



P.O. BOX 1070 BANFF, ALBERTA, CANADA, T1L 1H8
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*“Christmas waves a magic wand over this world and behold,
everything is softer and more beautiful”*

Norman Vince Peale (1898-1993)

CHRISTMAS at the BANFF PTARMIGAN INN

Located a short two block walk from the heart of downtown Banff, the **Banff Ptarmigan Inn's** newly renovated guestrooms (Spring 2017), elegant exterior lights and breathtaking Christmas decorations are truly something to behold. Take some time to rest and relax in the Inn's two Jacuzzis and steam room. The Inn offers complimentary underground, heated parking, complimentary in-town shuttle via Banff Transit, complimentary ski/snowboard lockers and wax room to all guests. Visit Bestofbanff.com to view the hotel.

Suggested Venues:

The Atrium

One of the most unique event venues in Banff.

The Atrium's courtyard-type setting with vaulted ceilings, street lamps, dance floor and lighted foliage offering the perfect atmosphere for a Christmas Party.

Accommodates 48-84 guests. Minimum of 24 guestrooms. Buffet service only.

The Sundance Room

A quiet, secluded, rectangular shaped banquet room.

This venue is perfect for Christmas parties of 24-48 guests buffet service; 24-56 plated service.

The Meatball

Perfect for semi-private parties with plated dinner service for any number of guests.

Private parties with plated or buffet service for a minimum of 70 guests.

Christmas Party Packages at the Ptarmigan Inn include:

One Night Accommodation

Elegant Buffet or Plated Dinner Service

Full Hot Buffet Breakfast

Early Check-in on Fridays (1pm)

Late Check-out on Sundays (1pm)

All Gratuities





2019 Prancer's Christmas Dinner Buffet

24 Person Minimum

Freshly Baked Focaccia Bread
Chef's Soup of the Day
Italian Pasta Salad
Caesar Salad
'Build Your Own' Salad
Assortment of Olives & Pickles
Locally Sourced Italian Meat Platter
Deviled Eggs
Brussels Sprouts
Sweet Bell Peppers
Roasted Yams,
Parmesan Mashed Potatoes

Slow Roasted Turkey
Apple & Crushed Sage Stuffing
Homemade Cranberry Sauce
Rich Turkey Au Jus

Dessert
Cheesecake
Peanut Butter Balls
Black Forest Cake
Chocolate Chip Cookies
Death by Chocolate Brownie Pudding
(All desserts are made by our award winning Chef)
Coffee & Tea

2019 Prancer's Dinner Buffet Package Rates

Saturdays in November* & December 2019 and January* 2020

\$123.50 per person, double occupancy in standard guestrooms
(\$247.00 per couple. \$135.00 per room + \$56.00 per person per meal & gratuity)

Fridays in November* & December 2019 and January* 2020

\$115.50 per person, double occupancy in standard guestrooms
(\$231.00 per couple. \$119.00 per room + \$56.00 per person per meal & gratuity)

***November 9, 2019 and *January 3 & 4, 2020**

\$130.50 per person, double occupancy in standard guestrooms
(\$261.00 per couple. \$149.00 per room + \$56.00 per person per meal & gratuity)

All rates are per person, based on double occupancy in standard guestrooms and subject to 5% GST





2019 Dancer's Christmas Dinner Buffet

24 Person Minimum

Assorted Fresh Breads, Rolls & Baguettes
Chef's Soup of the Day
Italian Pasta Salad, Caesar Salad, 'Build Your Own' Salad
Assortment of Olives & Pickles
Deviled Eggs
Brussels Sprouts, Sweet Bell Peppers, Roasted Yams
Parmesan Mashed Potatoes

Slow Roasted Turkey
Apple & Crushed Sage Stuffing
Homemade Cranberry Sauce
Rich Turkey Au Jus

Plus Choice of One of the Following hand-carved Entrees:

Alberta AAA Angus Prime Rib
Red Wine Au Jus and Horseradish

Rotisserie Spring Lamb
with Italian Marsala Demi Glace

Slow Roasted Pork Loin
with Maple Apple Sauce

Dessert
Cheesecake
Peanut Butter Balls
Black Forest Cake
Chocolate Chip Cookies
Death by Chocolate Brownie Pudding
(All desserts are made by our award winning Chef)
Coffee & Tea

2019 Dancer's Dinner Buffet Package Rates

Saturdays in November* & December 2019 and January* 2020

\$129.00 per person, double occupancy in standard guestrooms
(\$258.00 per couple. \$135.00 per room + \$61.50 per person per meal & gratuity)

Fridays in November* & December 2019 and January* 2020

\$121.00 per person, double occupancy in standard guestrooms
(\$242.00 per couple. \$119.00 per room + \$61.50 per person per meal & gratuity)

***November 9, 2019 & *January 3 & 4, 2020**

\$136.00 per person, double occupancy in standard guestrooms
(\$272.00 per couple. \$149.00 per room + \$61.50 per person per meal & gratuity)

