



THE
RIMROCK
BANFF

EVENT MENU

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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 flavors 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 flavors 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

BOW VALLEY TRAIL BREAKFAST BUFFET

\$50 PER GUEST

JUICE BAR

Orange, Apple, Grapefruit
and Vegetable Juice

FROM THE BAKERY

Muffin, Croissants, and
Danishes

Lemon Blueberry and
Chocolate Banana Loaves

Farmer's Bread

Churned Butter and
Preserves

BREAKFAST PARFAIT

Greek Yogurt, Fruit
Compote, Peace River
Honey, Granola

BREAKFAST SPREAD

Scrambled Eggs, Aged
White Cheddar and
Scallions

Rimrock Breakfast
Potatoes, Crispy Red Skin
Potatoes With Rosemary

Applewood Smoked Bacon

Farmers Pork and Bacon
Sausages

Traditional Eggs Benedict,
Canadian Bacon, Poached
Egg, English Muffin,
Hollandaise Sauce

FRUIT MARKET

Watermelon, Cantaloupe,
Honeydew, Pineapple,
and Strawberries

ASSORTED CEREALS & HOUSEMADE GRANOLA

BREAKFAST SPREAD

Prosciutto, Genoa Salami,
Apple Butter, Hard Boiled
Eggs, Pickled Onions, Olive
Ciabatta

Smoked Trout, Hot Smoked
Salmon, Lemon, Capers,
Shaved Red Onions,
Whipped Cream Cheese

Cheese Board, Padano,
Manchego and Brie,
Cottage Cheese, Grapes,
Figs and Olive Crisps

SWEET START

Buttermilk Pancakes,
Waffles, Maple Syrup,
Chantilly Cream, Berry
Compote

Oatmeal, Raisins, Almonds,
Brown Sugar

BEVERAGE

Chronical Coffee,
Tea Monde Teas, Juice

BREAKFAST
BUFFETS

Minimum of 20 guests.

CASCADE MOUNTAIN BREAKFAST BUFFET

\$47 PER GUEST

JUICE BAR

Orange, Apple, Grapefruit
and Vegetable Juice

FROM THE BAKERY

Muffins, Maple Doughnuts,
Buttermilk Scones

Farmer's Bread

Churned Butter and
Preserves

ASSORTED CEREALS and HOUSEMADE GRANOLA

BREAKFAST PARFAIT

Greek Yogurt, Fruit
Compote, Peace River
Honey, Granola

CHARCUTERIE

Black Forest Ham,
Smoked Turkey, Salami,
Sylvain Star Gouda

Smoked Trout, Peppered
Mackerel, Cold Smoked
Salmon, Lemon, Capers and
Shaved Onions

FRUIT MARKET

Watermelon, Cantaloupe,
Honeydew, Pineapple,
and Strawberries

HOT ITEMS

Scrambled Eggs, Aged
White Cheddar and
Scallions

Crispy Red Skin Potatoes
with Rosemary Paprika
Seasoning

BUTCHER SHOP

Applewood Smoked Bacon

Choice of Pork Sausages or
Chicken Sausages

SWEET START

Golden Waffles, Chocolate
French Toast

Maple Syrup, Whipped
Cream, Berry Compote

BEVERAGE

Chronical Coffee,
Tea Monde Teas, Juice

Minimum of 20 guests.

BREAKFAST
BUFFETS

HEALTHY START BREAKFAST BUFFET

\$42 PER GUEST

JUICE BAR

Orange, Grapefruit
and Cold-Pressed Juice

Banana-Strawberry
Protein Smoothie

FROM THE BAKERY

Seeded Mini Croissants,
Gruyere and Chive Scones

Gluten-Free Muffins,
Gluten-Free Breads and
Breakfast Breads

Churned Butter and
Preserves

DAIRY

Vanilla Almond Chia
Pudding

Greek Yogurt with Berry
Compote

STEEL CUT OATMEAL

Sunflower Seeds, Flax
Seeds, Pumpkin Seeds,
Hazelnuts, Almonds,
Raisins, Dried Cranberries,
Dried Blueberries

Maple Syrup, Peace River
Honey

FRUIT MARKET

Watermelon, Cantaloupe,
Honeydew, Pineapple,
and Whole Seasonal Fruits

FARMS & RIVERS

Cucumber, Cherry
Tomatoes, Cress, Cottage
Cheese

Hot Smoked Salmon, Peace
River Honey Mustard, Caper
Berries, Shaved Onions

PROTEIN

Breakfast Wrap, Scrambled
Eggs, Peppers, Chickpeas,
Mushroom, Kale, Salsa,
Flour Tortilla

Egg Muffins, Smoked
Chicken, Peppers, Jalapeno,
White Cheddar, Chives

BEVERAGE

Chronical Coffee,
Tea Monde Teas, Juice

Minimum of 20 guests.

