

A photograph of a restaurant table set with various Italian dishes. In the foreground, there is a plate of gnocchi with mushrooms and peas, a bowl of breaded meatballs, and a plate of shrimp with a citrus salad. Two large wine glasses filled with red wine are also on the table. The background shows a dark wooden wall.

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.

the
FAT
OX
ALPINE ITALIAN

Half Buy Out



For a semi-private experience for up to 40 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):

DAY TIME (10AM-3PM) - \$2500 | NIGHT TIME (5PM-10PM) - \$6,000

HIGH SEASON (APRIL - SEPTEMBER, DECEMBER):

DAY TIME (10AM-3PM) - \$4000 | NIGHT TIME (5PM-10PM) - \$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):

DAY TIME (10AM-3PM) - \$5000 | NIGHT TIME (5PM-10PM) - \$10,000

HIGH SEASON (APRIL - SEPTEMBER, DECEMBER):

DAY TIME (10AM-3PM) - \$8500 | NIGHT TIME (5PM-10PM) - \$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

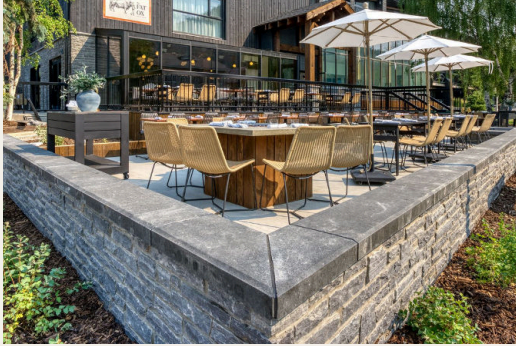
Ideal for gatherings of up to 18 guests, this semi-private venue boasts a sophisticated atmosphere, complete with stunning panoramic views of Banff Avenue and outstanding cuisine. Whether you're organizing a special celebration or a corporate event, the Atrium serves as the perfect backdrop for unforgettable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



Patio Spaces



LOWER PATIO

The Lower Patio is a cozy, year-round space with heated floors and an electric fire pit, offering mountain views and fresh air. It's perfect for casual gatherings, intimate dinners, or celebrations. Note that while it has heated floors, it is not enclosed and is exposed to the elements. Discuss alternative options with the Events Manager.

ROOM DETAILS: 36 SEATED | 50 STANDING

MINIMUM SPENDS: YEAR ROUND - \$5,000

UPPER PATIO

The upper patio offers a charming, elevated space perfect for groups seeking a relaxed yet intimate atmosphere. It provides a semi-private area connected to the restaurant's lively vibe, but note that it is not enclosed and is exposed to the elements. Consider discussing alternative options with the Events Manager.

ROOM DETAILS: 32 SEATED | 40 STANDING

MINIMUM SPENDS: YEAR ROUND - \$4,000



FULL PATIO

Enhance your event experience with a complete patio buyout, which includes both of our beautiful outdoor spaces! Our inviting lower level boasts heated floors, while the upper level offers breathtaking views of the surrounding mountains. Relish the ideal combination of comfort and elegance as you sip your drinks and savor exceptional cuisine on our spacious, welcoming patios. Please note that while our patio has heated floors, it is not enclosed and may be affected by the weather. Don't forget to talk to our Events Manager about alternative options.

ROOM DETAILS: 68 SEATED | 110 STANDING

MINIMUM SPENDS: YEAR ROUND - \$15,000



the KENRICK hotel

Nestled in the heart of Banff, The Kenrick is a refined boutique hotel offering an elevated yet relaxed mountain experience. With thoughtfully designed accommodations and modern amenities, The Kenrick is the perfect retreat for travelers seeking comfort, convenience, and a touch of alpine elegance. Whether you're here for adventure, business, or a special event, our warm hospitality and prime location make every stay exceptional.

