



## 2019 & 2020 INNS OF BANFF WEDDING PACKAGE

*Due to renovations, the Inns of Banff will not be accepting wedding bookings for dates after August 31, 2020*

120 Guests - \$9,125.00\*    100 Guests - \$7,850.00\*    80 Guests - \$6,250.00\*    60 Guests - \$4,800\*  
40 Guests - \$3,500.00    30 Guests - \$3,500.00

\*Rates are approximate, some restrictions may apply.

### Wedding Package Includes:

Indoor/Outdoor Ceremony	Dinner & Dance Reception	Gourmet Dinner Buffet	Late Night Buffet
Custom Floor Plan	SOCAN & ReSound Fees	Cake Plating Fee	Bartender
Dance Floor	Dinner & Late Night Buffet Gratuities		Resort Fee

### Not Included:

Alcoholic Beverages	Wedding Cake	Music/Sound System	Rehearsal Times
Overnight Accommodations	Decorations/Place Cards/Table Numbers		GST
Wedding Planner Services			

### **Outdoor Ceremony**

Use of our Cascade Terrace Outdoor Ceremony Space for a total of 3 hours.

Banquet Chairs with Black Chair Covers.

White Resin Wedding Arch for you to decorate as you like.

Wedding Day access to the **Cascade Terrace** for decorating from 9am-12noon.

Signing Table with White Linen and Two Chairs with Black Chair Covers.

Indoor Back-up Plan in case of bad weather.

### **Cascade Terrace**

Imagine saying your wedding vows with majestic Cascade Mountain as your backdrop. Stunning! With room for up to 120 guests, this patio is just steps away from your reception banquet room.



### **Wedding Reception**

Gourmet Buffet Dinner

See Menu below

(Plated service also available at additional cost)

Late Night Buffet – choice of menu

Use of our Cascade Banquet Room for 6 hours

Wedding Day Access to our Cascade Banquet Room for decorating 9am – 12noon

(Day prior access is possible at a cost of \$300.00, based on availability which can only be confirmed 72 hours prior)

Round or Rectangle Banquet Tables for Guests, Wedding Party, Cake, Gifts & DJ

White Linen Table Cloths & White Napkins

Banquet Chairs with Black Stretch Chair Covers





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### Inns of Banff Wedding Buffet Menu

Assorted Breads & Rolls  
Chef's Selection of Two Gourmet Salads  
Tossed Salad  
Chef's Choice Potato  
Seasonal Vegetables  
**Entrees**  
Choice of two  
Carved Strip Loin of Beef, cooked to medium (minimum of 30 guests)  
Atlantic Filet of Salmon  
Grilled Chicken Breast with Wild Mushroom Sauce  
Carved Prime Rib au Jus, cooked to medium (minimum of 30 guests)  
Roasted Pork Loin  
Grilled Veggie Fusilli Pasta  
Assortment of Fresh Pastries, Tarts, Pies & Mousses  
Coffee & Tea



### Inns of Banff Late Night Buffet Menu

Choice of one menu

#### Late Night Pizza Buffet

(approx. 3 slices per person)

Pepperoni & Mushroom

Hawaiian

3 Cheese

Mediterranean

(Onions, peppers, artichokes, black olives, sundried tomato, goat cheese, pesto drizzle)

#### Pub Grubb Buffet

Nacho

Chicken Fingers

Salt Pepper Pork Ribs

Vegetarian Spring Rolls

Served with Salsa Sour Cream and Plum Sauce

#### Make Your Own Sandwich Buffet

Smoked Turkey

Pastrami

Honey Ham

Lettuce, Tomato, Cheeses

Butter & Mustard

Selection of Cocktail Buns & Breads

#### Chicken Fajita Buffet

Grilled Chicken

Onions, Peppers & Chef's special Fajita Sauce

Flour Tortillas

Shredded Lettuce

Grated Cheese

Salsa & Sour Cream





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### Inns of Banff Wedding Bar Services

#### Host Bar

Hotel provides all alcohol. All drinks are billed to the Master Account at Host Bar prices. Host Bar prices are subject to 18% gratuity and 5% GST.

#### Cash Bar

Hotel provides the alcohol. Guests pay bartenders cash for drinks. Credit cards will not be accepted. All drinks are paid upon consumption by the individual guest at Cash Bar Prices. Cash Bar Prices include 5% GST. Gratuities are at the discretion of the guest. A \$500.00 minimum in bar sales is required.