BREAKFAST
BUFFETS

ROCKY MOUNTAIN ESSENTIALS

\$36 PER GUEST

JUICE BAR

Orange, Apple, Grapefruit
and Vegetable Juice

FROM THE BAKERY

Croissants, Sugared Mini
Doughnuts, Pain Au Chocolat

Breakfast Farmers Bread

Sweet Butter and Preserves

CHARCUTERIE

Black Forest Ham, Smoked
Turkey, Salami

FRUIT MARKET

Watermelon, Cantaloupe,
Honeydew, Pineapple,
and Whole Seasonal Fruits

BREAKFAST PARFAIT BAR

Greek Yogurt, Fruit
Compote, Peace River
Honey, Rimrock Granola,
Hemp Seeds, Hazelnuts

BEVERAGE

Chronical Coffee,
Tea Monde Teas, Juice

PLATED BREAKFAST

\$39 PER GUEST

FRESH CUT FRUIT SALAD

Melon, Pineapple, Blueberries, Gooseberries, Apple

BREAKFAST BASKET

Croissants, Scones, Whipped Butter, House Made Stone
Fruit Preserve

EGGS

Eggs Benedict, House Cured Back Bacon, Toasted English
Muffin, Hollandaise Sauce, Crushed Fingerling Potatoes,
Grilled Tomato

BEVERAGE

Chronical Coffee, Tea Monde Teas, Juice

MORE
BREAKFAST



LUNCH

BUILD YOUR LUNCH BUFFET

\$65 PER GUEST

ARTISAN BREADS & BUTTER

SOUP *[Select One]*

Lemon Scented Butternut
Squash Soup, Maple Syrup,
Parsnip

Wild Mushroom Bisque,
Thyme Cream, Chives

Seafood Chowder, Salmon,
Shrimp, Scallops and Clams
in a rich Herb-Infused
Cream

SALADS *[Select Three]*

Deepwater Farm Greens,
Grape Tomatoes,
Cucumbers, Radishes,
Carrots, Saskatoon Berry
Dressing, Balsamic
Vinaigrette

Caesar Salad, Hearts Of
Romaine, Herb and Garlic
Crouton, Creamy Garlic
Anchovies Dressing

Asian Slaw, Cabbage,
Carrots, Sesame, Green
Onion, Miso Dressing

Green Goddess Salad, Vine-
ripe Tomatoes, Pickled
Shallots, Shaved Lettuce,
Avocado

Beet and Fennel Salad,
Toasted Almonds,
Crumbled Feta Cheese,
Orange Vinaigrette

Ancient Grain Salad,
Charred Corn, Spicy Sweet
Potato, Pickled Red Onion,
Parsley, Blueberries, Apple
Cider Vinaigrette

BEVERAGE

Chronical Coffee,
Tea Monde Teas, Juice

ENTRÉES *[Select Two]*

Beef Ragout, Red Wine
Mushroom Jus, Rosemary
Potatoes

Bison Bolognese Rigatoni,
Mascarpone, Basil,
Tomatoes

Pork Shoulder Roast,
Caramelized Onion and
Mushrooms, Grainy Mustard
Jus, Steamed Parsley
Potatoes

Grilled Chicken, Charred
Carrots, Toasted Barley,
Succotash, Chicken Jus

Water Oats With Acorn
Squash, Spinach, Onions,
Flax Seed Oil, Sage-
Pumpkin Seed Pesto

Ratatouille Quiche With
Gruyere Cheese

Pan Seared Walleye, Basil,
Fennel, Tomato, Vegetable
Rice Pilaf

Oven Baked Salmon, Lemon
Butter Sauce, Roasted
Brussel Sprouts, Saffron
Jasmin Rice

DESSERT *[Select Two]*

Mousse Au Chocolate,
Raspberry, Espresso

Warm Cherry Pie, Vanilla
Bean Sauce

Crème Brulee, Vanilla,
Saskatoon Berry

Pink Velvet Cake,
Mascarpone, Raspberry

Mini Fruit Tart, Custard,
Almond

Yogurt Crème, Strawberry,
White Chocolate

Chocolate Brownies, Triple
Chocolate, Gold

Minimum of 20 guests.

SUNRISE MOUNTAIN BUFFET

\$65 PER GUEST

SOUP

Primrose Roasted Tomato
and Eggplant Soup, Basil Oil

Honey and Salt Focaccia
With Sweet Butter

SALADS

Rimrock Cobb Salad,
Hardboiled Eggs, Cherry
Tomatoes, Cucumber,
Roasted Hutterite Chicken,
Blue Moo Cheese, Avocado,
Dijon Vinaigrette

Orzo Salad, Broccolini, Red
Onion, Feta, Peppers, Black
Olives, Parsley, Lemon
Oregano Dressing

Red Cabbage Salad, Apple,
Toasted Pecan Nuts, Lemon
Zest, Horseradish, Red
Wine Vinaigrette

BEVERAGE

Chronical Coffee,
Tea Monde Teas, Juice

MAIN DISHES

Oven Roasted Cod,
Butternut Squash, Fennel,
Olives & Baby Gem
Tomatoes

Slow Roasted Albertan Beef
Striploin, Creamy
Mushrooms, Thyme,
Roasted Peppers

Market Vegetable Medley
With Blistered Tomatoes &
Thyme

Buttered Fingerling
Potatoes, Shallots, Garlic,
Rosemary

DESSERT

Warm House Made Apple
Strudel, Rum Raisins,
Toasted Almonds, Vanilla
Sauce

Seasonal Fruit Salad, Wild
Berries and Mint

Minimum of 20 guests.

