



The **WHYTE**

THE RIMROCK BANFF

EVENT MENU

THE WHYTE x THE RIMROCK BANFF

The Whyte, a cultural gem in the heart of Banff, is renowned for celebrating the rich history, art, and heritage of the Canadian Rockies. Set against a breathtaking mountain backdrop, the venue offers a uniquely inspiring space for events that blend history, creativity, and stunning natural surroundings.

Enhancing this exceptional setting, The Rimrock Resort Hotel brings its signature luxury, fine dining, and warm hospitality to every event. With a focus on locally inspired ingredients, impeccable presentation, and thoughtfully curated menus, The Rimrock's culinary team ensures a seamless and elevated dining experience tailored to each occasion.

The following showcase a selection of carefully crafted options designed to complement the ambiance of The Whyte while showcasing the best of Banff's culinary landscape. As event details are finalized, The Rimrock's dedicated team is available to guide hosts in creating a memorable experience with precision and excellence.

For those seeking an unforgettable event in Banff, the collaboration between The Whyte and The Rimrock Resort Hotel offers the perfect blend of culture, history, and exceptional cuisine.

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BEVERAGE

BARS	14
WINE SERVICE	15



SPACES +
TEAM

SPACES

THE WHYTE GROUNDS

Time Available	All Day
Maximum Capacity	300
Rental	\$2,500

MAIN GALLERY, HERITAGE GALLERY, FOUNDER'S GALLERY

Time Available (Breakfast)	Before 10:00AM
Time Available (Reception)	After 5:00PM
Maximum Capacity	100
Rental	\$1,000
F&B Minimum	\$5,000

With two superb areas to choose from The Whyte grounds offer a wonderful opportunity to host your special event or family reunion on the banks of the Bow River! This area has been used for over a hundred years for everything from legendary (Wild Bill) Bill Peyto's horse corrals to a gathering space for special public and private events.

Furnish your space effortlessly with our premium furniture rental options, available through Rimrock or our trusted preferred vendor.





SEBASTIAN BRAND

Executive Chef

Sebastian Brand's story is one of passion, discovery, and an enduring love for the Rocky Mountains. Like many before him, he arrived for a season and found himself captivated, staying to build a culinary legacy. After five years mastering his craft in Jasper, Sebastian joined The Rimrock Resort Hotel as Senior Sous Chef, where he found a true home within its fast-paced kitchens and guest-first philosophy.

Today, as our Executive Chef, Sebastian leads with a vision inspired by the mountains that surround us and the diverse flavours of Canada. "In this role, I feel both valued and challenged. The beauty of this region inspires every dish we create, and I am privileged to work with an incredible team that shares my commitment to delivering an unforgettable dining experience."

Let his passion, expertise, and creativity transport you with every bite.



JULIA PALFREY

Executive Pastry Chef

Julia Palfrey began her culinary journey at the Hotel Grand Pacific in Victoria, B.C., mastering savory cooking and earning her Culinary Red Seal. Drawn to the artistry of pastry, she trained under a Michelin Star Pastry Chef and later returned to Banff to lead Eden's pastry program.

Her passion for bold flavours and French techniques has earned her accolades, including recognition from the Chaîne des Rôtisseurs and the Hawksworth Young Chef Scholarship.

Julia brings creativity and precision to every dessert, elevating our menus to unforgettable heights.

MEET
OUR TEAM



BREAKFAST

BREAKFAST BAR

All breakfasts are served with Chronicle Coffee and Tea Monde Teas

OPTION 1: \$36 PER GUEST

JUICE BAR

Orange, Grapefruit,
Seasonal Cold Pressed
Power Juice

FROM THE BAKERY

Muffin, Croissants, and
Scones
Lemon Blueberry and
Chocolate Banana Loaves
Churned Butter and
Preserves

BREAKFAST PARFAIT

Greek Yogurt, Fruit
Compote, Peace River
Honey, Granola

FRUIT MARKET

Fruit Skewers with
Watermelon, Cantaloupe,
Honeydew, Pineapple,
Strawberry

GRAINS & SEEDS

Rimrock Granola Bowls with
Super Seed Granola, Fruit
Compote, Berries, Greek
Yogurt

Apple Cinnamon Oatmeal,
Brown Butter Streusel,
Toasted Pumpkin Seeds

Minimum of 20 guests.

