



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.*

*Facilities include indoor pool, whirlpool and his and her saunas. Complimentary Wifi, surface & covered parking, ski/snowboard lockers and ROAM (Banff Transit) Pass are available.*

### **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 guests. 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*





## 2019 Rudolph's Christmas Dinner Buffet

30 Person Minimum

### Served During Cocktails

Crudités & Dip, Fresh Fruit Salad  
Charcuterie Board with Assorted Condiments  
Cheese Platter with a Fine Selection of Crackers

### Buffet Dinner

Assorted Rolls & Butter  
Chef's Choice of Three Festive Inspired Salads  
(Item can be modified to accommodate - V, GF, DF, VG)  
Seasonal Vegetables

### Entrée

#### Alberta Prime Rib GF, DF

with Red Wine Jus  
and

#### Chef's Own Vegetarian Creation V, VG

Layered Vegetable Stack and Roasted Vegetable Penne in Napolitano Sauce

Plus Group Choice of One Additional Entree:

#### Slow Roasted Turkey

(Item can be modified to accommodate - GF)

With Stuffing, Maple Whisky Gravy

or

#### Honey Dijon Glazed Ham GF, DF

### Dessert

Assorted Christmas Inspired Desserts  
Coffee & Tea

### Rudolph's Christmas Dinner Buffet Package Rates

Saturdays in November\* & December 2019 and Saturdays in January 2020\*

**\$107.50 per person**

(\$215.00 per couple - \$85.00 per room + \$65.00 per person meal & gratuities)

Fridays in November & December, 2019 and Fridays in January 2020\*

**\$104.50 per person**

(\$209.00 per couple - \$79.00 per room + \$65.00 per person meal & gratuities)

\*November 9, 2019 and \*January 3 & 4, 2019

**\$114.50 per person**

(\$229.00 per couple - \$99.00 per room + \$65.00 per person meal & gratuities)

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





## ***2019 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*

*Chef's choice of Three Salads plus Tossed Salad with Assorted Dressings*

*(Item can be modified to accommodate - V, GF, DF, VG)*

*And Group Choice of One:*

### ***Slow Roasted Turkey***

*(Item can be modified to accommodate - GF)*

*With Stuffing, Maple Whiskey Gravy & Roasted Potatoes*

*or*

### ***Honey Dijon Glazed Ham*** GF, DF

*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**

***Saturdays in November\* & December 2019 and January 2020\****

***\$93.00 per person***

*(\$186.00 per couple - \$85.00 per room + \$50.50 per person meal & gratuities)*

***Fridays in November & December and January 2020\****

***\$90.00 per person***

*(\$180.00 per couple - \$79.00 per room + \$50.50 per person meal & gratuities)*

***\*November 9, 2019 and \*January 3 & 4, 2020***

***\$99.00 per person***

*(\$200.00 per couple - \$99.00 per room + \$50.50 per person meal & gratuities)*

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





## ***2019 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*** GF, VG  
(Item can be modified to accommodate - V, DF)

**or**

***House Salad with Cranberry Dressing*** GF, VG, V  
(Item can be modified to accommodate - DF)

### **Select Two Choices for the Group**

*(Individual entrée choices must accompany final rooming list)*

### ***Roasted Turkey***

(Item can be modified to accommodate - GF)  
*with Maple Whiskey Gravy & Stuffing*

***Honey Dijon Glazed Ham*** GF, DF

***Baked Salmon*** GF, DF

*with Maple Chili Glaze*

*All Entrees served with Seasonal Vegetables & Chef's Choice of Potatoes* GF, VG  
(Item can be modified to accommodate - DF)

### **Dessert**

*Gourmet Christmas Dessert, Coffee & Tea Service*

## **Vixen's Christmas Plated Dinner Package Rates**

***Saturdays in November\* & December, 2019 and Saturdays in January 2020\****

***\$98.00 per person***

*(\$196.00 per couple – \$85.00 per room + \$55.50 per person meal & gratuities)*

***Fridays in November\* & December, 2019 and Fridays in January 2020\****

***\$95.00 per person***

*(\$190.00 per couple – \$79.00 per room + \$55.50 per person meal & gratuities)*

***\*November 9, 2019 and \*January 3 & 4, 2020***

***\$99.00 per person***

*(\$210.00 per couple – \$99.00 per room + \$55.50 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 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
- **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
- **Breakfast**
  - **Full Buffet Breakfast in the Wildfire Grill** (7am – 11am) – **\$16.50** 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 18% 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 18% gratuities and 5% GST
- **Additional Nights:** Contact us for discounted rates for Pre and Post stays.

### **FOR RESERVATIONS CONTACT:**

**The Banff Lodging Company Events Team of Professionals**  
**Tel. 1-800-563-8764**  
**E – Events@bestofbanff.com**

February 15, 2019

