



BUFFET BREAKFAST

All buffets are accompanied by a selection of chilled apple, orange and grapefruit juices, freshly brewed coffee, decaffeinated coffee and Lot 35 Signature Teas. A minimum of 25 guests or a \$5 surcharge per guest will apply.

<p>THE CHATEAU CONTINENTAL</p> <p>Seasonal Fruit Selection Freshly Baked Assorted Muffins Mini Danishes & Mini Croissants Preserves, Marmalade, Honey & Butter Plain & Flavoured Yogurt</p>	<p>30</p>	<p>THE CHATEAU BREAKFAST</p> <p>Pitchers of Banana Strawberry Smoothie Seasonal Fruit Selection Swiss Style Rösti Potatoes Fried Eggs & Cheese Freshly Baked Assorted Muffins & Croissants Warm Cinnamon Buns Preserves, Marmalade, Honey & Butter</p>	<p>36</p>
<p>EARLY MORNING HIKER</p> <p>Pitchers of Banana Strawberry Smoothie Seasonal Fruit Selection Assorted Individual Yogurts & Cottage Cheese Hard Boiled Eggs Dried Fruit, Pumpkin & Chia Seeds Steel Cut Oatmeal, Skim Milk & Brown Sugar Poached Eggs on Grilled Vegetables, Pesto Drizzle House Made Granola Bars Whole Wheat Berry & Bran Muffins</p>	<p>36</p>	<p>BUILD YOUR OWN BREAKFAST</p> <p>Seasonal Fruit Selection Freshly Baked Assorted Muffins, Mini Danishes & Croissants Rye, Multi-Grain, Whole Wheat & French Breads Scrambled Eggs, Hashbrown Potatoes CHOOSE 1 FROM THE FOLLOWING: Banana French Toast, Rolled Maple Crêpes or Pancakes (plain or chocolate chips) AND CHOOSE 2 FROM THE FOLLOWING: Bacon, Pork Sausage, Chicken Sausage, Maple Ham, Roasted Tomatoes, Canadian Back Bacon</p>	<p>39</p>

BUFFET BREAKFAST ENHANCEMENTS

To enhance your breakfast experience, add on one of the plated entrées for \$15 per person.

Sliced Fresh Fruit Platter	8	Oatmeal or Cream of Wheat with Fruit Compote	7
Individual Homemade Müesli	8	Individual Yogurt & Granola Parfait	8
Smoked Salmon, Chive Cream Cheese, Lemon & Capers	10	Traditional Eggs Benedict	9
Smoked Steel Head Trout & Spinach Eggs Benedict	10	Scrambled Eggs	7
Choice of Sausages Bacon, Pork or Chicken	8	House Made Seasonal Berry Smoothie	8
Buttermilk Pancakes Whipped Cream & Warm Maple Syrup Choice of Chocolate Chip, Banana or Berry	8	Gluten Free Banana, Raspberry & Walnut Muffins Gluten Free	7
Buckwheat Pancakes Whipped Butter, Maple Syrup & Berry Compote Gluten Free	10	Gluten-Free Chicken Sausages Gluten Free	9
Omelette Station Chef Attended	12	Carved Side Bacon or Emperor Ham Chef Attended	13
Crêpe Station Chef Attended.	11		

PLATED BREAKFAST

All plated breakfasts are accompanied by a selection of chilled orange and grapefruit juice, freshly brewed coffee, decaffeinated coffee & Lot 35 Signature Teas, assorted mini Danishes and muffins.

THE HEALTHY CHOICE	30	THE QUÉBECOIS	29
HIKER & SKIER BREAKFAST		BREAKFAST	
Chive & Cheddar Cheese Scrambled Eggs		Brioche French Toast, Raisins &	
Chicken Sausages		Caramelized Apples	
Smoked Pepper & Yam Hashbrowns		Fresh Whipped Cream & Caramel Syrup	
ALPINE SUNRISE	32	THE BENEDICT	34
Cheddar Cheese & Pepper Omelette		Soft Poached Eggs, Canadian Back Bacon,	
Smoked Ham & Swiss Cheese		Hollandaise	
Pork Breakfast Sausages & Maple Bacon		Hash Browns & Grilled Tomatoes	
Hash Browns & Grilled Tomatoes			
Organic Eggs	2	Smoked Salmon	5
To Enhance Your Benedict Experience		To Enhance Your Benedict Experience	
Dungeness Crab	6		
To Enhance Your Benedict Experience			

BRUNCH BUFFET

A minimum of 25 guests required or a \$5 charge per guest will apply. Additional charge of \$175 per hour for each carver required, minimum 2 hours (one carver for every 75 people).

Brunch Buffet 58

Chilled Orange & Grapefruit
Freshly Brewed Regular, Decaffeinated Coffee &
Lot 35 Signature Teas
Assorted Mini Croissants
Assorted Mini Danishes & Muffins
Assorted Breads with Butter, Honey & Jam
COLD
Organic Salad Greens (Swiss Dressing, Herb
Vinaigrette & Ranch Dressing)
Caesar Salad (Romaine Lettuce, Croutons,
Bacon, Shaved Parmesan)
Baby Potato Salad, Grainy Mustard Vinaigrette
Tomato & Cucumber Salad
Smoked Salmon (Red Onions, Capers with
Lemon, Horseradish Cream)
Freshly Sliced Fruit Platter
HOT
Carved Alberta Top Sirloin, Rosemary Jus,
Horseradish & Assorted Mustards
Roasted Pork Loin, Apple Fig Sauce
Traditional Eggs Benedict (Enhance with
Smoked Salmon add 2 per person)
Scrambled Eggs
Red Skinned Potatoes & Sautéed Onions Crisp
Crisp Bacon & Pork Sausages
French Toast, Berry Compote & Peach Compote
Whipped Cream, Maple Syrup & Whipped Butter
FROM THE CHATEAU'S PASTRY KITCHEN
Strawberry Tarts
Lemon Meringue Tartlets
French Apple Tart
Chocolate Brûlée
Individual Lemon Poppy Seed Bread
Chocolate Mousse Trio



MEETING BREAKS

All breaks are accompanied by a selection of freshly brewed coffee, decaffeinated coffee and Lot 35 Signature Teas. A minimum of 15 guests required or a \$5 charge per guest will apply. Daily meeting break surcharge of \$5 per guest for breaks chosen on alternate days.

