



Banquet
MENU

Fairmont
JASPER PARK LODGE

Plated BREAKFAST

All Plated Breakfasts Have Pre-Set Scratch-Made Baked Goods, Butter and Preserves.
A Selection of Chilled Juices, Fresh Coffee, Decaffeinated Coffee & Lot 35 Signature Teas.

PLATED BREAKFAST

All Plated Breakfast Include a Choice of One of the Following Pre-Set Items:

Granola Parfait^V

Fresh Berries | Vanilla Yogurt | Berry Compote

Or

Seasonal Fruit and Berries Salad^{PB NF GF}

Classic Eggs Benedict^{NF} 49

Peameal Bacon | Free Run Poached Eggs | Croissant Muffin | Herb Roasted Baby Yukon Potatoes^{PB NF GF} | Hollandaise^{NF}

Beauvert Breakfast^{NF} 46

Aged White Cheddar and Chives Scrambled Eggs | Alberta Smoked Bacon | Chicken Apricot Basil Sausage | Herb Roasted Breakfast Potato

Breakfast Vegan Bowl^{PB GF} 42

Farro and Quinoa | Sweet Potatoes | Wilted Kale | Edamame | Crispy Chickpea | Avocado | Roasted Mushroom | Roasted Cashew Dressing

Fairmont
JASPER PARK LODGE

V vegetarian | **PB** plant-based | **NF** nut-free | **GF** gluten-free | **DF** dairy-free

Breakfast BUFFET

Breakfast Buffets Include Scratch-Made Baked Goods, Breads, Butter and Preserves.
A Selection of Chilled Juices, Coffee, Decaffeinated Coffee & Lot 35 Signature Teas.

YOU'RE THE CHEF

46

BUILD YOUR OWN BUFFET

Seasonal Fresh Fruit and Poached Stone Fruits ^{PB NF GF}

Melon | Pineapple | Watermelon | Pear | Peaches

Low Fat Yogurt and Fruit Yogurt Bar ^{V NF}

Compote | Granola | Honey | Strawberries

Vegan Overnight Oats ^{PB NF}

Dried Fruit | Maple | Apple

BREAKFAST POTATOES (Select 1)

Crispy Breakfast Potato ^{PB NF GF}

Caramelized Onion

Mini Hash Brown ^{PB NF GF}

Green Onion

Roasted Breakfast Fingerling Potato ^{PB NF GF}

Fresh Herbs

EGGCELLENT (Select 1)

Scrambled Eggs ^{V NF GF DF}

Aged Cheddar

Shakshuka ^{V NF GF}

Spinach and Mushroom Florentine ^{V NF GF}

Goat Cheese

Mushroom and Roasted Vegetable Frittata ^{V NF GF}

MORNING MEATS (Select 2)

Canadian Maple Pork Sausage ^{NF GF DF}

Chicken Apricot Sausage ^{NF GF DF HALAL}

Turkey Apple Sausage ^{NF GF DF}

Smoked Bacon ^{NF GF DF}

Canadian Peameal Bacon ^{NF GF DF}

ENDULGE (Select 1)

Ricotta Pancakes ^{V NF}

Canadian Maple Syrup ^{PB NF GF}

Brioche French Toast ^{V NF}

Orange Chantilly Cream ^{V NF GF}

Belgian Waffle with Berries ^{V NF}

Canadian Maple Syrup ^{PB NF GF}

Fairmont

JASPER PARK LODGE

V vegetarian | **PB** plant-based | **NF** nut-free | **GF** gluten-free | **DF** dairy-free

Breakfast BUFFET

Breakfast Buffets Include Scratch-Made Baked Goods, Breads, Butter and Preserves.
A Selection of Chilled Juices, Coffee, Decaffeinated Coffee & Lot 35 Signature Teas.

SANDWICH BAR 38

Sliced Melons ^{PB NF GF}

Seasonal Berries ^{PB NF GF}

Strawberry and Banana Oat Milk Smoothie ^{PB NF GF}

Pre-Set Yogurt Parfait ^{V NF}

Honey Granola | Maple Yogurt | Berry Compote

Egg and Bread Bites

Cheddar Cheese Egg Crispy Onion Breakfast Slider ^{V NF}

Bacon and Green Onion Egg Breakfast Slider ^{NF DF}

Roasted Vegetable and Scramble Tofu Slider ^{PB NF}

CONTINENTAL BREAKFAST 38

Vegan Overnight Oats ^{PB NF}

Dried Fruit | Maple | Apple

House Made Granola ^{PB DF}

Fruit Salad ^{PB NF GF}

Melons | Pineapple | Grapes | Seasonal Berries

Overnight Oats ^{V NF}

Coconut | Sunflower Seeds | Fresh Berries |
Dried Apricot | Dried Cranberry

Greek Yogurt ^V

Honey Almond Granola | Berry Compote

Breakfast Cold Cut Meat ^{NF}

Black Forest Ham | Smoked Turkey | Salami

Sliced Cheeses ^{V NF GF}

Swiss Cheese | Havarti | Cheddar Cheese

Fairmont
JASPER PARK LODGE

V vegetarian | **PB** plant-based | **NF** nut-free | **GF** gluten-free | **DF** dairy-free

Brunch BUFFET

Brunch Buffet Includes Scratch-Made Baked Goods, Breads, Butter and Preserves.
A Selection of Chilled Juices, Coffee, Decaffeinated Coffee & Lot 35 Signature Teas.

BRUNCH BUFFET

82

Alberta Tuscan Mixed Green Salad ^{PB NF GF}

Gem Tomatoes | Cucumber | Dried Cranberries |
Sunflower Seeds | Carrots | Sliced Radish
Selection Of Honey Mustard ^{V NF GF} | Maple
Balsamic Vinaigrette ^{PB NF GF}

Heirloom Tomato Salad ^{PB NF GF}

Cucumber | Garden Herbs | White Balsamic
Dressing

Cheeses and Charcuterie ^{NF}

Mustards ^{PB NF GF} | Chutneys ^{PB NF GF} | Pickles |
Crostini ^{V NF}

Smoked Salmon and Bagel ^{NF}

Dill Cream Cheese | Capers | Pickled Red Onion

Classic Eggs Benedict ^{NF}

Canadian Peameal Bacon | Hollandaise ^{NF GF}

Scrambled Eggs ^{V DF GF}

Chives

Smoked Bacon ^{NF GF DF}

Chicken Apricot Sausage ^{NF GF DF HALAL}

Chicken and Waffles ^{NF}

Chili Maple Syrup

Alberta Beef Short Rib Hash ^{NF GF DF}

Roasted Fingerling Potatoes ^{PB NF GF}

Caramelized Onion | Sautéed Red Peppers

Roasted Rainbow Carrots and Green Beans ^{PB NF GF}

Pumpkin Seed Gremolata

Banana Bread ^{PB NF}

Assorted Mini Donuts

Fruit Salad and Berries ^{PB NF GF}

Lemon Coconut Bar ^{V NF}

Fairmont

JASPER PARK LODGE

V vegetarian | **PB** plant-based | **NF** nut-free | **GF** gluten-free | **DF** dairy-free

Action STATIONS

Action Stations Are Chef Attended. The Price Includes One Chef Up to 2 Hours.
Additional Hours Are \$150 Per Hour, Per Chef.
Action Stations and Butcher Blocks Must Be Ordered in Conjunction with a Breakfast Buffet.