LUNCH
BUFFETS

RUNDLE MOUNTAIN BUFFET

\$60 PER GUEST

SOUP

Three Sister's Soup, Corn,
Green Beans, Butternut
Squash, Lemon Cream

SALADS

Salt Baked Beet Salad, Mint,
Ricotta, Shaved Fennel,
Lemon Dressing

Yukon Gold Potato Salad,
Parsley, Bacon, Apple Cider
Mustard Dressing

Deepwater Greens, Grape
Tomatoes, Cucumber,
Radish, Blueberries, Puffed
Water Oats, Wild Berry
Dressing, Balsamic
Vinaigrette

BEVERAGE

Chronical Coffee,
Tea Monde Teas, Juice

MAIN DISHES

Charred BBQ Chicken
Breast, Maple Whisky Glaze,
Buttered Corn, Herb and
Garlic Potatoes

Wild Mushroom Ravioli,
Sage, Grape Tomatoes,
Mushroom Cream Sauce,
Parmesan

Roasted Kuterra Salmon,
Pickled Red Onion, Baked
Acorn Squash, Saffron
Jasmine Rice and
Chimichurri

Slow Cooked Ratatouille,
Lavender, Basil

DESSERT

Double Chocolate Cake,
Espresso, Chocolate
Ganache

Seasonal Fruit Salad,
Berries, Fresh Mint

Minimum of 20 guests.

LUNCH
BUFFETS

LUNCH BUFFETS

TUNNEL MOUNTAIN BUFFET

\$55 PER GUEST

SALADS

Baby Spinach Salad,
Toasted Almonds, Roasted
Pears, Gorgonzola, Apple
Vinaigrette

German Potato Salad, Free
Run Eggs, Green Onion,
Baby Kale, House Pickles,
Parsley, Dijon Mustard

Chickpea and White Bean
Salad, Red Onion, Sliced
Radish, Harissa, Toasted
Almonds, Mint, Lemon
Dressing

BEVERAGE

Chronical Coffee,
Tea Monde Teas, Juice

SANDWICHES

Genoa Salami, Fresh
Mozzarella, Shredded
Romaine, Olive Tapenade,
Ciabatta Bread

Mediterranean Grilled
Chicken, Provolone Cheese,
Chipotle Mayo, Lettuce,
Tomatoes, Focaccia Bun

Hummus and Grilled
Zucchini Wrap, Cucumber,
Vegan Feta, Tomato, Roast
Pepper, Avocado Spread,
Sprouts, Spinach Tortilla

Roast Beef, Smoked
Cheddar, Sliced House
Pickle, Horseradish Mayo,
Arugula, Ciabatta

Rosemary Ham, Swiss
Cheese, Cucumber, Tomato
Relish, Dijonnaise, Open
Faced Sourdough

DESSERT

Lemon Tart, Crème Fraiche,
White Chocolate

Cookies: Oatmeal Raisin,
White Chocolat, Macadamia
Nut, Chocolate Chip

Minimum of 20 guests.

TEMPLE MOUNTAIN BUFFET

\$65 PER GUEST

SOUP

Three Sister's Soup, Corn,
Green Beans, Butternut
Squash, Lemon Cream

SALADS

Deepwater Baby Kale,
Grape Tomatoes,
Cucumbers, Radishes,
Carrots, Blueberry Dressing

Penne Pasta Salad,
Bocconcini, Parsley,
Tomato, Basil Pesto, Herb
and Garlic Dressing

Prairie Salad, Cabbage,
Carrots, Zucchini, Grains,
Red Onion, Apple Cider
Dressing

BEVERAGE

Chronical Coffee,
Tea Monde Teas, Juice

MAIN DISHES

Charred Chicken Breast,
Black Kalamata Olives,
Dried Tomatoes, Peppers,
Feta Cheese

Quiche Lorraine, Ham,
Gruyere, Glazed Leeks

Hot Smoked Trout, Cilantro,
Lime, Fennel, Grape
Tomatoes, Olive Oil

Jasmine Rice With Saffron
and Spices

Market Vegetable Medley

DESSERT

Fresh Fruit Platter,
Watermelon, Cantaloupe,
Honeydew, Pineapple

Berry Crumble

Brownies

Blondies

Minimum of 20 guests.