MONDAY - MOUNT VICTORIA

36

MORNING BREAK

Assorted Mini Muffins

Fruit Lollipops

AFTERNOON BREAK

Assorted Cookies

Sun-Dried Tomato & Cream Cheese Tart

TUESDAY - THE GLACIER

36

MORNING BREAK

Lemon Poppy Seed Cake

Fresh Fruit Skewers, Honey Mint Yogurt

AFTERNOON BREAK

Yogurt & Granola

Palmiers

WEDNESDAY - ABBOT PASS

36

MORNING BREAK

Granola & Protein Bars

Whole Fruit

AFTERNOON BREAK

Apple Scones

Apple Beignets, Caramel

THURSDAY - PLAIN OF SIX

36

GLACIERS

MORNING BREAK

Assorted Mini Muffins

Seasonal Fruit Tart

AFTERNOON BREAK

Assorted Cookies

Truffle Deviled Eggs

FRIDAY - LITTLE BEEHIVE

36

MORNING BREAK

Assorted Muffins

Whole Fresh Fruit

AFTERNOON BREAK

Nanaimo Bars

Maple Pecan Tarts

SATURDAY - SADDLEBACK

36

MORNING BREAK

House Made Granola Bars

Fresh Sliced Fruit, Honey Mint Yogurt

AFTERNOON BREAK

Banana Bread

Assorted Cookies

SUNDAY - PIPESTONE

36

MORNING BREAK

House Made Granola Bars

Whole Fresh Fruit

AFTERNOON BREAK
Apple Streusel Square
Hazelnut Cappuccino Biscotti

SIGNATURE BREAKS

GO BANANAS BREAK	27	COOKIE MONSTER BREAK	27
Banana Spring Roll Banana Smoothie Chocolate Dipped Banana Banana Chips Bananas Foster Tart Freshly Brewed Regular, Decaffeinated Coffee & Lot 35 Signature Teas		Chocolate Chip Cookies Double Chocolate Cookies Macadamia Nut Cookies Oatmeal Raisin Cookies Peanut Butter Cookies Cookie Pizza (cookie base, peanut butter, chocolate sauce, mini marshmallows, caramel) Shortbread/Biscotti Freshly Brewed Regular, Decaffeinated Coffee & Lot 35 Signature Teas	
CARNIVAL BREAK	29	ALL DAY COFFEE	60
Fresh Sliced Fruit Mini Corn Dogs Shrimp Corn Dog Beef Sliders, BBQ Onion Sauce Caramel Popcorn Brownie Mini Doughnuts Freshly Brewed Regular, Decaffeinated Coffee & Lot 35 Signature Teas		Includes AM & PM Break of the Day Freshly Brewed Regular, Decaffeinated Coffee & Lot 35 Signature Teas	
ACTION STATIONS		Homemade Popcorn	14
\$45 per 30 minute break. One chef per 75 people. Prices are per person.		Honey Truffle or Chili Lime	
Ice Cream Float Station	18	Chocolate Dipped Fruit Station	14
House Made Vanilla Ice Cream, Root beer, Coke, Cream Soda, Ginger Ale		Couvertures Chocolate, Strawberries, Iced Banana, Melon	
Macaroon	24		

MEETING BREAK ENHANCEMENTS

Freshly Brewed Coffee, Decaffeinated Coffee & Lot 35 Signature Teas	6	Gallon of Coffee 20 cups	100
Signature Hot Chocolate Whipped Cream, Chocolate Shavings (4-6 servings)	34	Assorted Pitchers of Juice Chilled Orange, Grapefruit, & Apple (1.8 Liters approx. 10 glasses)	34
Assorted Bottled Juices & Oasis Infused Water	6	Assorted Soft Drinks Coke, Diet Coke, Coke Zero, Sprite, Ginger Ale, Diet Ginger Ale, Iced Tea 355 ml cans	6
Premium Beverages Coconut Water, Red Bull, Sugar Free Red Bull, Grizzly Paw Soda, Cold Brew Coffee	8	Enhancements Whole Fresh Fruit Warm Sticky Mini Cinnamon Buns Selection of Fruit Filled Danishes Selection of Freshly Baked Muffins Large Soft Baked Pretzels, Assorted Mustards Freshly Baked Cookies (Oatmeal Raisin, Chocolate Chip, White Chocolate Macademian, Double Chocolate Chip) Brownie & Blondies Banana Bread or Chocolate Dipped Banana Bread Homemade Granola Bars Chocolate Dipped Almond Biscotti Assorted Squares – Chef's choice Lemon Poppy Seed Cake Assorted Mini Cupcakes Chips Chocolate Bar Fiasco Gelato & Sorbeto (1/2 dozen)	49 per dozen
Self Serve Espresso Bar (per pod)	7		

ACTION STATIONS

Can be stand alone but recommended to be Chef Attended for \$45 per 30 minute break.

Prices are per person.

Homemade Popcorn Honey Truffle or Chili Lime	14	Ice Cream Float Station House-made Vanilla Ice Cream, Root Beer, Coke, Cream Soda, Ginger Ale	18
Chocolate Dipped Fruit Station Couvertures Chocolate, Strawberries, Iced Banana, Melon	14	Macaroon	24

ALL INCLUSIVE MEETING PACKAGE

At the Fairmont Chateau Lake Louise, we understand the importance of careful event planning and have designed a worry free package to suit your meetings' needs.

To ensure consistency, transparency and ease of use, The Fairmont Chateau Lake Louise All Inclusive Meeting Package has been developed to give you complete confidence that there will be no "hidden extras" to your invoice. For small meetings of 10 to 70 delegates.

Includes complimentary wireless internet access for organizer and standard audio-visual (screen & projector, Flipchart).

The Victoria Ballroom and Mount Temple Ballroom are excluded from this offering.

