



P.O. BOX 1070 BANFF, ALBERTA, CANADA, T1L 1H8
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*"Maybe Christmas," he thought, "doesn't come from a store.
Maybe Christmas..... perhaps..... means a little bit more."
Dr. Seuss (1904-1991)*

CHRISTMAS *at the* **BANFF CARIBOU LODGE & SPA**

*The impressive hand hewn logs, stone flooring and awe-inspiring Christmas decorations of the **Banff Caribou Lodge & Spa** create the spectacular, festive ambience of this beautiful mountain lodge. The massive fieldstone fireplace that dominates the lobby invites you to relax in front of warm crackling flames.*

*Our newly renovated guestrooms will cradle you in comfort. Facilities include **The Keg Steakhouse and Bar**, large jetted hot pool, steam room, climate controlled exercise room and the **Red Earth Spa**, a full day spa facility with seven treatment rooms. The lodge also offers complimentary underground, heated parking, complimentary ski/snowboard lockers, complimentary wireless internet access and complimentary in-town shuttle service via ROAM (Banff Transit).*

Suggested Venues:

The Woodlands Room

Located on the first floor of the hotel, Woodlands offers a lovely banquet space with natural light for parties up to 48 people.

The Tundra Room

Located on the first floor of the hotel, Tundra offers the perfect setting for a small intimate Christmas party of up to 24 guests.

The Keg Steakhouse

Everyone loves the Keg, and the Keg at the Caribou Lodge & Spa is perfect for semi-private parties of 10 – 40 guests.

Christmas Party Packages includes:

One night accommodation

Elegant Plated Dinner

All Gratuities

****Ask about the November Keg Wine Sale and save up to 40% on select wines****

*All menus subject to change without notice.
All menus will be confirmed at time of booking.*





2016 BLITZEN'S CHRISTMAS DINNER

Starter - Chef's Christmas Starter served family style

Salad - Keg mixed greens with a vinaigrette dressing

Entrée (Individual Guest Entrée choices must accompany final rooming list)

Prime Rib

10oz specially aged, seasoned and slow roasted to medium Served with roasted garlic mashed potatoes and vegetable garnish.

Supreme Chicken

Pan Seared and Roasted. Served with Garlic Mashed Potato, Broccolini and Demi-Glace.

Oven Baked Salmon

Served on Rice and Steamed Asparagus

Dessert - The Keg Christmas Cheesecake, Coffee or Tea and Soft Drinks

2016 BLITZEN'S Package Rates

November 4, 5, 18, 19, 25, December 2, 9, 16 - \$111.00 per person, double occupancy in standard guestrooms
(\$222.00 per couple. \$119.00 per room + \$51.50 per person per meal & gratuity)

November 11, 12 & 26, December 3, 10 & 17 - \$119.00 per person, double occupancy in standard guestrooms
(\$238.00 per couple. \$135.00 per room + \$51.50 per person per meal & gratuity)

Fridays & Saturdays in January 2017 - \$119.00 per person, double occupancy in standard guestrooms
(\$238.00 per couple. \$135.00 per room + \$51.50 per person per meal & gratuity)

All rates are per person, based on double occupancy in standard guestrooms

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### **2016 COMET'S CHRISTMAS DINNER\***

**Starter** - Chef's Christmas Starter served family style

**Salad** - Keg Special House Salad with Dijon Vinaigrette Dressing

**Entrée** - (Individual Guest Entrée choices must accompany final rooming list)

#### **Lobster Tail & Prime Rib**

10oz specially aged, seasoned and slow roasted to medium Served with in season vegetables and roasted garlic mashed potatoes

#### **Half Pound King Crab & Prime Rib**

10oz specially Aged, seasoned and slow roasted to medium Served with in season vegetables and roasted garlic mashed potatoes

#### **Seafood Chicken Deluxe**

Boneless Chicken Breast served on Garlic Mashed Potatoes and Steamed Asparagus. Finished with Scallops, Shrimp, Dungeness Crab Meat and Served with veloute sauce.

\*Non-seafood lovers can choose a 12oz cut of Prime Rib or Filet Mignon

**Dessert**- The Keg Christmas Cheesecake, Coffee or Tea and Soft Drinks

### **2016 COMET'S Package Rates**

**November 4, 5, 18, 19, 25, December 2, 9, 16 - \$122.00 per person, double occupancy in standard guestrooms**  
(\$244.00 per couple. \$119.00 per room + \$62.50 per person per meal & gratuity)

**November 11 & 12, 26, December 3, 10 & 17 - \$130.00 per person, double occupancy in standard guestrooms**  
(\$260.00 per couple. \$135.00 per room + \$62.50 per person per meal & gratuity)

**Fridays & Saturdays in January 2017 - \$130.00 per person, double occupancy in standard guestrooms**  
(\$260.00 per couple. \$135.00 per room + \$62.50 per person per meal & gratuity)

All rates are per person, based on double occupancy in standard 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 – \$42.00 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-\$19.00 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 \$26-\$102.00 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
  - 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 Keg Steakhouse** (Sat – 7-11am, Sun 7-12noon) **\$16.00 per person**  
Fresh Cut Fruit & Yogurt, Cottage Cheese, Assorted Cereals, Assorted Cheeses, Freshly Baked Goods, Pancakes or French Toast, Eggs Benedict, Scrambled Eggs, Hash browns, Sausage & Crispy Bacon, Chilled Juice, Coffee and Tea
- 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. Shelley Broadbridge  
Ms Lauren Fisher  
Ms. Meghan O’Grady  
Ms. Anita Ngai  
Ms. Camila Cordovez  
Ms. Samantha Sturgeon

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Feb 8, 2016

