



P.O. BOX 1070 BANFF, ALBERTA, CANADA, T1L 1H8
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*“He who has not Christmas in his heart will never find it under a tree”
Roy L. Smith*

CHRISTMAS *at the* **INNS OF BANFF**

*Relax in the warmth and comfort of the **Inns of Banff** offering outstanding service in a casual mountain atmosphere. The Inns boasts 241 well appointed guest rooms, some with spectacular views of the Rocky Mountains. All beds at the Inns have been transformed into a little corner of heaven with our Signature Mountain Luxury Beds.*

Facilities include indoor pool, whirlpool and his and her saunas. Complimentary parking and complimentary ski/snowboard lockers are available. Each guest will receive a complimentary Banff Transit pass to use during their stay.

Suggested Venues:

The Cascade Room

*Located on the second floor, the Cascade Room offers our largest banquet space.
This venue offers floor to ceiling windows with mountain views
(Minimum 60 Maximum 150 guests)*

The Bear's Den

*A perfect setting for Christmas.
The Bear's Den's hand carved bar, fieldstone fireplace and antique furniture set the stage for a great private party.
(Minimum 40 Maximum 60 guests)*

The Wildfire Grill

*Offer a semi-private setting
(Minimum 10 Maximum 86)*

Christmas Party Packages at the Inns of Banff include:

*Welcome Glass of House Wine or Bottle of Domestic Beer in the Lounge
One night accommodation in a Superior Guestroom
Elegant Buffet or Plated Dinner
Early Check-in on Fridays (1pm)
Early Check-in on Saturdays (3pm)
Late Check-out on Sundays (1pm)
All Gratuities*





2017 Rudolph's Christmas Dinner Buffet

30 Person Minimum

Served During Cocktails

*Crudités & Dip, Fresh Fruit Salad
Charcuterie Board with Assorted Condiments
Domestic & Worldly Cheeses with Preserves & Assorted Crackers*

Buffet Dinner

*Assorted Rolls & Butter
Quinoa and Wild Rice Salad
Sweet Potato Salad with Sunflower Seeds in Cranberry Vinaigrette
Seven Bean Salad
Tossed Salad with Assorted Dressings
Seasonal Vegetables*

Entrée

Alberta Prime Rib

*with Red Wine Jus
and*

Chef's Own Vegetarian Creation

Layered Vegetable Stack and Roasted Vegetable Penne in Napolitano Sauce

Plus Group Choice of One Additional Entree:

Slow Roasted Turkey

*With Stuffing, Maple Whisky Gravy & Roasted Potatoes
or*

Smoked Ham

with Honey Mustard Glaze, Apple Chutney & Roasted Potatoes

Dessert

*Assorted Christmas Cakes, Cheesecakes, Mousses & Pies
Coffee & Tea*

Rudolph's Christmas Dinner Buffet Package Rates

*November 25, December 2, 9, 16, 2017 - **\$106.50** per person
(\$213.00 per couple - \$85.00 per room + \$64.00 per person meal & gratuities)*

*November 4, 5, 18, 19, 24 and December 1, 8 & 15, 2017 + Fridays & Saturdays in January 2018 - **\$104.00** per person
(\$208.00 per couple - \$80.00 per room + \$64.00 per person meal & gratuities)*

*Friday & Saturday, November 10 & 11, 2017 - **\$109.00** per person
(\$218.00 per couple - \$90.00 per room + \$64.00 per person meal & gratuities)*

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





2017 Dasher's Christmas Dinner Buffet

30 person minimum

Served During Cocktails

Crudités & Dip, Fresh Fruit Salad

Charcuterie Board with Assorted Condiments

Domestic & Worldly Cheeses with Preserves & Assorted Crackers

Buffet Dinner

Assorted Rolls & Butter

Quinoa and Wild Rice Salad

Sweet Potato Salad with Sunflower Seeds in Cranberry Vinaigrette

Seven Bean Salad

Tossed Salad with assorted Dressings

And Group Choice of One:

Slow Roasted Turkey

With Stuffing, Maple Whiskey Gravy & Roasted Potatoes

or

House Smoked Ham

with Honey Mustard Glaze, Apple Chutney & Roasted Potatoes

Seasonal Vegetables

Chef's Own Vegetarian Creation- Layered Vegetable Stack and Roasted Vegetable Penne in Napolitano Sauce

Dessert

Assorted Christmas Cakes, Cheesecakes, Mousses & Pies

Coffee & Tea

Dasher's Christmas Buffet Dinner Package Rates

November 25, December 2, 9, 16, 2017 - **\$92.00** per person

(\$184.00 per couple - \$85.00 per room + \$49.50 per person meal & gratuities)

November 4, 5, 18, 19, 24 and December 1, 8 & 15, 2017 + Fridays & Saturdays in January 2018 - **\$89.50** per person

(\$179.00 per couple - \$80.00 per room + \$49.50 per person meal & gratuities)

Friday & Saturday, November 10 & 11, 2017 - **\$94.50** per person

(\$189.00 per couple - \$90.00 per room + \$49.50 per person meal & gratuities)

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





2017 Vixen's Christmas Plated Dinner

*10 person minimum. 86 person maximum
Served in the Wildfire Grill or Cascade Room only*

Group Choice of Starter

*Butternut Squash Soup with Herb Croutons
or
House Salad with Cranberry Dressing*

Group Choice of Appetizer

*Roasted Tomato, Pesto & Goat Cheese Tart
or
Armanchini with Tomato Sauce*

Select Two Choices for the Group

(Individual entrée choices must accompany final rooming list)

Roasted Turkey with Maple Whiskey Gravy & Stuffing

Prime Rib with Red Wine Jus

8oz NY Steak with Peppercorn Sauce

Baked Salmon with Maple chili Glaze

All Entrees served with Seasonal Vegetables & Chef's Choice of Potatoes

Dessert

Gourmet Christmas Dessert, Coffee & Tea Service

Vixen's Christmas Plated Dinner Package Rates

*November 25, December 2, 9, 16, 2017 - **\$97.00** per person
(\$194.00 per couple – \$85.00 per room + \$54.50 per person meal & gratuities)*

*November 4, 5, 18, 19, 24 and December 1, 8 & 15, 2017 + Fridays & Saturdays in January 2018 - **\$94.50** per person
(\$189.00 per couple – \$80.00 per room + \$54.50 per person meal & gratuities)*

*Friday & Saturday, November 10 & 11, 2017 - **\$99.50** per person
(\$199.00 per couple – \$90.00 per room + \$54.50 per person meal & gratuities)*

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 \$10-\$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 \$18 – 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**
 - **Full Buffet Breakfast in the Wildfire Grill (7am – 11am) – \$18.00 per person**
Fresh Cut Fruit & Yogurt, Muesli, Cold Cereals with Chilled Milk, Assorted Freshly Baked Pastries, Assorted Freshly Baked Breads, Scrambled Eggs, Hash Browned Potatoes, Sausage or Crispy Bacon, Coffee or Tea
 - All food & beverage rates are subject to 15% gratuities and 5% GST
- **Cocktail Reception**
 - Ask our Catering Sales Coordinators for a full list of Hot & Cold Hors D'oeuvres
 - All food & beverage rates are subject to 15% gratuities and 5% GST
- **Additional Nights:** Contact us for discounted rates for Pre and Post stays.

FOR RESERVATIONS:

Banff Lodging Company

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

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