BUTCHER BLOCK HAND CARVED

Priced Per Person (minimum 50 guests)

Alberta Porchetta ^{NF GF DF} 18

Mint Chimichurri ^{PB NF GF} | Apple Jus ^{NF GF DF}

Grilled Flank Steak ^{NF GF DF} 24

Chimichurri ^{PB NF GF} | Hollandaise ^{NF GF}

Alberta Ham Carving Station ^{NF GF DF} 20

Honey Glazed Bone-In Ham | Mustards

OMELET BAR 22

Priced Per Person

Eggs and Omelets "Made Your Way"

Free-Range Eggs | Egg Whites | Egg Alternative

Bell Peppers | Onions | Spinach | Tomato |
Mushrooms | Scallions

Applewood Smoked Bacon | Ham

Goat Cheese | Aged Cheddar

BOLD ITALIAN BREAKFAST 29

Priced Per Person

Poached Egg Station

Sliced Mortadella | Shaved Red Onion | Sour
Dough | Pomery Hollandaise ^{NF}

Smashed Avocado | Spinach | Multi Grain |
Chimichurri ^{PB NF}

Fairmont
JASPER PARK LODGE

V vegetarian | **PB** plant-based | **NF** nut-free | **GF** gluten-free | **DF** dairy-free

Boxed BREAKFAST

To-Go Breakfast Includes: House-Made Muffin, Whole Fruit, Bottled Juice, Fresh Coffee, Decaffeinated Coffee & Lot 35 Signature Teas. Choice of Sandwich or Bowl.

SANDWICHES 38

Priced Per Box

Croissant Bun Breakfast Sandwich ^{NF}

Egg | Back Bacon | Chipotle Mayo | Tomato

Vegan BLT ^{PB NF}

Vegan Bacon | Tomato | Lettuce | Chipotle Aioli

Bacon | Avocado And Egg ^{NF}

Croissant | Mayo | Lettuce

BOWLS 38

Priced Per Box

Yogurt Parfait ^{V NF}

Berry Compote | Granola

Maple Yogurt | Berries | Mint

Fairmont
JASPER PARK LODGE

V vegetarian | **PB** plant-based | **NF** nut-free | **GF** gluten-free | **DF** dairy-free

Meeting BREAKS

A LA CARTE MEETING BREAKS

FROM THE BAKERY **62/Dozen**

Items Must Be Ordered by the Full Dozen

Chef Selection Assorted Homemade Cookies

Banana Bread ^{PB NF}

Assorted Stuffed And Plain Mini Donuts

Caramel and Pecan Brownies

Chef Selection Seasonal Assorted Mini Tart

Amaretti ^{GF}

Fruit Danish ^{V NF}

Iced Cinnamon Buns ^{V NF}

FROM THE BAKERY **62/Dozen**

Following Items Include Butter and Preserves:

Assorted Muffins

Butter and Chocolate Croissants ^{V NF}

White Chocolate and Raspberry Scones ^{V NF}

Canadian Maple Donuts **75/Dozen**

Plain | Cinnamon Sugar
Chocolate Hazelnut Sauce | Banana | Caramel
Sauce | Whipped Cream

Whole Fruit 10 Pieces | ^{PB NF GF} **38/Bowl**

Bananas | Pears | Apples | Oranges | Seasonal
Selection

Sliced Seasonal Fruits and Berries ^{PB GF NF} **160/Platter**

(Serves 10)
Ripe Melons | Pineapple | Grapes | Berries

Fairmont
JASPER PARK LODGE

V vegetarian | **PB** plant-based | **NF** nut-free | **GF** gluten-free | **DF** dairy-free

Meeting BREAKS

BEVERAGE SELECTION

Assorted Soft Drinks and Juices <i>(Billed on Consumption)</i>	6
Sparkling Water (330 ml) <i>(Billed on Consumption)</i>	6
Flat Spring Water (473 ml) <i>(Billed on Consumption)</i>	6
Flavoured San Pellegrino Lemon Orange Grapefruit <i>(Billed on Consumption)</i>	7
Red Bull <i>(Billed on Consumption)</i>	8

Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Lot 35 Teas
Served with Soy Milk, Oat Milk, 2% Milk, Coffee Cream.
Priced per person.

- **Full Day Service (8 hours)** **18**
- **Half Day Service (4 hours)** **10**
- **Per Gallon** **90**

Lemonade and Brewed Iced Tea **80**
Per Gallon

Fresh Fruit Juices **30**
Per Liter

Hot Chocolate **100**
Per Gallon

Fruit Infused Water **35**
Per Gallon

Smoothies **60**
Per Litre

Natural Immunity Smoothies ^{V GF}
Soy Milk | Ripened Bananas | Avocado | Fresh Spinach | Fresh Kale | Organic Cinnamon | Coconut

Victory Smoothie ^{PB GF}
Greek Yogurt | Green Apple | Carrots | Pineapple | Fresh Ginger | Maple | Blueberries | Chia Seeds

Antioxidant Smoothie ^{PB GF NF}
Oat Milk | Blueberry | Vanilla | Flax Seed | Banana

Fairmont
JASPER PARK LODGE

V vegetarian | **PB** plant-based | **NF** nut-free | **GF** gluten-free | **DF** dairy-free

Themed COFFEE BREAKS

All Themed Coffee Breaks Are Accompanied by Coffee, Decaffeinated Coffee & Fairmont Lot 35 Teas.

