

BREAKFAST

LUNCH

RECEPTION

DINNER

RECESS

GAZEBO

BEVERAGES

MEETING ROOMS



LAKE LOUISE INN

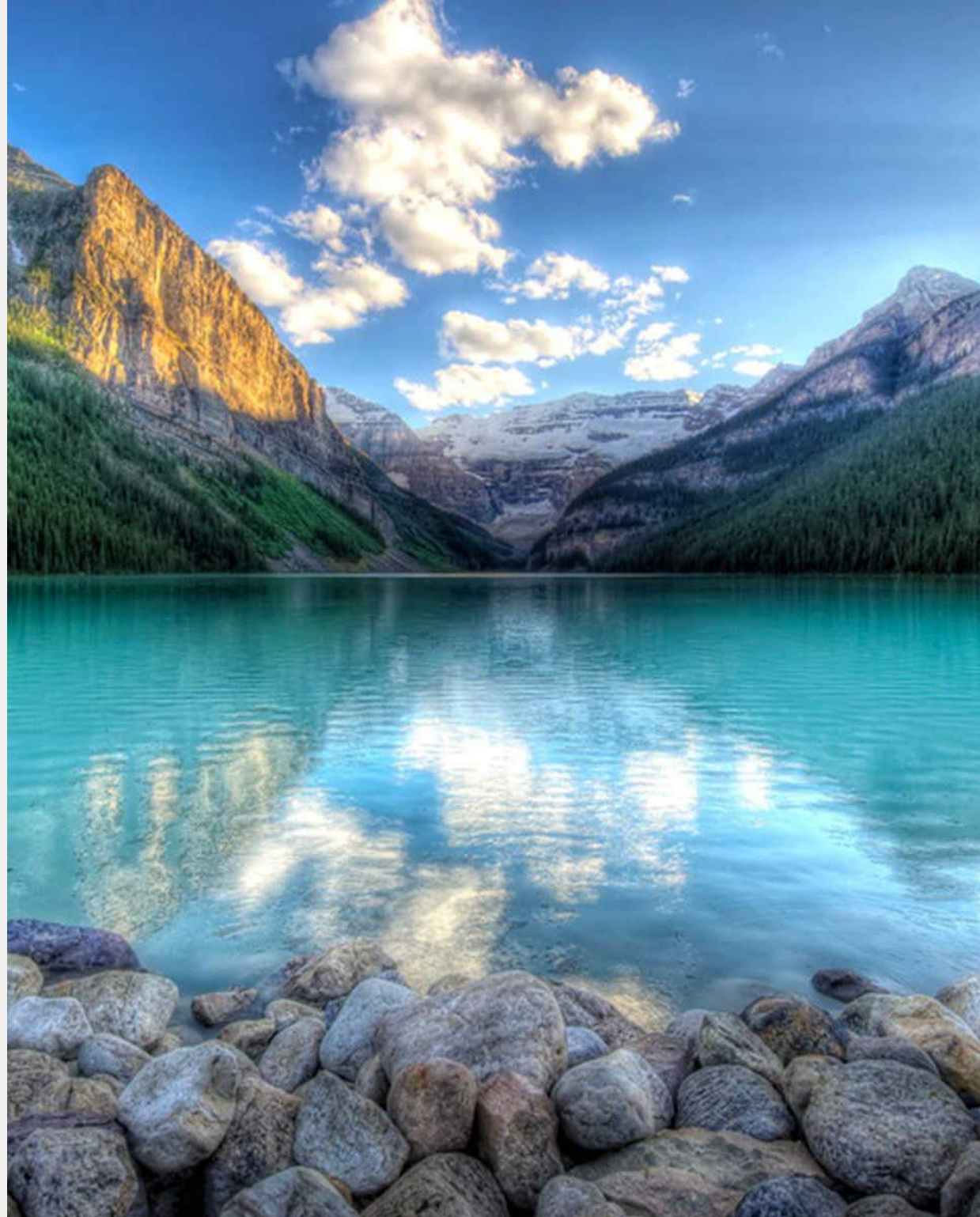
BANQUET MENUS WINTER 2019

LAKE LOUISE INN

BANQUET & EVENT MENUS

Surrounded by soaring pines and sweeping mountain views, Lake Louise Inn is nestled among the snowy peaks of Banff National Park and is part of a UNESCO World Heritage Site. Winter in Lake Louise offers endless activities amid the incredible natural beauty of soaring mountains, ancient glaciers, deep valleys and meandering trails. From hiking and snowshoeing to sight-seeing and skiing...it's an outdoor enthusiast's paradise! The majesty of Banff is yours to explore whether you're an avid backcountry enthusiast or casual adventurer.