All Inclusive Meeting 100 per person

Package

Freshly Brewed Coffee and Lot 35 Signature

Teas

AM and PM Meeting Breaks of the day

Working Lunch Buffet

Unlimited soft drinks and water



FAMILY STYLE LUNCH

A minimum of 25 guests required or an additional \$5 charge per guest will apply.

Family Style Lunch

54

APPETIZERS

Local Cured Meat, Grilled Vegetables (House Made Marinade)
Iceberg Lettuce (Bacon Strips, Shredded Cheddar, Ranch Dressing)
Hot Smoked Trout Filet (Lemon & Caper Vinaigrette)

MAINS

Choose Two of the Following:

Sliced Roasted Beef Strip Loin (Cabernet Jus)
Rosemary & Juniper Crusted Pork Loin (Natural Jus)
Poached Salmon (Citrus & Pepper Marmalade)
Grilled Chicken Breast (Smoked Tomato Coulis)

Choose Two of the Following Sides:

Honey Glazed Carrots
Steamed Broccoli
Sautéed Mushrooms
Green Kale, Bacon
Whipped Potatoes
Roasted Baby Yuca
7 Grain Rice Pilaf
Basmati Rice

DESSERT

Chocolate Caramel Cake
Apple Beignet (Anglaise)
French Apple Tart
Compressed Watermelon

DELI LUNCH BUFFET

A minimum of 10 guests required or an additional \$5 charge per guest will apply.

Deli Lunch Buffet

53

CHEF'S INSPIRATIONAL SOUP

FRESH GARDEN SALAD DISPLAY

Organic Salad Greens (Shredded Carrot, Cherry Tomato, Sliced Cucumber, Swiss Dressing, French Dressing & Vinaigrette)
Potato Salad, Grainy Mustard Vinaigrette

BUILD YOUR OWN SANDWICH OR WRAP

Assorted Cold Cut Meats
Egg Salad
Chicken Salad
Assorted Breads & Tortilla Wraps
Flavoured Mayonnaise, Lettuce, Tomato, Sprouts, Sliced Cheeses & Condiments

DESSERT

Apple Streusel Squares
Brownies & Blondies
Freshly Brewed Regular, Decaffeinated Coffee & Lot 35 Signature Teas

WORKING LUNCH BUFFET

Daily Lunch Buffet surcharge of \$5 per guest will apply for buffets chosen on alternate days. A minimum of 20 guests required or an additional \$5 charge per guest will apply. Applicable to all lunch buffets. An unlimited soft drink & juice station is available for \$8 per person for the duration of your lunch. All buffets are accompanied by a selection of freshly brewed coffee, decaffeinated coffee and Lot 35 Signature Teas.

MONDAY - TASTE OF ASIA 48

Freshly Baked Bread Rolls & Butter

CHEF'S INSPIRATIONAL SOUP

COLD

Chilled Rice Noodle Salad (Cilantro & Lightly Pickled Vegetables)

Asian Coleslaw (Cabbage & Lightly Pickled Carrot, Bok Choy & Sesame Dressing)

HOT

Chicken Lo Mein (Steamed Vegetables, Noodles & Sweet Chili Sauce)

Ginger Beef (Bell Peppers & Onion, Fried Rice, Broccoli & Bok Choy)

DESSERT

Coconut Rice Pudding

Mango Mousse, Sliced Fruit

WEDNESDAY - IT'S A WRAP... LET'S GET LUNCH 48

CHEF'S INSPIRATIONAL SOUP

FRESH GARDEN SALAD DISPLAY

Organic Salad Greens (Swiss Dressing, French Dressing & Vinaigrette)

Classic Potato Salad

WRAPS

Assortment of Flour, Spinach & Tomato

Tortillas

Ham & Swiss Cheese

Roasted Vegetables, Hummus & Romaine

Roast Beef (Mustard, Horseradish Mayonaise, Kosher Pickle, Red Onion)

Tuna Salad, Lettuce, Chive Mayonaise

HOT

Carne Asada Quesadilla

Chicken & Black Bean Burrito, Salsa Verde

Baskets of House Made Potato Chips

TUESDAY - LITTLE ITALY 48

Freshly Baked Bread Rolls & Butter

CHEF'S INSPIRATIONAL SOUP

ANTIPASTI

Green Salad (Aged Balsamic Dressing)

Tomato & Bread Salad

HOT

Penne alla Genovese (Basil, Parmesan, Pancetta)

Manicotti (Smoked Tomato Sauce)

Salami, Mushroom & Kalamata Olive Pizza

Spinach, Sun-dried Tomato, Red Onion &

Fontina Cheese Pizza

DESSERT

Almond Cookies

Tiramisu

Fruit Salad

THURSDAY - A PASSAGE TO INDIA 48

Freshly Baked Bread Rolls & Butter

COLD

Organic Mixed Greens (Creamy Curried Yogurt Dressing, Shredded Carrots, Sprouts & Seeds)

Cucumber-Tomato Raita Salad

Aloo Ko Achar (Indian Spiced Potato Salad)

HOT

Butter Chicken

Chickpea & Potato Curry (Pickled Mango, Mango Chutney, Mango Pickle)

Basmati Rice

DESSERT

East-West Spice Cake, Spiced Cream

Cardamom Rice Pudding

Fruit Salad

DESSERT

Mango Panacotta, Fruit Tarts, Chocolate Cake

FRIDAY - LEFROY LUNCH 48

Freshly Baked Bread Rolls & Butter

CHEF'S INSPIRATIONAL SOUP

COLD

Green Salad (Balsamic Dressing, Swiss Dressing)
Coleslaw
Tomato & Red Onion Salad

HOT

Braised Beef Short Rib
Seasonal Vegetables
Roasted Garlic Mashed Potatoes
Penne Pasta & Grilled Vegetable Bake