LUNCH
BUFFETS

PLATED BUSINESS LUNCH

\$49 PER GUEST

APPETIZER *[Select One]*

Grilled Asparagus, Poached Egg, Lemon, Parmesan, Butter Leaf, Tarragon Emulsion

Fior Di Latte Cheese. Oxheart Tomato, Micro Basil, Yuzu Pearls

Green Salad. Cucumber, Field Tomatoes, Radish, Pumpkin Seeds, Arugula, Endive, Pickled Squash, Poppyseed Vinaigrette

Rosemary Tomato Soup. Basil, Whipped Ricotta

ENTRÉE *[Select Two]*

Prosciutto Stuffed Chicken, Orzo, White Wine Crème, Confit Tomatoes

Pork Tenderloin, Creamed Garlic Spinach, Gorgonzola, Anise Pear, Mashed Potatoes

Herb Crusted Cod, Asparagus Risotto, Blistered Tomato, Chive Beurre Blanc

Gnocchi, Wild Mushroom Ragout, Arugula, Parmesan, Poached Hutterite Egg

Beef Stew, Stout, Root Vegetables, Fondant Potatoes, Celeriac

DESSERT *[Select One]*

Angel Food Cake, Lemon Curd, Lemon Syrup, Vanilla Chantilly,

Éclair, Raspberry Pastry Creme, Pistachio

Flourless Chocolate Cake, Coconut Whipped Ganache, Toasted Coconut

Buttermilk Panna Cotta, Dark Cherries, Almond Streusel

BEVERAGE

Chronical Coffee, Tea Monde Teas, Juice

MORE
LUNCH

BREAKS



COFFEE BAR

CLASSIC BREAK

\$19 PER GUEST

Cookies: Chocolate Chip, Oatmeal Raisin, White Chocolate, Macadamia Nut

Chronicle Coffee, Decaffeinated Coffee and Tea
Monde Teas

INDULGENT DELIGHTS

\$24 PER GUEST

Chocolate Brownies with Chocolate Ganache

Carrot Cake, Cream Cheese Frosting, Toasted Hazelnuts

Chronicle Coffee, Decaffeinated Coffee and Tea
Monde Teas

GOURMET TREATS

\$24 PER GUEST

Rimrock Super Seed Granola Bars

Chocolate Dipped Croissants

Chronicle Coffee, Decaffeinated Coffee and Tea
Monde Teas

FRESH & SAVOURY BITES

\$24 PER GUEST

Fruit Salad with Berries, Mint and Lime

Feta and Spinach Pastry

Chronicle Coffee, Decaffeinated Coffee and Tea
Monde Teas

COFFEE
BREAKS

A LA CARTE

SEASONAL SLICED FRUIT & BERRIES

\$9 PER GUEST

WILD BERRY SMOOTHIES

Mixed Berries, Almond Milk, Banana, Protein Powder

\$8 PER GUEST

CHIPS & DIPS

Hummus, Goat Cheese & Roasted Red Pepper Dip, Pita Chips

\$9 PER GUEST

SUN-DRIED & NUT PLATTER

\$9 PER GUEST

COOKIES

Chocolate Chip, Oatmeal Raisin,
White Chocolate Macadamia Nut

\$60 PER DOZEN

MINI TARTS

Fruit Tart, Lemon and Butter Tart

\$60 PER DOZEN

SCONES

Raisin, Buttermilk, Cheddar & Green Onion,
Whipped Butter

\$60 PER DOZEN

SWEET LOAVES

Chocolate Banana, Lemon, Carrot

\$60 PER DOZEN

MUFFINS

Blueberry Flax, Chocolate Cherry, Pumpkin Spice

\$60 PER DOZEN

COFFEE
BREAKS

COFFEE BREAKS

SPECIALTY BREAKS

served with Chronicle Coffee,
Decaffeinated Coffee
and Tea Monde Teas

HEALTHY CHOICE

\$23 PER GUEST

Rimrock Granola Power Bar

Seasonal Fruit Salad With
Whipped Lime Ricotta
Cold Pressed Fruit and
Vegetable Juices

Dried Fruit and Nuts

Cucumber and Mint Infused
Glacier Water

LET'S TREAT US

\$23 PER GUEST

Warm Donut Holes,
Chocolate Sauce, Sprinkles,
Caramelized Nuts, Chocolate
Shavings

Mini Fruit Tarts

Smoked Salmon Tea
Sandwich, Dill Cream
Cheese and Confit Lemon

Warm Pastries Filled With
Spinach and Feta

CHEESE & CHARCUTERIE

\$27 PER GUEST

Marinated Olives, Pickles,
Onions

Vegetable Crudités, Creamy
Herb Dip, Red Pepper
Hummus

Artisan Meats and Domestic
Cheeses, Grapes,
Accompaniments

Artisan Baguette

MOUNTAIN BREAK

\$25 PER GUEST

Warm Pretzels, Assorted
Mustards to Include Grainy,
Dijon, English

Mini Artisan Grilled Cheese,
Caramelized Onions, Fig
Jam

Build Your Own Trail Mix
With Cashews, Cranberries,
Almonds, Pistachios,
Chocolate Rocks,

