

Fairmont
BANFF SPRINGS



FAIRMONT BANFF SPRINGS

GOLF COURSE WEDDING PACKAGE 2024

Welcome to Canada's Castle in the Rockies!

Drawing inspiration from its history and land, the cuisine at Fairmont Banff Springs features an extensive range of flavors, with influences from the early settlers and indigenous roots, all the way through to today's global traveler.

Through unique service pieces, artistic displays, and best of all, restaurant quality food and how it is sourced, presented and served, build the foundation for making our events one of a kind. With our culinary team woven into the fabric of the community, seasonality becomes our main ingredient through partnerships with local farms and the best producers around the world. In addition, sustainability is also a driving force in our menu development which can include plant-based options, never ever meats, organic products, as well as ocean-friendly seafood, in collaboration with Canada's Ocean Wise program.

Events at Fairmont Banff Springs focus on the details, from chef's engagement in the planning phases, to the selection of ingredients and curation of menus, all the way to the post event follow up with the clients. The event's cuisine will leave a notable imprint within the guest experience, which is a major contributing factor to the Castles continued place in history.

We are excited to cater to your event, which will be just as unique as the surroundings.

- Executive Chef Atticus Garant



The Clubhouse / Golf course is located approx. 3 km from the hotel. There is a golf shuttle for guests that play golf that you and your guest can use, however it is prioritized for the golfers.

The hotel offers a complimentary shuttle for you and your guests between 2100-0100 to take guests back to the Hotel. In addition we provide 20 complimentary parking spots at the golf course. All vehicles must be removed by 10am the following day. The Clubhouse cannot be booked for a ceremony only however we would book a reception and dinner without the ceremony.

Please note you will have access to the venue around 14:00 in the afternoon until the last call at midnight. You will have full access of upper level of the building - the lower level remains open to golfers. Ceremony is to be planned any time after 15:00 - Please note the ceremony is considered semi -private as golfers will on site. The weather call for the ceremony is to be done 3 hours prior and the weather alternative will be inside the clubhouse - likely on the dance floor. In that situation it will be a stand-up ceremony, but we can provide some chairs for the elderly or people that require chairs.

There is no storage room. Please plan to utilize the existing furniture from the Clubhouse, which would be set up as long rectangular tables. The hotel provides white linen (not floor length), white napkins and all the table settings (glassware, cutlery and plate ware), in addition to a complimentary dance floor. Ensure you coordinate with your wedding planner to have all items you provide removed at the end of your event.

Please see the link to the virtual tour of the hotel and golf clubhouse:
<https://visitingmedia.com/tt8/?ttid=fairmont-hotel-banff-springs#/3d-model/3/0>

Let us know if you have any questions.

Thank you,
The Fairmont Banff Springs Wedding Team



BANFF SPRINGS GOLF COURSE

With panoramic views of the mountains every direction you look, you glide down the aisle with the sound of the Bow River rushing by—nature has provided the perfect wedding location—The Fairmont Banff Springs Gold Course. The day only gets better as your guests make their way to the Clubhouse, which provides floor-to-ceiling windows creating the perfect backdrop for memories you'll have for years to come.



CEREMONY

Ceremony must start after 3:00pm.
Maximum capacity 90
Ceremony price \$3000 rental

RECEPTION/DINNER

Maximum capacity 90
Reception price \$3500 rental
F&B minimum NA

Ceremony must be accompanied by dinner.



THE FINE PRINT

PRICING

All prices are subject to change & will be confirmed no more than 60 days prior to the event.

SURCHARGES

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

AUDIO VISUAL

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

MUSIC

Bands and DJs are not permitted to play above 75 decibels. All music must finish by 11:00pm.

BAR SERVICE

A minimum sale of \$400 per bar, per hour are required or a labour charge of \$120 per bar will be applied.

