

GoldLeaf: The Height of Luxury

FIVE-STAR COMFORT MEETS FIVE-STAR VIEWS

With our GoldLeaf Service, indulge your senses with gourmet meals prepared by Executive Chefs, and expansive views through the panoramic windows of a bi-level glass dome coach to the Canadian Rockies.



Room. With a View

Stretch your legs and your viewing angles in our bi-level glass-dome coaches. Sink into your spacious seat on the upper level and enjoy meals in the lower-level dining area.



Outdoor Viewing Platform

Step out onto your exclusive outdoor viewing platform to get closer to the action.



You'll Taste the Difference

Savour every second as you enjoy elegantly plated meals prepared with local ingredients from the comfort of a dedicated dining room – all the while, sprawling views of the Rocky Mountains will be unfolding right outside your window.



Award-Winning Service

Sit back and enjoy the scenery as our Hosts attend to your every need. From entertaining you with stories about passing landmarks to topping up your glass of wine and calling out wildlife sightings, you can rest assured that everything will be taken care of.

Breakfast Sample Menu

Starter

Chef's seasonal fruit creation and a freshly baked pastry

Your Choice of Main

CLASSIC EGGS BENEDICT

Canadian back bacon, English muffin, smoked paprika hollandaise, hashbrowns, citrus-dressed greens

LEMON & HONEY BUTTERMILK PANCAKES

Okanagan stone fruit compote, Quebec maple syrup

RASPBERRY & BANANA SMOOTHIE BOWL

Toasted coconut, pomegranate seeds, chia, mint

SMOKED SALMON AVOCADO TOAST

Sourdough, soft boiled egg, pickled red onion, beets

Lunch Sample Menu

Starter

Seasonal Kamloops pickled vegetables, prosciutto, summer fruit, Brie, baguette

Your Choice of Main

FRASER VALLEY CHICKEN PAILLARD

Sundried tomato & fennel sauté, bell peppers, romesco, citrus-dressed greens

ALBERTA BEEF SHANK RAGOUT

Four Winds IPA braised, local wild mushrooms, polenta, gremolata

CRISPY SKIN LOIS LAKE STEELHEAD

Handmade gnocchi, verjus, asparagus, blackberries, spinach & asparagus sauce

CHICKPEA & MOROCCAN SPICED CAULIFLOWER NOURISH BOWL

Couscous, purple cabbage, local wild mushrooms, sundried tomatoes, olives, almonds

Your Choice of Dessert

BERRIES & CREAM

Fraser Valley berries, Chantilly cream, honey, bee pollen, fresh mint

LEMON LAVENDER POSSET

Earl Grey macaron, Okanagan stone fruit compote

Please note, this is only a sample menu. Menu items and ingredients vary by rail route and day onboard the train. While our onboard menus will have a selection of options to cater to various tastes and dietary requirements, we ask that all guests notify us of any dietary restrictions or allergies in advance of travel.