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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 50-80 Guests who want to dance the night away.
With current AB Health Services protocols, a maximum of 50 (46 Guests + 4 servers) people can occupy this room.

The Grey Wolf Room

Perfect for parties up to 70-120 Guests with dance floor and outdoor deck.
With current AB Health Services protocols, a maximum of 50 (46 Guests + 4 servers) people can occupy this room.

White Wolf Suite

Perfect for a private, intimate dinner party for 18-24 Guests
With current AB Health Services protocols, a maximum of 24 (22 Guests + 2 servers) people can occupy this room.

Black Wolf Room

Perfect for the Kids' Christmas Party
With current AB Health Services protocols, a maximum of 20 (19 Guests + 1 server) people can occupy this room.

2020 Christmas Party Packages at the Banff Rocky Mountain Resort include:

Overnight Accommodation in a Jr. Suite

Elegant Plated 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)





2020 CHRISTMAS PLATED DINNER

(Minimum 20 Guests)

Three Course Plated Dinner Includes:

Group choice of **One Salad**

Group choice of **Three Entrees**

(Individual entrée choices with Guest names must be submitted a minimum of 14 days prior to wedding date)

Group Choice of **One Dessert**

Coffee & Tea

Salads

Arugula & Baby Spinach Salad GF, VG, V

(Beets, Goat Cheese, Candied Pecan, Apple Cider Vinaigrette)

Ripe Tomato & Marinade Bocconi Salad GF

(Nested on Greens, White Balsamic Reduction and Fresh Basil)

Caesar Salad GF

(Crispy Baby Romaine Lettuce, Bacon Bits, Herb Croutons, Lemon Wedge, Boiled Egg, Padano Cheese)

Artisan Lettuce GF, VG, V

(Strawberry Vinaigrette, Cucumber, Cherry Tomato, Carrot, Strawberry, Pumpkin Seeds)

Wild Mushroom Ravioli VG

(Mushroom Ragout, Edamame, Padano Cheese)

Smoked Salmon & Cream Cheese Terrine GF, VG

with Pickled Onion, Caper Cream, Lemon & Lettuce

Entrees

All entrees served with Seasoned Vegetables and Chef's Choice of Potato

Herb Roasted Turkey served with home style stuffing and turkey gravy

Alberta Prime Rib with Pan Jus & Horseradish (minimum 20 order)

Herb Dijon Crusted Roasted Striploin with Pan Jus & Horseradish - GF

Herb Roasted Farm Chicken Breast with Creamy Mushroom Sauce GF

Seared West Coast Salmon with Charred Lemon Beurre Blanc GF

Black Pepper Crusted Pork Tenderloin with Bourbon Whiskey & Honey Reduction GF

Vegetable Timbale with Smoked Tomato Confit VG, V

Roasted Butternut Rossellini with Fresh Herb Marinara GF, VG

Dessert

Trio of Chocolate Mousse with Fresh Berries

Berry Cheesecake with Strawberry Compote and Whipped Cream

Blueberry and Vanilla Crème Brule with Fresh Berries Salad

Fresh Fruit Salad





2020 CHRISTMAS BUFFET DINNER

20 Person Minimum

Assorted Bread Rolls & Cranberry butter
Antipasto Platter – GF (Cured Meats, Cheeses, Grilled Vegetables, olives, Crackers, Berries)
Group Choice of Three Salads
Group Choice of Two Entrees
Group Choice of Two Accompaniments

Salads

Artisan Greens

with Mandarin Oranges, Cherry Tomatoes, Cucumbers, Carrots with Rocky Mountain Dressings – GF, VG, DF, V

Rustic Caesar Salad with Herb Croutons, Bacon, Parmesan and Caesar Dressing - GF

Broccoli, Red Onion and Cranberry with Honey Yogurt Dressing – GF, VG

Cucumber, Tomato, Pepper, Red Onion, Feta and Garlic Oregano Dressing

Entrees

Carved Prime Rib with Herb jus - GF

Herb Roasted Turkey with Cranberry, Fresh Herb & Bread Stuffing & Turkey Gravy

Honey and Dill Glazed Atlantic Salmon with Charred lemon Beurre Blanc - GF

Roasted Whole Duck with Orange and Thyme Flavor – GF, DF

Herb Roasted Farm Chicken Breast with Creamy Mushroom Sauce - GF

Accompaniments

Creamy Mashed Potatoes – GF, VG

Herb Roasted Baby Potatoes – GF, VG, V

Scalloped Potatoes – GF, VG

Medley of Seasonal Vegetables – GF, V, VG

Brussel Sprouts, Carrots, Green Peas with Fresh Herb Butter – GF, VG

Dessert

Assorted Christmas Desserts & Mirror of Fresh Sliced Fruit

Decaffeinated & Regular Coffee & Assorted Teas

Vegetarian Entrée Option - Roasted Cauliflower

Chick Pea, Carrot with Creamy Tomato Gravy & Cranberry Flavored Rice (Plated Service) Your vegetarian Guests can be served salads and veggies from the buffet, and then served their entree at their place setting. We ask that your Guests identify themselves to their server prior to going to the buffet.