BOXES/PACKAGES/STORAGE

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

OUTSIDE VENDOR - SERVICES/RENTALS/DELIVERIES

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

ENVIRONMENTAL STEWARDSHIP

Please consult with your conference services/catering manager BEFORE arranging for celebratory elements as certain items are restricted from use within the National Parks (ie. plastics, fireworks, confetti, rice, etc.).

LABOUR

Requests for additional staff will incur a labour charge of \$40 per hour, per person with a 3 hour minimum charge.

GUARANTEE

In order to ensure the success of your function, it is necessary that the Hotel be notified of the exact number of guests attending a function a minimum of 5 days prior to the event. This will be considered the minimum guarantee. If no guarantee is received by the required date, the contracted number of guests will be applicable or the actual number of guests in attendance should this number be greater than the contracted number. Should the number of guests attending the functions differ greatly from the original number quoted, Fairmont Banff Springs reserves the right to provide an alternative function room that will more appropriately accommodate the group's size.

MENU SELECTIONS

In order for us to ensure the availability of all chosen items, your menu selections are required two weeks prior to the function date. To ensure that all catering requirements stipulated are confirmed by both parties, we ask the client to sign a copy of the Banquet Event Orders and return copies to the Conference Services and Catering office a minimum of 7 days prior to the event. Menu items may contain nut by products. Please advise your Conference Service Manager of any allergies.

For any plated meals, please select only ONE menu for all guests (ie. same starter, same entrée, same dessert).

OUTSIDE FOOD AND BEVERAGE

No outside food and beverage will be permitted into the Hotel by patrons, vendors or guests, without special permission from the Hotel prior to the event. The Hotel reserves the right to charge for this service.

NOTE: Wedding cakes are the only exception.

MISCELLANEOUS

Fairmont Banff Springs is not responsible for damages to, or loss of, any articles left in the hotel prior to, during, and following any function by the client and / or delegates. Fairmont Banff Springs reserves the right to inspect and control all private function rooms. Liability for damages will be assessed accordingly. Fairmont Banff Springs further reserves the right to require security should conditions warrant justified cause, for either or both parties contracting said functions.



RECEPTION MENUS

Each item must be ordered by the dozen. Hors d'oeuvres can be tray served or stationed.

COLD HORS D'OEUVRES

Deviled Free-Range Eggs | 64

Romesco, Crispy Speck, Chive

Chicken Liver Mousse | 70

Fig Ketchup, Sour Grapes, Brioche

Pork Rillettes | 72

Stone Fruit Preserves, Pickled Onion, Dark Rye

Burrata Crostini | 67

Heirloom Tomatoes, Basil

Gougere | 68

Triple Cream Brie, Chives

VEGAN

Fresh Spring Roll | 67

Pickled Vegetable, Mango, Cashew Sauce

Compressed Melon | 63

Chamoy, Basil

Roasted Pear | 66

Whipped Tofu, Toasted Pecan, Balsamic

HOT HORS D'OEUVRES

Sausage Rolls | 66

Caramelized Apple, Fennel, Everything Bagel Spice

Tandoori Chicken Kabob | 68

Mint Chutney

Lamb Mergez Kofta | 80

Mint Yogurt

Crispy Cod Croquettes | 70

Remoulade, Chives, Lemon

Smoked Mushroom Tart | 67

Kootenay Alpine Cheese Mornay, Chives

VEGAN

Saffron Arancini | 65

Zucchini Caponata

Vegetable Dumpling | 68

Soy Sweet Chili Sauce

Chickpea Panisse | 68

Tomatillo-Date Salsa Verde



RECEPTION MENUS

Each item must be ordered by the dozen. Hors d'oeuvres can be tray served or stationed.

JUST MARRIED RECEPTION | 107

Minimum of 50 guests required.