As The Fat Ox's exclusive hotel partner, The Kenrick offers two sophisticated event spaces tailored for corporate meetings, retreats, and private gatherings. The Cayuga Meeting Room and The Arrowwood Conference Room.

To complement your event, The Fat Ox—Banff's go-to for elevated après and alpine-inspired dining—is the exclusive caterer for all functions at The Kenrick, ensuring an exceptional culinary experience for your guests. Whether you're planning a boardroom meeting or a grand reception, our team is dedicated to curating seamless and memorable events in Banff's premier boutique hotel.

The Arrowwood



The Arrowwood 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.

Please be aware that food and beverage costs are not part of the room rental fees. Catering for food and beverages is exclusively provided by The Fat Ox in The Kenrick spaces.

ROOM DETAILS:
80 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

The Cayuga



ROOM DETAILS:
8 SEATED
12 STANDING

ROOM RENTAL FEES:

- Monday to Friday
Day 8am-4pm | \$200
- Saturday to Sunday
Day 8am-4pm | \$250
- Monday to Sunday
Evening 5pm-12am | \$250

A stylish and intimate boardroom perfect for executive meetings, brainstorming sessions, and small private dinners. Fully AV equipped, video conferencing, speakers and printer.



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 | \$48

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 | \$60

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 per oyster
minimum order 100 oysters

Grana Padano Wheel
minimum of 30 guests | choose one flavour below | per person

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

Roasted Mushroom Risotto - white truffle oil // 24

CARVING STATIONS

for a minimum of 20 guests | per person

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



Lunch Buffet

\$58 per person

A delightful lunch experience designed to please every palate. The appeal of this buffet lies in its relaxed atmosphere, which encourages guests to enjoy a leisurely meal while exploring a variety of vibrant flavours. Please note that this menu is only available in The Arrowwood Room and for half or full buy-outs of The Fat Ox.

ANTIPASTI

OX CAESAR SALAD (GF, DFO)
*tuscan kale, radicchio, egg, currants,
pancetta, grana padano, polenta croutons*

CUCUMBER SALAD (GF,V,VO)
*marinated peppers, endive, radish, pecorino,
toasted sunflower seeds*

30 MONTH PROSCIUTTO (GF, DF)
mustard melon, aged balsamic, arugula

MUSHROOM ARANCINI (V)
white truffle oil, grana padano, lemon

ELK MEATBALLS
pomodoro, grana padano

MARINATED SUMMER SQUASH SALAD (V, GF)
dill, feta cheese, pine nuts, confit tomato

PASTA

BISON RIGATONI (GFO)
classic meat bolognese

RISI BISI (GF, V)
saffron risotto with sweet peas

FORNO

CHICKEN PICCATA SCALLOPINI (GF, DFO)
*tender chicken cutlet with a rich lemon caper
butter sauce*

ROASTED CARROTS (GF, V)
*carrot romesco, whipped goat cheese, roasted
hazelnuts, tuscan spice*

DOLCE

TORTA CAPRESE (GF)
mascarpone, cherries, marcona almond

OLIVE OIL CAKE
lemon curd, blueberries, roasted pistachio

ENHANCEMENTS:
priced per person
for the table

House-made Focaccia
olive oil // 4

Pecorino & Olives
// 4

Tomato Bruschetta
// 4

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Grandioso

\$90 per person

An extraordinary feast that caters to all tastes. The charm of this dining style lies in the seamless flow and engagement among guests as they mingle, savouring delightful dishes from various stations. An antipasti table showcases an impressive array of seasonal hot and cold dishes, complemented by a pasta action station. A carne station allows you to customize your meat selection with fitting accompaniments. To top it off, a dessert station presents a stunning assortment of handcrafted desserts. This dining selection is offered to cocktail style events only.