Rhubarb Swirl Bars

FIELD BREAK

\$25 PER GUEST

Bruschetta Bowl, Basil,
Parmesan Crostini

Warm Fontina Panini,
Prosciutto Cotto, Pickled
Onions, Cured Tomatoes

Whipped Honey Espresso,
Chocolate, Biscotti

DINNER



A LA CARTE DINNER MENU

SOUP

Wild Mushroom Bisque \$17
Wild Water Oats, Juniper, Armagnac

Primrose Roasted Tomato and Eggplant Soup \$15
Whipped Ricotta, Lemon, Micro Basil

Potato and Parsnip Bisque \$16
Wild Boar Bacon, Chive, Crispy Shallots

Three Sister Soup \$16
Butternut Squash, Green Beans, Sweet Corn, Summer Savory

Sweet Corn Chowder \$19
Smoked Lake Trout, Baby Scallops, Fennel, Warmouth

Roasted Cauliflower Soup \$19
Lamb Prosciutto, White Beans, Gremolata

APPETIZER

Baby Romaine \$17
Wild Arugula, Cherry Tomatoes, Toasted Pecans, Radish, Peruvian Peppers, Citrus, Sprouted Grains, Avocado Emulsion

Burrata \$20
Oxheart Tomato, Preserved Peach Compote,
Mint Compressed Cucumber, Yogurt, Basil, Olive Oil

Beets \$18
Chevre, Toasted Pistachios, Raspberries, Ricotta

Gnocchi \$20
Braise Beef Short Rib Ragout, Green Pea Puree,
Crispy Onions, Mascarpone, Parmesan Cheese

Smoked Salmon \$21
Roulade, Herring Caviar, Crispy Caper Berries, Crème Fraiche

Scallops \$29
Boar Bacon, Celeriac Mousseline, Lobster Nage, Lime Oil

DINNER
MENU

A LA CARTE DINNER MENU

ENTRÉE

Pan Seared Steelhead Trout \$59
Carrot Risotto, Braised Fennel, Broccolini, Chive Beurre Blanc

Beef Tenderloin \$89
Wild Mushroom Ragout, Buttermilk Mashed Potatoes,
Broccolini, Pistachio Dukkha

Organic Chicken Supreme
Stuffed With Wild Mushrooms \$55
Creamy Truffle Polenta, Corn Succotash, Stewed Tomato,
Maple Carrots, Chicken Jus

Whole Roasted Albertan Beef Striploin \$75
Peppercorn Demi, Charred Baby Carrots, Carrot Puree,
Horseradish Mashed Potatoes

Rioja Braised Lamb Shank \$67
Dried Tomato Risotto, Black Olives, Chèvre, Crispy Onions,
Braising Jus

Bison Short Rib \$69
Whipped Potato, Fondant Of Celeriac,
Sautéed Beans With Brown Butter, Black Garlic Jus

Miso Crusted Cod \$59
Wilted Greens, Smoked Almonds, Roasted Sweet Potato Terrine,
Saffron Velouté

Whole Roasted Bison Striploin \$82
Sunchoke Puree, Sautéed Green Beans With Shallots,
Gin and Blackberry Jus

Dry Aged Duck Breast \$67
Parsnip Puree, Brussel Sprouts, Confit Potatoes,
Dried Cherry Jus, Pistachio

Miso Roasted Cauliflower Steak \$39
Smoked Maitake Mushrooms, Cashew Crème, Water Oats,
Charred Carrot, Crispy Chickpeas, Fermented Soy, Lemon

Squash Risotto \$39
Semi Dried Tomatoes, Grilled Artichoke, Smoked Oyster
Mushrooms, Nutritional Yeast, Peas, Sprouts

Bacon Wrapped Pork Tenderloin \$55
Calvados Apples, Sautéed Savoy Cabbage,
Potato Gruyere Pave, Riesling Jus

Pan Seared Kuterra Salmon \$69
Burned Cauliflower, Winter Squash, Hokkaido Scallops,
Lemon and Thyme Arancini

DINNER
MENU

A LA CARTE DINNER MENU

DESSERTS

Strawberry Cake \$13

White Chocolate Cream, Crunchy Chocolate Coating,
Glazed Strawberries

Earl Grey Crème Brûlée \$12

[GLUTEN FREE / VEGAN]

Blackberry Gel, Lavender, Cookie

Millionaire's Tart \$14

Salted Caramel, Chocolate Ganache, Hazelnut

Vanilla Symphony \$14

Vanilla Bean Mousse, Apricot Confit, Almond Cake

Chocolate Decadence \$16

Dark Chocolat Mousse, Chocolat Cake, Cocoa Pate Aux Choux

Tiramisu \$15

Mascarpone, Lady Finger Sponge, Chronicle Espresso

DINNER
MENU

BEST OF ALBERTA

\$165 PER GUEST

*Includes Artisan Bread & Butter,
Chronicle Coffee, Decaffeinated
Coffee and Tea Monde Teas*

