



P.O. BOX 1070 BANFF, ALBERTA, CANADA, T1L 1H8
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*"It is Christmas in the heart that puts Christmas in the air".
W.T. Ellis*

CHRISTMAS *at* **BANFF ROCKY MOUNTAIN RESORT**

Tucked away amid the pine and aspen in view of Mt Rundle, Cascade & Tunnel Mountains, the Banff Rocky Mountain Resort and Conference Centre offers all the comforts of a quality mountain resort. With nature at your finger tips, this is what a visit to Banff National Park should be.

The Resorts boasts 171 graciously appointed guestrooms, studios, one and two bedroom suites all with wood burning fireplaces. Facilities include restaurant, saunas, indoor swimming pool, indoor hot pool, outdoor hot tub, squash courts, tennis courts and gym.

Suggested Venues:

The Timber Wolf Room

Perfect for a party up to 80 guests who want to dance the night away.

The Grey Wolf Room

Perfect for parties up to 120 with dance floor and outdoor deck.

Black Wolf Room or White Wolf Room

Perfect for the Kids' Christmas Party

Christmas Party Packages at the Banff Rocky Mountain Resort include:

One night Accommodation in a Jr. Suite with fireplace

Elegant Dinner (Plated or Buffet)

All Gratuities

Use of our in-house Sound System, Podium & Microphone

Early Check-in on Fridays (3pm)

Late Check-out on Sundays (12noon)





2018 CHRISTMAS HOLLY DINNER BUFFET

50 Person Minimum

Fresh Dinner Rolls & Butter
Vegetable Mirror & Condiment
Chef's Choice of Three Gourmet Salads

Entrees

Group choice of two

Carved Prime Rib Station

Roasted Turkey with Savory Bread Stuffing

Oven Roasted Chicken Supreme

Stuffed with Ricotta Cheese, Marjoram & Leeks, served with Grilled Apple & Cranberry

Maple Glazed Salmon

Butternut Squash Risotto

with white cheddar cheese and fresh asparagus

Accompaniments

Group choice of two

Herb & Garlic Roasted New Potatoes Buttery Mashed Potatoes
Scalloped Potatoes Sweet Potato Galette Medley of Seasoned Vegetables

Dessert

Assorted Traditional Christmas Desserts
Decaffeinated & Regular Coffee & Assorted Teas

Christmas HOLLY Dinner Buffet Package Rates

Saturday, November 24, December 1, 8, 15 & 22, 2018

\$121.00 per person

(\$242.00 per couple – \$115.00 per standard room (Jr. Ste., Studio Ste., 1 Bedroom Ste., Loft Ste.) + \$63.50 per person meal & gratuities)

\$136.00 per person

(\$272.00 per couple – \$145.00 per standard room (Wolf Studio Ste., Wolf1 Bedroom Ste., Wolf Loft Ste.) + \$63.50 per person meal & gratuities)

Saturday, November 3, 10 & 17, 2018

Friday, November 2, 9, 16, 23, 30, December 7, 14, 21, 2018

Friday & Saturday January 2019

\$116.00 per person

(\$232.00 per couple – \$105.00 per (Jr. Ste., Studio Ste., 1 Bedroom Ste., Loft Ste.) + \$63.50 per person meal & gratuities)

\$131.00 per person

(\$262.00 per couple – \$135.00 per (Wolf Studio Ste., Wolf1 Bedroom Ste., Wolf Loft Ste.) + \$63.50 per person meal & gratuities)

Rates are per person, based on double occupancy in superior limited view guestrooms





2018 CHRISTMAS MISTLETOE PLATED DINNER

APPETIZER

Group choice of one starter

Chilled Shrimp Cocktail with Lime & Cilantro Cocktail Sauce OR Smoked Salmon & Capers

SALAD

Group choice of one salad

Spring Mix Salad with Orange Cranberry Vinaigrette

Fresh Spinach with Mandarin Orange & Pomegranates with Apple Cider Vinaigrette

ENTREES

Group Choice of Two Entrees

Individual entrée choices must accompany final rooming list.

Slow Roasted Alberta AAA Prime Rib, served with Yorkshire and Red Wine Demi-glaze

Roast Turkey, served with home style stuffing

Oven Roasted Chicken Supreme

Stuffed with Ricotta Cheese, Marjoram and Leeks, served with Grilled Apples and Cranberry

Maple Glazed Salmon

Butternut Squash Risotto with white cheddar cheese and fresh asparagus

Accompaniments

Group choice of one starch

Herb & Garlic Roasted, Creamy Mashed, Rosti, Rice Pilaf or Sweet Potato Galette

All entrees served with a Medley of Season Vegetables

DESSERT

Group choice of one dessert

Warm Ginger Caramel Spice Cake or Rum & Eggnog Cheesecake

Regular & Decaffeinated Coffee & Assorted Teas

Christmas MISTLETOE Plated Dinner Package Rates

Saturday, November 24, December 1, 8, 15 & 22, 2018

\$126.00 per person

(\$252.00 per couple – \$115.00 per (Jr. Ste., Studio Ste., 1 Bedroom Ste., Loft Ste.) + \$68.50 per person meal & gratuities)

\$141.00 per person

(\$282.00 per couple – \$145.00 per (Wolf Studio Ste., Wolf1 Bedroom Ste., Wolf Loft Ste.) + \$68.50 per person meal & gratuities)

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Friday & Saturday January 2019

\$121.00 per person

(\$242.00 per couple – \$105.00 per (Jr. Ste., Studio Ste., 1 Bedroom Ste., Loft Ste.) + \$68.50 per person meal & gratuities)

\$136.00 per person

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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 \$23 – \$62.00 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 \$16-\$30.00 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 15% 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 \$30-\$45.00 per bottle
- **Kid's Party** Prices range from \$15 – 25.00 per person
- **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
 - *White Bar* – Wine & Beer are charged to the Company Master account. Guests pay cash to the bartender for all other drinks
- **Breakfast**
The Alpha Bistro Breakfast Buffet (Available Saturday & Sundays – minimum 20 guests required) **\$18.00** per person
Assorted Muffins, Danish Pastries and Croissants, Assorted Jams and Butter, Assorted Yogurt Cups, Scrambled Eggs
Home Fried Potatoes, Bacon or Sausage, Chilled Juice, Freshly Brewed Regular & Decaffeinated Coffee, Traditional and Herbal Teas
- **Additional Nights:** Contact us for discounted rates for Pre and Post stays.

FOR RESERVATIONS:

Banff Lodging Company

Ms. Melissa Taylor
Ms Lauren Fisher
Ms. Katrina Richards
Ms. Rebekah Wade

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