ANTIPASTI

WHIPPED RICOTTA
lemon olive oil, basil, calabrian chili

MARINATED OLIVES
garlic, orange, herbs

GRANA PADANO
truffle honey, cracked black pepper

GORGONZOLA DOLCE
cherry compote, walnuts

AGED PROSCUITTO
mustard melon, balsamic vinegar

CALABRESE SALAMI
grilled artichoke, fried ceci

BEEF BRESAOLA
pepperonata

SEASONAL BRUSCHETTA
best of the season, crisp focaccia

SPICED TUSCAN FRIES
parmesan dip

ELK MEATBALLS
tomato sugo, basil, parmesan

SHRIMP "SCAMPI"
spicy garlic butter

SHAVED FENNEL SALAD
orange, pine nut, mint

MARINATED BEET SALAD
*goats milk feta cheese, chives,
white balsamic*

LOBSTER ARANCINI
lemon aioli

CHARRED EGGPLANT
kale, ceci, pickled red onion

GRILLED FENNEL SAUSAGE
caramelized onion

CUCUMBER & TOMATO SALAD
fresh mozzarella

PICKLED MUSHROOM SALAD
grain mustard, tarragon

PASTA ACTION STATION

CACIO E PEPE IN A GRANA PADANO WHEEL

Enhancements:

- Add fresh shaved truffles // MP
- Mushroom Risotto // 2 per person

CARNE ACTION STATION

ROAST ALBERTA BEEF STRIPLOIN
*fresh horseradish, salsa verde, sea salt,
mostarda*

Enhancements:

- Fresh Shucked Oysters // 5 (min 100 oysters)

DESSERT

A GREAT SELECTION OF CLASSICS AND
SEASONAL SURPRISES

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Taste of the Alps

2 Course Menu | \$59 per person

A **two-course** seated lunch or dinner that is a quick and easy dining experience.

This menu is available for all group sizes dining in The Fat Ox, and for groups of 25 or less in The Arrowwood Room & The Cayuga Room located in The Kenrick Hotel.

FIRST [Choice of one]

Blue Goddess Salad (V)

radicchio, walnut, endive, gorgonzola dolce

Ox Caesar Salad

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

SECOND [Choice of one]

Roasted Chicken Breast (GFO)

chicken breast, olives, capers, lemon, fregola

Mushroom Risotto (V)

white truffle oil, chives

Butternut Squash Soup (V, GF)

cinnamon, mascarpone, fried sage

Arctic Char (GF)

white beans, kale, fennel, remoulade

Ricotta Gnocchi (V)

gorgonzola cream sauce

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

3 Course Menu | \$82 per person

A **three-course** meal provides a balanced dining experience, with each course complementing the next for a satisfying progression of flavours. Suitable for any occasion, this menu is available for all group sizes at The Fat Ox and for groups of 25 or fewer in The Arrowwood and Cayuga Rooms at The Kenrick Hotel. Select one item from each category to create your custom 3-course menu. Please note that selections must be made in advance, and the menu will be the same for all guests.

FIRST [Choice of one]

Blue Goddess Salad (V)

radicchio, walnut, endive, gorgonzola dolce

Roasted Beets (V)

pistachio pesto, feta cheese, pepperoncino

SECOND [Choice of one]

Mushroom Risotto (V)

white truffle oil, chives

Arctic Char (GF)

white beans, kale, fennel, remoulade

THIRD [Choice of one]

Torta Caprese (GF, V)

mascarpone, cherries, marcona almond

Olive Oil Cake

lemon curd, blueberries, roasted pistachio

Butternut Squash Soup (V, GF)

cinnamon, mascarpone, fried sage

Beef Short Rib (GF)

celery root, gremolata, red wine sauce

Roasted Chicken Breast (GFO)

chicken breast, olives, capers, lemon, fregola

White Chocolate Espresso Panna Cotta

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

4 Course Menu | \$98 per person

This four-course menu is offered for groups of all sizes at The Fat Ox, and for groups of 25 or fewer in The Arrowwood Room and The Cayuga Room at The Kenrick Hotel. Select one item from each category to create your custom 4-course menu. Please note that selections must be made in advance, and the menu will be the same for all guests.