Passed Canapés

Roasted Pear

Whipped Tofu, Toasted Pecan, Balsamic

Deviled Free Range Eggs

Romesco, Crispy Speck, Chive

Crispy Cod Croquettes

Remoulade, Chives, Lemon

Chickpea Panisse

Tomatillo-Date Salsa Verde

Harvest Table

Marinated & Roasted Vegetables

Whipped Goat Cheese, Balsamic, Mint, Sunflower Seed Brittle

Toasted Farro Salad

Roasted Corn, Cured Tomato, Currants, Lemon Vinaigrette

Charred Broccoli

Cashew Ranch, Dried Blueberries, Fresh Herbs, Crispy Shallot

Salami, Cured Meats & Spreads

Mustards, Marinated Olives

Artisan Cheeses

Stone Fruit Chutney, Orchard Fruit Butter, Local Honey

Fresh & Pickled Crudité

Green Goddess, French Onion Dip, Hummus

Bakery Breads, Cracker & Lavash

Main Dishes

Fried Chicken

Bread & Butter Pickles, Hot House Sauce, Ranch Dip

Cedar Planked Steelhead

Dill, Crème Fraiche, Fennel

Organic Carrots & Beets

Local Honey

Alberta Beef Prime Rib

Jus, Horseradish, Mustard, Buns (Chef Attendant)

Desserts

Honey Cake

Vanilla Whip Cream

Lemon Meringue Tarts

Springs Chocolate Praline Verrines



RECEPTION ENHANCEMENT

All enhancement stations serve a minimum of 25 guests.

Reception stations must be ordered in conjunction with other reception menus or added to your dinner buffet.

DISPLAY STATIONS

CRUDITÉS | 15

Raw & Pickled Vegetables
Green Goddess, French Onion Dip, Hummus, Cracker & Lavash

MEZZE STATION | 19

Grilled, Pickled & Fresh Vegetables
Beet Hummus, Muhammara, Tzatziki
Mixed Olives, Marinated Feta, Tomato Bruschetta
Pita Chips, Flatbread, Sesame Crackers

CHEESE | 22

Selection of Artisan Cheeses
Fresh & Dried Fruit, Nuts
Jam, Chutneys, Honey
Bread & Crackers

CHARCUTERIE | 22

Cured Meat, Salami, Saucisson, Spreads
Marinated Olives, Pickled Vegetables, Mustards
Bread & Crackers

JAMBON MELON | 25

Cured Serrano Ham, Cantaloupe, Honeydew
Seasonal Fruit, Barrata, Lemon Ricotta
Fresh Mint, Chive Oil

OCEAN WISE SEAFOOD BAR | 34

Marinated Shrimps, Poached Mussels & Clams
Crab Legs, Tuna Crudo, Oysters
Lemon Wedges, Horseradish Cocktail Sauce

FRITTERIE | 23

Waffle Fries, Cheese Curds, Poutine Gravy, Beef Chili
Wagyu Beef Corn Dogs
Ketchup, Roasted Garlic Aioli, Honey Mustard

ENHANCEMENT

Caramelized Onions & Peppers | 6
Shaved Montreal Smoked Meat | 8
Smokehouse Pulled Pork | 8

SLIDERS | 23

Alberta Beef Patty, Crispy Chicken, Veggie Burger
Bacon Jam, House Ketchup, Beer Mustard, Garlic Aioli
Cheddar Cheese, Swiss Cheese
Slider Buns

TACO BAR | 24

Pork Carnitas, Beef Barbacoa, Crispy Cod, Cauliflower Al Pastor
Warm Mini Flour Tortillas
Roasted Tomato Salsa, Guacamole, Lime Crema, Queso Fresco, Hot Sauces
Shredded Iceberg, Cabbage Slaw, Pickled Onion

MASHED POTATO BAR | 30

Buttermilk Mashed Potatoes, Olive Oil Crusted Sweet Potato,
Short Rib Chili, Black Beans, Scallion, Pickled Onion, Lime
Chicken Fricassee, Roasted Shallot, Bacon, Thyme
Seafood Newburg, Lobster, Scallop, Shrimps, Veloute
Butter Tofu, Spice Tomato Gravy, Cashew, Green Pea, Cilantro
Crispy Shallot, Fried Garlic, Chive, Crème Fraiche, Scallion

