



 the **FAT OX**
ALPINE ITALIAN

the **KENRICK**
hotel

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, you and your guests will enjoy an unmatched dining experience. Whether you're celebrating with just the two of you, or with your closest family and friends as well, we handle everything—from welcoming you in our beautiful dining room to serving a selection of distinctive and flavourful dishes—making sure you all leave feeling content and thankful for this unforgettable event.

Our team is ready to host semi-private breakfast, lunch and dinner in The Fat Ox, or private dining with no minimum spend in The Arrowwood Room.

the
FAT
OX
ALPINE ITALIAN

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.



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

HIGH SEASON (MAY - OCTOBER, DECEMBER):

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

All minimum spends are subject to 5% GST & 20% auto gratuity.
Half and Buy Outs require a 50% deposit upon booking, & contract signing.



the KENRICK hotel

The Arrowwood Room 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. The Fat Ox is directly connected to The Arrowwood Room, and is the exclusive catering partner for this space. We are Banff's go-to for elevated après-inspired dining. Our teams are committed to ensuring an exceptional culinary experience for seamless and memorable celebrations in Banff's premier boutique hotel and event space.

ROOM RENTAL FEES

- Daily | 8am-4pm |
\$1500 + 5% gst
- Evening | 6pm- 12am
\$1000 + 5% gst
- Event Specific &
Subject to change
- No minimum spend
- Gratuities are on food &
beverage only

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

The Arrowwood



1430 sq.ft | Seated Event: 80 | Standing Event: 120

EVENT SPACE AMENITIES

- AV Equipment
- Coffee Bar
- Mobile Bar
- Water Station
- Built in Sound
- Fire Place
- Basic plate ware,
cutlery + glassware
- Natural Lighting
- Catering
Equipment
- Large Windows
- Podium
- Microphone
- Projector & Screen

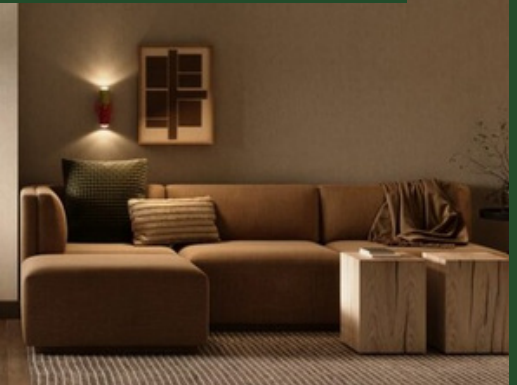
Room blocking is offered depending on availability. Please contact our sales team to inquire.

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. There is a 20% gratuity for all food & beverage selections.



the KENRICK *hotel*

Deluxe Honeymoon Suite



520 sq.ft | 1 King Bed | 2 Guests

Start your forever in the heart of the Rockies with a romantic escape to The Kenrick Hotel's Deluxe Honeymoon Suite. This dreamy retreat features a private balcony with breathtaking views of downtown Banff and the majestic Sulphur Mountain. After a night of celebrating, slip into plush bathrobes and slippers and unwind in your two-person steam shower, then curl up on a premium mattress with luxurious bedding—complete with your perfect pick from our custom Pillow Menu. The Deluxe Honeymoon Suite is where your future together begins.

Check out our other hotel rooms and availability [here](#)

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.

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)



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. This menu is available for all group sizes in the Arrowwood Room; if the final headcount is above 25 people, some adjustments may need to be made in order for our culinary team to execute the menu in an efficient manner.

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

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

garlic ricotta, aged balsamic, parmesan // 9

Crispy Potatoes

garlic butter, parm buttermilk aioli // 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

3 Course Menu | \$82 per person

A three-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. This menu is available for all group sizes in the Arrowwood Room; if the final headcount is above 25 people, some adjustments may need to be made in order for our culinary team to execute the menu efficiently.

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, peperoncino

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

A **four-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. This menu is available for all group sizes in the Arrowwood Room; if the final headcount is above 25 people, some adjustments may need to be made in order for our culinary team to execute the menu efficiently.

FIRST [Choice of one]

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

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

THIRD [Choice of one]

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

6oz Flat Iron (GF, DF)
marinated Alberta beef, roasted peppers,
green beans, cippolini 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
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, where the heart of Italian culture comes alive through shared dishes. This menu is available for groups dining in The Fat Ox and Arrowwood Room

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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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

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



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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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. 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 // 4

Imported Burrata

eggplant caponata, toasted
pine nut, lemon, olive oil,
mint// 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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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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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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