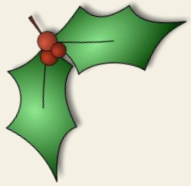




Holiday Parties at Banff Rocky Mountain Resort



# Welcome

Idyllically set within eight acres of private parkland, Banff Rocky Mountain Resort boasts a breathtaking location within a few minutes drive of central Banff. We welcome you to enjoy the festive season with us by booking one of our Holiday Season Party Packages.

Create your own Holiday Party Package by selecting the rooms and banquet service that suits your team.

## **Accommodation**

Select from our renovated Junior Suites, our Standard Condos, and Wolf Upgraded Condos.

## **Dinner and Banquet Services**

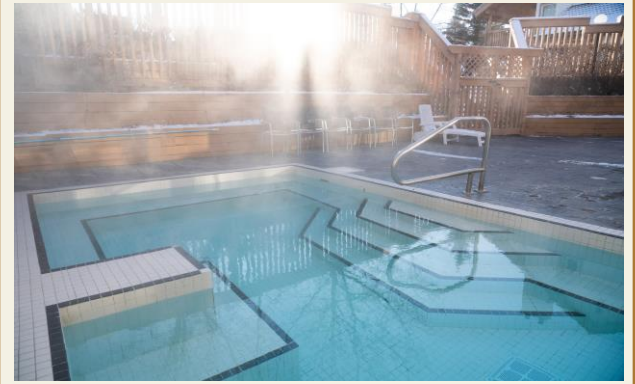
Our onsite restaurant Alpha Bistro and our superb Chef Raj is happy to offer a selection of festive plated and buffet menu's for your party. Choose between a private event in one of our magnificent banquet spaces or for a smaller gatherings restaurant service is also available.

## **Amenities and Extras**

While staying at The Banff Rocky Mountain Resort, you will have full access to all onsite amenities including our fitness center, indoor 15 meter swimming pool, indoor hot pool, outdoor hot tub, and squash courts.

Guaranteed late check out at 12 noon the day of departure.

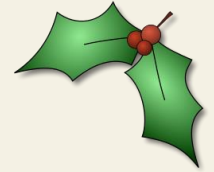
Festive decoration and holiday cheer!







# Accommodation



Book by September 15<sup>th</sup> 2022 to secure set rates.

Bookings made after September 15<sup>th</sup> 2022 will be subject to best available group rates at the time of booking.

## Saturday

November 19<sup>th</sup> & 26<sup>th</sup>, December 3<sup>rd</sup>, 10<sup>th</sup> & 17<sup>th</sup>

Junior Suites with 2 Queen Beds	\$139 + Taxes per night
Run of House Studio or Suite with 1 Queen Bed	\$139 + Taxes per night
Wolf Run of House Studio or Suite	\$159 + Taxes per night

## Friday

November 18<sup>th</sup> & 25<sup>th</sup>, December 2<sup>nd</sup>, 9<sup>th</sup>, & 16<sup>th</sup>

Junior Suites with 2 Queen Beds	\$125 + Taxes per night
Run of House Studio or Suite with 1 Queen Bed	\$125 + Taxes per night
Wolf Run of House Studio or Suite	\$145 + Taxes per night

All rates are based on double occupancy. Taxes are 11.2% per night.

Pre & post stay rates are available with billing to the master account or individual guest.

Celebrating in the New Year? Preferred rates and packages are available throughout January. Contact one of coordinators for more information.



# Food & Banquet Venues

All banquet room rentals are waived with our holiday packages

## The Grey Wolf Room

As the largest venue at The Rocky Mountain Resort, The Grey Wolf room is ideal for up to 120 guests looking for a private space to celebrate the past year. This bright space has high ceilings, and inbuilt dance floor, and outdoor deck.

## The Timber Wolf Room

With large windows providing a spectacular views of Cascade Mountain the Timber Wolf Room is a great space for parties of up to 90 guests.

## The White Wolf Suite

Perfect for a more intimate party, The White Wolf suite can accommodate groups of up to 24 guests in a relaxed atmosphere. Comfortable seating options and Smart TV's also allow a great space for after dinner mingling, music, and slideshows.