DESSERT

Banana Walnut Cookies
Caramel Mousse
Sliced Fruit

SUNDAY - DELUXE 48

SANDWICH LUNCH

Freshly Baked Bread Rolls & Butter

CHEF'S INSPIRATIONAL SOUP

COLD

Organic Greens (Shredded Carrot, Cherry Tomato, Sliced Cucumber Swiss Dressing , French Dressing & Vinaigrette)
Grilled Vegetable Bow Tie Pasta
Vegetable Crudités, Ranch Dip
Ham & Brie Cheese Croissant
Smoked Salmon, Herb Cream Cheese
Salami, Dijon Mayonnaise, Light Rye
Grilled Vegetable & Sun-Dried Tomato
Hummus

HOT BREAKFAST SANDWICHES

Tomato, Egg, Pesto, Brie on Focaccia
Ham, Egg, Cheddar Cheese & Salsa on an English Muffin

SIDES

SATURDAY - LITTLE 48

BEEHIVE LUNCH

Freshly Baked Bread Rolls & Butter

CHEF'S INSPIRATIONAL SOUP

COLD

Organic Mixed Greens & Spinach Greens (Swiss Dressing, French Dressing or Vinaigrette, Cherry Tomatoes, Shredded Carrots, Sprouts & Seeds)
Cucumber & Feta Salad

HOT

Wild Game Stew (Double Smoked Bacon Lardons & Caramelized Pearl Onions)
Grilled Chicken Breast (Confit Cherry Tomatoes & Basil)
Vegetable Medley
Long Grain Rice Pilaf
Zucchini & Glazed Carrots

DESSERT

Berry Cheesecake
Black Forest Cake
Fruit Salad

House Made Potato Chips, Chipotle Mayo

DESSERT

Lemon Meringue Tart, Brownies, Sliced Fruit

PLATED EXPRESS LUNCH

All plated meals are inclusive of freshly baked rolls & butter, freshly brewed regular & decaffeinated coffee & Lot

35 Signature Teas. Please note all guests must have the same menu selection with the exception of special dietary accommodations.

2 Course \$52

3 Course \$62

APPETIZERS

Classic Tomato Gazpacho

PICK-A-SALAD

Romaine and Pea Shoot, Boiled Egg, Blue Cheese, Parmesan & Lemon Vinaigrette

or

Kale and Broccoli, Roasted Carrots, Crumbled Feta, Sherry Vinaigrette

or

Iceberg Lettuce, Olives, Potatoes, Beans, Grainy Mustard Dressing

DESSERT

PICK-A-DESSERT

Chocolate Pot de Crème

or

Strawberry Sable Tart

or

Lemon Curd

ENTRÉES

PICK-A-PROTEIN

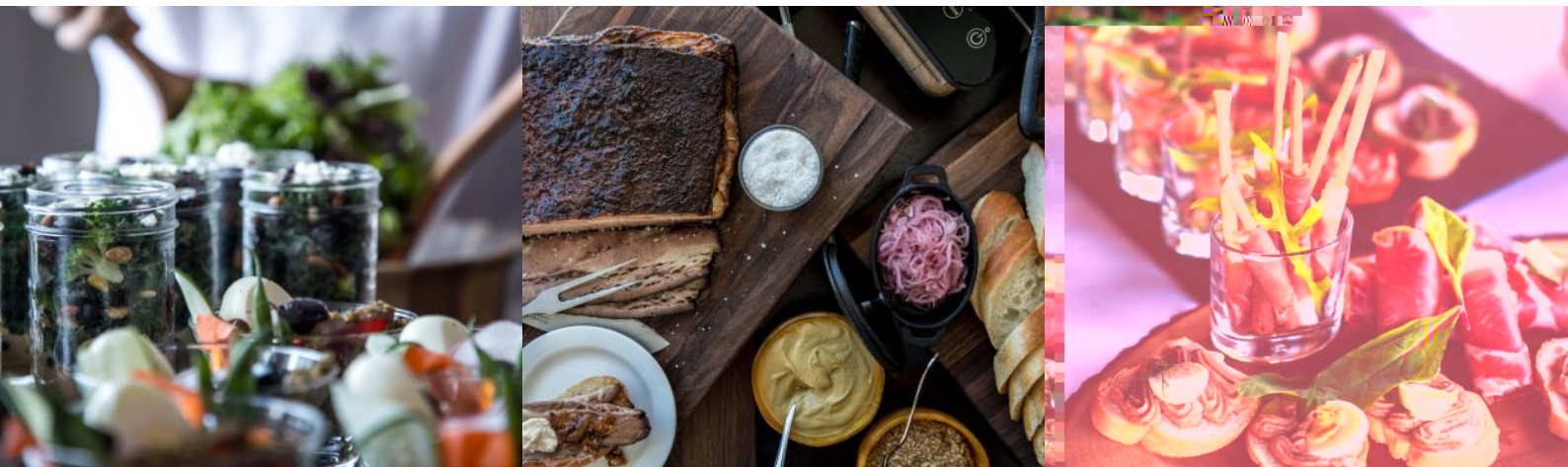
Grilled Marinated Tofu Steak

or

Seared Salmon Filet

or

Flat Iron Steak



COLD CANAPÉS

Guest choice of items. Minimum of 40 guests. All items are passed.

FROM THE BUTCHER

- | | |
|---------------------------------|--------------|
| Smoked Duck & Mango | 53 per dozen |
| Prosciutto Wrapped Melon | 53 per dozen |

FROM THE SEA

- | | |
|---|--------------|
| House Cured Salmon Poké | 53 per dozen |
| Salmon Ribbon & Avocado Tartare
Black Sesame Basket | 53 per dozen |
| Jumbo Shrimp Fork
Lemon Cilantro Marinade | 53 per dozen |
| Togarashi Spiced Tuna
Ponzu Aioli | 53 per dozen |

FROM THE GARDEN

- | | |
|---|--------------|
| Grilled Vegetable & Truffle Goat Cheese Tart | 53 per dozen |
| Spiced Olive Tartare
Endive | 53 per dozen |
| Bocconcini & Cherry Tomato Bamboo Skewer | 53 per dozen |
| Balsamic Glazed Chèvre Noir & Prosciutto | 53 per dozen |

SWEETS

- | | |
|-----------------------------------|--------------|
| Truffle Pops | 53 per dozen |
| Chef's Choice Pâte à Choux | 53 per dozen |
| Chocolate Dipped Macaroon | 53 per dozen |
| Mini Chocolate Mousse | 53 per dozen |

HOT HORS D'OEUVRES

Guest choice of items. Minimum of 40 guests. All items are passed.