TO START

Deepwater Farms Greens,
Saskatoon Berry Dressing,
Apple Cider Vinaigrette,
Cold Pressed Canola Oil,
Herb & Garlic Dressing

THE TABLE

Farmer Beets with Dill,
Goats Cheese and Pickled
Onions

Assorted Crudités: Carrot,
Celery, Cucumber, Bell
Peppers, Broccoli, Cherry
Tomatoes

Herb Crostini, Grilled
Flatbread

CHARCUTERIE

Selection of Local Artisan
Cured and Air-dried Meats
From VDG Calgary,
Marinated Mushrooms,
Artichokes, Pickled
Vegetables, Grilled
Peppers, Horseradish Aioli,
Peace River Honey Mustard
In-house Made Crackers,
Crostini, Virgin Bloody
Caesars, Spicy, Decadent

LAKES & RIVERS

Hot Smoked Albertan Lake
Trout With Maple and Pine,
Juniper Cured Salmon,
Candied Salmon Belly

Grated Horseradish, Caper
Berries, Dill Spread, Lemon
Wedges, Lime Wedges,
Dark Rye Sourdough

THE CARVERY

Chef Attended Carving
Station (1 CHEF PER 50 GUESTS)

Slow Roasted Alberta Prime
Rib, Herb Crusted, Medium

Vulcan Lamb Roast With
Rosemary and Honey

Horseradish Mashed
Potatoes, Peppercorn Demi
Glaze, Grainy Mustard

MAINS

Skin Seared Walleye, Grains,
Water Oats, Delphine's Farm
Vegetables, Parsley Pesto

Bison Stew, Winter Roots,
Little Potato Company
Creamers, Wild Mushrooms

Canmore Pasta Squash
Ravioli, Acorn Squash,
Courgettes, Silvan Star
Gouda, Watercress Crème

SWEETS

Saskatoon Berry Tart, Vanilla
Anglaise, Chantilly Cream
Puffed Wheat Squares,
Valrhona, Coconut, Sea Salt

Maple Creme Brulée,
Blackberry, Caramel

Smore's Chocolate Fountain
With Toasted Marshmallows
and Graham Crackers

Minimum of 50 guests.

CASCADE

\$139 PER GUEST

*Includes Artisan Bread & Butter,
Chronicle Coffee, Decaffeinated
Coffee and Tea Monde Teas*

TO START

Deepwater Farms Greens,
Saskatoon Berry Dressing,
Apple Cider Vinaigrette,
Cold Pressed Canola Oil,
Herb and Garlic Dressing

Feta Salad, Olives, Plum
Tomatoes, Peppers, Lemon,
Chickpeas, Bulgur

Pasta Salad with Baby Kale,
Toasted Almonds, Cherry
Tomatoes and Sweet Red
Peppers

Freshly Shucked Oysters
with Champagne
Mignonette, Lime, Lemon,
Hot Sauce

THE TABLE

Roasted Acorn Squash,
Seeds, Fig Miso, Preserved
Stone Fruit, Whipped
Ricotta, Lemon

Charred Zucchini, Eggplant,
Asparagus, Peppers,
Marinated Mushrooms,
Parmesan Aioli, Arugula
Pesto

Preserved Vegetables,
Artisan Crackers,
Sourdough Bread, Whipped
Truffle Butter

ENTRÉES

Dry Rubbed Alberta Beef
Sirloin, Dijon Jus, Glazed
Cippolini Onions

Country Style Scalloped
Potatoes With Mushrooms,
Gruyere, Parsley

Chicken Parmesan, Creamy
Polenta, Blistered
Tomatoes, Smoked Oyster
Mushrooms, Black Garlic
Jus

Olive Oil Poached Cod,
Harissa Eggplant, Sweet
Shoyu, Mussel Nage

Green Pea Risotto, Salted
Pistachios, Wild Herbs,
Goats Cheese Crumble,
Roasted Beets, Confit
Pumpkin

Brown Butter Roasted
Heirloom Carrots, Peace
River Honey, Toasted
Hazelnuts, Confit Orange

SWEETS

Classic Opera Cake,
Chocolate Ganache

Lemon Tart, Merengue
Mini Strawberry
Cheesecake, Vanilla

Café Mousse, Caramel,
Biscotti

Minimum of 20 guests.