## Alpha Bistro

Our onsite restaurant is a great setting for groups looking for a more casual dinner before heading in to town.

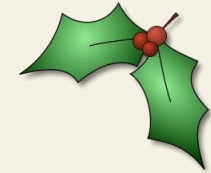
Private functions are subject to the following fees

Music & Lixencing - \$35 – \$87 per event

Bartender - \$175 + GST per bartender



# Gold Dinner Buffet



## Buffet Inclusions

Assorted dinner rolls and whipped butter  
Group choice of four salads  
Group choice of two accompaniments  
Group choice of two meat & one vegetarian entrée  
Dessert / Tea & Coffee

## Salads

Caesar Salad  
Antipasto Platter  
Grilled Vegetable Platter  
Countryside Potato Salad  
Garden Green Salad  
Cherry Tomato Salad  
Roasted Vegetable & Quinoa Salad

## Accompaniments

Panache of Root & Seasonal Vegetables  
Potato Au Gratin  
Roasted Shallot Smashed Potato  
Roasted Baby Yukon Potato  
Ancient Grain Rice Pilaf

## Entrees

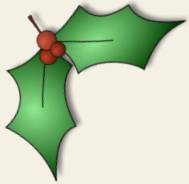
Herb Dijon Crusted Roasted Striploin  
Alberta Prime Rib  
Roasted Whole Duck  
Fillet of Atlantic Salmon  
Herb Roasted Farm Chicken Breast  
Herb Roasted Turkey  
Grilled Vegetable and Potato Lasagna  
Potato Gnocchi  
Grilled Vegetable Rossellini with Parmesan Rose Sauce

## Dessert

Selection of cakes, including mousse cakes, assorted squares & brownies, and a fresh fruit mirror, and Tea & Coffee

**\$66 per person**

Please add 18% gratuity and 5% GST to above prices.  
Minimum 30 guests with menu choices due 14 days prior



# Silver Dinner Buffet

## **Buffet Inclusions**

Assorted dinner rolls and whipped butter  
Group choice of three salads  
Group choice of two accompaniments  
Group choice of two meat entrées  
Dessert / Tea & Coffee

## **Salads**

Caesar Salad  
Grilled Vegetable Platter  
Countryside Potato Salad  
Garden Green Salad  
Cherry Tomato Salad

## **Accompaniments**

Panache of Root & Seasonal Vegetables  
Creamy Mashed Potatoes  
Roasted Baby Yukon Potato  
Medley of Seasonal Vegetables

## **Entrees**

Herb Dijon Crusted Roasted Striploin  
Herb Roasted Farm Chicken Breast  
Grilled Vegetable and Potato Lasagna  
Grilled Vegetable Rossellini with Parmesan Rose Sauce  
Salmon Wellington  
Herb Roasted Turkey

## **Dessert**

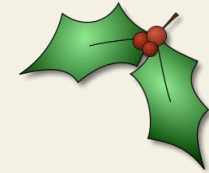
Assorted squares & brownies and a fresh fruit mirror  
Tea & Coffee

**\$58 per person**

Please add 18% gratuity and 5% GST to above prices.  
Minimum 30 guests with menu choices due 14 days prior



# Christmas Wolf Plated Dinner



A 3 Course Plated Dinner Includes  
Assorted dinner rolls and whipped butter

Group choice of one starter

Group choice of two meat and one vegetarian entrees with individual entrée selection

Group choice of one dessert

## Starter

Caesar Salad

Arugula & Baby Spinach Salad

Artisan Lettuce in a Strawberry Vinaigrette

Forest Mushroom Soup

Smoked Carrot & Ginger Soup

Broccoli & Aged Cheddar Soup

## Dessert

Trio of Chocolate Mousse

Berry Cheesecake

Fruit Salad

**\$62** per person

Please add 18% gratuity and 5% GST to above prices.

