//at the bison, we love fresh food

Walk up our staircase into rustic elegance. With windows on three sides, Banff's best mountain views speak for themselves. Enjoy a signature cocktail, local bottled beer or choose from our carefully selected wine list. Watch the show as a line of talented chefs in our open concept kitchen, lead by Executive Chef Kyle Nelson, prepare your regionally inspired meal. Relax on our secluded sun-drenched terrace in the summer, or cozy up with a cocktail in the lounge while taking in our breathtaking mountain views. Whether in high heels or hiking boots, our dining room is yours.

THE BISON

restaurant + terrace

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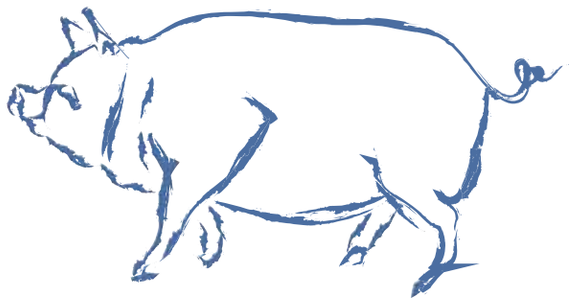
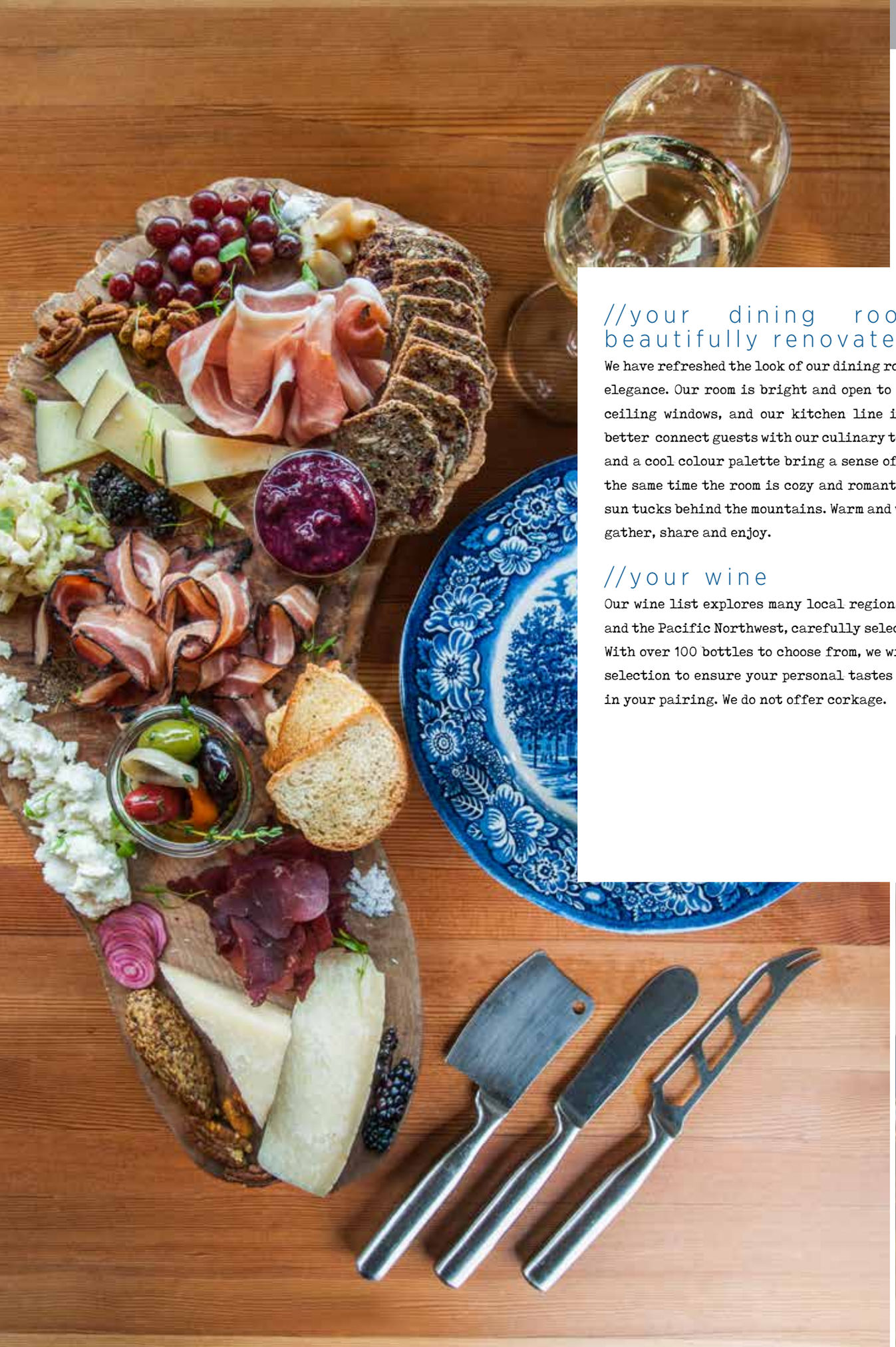
the chef