2020 Christmas Dinner Buffet or Plated Package Rates

Saturdays in November & December 2020

\$121.00 per person, based on double occupancy.

(\$242.00 per couple – \$109.00 per standard Jr. Ste., Studio Ste., 1 Bedroom Ste. or Loft Ste. + \$66.50 per person meal & gratuities)

\$134.00 per person, based on double occupancy.

(\$268.00 per couple – \$135.00 per superior Wolf Studio Ste., Wolf1 Bedroom Ste., Wolf Loft Ste. + \$66.50 per person meal & gratuities)

Fridays in November & December 2020

\$113.00 per person, based on double occupancy.

(\$226.00 per couple – \$93.00 per standard Jr. Ste., Studio Ste., 1 Bedroom Ste., Loft Ste. + \$66.50 per person meal & gratuities)

\$134.00 per person, based on double occupancy.

(\$268.00 per couple – \$135.00 per Superior Wolf Studio Ste., Wolf1 Bedroom Ste., Wolf Loft Ste. + \$66.50 per person meal & gratuities)





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** - ReSound, 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 & 5% GST.
- **Taxes** (2 % Local TIF, 4% Provincial Tourism Levy & 5% GST)
- **Entertainment**

Customize your party by adding:

- **A Glass or Two of Wine served 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.
 - Depending on group size and to expedite Bar service, drink tickets will be available for sale
 - Drink Tickets – used in conjunction with a Cash Bar, should the Company decide to buy a specific number of drinks for their Guests.
- **Plated Breakfast Menus** available upon request. Banquet Room Rental charges for group breakfasts will be waived.
- **Kids Only Christmas Party - \$16.00 per person**
Includes party room & plated dinner (Minimum 10 kids under 10 yrs.)
Appie - Small Crudities Platter with Dip
Entree - Group Choice of Two Entrees (Individual Entrees must accompany final rooming list)
Cheese Quesadilla Spaghetti Bolognese 12” Pizza Mini Hot Dog with Condiments Chicken Fingers with Fries
Dessert - Group Choice of One Desserts Chocolate Brownie Sliced Fresh Fruit Fruit Jell-O & Whipped Cream
Chocolate or Vanilla Ice Cream with Strawberry Sauce
Milk, Juice or Soft Drink
- **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.

Dietary Restrictions: We strive to meet the dietary restrictions of our Guests. Many menu items can be modified to accommodate those needs. Please advise us of any dietary requirements at time of booking. GF–Gluten Free DF–Dairy Free VG–Vegetarian V–Vegan

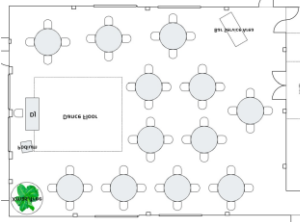
Menu Item Changes: While we do not anticipate any food & beverage item changes to our menu, there are times when some items are no longer available. Menu will be confirmed at time of signing of the final BEO.



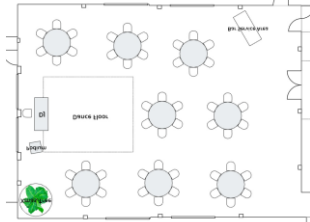


Floor Plans:

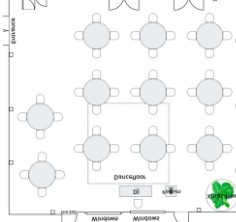
Timber Wolf Room – 4 per table



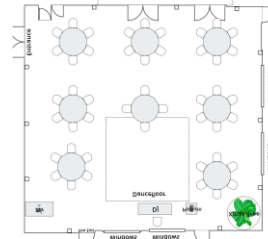
Timber Wolf Room – 6 per table



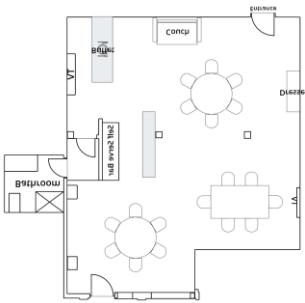
Grey Wolf Room – 4 per table



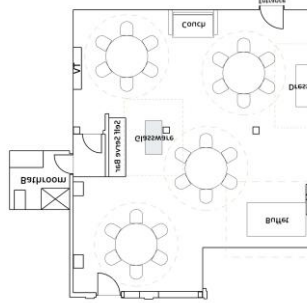
Grey Wolf Room – 6 per table



White Wolf Room – 18 guests



White Wolf Room – 24 guests



Timber Wolf Room



White Wolf Room



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