Menu choices due 14 days prior

## Entrees

All entrees are served with seasonal vegetables and chefs choice of potatoes

### Herb Roasted Turkey

Served with homestyle stuffing & turkey gravy

### Seared West Coast Salmon

With charred Kemon beurre blanc

### Entrecote of Alberta New York Steak 8oz

With brandy peppercorn sauce, cooked to medium

### Roasted Butternut Rossellini

With fresh marinara

### Vegetable Timbale

With smoked tomato confit

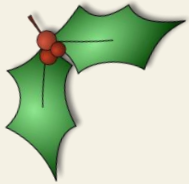
### Black Pepper Crusted Pork Tenderloin

With bourbon whiskey & honey reduction

We strive to meet the dietary restrictions of our guests

Please advise of any allergies or dietary requirements at the time of booking. All amendments and substitutions will be chef's choice

Menu items are subject to change based on availability. The final menu and pricing will be confirmed at the time of signing the banquet event order.



## Beverage Services

### **Host Bar**

All drinks will be billed to the master account

### **Cash Bar**

Wedding guests are responsible for their own drinks and pay the bartender directly at cash bar pricing

### **Ticketed Bar**

A ticketed bar allows you to control the number of beverages offered by providing a set number of drink tickets billed to the master account. A cash bar will be available thereafter

## Additional Services

### **Appetizers**

Welcome your guest with a selection of canapes from our reception menu

### **Late Night Buffet**

Planning a late night? Why not add a late night buffet to your party. Choose from our poutine station, slider station, or pub fare menus with prices from \$15 + 18% gratuity & 5% GST per person.

### **Breakfast**

Include a hot, cooked breakfast for all attendees in Alpha Bistro for \$19.50 + 18% gratuity & 5% GST per person.



## Deposit & Final Payments

To secure your booking the venue requires a non refundable deposit of up to \$1000. Upon receiving your contract you will have 14 days to return the contract and deposit. Full payment is due 10 days prior to the event with any additional charges incurred during the event due upon check out.

## Catering & Event Arrangement

Food & beverage selections are due 45 days prior to arrival and are to be guaranteed 21 days prior to arrival. Food & beverage will be charged according to the guaranteed number of guests or on consumption, whichever is greater. If no guaranteed number is provided, the estimated attendance on the final signed contract will serve as the guarantee.

## Cancellation Policy

### **Guestroom Cancellation Policy**

A 20% Reduction in the Original Contracted Room Block can be made without penalty up to 21 days prior to arrival. Further reductions within 21 days prior to arrival will result in the full charge of anticipated room revenue.

### **Banquet Food and Beverage Guest Count Cancellation Policy**

A 20% Reduction in the Original Contracted Guest Count can be made without penalty up to 21 days prior to arrival. Further reductions made within 21 days prior to arrival will result in the full charge of anticipated food and beverage revenue.

### **Entire Contract Cancellation Policy**

In the event of full contract cancellation the client agrees to the following fees and terms.

Cancellations received within 60 days of arrival.

- A cancellation fee of 50% of the total anticipated food and beverage, meeting room, and guestroom revenue.

Cancellations received within 30 days of arrival.

- A cancellation fee of 100% of the total anticipated food and beverage, meeting room, and guestroom revenue.

### **Force Majeure**

The performance of this Agreement by either party is subject to acts of God, government (Including Covid-19 Imposed Event Restrictions), authority, disaster, or other emergencies, any of which make illegal or impossible to provide the facilities and/or services for your event. It is provided that this Agreement may be terminated for any one or more of such reasons by written notice from one party to the other without liability.

By law, all buildings, including balconies in the Town of Banff are non-smoking. Violations could result in a charge of up to \$500.00 per incident.

## Other Policies

The use of confetti, sparkles, glitter, thumbtacks, nails, scotch tape and staples is not permitted in any banquet room. Any damages caused by the use of these items will result in a charge to the convener.

The venue reserves the right to issue noise warnings should volumes be considered excessive or disruptive to other guests. We ask that you inform us ahead of arrival if you will be bringing any speakers, DJ's, or other devices.