//at the bison, we love fresh food

I take pride in sourcing many of our ingredients from Alberta, B.C. and Saskatchewan farmers, thus showcasing the regional, seasonal & Canadian bounty this unique area has to offer. Please join us in our mountain view dining room, watch my team of talented chefs prepare your truly inspired feast from our display kitchen and soak in everything Canadiana. We have something for everyone and can accommodate special dietary restrictions. Looking forward to hosting your special event.

Kyle Nelson, Executive Chef, The Bison Restaurant & Terrace



YOUR EVENT

//your dining room has been beautifully renovated

We have refreshed the look of our dining room to conjure a sense of modern elegance. Our room is bright and open to let in light from our floor to ceiling windows, and our kitchen line is low and customer-facing to better connect guests with our culinary team. New dining room furniture and a cool colour palette bring a sense of fresh air and openness and at the same time the room is cozy and romantic when the lights dim and the sun tucks behind the mountains. Warm and welcoming, the perfect place to gather, share and enjoy.

//your wine

Our wine list explores many local regions and styles featuring Canada and the Pacific Northwest, carefully selected by our in-house sommelier. With over 100 bottles to choose from, we will help guide you through our selection to ensure your personal tastes and preferences are reflected in your pairing. We do not offer corkage.

//your dinner

The most tender Alberta beef you've ever tasted. Local Bow River trout. Seasoned to perfection game tartare. Is your mouth watering yet? All of our menu items are carefully selected to reflect the region and to ensure a dinner not soon forgotten. Your menu selection will be prepared by a brigade of talented chefs lead by Executive Chef Kyle Nelson. We can accommodate dietary restrictions. We can accommodate lunch or brunch functions.

//your service

Our service staff will guide your party seamlessly through the evening. Your menu will be printed to your specifications and put at each seat. We will organize all special requests and requirements your party may have and make very sure every detail is in place. It's your night, let us do the work.

//our new look

OUR (HORS D'OEUVRES) MENU

REGIONAL.SEASONAL.CANADIAN.

choose four items from the left or three items
from the right for $12 per person

//choose any 4 items

burrata - flatbread, pesto

dumpling - chorizo verde, charred tomato

scotch quail eggs - merguez, fig

bear and flower pork katsu - date sauce, bonito

tofu - thai chili, basil

ricotta gnudi - mushroom cream, black pepper

cured trout - potato, dulse

vegetable fritti - ricotta, honey

arancini - barley, parsley

//choose any 3 items

octopus - chorizo, flatbread

game tartare - sourdough, buttermilk

crudo - citrus, caper

bison slider - gougere, umami relish

caviar - fingerling, yoghurt

smoked oyster - sourdough, tomato

foie gras - scallion pancake

OUR (PLATED DINNER) MENU

THE BISON select menu - $65

//starters - choose

caesar salad
romaine, kale, anchovy, parmigiano

seasonal greens
okanagan fruit, nuts + seeds,
house vinaigrette

burrata
seasonal pesto, flatbread

//mains - choose

wood fired young chicken
pearl barley, seasonal vegetables

bear & flower pork loin
creamed potato, roasted veg,
poblano cream

bow river trout
almond, long beans, brown butter

vegan ramen
soy bean noodle, tofu, greens,
mushroom dashi

//dessert - choose

apple tart
pastry cream, almond, miso

chocolate cake
maple marshmallow,
pfeffernüsse, apple sorbet

THE BISON experience menu - $75

//meat + cheese board

curated selection of alberta
meats + canadian creameries,
housemade breads, preserves
& pickles