All rates are per person, based on double occupancy in standard guestrooms and subject to 5% GST





2019 Cupid's Plated Christmas Dinner

*Available in the Sundance or Meatball only
10 person minimum/ 72 person maximum*

Starter

Amuse-Bouche

*Our Chef's latest innovation of a Trio of Dips
Including Roasted Red Pepper Hummus, Olive Tapenade and Eggplant Babaganoush Spread
Served Family Style with Freshly Baked Focaccia Bread*

Salad

Medley of Tender Greens, Cucumber, Red Onion & Tomatoes tossed in Mango Vinaigrette

Individual Choice of Entrée

(Entrée choices must accompany final rooming list)

Braised Lamb Shank

*Spring Lamb Shank Braised in a Sweet Marsala & Caramelized Onion Demi-Glace
Served atop Roasted Red Pepper Risotto. Accompanied by Seasonal Vegetables*

Fresh Atlantic Grilled Salmon

Topped with Maple Glaze and Served with Roasted Rosemary Baby Potatoes, Carrot Puree and Steamed Broccoli

Chicken Parmigiana

*Chicken Breast Crusted in Bread Crumbs Smothered in our House-Made Marinara Sauce
Topped with Mozzarella Cheese and Baked to Perfection.
Served with Spaghetti and Seasonal Vegetables*

Dessert

*Bailey's & Caramel Swirl Cheesecake
Coffee & Tea*

2019 Cupid's Plated Dinner Package Rates

Saturdays in November* & December 2019 and January* 2020

\$115.50 per person, double occupancy in standard guestrooms
(\$231.00 per couple. \$135.00 per room + \$65.00 per person per meal & gratuity)

Fridays in November* & December 2019 and January* 2020

\$121.00 per person, double occupancy in standard guestrooms
(\$242.00 per couple. \$119.00 per room + \$65.00 per person per meal & gratuity)

***November 9, 2019 and *January 3 & 4, 2020**

\$124.50 per person, double occupancy in standard guestrooms
(\$248.00 per couple. \$149.00 per room + \$65.00 per person per meal & gratuity)

All rates are per person, based on double occupancy in standard guestrooms and subject to 5% GST





Vegan and Vegetarian Options can be added on a per person basis at same prices as above.

BBQ Veggie Loaf *Vegan*

Beets & Mushrooms Roasted Down, Shaped into a Veggie Loaf, Glazed with a Sweet BBQ Sauce and Baked in the Oven. Served with Roasted Rosemary Baby Potatoes & Seasonal Vegetables.

Eggplant Parmigiana *Vegetarian (Item can be modified to accommodate - Vegan)*

Eggplant Crusted in Bread Crumbs, Smothered in our House-Made Marinara Sauce, topped with Mozzarella Cheese and Baked to Perfection. Served with Spaghetti & Seasonal Vegetables.

Chickpea Falafel *Vegan*

House-Made Falafel served over Roasted Red Pepper Risotto and Seasonal Vegetables. Accompanied with Vegan Friendly Creamy Nacho Cheese and Pita Bread.

Additional Expenses, where applicable:

- **Customized Add-On options** (See below)
- **SOCAN Fee** - The Society of Composers, Authors & Music Publishers of Canada by law dictates groups using music must be charged a surcharge which will be added to your final invoice. These charges can range from \$21 – \$42.00 per event and is subject to 5% GST.
- **ReSound Fee** - Re:Sound, a Canadian not-for-profit music licensing company dedicated to obtaining fair compensation for artists and record companies, by law dictates groups using music must be charged a surcharge which will be added to your final invoice. These charges can range from \$10-\$19.00 per event and is subject to 5% GST.
- **Bartender Charges** – For events held in our banquet space using a Host or Cash Bar, the hotel will provide one or two bartenders, depending on the number of guests, at the rate of \$175.00 per bartender, per event plus 18% gratuity and 5% GST.
- **Taxes** – 2 % Local TIF, 4% Provincial Tourism Levy & 5% GST

Customize your party by adding:

- **Wine on the table with dinner** Prices range from \$36-\$75.00 per bottle
- **Bar Services**
 - Host Bar – all drinks are charged to the Company Master Account
 - Cash Bar – each individual guest pays cash to the bartender for each drink
 - Drink Tickets – used in conjunction with a Cash Bar, should the Company decide to buy a specific number of drinks for their guests
- **Cocktail Reception**

Ask your Groups Catering Sales Coordinator for our Chef's selection of Hot & Cold Hors D'oeuvres.
All food & beverage is subject to 18% gratuity and 5% GST
- **Additional Nights:** Contact us for discounted rates for Pre and Post stays.

FOR RESERVATIONS:

The Banff Lodging Company Events Team of Professionals

Tel. 1-800-563-8764

E – Events@bestofbanff.com

Feb 19, 2019

