

A photograph of a dining table set with several plates of food and two glasses of red wine. The dishes include a bowl of fried items, a plate of pasta or bread with toppings, a plate of salad, and a plate of pasta with mushrooms and peas. The background is a dark wood-paneled 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 (NOVEMBER, JANUARY-APRIL):

DAY TIME (10AM-3PM) - \$1k-3k | NIGHT TIME (5PM-12AM) - \$3k-\$6k

HIGH SEASON (MAY - OCTOBER, DECEMBER):

DAY TIME (10AM-3PM) - \$2k-\$4k | NIGHT TIME (5PM-12AM) - \$6k-\$9k

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 (NOVEMBER, JANUARY-APRIL):

DAY TIME (10AM-3PM) - \$2k-\$5k | NIGHT TIME (5PM-12AM) - \$7k-\$10k

HIGH SEASON (MAY - OCTOBER, DECEMBER):

DAY TIME (10AM-3PM) - \$3k-\$6k | NIGHT TIME (5PM-12AM) - \$12k-\$16k

All minimum spends are subject to 5% GST & 20% auto gratuity.
Half and Buy Outs require a \$1000 deposit upon booking. & contract signing.



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 14 guests and features a distinctive ambiance accentuated by lively and colourful 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 14 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.

Minimum spend for this space is \$1000-\$1800 + 5% tax + 20% gratuity

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 - \$13,000



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:

- 75 PAX
- 100 STANDING
- 1430 sq.ft

ROOM RENTAL FEES:

- Daily | 8am-4pm
\$1500 + 5% gst
- Evening 6pm-12am |
\$1000 + 5%gst
- Event Specific &
Subject to change

Please note our hotel implements quiet time at 11pm daily; all music will need to be off by this time.

The Cayuga



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

ROOM DETAILS:

- 8 SEATED
- 12 STANDING
- 220 s.ft

ROOM RENTAL FEES:

- Daily | 8am-4pm
\$300 + 5% gst
- Evening | 6pm-11pm
\$250 + 5% gst
- Event specific &
subject to change



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.

HORS D'OEUVRES

Bison Carpaccio | \$60

roasted shallot, pickled mustard seed, grana Padano (GF)

Tomato Bruschetta | \$48

marinated tomatoes, garlic ricotta, aged balsamic, ,parmesan (V, VEO)

Seared Tuna | \$68

pistachio pesto, peperoncino, 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)

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)



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 // 6 per oyster
minimum order 100 oysters

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

Spaghetti 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 Tenderloin - salsa verde, honeyberry compote // 70

Porchetta - charred peppers, caramelized shallots, mostarda // 43

DESSERT STATIONS

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



The Lunch Bag

\$35 per person

Enjoy a delightful lunch buffet with a relaxed atmosphere, perfect for exploring a variety of vibrant flavours
This menu is available only in The Arrowwood Room for half or full buy-outs of The Fat Ox.

PANINOS

JOE'S SPECIAL

capicola, iceberg lettuce, oregano, vinaigrette,
buffalo mozzarella

MUFFULETTA SANDWICH

Italian cold cuts & cheeses, pickled vegetables,
relish

CAPRESE SANDWICH (V)

fresh tomatoes, buffalo mozzarella, balsamic,
fresh basil

HOMEMADE POWERBALL (V)

trio of chocolate, honey, oats

FRESH GREEN SALADS (CHOOSE 1)

OX CAESAR SALAD (GF, DFO)

Tuscan kale, radicchio, egg, currants, pancetta,
grana Padano, polenta croutons

CHOPPED SALAD (GF, VO)

arugula, Tuscan salami, ceci, peperoncino,
artichoke, asiago, tomato

SAN PALLEGRINO

assorted flavours

ENHANCEMENTS:

priced per person
**add these items onto
your lunch buffet**

Crispy Potatoes

garlic butter, parm
buttermilk aoli // 8

Additional Salad

// 5

30 month prosciutto

mustard melon, aged
balsamic and arugula // 10

Lunch Buffet

\$58 per person

Enjoy a delightful lunch buffet with a relaxed atmosphere, perfect for exploring a variety of vibrant flavours
This menu is available only in The Arrowwood Room 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*

