

Fairmont
JASPER PARK LODGE

BANQUET MENU

A CENTURY OF STORIES AND CELEBRATIONS

FOOD FOR CONNECTION

Across the resort, our renovation unveils a refreshed culinary program that invites you to gather in warm, welcoming spaces and embark on flavourful journeys that celebrate elevated local ingredients, inventive preservation, zero-waste techniques, and thoughtful service.

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}

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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

VEG vegetarian | **V** vegan | **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

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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}

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Breakfast BUFFET

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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}

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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

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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}

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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} Mint Chimichurri ^{PB NF GF} Apple Jus ^{NF GF DF}	18
Grilled Flank Steak ^{NF GF DF} Chimichurri ^{PB NF GF} Hollandaise ^{NF GF}	24
Alberta Ham Carving Station ^{NF GF DF} Honey Glazed Bone-In Ham Mustards	20

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}

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

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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

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

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 ^{V NF}

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 ^{V NF}

Assorted Cookies and Brownies

Pitcher of Juices

CAFÉ 26

Biscotti ^V

Tarts de Fruit ^{V NF}

Coffee Cake ^{V NF}

Banana Bread ^{PB NF GF}

Chocolate Éclair ^{V NF}

Sweet Red Glow Juice ^{V NF GF}

Carrot | Red Bell Pepper | Orange | Lemon

Hydrator Juice ^{PB NF GF}

Cucumber | Mint | Green Apple | Lime Juice

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

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

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

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

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SALAD ENHANCEMENTS

Entrée Salad Enhancement

(Additional Charges Apply)

Halal Grilled Chicken Breast ^{NF GF DF}

16

Mojo De Ajo

Marinated Shrimps ^{NF GF DF}

16

Cajun Spices | Chives

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

VEG vegetarian | **V** vegan | **NF** nut-free | **GF** gluten-free | **DF** dairy-free

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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}

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

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Lunch BUFFET

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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

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Lunch BUFFET

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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

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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}

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Lunch BUFFET

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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

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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}

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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}

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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}

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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}

Live Action STATIONS

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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

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}

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}

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}

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}

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

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
| Broccolini | 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

VEG vegetarian | **V** vegan | **NF** nut-free | **GF** gluten-free | **DF** dairy-free

A Journey Through Time

CABIN EXPERIENCE

Served with Fresh Bread and Butter, Freshly Brewed Regular and Decaffeinated Coffee & Lot 35 Teas.
Minimum 6 Guests to a Maximum of 16 Guests. Pricing is Per Person.

189

AMUSE BOUCHE | *Circa 1921*

Smoked Beef | Berries | Onion | Gold ^{NF}

1ST COURSE | *Circa 1939*

Scallop | Truffle | Green Apple | Celeriac | Bread ^{NF}

2ND COURSE | *Circa 1952*

Smoked Local Mushrooms | Beef Short Rib
Croquette | Black Truffle | Parmesan Espuma ^{VEG NF}

3RD COURSE | *Circa 2006*

Lobster | Caviar | Elk | Potato Millefeuille |
Champagne Gel ^{NF}

4TH COURSE | *The Future*

Bison Tenderloin | Mushroom | Beef Jus | Puff
Pastry | Mashed Potato ^{NF}

5TH COURSE | *The Future Main*

Cauliflower | Pear | Black Garlic | Parsnip ^{VEG NF}

6TH COURSE | *Circa 2024*

Lick The Plate VEG GF
Lemon Variation

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VEG vegetarian | **V** vegan | **NF** nut-free | **GF** gluten-free | **DF** dairy-free

24

Cabin FAMILY STYLE DINNER

Served with Fresh Bread and Butter, Freshly Brewed Regular and Decaffeinated Coffee & Lot 35 Teas.
Minimum 10 Guests to a Maximum of 30 Guests. Pricing is Per Person.

