilled Zucchini

& Charred Peppers | V, GF, NF

Lavash | VEG, NF

Grilled Pita | VEG, NF

Crostini | V, GF, NF

Live Kebab Cooking Station | Add \$12

Live Station includes Vegetable & Chicken Kebabs

SKIP THE CABIN | 29 | 2 HOURS SERVICE

SELECT TWO ITEMS

Alberta Beef Sliders | NF

BBQ Aioli, Cheese, Tomato, Lettuce

Japadog | DF, NF

Bratwurst, Okonomiyaki Sauce, Japanese Mayo, Bonito Flakes

Confit Chicken Slider | DF, NF

Chiptole Aioli, Zesty Slaw, Potato Bun

Balsamic Mushroom Sliders | VEG, DF, NF

BBQ Aioli, Arugula, Tomato

Warm Mini Pretzel | VEG, NF

Jalapeño Havarti Cheese Sauce, Mustard, Butter

SELECT ONE ITEM

JPL Truffle Fries | V, GF, NF

Chives, Lemon Aioli

Kennebec Potato Chips | V, GF, NF

Sour Cream Chives, Cheese Sauce

Assorted Plain & Stuffed Mini Donuts |

Add \$9 Per Person



ACTION STATIONS

PRICED PER PERSON | Our Reception Stations are designed for a minimum of 25 guests. Reception Stations are exclusively to be ordered in conjunction with a Dinner Buffet or minimum of 2 other reception items. Chef attended optional at an additional \$150 per chef, minimum 2 hours.

HIBACHI AT YOUR SERVICE | 38

Alberta Beef Tenderloin Teriyaki | DF, GF, NF

Toasted Sesame Seeds, Teriyaki Sauce (DF, GF, NF)

Chicken Inihaw | DF, GF, NF

Calamansi, Soy Chili Dipping Sauce (DF, GF, NF)

Lemongrass & Ginger Marinated Prawns | DF, GF, NF

Peanut Chili Sauce (V, DF, GF)

Marinated Tofu, Green Onion & Mushroom | V, GF, NF

Mint Chimichurri (V, GF, NF)

CHEESE BAR DISPLAY | 44

Raclette

Boiled Local Fingerling Potatoes (V, GF, NF), Apple Baguette, Bratwurst (NF, GF),

Three Canadian Cheese and Two International Cheese (VEG, NF, GF), Crostini's and Crackers,

Apricot Preserve, Dried Fruits, Grapes

Selection of Three Locally Cured Meats | NF, GF | **Add \$15**

CARVING STATION

PRICED PER STATION | Chef attendant carving stations are exclusively to be ordered in conjunction with a Dinner Buffet or minimum of 3 other Reception Items.

Alberta Beef Prime Rib | **Serves 20 Guests** | DF, NF, GF | **995**

Green Peppercorn Jus (GF, NF), Freshly Baked Yorkshire Pudding (NF),

Assorted Mustard (V, GF, NF), Horseradish Cream (V, GF, NF)

Smoked Alberta Striploin | **Serves 20 Guests** | NF | **750**

Natural Jus (DF, GF, NF), Whisky BBQ Sauce (V, DF, GF), Chimichurri (V, GF, NF), Potato Bun (NF),

Horseradish (V, GF, NF)

24 Hour Brine Turkey Breast | **Serves 20 Guests** | DF, NF, GF | **450**

Apple & Sage Stuffing (VEG, NF), Turkey Gravy (GF, NF), Cranberry Sauce (V, GF, NF)

Maple Smoked Brisket | **Serves 15 Guests** | DF, NF, GF | **475**

Assorted Mustard (V, GF, NF), Horseradish Cream (V, GF, NF), Coleslaw (V, GF, NF),

Jalapeño & Marble Cheese Corn Bread (NF)

Lemon Herb Roasted Lamb Leg | **Serves 20 Guests** | DF, NF, GF | **450**

Dill Shallots Yogurt Dip (VEG, GF, NF), Mint Chimichurri (V, GF, NF),

Confit Fingerling Potatoes (V, GF, NF)