SWEET ENDINGS

PAVLOVA | 23

Vanilla and Strawberry Meringues
Lemon Curd, Raspberry Compote, Chocolate Sauce, Caramel Sauce,
Vanilla Custard Sauce, Sprinkles, Chocolate Shavings, Vanilla, Dried Berries

CUPCAKES | 76 Per Dozen

Choose 3:
Chocolate
Red Velvet
Carrot
Lemon
Vanilla Raspberry

SWEET CANAPES | 75 Per Dozen

Choice of 2. If less than 25 guests, can be stationed or tray served
Salted Caramel Chocolate Bites
Pistachio and Cherry Financier
Saskatoon and Blueberry Tarts
Lemon Meringue Tarts



PLATED DINNER

Three Course | 92

Four Course | 105

All of our plated dinners include bakery fresh artisan rolls, butter & fresh coffee, decaffeinated coffee & Lot 35 signature teas. Pre-selected appetizer choice is an additional \$5 per person charge and selections are due 5 days in advance of your event, to a maximum of 2 choices

Pre-selected entrees choice is an additional \$10 per person charge and selections are due 5 days in advance of your event, to a maximum of 3 choices.

Speak to your Conference Services Manager for additional course pricing.

SOUP

Lemony Chickpea

Coconut Crema, Local Cold Pressed Canola Oil

San Marzano Gazpacho

Cucumber Yogurt, Fresh Herbs, Sour Dough Crostini

White Bean

Preserved Lemon, Za'atar, Dill, Crispy Kale

SALAD

Market Greens

Thai Herbs, Pickled Carrots, Radish, Cucumber, Crispy Shallot, Citrus Dressing

Grilled Mini Romaine

Shallot Confit, Marcona Almonds, Lindsey Goat Cheddar, Chimichurri Dressing

Ancient Grains

White and Red Quinoa, Crispy Curried Chickpeas, Sprouts, Cabbage, Local Greens, Harissa Vinaigrette

ENTREES

Steelhead Trout

Fresh Corn Polenta, Yellow Lentils, Fennel, Chermoula

Organic Chicken Breast

Crushed Sweet Potato, Kale, Roasted Stone Fruits, Chicken Velouté

Alberta Beef Striploin

Asparagus, Charred Carrots, Olive Oil Mash, Red Wine Jus

Braised Beef Short Rib

Crispy Fingerling Potatoes, Spring Onion, Oyster Mushroom, Salsa Macha

VEGAN

Summer Squash Rigatoni

Preserved Lemon, Cashew Labneh, Tarragon

Panisse

Warm Quinoa Salad, Charred Carrot, Date Salsa Verde

DESSERTS

Strawberry Pavlova

Fresh Strawberry, Vanilla Cremeux, Rhubarb Grapefruit Curd

Chocolate Ganache Tart

Toasted Hazelnut Biscuit, Praline Cream

Coconut Opera Cake

Lime Mousse, Yuzu Crème, Green Tea Coconut Sponge, Basil



DINNER BUFFET

All of our dinner buffets include bakery fresh artisan rolls and butter and fresh coffee, decaffeinated coffee and Lot 35 signature teas.

A minimum of 50 guests is required.

