



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 themed 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 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!



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, an 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 into town.

Private functions are subject to the following fees:

Music & Licencing: \$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
Rustic 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 Roasted Turkey
Herb Dijon Crusted Roasted Striploin
Alberta Prime Rib
Filet of Atlantic Salmon with lemon butter sauce
Herb Roasted Farm Chicken Breast
Roasted Leg of Lamb
Fresh Herb and Honey Dijon Glazed Pork Loin
Green Pea Pancer
Eggplant Zucchini Lasagna
Potato Gnocchi
Grilled Vegetable Rossellini

Dessert

Assorted Christmas desserts
Tea & Coffee

\$70 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 entrées

Dessert / Tea & Coffee

Salads

Caesar Salad

Grilled Vegetable Platter

Rustic Potato Salad

Garden Green Salad

Cherry Tomato Salad

Red Beets Salad

Accompaniments

Panache of Root & Seasonal Vegetables

Creamy Mashed Potatoes

Roasted Baby Yukon Potato

Entrees

Herb Roasted Turkey

Herb Dijon Crusted Roasted Striploin

Herb Roasted Chicken Breast

Grilled Vegetable and Potato Lasagna

Grilled Vegetable Rossellini

Salmon Wellington

Dessert

Assorted Christmas dessert

Tea & Coffee



\$68 per person

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

Minimum 20 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

Smoked Carrot & Ginger Soup

Broccoli & Aged Cheddar Soup

Italian Tomato & Sweet Basil Broth

Caesar Salad

Artisan Lettuce in a Strawberry Vinaigrette

Arugula & Baby Spinach Salad

Dessert

Trio of Chocolate Mousse

Berry Cheesecake

Fruit Salad

\$78 per person

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

Minimum 20 guests with menu choices
due 14 days prior

Herb Roasted Turkey

Served with homestyle stuffing & turkey gravy

Charbroiled Beef Tenderloin

In a red wine reduction

Herb Roasted Farm Chicken Breast

With creamy mushroom sauce

Seared West Coast Salmon

With charred lemon beurre blanc

Black Pepper Crusted Pork Tenderloin

With bourbon whiskey & honey reduction

Entrecote of Alberta New York Steak 8oz

With brandy peppercorn sauce, cooked to medium

Roasted Butternut Rossellini

With fresh herb marinara

Vegetable Timbale

With smoked tomato confit

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

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 your guests in Alpha Bistro for \$19.50 + 18% gratuity & 5% GST per person