

Inns
of
Banff



CHEF'S CHOICE WEDDING RECEPTION

Buffet Service for Guests. Plated service for Head Table.

Minimum 30 guests

Cocktail Party

(choice of 6)

<i>Tea Smoked Prawns</i>	<i>Sausage Pinwheels</i>
<i>Cucumber Cups with Roasted Corn Salsa</i>	<i>Roasted Vegetable Tarts with Herb Goat Cheese</i>
<i>Duck Spring Rolls</i>	<i>Vegetable Spring Rolls</i>
<i>Chicken Satays with Peanut Sauce</i>	<i>Schezuan Pepper Crusted Tuna with Soya sauce</i>
<i>Asian Pork Lettuce Wraps</i>	<i>Mini Quiche Lorraine</i>

Buffet Dinner

Assorted Breads & Rolls

Tossed Salad with Two Dressings

Chef's Choice of Two Gourmet Salads

Chef's Choice of Potatoes & Seasonal Vegetables

Assortment of Pastries, Tarts, Pies & Mousses

Tea & Coffee

Choice of two Entrees

(Choice of one carved and one not carved or two not carved)

Carved Roast Alberta Prime Rib au Jus

Carved Roasted Leg of Lamb, served pink

Carved Honey Glazed Pork Loin

Grilled Chicken Breast in a Mushroom Cream Sauce

Fussily Pasta in a Vegetable Tomato Sauce

Fillet of BC Salmon in Lemon Cream Sauce

Butter Chicken with Steamed Rice

\$65.00 per person, including all gratuities

Please add 5% GST to above prices.

Menus and prices subject to change without notice.

Prices and menus will be confirmed at time of booking