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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

#### **Tel. 1-800-563-8764 E – Groups@bestofbanff.com**

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Mar 6, 2017