#### Cash Bar with Drink Tickets

Hotel provides the alcohol. Hotel will also provide a member of your party with drink ticket who will distribute them to your guests. Guests present the drink tickets to the bartender. Bartender records the price of the drink purchased with the drink ticket, which is then billed to the Master Account at Host Bar Prices, plus 18% gratuity and 5% GST. Once drink tickets are gone, guests pay bartenders cash for drinks at Cash Bar prices. Credit cards will not be accepted. GST of 5% is included in Cash Bar prices. Gratuities for Cash Bar items are at the discretion of the guest. A \$500.00 minimum in bar sales is required.

#### White Bar

Hotel provides all alcohol. All Wine, Beer & Signature Cocktail(s) are billed to the Master Account at Host Bar prices. Host Bar prices are subject to 18% gratuity and 5% GST. Guests pay bartender for all other drinks at Cash Bar prices. Cash Bar prices include 5% GST. Gratuities are at the discretion of the guest. A \$500.00 minimum in bar sales is required.

#### Toonie Bar

All drinks are billed to the Master Account at Host Bar prices. Host Bar prices are subject to 18% gratuity and 5% GST. Individual guests pay \$2.00 cash per drink to the Bartender. All collected funds are tallied at the end of the evening and deducted from the total Host Bar sales invoice. A representative of the Bride & Groom can collect \$2.00 with the sale of drink tickets. The hotel will provide the movie theatre-type tickets. Personalized drink tickets can be used provided a sample is submitted to the Food & Beverage Manager upon arrival. The Bride & Groom must provide their own cash box and change. All monies collected go directly to the Bride & Groom. Hotel personnel will not touch any monies collected. A reconciliation of charges will not be made available.

#### Signature Cocktails

Your guests will be wowed when welcomed to your reception with your signature cocktail. Develop your own cocktail or simply rename one of ours. All Signature Cocktails are billed to the Master Account at Host Bar prices. Host Bar prices are subject to 18% gratuity and 5% GST.

#### Honour Bar

The most recent trend is an **Honour Bar** whereby the hotel provides the alcohol at Cash Bar prices and billed to the Master Account. A tasteful Honour Jar and frame with a catchy phrase like 'Share the Love; Donate to our Bar Fund' or 'Help us Honeymoon in Hawaii?' is set up beside the bar to collect your guest's contributions. All collected funds belong to the Bride & Groom at the end of the reception. We continue to be amazed to learn from our Brides & Grooms of the success of Honour Bars.





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### Inns of Banff Wedding Banquet Bar Menu

	Host Bar	Cash Bar
Hi Balls (standard) (1 oz.)	\$6.55	\$7.00
Premium Brands (1oz)	\$7.50	\$8.00
Cocktails (1 oz.)	\$7.50	\$8.00
Domestic Beer (bottle)	\$6.75	\$7.00
House Wine (glass)	\$7.25	\$8.50
Coolers (bottle)	\$7.25	\$8.00
Soft Drinks	\$3.33	\$3.50
Juice	\$3.33	\$3.50

**Host Bar** - All drinks charged to the Master Account. 18% Gratuity & 5% GST will be added to the above prices.

**Cash Bar** - Guests pay cash to bartender for all drinks. 5% GST is included in the above prices. Gratuities are at the discretion of the guest. Bar Menus and prices subject to change without notice. Prices and menus will be confirmed at time of signing of the final BEO.

In light of society's attention to responsible drinking, it is easier than ever to keep your liquor costs on budget. Today, it is not only acceptable, but expected to have guests pay for alcoholic beverages. However, it has been our experience most Brides & Grooms like to treat their guests to a cocktail or two. Providing wine on the tables with dinner and a cash bar for the duration of the event is cost efficient. Offering a specialty cocktail to your guests is also a great cash-saving trick and a stylish way to start a celebration. Creating and naming your own signature cocktail to reflect your personalities adds that personal touch. Our Food & Beverage Managers would welcome the opportunity to work with you on creating something sure to wow your guests.

#### Champagne Toast

**Champagne Toast - \$7.00 per person**

Served Butler style as your guests arrive at your reception or at the tables to toast the Bride & Groom. Sparkling Apple Cider available for minors & non-drinkers.



#### Signature Cocktails

Your guests will be wowed when welcomed with your signature cocktail.

Develop one of your own or rename and use one of ours. All cocktails are served with one ounce of liquor. Bar Menus and prices subject to change without notice. Prices and menus will be confirmed at time of signing of the final BEO.