DINNER BUFFETS

THE ROCK: BUILD YOUR OWN \$106 PER GUEST

*Includes Artisan Bread & Butter,
Chronicle Coffee, Decaffeinated
Coffee and Tea Monde Teas*

SALADS *[Select Four]*

Market Salad Station,
Young Deepwater Farm
Greens, Cucumber, Tomato,
Peppers, Toasted Pumpkin
Seeds, Radish, Herb Feta,
Rimrock Dressings

Creamy Potato Salad,
Caramelized Onions,
Pancetta, Dijon Mustard
Vinaigrette

Cold Smoked Albacore
Tuna, Bok Choy, Toasted
Peanuts, Carrots, Daikon,
Sesame Shoyu Dressing

Quinoa Salad, Sun-Dried
Blueberries, Toasted
Hazelnuts, Maple-Mustard
Dressing

Albacore Tuna Niçoise,
Green Beans, Cherry
Tomatoes, Steamed
Fingerlings, Marinated
Olives, Egg, Lemon Caper
Vinaigrette

Heirloom Tomato Salad,
Aged Balsamic, Onions,
Arugula Pesto, Olive Oil

Spanish Bread Salad,
Tomato, Fresh Basil,
Focaccia, Goats Cheese,
Kalamata Olives, Olive Oil

Winter Squash Salad,
Spiced Almonds, Pickled
Red Onion, Baby Kale,
Orange Zest, Chives

Minimum of 20 guests.

ANTIPASTO

Vegetable Garden, Baby
Carrots, Cucumber,
Tomatoes, Peppers, Celery,
Creamy Herb Dip, Blue
Cheese Dip

Preserved Vegetables,
Marinated Mushrooms,
Olives, Grilled Zucchini

Artisan Charcuterie, Local
Cured Meats, Stone Fruit
Preserves

ENTRÉES *[Select Three]*

Cabernet Braised Beef Short
Rib, Celeriac Mousseline,
Cipollini Onions, Mushrooms,
Bacon, Thyme Jus

Braised Eggplant &
Chickpeas, Turmeric Rice,
Harissa-scented Vegan
Yogurt, Toasted Pine Nuts

Organic Chicken Breast,
Parmesan Whipped Polenta,
Mozzarella, Tomato Ragout

Oven Baked Kuterra Salmon,
Jasmine Rice, Saffron
Fennel, Brassica

Carved Bacon Wrapped
Pork Loin, Scalloped
Potatoes, Stewed Apricots,
Calvados Jus,

Wild Mushroom Ravioli,
Pumpkin Seeds, Parsnip
Velouté, Shaved Parmesan

SWEETS *[Select Three]*

Vanilla Bean Pate Au Choux,
Craquelin

Raspberry Dacquoise,
Pistachio

Exotic Slice, Mango, Pineapple

Mayer Lemon Cupcakes,
Whipped Vanilla Frosting

Chocolate Tart, Hazelnut,
Miso

CHILDREN'S DINNER MENUS

\$20 PER GUEST

APPETIZER *[Select One]*

Chicken Noodle Soup
Vegetable Crudit , Creamy
Ranch Dip

MAIN DISH

Roasted Chicken, Mashed
Potatoes, Buttered Garden
Vegetables

Spaghetti With Tomato
Sauce

Cheeseburger With French
Fries

Chicken Fingers, With
French Fries and Plum
Sauce

DESSERT

Vanilla Cupcake, Butter
Cream, Strawberries

BEVERAGES

Milk and Juice

\$30 PER GUEST

APPETIZER

Butter Lettuce, Creamy Herb
Dressing

Vegetable Crudit , Ranch
Dip

Fresh Cut Fruit

MAIN DISH

Penne Pasta With Tomato
Sauce, Parmesan

Cheese Pizza

Mini Hamburgers

Waffle French Fries

DESSERT

Chocolate Pudding,
Whipped Cream, Oreo
Crumbs

BEVERAGES

Milk and Juice

DINNER
BUFFETS



*CANAPES
and MORE*

CANAPES

\$72 PER DOZEN

COLD

Salmon Terrine
Lemon Compote,
Toasted Baguette

Tuna Poke
Pickled Cucumber, Ginger,
Crème Fraîche, Sesame Cone

Hold My Caesar
Poached Shrimp, Clamato Gel,
Candied Maple Bacon

Vietnamese Spring Roll
Pickled Cabbage,
Sweet Chili Sauce

Crab & Egg
Crab Salad Filled Egg,
Thermidor Aioli, Yuzu

Bison Carpaccio
Parmesan Aioli,
Toasted Baguette

Prosciutto
Shaved Prosciutto, Basil,
Cantaloupe Melon Juice

Smoked Duck Breast
Spicy Cherry Jam,
Gluten Free Herb Cracker

French Cheese Puffs
Chives, Caramelized Honey

Tomato Bruschetta
Field Tomatoes,
Pickled Red Onions,
Cold Pressed Olive Oil, Ciabatta

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

HOT

Tempura Prawns
& Scallops
Spicy Aioli

Bay Scallop Skewers
Smoked Bacon, Maple Miso

Hoisin Marinated
Flank Steak Skewer
Sweet Chili Sauce

Grilled Chicken Skewers
Spicy Balsamic Glaze

Mini Beef Wellington
Mushroom Duxelles,
Horseradish Aioli

Moroccan Spiced Lamb
Meatballs, Mint and
Harissa Chutney

Cashew Crusted
Chicken Roulade
Hoisin Glaze, Pimentos

Lobster Mac &
Cheese Bites
Gruyere Bechamel,
Butter Poached Lobster,
Tarragon Panko