GOOD MORNING 29

Granola Bars

Traditional Tea Breads ^{VNF}

Banana Bread | Selection of Homemade Cookies |
Apple Cake

Strawberry, Hemp and Banana Smoothie ^{PB NF GF}

Blue Berry, Almond Milk Smoothie ^{PB NF GF}

Selection of Biscuits

Madeleine | Financier | Tuile (Selection May Vary)

Apples and Bananas ^{PB NF GF}

Pitcher of Juices

HARVEST TABLE 34

Sliced Baguette | Crackers | Whipped Salted Butter | Jam | Local Honey

Brick Sheets Brie Cheese | Apricot Chutney | Toasted Almonds ^V

Bowls of Cut Seasonal Fruit and Berries ^{PB NF GF}

Yogurt | Raw Seeds | Granola ^{VNF}

Assorted Cookies and Brownies

Pitcher of Juices

CAFÉ 26

Biscotti ^V

Tarts de Fruit ^{VNF}

Coffee Cake ^{VNF}

Banana Bread ^{PB NF GF}

Chocolate Éclair ^{VNF}

Sweet Red Glow Juice ^{VNF GF}

Carrot | Red Bell Pepper | Orange | Lemon

Hydrator Juice ^{PB NF GF}

Cucumber | Mint | Green Apple | Lime Juice

Fairmont
JASPER PARK LODGE

V vegetarian | **PB** plant-based | **NF** nut-free | **GF** gluten-free | **DF** dairy-free

Themed COFFEE BREAKS

All Themed Coffee Breaks Are Accompanied by Coffee, Decaffeinated Coffee & Fairmont Lot 35 Teas.

TEA TIME 29

Tea Sandwiches

Egg Salad Croissant | Nf
Roasted Vegetables Vol-Au- Vent ^{V NF}
Chicken Celery Salad on Savory Tart ^{NF DF}
Smoked Salmon Lemon Cream Cheese ^{NF}

Scones with Jam and Clotted Cream ^{V NF}

Madeleine ^{V NF}

French Macarons ^V

Selection of Teas

MIDDLE EAST SIDE 28

Beet Root and Eggplant Moutabal ^{PB NF GF}

Red Lentil Hummus ^{PB NF GF}
Cold Pressed Canola

Labneh with Roasted Garlic Cherry Tomatoes ^{PB NF GF}

Marinated Olives ^{PB NF GF}

Herb Feta ^{PB NF}

Marinated Vegetables

Crudités ^{PB NF GF}

Pita Chips ^{PB NF}

Garlic Crostini ^{PB NF GF}

Mini Na'an ^{PB NF}

AFTER PARTY 29

Zatar Spiced Fries ^{PB NF GF}

BBQ Popcorn ^{PB NF GF}

Onion Rings ^{NF}

Alberta Beef Short Rib Corn Dog ^{NF}

House Ketchup | Honey Mustard ^{PB NF GF}

Mini Donuts

Fairmont
JASPER PARK LODGE

V vegetarian | **PB** plant-based | **NF** nut-free | **GF** gluten-free | **DF** dairy-free

Themed COFFEE BREAKS

All Themed Coffee Breaks Are Accompanied by Coffee, Decaffeinated Coffee & Fairmont Lot 35 Teas.

CHIP & DIP BAR 22

Kennebec Potato Chips ^{PB NF GF}

Corn Tortilla Chips ^{PB NF GF}

Sea Salt Pita Chips ^{V NF}

Caramelized Onion Dip ^{V NF GF}

Artichoke Dip ^{V NF GF}

Roasted Pepper Salsa ^{PB NF GF}

Guacamole ^{PB NF GF}

Roasted Garlic Hummus ^{PB NF GF}

Tzatziki ^{V NF GF}

AL FORNO 29

Basil Passata | Buffalo Mozzarella | Basil | Olive Oil ^{V NF}

Straciatella | Roasted and Pickled Mushroom |
Arugula ^{V NF}

Smoked Chicken | Roasted Red Onion | Mozzarella |
Roasted Peppers | Sundried Tomato Pesto ^{NF}

Herb Infused Olive Oil ^{PB NF GF} | Chili Flakes ^{PB NF GF}

FIRESIDE S'MORES 18

(Outdoor Break/Reception)

Hot Chocolate

Vanilla Marshmallows

Graham Crackers

Chocolate Squares

Fairmont
JASPER PARK LODGE

V vegetarian | **PB** plant-based | **NF** nut-free | **GF** gluten-free | **DF** dairy-free

Boxed LUNCH

All To-Go Lunches Include: Potato Chips, Whole Banana or Whole Apple, Banana Bread and Bottled Water.
Choice of Sandwich or Salad.

SANDWICHES 44/BOX

Vegan Marinated Tofu Wrap ^{PB NF}

Lettuce | Vegan Ranch | Roasted Onion

Chicken Salad ^{NF DF}

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

Smoked Ham and Cheese ^{NF}

Lettuce | Honey Mustard | Swiss Cheese Brioche Bun

Muffaletta Salami ^{NF}

Provolone | Olives and Pimento Tapenade | Arugula | Focaccia

ENTRÉE SALADS 44/BOX

Roasted Mushroom and Alberta Grain Salad ^{PB NF}

Arugula | Tomato | Lemon Vinaigrette

Panzanella Salad ^{V NF GF}

Gem Tomatoes | Vine Tomatoes | Gluten Free Croutons | Red Onions | Mozzarella | Olive Oil and Herb Dressing

Fairmont
JASPER PARK LODGE

V vegetarian | **PB** plant-based | **NF** nut-free | **GF** gluten-free | **DF** dairy-free

3 Course PLATED LUNCH

All Plated Lunch Selections Include Artisan Rolls, Butter & Coffee, Decaffeinated Coffee & Lot 35 Teas.
Pre-Selected Appetizer/Main/Dessert Choice Selections Are Due 5 Days in Advance of Your Event.
Please Check with Your Catering Manager in Advance on 'Pre-Selected Choice Menus' – Restrictions May Apply
Depending on the Size of Group.

SOUPS OR SALADS

67

Mushrooms Bisque ^{V NF GF}

Puffed Grains | Chives | Herb Oil

Carrot And Ginger Soup ^{V NF GF}

Crunchy Carrot Ribbons | Evo

Corn Chowder ^{V NF GF}

Charred Corn | Chive Sour Cream

Alberta Mixed Greens ^{PB NF GF}

Gem Tomatoes | Cucumbers | Pickled Onions | Radishes |
Sherry Vinaigrette

Panzanella Salad ^{V NF}

Pickled Shallots | Cucumber | Toasted Garlic Sour Dough |
Gem Tomatoes | Shaved Parmesan | Red Wine Dressing

Cobb Salad ^{NF}

Crispy Lettuce | Red Onions | Tomatoes | Bacon Lardon |
Boiled Eggs | Crumbled Blue Cheese | Ranch Dressing

Fairmont

JASPER PARK LODGE

SALAD ENHANCEMENTS

Entrée Salad Enhancement

(Additional Charges Apply)