//starters - choose

caesar salad
romaine, kale, anchovy, parmigiano

crudo
ethically sourced canadian fish,
rye cracker, citrus

burrata
seasonal pesto, flatbread

//mains - choose

wood fired young chicken
pearl barley, seasonal vegetables

bow river trout
almond, long beans, brown butter

vegan ramen
soy bean noodle, tofu, greens,
mushroom dashi

bison short rib
maple glaze, potato, rotating vegetable

//dessert - choose

apple tart
pastry cream, almond, miso

chocolate cake
maple marshmallow,
pfeffernüsse, apple sorbet

OUR MENU (PLATED DINNER)

THE BISON gastronomy menu - $85

//bread & butter

house baked bread

curation of butters

//meat + cheese board

curated selection of alberta
meats + canadian creameries,
housemade breads, preserves
& pickles

//salads - for the table

caesar
romaine, kale, anchovy, parmigiano

roasted vegetable
seasonal veg, yoghurt, sourdough

//starters - choose

crudo
ethically source canadian fish,
rye cracker, citrus

burrata
seasonal pesto, flatbread

game tartare
buttermilk, watercress, rye

vegetable fritti
ricotta, honey

//mains - choose

wood fired young chicken
pearl barley, seasonal vegetables

bow river trout
almond, long beans, brown butter

vegan ramen
soy bean noodle, tofu, greens,
mushroom dashi

alberta prime tenderloin
rosemary coco beans, seasonal vegetable

//dessert - choose

apple tart
pastry cream, almond, miso

chocolate cake
maple marshmallow,
pfeffernüsse, apple sorbet

milk & honey
doughnuts, honey comb,
sunchoke ice cream

OUR MENU (COCKTAIL STYLE/FOOD STATION)

food station menu

These delicious food stations are perfectly suited to a cocktail style reception. When paired with passed hors d'oeuvres, 3-4 stations constitute a full meal that is both fun & social.

choose a **minimum** of three stations

//meat + cheese $18/person

selection of canadian cheese and charcuterie, rotating preserves, housemade bread

//cold + fresh raw bar $30/person

crab legs, oysters on the half shell, mussels, escabeche, marinated octopus, cured alberta trout, accoutrements

//grill station $22/person

alberta lamb, octopus tentacle, bear & flower pork, bison short rib, marinated vegetables, accompanying sauces + garnishes

//seasonal vegetables $15/person

roasted vegetable salad, caesar salad, mixed greens, fresh seasonal vegetables, rotating pickles, accompanying garnishes + dressings

//wood fired carving station $27/person

bear & flower pork loin, alberta prime tenderloin, bow river trout, seasonal sides and vegetables, chef's sauces

GROUP WINE

//prosecco

$56 Canella Prosecco, Italy DOCG.

//white

$52 Red Rooster Pinot Gris, VQA Okanagan, B.C.

$60 Sandhill Chardonnay, VQA Okanagan, B.C.

$58 Cave Spring Riesling, VQA Niagara Peninsula, Ontario

$84 Kettle Valley Pinot Gris, Naramata Bench, Okanagan, B.C.

$89 Schug Chardonnay, Carneros, California

$58 Main Divide Sauvignon Blanc, Waipara, New Zealand

//red

$47 Carmen Gran Reserva Carmenere, Apalta, Chile

$58 Sandhill Cabernet/Merlot VQA, Similkameen Valley

$60 Joel Gott Cabernet Sauvignon, California

$63 Bogle Old Vine Zinfandel, California

$68 Cave Spring Pinot Noir, VQA Niagara Peninsula, Ontario

$68 Lake Breeze Meritage, VQA, Okanagan

$79 Truchard Cabernet Sauvignon, Napa Carneros, California

$79 Moon Curser Syrah, VQA, Okanagan, B.C.

$95 Schug Pinot Noir, Carneros, California

$100 Decoy Cabernet Sauvignon, Sonoma County, California

//advantages of pre-selecting wine

We recommend pre-selecting wines for your event which allows the host to enjoy the start of the evening while providing an elevated service experience. Our Wine Director has carefully chosen a select list of versatile wines that appeal to an array of tastes and pair perfectly with our group menus. When you preselect wine, we stock these for your event and your dedicated service team will automatically offer these wines to your guests upon arrival and throughout the dinner service. It is not necessary to preorder a certain number of bottles, you are simply charged by the bottle based on what your party consumes.

