



P.O. BOX 1070 BANFF, ALBERTA, CANADA, T1L 1H8
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*“Christmas is the spirit of giving without a thought of getting.”
Thomas S. Monson*

CHRISTMAS *at the* **MOOSE HOTEL & SUITES**

What people are saying about the Moose Hotel & Suites.....

“Fabulous, Can’t wait to go back” “Great stay at Moose Hotel” “Stunning hotel with a gorgeous view”

The Banff Lodging Company’s 4 star hotel. The design of the Moose is Mountain elegance with warm, rich, natural materials. Located a one minute walk from the heart of downtown Banff, the Moose Hotel & Suites offers 174 guestrooms in a combination of hotel rooms and one & two bedroom suites.

Amenities include the Meadow Spa & Pools with 10 treatment rooms and private outdoor hot pool, a bright indoor swimming pool, exercise room with stunning mountain views and two rooftop hot pools, sauna cabin & fire pit with spectacular views of the surrounding Canadian Rocky Mountains. Dining is available at Pacini Italian Restaurant, featuring gourmet Italian food with unique and authentic flavours.

Banquet Venues of the Moose

The Canoe Room

Perfect for a party of 80-120 guests who want to dance the night away. Buffet or Family Style Service.

Pacini’s Italian Restaurant

Our Mezzanine Level seats a total of 60 guests. Buffet or Family Style Service.

Christmas Party Packages at the Moose Hotel & Suites include:

One night Accommodation in a Hotel Room with one king or two queen beds.

Elegant Dinner (Buffet or Family Style)

All Gratuities

Early Check-in on Fridays (3pm)

Late Check-out on Sundays (12noon)





2019 ALCE CHRISTMAS BUFFET DINNER

35 Person Minimum

Buffet Includes:

Assorted Crusty Breads & Herb Butters, Coffee & Tea
*Group Choice of **Two Salads***
*Group Choice of **Two Entrees***
*Group Choice of **Two Sides***
*Chef's Choice of **Dessert***

Salads

Caesar Salad

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

Orzo, Prosciutto & Arugula Salad

Italian Salad with Balsamic Vinaigrette

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

Bocconcini, Cherry Tomatoes & Pesto Salad

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

Mesclun Greens with Goat Cheese & Pistachios

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

Entrées

Grilled Chicken Rosmarino *Grilled Chicken Breast in a Roasted Garlic Sauce*
(Item can be modified to accommodate - GF, DF)

Oven Roasted Cod *with Herb Crust*

Classic Roast Beef au Jus *Roasted to Medium with Wine Sauce & Horseradish*
(Item can be modified to accommodate - GF, DF)

Penne Primavera *Sautéed Vegetables, Napoletana Sauce, Onion & Basil Pesto*
(Item can be modified to accommodate - GF, DF, VG)

Cannelloni Florentina *Napoletana Sauce, Ricotta Cheese, Spinach & Sautéed Onions, au Gratin*
(Item can be modified to accommodate - GF, VG)

Lemon Veal Scaloppini *with White Wine & Lemon Sauce*

Brasato di Guanciale di Manzo *Our Braised Beef will melt in your mouth!*

Grilled Atlantic Salmon *with Piccata Sauce with Wine, Capers & Tomatoes*

Herb Crusted Alberta Prime Rib *(minimum 35 guests) Roasted to Medium with Red Wine au Jus & Horseradish*

Slow Roasted Turkey - *served with Savory Sage Stuffing, Cranberry Sauce & Salamis Sauce.*
(Available November 15 – December 15 only)

Sides

Seasonal Vegetables **Garlic Mashed Potatoes**

Linguine *with Sautéed Zucchini* **Pesto Linguine** *with Tomatoes, Basil, Wine & Tomato Sauce*

2019 ALCE CHRISTMAS DINNER BUFFET Package Rates

Saturdays in November 2019*, December 2019 & January 2020* **\$165.00 per person**, double occupancy in standard hotel room
(\$330.00 per couple. \$189.00 per room + \$70.50 per person per meal & gratuity)