FROM THE BUTCHER

**Nasi Goreng Spiced
Chicken Satays** 53 per dozen

Marinated Beef Satay 53 per dozen
Roasted Garlic Aioli

Mini Chicken Pot Pies 53 per dozen

**Herb & Mustard Crusted
Lamb Chops** 53 per dozen

FROM THE GARDEN

Truffle Fondue Balls 53 per dozen

Demi Tasse Cup 53 per dozen

**Mini Vegetarian Spring
Rolls** 53 per dozen
Chili Plum Sauce

Mushroom Tartlets 53 per dozen
Green Peppercorn & Caramelized Onion Relish

Curried Vegetable Samosa 53 per dozen
Mango Chutney

FROM THE SEA

Coconut Shrimp 53 per dozen
Sweet Chili Sauce

Jumbo Shrimp Corn Dogs 53 per dozen
Honey Mustard

Crab Cakes 53 per dozen
Cilantro Aioli

RECEPTION PACKAGES

Guest choice of items. Minimum of 40 guests. All items are passed. Prices are per person.

30 MINUTE One Hot Item & Two Cold Items	28	ONE HOUR Two Hot Items & Two Cold Items	38
1.5 HOUR Three Hot Items, Three Cold Items & One Dessert	48	TWO HOUR Four Hot Items, Four Cold Items, One Dessert & One Chef Attended Reception Station or a Reception Enhancement.	62

RECEPTION ENHANCEMENTS

The following stations are not manned by a chef attendant. Reception enhancement stations need to be ordered in conjunction with other reception items. All stations can be chef attended for \$175 per hour, minimum 2 hours.

MOUNTAIN GUIDE CHEESE FONDUE

26

Black Truffle Cheese Fondue
Traditional Cheese Fondue
Freshly Sliced Baguette, Vegetables & Condiments

(Minimum of 20 guests required).

POUTINE BAR

23

French Fries
Sweet Potato Fries
Pulled Pork
Chopped Smoked Sausages
Traditional Poutine Sauce
BBQ Sauce
Québec Cheese Curds

(Minimum of 20 guests required).

CHÂTEAU DESSERTS

23

Chocolate Fondue
Banana Bread, Butter Cake & Fresh Fruit
Mini Crème Caramel
Marble Cheesecake, Pavlova, Truffle Pops
Chocolate Dipped Strawberries
Fresh Fruit Tartlets
European Cookies

DEATH BY CHOCOLATE

24

Chocolate Opera Cake
White Chocolate Tarts
Dark Chocolate Mousse
Chocolate Truffles
Milk Chocolate Caramel Bonbon
Brownies & Blondies

COCKTAIL DINNER RECEPTION

Menus below have been designed for a stand up dinner “mix & mingle” reception. These menus contain a larger quantity of food than the reception enhancement stations or individual reception items. Minimum of 35 guests required or a \$5 surcharge will apply per person.

FAIRMONT RECEPTION

49

Vegetable Crudit , Jalape o Ranch Dip
Canadian Cheese Board
Assorted Deluxe Crackers
Baked Cheese Melt, Fresh Baguette
Sliced Fresh Fruit Tray
Tomato Bisque Shooters, Basil Oil
Mushroom Tartlets
Green Peppercorn & Caramelized Onion Relish
Mini Chicken Pot Pies
Buffalo Chicken Wings (dozen)
Choice of Honey Garlic, BBQ or Prairie Fire
Sweet Mini Pecan Sugar Tarts

WALLISER STUBE RECEPTION

55

Mountain Guide Cheese Fondue
Fresh Baguette, Air Dried Meats
Traditional Condiments
International & Canadian Cheese Board
Assorted Deluxe Crackers
Herb & Tomato Cheese Fondue
Warm Artichoke & Goat Cheese Br lee
Smoked Salmon Cheesecake
Hazelnut Breaded Baked French Brie
Chocolate Hazelnut P te   Choux

COAST TO COAST

98

WEST COAST

Mini Crab Cakes
Cucumber & Citrus Fruit Salad
Tomatoes on the Vine (Balsamic Vinegar & Olive Oil)

THE PRAIRIES

Roasted Bison (Mustard, Horseradish, Bun)
Mesclun Salad & Vinaigrette
Prairie Seven-Grain Salad (Mushroom, Shallot Vinaigrette)
Vegetable Cruudit s (Yogurt & Curry Dip)
Potato Bar

LITTLE ITALY-TORONTO

Antipasti
Cheese Ravioli (Saute d Prosciutto, Fresh Herbs, Cherry Tomatoes)
Caesar Salad Bar
Individual Gourmet Pizzas

QU BEC

Classic Pea Soup (Salt Pork)
Trout Tartare on Blinis (Fresh Cheese)
Platter of Terrines & P t s
Roasted Fall Vegetables (Garlic Aioli)
Qu bec Cheeses (French Bread, Crackers, Nuts)

Dessert

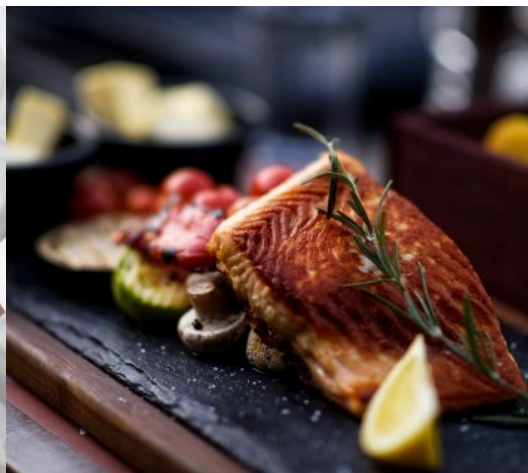
Maple Sugar Tartlets
Mini Chocolate  clairs

Coffee & Tea

CHEF ATTENDED STATIONS

For the following stations, a chef attendant is required. The fee of \$175 per station per hour (minimum 2 hours) is in addition to the menu price listed. Reception enhancement stations need to be ordered in conjunction with other reception items and are not to be substituted.