FIRST [Choice of one]

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

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

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

THIRD [Choice of one]

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

Alberta Bison Striploin
salsa verde, roasted fingerling potatoes

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

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

SECOND [Choice of one]

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

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

Shrimp Scampi (GFO)
calabrian chili garlic butter

FOURTH [Choice of one]

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

Olive Oil Cake
lemon curd, blueberries, pistachio

White Chocolate Espresso Panna Cotta
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

4-Courses | \$90 per person+

Experience the warmth of togetherness with our Family Style Dining. This curated 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. This menu is available for groups dining in The Fat Ox, and any of the spaces in The Kenrick Hotel.

FIRST

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

SECOND

Rigatoni Carbonara (GFO)
pancetta, egg yolk, grana Padano

Penne Norma (GFO)
burrata, eggplant, basil, spicy pomodoro

THIRD

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

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

Roasted Celery Root (V)
njuda aioli

Roasted Cauliflower (V)
romesco sauce, mint

FOURTH

Chef's Selection
a great selection of classics and seasonal
surprises

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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Breakfast Buffet

\$29 per adult | \$16 per child (12 or under)

Our breakfast buffet is exclusively offered for groups booked in The Arrowwood Conference Room or Cayuga Meeting Room located in The Kenrick Hotel. Served from 6:30am-8:30am.



Scrambled Eggs (V, GF, DF)
Maple Breakfast Sausage (GF, DF)
Double Smoked Bacon (GF, DF)
Fat Ox Breakfast Potatoes (V, GF, DF)

Selection of Cured Meats & Cheeses

Honey Baked Granola (VE, DF)
Fresh Fruit (VE, GF, DF)
Yogurt (V, GF)

Butter, Preserves & Compotes
GF Banana Bread
Assorted Breads

Includes tea, coffee, juices & assorted milks.

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Breakfast Menu

2 Courses | \$38 per person

This two-course menu is offered for groups of all sizes at The Fat Ox, and for groups of 25 or fewer in The Arrowwood Room and The Cayuga Room at The Kenrick Hotel. Select one item from each category to create your custom 2-course menu. Menu selections are taken in person from our dedicated service staff. Includes 1 tea, coffee or juice. Available between 11:00am - 2:00pm

FIRST [Choice of one]

Banana Bread (GF/V)
brown sugar butter

Yogurt (V)
house-made granola

Fruit Cup (VE)
chef's seasonal selection



SECOND [Choice of one]

Mountain Breakfast (GFO)
two eggs, sausage or bacon, toast,
potatoes or salad

Florentine Benedict
prosciutto, spinach, hollandaise

Bison Hash
potatoes, peppers, spinach, onions, 2
poached eggs, hollandaise

Potato Rosti (V)
tomato & pepper ragu, 2 sunnyside up eggs

FOOD ENHANCEMENTS:

priced per person

House-made Focaccia

olive oil // 4

Imported Burrata

charred eggplant,
pomegranate, walnut // 9

DRINK ENHANCEMENTS:

priced per person

Mimosas

orange, cranberry or
graprefruit // 11

Italian Bolle

gin or vodka, peaches, soda
water, lemon, mint // 10



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Beverage 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

Sorrentino 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

Giusti 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.

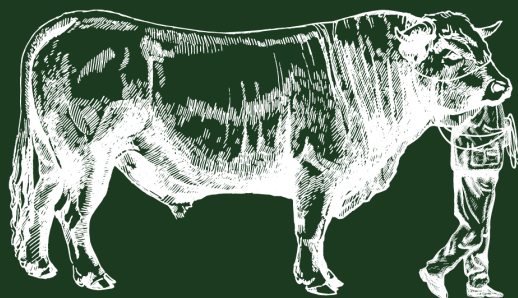


Visit

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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