Halal Grilled Chicken Breast ^{NF GF DF}

Mojo De Ajo

16

Marinated Shrimps ^{NF GF DF}

Cajun Spices | Chives

16

ENTRÉES

Smoked Salt and Paprika Chicken Supreme ^{NF DF}

Maple Yam Puree | Confit Tomato | Baby Carrots

Alberta Braised Beef Short Rib ^{NF DF}

Charred Broccoli | Lemon Parsnip | Mushroom
Medley | Natural Jus

Pan Seared Cod ^{GF NF}

Smoked Carrot Puree | Cauliflower | Blistered
Tomato | Sauce Vierge

ENTRÉES CONTINUED

Miso Glazed Salmon ^{GF NF}

Quinoa | Pickled Fennel Salad | Tomato | Dill and
Chive Oil

Roasted Butternut Squash and Heirloom Carrots ^{PB GF}

Cashew and Cauliflower Puree | Sunflower Seeds
Pesto | Broccolini

Eggplant Parmesan ^{V NF GF}

Basil Passata | Ratatouille | Arugula Salad

DESSERTS

Classic New York Style Cheesecake ^{V NF}

Strawberry Shortcake ^{V NF}

Sticky Date Pudding | Butterscotch Sauce ^{V NF}

Caramel Mousse | Pecan Brownie ^V

V vegetarian | **PB** plant-based | **NF** nut-free | **GF** gluten-free | **DF** dairy-free

Working LUNCH BUFFET

All Lunch Buffets Include Artisan Rolls and Butter, Coffee, Decaffeinated Coffee & Lot 35 Signature Teas.
56 Per Person.

SALADS

56

Alberta Greens and Vinaigrette ^{PB NF GF}

Red Skin Potato Salad | Maple Grainy Mustard ^{PB NF GF}

Dill | Gem Tomato | Cucumber Salad ^{PB NF GF}

MAIN ENTRÉES (Select 2)

Alberta Roasted Chicken | Cipollini Jus ^{GF DF NF}

Seared Salmon | Tomato and Olive Concasse ^{GF DF NF}

Cheese Tortellini | Herb Garlic Cream ^{V NF}

Alberta Braised Short Rib | Mushroom and
Pearl Onion ^{GF DF NF}

Beef Lasagna ^{NF}

Butter Chicken ^{GF}

SIDE DISHES (Select 2)

Chickpea Rice Pilaf ^{PB NF GF}

Crushed Yukon Gold Potatoes | Infused Cream ^{V NF GF}

Roasted Root Vegetables ^{PB NF GF}

Roasted Broccoli and Brussel Sprouts | Chili
Gastrique ^{PB GF DF}

Rigatoni Pesto Pasta | Spinach | Shallots | Confit
Cherry Tomatoes ^{NF DF}

DESSERTS

Carrot Cake | Cream Cheese Icing | Mandarin Gel ^{V NF}

Lemon Meringue Tart ^{V NF}

Chocolate Bergamot Posset ^{V GF NF}

Fairmont
JASPER PARK LODGE

V vegetarian | **PB** plant-based | **NF** nut-free | **GF** gluten-free | **DF** dairy-free

Lunch BUFFET

All Lunch Buffets Include Artisan Rolls and Butter, Coffee, Decaffeinated Coffee & Lot 35 Signature Teas.

TRATTORIA

58

Navy Bean Minestrone Soup ^{PB NF GF}

Orzo and Spinach Salad ^{V NF DF}

Cherry Tomato | Red Onion and Oregano Dressing

Tomato and Bocconcini Salad ^{V GF NF}

Basil | Aged Balsamic | Olive Oil

Kale and Romaine Caesar ^{NF}

Garlic Herb Croutons | Classic Caesar Dressing |
Parmesan

Lemon and Basil Roasted Chicken Piccata ^{NF GF}

Braised Beef Ravioli ^{NF}

Green Peas | Arugula | Brown Butter

Crispy Gnocchi with Spinach Basil Pesto ^{PB NF GF}

Roasted Cauliflower Puree | Shallots | Parsley

Charred Broccolini and Heirloom Carrots ^{PB NF GF}

Pumpkin Seed Pesto

Chef Selection Mini Tart

Vegan Chocolate Cake ^{PB NF GF}

Tiramisu ^V

Fairmont
JASPER PARK LODGE

V vegetarian | **PB** plant-based | **NF** nut-free | **GF** gluten-free | **DF** dairy-free

Lunch BUFFET

All Lunch Buffets Include Artisan Rolls and Butter, Coffee, Decaffeinated Coffee & Lot 35 Signature Teas.

TREFOIL SMOKEHOUSE 60

Potato Leek Soup ^{V NF GF}

Jalapeño Corn Bread ^{NF}

Potato Salad ^{PB NF GF}

Peas | Green Onion | Melted Leeks Aioli

Coleslaw ^{PB NF GF}

Shaved Cabbages and Apple

BBQ Halal Chicken ^{NF GF DF}

BBQ Sauce | Taber Corn Salsa

Smoked Halal Beef Brisket ^{NF GF DF}

Chimichurri

Pimiento Mac N Cheese ^{V NF}

Panko Crumbs

JPL Signature Pork Ribs ^{NF GF DF}

Taber Corn ^{V GF NF}

Chipotle Aioli | Cilantro Feta

Maple and Brown Sugar Roasted Sweet Potato ^{PB NF GF}

Nanaimo Bar ^V

JPL Cheesecake ^{V NF}

Warm Apple Cake ^{V NF}

Rhubarb and Strawberry Frangipane Tart ^V

Fairmont
JASPER PARK LODGE

V vegetarian | **PB** plant-based | **NF** nut-free | **GF** gluten-free | **DF** dairy-free

Lunch BUFFET

All Lunch Buffets Include Coffee, Decaffeinated Coffee & Lot 35 Signature Teas.

CASA DE SOL

58

Mexican Tortilla Soup ^{PB NF GF}

Fried Tortilla ^{V NF DF}

Greek Yogurt ^{V NF GF}

Mexican Chopped Salad ^{V NF}

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

Cucumber and Radicchio Salad ^{V NF GF}

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

Canadian Cold Water Shrimp Ceviche ^{NF GF DF}

Fresh Lime Juice | Tomato | Red Onion | Cucumber | Jalapeño | Cilantro

Arroz Ala Mexican ^{PB NF GF}

Beans | Cilantro | Tomato

Fairmont

JASPER PARK LODGE

Build Your Own Tacos

Zesty Slaw ^{V NF GF}

Chipotle Aioli ^{V NF GF}

Guacamole ^{PB NF}

Salsa ^{PB NF GF}

Tortilla Chips ^{PB NF GF}

Nacho Cheese ^{V NF GF}

Pico de Gallo ^{PB NF GF}

Lime Wedges

Pickled Jalapeños

Taco Filling (SELECT 2)

Crispy Seasonal Fish ^{NF}

Pulled Pork Carnitas ^{NF GF DF}

Chicken Fajitas ^{NF GF DF}

Alberta Beef Barbacoa ^{NF GF DF}

Smoked Cauliflower Fajita ^{PB NF GF}

Churros ^{V DF NF}

Caramel Flan ^{V NF GF}

Tres Leches ^{V NF}

V vegetarian | **PB** plant-based | **NF** nut-free | **GF** gluten-free | **DF** dairy-free

Lunch BUFFET

All Lunch Buffets Include Artisan Rolls and Butter, Coffee, Decaffeinated Coffee & Lot 35 Signature Teas.