//fine details

Looking for something else? If you would like to choose wine from a more extensive selection, please ask your Group Sales Manager and we will connect with our Wine Director to find the perfect wine for your event.

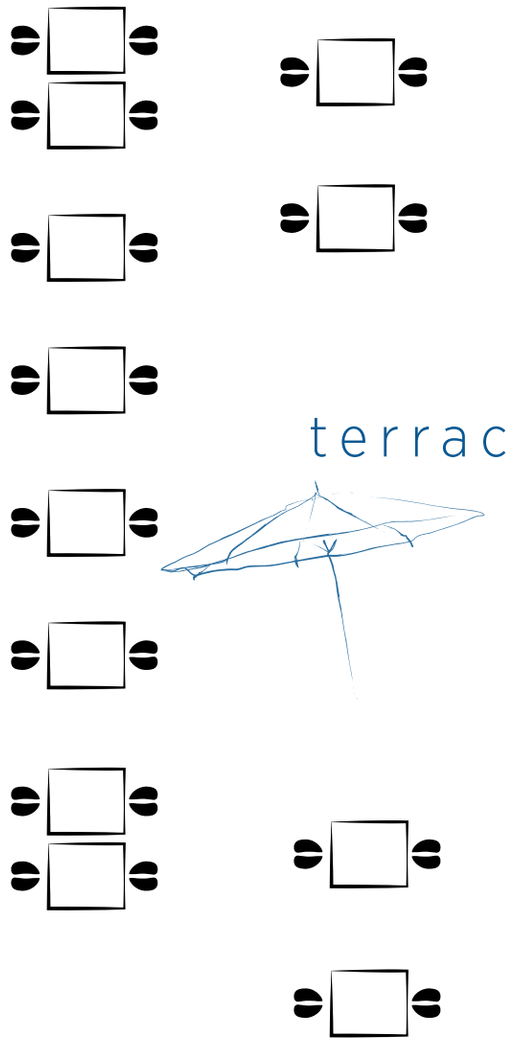
To ensure availability & meet order deadlines, wine selections must be confirmed with your Sales Manager no later than 3 weeks before your event. Please note, restaurants carry a limited quantity of each wine on our menu. Without pre-ordering, we cannot guarantee we will have adequate quantity of certain wines in house.

