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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 & CONFERENCE CENTRE

Tucked away amid the pine and aspen at the base of Rundle, Cascade & Tunnel Mountain, 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 80 guests who want to dance the night away.

The Grey Wolf Room

Perfect for parties up to 120 with dance floor and outdoor deck.

Black Wolf Room or White Wolf Room

Perfect for the Kids' Christmas Party

Christmas Party Packages at the Banff Rocky Mountain Resort include:

One night Accommodation in a Jr. Suite with fireplace

Elegant Dinner (Plated or Buffet)

All Gratuities

Early Check-in on Fridays (3pm)

Late Check-out on Sundays (12noon)





2017 CHRISTMAS HOLLY DINNER BUFFET

50 Person Minimum

*Fresh Dinner Rolls & Butter
Vegetable Mirror & Condiment
Chef's Choice of Three Gourmet Salads*

Entrees

Group choice of two

Carved Prime Rib Station

Roasted Turkey with Savory Bread Stuffing

Oven Roasted Chicken Supreme

stuffed with Ricotta Cheese, Marjoram & Leeks, served with Grilled Apple & Cranberry

Maple Glazed Salmon

Butternut Squash Risotto

with white cheddar cheese and fresh asparagus

Accompaniments

Group choice of two

*Herb & Garlic Roasted New Potatoes Buttery Mashed Potatoes
Scalloped Potatoes Sweet Potato Galette Medley of Seasoned Vegetables*

Dessert

*Assorted Traditional Christmas Desserts
Decaffeinated & Regular Coffee & Assorted Teas*

Christmas HOLLY Dinner Buffet Package Rates

\$116.00 per person (\$232.00 per couple – \$105.00 per room + \$63.50 per person meal & gratuities)
Nov 25, Dec 2, 9 & 16, 2017

\$111.00 per person (\$222.00 per couple – \$95.00 per room + \$63.50 per person meal & gratuities)
November 3, 4, 1, 15, 16, 24, December 1, 8 & 15, 22, 2017 and January 2018

\$113.00 per person (\$226.00 per couple – \$99.00 per room + \$63.50 per person meal & gratuities)
November 10 & 11, 2017

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





2017 CHRISTMAS MISTLETOE PLATED DINNER

APPETIZER

Group choice of one starter
Chilled Shrimp Cocktail with Lime & Cilantro Cocktail Sauce
Smoked Salmon & Capers

SALAD

Group choice of one salad
Spring Mix Salad with Orange Cranberry Vinaigrette
Fresh Spinach with Mandarin Orange & Pomegranates with Apple Cider Vinaigrette

ENTREES

Group Choice of Two Entrees
Individual entrée choices must accompany final rooming list.

Slow Roasted Alberta AAA Prime Rib with Yorkshire and Red Wine Demi-glaze

Roast Turkey with home style stuffing

Oven Roasted Chicken Supreme
Stuffed with Ricotta Cheese, Marjoram and Leeks, served with Grilled Apples and Cranberry

Maple Glazed Salmon

Butternut Squash Risotto with white cheddar cheese and fresh asparagus

Accompaniments

Group choice of one starch
Herb & Garlic Roasted, Creamy Mashed, Rosti, Rice Pilaf or Sweet Potato Galette

All entrees served with a Medley of Season Vegetables

DESSERT

Group choice of one dessert
Warm Ginger Caramel Spice Cake
Rum & Eggnog Cheesecake
Regular & Decaffeinated Coffee
Assorted Teas

Christmas MISTLETOE Plated Dinner Package Rates

\$125.00 per person (\$250.00 per couple – \$105.00 per room + \$72.25 per person meal & gratuities)
Nov 25, Dec 2, 9 & 16, 2017

\$120.00 per person (\$240.00 per couple – \$95.00 per room + \$72.25 per person meal & gratuities)
November 3, 4, 1, 15, 16, 24, December 1, 8 & 15, 22, 2017 and January 2018

\$122.00 per person (\$244.00 per couple – \$99.00 per room + \$72.25 per person meal & gratuities)
November 10 & 11, 2017

All 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 \$14-\$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
- **Kid's Party** Prices range from \$15 – 25.00 per person
- **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**
 - **The Alpha Bistro Breakfast Buffet** (Available Saturday & Sundays – minimum 20 guests required)
\$18.00 per person
Assorted Muffins, Danish Pastries and Croissants, Assorted Jams and Butter, Assorted Yogurt Cups, Scrambled Eggs
Home Fried Potatoes, Bacon or Sausage, Chilled Juice, Freshly Brewed Regular & Decaffeinated Coffee, Traditional and Herbal Teas
- **Additional Nights:** Contact us for discounted rates for Pre and Post stays.

FOR RESERVATIONS:

Banff Lodging Company

Ms. Rebekah Wade
Ms. Melissa Taylor
Ms Lauren Fisher
Ms. Katrina Richards
Ms. Meghan O'Grady
Ms. Samantha Sturgeon

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