

128 Guests - \$14,550.00* 120 Guests - \$13,825.00* 100 Guests - \$12,025.00* 80 Guests - \$10,225.00* 60 Guests - \$8,425.00*

*Rates are approximate, some restrictions may apply.

Winter Wedding 2022 Package

 (Available November 1 – March 31)

 128 Guests - \$13,675.00*
 120 Guests - \$12,525.00*
 100 Guests - \$10,100.00*

 80 Guests - \$9,350.00*
 60 Guests - \$7,550.00*
 40 Guests - \$5,750.00*

*Rates are approximate, some restrictions may apply.

Wedding Package Includes:

Indoor/Outdoor Ceremony
Custom Floor PlanDinner & Dance Reception
SOCAN & ReSound FeesGourmet Dinner Buffet
Cake Plating FeeLate Night Buffet
BartenderResort FeeDance FloorDinner & Later Night Buffet Gratuities

Not Included:

Alcoholic Beverages Rehearsal Times Wedding CakeMusic/Sound SystemOvernight AccommodationsDecorations/Place Cards/Table NumbersGST

Outdoor Ceremony(summer) Indoor Ceremony (winter)

Use of our Pine Meadows Outdoor Ceremony Venue or Timber Wolf Indoor Ceremony Venue for a total of 3 hours White Resin Folding Chairs(outdoor) or Banquet Chairs (indoor) Wooden Wedding Arch for you to decorate as you like. Some restrictions may apply. Wedding Day access to **Pine Meadows** or **Timber Wolf Room** for decorating from 9am-12noon

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

Pine Meadows

A perfect, quiet, picturesque space for an outdoor wedding ceremony of up to 120 guests. The natural grassy mount provides the platform and the stately Pines the backdrop for a picture-perfect exchange of wedding vows.



The mountain views from our Timber Wolf Room makes a stunning backdrop to indoor wedding ceremonies.





Wedding Reception

Gourmet Buffet or Plated Dinner - See Menus below Late Night Pizza Buffet Use of our Grey Wolf Banquet Room for 6 hours Wedding Day Access to our Grey Wolf Banquet Room for decorating 9am – 12noon (Day prior access is possible at a cost of \$300.00, based on availability and 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





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











Banff Rocky Mountain Wedding Buffet Dinner Menu

Assorted Dinner Rolls and Whipped Butter Group Choice of Four Salads Group Choice of Two Entrees Group Choice of Two Accompaniments

Salads

Antipasto Platter with Cured Meat, Mussels, Canadian Cheeses, Olives & Pickled Vegetables Grilled Vegetable Platter with Parmesan & Olive Oil Countryside Rustic Potato Salad and Bacon Bits Garden Green, Cherry Tomato, Cucumber, Carrot with House Dressing

Cherry Tomato, Pepper, Red Onion, Cucumber and Feta Cheese

Cous Cous, Grilled Vegetables & Herbs

Entrees

Herb Dijon Crusted Roasted Striploin (carved) with Pan Jus, Mustard Horseradish Alberta Prime Rib (carved) with Pan Jus, Mustard, Horseradish Roasted Whole Duck, Orange & Thyme Flavor Fillet of Atlantic Salmon Herb Roasted Farm Chicken Breast with Mushroom Jus Grilled Vegetable and Potato Lasagna Potato Gnocchi with Roasted Vegetables and Marinara Sauce Grilled Vegetable Rossellini with Parmesan Rose Sauce Accompaniments

Panache of Root& Seasonal Vegetables & Fresh Herbs Potato Au Gratin Roasted Shallot Smashed Potato with Nutmeg Roasted Baby Yukon Potato with Torn Herbs Ancient Grain Rice Pilaf

Dessert

Selection of Cakes & Mousse, Fresh Fruit Mirror, Assorted Squares & Brownies Coffee & Tea



Yukon Gold Potato Fries, Brown Gravy, Cheese Curds, Onion, Peppers, Tomatoes Canadian Poutine & BBQ Pulled Pork Station Add \$8.00 per person Pulled Pork, Yukon Gold Potato Fries - Brown Gravy, Cheese curds, Onion,

Crudité Platter

Late Night Buffet Menu

Two Cheeses

Pizza Late Night Buffet

Vegetarian

Peppers, Tomatoes

Hamburger Slider Station Add \$5.00 per person Served with Petit Sesame Buns, Tomato, Beef Patty, Cheddar Cheese, Condiments