CHOPPED SALAD (GF, VO)
arugula, Tuscan salami, chickpeas, peperoncino, artichoke, asiago, tomato

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

LOBSTER ARANCINI
white truffle oil, grana Padano, lemon

ELK MEATBALLS
pomodoro, grana Padano

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

WHITE CHOCOLATE ESPRESSO PANNA COTTA
toffee sauce, vanilla gelato

ENHANCEMENTS:

priced per person
**add these items onto
your lunch buffet**

House-made Focaccia

olive oil // 6

Pecorino & Olives

// 6

Seasonal Bruschetta

// 6

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Spuntini

baked goods & coffee service

*Premium selection of cookies, brownies, pastries, and fruit platters.
These homemade treats are great for meetings, conferences, and late night snacks.*

Priced per person

ASSORTED DESSERT PLATTER (V) | 16

*chef's selection of seasonal cookies, scones,
brownies + sweet bites*

FRUIT PLATTER (VE) | 12

selection of chef's seasonal fruits

POWER BALL (V) | 4

trio of chocolate, honey, oats



- Please note: Dessert platters may contain nuts
- Please note: Our desserts are made in a kitchen that handles nuts and may contain traces of nuts.

Priced per item

ALL DAY COFFEE & TEA SERVICE | 40

unlimited drip coffee & assorted tea flavours

ALL DAY JUICE | 30

orange, apple, cranberry, grapefruit

SAN PELLEGRINO | 50 (24)

assorted flavours

SODA CANS | 45 (24)

*Pepsi, Diet Pepsi, Pepsi Max, 7 Up, Dr.Pepper,
Gingerale, Mountain Dew, Iced Tea*

Grandioso

\$110 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 and a carne carving station. To top it off, a dessert station presents a stunning assortment of handcrafted desserts. This dining selection is offered to groups of 25 people or more for 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

BEEF BRESAOLA

pepperonata

SEASONAL BRUSCHETTA

best of the season, crisp focaccia

CRISPY POTATOES

garlic butter, parm buttermilk aoli

ELK MEATBALLS

tomato sugu, basil, parmesan

SHRIMP "SCAMPI"

spicy garlic butter

SHAVED FENNEL SALAD

orange, pine nut, mint

MARINATED BEET SALAD

*goats milk feta cheese,
white balsamic*

LOBSTER ARANCINI

lemon aioli

CHARRED EGGPLANT

kale, pickled red onion

GRILLED FENNEL SAUSAGE

caramelized onion

CAULIFLOWER SALAD

white wine poached pears, mint

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



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]

Chopped Salad (GF, DFO)

arugula, Tuscan salami, chickpeas, peperoncino, artichoke, asiago, tomato

Ox Caesar Salad (GF, DFO)

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

SECOND [Choice of one]

Rundle Brick Chicken (GF)

romesco sauce, charred broccoli, hazelnuts, basil

Saffron & Pea Risotto (V)

white truffle oil, grana Padano

BC Salmon (GF)

charred summer squash, tomato, dill, salsa verde

ENHANCEMENTS:

priced per person

House-made Focaccia

olive oil // 5

Imported Burrata

shaved cucumber, green olives, urfa chili, lemon olive oil // 12

30 Month Prosciutto

mustard melon, aged balsamic and arugula // 10

Tomato Bruschetta

marinated tomatoes, garlic ricotta, aged balsamic, ,parmesan // 9

Crispy Potatoes

garlic butter, parm buttermilk aoli // 8

East Coast Oysters

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

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

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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]

Chopped Salad (GF, DFO)

arugula, Tuscan salami, chickpeas, peperoncino, artichoke, asiago, tomato

Ox Caesar Salad (GF, DFO)

pistachio pesto, feta cheese, pepperoncino

SECOND [Choice of one]