FRONTIER PICNIC 56

Alberta Tuscan Greens ^{PB NF GF}

Cucumber | Gem Tomatoes | Pumpkin Seeds |
Carrot Ribbons | Sliced Radish
White Balsamic Dressing ^{PB NF GF}
Maple Grainy Mustard Dressing ^{PB NF GF}

Devil's Egg Potato Salad ^{V NF GF}

Pea Shoots

Farfalle Pasta with Basil Pesto ^{V NF}

Red Onion | Spinach | Cherry Tomato |
Shaved Parmesan

Fairmont
JASPER PARK LODGE

HOT SANDWICHES

Alberta Beef Striploin Sandwich ^{NF}

Toasted Baguette | Sautéed Onion |
Aged White Cheddar | Grainy Mustard Aioli

Balsamic Mushroom Medley ^{PB NF}

Black Garlic Aioli | Arugula | Chives | Bread Roll

COLD SANDWICHES

Classic Chicken Caesar Wrap ^{NF}

Parmesan | Romaine Lettuce | Spinach Wrap |
Bacon Bits

Root Vegetable Vegan Wrap ^{PB NF}

Avocado and Onion Spread | Pea Shoots

Nanaimo Bar ^V

Rocky Road Chocolate Brownies ^{V NF}

Mini Creme Caramel ^{V NF GF}

V vegetarian | **PB** plant-based | **NF** nut-free | **GF** gluten-free | **DF** dairy-free

Reception CANAPÉS

All Canapes Are Ordered by the Dozen.
Minimum of 2 Dozen for Each Selection Chosen.

CHILLED CANAPÉS 78

Smoked Maple Bacon and Ricotta Crostini ^{NF}

Beef Tartare Cones | Truffle Aioli ^{NF DF}

Blini | Cucumber | Lemon Creme and Salmon Roe ^{NF}

CHILLED VEGETARIAN CANAPÉS 76

Mushroom Parfait ^{PB NF}

Toasted Sourdough | Crispy Enoki Mushroom

Roasted Beet Pistachio Tart ^{PB GF}

Margherita and Boursin Crostini ^{V NF}

Fairmont
JASPER PARK LODGE

HOT CANAPÉS 82

Mini Pork Tenderloin Wellington ^{NF}

Alberta Braised Beef Short Rib Croquette ^{NF GF DF}

Chicken Teriyaki Skewers | Toasted Sesame Seeds ^{NF GF DF}

Sweet And Spicy Pork Belly | Steamed Buns |
Asian Slaw | Chicharron ^{NF DF}

Alberta Bison Sliders | Tomatoes | JPL Sauce |
Shredded Iceberg | Cheddar Cheese | Pepperoncini ^{NF}

West Coast Bacon Wrap Scallop | Maple Parsnip
Puree ^{NF GF DF}

HOT VEGETARIAN CANAPÉS 78

Crispy Polenta Bites | Chipotle Aioli | Grans Padano
| Chives ^{V NF}

Pimiento Mac N Cheese Bites ^{V NF}

Mushroom Croquette Truffle Aioli ^{PB NF GF}

V vegetarian | **PB** plant-based | **NF** nut-free | **GF** gluten-free | **DF** dairy-free

Reception STATIONS

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. Additional Chef's Are \$150 Per Chef, Minimum 2 Hours. All Pricing is Per Person.

MEZZE

36

Red Lentil Hummus ^{PB NF GF} | Fire-Roasted Eggplant
Baba Ghanoush ^{PB NF GF} | Beetroot Mutabal ^{V NF GF} |
Tabbouleh ^{PB NF} | Marinated Olives Marinated Eggplant
with Parsley Lemon Vinaigrette ^{PB NF GF} | Grilled
Zucchini and Charred Peppers ^{PB NF GF} |
Lavash ^{V NF} | Grilled Pita ^{V NF} | Crostini
Add Cooking Station \$12

Assorted Coal Coated Kebab

TACORIA

38

TACOS AND TOSTADAS

Crispy Tortilla ^{PB NF GF} | Flour Tortilla ^{PB NF} |
Tortilla Chips ^{PB NF DF} | Lime Wedges |
Pico De Gallo ^{PB NF GF} | Cilantro | Cholula Sauce |
Guacamole ^{PB NF GF} | Jalapeños | Cilantro |
Sour Cream | Cotija ^{V NF GF}

SELECT THREE

Additional Selection | 8

Pork "Al Pastor" with Grilled Pineapple ^{NF GF DF}

Carna Asado Grilled Beef with
Herb Salsa Verde ^{NF GF DF}

Shrimp Tostadas with Adobo Sauce ^{NF GF DF}

Fried Cauliflower with Tajin ^{V NF GF}

Baja Fish Taco ^{NF}

Fairmont
JASPER PARK LODGE

V vegetarian | **PB** plant-based | **NF** nut-free | **GF** gluten-free | **DF** dairy-free

Live Action STATIONS

Our Live Action 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. Additional Chef's Are \$150 Per Chef, Minimum 2 Hours. All Pricing is Per Person.

KONRO GRILL 38

Plus \$150 chef fee

Alberta Beef Tenderloin Teriyaki ^{NF GF DF}

Toasted Sesame Seeds | Teriyaki Sauce ^{NF GF DF}

Chicken Inihaw ^{NF GF DF}

Calamansi | Soy Chili Dipping Sauce ^{NF GF DF}

Lemongrass and Ginger Marinated Prawns ^{NF GF DF}

Peanut Chili Sauce ^{PB GF DF}

Marinated Tofu | Green Onion and Mushroom ^{PB NF GF}

Mint Chimichurri ^{PB NF GF}

CHEESE BAR DISPLAY 44

Raclette | Boiled Local Fingerling Potatoes ^{PB NF GF}
Apple | Baguette | Bratwurst ^{NF GF}

Three Canadian Cheeses and Two International
Cheeses ^{V NF GF}

Crostini and Crackers | Apricot Preserve |
Dried Fruit | Grapes

Add Selection of Three Locally Cured Meats ^{NF GF}
Additional 15

PAN PACIFIC 38

SELECT 1:

Stir Fry Noodles ^{V NG}

Calrose Vegetable Fried Rice ^{PB NF GF}

TOPPINGS:

Kung Pao Chicken ^{NF GF}

West Coast Cold Water Sesame Shrimp ^{NF GF}

Vegetables Spring Roll ^{V NF}

Pork Gyoza and Sweet Chili Sauce ^{NF}

LIVE DESSERT STATIONS

CREPE STATION 21

Plus \$150 Chef Fee

Berries | Banana | Icing Sugar | Caramel |
Strawberry Compote | Nutella | Whipped Cream

Vanilla and Chocolate Ice Cream

CHEF CREATION ANTI GRIDDLE AND ICECREAM BAR 21

Plus \$150 Chef Fee

Featuring an Assortment of Flavours and Ice
Cream Toppings

Fairmont
JASPER PARK LODGE

V vegetarian | **PB** plant-based | **NF** nut-free | **GF** gluten-free | **DF** dairy-free

Carving STATIONS

Chef Attendant Carving Stations Are to Be Ordered in Conjunction with a Dinner Buffet or Minimum of 3 Other Reception Items. All Pricing is Per Station. Game Carvery Available, Ask for Seasonal Price.

ALBERTA BEEF PRIME RIB

1020 | ^{NF GF DF}
Serves 30 guest

Green Peppercorn Jus ^{NF GF} | Freshly Baked Yorkshire Pudding ^{NF} | Assorted Mustard ^{PB NF GF} | Horseradish Cream

SMOKED ALBERTA STRIPLOIN

775
Serves 25 guest

Natural Jus ^{NF GF DF} | Whisky BBQ Sauce ^{PB NF GF DF} | Chimichurri ^{PB NF GF} | Potato Bun^{NF} | Horseradish ^{PB NF GF}

24HR BRINED TURKEY BREAST

450 | ^{NF GF DF}
Serves 20 guests

Apple and Sage Stuffing ^{V NF} | Turkey Gravy ^{NF GF} | Cranberry Sauce ^{PB NF GF}

MAPLE SMOKED BRISKET

\$475 | ^{NF GF DF}
Serves 20 guests

Assorted Mustard ^{PB NF GF} | Horseradish Cream ^{PB NF GF} | Coleslaw ^{PB NF GF} | Jalapeño and Marble Cheese
Corn Bread ^{NF}

LEMON HERB ROASTED LAMB LEG

\$450 | ^{NF GF DF}
Serves 20 guests

Dill Shallot Yogurt Dip ^{V NF GF} | Mint Chimichurri ^{PB NF GF} | Confit Fingerling Potatoes ^{PB NF GF}

Fairmont
JASPER PARK LODGE

V vegetarian | **PB** plant-based | **NF** nut-free | **GF** gluten-free | **DF** dairy-free

Dinner

A LA CARTE

All Plated Dinners Are Served with Fresh Bread and Butter, Freshly Brewed Regular and Decaffeinated Coffee & Lot 35 Teas.
Our Dinners Are Designed for a Minimum of 3 Courses And Must Include an Entree.
Tableside Selection Choice of a Main is an Option for Up to a Maximum of 200 Guests with Additional Charges.
Please Speak to Your Conference Manager to Confirm Pricing and Options.

SOUP 18

Butternut Squash and Ginger Soup ^{PB NF GF}
Ginger | Coconut Cream and Toasted Pumpkin Seed

Roasted Parsnip and Chestnut Soup ^{V GF}
Micro Chervil

Chilled Green Pea Soup ^{PB NF GF}
Garlic Crouton | Dill

SALAD 21

Agave Roasted Pear and Tuscan Green ^{PB GF}
Candied Pecan | Radish | Spinach | Vanilla Vinaigrette

JPL Wedge Salad ^{V NF GF}
Dill Ranch Dressing | Charred Tavern Corn | Radish |
Gem Tomatoes | Chives | Blue Cheese

Frisee And Arugula Salad ^{PB GF}
Hazelnut Brittle | Poached Granny Smith Apples |
Pickled Onion | Calamansi Vinaigrette

Winter Mosaic ^{V NF GF}
Roasted Beets | Goat Cheese | Alberta Greens |
Shaved Fennel | Champagne Dressing

Okanagan Grilled Stone Fruit Salad ^{V NF GF}
Fresh Peach | Toasted Almond | Arugula and Spinach
| Mint Honey Vinaigrette

ENTREES

AGUA
Grilled Trout ^{NF GF DF} 62
White Bean Ragu | Dill Pumpkin Seed Pistou

Smoked Maple Cedar Salmon ^{NF GF DF} 62
Red Onion Marmalade | Fingerling Potato | Grilled
Asparagus

Seared Halibut ^{NF GF DF} 60
Ginger and Carrot Puree | Oven Dried Cherry Tomato
| Herb Salad

TERRA
Alberta Tenderloin (8 oz.) ^{NF GF} 80
Potato Gratin | Grilled King Oyster | Honey Glazed
Carrots | Broccoli | Port Truffle Jus

18 Hour Braised Short Rib ^{NF GF} 74
Brown Butter Parsnip Puree | Charred Broccolini |
Crispy Leeks | Merlot Reduction

Roasted Chicken Supreme ^{NF GF} 68
Boursin and Spinach Royale | Brown Butter Sweet
Potato Puree | Broccoli | Chicken Jus

Fairmont
JASPER PARK LODGE

V vegetarian | PB plant-based | NF nut-free | GF gluten-free | DF dairy-free

Dinner

A LA CARTE

All Plated Dinners Are Served with Fresh Bread and Butter, Freshly Brewed Regular and Decaffeinated Coffee & Lot 35 Teas.
Our Dinners Are Designed for a Minimum of 3 Courses and Must Include an Entree.

ENTREES CONTINUED

Smoked Alberta Striploin ^{NF GF DF} 74
Pommes Potato | Mushroom | Broccoli | Jalapeño
Shallots Chimichurri

Pan Seared Duck Breast ^{NF GF} 68
Confit Fingerling Potato | Cippolini | Roasted Beets |
Saskatoon Berry Jus

VEGETARIAN

Mushroom and Squash Wellington ^{V NF} 50
Potato Pomme Puree | Broccolini | Vegan Jus

Potato Risotto and Grilled Tofu ^{PB GF} 50
Asparagus | Vegan Parmesan | Herb Salad

Cauliflower Steak ^{PB NF GF} 50
Cannellini Bean Puree | Cipollini Onion | Baby Carrots
| Brocolini | Masala Jus

Ratatouille Cannelloni ^{V NF} 50
Basil Passata | Parmesan Snow | Hazelnut | Pesto

Fairmont
JASPER PARK LODGE

DESSERT

16

Dark Chocolate Mousse and Raspberry Bomb ^{V NF GF}

Signature Tiramisu ^V
Mascarpone | Ladyfinger Cake | Coffee

Bergamot Posset ^V
Pink Grapefruit Gel | Hazelnut Sponge |
Graham Crumble

JPL Sticky Date Pudding ^{V NF}
Butterscotch Sauce

Caramel Brownie ^V
Caramel Mousse | Caramel | Pecan and Caramel
Whipped Ganache

Seasonal Cheesecake ^{V NF}
New York Cheesecake | Seasonal Coulis |
Mascarpone Cream

V vegetarian | **PB** plant-based | **NF** nut-free | **GF** gluten-free | **DF** dairy-free

Dinner BUFFET

All Dinner Buffet Selections Include Artisan Rolls, Butter & Coffee, Decaffeinated Coffee & Lot 35 Teas.