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BREAKFAST



SUNRISER BREAKFAST BUFFETS

Pricing based per person, minimum 35 people.

All breakfast buffets include premium Tropicana Apple and orange juices, 2% white milk, freshly brewed Starbucks coffee, and a wide assortment of signature Tazo teas.

BOW VALLEY CONTINENTAL BUFFET ...\$17

Assorted Kellogg's cold cereals, fresh baked pastries, fresh fruit, mixed tropical fruit salad, selection of white, brown or rye toast, English muffins and bagels with selection of preserves, yogurt parfait selections, cottage cheese, selection of deli meats and cheeses



All menus & prices are subject to change without notice. Prices are exclusive of 15% service charge and 5% GST.

ADDITIONS

| | |
|---|------|
| Provençal grilled tomato halves | \$3 |
| Sautéed mushrooms with parsley and roasted garlic | \$3 |
| Golden waffles with mixed berry compote, fresh whipped cream and maple syrup | \$4 |
| Buttermilk pancakes with fresh whipped cream and maple syrup | \$4 |
| Mountain French toast with powdered sugar, fresh whipped cream and maple syrup | \$4 |
| Fresh strawberries with yogurt dip | \$4 |
| Banana, lemon and cranberry bread | \$4 |
| Hot oatmeal with brown sugar, cinnamon and sultana raisins | \$4 |
| Eggs Benedict –toasted English muffin, back bacon, poached eggs and Hollandaise sauce | \$6 |
| Omelette station – bell peppers, bacon, sausage, baby shrimp, tomatoes, cheese, mushrooms | \$7 |
| Smoked salmon bagels with capers, red onions and lemon wedges | \$10 |

SAMSON BUFFET\$21

Hot Selections:

Scrambled eggs, slow-cured bacon and breakfast sausages, French toast or buttermilk pancakes, Chef's egg dish, waffles, crispy potato cubes

Cold Selections:

Assorted Kellogg's cold cereals, fresh baked pastries, fresh fruit, mixed tropical fruit salad, selection of white, brown or rye toast, English muffins and bagels with selection of preserves, yogurt parfait selections, cottage cheese, selection of deli meats and cheeses

LUNCH

LUNCH BUFFET OPTIONS

Pricing based per person, minimum 35 people.

PINNACLE BUFFET \$19

Cauliflower salad with curry mayonnaise

Mixed green salad with assorted dressings

Pasta salad with asparagus and herb vinaigrette

Deli meats and cheeses including smoked turkey, black forest ham, cheddar cheese and Swiss cheese

Selection of white and whole-wheat bread, Kaiser buns and flour tortillas

Appropriate sandwich garniture including lettuce, tomatoes, dill pickles, whipped butter and assorted dips & sauces

Mixed fruit cocktail

Selection of fresh baked cookies & squares

HECTOR BUFFET \$21

Mixed green salad with assorted dressings

Caesar salad with herb croutons

Potato salad with Creole dressing

Chef's soup of the day

Sandwich selection:

Smoked turkey & Swiss cheese with cranberry mayo

Roast beef with sharp cheddar cheese and grainy Dijon

Black forest ham with jalapeño Havarti and maple spread

Tuna salad with dill mayonnaise

Tikka masala chicken salad

Sandwiches are finished with appropriate garnishes on artisan breads

Fresh fruit platter

Double chocolate brownies & fresh baked cookies

LUNCH ON-THE-GO \$17

Included with all choices:

Carrot and celery sticks, chocolate chip cookies, whole fruit, condiments and bottled water

Choose one of the following:

Smoked turkey and Swiss cheese with mayo

Roast beef and sharp cheddar cheese with grainy Dijon

Black forest ham and jalapeño Havarti with maple spread

Tuna salad with dill mayonnaise

Tikkamasala chicken salad

Choose one of the following:

Tropicana juice

Sparkling Water

Bottled Water

Pepsi Product

ADDITIONS

Tropicana juices\$4

Bottled water\$4

Sparkling water and Pepsi products.\$4

Starbucks coffee and Tazo teas (35 cups) \$80

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LUNCH



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LUNCH BUFFET OPTIONS (continued)

Pricing based per person, minimum 35 people.

CASCADE BUFFETS \$38.50

Choose your selection of appetizers, entrees and dessert to build your Rocky Mountain buffet. All buffets include roasted baby potatoes and a selection of fresh vegetables.