**Cascade Mountain Gin & Tonic** - Gin, Tonic Water, Cucumber Slice \$6.75

**Rundle Mountain's Finest** - Gibson's Finest, Orange juice, Cranberry Juice, Canadian Maple Syrup, Bitter

**Sulphur Mountain Timbers** - Spiced rum, Coconut Rum, Pineapple Juice, Cranberry Juice, Orange Juice, Grenadine \$7.25

**Tunnel Mountain Bacon Caesar** - Bacon Flavoured Vodka, Caesar Mix, Worcestershire, Rimmed with Montreal Steak Spice \$7.25

**Lake Minnewanka Mudslide** - Vodka, Kalua, Bailey's, blended on Ice Garnished with Whipped Cream and Coffee Beans \$7.25

**Vermillion's Midnight Coffee** - Coffee, Spiced Rum, Butterscotch Schnapps, Cream, Sugar, Garnished with Whipped Cream & Coffee Beans \$6.75



#### Wedding Cake/ Cupcakes

While we do not allow food & beverage brought into our venues from outside sources, we will make an exception for Wedding Cakes/Cupcakes. There will be a plating charge of \$1.50 per person plus 18% Gratuity and 5% GST billed to your Master Account. Details of the delivery of such items must be arranged in advance.





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### What is the included SOCAN and RE:Sound Fee?

SOCAN: SOCAN (the Society of Composers, Authors & Music Publishers of Canada) is a not-for-profit organization that represents the Canadian performing rights of Canadian & International music creators and publishers.

RE:Sound: Re:Sound is a Canadian not-for-profit music licensing company dedicated to obtaining fair compensation for artists and record companies for their performance rights. Use of Music to Accompany Live Events was certified by the Copyright Board of Canada on May 26, 2012.

### Banquet Room Usage Hours

Banquet rooms at the Inns of Banff must be emptied by midnight. Times may be extended with prior approval from the Hotel General Manager and at an additional charge of \$150.00 per hour. Maximum until 2:00am.

**Guestrooms** - visit [www.bestofbanff.com](http://www.bestofbanff.com) to view guestrooms in all our hotels

#### Rates

We will provide special discounted guestroom rates to your guests in ALL of our hotels. In doing so, your guests will be accommodated in the type of accommodations that best suit their individual needs.

- For Weddings using Guestrooms only - We offer 10% off our Web Sell Rate.
- For Wedding with Receptions - We offer 15% off our Web Sell Rate in June, July, August & September and 20% off our Web Sell Rate in January, February, March, April, May, October, November and early December. There are no discounts offered during long weekends or over the Christmas/New Year's holidays.

#### Blocked Guestrooms

We strive to make the booking of your guest's accommodations as easy as possible, for both you and your guests. Your guests can choose from all our hotels which offer a wide variety of different accommodation types (hotel rooms, suites, condos, etc.) and customize their stay according to their individual needs. With over 1200 hotel rooms in the Town of Banff, blocking guestrooms and fussing with booking and cut off dates is not necessary.

#### Booking Reservations

Guests can book their individual reservations based on our availability on our web site using a special Promo Code or by calling our Toll Free Reservations Line at 1-800-563-8764 and referencing the group # which will be provided to you by your Hotel Catering Sales Coordinator. Minimum night stays may apply. All reservations must be made a minimum of 45 days prior to the event. Thereafter reservations may be subject to rate change.

#### Guestroom Added Value

- Complimentary guest parking
  - Parking note: Although parking is free and unassigned, it is limited. Due to parking limitations, Parks Canada and the Town of Banff request that a maximum of **two** vehicles per room. We highly recommend car pooling.
- Complimentary wireless Internet in guestrooms and banquet rooms
- Complimentary Banff shuttle service
- Long distance phone charges at cost
- Chopped wood & starter kits available at Rocky Mountain Resort (Fees apply)
- Best of Banff coupon booklet offering discounts at many local shops, pubs & boutiques

### **Banff National Park Admission**

By choosing to celebrate your special day in Banff National Park, you and your guests are helping to preserve over 6,600 sq. km of valleys, mountains, glaciers, forest, meadows and rivers for future generations through the purchase of a required Park Pass. When your guests pre-purchase a Park Pass online, the sometimes long line ups at the Park Gates are avoided. Please ask your guests to visit <https://www.banfflakelouise.com/parks-pass-online> to pre-purchase their pass.

### **For additional information, please contact:**

Weddings	Tel. 1-800-563-8764
Lauren Fisher	Tel. 403-760-7568
Emma Wilkins	Tel. 403-760-7595
Kiki Miffling	Tel. 403-760-2202
Caroline Kennedy	Tel. 403-760-7583
Claire E. Young	Tel. 403-561-9152 (Calgary)

<a href="mailto:weddings@bestofbanff.com">weddings@bestofbanff.com</a>
<a href="mailto:lfisher@bestofbanff.com">lfisher@bestofbanff.com</a>
<a href="mailto:ewilkins@bestofbanff.com">ewilkins@bestofbanff.com</a>
<a href="mailto:kmiffling@bestofbanff.com">kmiffling@bestofbanff.com</a>
<a href="mailto:ckennedy@bestofbanff.com">ckennedy@bestofbanff.com</a>
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