



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, 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 guests with dance floor and outdoor deck.*

#### **Black Wolf Room**

*Perfect for the Kids' Christmas Party*

#### **White Wolf Suite**

*Perfect for a private, intimate dinner party for 18-24 guests*

### **Christmas Party Packages at the Banff Rocky Mountain Resort include:**

*One night Accommodation in a Jr. Suite*

*Elegant Dinner (Plated or Buffet)*

*All Gratuities*

*Use of our in-house Sound System, Podium & Microphone (Grey & Timber Wolf Rooms)*

*Early Check-in on Fridays (3pm)*

*Late Check-out on Sundays (12noon)*





## 2019 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**

### Accompaniments

Group choice of two

Herb & Garlic Roasted New Potatoes  
Sweet Potato Galette

Buttery Mashed Potatoes  
Medley of Seasoned Vegetables

Scalloped Potatoes

### Dessert

Assorted Traditional Christmas Desserts  
Decaffeinated & Regular Coffee & Assorted Teas

#### **Vegetarian Entrée Option**

**Butternut Squash Risotto** with white cheddar cheese and fresh asparagus

Your vegetarian guests can partake of the salads and veggies on the buffet, and then be served Risotto at their place setting.

We ask that your guests identify themselves to their server prior to going to the buffet.

## Christmas HOLLY Dinner Buffet Package Rates

Saturdays in November\* & December 2019 and Saturdays in January\* 2020

**\$122.00** per person

(\$244.00 per couple – \$115.00 per standard Jr. Ste., Studio Ste., 1 Bedroom Ste. or Loft Ste. + \$64.50 per person meal & gratuities)

**\$139.00** per person

(\$278.00 per couple – \$149.00 per superior Wolf Studio Ste., Wolf1 Bedroom Ste., Wolf Loft Ste. + \$64.50 per person meal & gratuities)

Fridays in November\* & December 2019 and Fridays in January\* 2020

**\$117.00** per person

(\$234.00 per couple – \$105.00 per standard Jr. Ste., Studio Ste., 1 Bedroom Ste., Loft Ste. + \$64.50 per person meal & gratuities)

**\$132.00** per person

(\$264.00 per couple – \$135.00 per Superior Wolf Studio Ste., Wolf1 Bedroom Ste., Wolf Loft Ste. + \$64.50 per person meal & gratuities)

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

**\$124.00** per person

(\$248.00 per couple – \$119.00 per standard Jr. Ste., Studio Ste., 1 Bedroom Ste., Loft Ste. + \$64.50 per person meal & gratuities)

**\$139.00** per person

(\$278.00 per couple – \$149.00 per superior Wolf Studio Ste., Wolf1 Bedroom Ste., Wolf Loft Ste. + \$64.50 per person meal & gratuities)

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





## 2019 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 Three 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 accompaniment

*Herb & Garlic Roasted Creamy Mashed Rosti Rice Pilaf 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**

Saturdays in November\* & December 2019 and Saturdays in January\* 2020

**\$127.00** per person

(\$254.00 per couple – \$115.00 per standard Jr. Ste., Studio Ste., 1 Bedroom Ste., Loft Ste. + \$69.50 per person meal & gratuities)

**\$144.00** per person

(\$288.00 per couple – \$149.00 per superior Wolf Studio Ste., Wolf 1 Bedroom Ste., Wolf Loft Ste. + \$69.50 per person meal & gratuities)

Fridays in November\* & December 2019 and Fridays in January\* 2020

**\$122.00** per person

(\$244.00 per couple – \$105.00 per standard (Jr. Ste., Studio Ste., 1 Bedroom Ste., Loft Ste. + \$69.50 per person meal & gratuities)

**\$137.00** per person

(\$274.00 per couple – \$135.00 per superior Wolf Studio Ste., Wolf 1 Bedroom Ste., Wolf Loft Ste. + \$69.50 per person meal & gratuities)

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

**\$129.00** per person

(\$258.00 per couple – \$119.00 per standard Jr. Ste., Studio Ste., 1 Bedroom Ste., Loft Ste. + \$69.50 per person meal & gratuities)

**\$144.00** per person

(\$288.00 per couple – \$149.00 per superior Wolf Studio Ste., Wolf 1 Bedroom Ste., Wolf Loft Ste. + \$69.50 per person meal & gratuities)

*All rates are per person, based on double occupancy in superior limited view guestrooms*





## 2019 CHRISTMAS IVY BUFFET DINNER

Served only in our new **White Wolf Suite**

Minimum 18 guests. Maximum 24 guests.

### Buffet Includes

Assorted Rolls & Butter

Group Choice of Two Salads

Group Choice of Two Entrees

### Salads

Mixed Greens with Balsamic Vinaigrette

(Item can be modified to accommodate - V, GF, DF, VG)

Spinach Salad with Red Onions, Mandarins and Mushrooms and Citrus Vinaigrette

(Item can be modified to accommodate - GF, DF, VG)

Classic Caesar Salad with Herb Croutons, Bacon Parmesan and Classic Caesar Dressing

(Item can be modified to accommodate - GF, VG)

Penne Pasta with Red Onion and Sweet Red Peppers

(Item can be modified to accommodate - GF, VG)

### Accompaniments

Roasted Potatoes    Butternut Squash Risotto    Medley of Seasoned Vegetables

### Entrees

Roasted Sirloin of Beef GF

Oven Baked Fillet of Salmon GF

Breast of Chicken Supreme GF

### Dessert

Chef's choice of Cheesecake

Small Fresh Fruit & Cheese Plate (served family style- one per table)

Freshly Brewed Regular & Decaffeinated Coffee, Tea

## Christmas IVY Buffet Dinner Package Rates

Saturdays in November\* & December 2019 and Saturdays in January\* 2020

**\$122.00** per person

(\$244.00 per couple - \$115.00 per standard Jr. Ste., Studio Ste., 1 Bedroom Ste. or Loft Ste. + \$64.50 per person meal & gratuities)

**\$139.00** per person

(\$278.00 per couple - \$149.00 per superior Wolf Studio Ste., Wolf1 Bedroom Ste., Wolf Loft Ste. + \$64.50 per person meal & gratuities)

Fridays in November\* & December 2019 and Fridays in January\* 2020

**\$117.00** per person

(\$234.00 per couple - \$105.00 per standard Jr. Ste., Studio Ste., 1 Bedroom Ste., Loft Ste. + \$64.50 per person meal & gratuities)

**\$132.00** per person

(\$264.00 per couple - \$135.00 per Superior Wolf Studio Ste., Wolf1 Bedroom Ste., Wolf Loft Ste. + \$64.50 per person meal & gratuities)

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

**\$124.00** per person

(\$248.00 per couple - \$119.00 per standard Jr. Ste., Studio Ste., 1 Bedroom Ste., Loft Ste. + \$64.50 per person meal & gratuities)

**\$139.00** 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 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 \$32-\$45.00 per bottle
- **Kid's Party** Prices range from \$20 – 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, plus tax & 18% gratuity. Menu includes: 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:**

**The Banff Lodging Company Events Team of Professionals**  
**Tel. 1-800-563-8764**  
**E – Events@bestofbanff.com**

Feb 27, 2019

