



the
**FAT
OX**
ALPINE ITALIAN

Intimate, casual, Alpine-inspired Italian restaurant in Banff, Alberta.

fatoxbanff.ca

A taste of the Italian Alps to the heart of the Canadian Rockies.

At The Fat Ox, we provide an extraordinary dining experience that merges warm service with refined cuisine, all crafted from local ingredients to create unique Italian dishes infused with an Alpine flair. Every bite showcases our culinary dedication, bringing the tastes of the Italian Alps to the stunning Canadian Rockies, in Banff Alberta.

With our talented culinary team, your guests will enjoy an unmatched dining experience. Whether you're celebrating an office appreciation day or hosting a sophisticated dinner, we handle everything—from welcoming you in our beautiful dining room to serving a selection of distinctive and flavourful dishes—making sure your guests leave feeling content and thankful for this unforgettable event.

The Fat Ox is ready to host semi-private and fully private gatherings, accommodating anywhere from 2 to 120 guests.

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Half Buy Out



For a semi-private experience for up to 60 guests, consider a half buy-out of our main restaurant. Our main dining area is an open, elegant space featuring a glass atrium for your guests to enjoy the stunning views of the surrounding mountains.

40 GUESTS SEATED

MINIMUM SPENDS:

LOW SEASON (OCTOBER, NOVEMBER, JANUARY-MARCH) - \$6,000

HIGH SEASON (APRIL - SEPTEMBER, DECEMBER) - \$9,000

Full Buy Out



Experience the ultimate in exclusivity with a full private buyout of our main dining room. Perfect for large groups, corporate events or special celebrations. Our private buyout offers complete privacy and personalized services in this breathtaking mountain setting.

80 GUESTS SEATED | 120 COCKTAIL STYLE

MINIMUM SPENDS:

LOW SEASON (OCTOBER, NOVEMBER, JANUARY-MARCH) - \$10,000

HIGH SEASON (APRIL - SEPTEMBER, DECEMBER) - \$16,000

All minimum spends are subject to 5% GST & 20% auto gratuity.



Semi Private Dining



THE BAR TOP

For a semi-private event that can host up to 12 guests, we recommend our Bar Top Table. This high-top table, complete with stools, offers the charm of family-style dining in the vibrant centre of our dining area. Experience the joy of being in the spotlight!

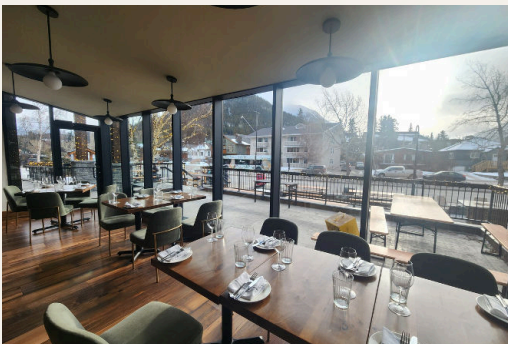
UP TO 12 GUESTS SEATED

This charming semi-private area accommodates up to 12 guests and features a distinctive ambiance accentuated by lively and colorful artwork. Delight in outstanding cuisine, engaging conversations, and a vibrant atmosphere that brings a spark of creativity to your special event.

THE BENCH



UP TO 12 GUESTS SEATED



THE ATRIUM

Ideal for gatherings of up to 18 guests, this semi-private venue boasts a sophisticated atmosphere, complete with stunning panoramic views of Banff Avenue and outstanding cuisine. Whether you're organizing a special celebration or a corporate event, the Atrium serves as the perfect backdrop for unforgettable experiences and fine dining.

UP TO 18 GUESTS SEATED

These spaces can be set aside for smaller groups with a deposit and a credit card on file. Please consult with our Events Manager for further details.



Lower Patio



The Lower Patio offers a welcoming and cozy environment, designed for year-round enjoyment, featuring heated floors and an electric fire pit. This semi-private area allows guests to enjoy stunning mountain vistas and refreshing alpine air while staying warm and comfortable. It's perfect for anyone seeking an outdoor experience with a touch of warmth, making it an ideal location for casual get-togethers, intimate dinners, or unforgettable celebrations.

ROOM DETAILS: 36 SEATED | 50 STANDING
MINIMUM SPENDS: YEAR ROUND - \$5,000

Please be aware that our lower patio features heated floors; however, it is not enclosed and is subject to the elements. Be sure to discuss alternative options with our Events Manager.