Saffron & Pea Risotto (V)

white truffle oil, grana Padano

BC Salmon (GF)

charred summer squash, tomato, dill, salsa verde

6oz Flat Iron (GF, DF)

marinated Alberta beef, roasted peppers, green beans, cippolini onions, fresh radish

Rundle Brick Chicken (GFO)

romesco sauce, charred broccoli, hazelnuts, basil

THIRD [Choice of one]

Torta Caprese (GF, V)

mascarpone, cherries, marcona almond

White Chocolate Espresso Panna Cotta

dark chocolate oat crunch, raspberry

Gelato (GF)

rotating flavours

ENHANCEMENTS:

priced per person

House-made Focaccia

olive oil // 5

Imported Burrata

shaved cucumber, green olives, urfa chili, lemon olive oil // 12

30 Month Prosciutto

mustard melon, aged balsamic and arugula // 10

Tomato Bruschetta

marinated tomatoes, garlic ricotta, aged balsamic, ,parmesan // 9

Crispy Potatoes

garlic butter, parm buttermilk aoli // 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]

Chopped Salad (GF, DFO)
arugula, Tuscan salami, chickpeas,
peperoncino, artichoke, asiago, tomato

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

THIRD [Choice of one]

Rundle Brick Chicken (GFO)
romesco sauce, charred broccoli, hazelnuts,
basil

6oz Flat Iron (GF, DF)
marinated Alberta beef, roasted peppers, green
beans, cipolini onions, fresh radish

Saffron & Pea Risotto (V)
white truffle oil, grana Padano

BC Salmon (GF)
charred summer squash, tomato, dill, salsa
verde

SECOND [Choice of one]

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

Tomato Bruschetta (V)
marinated tomatoes, garlic ricotta, aged balsamic,
parmesan

Shrimp Scampi (GFO)
calabrian chili garlic butter

FOURTH [Choice of one]

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

Sticky Toffee Pudding
toffee sauce, vanilla gelato

White Chocolate Espresso Panna Cotta
dark chocolate oat crunch, raspberry

The below item can be added to any course for an additional \$35/pp

Alberta Beef Tenderloin (GF)
salsa verde, roasted fingerling potatoes

ENHANCEMENTS:

priced per person

House-made Focaccia

olive oil // 5

Imported Burrata

shaved cucumber, green
olives, urfa chili, lemon olive
oil // 12

30 Month Prosciutto

mustard melon, aged
balsamic and arugula // 10

Tomato Bruschetta

marinated tomatoes, garlic
ricotta, aged balsamic,
parmesan // 9

Crispy Potatoes

garlic butter, parm
buttermilk aoli // 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

Chopped Salad (GF, DFO)
arugula, Tuscan salami, chickpeas,
peperoncino, artichoke, asiago, tomato

Tomato Bruschetta (V)
marinated tomatoes, garlic ricotta, aged balsamic,
parmesan

SECOND

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

Pesto Lumache (GFO)
almond & basil pesto, marinated tomatoes,
ricotta salata, garlic focaccia crumbs

THIRD

BC Salmon (GF)
charred summer squash, tomato, dill, salsa
verde

Rundle Brick Chicken (GFO)
romesco sauce, charred broccoli, hazelnuts,
basil

Roasted Broccoli (V)
romesco, hazelnuts

FOURTH

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

ENHANCEMENTS:
priced per person

House-made Focaccia
olive oil // 5

Imported Burrata
shaved cucumber, green
olives, urfa chili, lemon olive
oil // 12

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

Crispy Potatoes
garlic butter, parm
buttermilk aoli // 8

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

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Breakfast Buffet (A)

\$37 per adult | \$16 per child (12 or under)

Our breakfast buffet is exclusively offered for groups of 20 people or more booked in The Arrowwood Conference Room or Cayuga Meeting Room located in The Kenrick Hotel.



