



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*

2020 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.

Suggested Venues:

The Canoe Room

Perfect for a party of 80-120 guests who want to dance the night away.

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

Darch Hospitality Suite

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

Pacini’s Italian Restaurant

Our Mezzanine Level seats a total of 60 guests.

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

Christmas Party Packages at the Moose Hotel & Suites include:

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

Elegant Dinner (Buffet or Plated Style)

All Gratuities

Early Check-in on Fridays (3pm)

Late Check-out on Sundays (12noon)





2020 CHRISTMAS PLATED DINNER

Dinner Includes:

Crusty Bread & Assorted Butters
Group Choice of One Starter
Group Choice of Three Entrees
(Individual entrée choices must accompany final rooming list)
Group Choice of One Dessert
Coffee & Tea

Starters

Caesar Salad - GF

Italian Salad - GF

Entrees

Alberta AAA NY Strip Loin (7oz) - GF

Cooked to Medium. Served with Baby Herb Roasted Red Potatoes, Carrots with Greens and Broccoli Florets

Chicken Supreme - GF

Served with Garlic Mashed Potatoes and Red Peppers

Filet of Salmon - GF

Served with Rice Pilaf and Grilled Vegetables

Veal Chop - GF

Served with Baby Herb Roasted Red Potatoes, Carrots with Greens and Broccoli Florets

Portobello Modigliani with Pesto Sauce - GF

Served with Rice Pilaf and Roasted Cherry Tomatoes

Desserts

Salted Caramel Cheesecake

Fruit Salad

2020 CHRISTMAS PLATED DINNER PACKAGE

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

\$157.00 per person

(\$314.00 per couple. \$199.00 per room + \$57.50 per person per meal & gratuity)

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

\$147.00 per person

(\$294.00 per couple. \$179.00 per room + \$57.50 per person per meal & gratuity)

Saturday, November 7, 2020

\$172.00 per person

(\$344.00 per couple. \$229.00 per room + \$57.50 per person per meal & gratuity)

All rates are per person, based on double occupancy in a superior hotel room and subject to 5% GST. Single rates available upon request.





2020 CHRISTMAS BUFFET DINNER

35 Person Minimum

Buffet Includes:

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

Salads

Caesar Salad – GF, VG

Orzo, Prosciutto & Arugula Salad

Italian Salad with Balsamic Vinaigrette- GF, VG

Bocconcini, Cherry Tomatoes & Pesto Salad - GF, VG

Mesclun Greens with Goat Cheese & Pistachios- GF, VG

Entrées

Slow Roasted Turkey (minimum 35 orders)

Served with Savory Sage Stuffing, Cranberry Sauce & Salamis Sauce.

Herb Crusted Alberta Prime Rib (minimum 35 orders) - GF

Roasted to Medium with Red Wine au Jus & Horseradish

Grilled Chicken Rosmarino – GF, DF

Grilled Chicken Breast in a Roasted Garlic Sauce

Oven Roasted Cod with Herb Crust

Classic Roast Beef Au Jus - GF, DF

Roasted to Medium with Wine Sauce & Horseradish

Penne Primavera - GF, DF, VG

Sautéed Vegetables, Napoletana Sauce, Onion & Basil Pesto

Cannelloni Florentina - GF, VG

Napoletana Sauce, Ricotta Cheese, Spinach & Sautéed Onions, au Gratin

Mushroom Veal Scaloppini

with a creamy Mushroom Sauce

Brasato di Guancia di Manzo

Our Braised Beef will melt in your mouth!

Grilled Atlantic Salmon

with Piccata Sauce with Wine, Capers & Tomatoes

Sides

Seasonal Vegetables

Garlic Mashed Potatoes

Linguine with Sautéed Zucchini

Pesto Linguine with Tomatoes, Basil, Wine & Tomato Sauce





2020 CHRISTMAS BUFFET DINNER PACKAGE

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

\$173.00 per person

(\$346.00 per couple. \$199.00 per room + \$73.50 per person per meal & gratuity)

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

\$163.00 per person

(\$326.00 per couple. \$179.00 per room + \$73.50 per person per meal & gratuity)

Saturday, November 7, 2020

\$188.00 per person

(\$376.00 per couple. \$229.00 per room + \$73.50 per person per meal & gratuity)

All rates are per person, based on double occupancy in a superior hotel room and subject to 5% GST. Single rates available upon request.

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**

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 **Please add \$3.00 per person for Gluten Free Items.**

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.

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.
- **Pacini Plated Breakfast** at leisure in Pacini Restaurant @ \$20.00 per person, plus 18% gratuity and 5% GST. Menu upon request.
- **Additional Nights** Contact us for Pre and Post stay rates.

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.

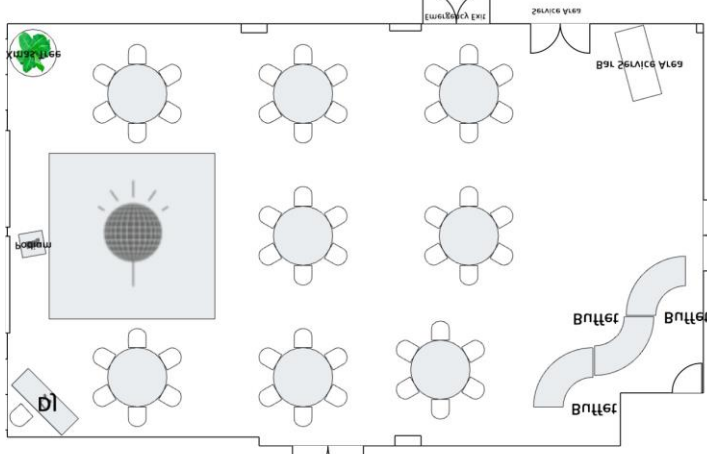




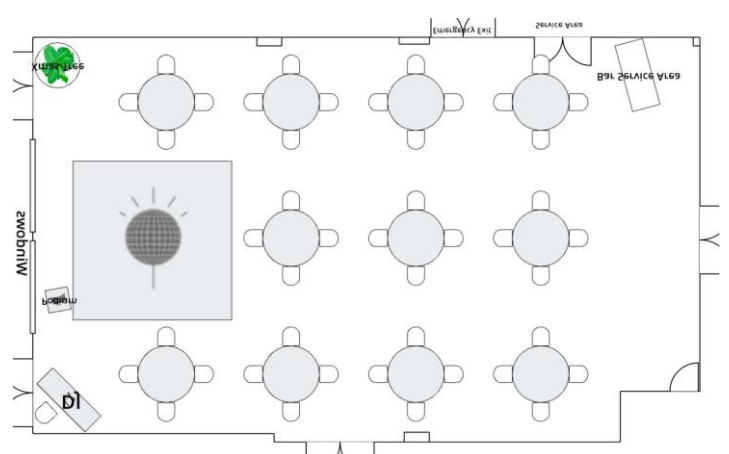
- Social Distancing is required while moving about the room, at the bar, at the buffet or on the dance floor.
- **Buffet Service:**
 - Hotel Banquet Captain will guide Guests to the buffet one table at a time to ensure social distancing protocols are met.
 - Guests must wear their Christmas Masks while 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.

Floor Plans:

Canoe Room – 6 guests per table



Canoe Room – 4 guests per table



FOR RESERVATION CONTACT:

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 1, 2020

