



— THE E I G H T E E N T H H O L E —

B A N F F S P R I N G S  
H O T E L

C A N A D I A N P A C I F I C

# DINNER

TABLE D'HOTE



Apple, Vegetable or Tomato Juice  
Chilled Melon      Seafood Cocktail  
Iced Celery and Olives

Cream of Fresh Spinach Duchesse  
Consomme Printaniere

Boiled Fresh Halibut, Shrimp Sauce  
Spanish Omelette

Scalloped Sweetbreads with Fresh Mushrooms Toulouse  
Roast Ribs of Western Beef au Jus

Combination Salad Plate with Hard Boiled Eggs,  
Thousand Island Dressing

Cold English Meat Pie, Potato Salad, Sliced Tomatoes

Boiled Whole Baby Carrots      Celery Saute  
Au Gratin, Mashed or Boiled Potatoes

Salad in Season

Pineapple Pie      Raspberry Shortcake  
Frozen Eclairs, Chocolate Sauce

Half Grapefruit      Preserved Pineapple      Fresh Berries  
Bananas in Cream      Compote of Prunes      Canteloupe

Camembert      Ingersoll Ermitte      Roquefort      Trappist Oka  
MacLarens Imperial      Gouda      Gruyere      Canadian

Tea      Coffee      Buttermilk      Milk

Rolls      \$2.50

## 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 entirely 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 allowed. In two weeks or longer 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 7.50 a.m. to midnight

# DINNER



## 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

Cream of Fresh Spinach Duchesse 35      Consomme Printaniere 35  
Cream of Tomato Croutons 40      Chicken Broth 35

## FISH

Fried Filet of Pickeral Tartar Sauce 1.00      Boiled Fresh Halibut Shrimp Sauce 1.00  
Fresh Whitefish Saute Meuniere 90

## ENTREES To Order - 20min.

Tenderloin Steak 2.25      Red Brand Single Sirloin Steak 2.00      Lamb Chops (one) 75, (two) 1.40  
Breast of Chicken Eugenie 2.00      Grilled Pork Tenderloin with Fried Sweet Potatoes 1.55  
Roast Ribs Western Beef au Jus 2.00      Half Young Grilled Chicken in Casserole, Hunter Style 2.50

## Banff Springs Special

Charcoal Grilled Sirloin Steak with Mushrooms  
Baked Tomato and Minute Potatoes  
\$3.00      20 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

## VEGETABLES

Boiled Whole Baby Carrots 30      Celery Saute 40  
POTATOES: French Fried 35, Saute 30, Boiled 20, Mashed 25, Au Gratin 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

Pineapple Pie 25      Raspberry Short Cake 35      Frozen Eclairs, Chocolate Sauce 40  
Cup Custard 2      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 Ermitte 50      Roquefort 60      Trappist-Oka 40  
McLarens Imperial 35      Gouda 50      Gruyere 40      Canadian Loaf 30      Canadian 30

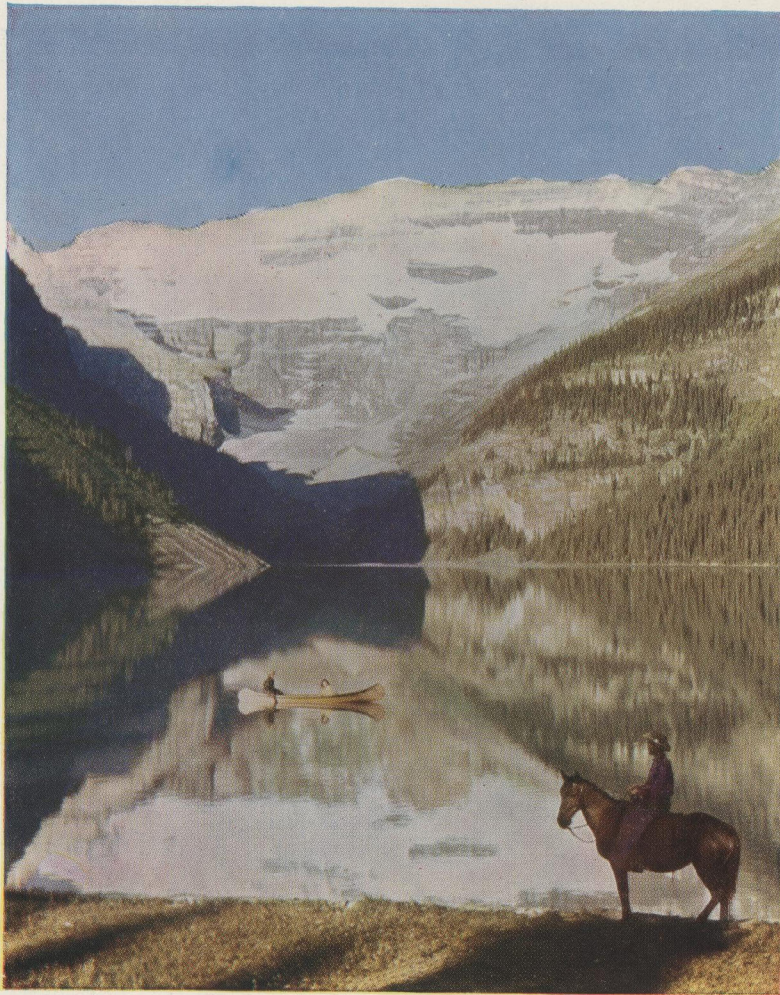
## TEA, COFFEE, MILK, ETC.

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

Thursday, July 10th, 1947



LOVELY LAKE LOUISE

*Your Host Across Canada*  
**CANADIAN PACIFIC HOTELS**

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 Service and Cuisine at Moderate Rates

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†LAKESIDE INN . . . . .	Yarmouth, N.S.
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†THE ALGONQUIN . . . . .	St. Andrews-by-the Sea, N.B.
MCADAM HOTEL . . . . .	McAdam, N.B.
CHATEAU FRONTENAC . . . . .	Quebec, Que.
ROYAL YORK HOTEL . . . . .	Toronto, Ont.
†DEVIL'S GAP LODGE . . . . .	Kenora, Ont.
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[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.