Please choose 2 selections from each category below:

APPETIZERS

Roma tomato salad with jalapeño Havarti and balsamic dressing

Mixed greens with assorted dressings

Carrot raisin slaw with apple cider vinaigrette

Caesar salad with herb croutons

DESSERT

Fruit cocktail with yogurt dip

Freshly baked cookies and squares

Chocolate truffle cake

Warm apple pie with vanilla whipped cream

ENTRÉES

Cajun chicken breast with tomato compote

Oriental tea rubbed salmon with saffron fondue

Sambal crusted pork loin with coconut peanut sauce

Alberta striploin of beef with red wine demi glaze

ADDITIONS

Tropicana juices\$4

Bottled water\$4

Sparkling water and Pepsi products.\$4

Starbucks coffee and Tazo teas (35 cups).....\$80

RECEPTION



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HORS D'ŒUVRES

The minimum order requirements are 3 dozen per selection and 9 dozen per order.

HOT SELECTIONS

FAMILIAR SELECTIONS \$21 PER DOZEN

Chicken Yakitori

Wild Mushroom Tart

Sea Salt & cracked black pepper boneless pork bites

PREMIUM SELECTIONS \$23 PER DOZEN

Seafood fritters with cocktail sauce

Tempura shrimp with wasabi mayonnaise

Soy, lime and garlic marinated beef cubes

COLD SELECTIONS

FAMILIAR SELECTIONS \$21 PER DOZEN

Brie cheese with lingonberry chutney on a toast point

Crisp prosciutto on cantaloupe melon cube

Roasted carrot and red pepper hummus on Greek pita wedges

PREMIUM SELECTIONS \$23 PER DOZEN

Smoked salmon on rye with lemon dill cream cheese

Roasted red pepper and chicken in a savoury shell

Assorted sushi

DINNER



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PLATED DINNER OPTIONS

Pricing based per person, minimum 35 people.

Choose between roasted baby potatoes and rice pilaf accompanied by a selection of fresh seasonal vegetables.

Please choose one selection from each of the following:

APPETIZERS

Assorted dinner rolls and whipped butter included

Hearts of romaine with red onion, white cheddar and smoked bacon finished with a creamy Caesar dressing

Butter leaf lettuce with citrus sections and an herb vinaigrette

Mixed greens with bleu cheese crouton and raspberry vinaigrette

Wild forest mushroom soup with tarragon crème fraîche

Cream of cauliflower soup with sweet parsley oil

ENTRÉES

PORK LOIN \$35

Middle Eastern rubbed pork loin with spiced fruit compote

SOLE \$35

Pickled ginger crusted sole fillet with mango coulis

SALMON \$35

Atlantic salmon fillet with Chardonnay cream sauce

STUFFED CHICKEN \$43

Bocconcini and prosciutto stuffed chicken supreme with a fire-roasted corn veloute

STEAK \$45

Charbroiled New York Steak with mushroom demi-glaze

PRIME RIB \$47

Prime rib of Alberta with Yorkshire pudding and rosemary au jus

DESSERT

Chocolate brownie with peanut butter whipped cream

Mixed berry crumble cake

Chocolate eruption cheesecake

ACTION STATION

Pricing based per person, minimum 35 people.

PRIME RIB \$7

Carved AAA prime rib, served with mini crostinis and a selection of flavoured mayonnaise

CHICKEN MEDALLIONS \$5

Pan seared charred onion chicken medallions with tomato compote

PASTA WITH SCALLOPS \$5

Sautéed scallops with shallots, garlic, bacon and finished with cream, tossed in egg noodles

STRAWBERRY FLAMBÉ \$4

Strawberry flambé with butter, brown sugar, and Galliano over vanilla ice cream



DINNER



DINNER OPTIONS (continued)

GRIZZLY CUB BUFFET

Pricing based per person, minimum 25 children.

Choose any 3 of these cub-friendly selections with any dinner buffet. Assorted ice creams included in Grizzly Cub buffet.



CHICKEN FINGERS WITH PLUM SAUCE

GRILLED CHEESE SANDWICHES

FRENCH FRIES

CHEESE OR PEPPERONI PIZZA

VEGETABLE CRUDITÉ WITH RANCH DIP



ADDITIONS

| | | | |
|--|-----|--|------|
| Tropicana juices | \$4 | Bottled water | \$4 |
| Sparkling water and Pepsi products. | \$4 | Starbucks coffee and Tazo teas (35 cups) | \$80 |



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RECESS



RECESS OPTIONS

SWEETS FROM THE BAKERY

| | |
|---|------|
| Bag of plain or flavoured chips | \$4 |
| Tortilla chips and salsa | \$4 |
| Häagen-Dazs ice cream bar. | \$8 |
| 1 dozen Assorted bagels. | \$21 |
| <i>Whipped butter, cream cheese, and preserves included</i> | |
| 1 dozen assorted muffins. | \$21 |
| 1 dozen assorted Danishes. | \$21 |
| 1 dozen assorted croissants. | \$21 |
| 1 dozen assorted cookies. | \$21 |