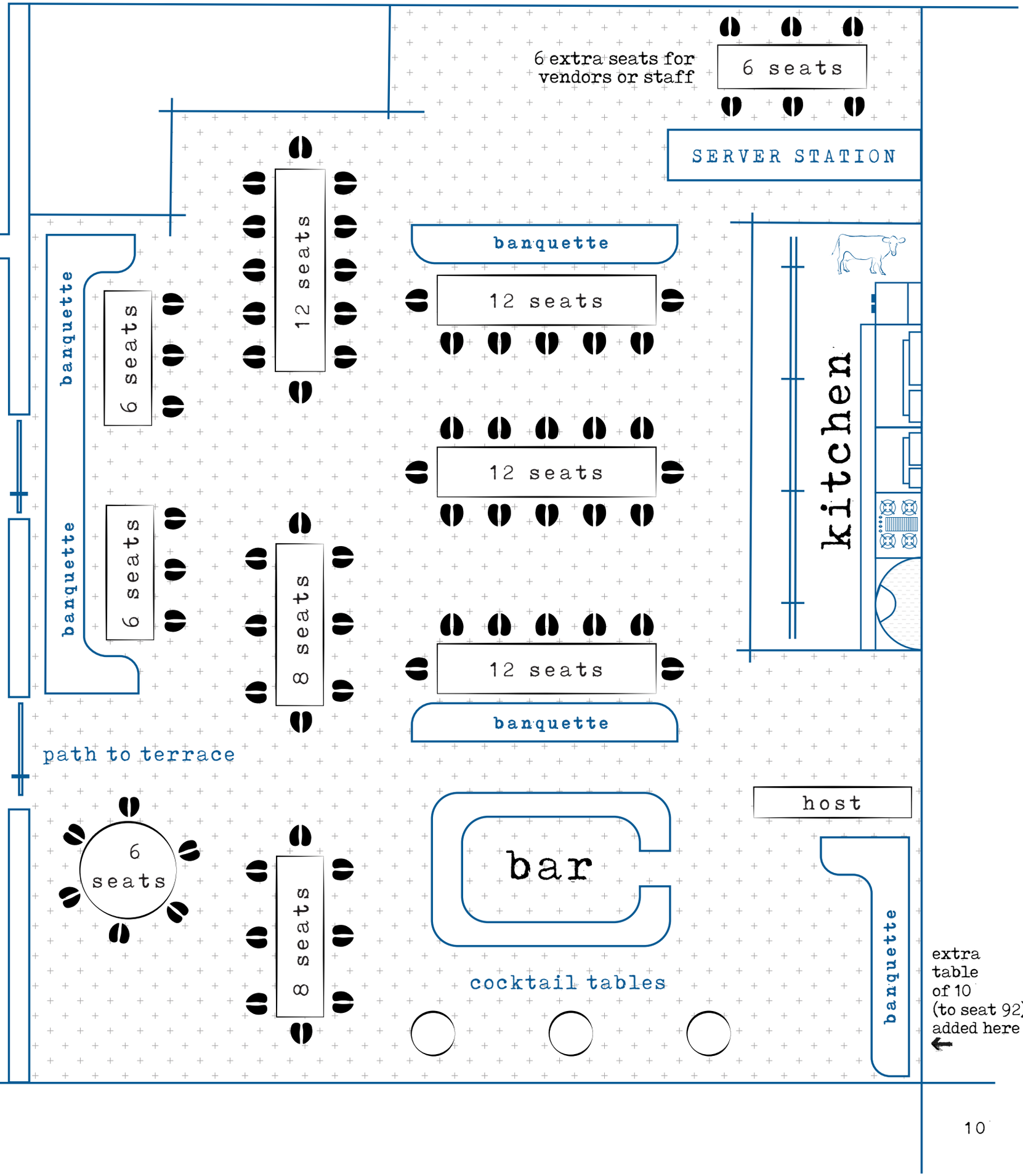
//private dining room

Private Buy Out //closed to the public

Seated w/ cocktail space:
82 or 88 if using vendor table

Seated w/o cocktail space:
92 or 98 if using vendor table





THE BISON

YOUR WEDDING

//the premier event venue. a modern space with mountain views.

Conveniently located in downtown Banff and just steps away from some of the most scenic photo locations, The Bison is a beautiful venue for an intimate wedding reception set against a stunning mountain backdrop. Whether you are a party of 30 or 130 people, our space is inviting and intimate.

Our unique blend of regional, seasonal cuisine paired with the contemporary elegance of our dining room sets the stage for an unforgettable celebration. The Bison can be booked as a private wedding venue which gives you and your guests exclusive use of the dining room, lounge & mountain view terrace (perfect for cocktailing!).

//contact our planner

With a private booking you can also set up a DJ & dance floor and celebrate well into the night - we are licensed until late. Let us plan the Banff wedding of your dreams.

For information & rates, contact Stephanie Wilson at:

+1 (403) 762-3102

//maximum capacity:

Seated dinner: 82 guests (with cocktailing space + private terrace)

Seated dinner: 70 (with cocktailing space, DJ/ dancing area + private terrace)

Cocktail style reception (standing): 130 guests

//the bison is proud to work with the following preferred local wedding specialists:

Florist:

Forget Me Not Flowers ~ www.banfflowers.com

Photography:

Orange Girl ~ www.orangegirl.com

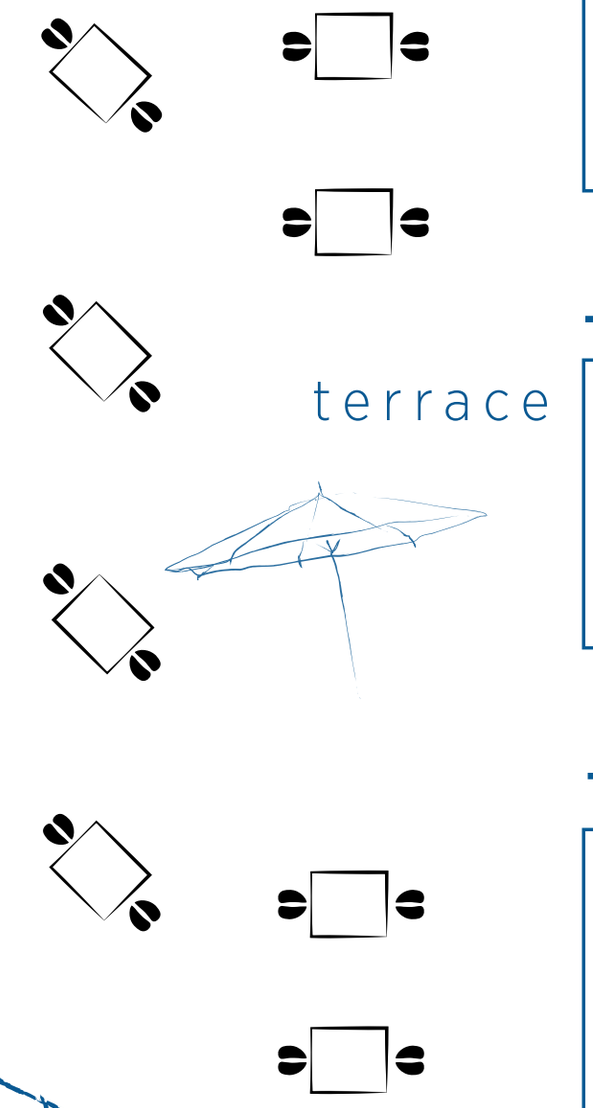
//private dining room

Private Buy Out //closed to the public

Maximum Seated Capacity:

82 or 88 if using vendor table
(includes cocktail space + private terrace)

70 or 76 if using vendor table
(includes cocktail space, DJ/dancing area + private terrace)



THE BISON

F.A.Q.

what is the difference between a private and a main dining room booking?

A private booking is when the entire venue is closed to the public, giving your group exclusive use of all areas, including mountain view terrace, dining room and lounge. A private booking is always subject to a minimum F&B spend which varies depending on the date and day of the week.
A main dining room booking is when tables in the restaurant are reserved for your group dinner but the restaurant remains open to the public. Please note, main dining room groups are seated at dinner tables upon arrival (there is no space for standing cocktails).

what is a minimum spend?

A minimum spend is the amount that you are required to spend on food and beverage before 5% tax and 18% gratuity are applied. Items such as food, wine, and drinks count towards a minimum spend. If the minimum spend requirement is not met, the difference will appear as a room fee on the final bill.

may we bring our own music?

Yes, you can plug an ipod into our premium sound system, bring a DJ or a band or sing your own songs***

may we decorate the room ourselves?

Yes, please discuss access times with your sales manager. ***

may we design a custom set menu?

Yes. We will assist you in designing your ideal menu.

may we have a cocktail / hors d'oeuvres hour before dinner?

Yes. We have a bar area and a terrace, they both make the perfect spot for a cocktail reception***

are children welcome?

Yes. We have a children's menu available.

do you accommodate vegetarians and vegans?

Yes.

can you accommodate dietary restrictions?

Yes. With advance notice we are happy to accommodate.

is there wheelchair access?

We have an elevator from street level and wheelchair compliant bathrooms. Please note, the doorway entrance is 28.5" wide which allows for standard wheelchair access.

is there a smoking area?

Yes. Smoking is permitted on our terrace***

is there a bar area?

Yes. It's perfect for cocktailing***

is there a dance floor?

Yes. We love to dance***

may we use the terrace?

Yes. Even in the winter months.

is there any AV equipment available for our use?

Yes. We have a wireless microphone. Unfortunately we do not have tvs or projection screens at this time. You are welcome to bring your own.***

may we have our wedding ceremony in the restaurant?

Yes. Our terrace is a beautiful setting for an intimate mountain wedding. Please note ceremonies can be scheduled no earlier than 5pm.***

will the gratuity be included on our bill?

Yes. We include an 18% gratuity to the bill of parties of six or more. This will be distributed amongst all of the staff who have helped to make your special event come together.

***subject to private booking

BANFF HOSPITALITY COLLECTIVE

Banff Hospitality Collective is 100% locally owned.

It was founded by a group of friends and restauranteurs who love food, drinks, mountains & our amazing little town called Banff. Our multi-concepted venues are bound by one common philosophy: To share our passion for Banff National Park while delivering outstanding food, mountain hospitality and unforgettable atmosphere.

Our intimate sales team is here to overseeing your group events.

Director of sales: jessica@banffcollective.com

Group sales manager: harumi@banffcollective.com

Group sales manager (weddings): stephanie@banffcollective.com