



P.O. BOX 1070 BANFF, ALBERTA, CANADA, T1L 1H8
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*“He who has not Christmas in his heart will never find it under a tree”
Roy L. Smith*

CHRISTMAS *at the* **INNS OF BANFF**

*Relax in the warmth and comfort of the **Inns of Banff** offering outstanding service in a casual mountain atmosphere. The Inns boasts 241 well 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 indoor pool, whirlpool and his and her saunas. Complimentary parking and complimentary ski/snowboard lockers are available. 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 offers floor to ceiling windows with mountain views
(Minimum 60 Maximum 150 guests)*

The Bear's Den

*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.
(Minimum 40 Maximum 60 guests)*

The Wildfire Grill

*Offer a semi-private setting
(Minimum 10 Maximum 86)*

Christmas Party Packages at the Inns of Banff include:

*Welcome Glass of House Wine or Bottle of Domestic Beer in the Lounge
One night accommodation in a Superior Guestroom
Elegant Buffet or Plated Dinner
Early Check-in on Fridays (1pm)
Early Check-in on Saturdays (3pm)
Late Check-out on Sundays (1pm)
All Gratuities*





2018 Rudolph's Christmas Dinner Buffet

30 Person Minimum

Served During Cocktails

*Crudités & Dip, Fresh Fruit Salad
Charcuterie Board with Assorted Condiments
Cheese Platter with a Fine Selection of Crackers*

Buffet Dinner

*Assorted Rolls & Butter
Chef's Choice of Three Festive Inspired Salads
Seasonal Vegetables*

Entrée

Alberta Prime Rib

*with Red Wine Jus
and*

Chef's Own Vegetarian Creation

Layered Vegetable Stack and Roasted Vegetable Penne in Napolitano Sauce

Plus Group Choice of One Additional Entree:

Slow Roasted Turkey

With Stuffing, Maple Whisky Gravy

or

Honey Dijon Glazed Ham

Dessert

*Assorted Christmas Inspired Desserts
Coffee & Tea*

Rudolph's Christmas Dinner Buffet Package Rates

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

Fridays & Saturdays in January 2019

\$106.50 per person

(\$213.00 per couple – \$85.00 per room + \$64.00 per person meal & gratuities)

Friday & Saturday - November 9 & 10, 2018

\$109.00 per person

(\$218.00 per couple – \$90.00 per room + \$64.00 per person meal & gratuities)

Saturday, Nov 3, 2018.

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

\$104.00 per person

(\$208.00 per couple – \$80.00 per room + \$64.00 per person meal & gratuities)

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





2018 Dasher's Christmas Dinner Buffet

30 person minimum

Served During Cocktails

*Crudités & Dip, Fresh Fruit Salad
Charcuterie Board with Assorted Condiments
Domestic & Worldly Cheeses with Preserves & Assorted Crackers*

Buffet Dinner

*Assorted Rolls & Butter
Quinoa and Wild Rice Salad
Sweet Potato Salad with Sunflower Seeds in Cranberry Vinaigrette
Seven Bean Salad
Tossed Salad with assorted Dressings*

And Group Choice of One:

Slow Roasted Turkey

With Stuffing, Maple Whiskey Gravy & Roasted Potatoes

or

Honey Dijon Glazed Ham

Seasonal Vegetables

Chef's Own Vegetarian Creation- Layered Vegetable Stack and Roasted Vegetable Penne in Napolitano Sauce

Dessert

*Assorted Christmas Cakes, Cheesecakes, Mousses & Pies
Coffee & Tea*

Dasher's Christmas Buffet Dinner Package Rates

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

Fridays & Saturdays in January 2019

\$92.00 per person

(\$184.00 per couple – \$85.00 per room + \$49.50 per person meal & gratuities)

Friday & Saturday - November 9 & 10, 2018

\$94.50 per person

(\$189.00 per couple – \$90.00 per room + \$49.50 per person meal & gratuities)

Saturday, Nov 3, 2018.

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

\$89.50 per person

(\$179.00 per couple – \$80.00 per room + \$49.50 per person meal & gratuities)

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





2018 Vixen's Christmas Plated Dinner

*10 person minimum. 86 person maximum
Served in the Wildfire Grill or Cascade Room only*

Group Choice of Starter

Butternut Squash Soup with Herb Croutons

or

House Salad with Cranberry Dressing

Select Two Choices for the Group

(Individual entrée choices must accompany final rooming list)

Roasted Turkey

with Maple Whiskey Gravy & Stuffing

Honey Dijon Glazed Ham

Baked Salmon

with Maple chili Glaze

All Entrees served with Seasonal Vegetables & Chef's Choice of Potatoes

Dessert

Gourmet Christmas Dessert, Coffee & Tea Service

Vixen's Christmas Plated Dinner Package Rates

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

Fridays & Saturdays in January 2019

\$97.00 per person

(\$194.00 per couple – \$85.00 per room + \$54.51 per person meal & gratuities)

Friday & Saturday - November 9 & 10, 2018

\$99.50 per person

(\$199.00 per couple – \$90.00 per room + \$54.51 per person meal & gratuities)

Saturday, Nov 3, 2018.

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

\$94.50 per person

(\$189.00 per couple – \$80.00 per room + \$54.51 per person meal & gratuities)

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





2018 Vixen Gold Christmas Plated Dinner

10 person minimum. 86 person maximum
Served in the Wildfire Grill or Cascade Room only

Group Choice of Starter

Butternut Squash Soup with Herb Croutons

or

House Salad with Cranberry Dressing

Group Choice of Appetizer

Roasted Tomato, Pesto & Goat Cheese Tart

or

Armanchini with Tomato Sauce

Select Two Choices for the Group

(Individual entrée choices must accompany final rooming list)

Roasted Turkey with Maple Whiskey Gravy & Stuffing

Prime Rib

with Red Wine Jus

Honey Dijon Glazed Ham

Baked Salmon

with Maple chili Glaze

All Entrees served with Seasonal Vegetables & Chef's Choice of Potatoes

Dessert

Gourmet Christmas Dessert, Coffee & Tea Service

Vixen Gold Christmas Plated Dinner Package Rates

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

Fridays & Saturdays in January 2019

\$108.00 per person

(\$194.00 per couple – \$85.00 per room + \$65.50 per person meal & gratuities)

Friday & Saturday - November 9 & 10, 2018

\$110.00 per person

(\$221.00 per couple – \$90.00 per room + \$65.50 per person meal & gratuities)

Saturday, Nov 3, 2018.

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

\$105.50 per person

(\$189.00 per couple – \$80.00 per room + \$65.50 per person meal & gratuities)

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





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 – \$60.00 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-\$27.00 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
- **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**
 - **Full Buffet Breakfast in the Wildfire Grill** (7am – 11am) – **\$18.00** per person
Fresh Cut Fruit & Yogurt, Muesli, Cold Cereals with Chilled Milk, Assorted Freshly Baked Pastries, Assorted Freshly Baked Breads, Scrambled Eggs, Hash Browned Potatoes, Sausage or Crispy Bacon, Coffee or Tea
 - All food & beverage rates are subject to 15% gratuities and 5% GST
- **Cocktail Reception**
 - Ask our Catering Sales Coordinators for a full list of Hot & Cold Hors D'oeuvres
 - All food & beverage rates are subject to 15% gratuities and 5% GST
- **Additional Nights:** Contact us for discounted rates for Pre and Post stays.

FOR RESERVATIONS:

Banff Lodging Company

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

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