Pasta Station (minimum 40 guests) Penne, Rotini, Corkscrew Classic Alfredo, Basil Tomato, Pesto Cream Primavera	22 per person	Carved Beef Strip Loin (serves 25 guests) Red Wine Sauce, Garlic Baguette	675
Carved Gammon Ham (serves 45 guests) Freshly Baked Split Buns & Assorted Mustards	555	Roasted Rack of Lamb (serves 25 guests) Herb Crust, Dijon Mustard	480
Carved Turkey Breast (serves 25 guests) Sage Bread Rolls, Cranberry Aioli	325	Beef Tenderloin (serves 20 guests) Peppercorn Jus	572
Alberta AAA Prime Rib (serves 20 guests) Yorkshire Pudding, Assorted Mustards	525	Leg of Lamb (serves 25 guests) Mint Jus	350
Ponderosa Hip of Beef (serves 120 guests) Fresh Mini Kaisers, Horseradish, Assorted Mustards	1400	Maple Toffee on Ice (serves 15 guests)	175



PLATED MENUS

All plated meals are inclusive of freshly baked rolls & butter, freshly brewed regular, decaffeinated coffee & Lot 35 Signature Teas. Please note all guests must have the same menu selection with the exception of special dietary accommodations.

3 course: \$89

4 course: \$98

CHOICE ON-SITE MENU

Prices are per person in addition to the set menu price

Choice of 2 Appetizers: \$10

Choice of 3 Main Courses: \$25

Choice of 2 Desserts: \$10

CHOICE ON-SITE MENU PACKAGE: 40

SOUPS

Roasted Tomato Bisque

Basil Crema

Chilled Gazpacho

Spicy Pickled Bean

Yukon Gold Potato & Three Onions

Wild Mushroom Bisque

Candied Walnut & Fine Herbs

Butternut Squash

Apple Chutney

SALADS

Roma Tomato & Bocconcini

Fresh Basil, Truffle Oil & Balsamic Glaze

Arugula

Goat Cheese Smear, Oven-Dried Tomatoes,
Lemon & Black Pepper Vinaigrette

Organic Greens

Oven-Dried Tomatoes, Goat Cheese Croquettes,
Toasted Pine Nuts, Fireweed Honey Orange
Dressing

Chateau Caesar

Asiago Cheese & Focaccia Croutons

ENTRÉES

Herb Marinated Beef Tenderloin

Yukon Gold Potatoes, Merlot Demi-Glace

Slow Braised Beef Short Rib

Red Wine Reduction

Roast Prime Rib of Alberta Beef

Yorkshire Pudding, Pan Jus

Roasted Chicken Suprême

Atlantic Lobster Tail (4oz) & Filet Mignon (4oz)

Cognac Sauce, Italian Parsley Butter Sauce

Surcharge of \$12 per person

Bison Rib-Eye

surcharge of 9
per person

Barley Risotto, Juniper Sage Sauce

Pine Nut & Roasted Garlic Crusted Rack Of Lamb

surcharge of 9
per person

Butternut Agnolotti, Rosemary Jus

Seared Lake Trout, Braised Fennel

Tomato Nage, Wilted Greens & Olive Oil Potato
Confit

Fillet of Salmon

Citrus Butter Sauce

Pan Seared Sablefish

surcharge of 8
per person

Heirloom Carrot Purée

Atlantic Lobster Tail (4oz) & Filet Mignon (4oz)

surcharge of 12
per person

Cognac Sauce, Italian Parsley Butter Sauce

DESSERT

Gluten Free Chocolate Cake

Caramel Sauce

Espresso Crème Brûlée

Baileys Ice Cream

Banana Caramel Dome

Strawberry Sable

Pecan Tart

Sable Dough, Caramelized Pecans, Joconde,
Sponge, Caramel Sauce

Mushroom Ragoût “Pot Pie”

MOUNT VICTORIA CHOICE DINNER

SOUPS

Lobster Bisque

Porcini Mushroom Crema

APPETIZERS

Beet Carpaccio

Walnut Arugula & Bell Pepper Coulis

Albacore Tuna Tataki

Mango Vinaigrette, Kinpira Vegetable Slaw

ENTRÉES

Herb Marinated Beef

Tenderloin

Merlot Demi

Poached Fillet of Salmon

Wilted Spinach, Seared Asparagus Risotto Cake,

Citrus

Butter Sauce

DESSERT

Lemon Madeline

Lemon Curd, Sunflower Glaze

Chocolate Crème Brûlée

Hazelnut Cappuccino Biscotti

CHEF'S PLATED DINNER

All Entrées served with choice of 1 starch.

APPETIZERS

Torchon of Foie Gras

Sauterne Gelée, Port Wine Reduction, Brioche
Chips

Seafood Teaser

Smoked Salmon Napoleon, Seared Scallops,
Vanilla Tomato Concasse, Grilled Jumbo Prawn,
Onion Dressing, Micro Greens

Mushroom Bisque

DESSERT

Spiced Chocolate Tart

Raspberry Opera Cake

Raspberry Coulis, Espresso Chantilly

ENTRÉES

Roasted Beef Tenderloin & Braised Short Rib

Truffle Potato, Armagnac Sauce

Pan Seared Sable Fish

Heirloom Carrot Purée

DINNER BUFFET

A minimum of 100 guests required or a \$5 surcharge per person will apply. All buffets are accompanied by a selection of freshly brewed coffee, decaffeinated coffee and Lot 35 signature Teas

GOVERNOR'S TABLE

110

SOUP

Wild Mushroom Bisque

COLD

Seasonal Greens & Romaine Lettuce
Bacon Bits, Shredded Cheddar & Cottage
Cheese, Buttermilk Ranch, Caesar & Balsamic
Vinaigrette
Crispy Fresh Garden Vegetables
Blue Cheese Dressing
Creamy Coleslaw
Corn & Yam Salad
Cucumber & Cherry Tomato Salad
Yukon Gold Potato Salad
Selection of Candy & Smoked Trout