129

BEGINNINGS

Alberta Sourdough

Fireweed Honey Butter

Two-Grain Alberta Salad ^{V DF}

Barley & Bulgur | Toasted Seeds | Light Vinaigrette

Garden Salad ^{V DF GF}

Radish | Vegetable Ribbons | Baby Gem Lettuce |
Citrus Vinaigrette

THE MAIN EVENT

12-Hour Smoked & Braised Beef Hammer Shank ^{NF DF GF}

Venison Loin, Wild Mushroom Crust ^{NF DF GF}

Steelhead Trout ^{NF GF}

Charred Lemon | Beurre Blanc

Celery Root Baked in Salt Crust

Mushroom Jus | Parsley Gremolata

Silky Potato Purée

Maple-Glazed Carrots ^{V GF}

Alberta Filbert Crunch

Sauteed Local Wild Mushrooms ^{V GF NF}

SWEET ENDINGS

Warm Alberta Apple & Maple Crumble ^{VEG}

Streusel | Vanilla Crème Fraiche

Sticky Toffee Pudding ^{VEG}

Maple Caramel | Warm Cream

Honey & Vanilla Cheesecake ^{VEG NF}

Wild Berry Compote

Frontier COOK-OUT AT TREFOIL

Served with Fresh Bread and Butter, Freshly Brewed Regular and Decaffeinated Coffee & Lot 35 Teas.
Minimum 40 Guests to a Maximum of 150 Guests. Pricing is Per Person.

135

KETTLE

Smoked Bacon and Potato Chowder ^{NF GF}

Grilled Vegetables Medley ^{V NF}

Roasted Shallots | Balsamic Vinaigrette

Marinated White Bean Salad ^{V NF GF}

Roasted Gem Tomatoes | Shallot & Oregano
Vinaigrette

Cucumber and Red Onion Salad ^{VEG NF GF}

Dill Garlic Yogurt Dressing

FROM THE FIRE

BBQ Smoked Chicken ^{NF DF GF}

Alberta Short Rib ^{NF GF DF}

Chimichurri | Parsnip Purée

Elk & Alberta Berries Sausage ^{NF}

Salmon and Shrimp ^{NF GF}

Herb Lemon Butter Sauce

JPL Signature Pork Ribs ^{NF GF DF}

Taber Corn On The Cob ^{VEG GF NF}

Chipotle Aioli | Cilantro | Cotija

Skillet Smashed Popla Bluff Potato ^{V GF NF}

Green Bean and Mushroom ^{VEG GF NF}

Jalepeno Corn Bread ^{VEG NF}

DESSERT

Nanaimo Bar ^{VEG}

JPL Cheesecake ^{VEG NF}

Warm Apple Cake ^{VEG NF}

Rhubarb and Strawberry Frangipane Tart ^{VEG}

Fairmont

JASPER PARK LODGE

VEG vegetarian | **V** vegan | **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}

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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

VEG vegetarian | **V** vegan | **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}

VEG vegetarian | **V** vegan | **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

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

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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

VEG vegetarian | **V** vegan | **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

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.

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 2 oz - 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

Cocktail COLLECTIVE

SPIRITED SELECTIONS

JPL Sangria 5 oz | 20

White Wine | Aperol | Orange
Juice | Ginger Ale | Fresh Fruit

All Rum No Reason 2 oz | 20

Flavoured White Rum | Simple
Syrup | Lime Juice | Soda Water
Mint Garnish

Life's A Peach 2 oz | 22

Maker's Mark Bourbon | Peach
Schnapps | Lemon Juice | Honey
Syrup | Cold Orange Pekoe Tea |
Dried Orange Garnish

Strawberry Sunset 2 oz | 22

Botanist Gin | Negroni Syrup
Tonic Water | Strawberry Garnish

MOCKTAILS

Housemade Ginger Ale 2 oz | 14

Lemon Juice | Honey Syrup
Ginger Puree | Soda Water
Served Warm or Chilled

Grapefruit Fizz 2 oz | 16

Seedlip Grove | Grapefruit
Juice | Lemon Juice | Lime
Juice | Grenadine | Sprite

Garden Caesar 2 oz | 16

Seedlip Garden | Tabasco
Worcestershire | Clamato
Pickled Asparagus | Celery
Salt

Simply Orange 2 oz | 16

Seedlip Grove | Orange Syrup
Lemon Juice | Ginger Ale

Wine LIST

SPARKLING WINE & CHAMPAGNE

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

ROSÉ

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

WHITE

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

Wine LIST

RED

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

RED CONTINUED

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

LOW ALCOHOL WINE (0.5%)

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