Butter Chicken
Naan, Spicy Yogurt, Cilantro

Mini Mushroom Tartine
Garlic, Parsley, Shaved Parmesan

Brie Cheese Croquette
Garlic, Parsley, Shaved Parmesan

Potato & Leek Pierogi
Garlic, Parsley, Shaved Parmesan

CANAPES

EMBELLISHMENTS

VEGETABLE CRUDITÉS

\$12 PER GUEST

Selection of Local Vegetables, Heirloom Baby Carrots, Cucumber, Tomato, Peppers, Radishes, Celery, Humus, Baba Ghanoush, Pita Chips

CHARCUTERIE

\$27 PER GUEST

Selection of Local Artisan Cured & Airdried Meats, Preserved Vegetables, Olives, Dijon Mustard, Stone Fruit Chutney, Baguette

CHEESE

\$32 PER GUEST

Selection of Domestic and Imported Cheeses, Grapes, Berries, Artisan Crackers, Stone Fruit Chutney, Toasted Nuts, Baguette, Whipped Butter

SEA

\$59 PER GUEST

Fresh Shucked East Coast Oysters, Champagne Mignonette, White Wine Poached Shrimps, Smoked Albacore Tuna, Snow Crab Clusters, Truffle Aioli, Lime, Lemon, Cocktail Sauce

ANTIPASTI MISTO

\$29 PER GUEST

Grilled and Marinated Zucchini, Eggplant, Peppers, Green Asparagus, Mushrooms, Pesto, Shaved Parmesan, Herb and Garlic Artichoke Hearts, Sundried Tomatoes, Rosemary Olives, Whipped Feta, Parmesan Aioli, Grilled Flatbread

CHOCOLATE FOUNTAIN

\$20 PER GUEST [MINIMUM 20 GUESTS]

Marshmallows, Ladyfingers, Cookies, Banana, Melon, Pineapple, Pretzel Sticks

CARVERY

\$59 PER GUEST [SERVES 20]

Whole Roasted Alberta AAA Prime Rib Of Beef, Whiskey Demi Glace, Horseradish, Grainy Dijon Mustard, Garlic Butter, Yorkshire Pudding

BERKSHIRE PORK PORCHETTA

\$39 PER GUEST [SERVES 20]

Berkshire Pork Loin Wrapped In Crispy Pork Belly, House Made Fennel Sausage, Pepperonata, Cilantro - Lime Gremolata, Fresh Baked Ciabatta

SALMON WELLINGTON

\$39 PER GUEST [SERVES 10]

Kuterra Salmon Fillet Wrapped in Flaky Pastry with Wild Mushroom Duxelles, Sautéed Garlic Spinach, Chardonnay Velouté

LATE NIGHT

FOCACCIA SHEET PAN PIZZA

\$85 EACH [SERVES 10]

Pepperoni with Mozzarella, Tomatoes, Pepperoni & Grilled Zucchini; Canadian with Mozzarella, Bacon, Caramelized Onions, Peppers & Wild Mushrooms; Garden with Mozzarella, Grilled Vegetables, Basil Pesto, Kalamata Olives and Cashews (Vegan Available)

POUTINE

\$25 PER GUEST

Crispy French Fries, Sweet Potato Fries, Squeaky Cheese Curds, Beef Gravy, Vegan Gravy, Butter Chicken Gravy, Crispy Onions, Bbq Pulled Pork, Shredded Montreal Smoked Meat, Green Onions, Sauteed Peppers

SLIDERS

\$75 PER DOZEN

Albertan Beef Sliders with Brioche, Steak Spice, Pickles, Tomato, Cheddar, BBQ Pulled Pork Sliders with Ciabatta, Sweet & Smokey BBQ Sauce and Coleslaw; Crab Cake Sliders with Sesame Roll, Tartar Sauce, Pickled Red Cabbage; Open Faced Falafel Sliders with Mini Flatbread, Moroccan Spiced Yogurt, Tomato, Mint

HOT DOG BAR

\$20 PER GUEST

Brioche Roll, Nathans Beef Hot Dogs, Vegan Hot Dogs, Onion, Pickles, Jalapenos, Relish, Ketchup, Mustards, Crispy Onions, Potato Chips

SNACKS

RIMROCK POTATO CHIPS

\$7 PER GUEST

Truffle Aioli, Parmesan Basil Dip, Smoked Onion Dip

WARM PRETZELS

\$9 PER GUEST

Whipped Butter, Mustard, Creamy Beer Cheese Fondue

ALL-DRESSED POPCORN

\$7 PER GUEST

Sweet & Salty, Chocolate, Salted Pretzel Pieces

TORTILLA CHIPS

\$9 PER GUEST

Guacamole, Salsa Verde, Tomato Salsa

SMOKED ALMONDS

\$12 PER GUEST

Sea Salt, Honey, Sriracha

WARM TANGERINE OLIVES

\$12 PER GUEST

Chili, Rosemary, Pink Pepper

MORE

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.

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.