BUILD YOUR OWN BUFFET

THE BEAUVERT 125

Selection of 1 Soup | 3 Salads | 3 Entrees |
4 Sides | 4 Desserts

THE TEKARRA 105

Selection of 1 Soup | 3 Salads | 2 Entrees |
3 Sides | 3 Desserts

SOUP

West Coast Seafood Chowder ^{NF}

Shrimp | Clams | Salmon | Mirepoix | Veloute

Yukon Gold Potato and Smoked Garlic and Leek Soup ^{V NF GF}

Alberta Northern Beans Minestrone Soup ^{PB NF GF}

JPL Split Pea and Ham Soup ^{NF GF}

Fairmont
JASPER PARK LODGE

SALADS

Garganelli Pasta ^{V NF}

Feta and Roasted Onion Basil Pesto | Spinach |
Cherry Tomato

Vine Ripe Tomatoes Caprese Salad ^{V NF GF}

Gem Tomatoes | Fresh Mozzarella | Basil | Aged
Balsamic | Extra Virgin Olive Oil

Dill Poached Salmon Farro Salad ^{NF DF}

Radicchio | Charred Lemon Vinaigrette | Radish

Israeli Cous Cous Salad ^{V NF}

Chickpeas | Feta | Spinach | Oregano Lemon
Dressing

Artichoke and Roasted Squash Salad ^{PB NF GF}

Vegan Chili Aioli | Arugula | Sundried Tomato |
Roasted Eggplant

Kale and Alberta Grains Salad ^{PB NF DF}

Barley | Quinoa | Gem Tomatoes | Cranberry
Dressing

Slow Roasted Beet Salad ^{V GF}

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

ENTREES

Alberta Bison Chasseur ^{NF GF DF}

Hunter Jus | Pearl Onion

Smoked Roasted Chicken ^{NF GF DF}

BBQ Jus Glazed | Green Onion

Roasted Haddock ^{NF GF DF}

Panko Herb Crust | Roasted Pepper Sauce

Brined Pork Tenderloin ^{NF GF DF}

Cipollini | Roasted Mushroom | Apple Jus

Cowboy Charred Beef Flank Steak ^{NF GF DF}

Italian Parsley and Pepperoncini Chimichurri

Pan Seared Salmon ^{NF GF}

Dill Lemon Beurre Blanc

French Onion Elk Meatballs ^{NF}

Celeriac Puree | Mint Chimichurri

V vegetarian | **PB** plant-based | **NF** nut-free | **GF** gluten-free | **DF** dairy-free

Dinner BUFFET

All Dinner Buffet Selections Include Artisan Rolls, Butter & Coffee, Decaffeinated Coffee & Lot 35 Teas.

BUILD YOUR OWN BUFFET CONTINUED

THE BEAUVERT	125
Selection of 1 Soup 3 Salads 3 Entrees 4 Sides 4 Desserts	
THE TEKARRA	105
Selection of 1 Soup 3 Salads 2 Entrees 3 Sides 3 Desserts	

Fairmont
JASPER PARK LODGE

SIDES

- Ricotta Cheese Ravioli** ^{V NF}
Heirloom Gem Tomatoes | Arugula | Passata
- 4 Cheese Baked Cavatappi** ^{V NF}
Bechamel | Panko
- Quinoa Pea's Pilaf** ^{PB NF GF}
Shallots | Confit Tomatoes | Charred Scallion
Drizzle
- Crushed Yukon Potatoes** ^{V NF GF}
Herb Infused Cream | Butter
- Confit Fingerling Potatoes** ^{PB NF GF}
Sautéed Shallot | Italian Parsley
- Smashed Baby Potatoes** ^{PB NF GF}
Garlic and Lemon Gremolata
- Broccoli and Cauliflower** ^{PB NF GF}
Sunflower and Pumpkin Pistou
- Roasted Vegetable Medley** ^{PB NF GF}
Maple Glazed Parsnips | Carrots | Winter Squash
| Sprouts | Rutabaga
- Spiced Chickpea Spinach Stew** ^{PB NF GF}
Tomato | Garlic | Onion | Masala

DESSERTS

- Assorted Mini Tarts**
- Carrot Cake** ^{V NF}
- Sticky Date Pudding** ^{V NF}
- Tonka Pear Short Cake** ^{V GF}
- Strawberry Cheesecake Mousse Short Cake** ^{V NF}
- Vegan Carrot Cake** ^{PB NF}
- Dark Chocolate Peanut Caramel Whipped
Ganache Short Cake** ^V
- Assorted Mini Profiteroles** ^{V NF}

V vegetarian | **PB** plant-based | **NF** nut-free | **GF** gluten-free | **DF** dairy-free

Late NIGHT

SKIP THE CABIN 29

2 Hour Service

SELECT 2:

Alberta Beef Sliders

BBQ Aioli | Cheese | Tomato | Lettuce ^{NF}

Mini Ball Park Hot Dog ^{NF DF}

Confit Chicken Slider

Chipotle Aioli | Zesty Slaw | Potato Bun ^{NF DF}

Balsamic Mushroom Sliders

BBQ Aioli | Arugula | Tomato ^{V NF DF}

Warm Mini Pretzel

Jalapeño Havarti Cheese Sauce | Mustard | Butter ^{V NF}

SWEET AND SALTY 22

SALTY (Select 1)

Spiral Potato Truffle Fries ^{PB NF GF}

Chives | Lemon Aioli |

Kennebec Potato Chips ^{PB NF GF}

Sour Cream Chives | Cheese Sauce

SWEET (Select 1)

Double Chocolate Brownies ^{V NF}

Cheese Cake Bites ^{V NF}

THIRSTY ELK 42

Four Cheese Pizza ^{V NF}

BBQ Chicken Roasted Pepper and Onion Pizza ^{NF}

JPL Chicken Wings

Honey Garlic ^{V NF} | Buffalo ^{PB NF GF} | BBQ ^{V NF GF} |
Ranch ^{V NF}

Panko Coated Onion Rings

Fairmont

JASPER PARK LODGE

V vegetarian | **PB** plant-based | **NF** nut-free | **GF** gluten-free | **DF** dairy-free

Children's MENU

Ages 12 and Under. Includes Fresh Rolls and Butter with Pitchers of Juice and Milk.