BRASSERIE | 104

French Onion Soup

Gruyere Croutons

Bistro Salad

Gem Lettuce, Torn Herbs, Cucumber, Radish, Tomato, Crispy Shallots, Champagne Vinaigrette

Charred Broccolini Salad

Comte Cheese, Preserved Lemon, Tomato Sauce

Puy Lentil Salad

Zucchini, Charred Pepper, Fine Herbs, Verjus Vinaigrette

Local Meats & Charcuterie

Chutney, Mustard, Breads

Steelhead Trout

Olives, Capers, Blistered Tomato

Braised Beef Short Ribs

Smashed Sweet Potatoes, Oyster Mushroom, Cipollini

Herb Roasted Chicken

Garlic Cream, Chimichurri

Duck Fat Fingerling Potatoes

Chive Crème Fraiche

Braised Carrot, Charred Brussel Sprout

Crispy Shallot

Profiterole

Macaron

Hazelnut Financier

Crème Brulee

CHINOOK | 107

Split Pea Soup

Tofu Crème Fraiche, Crushed Peas, Mint

Kale & Spinach Salad

Grilled Pear, Blueberries, Candied Pecan, Maple Vinaigrette

Heirloom Tomato Salad

Crispy Chickpeas, Pickled Onions, Roasted Peppers, Feta Cheese, Dill

Burrata

Fresh Stone Fruits, Aged Balsamic, Basil

Cured Steelhead Trout

Fennel Slaw, Chive Crème Fraiche, Arugula

Grilled Sourdough

Baguette Crostini

Alberta Beef Striploin

Charred Tomato Jam, Horseradish Jus

Duck Confit

Crispy Fingerling Potatoes, Pickled Mushroom, Mustard Seed, Arugula

Cider Braised Pork Shoulder

Basil Pistou

Red Quinoa

Artichoke, Roasted Cauliflower, Yellow Beets, Citrus Vinaigrette

Grilled Summer Vegetables

Chive Butter

Lemon Meringue Tart

Dark Chocolate Ganache

Burnt Cinnamon, Saskatoon Berry

Strawberry Pavlova

Fresh Berries

Vanilla Chantilly



DINNER BUFFET

All of our dinner buffets include bakery fresh artisan rolls and butter and fresh coffee, decaffeinated coffee and Lot 35 signature teas.

A minimum of 50 guests is required.

ALBERTA SMOKEHOUSE | 99

Smokey Roasted Vegetable Soup

Sourdough Croutons

Macaroni Salad

Green Onions, Creamy Dressing

Potato Salad

Cornichons, Shallots, Parsley, Mustard, Cider

Coleslaw

Shaved Cabbages & Apple

Chopped Salad

Tomato, Cucumber, Eggs, Blue Cheese, Ranch

Craft Cider Roasted Chicken

Alberta Gold BBQ Sauce

Smokehouse Pork Ribs

Dry Rub

Smoked Beef Brisket

Rye BBQ Sauce

Creamy Macaroni & Cheese

Sourdough Crumbs, Cheddar

Southern Style Creamed Corn

Tarragon

Baked Beans

Bacon, Caramelized Onion

Pickles, Onions, Texas Toast

Peach Cobbler

Saskatoon Berry Pecan Pie

Chocolate Chip Cookies

Chocolate Brownies



BEVERAGE SERVICE

A minimum sale of \$400 per bar, per hour are required or a labour charge of \$120 per bar will be applied.

HOST BAR

For groups when the host is paying for all beverage consumption. Host bar pricing does not include GST or the 20% surcharge.

CASH BAR

Guests purchase their own beverages from a cashier/bartender, provided by the Hotel. Cash bar prices do include GST and the 20% surcharge.

DRY BAR

For when guests are hosting a reception in their suite and is arranged with our In-Room Dining department. A charge of \$7 per person includes appropriate glassware, cocktail napkins, ice & garnishes. If a bartender is required for a function, a labour charge of \$120 will apply.

NOTE: Any reception on a hotel guest floor in a guestroom must end by 11:00 pm.

ALCOHOL SERVICE POLICY

It is the policy of Fairmont Banff Springs to serve alcoholic beverages in a responsible and professional manner at all times.

Fairmont Banff Springs 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 Banff Springs are 9:00 am to midnight, for event functions.

SOMMELIER CONSULTING SERVICE

If you would like to speak to the hotel sommelier about pairing wines with your menu selections, or additional selections available from our extensive cellars, please speak to your Conference Services Manager.