Upper Patio



The upper patio presents a delightful, elevated environment ideal for groups looking for a laid-back yet intimate ambiance. This area features a distinctive combination of a semi-private space while being connected to the lively atmosphere of the restaurant.

ROOM DETAILS: 32 SEATED | 40 STANDING
MINIMUM SPENDS: YEAR ROUND - \$4,000

Please be aware that our upper patio is not enclosed and is subject to the elements. Be sure to discuss alternative options with our Events Manager.



Full Patio



Elevate your event with a full patio buy out, featuring both of our patios! Our cozy lower level with heated floors and our upper level with stunning views of the surrounding mountains. Enjoy the perfect blend of comfort and style as you sip drinks and enjoy exceptional cuisine on our welcoming expansive patios.

ROOM DETAILS: 68 SEATED | 110 STANDING
MINIMUM SPENDS: YEAR ROUND - \$15,000

Please be aware that our patio features heated floors; however, it is not enclosed and is subject to the elements. Be sure to discuss alternative options with our Events Manager.

The Gammons



The Gammons is located in the newly renovated Kenrick Hotel. It is a versatile space ideal for hosting weddings, corporate events, meetings, and conferences. With its elegant design and customizable layout, it provides the perfect setting for both intimate gatherings and professional functions.

ROOM DETAILS: 75 SEATED | 120 STANDING
ROOM RENTAL FEES:

- Monday to Friday Day 8am-4pm | \$500
- Sunday to Thursday Evening 5pm-12am | \$1500
- Saturday to Sunday Day 8am-4pm | \$1000
- Friday to Saturday Evening 5pm-12am | \$2500

Please note that not all food & beverage is included in the room rental fee, food & beverage is provided by The Fat Ox. Contact our Events Manager to discuss your catering needs for The Gammons Space.



PASSED CANAPES SERVICE

Ideal for socializing before seated lunches and dinners or for easy enjoyment during cocktail receptions, our passed canapés showcase the vibrant flavours of Alpine Italian cuisine, adding a delightful culinary touch to any event.

COLD HORS D'OEUVRES

Venison Carpaccio | \$60

arugula, grana Padano, caperberry (GF)

Winter Squash Bruschetta | \$48

butternut squash caponata, goat cheese, walnuts, saba (V, VEO)

Seared Tuna | \$48

pistachio pesto, pepperoncino, lemon aioli (DF, GF)

Charred Eggplant | \$48

burrata, pomegranate, sumac (V, GF)

Scallop Salad Cocktail | \$60

celery, shallot, tarragon, grapefruit (GF, DF)

Aged Prosciutto | \$48

mustard melon, balsamic, basil (GF, DF)

Mortadella on Toast | \$36

pistachio saffron aioli, muffaletta, relish (DF)

Dungness Crab | \$84

remoulade, fennel, dill (GF, DF)

HOT HORS D'OEUVRES

Lobster and Fontina Arancini | \$60

angry tomato sauce

Elk Meatballs | \$84

tomato sugo, grana padano

Pancetta Wrapped Prawns | \$60

roasted garlic aioli (GF, DF)

Marinated Mussels | \$48

pine nut, caper, n'juda (GF, DF)

Mushroom Bruschetta | \$48

burrata, white truffle oil, pecorino (V)



v = vegetarian | ve = vegan | veg - vegan option | gf = gluten free | df = dairy free
Priced per dozen. A minimum of 2 dozen is required for each variety.



Action Stations

Chef action stations create an exciting, communal atmosphere that elevates the dining experience through live food preparation and personalized service. Prices are per person.

CHEF STATIONS

Fresh Shucked Oysters - horseradish, lemon, calabrian chili, mignonette // 5
minimum of 100 guests

Grana Padano Wheel with indent // Market Price
minimum of 30 guests | choose one flavour below

Rigatoni Cacio e Pepe - black pepper, pecorino // 22

Roasted Mushroom Risotto - white truffle oil // 24

CARVING STATIONS

for a minimum of 20 guests

Roasted Whole Beef Filet - red wine rosemary sauce, horseradish // 49

Roasted Bison Striploin - salsa verde, honeyberry compote // 42

Porchetta - charred peppers, caramelized shallots, mostarda // 39

DESSERT STATIONS

Cannolis - portable station, chefs choice of toppings // 82 per dozen



Taste of the Alps

\$75 per person

A three-course meal is the perfect way to savour a well-rounded dining experience. Each course is thoughtfully crafted to complement the next, offering a balanced and satisfying progression of flavours. Ideal for any occasion, it's a dining experience that feels both indulgent and refined.

