



2019 & 2020 BANFF CARIBOU LODGE & SPA WEDDING PACKAGE

48 Guests - \$3,975.00*

40 Guests - \$3,850.00*

32 Guests - \$3,325.00*

24 Guests - \$2,800.00*

*Rates are approximate, some restrictions may apply.

Wedding Package Includes:

Indoor Ceremony
SOCAN & ReSound Fees
Bartender (mini guests apply)

Reception
Cake Plating Fee
Custom Floor Plan

Plated Dinner Service and Gratuities
Resort Fee

Not Included:

Alcoholic Beverages
Overnight Accommodations
Decorations/Place Cards/Table Numbers

Wedding Cake
Rehearsal Times

Music/Sound System
GST
Wedding Planner Services

Indoor Ceremony

Use of our Tundra Room for a total of 3 hours

Banquet Chairs

Wedding Day access to the Tundra Room for decorating from 9am-12noon

Signing Table with White Linen and Two Banquet Chairs



When I saw you, I fell in love. And you smiled because you knew.

William Shakespeare





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Wedding Reception

Wedding Plated Dinner (See Menu below)

Use of our Woodlands Banquet Room for 6 hours

Wedding Day Access to our Woodlands 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



Wedding Plated Dinner Menu

Starter - Keg Caesar Salad

Guest's Individual Choice of Entrée

'AAA' Alberta Prime Rib

Aged for Extra Flavor, Tenderness and Rubbed in our Unique Blend of Spices, Slow Roasted to Medium and Hand Carved.
Served with Vegetable Garnish and Roasted Garlic Mashed Potatoes.

(Item can be modified to accommodate - DF)

Baked Salmon

Served on Rice and Steamed Asparagus

(Item can be modified to accommodate - DF)

Supreme Chicken

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

(Item can be modified to accommodate - DF)

Mediterranean Cauliflower V, VG

Oven roasted, green garbanzo bean hummus, couscous, tahini lemon sauce

Chef's choice of **Dessert**

Coffee or Tea & Soft Drinks

All individual choices must be guaranteed to our food & beverage department a minimum of 21 days prior to arrival.

We suggest asking for menu choices with your RSVP cards.

Menu is catered by our **Keg Steakhouse**.

In an effort to create and deliver the freshest offerings, menu items may change.

Menus will be confirmed at time of the signing of the final BEO.



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Banff Caribou Lodge & Spa 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.

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.

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.

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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Banff Caribou Lodge & Spa Banquet Bar Menu

Host Bar

All drinks charged to the Master Account. 18% Gratuity & 5% GST will be added to the prices.

High Ball 1oz	\$7.00	Cocktail 1oz	\$8.00
Premium Liquor	\$8.50	Domestic Beer	\$7.00
Import Beer	\$7.50	Liqueurs & Cognac	\$8.00-9.50
Glass House Wine	\$7.00	Bottle House Wine	\$26.00
Juice	\$4.50	Soft Drinks	\$3.50
Mineral Water 330 ml	\$4.00		

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.

High Ball 1oz	\$7.50	Cocktail 1oz	\$8.50
Premium Liquor	\$8.00	Domestic Beer	\$7.50
Import Beer	\$8.00	Liqueurs & Cognac	\$8.50-9.50
Glass House Wine	\$7.50	Bottle House Wine	\$27.50
Juice	\$5.00	Soft Drinks	\$4.00
Mineral Water 330 ml	\$4.50		

Bar Menus and prices subject to change without notice. Prices and menus will be confirmed at time of signing of the final BEO.

Prosecco Toast

Prosecco Toast - \$34.00 per bottle

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 - \$12.00 per each

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

Develop one of your own or rename and use one of ours.

Perfect Manhattan - Choice of Wiser's deluxe rye or Bulleit bourbon, red and white Vermouth, house made drunken Bing cherries

Old Fashioned - Woodford Reserve bourbon, bitters, lemon, orange, sugar and soda

Classic Martini - Vodka or gin, straight up or on the rocks, twist or olives. Absolut, Polar Ice, Wyborowa, Beefeater 24, Bombay Sapphire

Famous Keg Caesar - Polar Ice vodka, Caesar mix, Tabasco and Worcestershire

Kiwi-Tini - Absolut Citron vodka, melon liqueur, limoncello, white cranberry juice and muddled kiwi shaken and served on the rocks

Miami Haze - Absolut vodka, peach schnapps, pineapple, cranberry & orange juice and mango puree shaken & served on the rocks

Green Apple - Absolut vodka, Sourz apple liqueur, lemon and lime juice, shaken and served on the rocks

Margarita - Herradura Reposado tequila, Grand Marnier, agave syrup, lemon and lime juice, salted rim, shaken & served on the rocks

Mojito - Havana Club 3 year old rum, lemon and lime juice, fresh mint, sugar and soda. Muddles, shaken and served on the rocks

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. Prices are subject to 18% gratuity and 5% GST.

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, 18% Gratuity and 5% GST billed to your Master Account. Details of the cake delivery of such items must be arranged in advance. Refrigeration is by request only and subject to availability.

Place Cards

The Wedding party is responsible for putting place cards at each place setting. For plated dinner service each place card must be color coded to reflect that individual's entrée choice. This will expedite service and ensure food is served hot.

Table numbers, Table menus, Table centres & Signage

These items must be provided by the Wedding Party and must be presented to the Food & Beverage Manager of the Hotel a minimum of 12 hours prior to the start of your celebration.





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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 Banff Caribou Lodge & Spa must be emptied by 11pm.

Guestrooms - visit 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
- Complimentary wireless Internet in guestrooms and banquet rooms
- Complimentary Banff shuttle service
- Long distance phone charges at cost
- 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 on line, 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:

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