Market Selection

Today's Vegetarian Frittata (V, GF)

Smoked Turkey Breast w/ tomato chutney (GF, DF)

Local Bacon (GF, DF)

Fat Ox Hash Browns (V, GF)

Toast Selection (V)

English muffins & bagels served with soft butter, seasonal spreads, preserves & cream cheese

Grains & Goodness (VEO, GF, DF)

A rotating selection of premium cereal & grains served with daily house made toppings

Butcher's Plate (GF)

A daily offering of Italian style cured meats & cheese curated with seasonal accompaniments

Today's Fruit (VE)

A beautiful selection of seasonal fruits

Includes tea, coffee, juices & assorted milks

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

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Breakfast Buffet (B)

\$37 per adult | \$16 per child (12 or under)

Our breakfast buffet is exclusively offered for groups of 20 people or more booked in The Arrowwood Conference Room or Cayuga Meeting Room located in The Kenrick Hotel.



Market Selection

Farm Fresh Scrambled Eggs (V, GF, DF)
Pork Breakfast Sausage (GF, DF)
Roasted Alberta Beef w/ Hollandaise (GF)
Fat Ox Hash Browns (V, GF)

Fisherman's Board (GFO)

Daily selection of smoked salmon & cured fish served with capers, sweet pickle onions, dill cream cheese & English muffins

The Yogurt Bar(V, GF)

Build your own yogurt parfait with house made preserves, compotes, maple toasted oats, seeds, nuts, dried fruits, berries and local honey

Pastry Paradise (V)

A selection of breakfast pastries including scones, banana bread and house made bread pudding

Today's Fruit (VE)

A beautiful selection of seasonal fruits

Includes tea, coffee, juices & assorted milks

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**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.*



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 (GF)
potatoes, peppers, spinach, onions, 2
poached eggs, hollandaise

Potato Rosti (GF, V)
shredded potatoes, imported burrata,
mushroom ragu, white truffle oil



FOOD ENHANCEMENTS:

priced per person

House-made Focaccia

olive oil // 5

Imported Burrata

shaved cucumber, green
olives, urfa chili, lemon olive
oil // 12

DRINK ENHANCEMENTS:

priced per person

Mimosas

orange, cranberry or
grapeseed // 11

Italian Bolle

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



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Beverage Menu

COCKTAILS 2oz.

Ox Espresso Martini \$19

belvedere vodka, pistachio liqueur, espresso, simple syrup, Hershey's cocoa powder

Aperol Spritz \$16

aperol, prosecco, soda, orange wedges

Pineapple Express \$17

vodka, pineapple, elderberry, cane sugar, lime

Paloma \$17

blanco tequila, grapefruit, cayenne, poblano pepper, lime

Muleshoe Ridge \$17

hennessy, cynar, lime juice, honey syrup, ginger beer, lime mint, candied ginger

Negroni \$18

park negroni, orange

Ginger Pomegranate Margarita \$18

hornitos blanco tequila, limoncello, ginger syrup, pomegranate syrup, lime juice, boba

Almalfi Sour \$18

malfy orange gin, st. germain, rosemary simple syrup, lemon juice, egg whites, bitters, rosemary

Miscela Old Fashioned \$21

jacopo poli segretario di stato Italian whiskey, lot 40, bitters, sugar cube, orange

Hugo \$19

st. germain, lime, rosemary

Inverno \$20

lambrusco, almond brandy, galliano, chambord, soda, cinnamon, rosemary

Please choose 1-2 cocktails for The Arrowwood Room

SPIRIT FREE

Amaretto Acida \$14

Italian aperitivo, amaretto, lemon juice, simple syrup, egg white

No-Groni \$14

dry gin, Italian bitters, sweet vermouth

Spiritless Spritz \$14

non-alcoholic prosecco, NOA Italian aperitivo, soda, orange

Winter Berry Lemonade \$14

frozen berries, lemonade, mint

N/A Mule \$14

DHOS gin free, simple syrup, lime juice, ginger beer, cucumber mint

DRAFT BEER 16oz.