FIRST [Choice of one]

Blue Goddess Salad (V)
radicchio, walnut, endive, gorgonzola dolce

Butternut Squash Soup (V, GF)
cinnamon, mascarpone, fried sage

SECOND [Choice of one]

Roasted Chicken Breast (GFO)
chicken breast, olives, capers, lemon, fregola

Arctic Char (GF)
white beans, kale, fennel, remoulade

Mushroom Risotto (V)
white truffle oil, chives

THIRD [Choice of one]

Torta Caprese (GF, V)
mascarpone, cherries, marcona almond

White Chocolate Espresso Panna Cotta (V)
dark chocolate oat crunch, raspberry

Sticky Toffee Pudding (V)
cranberry, toffee sauce, vanilla bean gelato

ENHANCEMENTS:

priced per person

House-made Focaccia

olive oil // 4

Imported Burrata

charred eggplant,
pomegranate, walnut // 9

30 Month Prosciutto

mustard melon, aged
balsamic and arugula // 10

Winter Bruschetta

butternut squash, goat
cheese and walnut saba // 8

Spiced Tuscan Fries

parm dip // 8

East Coast Oysters

horseradish, lemon,
calabrian chili, classic
mignonette // 16

v = vegetarian | ve = vegan | veg - vegan option | gf = gluten free | df = dairy free

**The team at The Fat Ox is committed to using only the freshest ingredients available, therefore, this menu is subject to change with short notice.*

Taste of the Alps

\$84 per person

A three-course meal is the perfect way to savour a well-rounded dining experience. Each course is thoughtfully crafted to complement the next, offering a balanced and satisfying progression of flavours. Ideal for any occasion, it's a dining experience that feels both indulgent and refined.

FIRST [Choice of one]

Roasted Beets (V)

pistachio pesto, feta cheese, pepperoncino

Elk Meat Balls

pomodoro, grana padano

Ox Caesar Salad

kale, radicchio, egg, golden raisin, pancetta, polenta crouton

SECOND [Choice of one]

Mushroom Risotto (V, GF)

white truffle oil, chives

Arctic Char (GF)

white beans, kale, fennel, remoulade

Beef Short Rib (GF)

celery root, gremolata, red wine sauce

Ricotta Gnocchi (V)

gorgonzola cream sauce

THIRD [Choice of one]

Torta Caprese (GF, V)

mascarpone, cherries, marcona almond

Sticky Toffee Pudding (V)

cranberry, toffee sauce, vanilla bean gelato

White Chocolate Espresso Panna Cotta (V)

dark chocolate oat crunch, raspberry

ENHANCEMENTS:

priced per person

House-made Focaccia

olive oil // 4

Imported Burrata

charred eggplant, pomegranate, walnut // 9

30 Month Prosciutto

mustard melon, aged balsamic and arugula // 10

Winter Bruschetta

butternut squash, goat cheese and walnut saba // 8

Spiced Tuscan Fries

parm dip // 8

East Coast Oysters

horseradish, lemon, calabrian chili, classic mignonette // 16

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Taste of the Alps

\$98 per person

A three-course meal is the perfect way to savour a well-rounded dining experience. Each course is thoughtfully crafted to complement the next, offering a balanced and satisfying progression of flavours. Ideal for any occasion, it's a dining experience that feels both indulgent and refined.

FIRST [Choice of one]

Shrimp Scampi (GFO)
calabrian chili garlic butter

Butternut Squash Soup (V, GF)
cinnamon, mascarpone, fried sage

SECOND [Choice of one]

Angry Lobster Pasta (GFO)
spaghetti arrabbiata, lemon, basil

Alberta Beef Tenderloin (GF)
butternut squash, gremolata, red wine sauce

THIRD [Choice of one]