BREAKFAST
BAR

BREAKFAST BAR

All breakfasts are served with Chronicle Coffee and Tea Monde Teas

OPTION 2: \$39 PER GUEST

JUICE BAR

Orange, Grapefruit,
Seasonal Cold Pressed
Power Juice

FROM THE BAKERY

Raspberry-Filled Croissants

Scones

Breakfast Muffin, Carrot,
Raisin, Bran, Pineapple,
Cinnamon, Oats

FRUIT MARKET

Berry Bowls, Whipped
Mascarpone, Lemon

Fresh Cut Fruit Salad,
Pomegranate, Mint

FROM THE BAKERY

Mini Pancakes, House
Smoked Salmon, Whipped
Chive Crème Fraiche, Caper
Berries, Dill Slaw

Overnight Oats, Sweet
Cherry, Almonds,
Blueberries

Acai Smoothie Bowl,
Banana, Strawberry,
Toasted Coconut Granola

Minimum of 20 guests.

BREAKFAST
BAR

BREAKFAST ESSENTIALS

\$6 EACH

FRESH CUT FRUIT SALAD

Berries, Pomegranate, Mint

TEA SCONE

Raisins, Buttermilk

BUTTER CROISSANT

Preserves

OVERNIGHT OATS

Sweet Cherry, Almonds, Blueberries

BERRY BOWLS

Whipped Mascarpone, Lemon

CHIA SEED PUDDING

Vanilla Almond

BLUEBERRY MUFFINS

Vanilla, Wild Blueberries

GREEK YOGURT PARFAIT

Blueberry Compote, Rimrock Granola

FRESH SQUEEZED ORANGE JUICE

CHRONICLE COFFEE & TEA MONDE TEAS

BREAKFAST
BARs



CANAPES

CANAPES

\$72 PER DOZEN

SALMON TERRINE

Lemon Compote, Toasted Baguette

TUNA POKE

Pickled Cucumber, Ginger, Crème Fraîche, Sesame Cone

CRAB & EGG

Crab Salad Filled Free Range Egg, Thermidor Aioli, Yuzu

BISON TART

Saskatoon Berry, Wild Herbs, Juniper

PROSCIUTTO

Shaved Prosciutto, Basil, Cantaloupe Melon Juice

SMOKED DUCK BREAST

Spicy Cherry Jam, Gluten Free Herb Cracker

HELRLOOM TOMATO-BURRATA

Olive Oil, Balsamic Pearls, Micro Basil, Roasted Bread

GOATS CHEESE QUICHE

Chardonnay Shallots, Green Apple

PRESSED SUSHI

Avocado, Cucumber, Pickled Shitake, Sesame,
Crispy Onions, Spicy Vegan Mayo

CANAPES

BEVERAGE



BEVERAGE SERVICE

Make your event unforgettable with tailored specialty cocktails, crafted to match your style and vision. Starting at \$16 per drink, let our expert mixologists bring your celebration to life.

All alcoholic beverages served in function space must be provided by The Rimrock Resort Hotel.

Standard bar set-up includes the following:

Rye & Scotch Whiskey, Vodka, Gin, Light & Dark Rum, House Red & White Wine Domestic, Imported & Non-Alcoholic Beer. Orange, Tomato & Clamato Juice, Regular & Diet Soft Drinks.

Each drink contains a minimum of one ounce of alcohol.

	H O S T B A R	C A S H B A R
PREMIUM DRINKS	9.50	11
DELUXE BRANDS	11	13
LUXURY BRANDS	14	16
LIQUEURS	10	12
COGNAC VS	10	12
COGNAC VSOP	10.50	13
PORTS	10.50	13
DOMESTIC BEER	9	11
IMPORTED BEER	10	12
GLASS OF HOUSE WINE	11	13
NON-ALCOHOLIC BEER	8.5	8.75

P U N C H E S [SERVES 25]

FRUIT PUNCH	65
VODKA PUNCH	175
CHAMPAGNE PUNCH	185

C O F F E E B R E A K

COFFEE	6
JUICE	6
SOFT DRINK	6
FLOW WATER	6

Cash bar prices include an 20% service charge & GST.