HOT

Prime Rib Alberta Beef, Pan Jus
Whiskey Baked Salmon on Cedar Plank
Onion Jam
Crispy Fried Chicken
Baked Potatoes
Sour Cream & Bacon Bits
Prairie Rice
Seasonal Vegetables & Corn on the Cob

DESSERT

Cheesecake Squares
Fruit Tart
Chocolate Caramel Pâte à Choux
Lemon Meringue Tarts
Brownies

LAKE LOUISE

130

SOUP

Chef's Inspirational Soup

LAGO KITCHEN

98

Ciabatta, Focaccia,
Sun-dried Tomato Baguette & Rolls

SOUP

Minestrone

SALAD

Antipasto
Tomato & Bread Salad
Onion & Basil
Cucumber & Shaved Red Onion Salad
Marinated Mushrooms
Grilled Fennel Vegetables
Bocconcini, Olives & Pickles, Balsamic
Reduction
Capiccoli, Mortadella & Genoa Salami Platters

CHEF ATTENDED PASTA BAR

Selection of Organic Pasta
Fresh Herb Parmesan
Bolognese Sauce
Prima Vera
Parmigiano-Reggiano
Hot Peppers

HOT

Oregano Rubbed Roasted Chicken
Roasted Pork Loin
Pancetta, Mushroom, Marsala Sauce
Osso Bucco
soft polenta
Pepperonata Vegetables & Baked Tomatoes
Roasted Baby Rosemary Potatoes
Butternut Agnolotti in Basil Cream Sauce
Artichokes Sun-Dried Tomatoes & Spinach

DESSERTS

Strawberry Panna Cotta
Tiramisu, Amaretti, Pistachio Pâte à Choux
Hazelnut Chocolate Tart
Tuscan Rice Pudding

CHEF'S TABLE

200

COLD PLATTERS

Fresh Market Green Bundles

SALAD
Organic Spring Greens
Swiss Dressing, French Dressing & Vinaigrette
Spinach Salad
Shredded Egg, Slivered Almonds, Dried
Cranberries, Raspberry Vinaigrette
German Potato Salad
Grainy Dijon Dressing
Roma Tomatoes & Bocconcini
Virgin Olive Oil & Basil

COLD PLATTERS

Smoked Duck Breast
Apple-Cranberry Relish
Prawns on Ice
Cocktail Sauce, Remoulade Sauce
Poached & Smoked Salmon
Crème Fraîche
Selection of International & Canadian Cheese
Sliced Fresh Fruit Platter

HOT DISHES

Poached Salmon & Mussels
Tarragon Citrus Sauce
Roasted Prime Alberta Beef Tenderloin
Red Wine & Shallot Sauce
Grilled Chicken Breast
Forrest Mushroom Jus
Mushroom Ragoût "Pot Pie"
Agria Potato Dauphinoise
Wheat Berry Pilaf, Leeks
Medley of Fresh Vegetables

SWEET TABLE

Praline Cheesecake
Raspberry Tart
Chocolate Belgian Mousse
Passion Fruit Meringue Tart
Chocolate Caramel Cake
Opera Cake

THE HIKER DINNER

92

SOUP

Lentil & Vegetable Potage
Gluten Free Bread & Butter

COLD

Salad Bar
Organic Greens, Shredded Carrot, Cherry
Tomato,
Sliced Cucumber, Spinach Greens, Sliced
Almonds,
Dried Cranberries, Swiss Dressing,
French Dressing & Vinaigrette

Venturi Schulze Balsamic Vinegar & Extra Virgin
Olive Oil
Jicama, Snap Pea & Cashew Slaw, Tomato Cup
Tomato & Buffalo Mozzarella Towers
Tiger Blue Cheese Stuffed Poached Pears
Grilled Vegetable Salad
Duck Confit & Artichoke Mousse Cake
Tomato Jalapeño Jam
Smoked Salmon Rosettes
Herb Cream Cheese, Caper Berries
Salt Spring Island Mussels
Curried Nage
Oyster Bar
Three Varieties of Seasonal Oysters
Orange Sabayon
Champagne Gelée, Fennel Root Mignonette

HOT DISHES

Carved Beef Wellington (chef attended)
Black Truffle Jus
Lobster Thermidor
Half a Lobster
Roasted Rack of Lamb
Sun-Dried Olive Crust
Individual Swiss Chard Flan
Choice of Starch
Local Artisan Cheeses

SWEET TABLE

Fine French Pastries & Cakes
Local & Exotic Fruit & Berries
Ask For Our Seasonal Menu

Organic Quinoa Salad
Vine Ripened Tomatoes & Fresh Basil
Maple Glazed Root Vegetable Salad
Sun-Dried Cherries & Toasted Pecans
Sweet Potato Salad
Cilantro Vinaigrette

HOT

Seared Steel Head Trout
Orange Segment & Fennel Slaw
Seared Chicken Breast
Smoked Pepper Relish
Beef Bourguignon
Whole Grain Rice Pilaf
Vegetarian Bean Cassoulet
Steamed Vegetables

DESSERT

Flourless Chocolate Cake
Vanilla Rice Pudding
Crustless Cheesecake
Fresh Fruit Salad

FOR THE CHILDREN

\$25 per child

CHILDREN 0-12 BUFFET

25

Includes one beverage.