BEVERAGE SERVICE

A minimum sale of \$400 per bar, per hour are required or a labour charge of \$120 per bar will be applied.

HOUSE BRANDS 1 oz.	HOST BAR	CASH BAR	BEER (355ml)	HOST BAR	CASH BAR
Finlandia Vodka	11	13	Domestic Beer, Cider	9	11
Beefeater Gin			Imported Beer	10	12
Bacardi White Rum			Non-Alcoholic	9	11
Canadian Club Rye					
The Famous Grouse Scotch			HOUSE WINE (5 oz.)		
Homitos Plata			International Cellar Selection	13	
Jim Beam Rye					
Martini Rosso Vermouth			LIQUEURS (1 oz.)	10	12
Chandon Blanc de Noirs (750ml)	85	112	Kahlúa		
			Bailey's Irish Cream		
DELUXE BRANDS 1 oz.			Hennessy VS		
Tito's Vodka	12	14	Grand Marnier		
Plymouth Gin			Campari		
Bacardi White Rum			Amaro Montenegro		
Bacardi 8 Year Rum			Aperol		
Lot 40 Rye			Cointreau		
Chivas Regal Scotch 12 yr			Disaronno		
Casamigos Blanco Tequila			Jagermeister		
Maker's Mark Bourbon			Martini Dry Sec		
Martini Rosso Vermouth			Martini Rosso		
Gardet Brut (750ml)	159	196	Sambuca		
			SOFT DRINKS, JUICES		
LUXURY BRANDS 1 oz.			Assorted Soft Drinks & Juices	6	7
Belvedere Vodka	13	15	Sparkling Mineral Water (350ml)	6	6
The Botanist Gin					
Bacardi White Rum					
Bacardi 8 Year Rum					
Casamigos Reposado Tequila					
Woodford Reserve Bourbon					
Macallan Double Cask 12 years					
Martini Rosso Vermouth					
Bollinger Special Cuvée (750ml)	188	225			
			SIGNATURE COCKTAILS		
			Old Fashioned (2.25 oz.)	21	24
			Manhattan (3 oz.)	22	25
			Rum n' Raspberry	20	23



WINE LIST

A minimum sale of \$400 per bar, per hour are required or a labour charge of \$120 per bar will be applied. Vintage may vary.
Pricing is per bottle.

WHITE WINES

Canadian Cellar Selection	64
International Cellar Selection	59

SPARKLING

Canella Prosecco DOC, Italy	68
Moët & Chandon Brut, France	159

PINOT GRIS/GRIGIO/BLANC

Coltorenzio Lumo, Italy	77
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SAUVINON BLANC

Mademoiselle de "T" Pouilly Fumé, France	93
Mount Riley, New Zealand	68

RIESLING

St. Urban-Hof "Urban", Germany	63
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CHARDONNAY

J. Drouhin Macôn Villages, France	68
Louis Jadot Chablis, France	108
Meyer Family, Canada	79
Rombauer Carneros, USA	144
Sonoma Cutrer, USA	95
Wente Morning Fog, USA	72
Barrel Burner, USA	76

ROSÉ WINES

Honoro Vera Rose, Spain	63
Mission Hill Estate Series, Canada	68

RED WINES

Canadian Cellar Selection	64
International Cellar Selection	59

MALBEC

Tinto Negro Limestone (Argentina)	72
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CABERNET SAUVIGNON

Fox Glove (USA)	86
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MERLOT

Blasted Church (Canada)	92
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SHIRAZ & SYRAH BLENDS

Barossa Valley Estate (Australia)	63
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PINOT NOIR

Oyster Bay (New Zealand)	72
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ITALIAN

Querciabella Mongrana Super Tuscan	95
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BORDEAUX

Château Perron Lalande de Pomerol	112
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KOSHER

Galil Mountain Cabernet Sauvignon	58
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NON-ALCOHOLIC

Ariel Cabernet Sauvignon (USA)	45
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