1952

Victoria Glacier, the overhanging snow-capped ice-mass that broods eternally over the jade-green waters of Lake Louise, is a fascinating study. Reflecting nature's many moods the glacier frowns, sparkles and sometimes—when storms play across its icy surface—seems to withdraw itself from contemplation of the gay scenes below.

Chateau Lake Louise

LAKEVIEW ROOM

Table d'Hote

Imported Sardines and Tunafish — Sliced Egg, Bengale
Half Grapefruit, Mapeline — Celery and Carrot Sticks
JUICES: Blended Tomato Pineapple

Philadelphia Pepper Pot — Hot or Jellied Consomme

Boiled Eastern Finnan Haddie in Cream
Windsor Bacon and Eggs, Country Style
Fried Chicken Croquettes, Cream Mushroom Sauce
Grilled French Steak, Smothered Onions
Braised Shoulder of Lamb, Peruvienne

Fancy Fruit Plate, Fleurette, Honey Dressing
Fresh Salmon Salad, Ravigote
Choice Cold Cuts with Sliced Chicken, Duchesse

Creamed Carrots — Wax Beans, Fines Herbes
Potatoes: Parsley Mashed Saute

Pear Pie a la Mode — Tartlet Hollandaise
Ice Cream with Cake — Compote of Fruit in Syrup
Fresh Fruit in Season — Fruit Sherbet

Cheese: Black Diamond, Rocky Mountain Cream, Oka, Imported Roquefort, Gruyere Domestic, Individual Gruyere, Canadian Cheddar, Ermite, Imported Gorgonzola, McLaren's Imperial

FRENCH BREAD

TEA COFFEE MILK

$2.25

« TABLE D'HOTE MEALS »

Breakfast - 7:30 to 10 a.m. Luncheon - 12 to 2:30 p.m. Dinner - 6 to 8:30 p.m.

LUNCHEON

Announcements

MUSIC

Lakeview Room - - 7 to 8:30 p.m.

SUNDAY EVENING CONCERT

Ballroom - 9:00 p.m.

Guests may obtain Complimentary Tickets from Information Desk

BRUCE BRISTOWE
and his Dance Orchestra

Ballroom every evening except Sunday

SWISS GUIDES

Available at the Information Desk
Mornings & Evenings

PICNIC BOX LUNCH

Please confer with Head Waiter for selection and price

SWIMMING POOL

Open daily - 8 a.m. to 8 p.m.

ROOM SERVICE

Available from 7:30 a.m. to Midnigh

A La Carte

READY TO SERVE: Grilled French Steak, Smothered Onions 2.50
Braised Shoulder of Lamb, Peruvienne 1.50
Fancy Fruit Plate, Fleurette, Honey Dressing 1.10

HORS D'OEUVRES: Fresh Domestic Caviar 2.65 Fruit Cocktail 75
Antipasto 80 French Hors d'Oeuvres 1.60 Assorted Canapes 1.35
Imported Sardines 95 Radishes 30 Preserved Lobster Cocktail 1.35
Sliced Smoked Salmon 1.05 Anchovies Canapes 1.05 Mixed Olives 55
Half Grapefruit 35 Pate de Foie Gras, Domestic 2.00
Mixed Olives 55 Celery and Olives 55

JUICES: Orange 30 Grapefruit 30 Apple 30 Tomato 30
Blended Fruit 30 Vegetable 30 Pineapple 30

SOUP: *(10 minutes)* Cream of Tomato 45 Chicken Broth with Rice 45
Philadelphia Pepper Pot 45 Hot or Jellied Consomme 45

FISH: *(20 minutes)* Broiled B.C. Salmon Steak, Parsley Butter 1.45
Fresh Maritime Lobster, Newburg 2.50
Filet of Sole Saute, Cecilia 1.45

ENTREES: *(20 minutes)* Red Brand Sirloin Steak 3.25
Half Spring Chicken, Provencale 2.50
Grilled Lamb Chops (one) 1.10 (two) 2.20
Breaded Veal Cutlet, Holstein 1.85

COLD BUFFET: Sliced Turkey and Ham, Nicoise 2.00
Galantine of Capon and Ox Tongue 2.00
Assorted Cold Meats with Chicken 1.75
B. C. Salmon Steak, Cucumber and Tomato 1.45
Roast Prime Ribs of Beef with Jelly 2.25

VEGETABLES: Cauliflower 40 Carrots Buttered 35 Green Beans 35
Creamed Carrots 35 Wax Beans, Fines Herbes 35 Green Peas 50

POTATOES: Parsley 25 Mashed 30 Saute 35

SALADS: Chef's Salad 80 Lettuce and Tomato 60 Waldorf 70
Fresh Lobster 2.35 Fruit 90 Chicken 1.85

SWEETS: Ice Cream with Cake 45 Peach Melba 65
Fruit Sherbet 30 Rum Parfait 1.00
Pear Pie a la Mode 30 Tartlet Hollandaise 30

CHEESE: Canadian Cheddar 40 Oka 45 Gruyere Domestic 50
Individual Gruyere 50 Imported Roquefort 65 Black Diamond 35
Rocky Mountain Cream Cheese 40 Wine Cured Cheese Hearts 55
Ermite 45 Imported Gorgonzola 65 McLaren's Imperial 45

FRUITS: Orange or Raw Apple 15 Sliced Banana in Cream 35
Fresh Fruit in Season 55 Sliced Orange 40
Compote of Fruit in Syrup 60

TEA 30 COFFEE 30 MILK 20 FRENCH BREAD 25

★ DIETARY FOODS ARE AVAILABLE ★

Portions are prepared for one person only.

Ten cents extra per portion for Room Service except for Tea, Coffee, Milk, Rolls.

LUNCHEON August 10, 1952

CANADIAN PACIFIC HOTELS

FROM SEA TO SEA

The Digby Pines†	Digby, N.S.
Lakeside Inn†	Yarmouth, N.S.
Cornwallis Inn	Kentville, N.S.
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.
Royal Alexandra Hotel	Winnipeg, Man.
Hotel Saskatchewan	Regina, Sask.
Hotel Palliser	Calgary, Alta.
Banff Springs Hotel†	Banff, Alta.
Chateau Lake Louise†	Lake Louise, Alta.
Emerald Lake Chalet†	Field, B.C.
Empress Hotel	Victoria, B.C.

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.