CHOOSE ONE APPETIZER

Green Salad
French Dressing
Vegetable Crudités
Ranch Dip
Soup of the Day

CHOOSE ONE MAIN COURSE

Grilled Chicken Breast
French Fries & Vegetables
Spaghetti
Meat Sauce
Pepperoni & Cheese Pizza
Chicken Fingers
French Fries, Coleslaw

CHOOSE ONE DESSERT

Chocolate Mousse
Fruit Salad
Chocolate Chip Cookie

FOR THE CHILDREN BUFFET

\$25 per child

For the CHILDREN 0-12

25 per child

BUFFET

Appetizers

Vegetable Crudités with Ranch Dip

Green Salad with French & Balsamic Dressing

Pasta Salad

Carrots

French Fries

Choice of Two Main Dishes:

Pizza

Macaroni & Cheese

Mini Steak

Chicken Fingers

Grilled Cheese Sandwich

Mini Salmon

Peanut Butter & Jam Sandwich

Dessert

Fruit Salad

Jell-O

Cookies

Chocolate Mousse

Beverages

Milk, Chocolate Milk, Fruit Juice

LATE NIGHT SNACK

30 Minutes: \$35 per person
1 Hour: \$48 per person OR \$52 per dozen

SAVOURY (CHOOSE THREE)

Bison Sliders Roasted Garlic Aioli	52
Gourmet Grilled Ham & Cheese Sandwiches	52
French Fries Truffle Aioli	52
Home Made Chicken Fingers Honey Mustard Dip & Chili Sauce	52
Asiago & Artichoke Dip Pita Chips (serves 10 guests)	52
Truffle Popcorn (serves 10 guests)	52
Chicken Pot Pies Cranberry Relish	52
Crispy Chicken Wings Hot Sauce, Barbeque or Ponzu (2 dozen)	52

SWEET

Selection of French Macarons & Chocolate Truffles	52
Strawberry Éclairs	52
Pecan Tarts Maple Anglaise	52



BREAKFAST TO GO

BOXED BREAKFAST

18

Fresh Fruit
 Juice Box
 Sliced Bagel with Cream Cheese Spread
 Fresh Baked Danish, Pastry or Muffin

ROCKY MOUNTAIN BREAKFAST

28

Fresh Fruit Salad
 Juice Box

Choice of:

Sliced Bagel, Smoked Salmon, Cream Cheese
 OR
 Ham & Cheese Croissant
 Hard Boiled Egg
 Home Made Granola
 Fresh Baked Danish, Pastry or Muffin
 Individual Low-Fat Yogurt
 Cheddar Cheese

SNACK PACK

11

Apple
 Granola Bar
 Bottle of Water

WAKE ME UP

16

1 Muffin & 2 Mini Croissants
 Fresh Fruit
 Bottle of Fruit Juice
 Granola Bar
 Coffee or Tea

LUNCH TO GO

THE PORTAGE

26

Ham & Cheese Sandwich
Crudités
Fresh Fruit
2 Cookies
Bag of Chips
1 Soft Drink & 1 Bottle of Water

THE HIKER

28

Turkey, Lettuce & Tomato Sandwich
OR
Ham & Cheese Sandwich
Crudités
Bag of Chips
Cheddar Cheese
Fresh Fruit
2 Cookies
1 Soft Drink & 1 Bottle of Water

THE PICNIC

29

Chicken Sandwich
Cheddar Cheese
Crudités
Bag of Chips
2 Cookies
Fresh Fruit
1 Soft Drink & 1 Bottle of Water



BEVERAGE SERVICE

HOST BAR

PREMIUM BAR 9
 Vodka/Gin/Rum/Tequila/Bourbon/Whiskey/Rye/S
 cotch/Vermouth (1 oz / 28.4 ml)

Domestic Beer 7.5 per bottle

Imported Beer 8 per bottle

Coolers & Ciders 8 per bottle

House Wine 10

LUXURY BAR 12
 Vodka/Gin/Rum/Tequila/Bourbon/Whiskey/Rye/S
 cotch/Vermouth (1 oz / 28.4 ml)

SUPER PREMIUM BAR 10
 Vodka/Gin/Rum/Tequila/Bourbon/Whiskey/Rye/S
 cotch/Vermouth (1 oz / 28.4 ml)

Non-Alcoholic 6 (per bottle)

GRIZZLY PAW 50L KEG

P6 Blonde 520

Rutting Elk (Scottish Red) 570

CASH BAR

PREMIUM BAR 11
 Vodka, Gin, Rum, Tequila, Bourbon, Whiskey,
 Rye, Scotch, Vermouth (1 oz / 28.4ml)

Non-Alcoholic 7.5 per bottle

Domestic Beer 9 per bottle

Imported Beer 10 per bottle

Coolers & Ciders 10 per bottle

House Wine 12.5

SUPER PREMIUM BAR 12
 Vodka, Gin, Rum, Tequila, Bourbon, Whiskey,
 Rye, Scotch, Vermouth (1 oz / 28.4ml)

LUXURY BAR 14
 Vodka, Gin, Rum, Tequila, Bourbon, Whiskey,
 Rye, Scotch, Vermouth (1 oz / 28.4ml)

BIG ROCK 30L KEG

Traditional Ale 420
 Traditional Ale

Ale)		Grasshopper Wheat Ale	420
		Grasshopper Wheat Ale	
Evolution IPA	570	Honey Brown	420
		Honey Brown	
		Warthog English Ale	420
		Warthog English Ale	

WINE SELECTION

Giusti Rosalia Prosecco, Italy	65	Gerard Bertrand, France	75
Stone Fruit, Citrus, Almond		Strawberry, Raspberry, Garrigue	
Fontella Chianti, Italy	65	Mission Hill, Canada	70
Lambert Cherry, Anise, Floral		Apple, Pear, Lemon	
Orchard Lane, New Zealand	70	Henry of Pelham, Canada	70
Fresh, Grapefruit, Green Notes		Lime, Tangerine, Wet Stone	
Kris, Italy	65	Taittinger, France	120
Lemon, Hay, Light Florals		Bold, Bosc Pear, Meyer Lemon	
Cellar Selection	55	Stag's Hollow, Canada	105
		Cherry, Vanilla, Nutmeg	
Anthonij Rupert, South Africa	75	Bon Anno Cabernet Sauvignon, U.S.A.	100
Boysenberry, Dark Plum, Green Notes		Blackwood, Sandlewood, Cigar Box	
Mission Hill Cabernet-Merlot, Canada	80	Tinto Negra Malbec, Argentina	70
Plum, Black Cherry, Toast		Blueberry, Brambleberry, Vanilla	
Lopez de Haro Rioja Reserva, Spain	75		
Tart Cherry, Dried Flower, Smoke			