Wild Rose Cherry Porter 10

Trolley 5 Lager \$9

Trolley 5 High Hazy Daze Pale Ale \$9

Ol' Beautiful Okami Kasu Lager \$11

Banded Peak Mount Crushmore \$10

Peroni Lager \$10

Big Rock Wrangler IPA \$10

CANS/BOTTLE BEERS

Big Rock White Peak Tea \$7

Birra Moretti \$8

Rock Creek Dry Cider \$9

Menabrea Bionda Lager \$9



Wine Menu

BUBBLES

Fiol Prosecco \$62
Veuve Clicquot Brut \$175
Taittinger, Cuvee Prestige \$120

ROSÉ BUBBLES

Corvezzo Pink Organic Prosecco \$65
Veuve Clicquot Rose Brut N.V \$198

RED BUBBLES

Cavicchioli Lambrusco \$65

ROSÉ

AIX Rose \$72
Mission Hill Estate Series Rose \$68
Gerard Bertrand Orange Gold \$72

WHITE WINE

Villa Sparina Gavi di Gavi, Cortese \$68
Laughing Stock, Chardonnay 72
Mezzacorona Pinot Grigio \$65
Cedar Creek Pinot Grigio \$65
Donnafugata Anthilla \$68
Lunae Etichetta Grigia Vermentino DOC \$72
Eleonore Moreau Petit \$98
Attems Sauvignon Blanc \$72
Alamondo Arneis "Vigne Sparse" DOCG \$100
Sybille Kuntz Riesling \$74
Grey Monk Gewurtzraminer \$80

ITALIAN REDS

PIEMONTE / VENETO

Belcolle Langhe Nebbiolo \$75
Bastasiolo Barolo \$96
Fontanafredda Barolo \$83
Campagnola Amarone della Valpolicella \$90
Giusti Amarone \$140
Brigaldara Amarone Classico DOC \$150
Marchesi di Barolo Peiragal Barbera d'Alba 2018 \$115
Pio Cesare Barbera d'Alba \$90
Paolo Conterno "A Mont' Langhe Nebbiolo \$73
Fontanabianca Barbaresco \$92

TUSCANY / CHIANTI / BRUNELLO

Tolaini Valdisanti \$93
Ornellaia Le Volte \$89
Antinori Peppoli Chianti Classico \$75
Antinori Pian delle Vigne Brunello \$175
Castello di Volpaia Chianti \$80
Fontodi Chianti \$110
Fontodi Syrah \$285
Tenuta Di Biserno Insoglio Del Cinghiale \$95
Castelvecchi Chianti Classico Riserva DOCG \$115
Banfi Aska Bolgheri 2020 \$75
Martoccia Brunello di Montalcino DOCG \$130
Terrasole Brunello di Montalcino DOCG 2015 \$240
La Spinetta il Nero Di Casanova Sangiovese \$80
Gaja Ca'Marcanda Estate Promis \$155
Tenimenti D'alessandro Borgo Syrah \$98

SOUTHERN ITALY

Puglia Primitivo Nero Di Troia IGT \$90

WORLDLY REDS

Blue Canyon Pinot Noir \$72
Bello Megahertz Cabernet Sauvignon \$85
Liquidity Estate Pinot Noir VQA \$75
Chateau Des Moriers Moulin-A-Vent \$120
Dirty Laundry Kay-Syrah VQA \$90
Sandhill Small Lots Sangiovese VQA \$80
Cedar Creek Estates Meritage VQA \$83
Ridge "Three Valleys' Zinfandel Blend \$110
Premium Fincas Petit Vega 28 Months \$150
Osoyoos Le Rose Le Grand Vin VQA \$160

LARGE FORMAT 1.5L

Tolaini Al Passo \$200
Arceno Arcanum Il Fauno Di Arcanum \$270
Arceno CC Strada Al Sasso \$285
Veuve Clicquot Brut \$325
AIX Rose \$135
Osoyoos Larose Le Grand Vin VQA \$300



Visit

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

Hours

Monday to Friday: 11am – 10pm
Saturday & Sunday: 10am-10pm
Brunch (Sat & Sun) – 10am-2pm
Aperitivo – 1pm-4pm
Dinner – 4pm-10pm



Contact

(403) 762-3848
events@fatoxbanff.ca

Reservations

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