Torta Caprese (GF, V)
mascarpone, cherries, marcona almond

Sticky Toffee Pudding (V)
cranberry, toffee sauce, vanilla bean gelato

Venison Carpaccio (GF)
grana padano, caper, arugula, olive oil

Ox Caesar Salad
ale, radicchio, egg, golden raisin, pancetta, polenta crouton

Roasted Chicken Breast (GFO)
chicken breast, olives, capers, lemon, fregola

Alberta Bison Striploin
salsa verde, roasted fingerling potatoes

White Chocolate Espresso Panna Cotta (V)
dark chocolate oat crunch, raspberry

ENHANCEMENTS:
priced per person

House-made Focaccia
olive oil // 4

Imported Burrata
charred eggplant,
pomegranate, walnut // 9

30 Month Prosciutto
mustard melon, aged
balsamic and arugula // 10

Winter Bruschetta
butternut squash, goat
cheese and walnut saba // 8

Spiced Tuscan Fries
parm dip // 8

East Coast Oysters
horseradish, lemon,
calabrian chili, classic
mignonette // 16

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Family Style

\$68 per person

Experience the warmth of togetherness with our Italian Alps Family Style Dining. This curated family-style dining experience invites you to gather around a beautifully set table, reminiscent of a cozy alpine lodge, where the heart of Italian culture comes alive through shared dishes.

FIRST [Choice of two]

Pecorino and Olives (V, GF)
marcona almonds

Roasted Beets (V)
pistachio pesto, feta cheese, pepperoncino

Ox Caesar Salad
kale, radicchio, egg, golden raisin, pancetta,
polenta croutons

SECOND [Choice of two]

Roasted Chicken Breast (GFO)
chicken breast, olives, caper, lemon,
fregola

Arctic Char (GF)
white beans, kale, fennel remoulade

Roasted Cauliflower (V)
romesco sauce, mint

Rigatoni Pomodoro (GFO)
burrata, basil, parmesan

THIRD

Torta Caprese (V, GFO)
mascarpone, cherries, marcona almond

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Family Style

\$78 per person

FIRST [Choice of two]

Pecorino and Olives (V)
marcona almonds

Roasted Beets (V)
pistachio pesto, feta cheese, pepperoncino

Ox Caesar Salad
kale, radicchio, egg, golden raisin, pancetta,
polenta croutons

Elk Meatballs
Pomodoro, grana padano

Spiced Tuscan Fries (V)
parm dip

SECOND [Choice of two]

Roasted Chicken Breast (GFO)
chicken breast olives, caper, lemon,
fregola

Arctic Char (GF)
white beans, kale, fennel remoulade

Roasted Cauliflower (V)
romesco sauce, mint

Braised Beef Ravioli
mushroom ragu, white truffle oil, grand
padano

Ricotta Gnocchi (V)
gorgonzola cream sauce

THIRD

Torta Caprese (V, GF)
mascarpone, cherries, marcona almond

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Family Style

\$90 per person

FIRST [Choice of two]

Pecorino and Olives (V)

marcona almonds

Elk Meatballs

pomodoro, grana padano

Blue Goddess Salad (V)

radicchio, walnuts, pear, endive,
gorgonzola dolce

Winter Bruschetta (V)

butternut squash, goat cheese,
walnut, saba

Imported Burrata (V, GF)

charred eggplant, aged
balsamic, walnut

SECOND [Choice of one]

Rigatoni Carbonara (GFO)

pancetta, egg yolk, grana
padano

Penne Norma (GFO)

burrata, eggplant, basil, spicy
pomodoro

THIRD [Choice of two]

Beef Short Rib (GF)

gremolata, red wine sauce

Arctic Char (GF)

white beans, kale, fennel remoulade

Roasted Cauliflower (V)

romesco sauce, mint

Roasted Celery Root (V)

njuda aioli

FOURTH [Choice of one]

Torta Caprese (V, GF)

mascarpone, cherries,
marcona almond

Cannoli (V)

dark chocolate, pistaschio,
candied orange

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Drink Menu

COCKTAILS 2oz.