Game Carvery Available | Ask for Seasonal Price

DESSERT STATION | 21

PRICED PER PERSON

Chef Creation Anti Griddle & Ice Cream Bar

Featuring an Assortment of Flavours & Ice Cream Toppings



RECEPTION À LA CARTE

PRICED PER DOZEN, MINIMUM 2 DOZEN ORDER

CHILLED CANAPÉS | 78

Beef Tartare Cones | DF, NF

Truffle Aioli

Tuna Tartare Cones | DF, NF

Avocado, Togarashi

Smoked Salmon Blini | NF

Dill, Crème Fraîche

Maple Bacon | NF

Brie Crostini

CHILLED VEGETARIAN CANAPÉS | 76

Compressed Watermelon & Feta Skewers | V, GF, NF

Alberta Mushroom & Torched Brie Crostini's | VEG, NF

Alberta Grains & Edamame Corn Tortilla | V, GF, NF

HOT VEGETARIAN CANAPÉS | 78

Crispy Polenta Bites | VEG, NF

Chipotle Aioli, Grans Padano, Chives

Vegetarian Lumpia | VEG, NF, DF

Sweet Chili Sauce

Truffle and Béchamel Mac & Cheese Bites | VEG, NF

Vegetarian Pakora | V, GF, NF

Tamarind Dip

HOT CANAPÉS | 82

Pork Lumpia | DF, NF

Sweet Chili Sauce

Bacon Jam Bites | NF

Sourdough

Alberta Braised Beef Short Rib | NF

Horseradish Aioli, Yorkshire Pudding

Chicken Teriyaki Skewers | DF, GF, NF

Toasted Sesame Seeds

Sweet & Spicy Pork Belly | DF, NF

Steamed Buns, Asian Slaw, Chicarron

Alberta Bison Sliders | NF

Tomatoes, JPL Sauce, Shredded Iceberg, Cheddar Cheese, Pepperoncini

DINNER | PAGE 1

PLATED DINNER

PRICED PER PERSON | All Plated Dinners include fresh bread, butter, regular & decaffeinated coffee, and Lot 35 Signature Teas. Please refer to your Events Manager for more information.

SOUP | 18

Charred Squash

& Pumpkin Seed Pistou | V, GF, NF
Cold Pressed Canola Oil

Roasted Maple Parsnip | VEG, GF
Toasted Hazelnuts, Parsnip Ribbon

Vine Ripe Tomato Bisque | VEG, GF, DF

Fennel Cracker, Extra Virgin Olive Oil

SALAD | 21

The Great Hall Mosaic | V, GF

Alberta Tuscan Mix, Puffed Wild Rice,
Cucumber, Cashew, Berries,
Charred Lemon Dressing

Kale & Spinach Salad | V, GF

Candied Pecan, Agave Roasted Pear, Radish,
Sherry Vinaigrette

The Nook Cobb Salad | VEG, GF, NF

Dill Ranch Dressing, Charred Tavern Corn,
Radish, Gem Tomatoes, Chives, Blue Cheese

Frisée & Arugula Salad | V, GF

Hazelnut Brittle, Poached Granny Smith Apples,
Pickled Onion, Calamansi Vinaigrette

Winter Mosaic | VEG, GF

Roasted Beets, Goat Cheese, Alberta Greens,
Shaved Fennel, Champagne Dressing

HOT STARTERS

Roasted Mushroom Ravioli | VEG, NF | 21

Roasted Oyster Mushrooms, Arugula,
Shaved Fennel, Balsamic Drizzle

Goat Cheese Tart | VEG | 18

Leek, Bell Pepper Fricassée,
Slow Cooked Cherry Tomatoes

Seared Sea Scallops | DF, GF | 27

Roasted Corn Succotash, Wild Boar Bacon,
Smoked Lentil Purée

AGUA

Charred Grilled Trout | GF, NF | 62

Brown Butter Celeriac Purée, Chimichurri,
Braised Cabbage, Blistered Gem Tomatoes,
Fried Capers

Maple Peppercorn Salmon | DF, GF, NF | 62

Bean Ragu, Kale, Herb Garden Salad

Pan Seared Ling Cod | DF, GF, NF | 60

Cauliflower, Tavern Corn Purée, Charred Corn &
Lime Sagment Salsa

TERRA

Alberta Tenderloin 8 oz | GF, NF | 80

Pomme Purée, Grilled King Oyster, Baby
Carrots, Broccolini, Port Truffle Jus **18 Hour**

Braised Short Rib | GF, NF | 74

Creamy Polenta, Charred Broccolini, Crispy Leeks,
Merlot Reduction **Roasted Chicken**

Supreme | GF, NF | 68

Brown Butter Sweet Potato Purée, Carrots, Yellow Zucchini,
Saskatoon Berry Jus **Smoked Alberta**

Striploin | DF, GF, NF | 74

Lemon Parsnip Purée, Mushroom Ragout,

Charred Broccoli, Jalapeño Shallots Chimichurri

Chicken Boursin Roulade | GF, NF | 68

Carrot Purée, Spinach, Mushroom, Maple Glazed
Carrots, Roasted Cauliflower, Chicken Jus



DINNER | PAGE 2

À LA CARTE | CONTINUED

PRICED PER PERSON | All Plated Dinners include fresh bread, butter, regular & decaffeinated coffee, and Lot 35 Signature Teas. Please refer to your Events Manager for more information.