Consumption for host bars will be charged on a per drink basis. A bartender charge of \$40.00 per hour, per bar (minimum 3 hours) will be applied if total sales are less than \$400.00 per hour, per bar.

It is policy of The Rimrock Resort Hotel to serve alcoholic beverages in a professional manner at all times.

The Rimrock will adhere to all laws and regulations pertaining to the service of alcohol to intoxicated or underage persons.

The hours of alcoholic beverage service are 9:00am to 1:00am.

BEVERAGE
SERVICE

WINE

CHAMPAGNE, SPARKLING & ROSE

Woodbridge, White Zinfandel (Rosé), California, USA	57
Vaporetto Prosecco Brut, Veneto, Italy	80
Canella Prosecco, Veneto, Italy	66
Oyster Bay, Sparkling Rosé, Marlborough, New Zealand	58
Piper Heidsieck, Champagne, France	173

WHITE

Domaines Perrin L'oustalet Blanc, Rhone Valley, France	54
Gruen Riesling, Rheingau, Germany	63
Oyster Bay, Sauvignon Blanc, Marlborough, New Zealand	57
Quail's Gate, Chardonnay, Okanagan, BC, Canada	80
Burrowing Owl Sauvignon Blanc, BC, Canada	93
Stuhlmuller, Chardonnay, Alexander Valley, California, USA	96
Montalto Pinot Grigio, Italy	58
Jackson Triggs chardonnay, Canada	59

RED

Domaines Perrin L'oustalet Rouge, Rhone Valley, France	54
Zenato, Valpolicella, Veneto, Italy	65
Oyster Bay, Pinot Noir, Marlborough, New Zealand	68
Luigi Bosca, Cabernet Sauvignon, Mendoza, Argentina	76
Boomtown Merlot, Washington, USA	87
Sokol Blosser Evolution Pinot Noir, Oregon, USA	77
Rodney Strong Knotty Vine, Zinfandel, California, USA	87
J. Lohr Seven Oaks Cabernet Sauvignon, California, USA	87
Montalto Cabernet, Italy	58
Jackson Triggs Merlot, Canada	59

Thank you for choosing the Rimrock Banff!

We are honored to host your event and appreciate the opportunity to be part of your special occasion.

At Rimrock Banff, our team is committed to creating a memorable experience tailored to your unique needs. Whether you'd like to customize the menu, incorporate special requests, or add personal touches, we are here to ensure your event is as exceptional as you envision.

We look forward to serving you.

THE FINE PRINT

PRICING

All prices are subject to change and 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.

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.).

MISCELLANEOUS

Rimrock Resort Hotel is not responsible for damages to, or loss of, any articles left in the venue prior to, during, and following any function by the client and / or delegates. Liability for damages will be assessed accordingly. Rimrock Resort Hotel further reserves the right to require security should conditions warrant justified cause, for either or both parties contracting said functions.

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.

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.

We are committed to ensuring the safety and well-being of all our guests. Please read the following advisories carefully:

UNDERCOOKED MEAT

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions. If you have concerns, please consult with your physician before consuming these items.

ALCOHOL CONSUMPTION DURING PREGNANCY

We advise pregnant individuals to avoid consuming alcohol as it may pose health risks to the developing baby. If you are pregnant or believe you may be, we encourage you to discuss dietary decisions with your healthcare provider.

BUFFET SERVICE TIMES

For your safety and quality assurance, food displayed at buffet stations is kept at optimal temperatures for a maximum of 2 hours. After this period, items will be removed to maintain food safety standards. We recommend enjoying buffet items within the designated time frame.

ALLERGEN ADVISORY

Please be aware that we are not a nut-free facility. Our menu items may contain or come into contact with nuts, peanuts, or other allergens. While we take precautions to minimize cross-contamination, it is possible that allergens may be present in any of our dishes. Guests with severe allergies should exercise caution and inform our staff of their dietary needs.

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