Fridays in November 2019, December 2019 & January 2020* **\$160.00 per person**, double occupancy in standard guestrooms
(\$320.00 per couple. \$179.00 per room + \$70.50 per person per meal & gratuity)

*November 9, 2019 & *January 3 & 4, 2020 **\$185.00 per person**, double occupancy in standard guestrooms
(\$370.00 per couple. \$229.00 per room + \$70.50 per person per meal & gratuity)

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





2019 CANOE CHRISTMAS BUFFET DINNER

35 Person Minimum

Buffet Includes:

Crusty Bread & Assorted Butters
*Group Choice of **One Fresh Salad***
*Group Choice of **One Specialty Salad***
*Group Choice of **Two Gourmet Entrees***
*Choice of **One Pasta Dish***
*Chef's Choice of **Two Vegetable Dishes***
*Chef's Choice of **Assorted Desserts & Dolci***
Coffee & Tea

Salads

Italian Salad with Balsamic Dressing

(Item can be modified to accommodate - GF)

Caesar Salad

(Item can be modified to accommodate - GF)

Specialty Salads

Penne, Prosciutto & Arugula Salad

(Item can be modified to accommodate - GF)

Bocconcini, Cherry Tomatoes & Pesto Salad

(Item can be modified to accommodate - GF)

Entrées

Mushroom Veal Scallop, Served with Creamy Mushroom Sauce

(Item can be modified to accommodate - GF)

Italian Crusted Cod, Herb & Roasted Garlic Crusted Oven-roasted Cod

Grilled Chicken Rosmarino, Grilled Chicken Breast in a Roasted Garlic Sauce

(Item can be modified to accommodate - GF)

Brasato di Guancia di Manzo, Our Braised Beef will melt in your mouth!

Grilled Salmone, Grilled Atlantic Salmon in a Piccata sauce with Wine, Capers & Tomatoes

(Item can be modified to accommodate - GF)

Pasta Dish

Penne Primavera, Sautéed Vegetables and Napoletana Sauce

(Item can be modified to accommodate - GF)

Penne Pesto, Sautéed of vegetables and a creamy basil pesto

(Item can be modified to accommodate - GF)

Cavatappi Pesto, Sautéed of vegetables and a creamy basil pesto

(Item can be modified to accommodate - GF)

Cavatappi Primavera, Sautéed Vegetables and Napoletana Sauce

(Item can be modified to accommodate - GF)

2019 CANOE CHRISTMAS DINNER BUFFET Package Rates

Saturdays in November 2019*, December 2019 & January 2020* **\$159.00 per person**, double occupancy in standard hotel room
(\$318.00 per couple. \$189.00 per room + \$64.50 per person per meal & gratuity)

Fridays in November 2019, December 2019 & January 2020* **\$154.00 per person**, double occupancy in standard guestrooms
(\$308.00 per couple. \$179.00 per room + \$64.50 per person per meal & gratuity)

*November 9, 2019 & *January 3 & 4, 2020 **\$179.00 per person**, double occupancy in standard guestrooms
(\$358.00 per couple. \$229.00 per room + \$64.50 per person per meal & gratuity)

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





ITALIAN FESTIVAL CHRISTMAS DINNER

Served Family Style

Minimum 20 guests

Antipasti

Piatto di Salumi

Quality cured meats & accompaniments

Caesar Salad

*Bacon, Fried Capers, Parmesan Cheese, Croutons
(Item can be modified to accommodate - GF)*

Pizza (Flatbread Style) *Group choice of Two Pizzas*

Americana - Basil, Pepperoni, Mushrooms, Green Pepper, Pizza Mozzarella Cheese

Fior di latte e Pomodoro

*Basil, Fresh Tomatoes
(Item can be modified to accommodate - GF)*

Pesto & Goat Cheese

*Fresh basil, onion, black olives, tomatoes, roasted red pepper, pesto, goat cheese and pizza mozzarella cheese.
(Item can be modified to accommodate - GF)*

