

BANFF & THE BOW RIVER VALLEY

BANFF SPRINGS
HOTEL

CANADIAN PACIFIC

LUNCHEON

TABLE d'HOTE



Grapefruit, Apple or Tomato Juice
Home Made Antipasto on Lettuce
Chilled Melon

Onion Soup with Cheese Crusts
Consomme in Cup

Steamed Finnan Haddie, Cream Sauce
Shirred Eggs with Link Sausages Bercy
Beef Pot Roast with Noodles Polonaise
Grilled Calves Liver with Smothered Onions
Roast Young Alberta Lamb, Mint Sauce
Combination Fruit Plate with Cottage Cream Cheese
Jellied Chicken with Sliced Tomatoes, Asparagus Tips

Boiled Fresh Parsnips Green Beans in Butter
Potatoes Persillces, Mashed

Apple Pie and Cheese Chocolate Cup Custard
Stewed Australian Pears and Cake
Half Grapefruit Preserved Pineapple Fresh Berries
Bananas in Cream Compote of Prunes Canteloupe
Camembert Ingersoll Ermité Roquefort Trappist Oka
MacLarens Imperial Gouda Gruyere Canadian

Tea Coffee Buttermilk Milk
Rolls

\$1.75

Announcements

DINNER MUSIC
Foyer, Alhambra Dining Room and
Fairholme Dining Room from
7.30 p.m. to 8.30 p.m.

EVENING MUSICAL
in the Mount Stephen Hall at 9.00
o'clock, Miss Genevieve Carey and
her trio

DANCING
in the Ballroom, 10 to 12 midnight
(excepting Sunday) featuring
Moxie Whitney and His Orchestra

THE TAVERN
is situated on the Terrace floor.
Hours 10 a.m. to 9 p.m.

For Your Entertainment

Golfing
Riding
Motoring
Hiking
Fishing
Swimming
Sun-Bathing
Tennis
Climbing
Boating

Government Rationing Regulations

REQUIRE THAT:

MEAT be eliminated en-
tirely from all menus
each Tuesday and Friday.

SUGAR be served only
on request and then as
follows: Not more than 1
spoon for any beverage,
and not more than 1 tea-
spoon for any cereal.

Therefore our portions
are based on quota allow-
ed. In two weeks or long-
er guests are required to
surrender temporarily
their food ration books.
These books should be
left with the Reception
Clerk.

The Alhambra Dining Room

is open as follows:

Breakfast - 8.00 to 10.30
Luncheon - 12.30 to 2.30
Dinner - 6.30 to 9.00

Fairholme Dining Room

Breakfast - 7.30 to 10.00
Luncheon - 12.00 to 2.00
Dinner - 6.00 to 8.30

Room Service is available
from 7.30 a.m. to mid-
night

LUNCHEON



HORS D'OEUVRES

Iced Celery 40 Radishes 25 Queen or Stuffed Olives 50 Fruit Cocktail 70 Green Onions 25
Mixed Pickles 30 Sliced Smoked Salmon 80 Crabmeat Cocktail 85
Anchovies Canape 90 Fresh Domestic Caviar 2.25 Celery and Olives 45 Antipasto 80
JUICES: Tomato, Grapefruit, Apple, Vegetable, Prune, Orange 30

SOUP

Onion Soup with Cheese Crusts 40 Consomme in Cup 30
Cream of Tomato Croutons 40 Chicken Broth 35

FISH

Grilled Fresh B.C. Salmon Steak, with Sliced Cucumbers, 15min., 1.10
Fried Filet of Pickeral, Tartar Sauce, 15min., 1.00 Steamed Finnan Haddie, Cream Sauce 1.00

ENTREES

Minute Steak 1.85 Mixed Grill Mt. Rundle 1.55 Red Brand Club Steak 1.85
Half Spring Chicken Saratoga 2.00 Grilled Lamb Kidneys with Bacon, 15min., 1.35
Fresh Lobster a la Newburg, 15min., 2.00

Banff Springs Special

French Steak Saute with Fresh Mushrooms, French Fried Potatoes
\$2.50 15 min.

