



"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 50-88 guests who want to dance the night away.

The Grey Wolf Room - Perfect for parties up to 70-128 guests with dance floor and outdoor deck.

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

Black Wolf Room - Perfect for the Kids' Christmas Party

2021 Christmas Party Packages at the Banff Rocky Mountain Resort include:

One-night Accommodation in a Jr. Suite

Elegant 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)



P.O. BOX 1070 BANFF, ALBERTA, CANADA, T1L 1H8
TEL: (403) 762-2642 FAX: (403) 762-4763 WWW.BESTOFBANFF.COM



2021 CHRISTMAS HOLLY BUFFET DINNER

50 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 partake of the salads and veggies on the buffet, and then be served their entree at their place setting.

We ask that your guests identify themselves to their server prior to going to the buffet.

2021 Christmas HOLLY Dinner Buffet Package Rates

Saturdays in November & December 2021

\$136.00 per person (\$252.00 per couple – \$139.00 per standard Jr. Ste., Studio Ste., 1 Bedroom Ste. or Loft Ste. + \$66.50 per person meal & gratuities)

\$146.00 per person (\$268.00 per couple – \$159.00 per superior Wolf Studio Ste., Wolf 1 Bedroom Ste., Wolf Loft Ste. + \$66.50 per person meal & gratuities)

Fridays in November & December 2021

\$126.00 per person (\$238.00 per couple – \$119.00 per standard Jr. Ste., Studio Ste., 1 Bedroom Ste., Loft Ste. + \$66.50 per person meal & gratuities)

\$136.00 per person (\$268.00 per couple – \$139.00 per Superior Wolf Studio Ste., Wolf 1 Bedroom Ste., Wolf Loft Ste. + \$66.50 per person meal & gratuities)

Rates are per person, based on double occupancy.





2021 CHRISTMAS MISTLETOE PLATED DINNER

50 Person Minimum

Group Choice of One Appetizer Freshly Baked Bread Rolls with Cranberry Butter
Group Choice of One Salad Group Choice of Three Entrees Group Choice of One Side

Appetizer

Forest Mushroom Cream with Fresh Herb Pesto

Corn Chowder with Fresh Herbs

Red Lentil and Apple Bisque with Pita Crouton

Salads

Artisan Greens with

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

Arugula & Baby Spinach with Pickled Beets, Goat Cheese, Pomegranate, Candied Pecans, Apple cider Vinaigrette – GF, VG

Baby Romaine with Bacon Bits, Herb Croutons, lemon Wedge, Boiled Egg, Padano Cheese and Caesar Dressing

Entrees

Herb Roasted Turkey served with home style stuffing and turkey gravy

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

Alberta AAA Beef Ribeye, served with Red Wine and Mushroom Jus

Black Pepper Crusted Pork Tenderloin with Bourbon Whisky and Honey Reduction - GF

Roasted Butternut Rossellini with **Fresh Herb Marinara** – VG, V

Vegetable Timbale with **Smoked Tomato Confit** – VG, V

Sides

Creamy Mashed Potatoes – GF, VG

Herb Roasted Baby Potatoes – GF, VG, V

Scalloped Potatoes – GF, VG

Rice Pilaf – VG, V, GF

All Entrees Served with a **Medley of Seasonal Vegetables**

Dessert

Rum & Eggnog Cheesecake

Chocolate & Caramel Christmas Tree

Warm Ginger Caramel Spice Cake

Blueberry Cheesecake

Decaffeinated & Regular Coffee & Assorted Teas

2021 Christmas MISTLETOE Plated Dinner Package Rates

Saturdays in November & December 2021

\$140.00 per person (\$260.00 per couple – \$139.00 per standard Jr. Ste., Studio Ste., 1 Bedroom Ste., Loft Ste. + \$70.50 per person meal & gratuities)

\$150.00 per person (\$290.00 per couple – \$159.00 per superior Wolf Studio Ste., Wolf 1 Bedroom Ste., Wolf Loft Ste. + \$70.50 per person meal & gratuities)

Fridays in November & December 2021

\$130.00 per person (\$246.00 per couple – \$119.00 per standard (Jr. Ste., Studio Ste., 1 Bedroom Ste., Loft Ste. + \$70.50 per person meal & gratuities)

\$140.00 per person (\$276.00 per couple – \$139.00 per superior Wolf Studio Ste., Wolf 1 Bedroom Ste., Wolf Loft Ste. + \$70.50 per person meal & gratuities)

All rates are per person, based on double occupancy.





