



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

*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****



I have it on good authority that the Naughty List has been finalized. So live it up, people!





2020 BLITZEN'S CHRISTMAS PLATED 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, Vegetable Garnish and Demi-Glace.

Oven Baked Salmon

Served on Rice and Steamed Asparagus

Mediterranean Cauliflower V, VG

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

Dessert

The Keg Christmas Cheesecake

Coffee or Tea and Soft Drinks

2020 BLITZEN'S Package Rates

Saturday, November 14, 21, 28, December 5, 12, & 19, 2020

\$132.00 per person

(\$264.00 per couple. \$139.00 per room + \$62.50 per person per meal & gratuity)

Friday, Nov 6, 13, 20, 27, December 4, 11 & 18, 2020

\$122.00 per person

(\$244.00 per couple. \$119.00 per room + \$62.50 per person per meal & gratuity)

November 7, 2020

\$137.00 per person

(\$274.00 per couple. \$149.00 per room + \$62.50 per person per meal & gratuity)

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





2020 COMET'S CHRISTMAS PLATED 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 Roasted Garlic Mashed Potatoes and Vegetable Garnish*

Half Pound King Crab & Prime Rib

*10oz specially aged, Seasoned and Slow Roasted to Medium
Served with Roasted Garlic Mashed Potatoes and Vegetable Garnish*

Seafood Chicken Oscar

*Boneless Chicken Breast served on Garlic Mashed Potatoes.
Finished with Scallops, Shrimp and Asparagus Tips in a Béarnaise Sauce.*

Mediterranean Cauliflower V, VG

Oven roasted, Green Garbanzo Bean Hummus, Cous Cous, Tahini Lemon Sauce

Dessert

The Keg Christmas Cheesecake, Coffee or Tea and Soft Drinks

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

2020 COMET'S Package Rates

Saturday, November 14, 21, 28, December 5, 12, & 19, 2020

\$149.00 per person, double occupancy in standard guestrooms
(\$298.00 per couple. \$139.00 per room + \$79.50 per person per meal & gratuity)

Friday, Nov 6, 13, 20, 27, December 4, 11 & 18, 2020

\$139.00 per person, double occupancy in standard guestrooms
(\$278.00 per couple. \$119.00 per room + \$79.50 per person per meal & gratuity)

November 7, 2020

\$154.00 per person, double occupancy in standard guestrooms
(\$308.00 per couple. \$149.00 per room + \$79.50 per person per meal & gratuity)

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





Dietary Restrictions:

We strive to meet the dietary restrictions of our guests. Many menu items can be modified to accommodate those needs, as indicated above.

Please advise us of any dietary requirements at time of booking. GF – Gluten Free DF – Dairy Free VG – Vegetarian V – Vegan

Menu Item Changes:

While we do not anticipate any food & beverage item changes to our menu, there are times when some items are no longer available. Menu will be confirmed at time of signing of the final BEO.

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 \$23 – \$62.00 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 \$16-\$30.00 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 18% gratuity and 5% GST.
- **Taxes** (2 % Local TIF, 4% Provincial Tourism Levy & 5% GST)
- **Entertainment**

Customize your party by adding:

- **Wine on the table with dinner** Ask for our Wine List
- **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 Buffet**
 - **Keg Steakhouse Breakfast Buffet** - \$19.50 per person, plus tax & 18% gratuity. Menu includes: 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
- **Additional Nights:** Contact us for discounted rates for Pre and Post stays.

FOR RESERVATIONS:

Banff Lodging Company Events Team of Professionals

Tel. 1-800-563-8764

E – Events@bestofbanff.com