Espresso Martini \$19

grey goose, pistachio liqueur, espresso, simple syrup, hershey's cocoa powder

Aperol Spritz \$16

aperol, prosecco, soda, orange wedges

Hugo \$16

st. germain, prosecco, soda, rosemary, lime

Limoncello \$17

zanin limoncello, prosecco, soda, mint, lemon

Milvi 2.0 \$19

no. 3 london dry gin, honey, lemon juice, blood orange puree

Bicycle Thief \$17

gin, campari, grapefruit juice, soda, mint, lemon

Italian Sour \$16

bourbon, campari, amaretto, bourbon cherry syrup, lemon juice, egg white, bitters tail

Italian Margarita \$16

tequila, limoncello, lime juice, peach puree, lime

Calabrian Margarita \$16

tequila, triple sec, lime juice, calabrian chili

Miscela Old Fashioned \$19

jacopo poli segretario di stato italian whiskey, canadian club, bitters, sugar cube, orange

Cucumber Malfy Gin Mule \$19

malfy gin rosa, fenter branca, lime juice, cucumber, simple syrup, ginger beer

SPIRIT FREE

The Elder \$14

dhos gin free, honey syrup, lemon

Orange Spritz \$14

non-alcoholic prosecco, dhos orange gin free, dhos rhubarb bittersweet, soda

Cucumber Mule \$14

dhos gin free, cucumber simple syrup, lime juice, ginger beer

Old Fashioned \$14

a classic, without alcohol

DRAFT BEER 16oz.

Wild Rose Barracks Brown \$10

Wild Rose Sun Scout IPA \$11

Trolley 5 Lager \$9

Trolley 5 High 5 IPA \$9

Granville Island English Bay Ale \$10

Banded Peak Plainsbreaker Pale Ale \$11

Peroni Lager \$10

Vaycay Vespa Pilsner \$10

CANS/BOTTLE BEERS

Village Cider \$9

Birra Moretti \$10

Menabrea Bionda Lager \$9

Bud \$8

Bud Light \$8

We recommend choosing a selection of 2 - 3 for your event ONLY.



Wine Menu

BUBBLES

Ciusti Rosalia \$62
Veuve Clicquot Brut \$175
Taittinger, Cuvee Prestige \$120

ROSÉ BUBBLES

Corvezzo Pink Organic Prosecco \$62
Veuve Clicquot Rose Brut N.V \$198

RED BUBBLES

Medici Ermete Concerto \$62

ROSÉ

Mabilia Ciro Rose DOC \$62
Feudi Di San Gregorio Rosato DOC \$72

WHITE WINE

La Quercia Pecorino Colli \$62
Villa Sparina Gavi di Gavi, Cortese \$68
Babich Black Label Sauvignon Blanc \$68
Campagnola Pinot Grigio IGT \$62
Donnafugata Anthilla \$68
Lunae Etichetta Grigia Vermentino DOC \$72
Nielson Santa Barbara Chardonnay \$77

ITALIAN REDS

PIEMONTE / VENETO

Brandini Filare Corte Langhe Nebbiolo \$80
Campagnola Amarone della Valpolicella \$90

TUSCANY / CHIANTI / BRUNELLO

Ornellaia Le Volte \$85
Castello di Volpaia Chianti \$80
Fontodi Chianti \$105
Fontodi Syrah \$285

SOUTHERN ITALY

Donnafugata Sherazade \$62

WORLDLY REDS

Blue Canyon Pinot Noir \$72
Bello Megahertz Cabernet Sauvignon \$85

LARGE FORMAT 1.5L

Tolaini Al Passo \$200
Arceno Arcanum Il Fauno Di Arcanum \$270
Tenuta CasteloGiocondo Brunello \$300
Campagnola Amarone della Valpolicella \$255
Veuve Clicquot Brut \$325
Arceno CC Strada Al Sasso \$285
Arceno Il Forno Jeroboam \$495



Please note that only a selection from above are available as glass pours. Options & pricing may change, reach out to your event manager for an updated list.

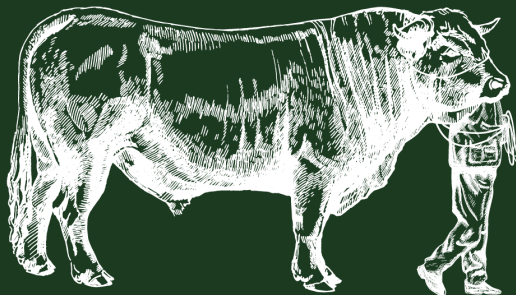


Visit

Located beside The Kenrick
415 Banff Ave, Banff, AB T1L 1E3
[Open in Google Maps](#)

Hours

Brunch, Dinner & Bar
Monday to Sunday: 10am – 10pm
Brunch – 10am-2pm
Aperitivo – 2pm-6pm
Dinner – 4pm-10pm



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Contact

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events@fatoxbanff.ca

Reservations

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