2021 CHRISTMAS IVY BUFFET DINNER

18 Person Minimum

Assorted Bread Rolls & Cranberry butter

Group Choice of Two 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

Antipasto Platter - GF

(Cured Meats, Cheeses, Grilled Vegetables, olives, Crackers, Berries)

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

Entrees

Dijon and herb Crusted Striploin 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

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

Cheesecake, Chocolate Cake, Mousse

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 partake of the salads and veggies on the buffet, and then be served their entrée at their place setting.

We ask that your guests identify themselves to their server prior to going to the buffet.

2021 Christmas IVY Buffet Dinner Package Rates

Saturdays in November & December 2021

\$136.00 per person (\$252.00 per couple – \$139.00 per standard Jr. Ste., Studio Ste., 1 Bedroom Ste. or Loft Ste. + \$66.50 per person meal & gratuities)

\$146.00 per person (\$268.00 per couple – \$159.00 per superior Wolf Studio Ste., Wolf 1 Bedroom Ste., Wolf Loft Ste. + \$66.50 per person meal & gratuities)

Fridays in November & December 2021

\$126.00 per person (\$238.00 per couple – \$119.00 per standard Jr. Ste., Studio Ste., 1 Bedroom Ste., Loft Ste. + \$66.50 per person meal & gratuities)

\$136.00 per person (\$268.00 per couple – \$139.00 per Superior Wolf Studio Ste., Wolf 1 Bedroom Ste., Wolf Loft Ste. + \$66.50 per person meal & gratuities)

Rates are per person, based on double occupancy.





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

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 \$23 – \$62.00 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 \$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 and 5% GST.
- **Taxes** (2 % Local TIF, 4% Provincial Tourism Levy & 5% GST)
- **Entertainment**

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
 - White Bar – Wine & Beer are charged to the Company Master account. Guests pay cash to the bartender for all other drinks
- **Breakfast Buffet**

Alpha Bistro Breakfast Buffet - \$19.50 per person, plus tax & 18% gratuity. Menu includes: Baked Goods, Choice of Toast with homemade Jam, Assorted Juices, Oatmeal, Scrambled Eggs & Frittata Bacon and Sausage, Breakfast Potatoes, Sliced Tomato, Cheese, Ham, Chef's Choice of Pancake or French Toast, Plain Yogurt, Fresh Fruit Salad, Coffee, Decaffeinated Coffee, Tea
- **Late Night Buffets**
 - Pizza Buffet** – 3 slices per person - Meat Lovers, Hawaiian, Two Cheeses, Vegetarian (GF available) - **\$13.00**
 - Snacks** - Spiced Crispy Chicken Wings with Dips, Nacho Chips with Salsa & Sour Cream, Crudité Platter - **\$15.00**
 - Mini Poutine Station**- Yukon Gold Potato Fries, Brown Gravy, Cheese curds, Onion, Peppers, Tomatoes- **\$16.00**
 - Hamburger Slider Station** - Petit Sesame Buns, Tomato, Mayo, Ketchup, Beef Patty, Cheddar Cheese- **\$17.00**
 - Snacks**- Baskets of Potato Chips, Pretzels, Doritos, Dried Fruit- **\$12.00**
 - Coffee & Tea Service** - Freshly brewed Regular & Decaffeinated - **\$3.00**

Prices are per person and subject to 18% gratuity + 5 % GST.
- **Kids Only Christmas Party** - \$16.00 per person
 - Includes party room & buffet dinner (Minimum 10 kids under 10 yrs.)
 - Appie** - Small Crudities Platter with Dip OR Chicken Noodle Soup
 - Entree** - Group Choice of Two Entrees (Individual Entrees must accompany final rooming list)
 - Cheese Quesadilla or Spaghetti Bolognaise or 12" Pizza or Mini Hot Dog with Condiments or Chicken Fingers with Fries
 - Dessert** - Group Choice of Two Desserts and Milk, Juice or Soft Drink
 - Chocolate Brownie or Sliced Fresh Fruit or Fruit Jell-O & Whipped Cream or Chocolate or Vanilla Ice Cream with Strawberry Sauce
- **Additional Nights:** Contact us for discounted rates for Pre and Post stays.

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

Feb 17, 2021



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