CHILDREN'S BUFFET 38

SELECT 1:

Chicken and Rice Soup

Cream of Tomato Soup

SELECT 2:

Crudite

Carrot | Celery | Grape Tomato | Sweet Pepper |
Ranch Dressing Dip ^{V,NF,GF}

Homestyle Potato Salad

Diced Bell Peppers | Stone Ground Maple
Mustard Mayo

Broccoli and Cauliflower

Buttered Peas and Carrots

Corn Niblets

Green Beans

White Rice

Fairmont

JASPER PARK LODGE

SELECT 2:

Three Cheese Macaroni with Toasted
Breadcrumbs

Pepperoni and Cheese Pizza

Chicken Fingers and Fries

Spaghetti Bolognese

Grilled Chicken Breast with Tomato and
Parmesan

Steamed Hot Dogs with All the Fixings

Vegetarian Lasagna

SELECT 2:

Angel Food Cake with Strawberry Compote

Freshly Baked Cookies

Fruit Squares

Jello Cups

V vegetarian | **PB** plant-based | **NF** nut-free | **GF** gluten-free | **DF** dairy-free

Beverage SERVICES

A Minimum Sale of \$400 Per Bar is Required or a Labour Charge of \$40 Per Hour for a Minimum of 3 Hours Per Bar Will Be Applied. Host Bar Prices Do Not Include Service Charge and GST.

In the Event of Limited Availability, Selected Products Will Be Replaced by Products of Equal or Greater Value to Ensure the Highest Quality and Consistency for Your Experience.

ALCOHOL SERVICE POLICY

It is the policy of Fairmont Jasper Park Lodge to serve alcoholic beverages in a responsible and professional manner at all times. Fairmont Jasper Park Lodge will adhere to all applicable laws and regulations as they pertain to the service of alcohol to under age or intoxicated persons. The hours of alcoholic beverage service at Fairmont Jasper Park Lodge are 10:00 am to 1:00 am, for event functions.



CASH PAYMENT BAR

Guests purchase their own beverages from a cashier/bartender, provided by the Hotel. Prices do include GST and the 21% service charge. Payment may be provided by credit, debit and room charge.

DRY BAR

For when guests are hosting a reception in their Cabin and is arranged with our Banquet department.

A Dry Bar includes appropriate glassware (wine, rocks and highball), cocktail napkins, ice and garnishes (lemons and limes).

NOTE: Any reception in a guestroom or cabin must end by 10:00 pm.

1-25 Guests	249
26-50 Guests	449
51-75 Guests	599
76+ Guests	7PP
Refresh	7PP

BANQUET OFFERING

- Premium Spirits | Host Bar | \$11 per oz | Individual | \$13 per oz
- Super Premium Spirits | Host Bar | \$13 per oz | Individual | \$15 per oz
- Luxury Spirits | Host Bar | \$15 per oz | Individual | \$17 per oz
- Non-Alcoholic Beer | Host Bar | \$7.50 per beverage | Individual | \$9 per beverage
- Domestic Beer | Host Bar | \$8 per beverage | Individual | \$10 per beverage
- Premium, Craft and Imported Beer | Host Bar | \$10 per beverage | Individual | \$12 per beverage
- Wine by the Glass | Host Bar | \$10 per glass | Individual | \$12 per glass
- Luxury Wine by the Glass | Host Bar | \$17 per glass | Individual | \$21 per glass
- Liqueurs 1oz | Host Bar | \$11 per oz | Individual | \$13 per oz
- Port 2oz | Host Bar | \$15 per 2 oz | Individual | \$18 per 2 oz
- Soft Drinks and Juices | Host Bar | \$6 per beverage | Individual | \$7.50 per beverage

Wine LIST

SPARKLING WINE & CHAMPAGNE

Fiol Prosecco	65
Veneto Italy	
Veuve du Vernay Brut Rosé	70
Bordeaux France	
Alessandro Berselli Prosecco	77
Veneto Italy	
Gray Monk Odyssey Brut	85
Okanagan BC	
Moët & Chandon 'Impérial' Brut	178
Epernay France	
Veuve Clicquot 'Yellow Label' Brut	180
Reims France	

ROSÉ

Chateau Gassier-Sables D'Azur Blend	70
Provence France	
Whispering Angel Blend	95
Provence France	

WHITE

Famille Perrin L'Oustalet	65
White Blend Rhone France	
Kris Pinot Grigio	70
Veneto Italy	
Henry of Pelham Riesling	71
Niagara ON	
Cave Springs Chardonnay	75
Niagara ON	
Emmolo Sauvignon Blanc	76
Napa California	
Mission Hill Reserve Sauvignon Blanc	80
Okanagan BC	
Pieorpan Soave Garganega	81
Veneto Italy	
Beringer Chardonnay	90
Napa California	
Cloudy Bay Sauvignon Blanc	129
Marlborough New Zealand	
Drouhin Chablis Vaudon Chardonnay	138
Burgundy France	

Wine LIST

RED

Famille Perrin L'Oustalet Red Blend	65
Rhone France	
Masi "Bonacosta" Valpolicella Classico Corvina	70
Veneto Italy	
Sea Sun Pinot Noir	70
Napa California	
Barossa Valley Estate Shiraz	70
Barossa Australia	
Oyster Bay Merlot	70
Hawkes Bay New Zealand	
Barossa Valley Estate Cabernet Sauvignon	70
Barossa Australia	
Cune Reserva Tempranillo	76
Rioja Spain	

RED CONTINUED

Terrazas Reserva Malbec	76
Medoza Argentina	
Chateau Ste. Michelle Cabernet Sauvignon	85
Washington State	
Sandhill Merlot	86
Okanagan BC	
Rodney Strong Old Vines Zinfandel	91
Sonoma County California	
Blasted Church Syrah	95
Okanagan BC	
Lapostolle Cuvee Alexandre Cabernet Sauvignon	102
Colchagua Valley Chile	
Mazzei Chianti Classico Sangiovese	106
Tuscany Italy	
Scorched Earth Pinot Noir	121
Okanagan BC	

LOW ALCOHOL WINE (0.5%)

Loxton Sparkling Brut	65
Australia	
Ariel Chardonnay	70
Central Coast California	
Fre Cabernet Sauvignon	70
Napa California	