



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** renovated guestrooms, 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.

With AB Health Services protocols, a maximum of 50 (46 Guests + 4 servers) people can occupy this room

The Sundance Room

A quiet, secluded banquet room which is perfect for

Christmas parties of 24-48 guests buffet service; 24-56 plated service.

With AB Health Services protocols, a maximum of 50 (46 Guests + 4 servers) people can occupy this room.

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.

With current AB Health Services protocols, a maximum of 50 (46 Guests + 4 servers) people can occupy this room.

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





2020 Prancer's Christmas Dinner Buffet

24 Person Minimum

Freshly Baked Focaccia Bread
Italian Pasta Salad
Caesar Salad
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

2020 Prancer's Dinner Buffet Package Rates

Saturday, November 7, 14, 21, 28, December 5, 12, & 19, 2020

\$120.00 per person

(\$240.00 per couple. \$127.00 per room + \$56.50 per person per meal & gratuity)

Friday, Nov 6, 13, 20, 27, December 4, 11 & 18, 2020

\$111.00 per person

(\$222.00 per couple. \$109.00 per room + \$56.50 per person per meal & gratuity)

All rates are per person, based on double occupancy in standard guestrooms.





2020 Dancer's Christmas Dinner Buffet

24 Person Minimum

Assorted Fresh Breads, Rolls & Baguettes
Italian Pasta Salad
Caesar Salad
Deviled Eggs
Brussels Sprouts
Sweet Bell Peppers
Roasted Yams
Parmesan Mashed Potatoes

Slow Roasted Turkey with 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 with 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

2020 Dancer's Dinner Buffet Package Rates

Saturday, November 7, 14, 21, 28, December 5, 12, & 19, 2020

\$125.00 per person

(\$250.00 per couple. \$127.00 per room + \$61.50 per person per meal & gratuity)

Friday, Nov 6, 13, 20, 27, December 4, 11 & 18, 2020

\$116.00 per person

(\$232.00 per couple. \$109.00 per room + \$61.50 per person per meal & gratuity)

All rates are per person, based on double occupancy in standard guestrooms.





2020 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 Parmesan Mashed Potatoes. 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

2020 Cupid's Plated Dinner Package Rates

Saturday, November 7, 14, 21, 28, December 5, 12, & 19, 2020

\$128.50 per person

(\$257.00 per couple. \$127.00 per room + \$65.00 per person per meal & gratuity)

Friday, Nov 6, 13, 20, 27, December 4, 11 & 18, 2020

\$119.50 per person

(\$239.00 per couple. \$109.00 per room + \$65.00 per person per meal & gratuity)

All rates are per person, based on double occupancy in standard guestrooms.





Dietary Restrictions:

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

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

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

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

BBQ Veggie Loaf V - 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 VG (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.

Menu Item Changes:

While we do not anticipate any food & beverage item changes to our menu, there are times when some items are no longer available. Menu will be confirmed at time of signing of the final BEO.

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** Ask for our wine list.
- **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.

OTHER:

Stop the Spread:

All hotels of The Banff Lodging Company adhere to the protocols as set out by Alberta Health Services which include:

- Guests are asked to please use the Hand Sanitizer Station each time you enter the banquet room.
- Guests can choose their own seats in the banquet room to be theirs for the duration of the event.
- Social Distancing is required while moving about the room, at the bar, at the buffet or on the dance floor.
- **Buffet Service:**
 - Hotel Banquet Captain will guide Guests to the buffet one table at a time to ensure social distancing protocols are met.
 - Guests must wear their Christmas Masks while at the buffet.
- **Plated Service:**
 - Entrée choice for each Guest must be obtained by the Organizer and submitted to the hotel a minimum of 14 days prior to arrival.





- The hotel will create Personalized Entrée Choice Cards for the Organizer to hand out to Guests as they enter the banquet room. Guests are asked to place their Entrée Choice Cards in clear view at their table setting. This will assist our servers to expedite dinner service.

FOR RESERVATIONS:

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



*I have it on good authority that the Naughty List has been finalized.
So, live it up, people! You deserve it.*

Oct 6, 2020