> Snack Platter Basket of Potato Chips, Pretzels, Doritos, Dried Fruit

Freshly brewed Regular & Decaffeinated Coffee, Tea Add \$3.00 per person





Rocky Mountain Resort Wedding Plated Dinner Menu Group choice of One Soup OR One Salad Group choice of Three Entrees and One Dessert Coffee & Tea Soup Forrest Mushroom Cream with Fresh Herb Pesto Broccoli and Aged Cheddar Cream Smoked Carrot & Ginger with Burnt Orange Syrup Italian Plum Tomato & Sweet Basil Broth with Cheddar Croutons Red Lentil and Apple Bisque with Pita Croutons Salads **Caesar Salad** Crispy Baby Romaine Lettuce, Bacon Bits, Herb Croutons, Lemon Wedge, Boiled Egg, Padano Cheese Artisan Lettuce Strawberry Vinaigrette, Cucumber, Cherry Tomato, Carrot, Strawberry, Pumpkin Seeds Arugula & Baby Spinach Salad Beets, Goat Cheese, Candied Pecan, Apple Cider Vinaigrette Ripe Tomato & Marinade Bocconi Salad Nested on Greens, White Balsamic Reduction and Fresh Basil Wild Mushroom Ravioli Mushroom Ragout, Edamame, Padano Cheese Smoked Salmon & Cream Cheese Terrine Pickled Onion, Caper Cream, Lemon & Lettuce Entrees All entrees served with Seasoned Vegetables and Chef's Choice of Potato **Charbroiled Beef Tenderloin** Roasted Garlic Scalloped Potato, Red Wine Reduction, Seasonal Vegetables. Cooked to Medium Herb Roasted Farm Chicken Breast with Creamy Mushroom Sauce Seared West Coast Salmon with Charred Lemon Beurre Blanc **Black Pepper Crusted Pork Tenderloin** with Bourbon Whiskey & Honey Reduction Vegetable Timbale with Smoked Tomato Confit Roasted Butternut Rossellini with Fresh Herb Marinara Entrecote of Alberta 8oz New York Steak with Brandy Peppercorn Sauce. Cooked to Medium. Dessert Trio of Chocolate Mousse with Fresh Berries Berry Cheesecake with Strawberry Compote and Whipped Cream Blueberry and Vanilla Crème Brule with Fresh Berries Salad Fresh Fruit Salad











Banff Rocky Mountain 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. An \$800.00 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. An \$800.00 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. An \$800.00 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. A representative of the Wedding couple can collect \$2.00 with the sale of drink tickets. All collected funds are tallied at the end of the evening and deducted from the total Host Bar sales invoice. While the hotel will provide the movie theatre-type tickets, personalized drink tickets can be created & used by the Wedding couple, provided a sample is submitted to the Food & Beverage Manager upon arrival. The Wedding couple must provide their own cash box and change. All monies collected go directly to the Wedding couple. Hotel personnel will not touch any monies collected. A reconciliation of charges will not be made available.

Honour Bar

The most recent trend is an **Honour Bar** whereby the hotel provides the alcohol at Host 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 Hawait*' is set up beside the bar to collect your guest's contributions. All collected funds belong to the wedding couple at the end of the reception. We continue to be amazed to learn from our wedding couples of the success of Honour Bars.





When I saw you, it took every ounce of me not to kiss you. When I heard you laugh, it took every ounce of me not to fall in love. When I saw your soul, it took every ounce of me. Atticus



Banff Rocky Mountain Resort Wedding Banquet Bar Menu

Cash Bar - Guests pay cash to bartender. 5% GST is included. Gratuities at Guest's discretion. **Host Bar -** Prices billed to the Master Account. Please add 18% gratuity & 5% GST

Cash Bar Hi Balls - Resort Brands \$5.75 per ounce Domestic Beer \$6.00 per bottle Imported Beer \$7.50 per bottle \$7.50 per bottle Coolers Resort House Wine \$7.75 per glass Soft Drinks \$3.50 per glass \$3.50 per glass Juices \$7.00 per ounce Other Liqueur (Bourbon, Jägermeister, Spiced Rum, Tequila)

18% gratuity & 5% GST Host Bar \$5.24 per ounce \$5.72 per bottle \$7.14 per bottle \$7.14 per bottle \$7.38 per glass \$3.33 per glass \$3.33 per glass \$6.67 per ounce

*Special orders not on our menus must be purchased by the bottle or the case.

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 is our experience, most wedding couples 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 - \$8.00 per person

Served Butler style as your guests arrive at your reception or at the tables to toast the wedding couple. 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.

Blushing Berry - Vodka, Raspberry Liqueur, Sprite, Cranberry Juice - \$8.00 Caribbean Mist - Malibu, Blue Curacao, Pineapple Juice - \$8.00 Baha Mama - Malibu, Crème de Banana, Orange Juice, Pineapple Juice - \$8.00 Something Blue - Gin, Blue Curacao, Tonic Water - \$8.00 Knottie Love - Rum, Peach Schnapps, Cranberry Juice, Orange Juice - \$8.00 Loverlee - Vodka, Triple Sec, Cranberry Juice, Bar Lime - \$8.00

All cocktails are served with one ounce of liquor. Bar Menus and prices subject to change wit confirmed at time of signing of the final BEO.

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.

Photo Booths

Please let us know ahead of time how much space and what provisions you'll need. Best to have the company contact our Food & Beverage Manger directly to make delivery and set up arrangements.

Banquet Room Usage Hours: Banquet rooms at Banff Rocky Mountain Resort 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.







What is the included SOCAN and ReSound Fee? <u>SOCAN</u>: 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. <u>ReSound</u>: ReSound 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.

Guestrooms - visit www.bestofbanff.com to view guestrooms in all our hotels

<u>Guestroom Rates:</u> 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 with 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.

<u>Blocked Guestrooms</u>: 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 1,400 hotel rooms in the Town of Banff, blocking guestrooms and fussing with booking and cut off dates is not necessary.

<u>Booking Reservations</u>: 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
 - <u>Parking note</u>: 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 on line, the sometimes-long line ups at the Park Gates are avoided. Please ask your guests to visit <u>https://www.banfflakelouise.com/parks-pass-online</u> to pre-purchase their pass.

For additional information, please contact:

Banff Lodging Company Events Team of Professionals Tel. 1-800-563-8764 E – <u>Events@bestofbanff.com</u>

Mar 1, 1021

Remember Who Loved You First.