VEGETARIAN | 70

Miso Glazed Butternut Squash

& Tofu Steak | V, GF, NF

Beluga Lentil, Confit Tomatoes,
Toasted Pumpkin Seeds, Herb Salad

Cauliflower Steak | V, GF, NF

Cannellini Bean Purée, Cipollini Onion, Baby Carrots, Broccolini, Masala Jus

Vegan Gnocchi | V

Lemon Potato Pomme Purée, Arugula, Sage Oil, Vegan Parmesan, Pine Nuts, Confit Tomatoes

Smoked Ratatouille Cannelloni | VEG

Basil Passata, Parmesan Snow, Hazelnut, Pesto

DESSERT | 18

Frangelico Savarin | VEG

Frangelico Syrup, Hazelnut Whipped Cream, Lemon Gel

Dark Chocolate Spicy Cremeux | VEG

Tomatoes, Basil Cream, Spicy Coulis Tomato Raspberry

Bergamot Posset | VEG, NF

Pink Grapefruit Gel, Hazelnut Sponge, Graham Crumble

Bomb Alaska | VEG, GF, NF

Vanilla Ice Cream, Berries Sauce, Berries

Caramel Brownie | VEG

Caramel Mousse, Caramel, Pecan And Caramel Whipped Ganache

Seasonal Cheesecake | VEG, NF

New York Cheesecake, Seasonal Coulis, Mascarpone Cream

BUILD YOUR OWN DINNER BUFFET | PAGE 1

PRICED PER PERSON PRICED PER PERSON | All Build Your Own Dinner Buffet include fresh bread, butter, Garden Greens salad station, regular & decaffeinated coffee, and Lot 35 Signature Teas.

THE BEAUVERT | 109

Selection of 1 Soup, 3 Salads, 3 Mains, 4 Accompaniments, 4 Desserts

THE TEKARRA | 89

Selection of 1 Soup, 3 Salads, 2 Mains, 3 Accompaniments, 3 Desserts

SOUP

West Coast Seafood Chowder | NF
Shrimp, Clams, Salmon, Mirepoix, Veloute

**Yukon Gold Potato & Smoked Garlic
and Leek** | VEG, GF, NF

Coconut Ginger Butternut Squash | V, NF, GF
Spiced Pumpkin Seeds

Albeta Northern Beans

Minestrone Soup | V, NF, GF

Orange Scented Carrot & Ginger | VEG, NF
Garlic Croutons

SALAD

Asian Slaw Red Cabbage
Napa Cabbage, Carrot, Red Onion, Bean
Sprouts, Scallion,
Ginger Miso Dressing (V, DF, GF)

Vine Ripe Tomatoes Caprese | VEG, GF, NF
Gem Tomatoes, Fresh Mozzarella, Basil,
Aged Balsamic, Extra Virgin Olive Oil

Dill Poached Salmon Farro Salad | DF, NF
Radicchio, Charred Lemon Vinaigrette, Radish

Israeli Cous Cous Salad | VEG, NF
Chickpeas, Feta, Spinach,
Oregano Lemon Dressing

Sundried Tomato Pesto

& Roasted Squash | VEG, GF

Butternut Squash, Zucchini, Shaved Parmesan,
Cherry Tomatoes, Eggplant

Kale & Alberta Grains | V, DF, NF
Barley, Quinoa, Gem Tomatoes,
Cranberry Dressing

Slow Roasted Beet Salad | VEG, GF

Shaved Fennel, Candied Walnut, Goat Cheese,
Apple Cider Vinaigrette

MAINS

Alberta Bison Chasseur | DF, GF, NF
Hunter Jus

Rosemary & Juniper Berry Roasted Chicken |
DF, GF, NF
Cipollini Jus, Fresh Herbs

Pan Seared Haddock Romesco | DF, GF
Toasted Cashew, Chives

Sage Cardamom

Roasted Pork Loin | DF, GF, NF
Cipollini, Roasted Mushroom, Apple Jus

Pan Seared Steelhead Trout | GF, NF

Lemon Chive Beurre Blanc

Cowboy Charred Beef Flank Steak | DF, GF, NF
Italian Parsley & Pepperoncini Chimichurri

Roasted Salmon | NF

Miso Brown Butter Veloute

BUILD YOUR OWN DINNER BUFFET | PAGE 2

PRICED PER PERSON

ACCOMPANIMENTS

Squash Ravioli | VEG, NF

Heirloom Gem Tomatoes, Arugula, Roasted Squash Purée

Aged Cheddar Baked Macaroni | VEG, NF

Butter Panko Crust

Quinoa Pea Pilaf | V, GF, NF

Shallots, Confit Tomatoes, Charred Scallion Drizzle

Crushed Baby Yukon Potatoes | VEG, NF, GF

Herb Infused Cream, Butter

Lyonnais Fingerling Potatoes | V, NF, GF

Caramelized Onion, Italian Parsley

Crushed Baby Potatoes | V, GF, NF

Lemon Gremolata

Roasted Brussel Sprout & Broccoli | V, GF, NF

Chili Gastrique

Roasted Vegetable Medley | V, NF, GF

Maple Glazed Parsnip, Carrots, Winter Squash, Sprouts, Rutabaga

Spiced Chickpea Spinach Stew | V, NF, GF

Tomato, Garlic, Onion, Masala

DESSERTS

Strawberry Rhubarb Frangipani Tart | VEG

Assorted Mini Tart

Carrot Cake | VEG, NF

Sticky Date Pudding | VEG, NF

Tonka Pear Short Cake | VEG GF, NF

Seasonal New York Cheesecake | VEG, NF

Vegan Dark Chocolate Cake | VEG, DF, GF, NF

Vegan Lemon Duo | V, DF, GF, NF

Assorted Mini Profiteroles | VEG



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