



P.O. Box 1070 Banff, Alberta, Canada, T1L 1H8, Reservations 1-800-563-8764 TEL: (403) 762-2642 FAX: (403) 760-8287

## **THE INNS OF BANFF**

Make your 2010 Corporate Christmas party something to remember. Rest and relax in the warmth and comfort of the **Inns of Banff** offering outstanding service in a casually elegant mountain atmosphere. The Inns boasts 244 nicely appointed guest rooms, some with spectacular views of the Rocky Mountains. All beds at the Inns have been transformed into a little corner of heaven with our Signature Mountain Luxury Beds. Facilities include the WILDFIRE GRILL, the BEAR'S DEN PUB with big screen TV, Juke Box and Pool table, an indoor pool, whirlpool and sauna and a spectacular outdoor hot pool with outstanding views of the surround peaks. Complimentary parking and complimentary ski/snowboard lockers are available to all guests. Each guest will receive a complimentary Banff Transit pass to use during their stay.

### **Suggested Venues:**

**The Cascade Room** – Located on the second floor, the Cascade Room offers our largest banquet space. This venue is perfect for a party of 100 – 175 guests who want to dance the night away.

**The Bear's Den Pub** – A perfect setting for Christmas. The Bear's Den's hand carved bar, fieldstone fireplace and antique furniture set the stage for a great private party of 50-60 guests.

**The Wildfire Grill** – Offer a semi-private setting, the Wildfire Grill is perfect for groups of 10-50.

### **Our Christmas Party Dinner Package includes:**

- One night accommodation
- Elegant Buffet Dinner
- All Gratuities

Packages Available November 6 – December 19, 2010

### **2010 Dasher's Christmas Dinner Buffet**

30 Person Minimum

Assorted Fresh Rolls & Butter

Carrot & Raisin Salad, Roasted Beet & Arugala Salad, Seasonal Tossed Salad, Pasta Salad

Assorted Dressings & Vinaigrettes, Crudités with Dip, Fresh Fruit Salad

Local and Hand Made Cold Meat & Fish Selection

Peel & Eat Shrimp with Cocktail Sauce & Lemon

Wide array of Worldly Cheeses & House made Preserves

**Slow Roasted Turkey**

with Maple Bourbon Jus, Chicken & Apple Sausage Stuffing

Roasted Local Organic Potatoes, Seasonal Vegetable Medley

Baked Penne and Tomato Sauce

Assortment of Decadent Desserts including:

Milk Chocolate Fountain with Fresh Fruit, Marshmallows, Pound Cake and much more

Vanilla Cheesecake and Chocolate Mousse

Coffee & Tea



## ***2010 Rudolph's Christmas Dinner Buffet***

*30 Person Minimum*

*Assorted Fresh Rolls & Butter*

*Carrot & Raisin Salad, Roasted Beet & Arugala Salad,  
Seasonal Tossed Salad, Pasta Salad, Assorted Dressings & Vinaigrettes*

*Crudités with Dip, Fresh Fruit Salad*

*Local and Hand Made Cold Meat & Fish Selection*

*Peel & Eat Shrimp with Cocktail Sauce & Lemon*

*Wide array of Worldly Cheeses & House made Preserves*

***Slow Roasted Turkey***

*with Maple Bourbon Jus, Chicken & Apple Sausage Stuffing*

***Alberta prime Rib with Red Wine Jus***

*Roasted Local Organic Potatoes*

*Seasonal Vegetable Medley*

*Baked Penne and Tomato Sauce*

*Assortment of Decadent Desserts including:*

*Milk Chocolate Fountain with Fresh Fruit, Marshmallows, Pound Cake and much more*

*Vanilla Cheesecake and Chocolate Mousse*

*Coffee & Tea*

*\*Menus subject to change without notice. Menus will be confirmed at time of booking*

### ***Dasher's Christmas Dinner Buffet Package Rate***

***\$104.00*** per person, double occupancy

***\$161.50*** per person, single occupancy

### ***Rudolph's Christmas Dinner Buffet Package Rate***

***\$110.00*** per person, double occupancy

***\$167.50*** per person, single occupancy

#### ***Additional Expenses:***

*Add-on options (see below) Local, Provincial & Federal Taxes Bartender Charges, where applicable*

*SOCAN Fees, where applicable Dance Floor Set up Fee, where applicable Bar Services*

*Wine on the Table with Dinner*

#### ***Customize your party by adding:***

***SALMON ENTRÉE*** – Add \$5.00 per person -Roasted Wild Pacific Salmon with lemon Butter Sauce.



### **SEAFOOD BAR – Add \$10.00 per person**

*Fresh Shucked Oysters, Carved House Smoked Salmon, PEI Mussels in a white wine garlic sauce, Peel & Eat Shrimp & Cold Seafood Canapés*

### **WILDFIRE GRILL BREAKFAST BUFFET\* – Add \$14.00 per person**

*Freshly Baked Goods \* Butter croissants, assorted muffins, cinnamon Danish, hazelnut Danish, fruit Danish White & whole wheat toast, orange marmalade & strawberry jam \* Fresh seasonal fruit, Swiss style yogurt, Selection of Cold Cereals\* Farm fresh scrambled eggs, Western style skillet eggs\* Buttermilk pancakes or Belgium waffles, Crispy bacon, Breakfast potatoes \* Pure pork sausage or Canadian ham \* Chilled Juice, Coffee & tea*

*\*Menus subject to change without notice. Menus will be confirmed at time of booking*

### **ADDITIONAL NIGHTS:**

*When booking a dinner package, we are pleased to be able to offer the following rates for additional nights. All pre party stays must be guaranteed with the individual's credit card upon booking:*

*Sunday – Thursday nights - \$99.00 per room, per night*

*Friday & Saturday nights - \$115.00 per room, per night*

*Rate based on single or double occupancy and is subject to 2% TIF, 4% Tourism Levy and 5% GST.*

### **CHRISTMAS IN JANUARY:**

*Hold your Christmas party from January 7-30, 2011 and receive the following reduced rates:*

#### ***Dasher's Christmas in January Dinner Buffet Package Rate***

***\$96.00*** per person, double occupancy

***\$145.50*** per person, single occupancy

#### ***Rudolph's Christmas in January Dinner Buffet Package Rate***

***\$102.00*** per person, double occupancy

***\$151.50*** per person, single occupancy

### **FOR RESERVATIONS:**

**Banff Lodging Company** PO Box 1070 Banff, AB T1L 1H8 **Tel. 1-800-563-8764**

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