ADDITIONS

| | | | |
|---|-----|---|------|
| Tropicana juices | \$4 | Bottled water | \$4 |
| Sparkling water and Pepsi products. | \$4 | Starbucks coffee and Tazo teas (35 cups). | \$80 |

ON THE HEALTHIER SIDE

| | |
|---|-------------------|
| Selection of whole fruits. | \$2.25 per person |
| Fresh fruit platter. | \$6 per person |
| Vegetable crudité with assorted dips. . . . | \$6 per person |
| Cheese selection. | \$8.75 per person |
| Assorted sandwich platter. | \$9.25 per person |
| Cheese selection. | \$8.75 per person |
| Fruit and plain yogurts. | \$4 |
| Fresh strawberries with yogurt dip. | \$4 |
| Granola bars. | \$4 |
| Fruit cocktail with cottage cheese. | \$6 |
| Finger sandwiches (4 pieces per guest. . | \$9 |

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GAZEBO



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GAZEBO OPTIONS

GAZEBO BBQ 1 \$46

Pricing based per person, minimum 35 people.

- Assorted Artisan Rolls with creamery butter
- Grain mustard potato salad with smoked bacon
- Macaroni salad with fresh dill, lemon and green onions
- Select mixed greens with cucumbers, cherry tomatoes, julienne carrots and assorted vinaigrettes
- Salt roasted jacket potato with chive sour cream and crisp onions
- Buttered corn on the cob
- Char grilled 8 Oz New York Strip steak with assorted mustards, horseradish and chimichurri** (1 per person)
- Assorted Cakes and Squares
- Seasonal fruit bowl

GAZEBO BBQ 2 \$32.95

Pricing based per person, minimum 35 people.

- Caesar Salad
- Crisp romaine hearts with olive oil croutons & hand grated parmesan
- Creamy Coleslaw
- Farfalle Three Cheese Salad
- Crisp Garden Vegetable Platters
- Prime Rib Burgers
- Mild Italian Sausages
- Platters of condiments
- Vine ripened tomatoes, slivered red onions, mayonnaise & avocado spread
- Freshly Baked Brioche & Panini Buns
- Chef Selection of Cupcakes & Assorted Squares
- Seasonal Fresh Fruit Platters

BEVERAGES



All menus & prices are subject to change without notice. Prices are exclusive of 15% service charge and 5% GST.

BEVERAGE OPTIONS

Alcoholic beverages will be served in accordance with Alberta Liquor Board regulations. Soft drinks and appropriate mixers are included. All pricing is per drink unless otherwise noted and are subject to 15% service charge and 5% GST.

Bartender fees are \$20.00 per hour for a minimum of 3 hours. Bartender fees will be waived if beverage sales exceed \$500.00

BEER \$7

Coors Light

Budweiser

Creemore Lager

Rickard's Red

WINE (6 Oz glass) \$8

Redwood Creek Cabernet Sauvignon

Canyon Road Chardonnay

Barefoot Riesling

Naked Grape Malbec

LIQUOR (1 Oz) \$5

Smirnoff Vodka

Smirnoff Apple

Crown Royal

Captain Morgan White Rum

Captain Morgan Dark Rum

Captain Morgan Spiced Rum

Gordon's Gin

Olmeca Tequila

Baileys

Kahlua

MEETING ROOMS

MEETING ROOM SPECIFICATIONS

Lake Louise Inn offers meeting and event areas that will accommodate groups of 10 to 100 people and will arrange for the audio-visual and other equipment that will ensure your meeting is a success. Please speak to our Sales team for available options, additional charges may apply.



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| Function Space | Dimension | Square Ft | Theatre | Class | Board-room | U | Banquet | Reception |
|--------------------|-----------|-----------|---------|-------|------------|----|---------|-----------|
| Wilson Room | 40 x 45 | 1800 | 100 | 80 | 40 | 50 | 100 | 100 |
| Simpson Room | 43 x 20 | 860 | 20 | 40 | 20 | 20 | 40 | 40 |
| Peyto Room | 24 x 28 | 672 | 50 | 15 | 15 | 15 | 25 | 25 |
| Sarbach Foyer | 51 x 17 | 867 | 30 | - | - | - | - | 75 |
| Legends Restaurant | 60 x 40 | 2400 | - | - | - | - | 90 | 90 |
| Upper Lobby | 20 x 20 | 400 | - | - | - | - | - | 30 |
| Gazebo | 50 x 50 | 2500 | - | - | - | - | 50 | 70 |