COLD SELECTIONS

Cold B.C. Salmon with Sliced Cucumbers and Tomatoes, Potato Salad 1.40
Cold Roast Beef with Sliced Tomato, Mixed Pickles 1.40
Cold Roast Lamb, Potato Salad 1.15 Ham and Turkey, Lettuce and Tomato Salad 1.50
Combination Fruit Plate with Cottage Cream Cheese, 85

VEGETABLES

Fried Filet Fish 30 Green Beans in Butter 45
POTATOES: French Fried 35, Saute 30, Boiled 20, Mashed 25, Persillees 35

SANDWICHES

Ham 60 Chicken 75 Lettuce and Tomato 45 Club 1.00 Cold Roast Beef 65

SALADS

Lobster 2.00 Chicken 1.75 Lettuce and Tomato 45 Fruit 65 Crabmeat 1.25

SWEETS

Apple Pie and Cheese 25 Stewed Australian Pears, Cake 30 Chocolate Cup Custard 30
Cup Custard 25 Fruit Jelly 25 Fruit Tartlet 25
Parfait Creme de Menthe 50 Fruit Sundae 40
ICE CREAM; Vanilla, Maple Walnut, Strawberry, Tutti Frutti 40

FRUITS

Banana 25 Orange or Raw Apple 15 Compote of Stewed Fresh Fruit 50
Fresh Berries 35 Half Grapefruit 35 Canteloupe 35

CHEESE

Camembert 50 Ingersoll Ermité 50 Roquefort 60 Trappist-Oka 40
McLarens Imperial 35 Gouda 50 Gruyere 40 Canadian Loaf 30 Canadian 30

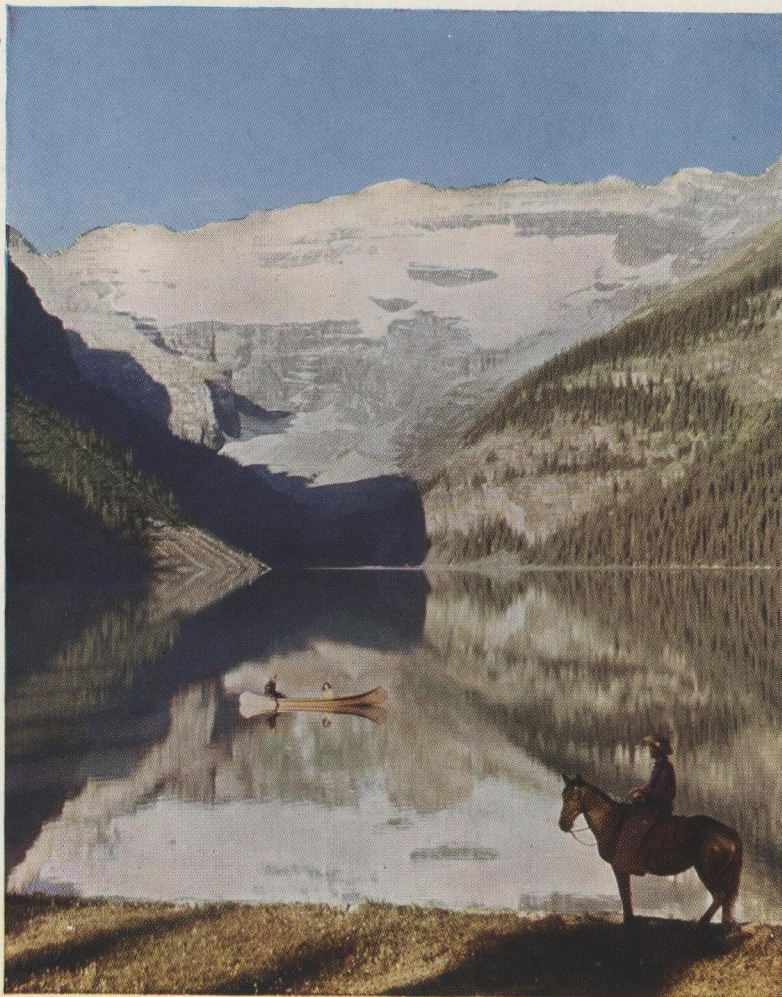
TEA, COFFEE, MILK, ETC.

Tea or Coffee 25 Demi Tasse 15; with Cream 20 Postum 25
Individual Bottle Milk 15 Buttermilk 15 Malted Milk 30 Bread 15 Toast 15

Portions are prepared for one person only

BANFF SPRINGS HOTEL - IN BANFF NATIONAL PARK

Sunday, July 6th, 1947



LAKE LOUISE AS SEEN FROM THE CHATEAU

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CANADIAN PACIFIC HOTELS

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HOTEL VANCOUVER Vancouver, B.C.

[Operated by the Vancouver Hotel Co. Limited on behalf of the
 Canadian Pacific Railway Company and the Canadian National
 Railways.]

†These hotels are open in the Summer only.