Pasta *Group choice of One Pasta*

Linguine with Grilled Shrimp

*Tomatoes, Black Olives, Roasted Red Pepper
Chives and Arrabbiata Sauce
Item can be modified to accommodate - GF)*

Cavatappi Chicken Alfredo

*Cream, Parmesan, Asiago, Green Onion & Chicken
Tomatoes, Basil, wine & Tomato Sauce*

Penne Calabrese Piccante

Spicy Italian Sausage, onion, olives & Arrabbiata Sauce

Penne Primavera

*Sautéed Veggies, Napoletana Sauce, Onion & Pesto
(Item can be modified to accommodate - GF)*

Grills *Group choice of Two Grills, Served with Parmigiana Fries*

Grilled Chicken Rosmarino

*Roasted Garlic Sauce, Shallot and Grilled Vegetables
(Item can be modified to accommodate - GF)*

Salmone alla Griglia

*Grilled Atlantic Salmon, Piccata Sauce with Wine,
Capers & Tomatoes
(Item can be modified to accommodate - GF)*

Steak with Sicilian Sea Salt

*Certified Angus Beef on Arugula. Grilled to Medium.
(Item can be modified to accommodate - GF)*

Desserts

Triple Chocolate Fudge Cake & Dolci (sweet jars)

Coffee & Tea

2019 ITALIAN FESTIVAL CHRISTMAS DINNER (Family Style) Package Rates

Saturdays in November 2019*, December 2019 & January 2020* **\$147.00 per person**, double occupancy in standard hotel room
(\$294.00 per couple. \$189.00 per room + \$52.50 per person per meal & gratuity)

Fridays in November 2019, December 2019 & January 2020* **\$142.00 per person**, double occupancy in standard guestrooms
(\$284.00 per couple. \$179.00 per room + \$52.50 per person per meal & gratuity)

*November 9, 2019 & *January 3 & 4, 2020 **\$167.00 per person**, double occupancy in standard guestrooms
(\$334.00 per couple. \$229.00 per room + \$52.50 per person per meal & gratuity)

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





We strive to meet the dietary restrictions of our guests. Many menu items can be modified to accommodate those needs.

Add \$3.00 per person for Gluten Free Items.

Please advise us of any dietary requirements at time of booking.

GF – Gluten Free DF – Dairy Free VG – Vegetarian V – Vegan

All Menus subject to change without notice. Menus will be confirmed at time of signing of the final BEO.

Additional Expenses, where applicable:

- **Customized Add-On options** (see below)
- **SOCAN Fee** – (Canoe Room only) 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** - (Canoe Room only) 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 \$14-\$27.00 per event and is subject to 5% GST.
- **Bartender Charges** – When 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 5% GST.
- **Taxes** (2 % Local TIF, 4% Provincial Tourism Levy & 5% GST)
- **Entertainment**

Customize your party by adding:

- **Pacini Plated Breakfast at leisure in Pacini Restaurant @ \$20.00 per person, plus 18% gratuity and 5% GST.**
 - Breads & Spreads
 - Duo Mattino
(Cranberry-Raisin-Apricot Bread made with Yogurt Served with a Breakfast Tumbler of Yogurt with Field Berries and Maple Syrup)
 - Fruit Salad, Two Scrambled Eggs, Breakfast Potatoes
 - Chef's choice of Bacon & Sausage or Bacon & Ham
 - Chef's Choice of Waffles, Crepes or French Toast, Coffee or Tea and Juice
- **Wine on the table with dinner** Prices range from \$30-\$62.00 per bottle
- **Bar Services** (Minimum bar spend may apply)
 - 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
- **Additional Nights:** Contact us for Pre and Post stay rates.

FOR RESERVATION CONTACT:

The Banff Lodging Company Events Team of Professionals

Tel. 1-800-563-8764

E – Events@bestofbanff.com

May 2, 2019

