

P.O. BOX 1070 BANFF, ALBERTA, CANADA, T1L 1H8 TEL: (403) 762-2642 FAX: (403) 762-4763 WWW.BESTOFBANFF.COM

"Christmas waves a magic wand over this world, and behold, everything is softer and more beautiful" Norman Vince Peale (1898-1993)

CHRISTMAS at the BANFF PTARMIGAN INN

Located a short two block walk from the heart of downtown Banff, the **Banff Ptarmigan Inn's** newly renovated guestrooms (Spring 2017), elegant exterior lights and breathtaking Christmas decorations are truly something to behold. Take some time to rest and relax in the Inn's two Jacuzzis and steam room. The Inn offers complimentary underground, heated parking, complimentary in-town shuttle via Banff Transit, complimentary ski/snowboard lockers and wax room to all guests. Visit Bestofbanff.com to view the hotel.

Suggested Venues:

The Atrium

One of the most unique event venues in Banff.

The Atrium's courtyard-type setting with vaulted ceilings, street lamps, dance floor and lighted foliage offers the perfect atmosphere for a Christmas Party.

Accommodates 48-84 guests. Minimum of 24 guestrooms. Buffet style only.

The Sundance Room

A quiet, secluded, rectangular shaped banquet room. This venue is perfect for Christmas parties of 24-48 guests.

The Meatball

Perfect for semi-private parties of any number of people.

There are a total of 76 seats in The Meatball.

Christmas Party Packages at the Ptarmigan Inn include:

Welcome Spiked Hot Apple Cider or Mulled Wine in the Lounge at 3pm
One Night Accommodation
Elegant Buffet or Plated Dinner Service
Full Hot Buffet Breakfast

Early Check-in on Fridays (1pm)
Late Check-out on Sundays (1pm)
All Gratuities















2017 Prancer's Christmas Dinner Buffet

24 Person Minimum

Assorted Fresh Breads, Rolls & Baguettes
Chef's Soup of the Day
Italian Orzo Pasta Salad
Caesar Salad
'Build Your Own' Salad
Assortment of Olives & Pickles
Deviled Eggs
Brussel Sprouts
Roasted Yams
Garlic Mashed Potatoes

Slow Roasted Turkey

Apple & Crushed Sage Stuffing Homemade Cranberry Sauce Rich Turkey Au Jus

Dessert

An array of Cheesecakes & Christmas Desserts Coffee & Tea

2017 Prancer's Dinner Buffet Package Rates

\$118.50 per person, double occupancy in standard guestrooms
(\$237.00 per couple. \$135.00 per room + \$51.00 per person per meal & gratuity)

Nov 10, 11, 25, Dec 2, 9 & 16, 2017

\$110.50 per person, double occupancy in standard guestrooms (\$221.00 per couple. \$135.00 per room + \$51.00 per person per meal & gratuity)

Nov 3, 4, 17, 18, Dec 1, 8, 15, 22, 2017 and January 2018

All rates are per person, based on double occupancy in standard guestrooms and subject to 5% GST















2017 Dancer's Christmas Dinner Buffet

25 Person Minimum

Assorted Fresh Breads, Rolls & Baguettes
Chef's Soup of the Day
Italian Orzo Pasta Salad, Caesar Salad, 'Build Your Own' Salad
Assortment of Olives & Pickles
Deviled Eggs
Brussel Sprouts, Roasted Yams
Garlic Mashed Potatoes

Slow Roasted Turkey

Apple & Crushed Sage Stuffing Homemade Cranberry Sauce Rich Turkey Au Jus

Plus Your Choice of One of the Following hand-carved artisan Entrees:

Alberta AAA Angus Prime Rib Au Jus and Horseradish

> Rotisserie Spring Lamb with Mint Demi-Glace

Slow Roasted Pork Loin with fresh Orange Glaze

Dessert

An array of Cheesecakes & Christmas Desserts Coffee & Tea

2017 Dancer's Dinner Buffet Package Rates

\$123.50 per person, double occupancy in standard guestrooms (\$247.00 per couple. \$135.00 per room + \$56.00 per person per meal & gratuity) Nov 10, 11, 25, Dec 2, 9 & 16, 2017

\$115.50 per person, double occupancy in standard guestrooms (\$231.00 per couple. \$135.00 per room + \$56.00 per person per meal & gratuity)

Nov 3, 4, 17, 18, Dec 1, 8, 15, 22, 2017 and January 2018

 $All\ rates\ are\ per\ person,\ based\ on\ double\ occupancy\ in\ standard\ guestrooms\ and\ subject\ to\ 5\%\ GST$















2017 Cupid's Plated Christmas Dinner

Available in the Sundance or Meatball only 10 person minimum/ 86 person maximum

Starter

Amuse-Bouche

Our Chef's latest innovation, served family style at your table with freshly baked foccacia bread

Salad

Medley of tender greens, cucumber, red onion & tomatoes tossed in mango vinaigrette

<u>Individual Choice of Entrée</u>

(Entrée choices must accompany final rooming list)

Tuscan Rubbed Rib Eye

Spiced and Grilled AAA Angus Beef cooked to Medium
Topped with a Red Wine Maple Demi Glaze
and served with Rosemary Baby Roasted Potatoes & Sweet Bell Peppers

or

Fresh Atlantic Grilled Salmon

Topped with an Olive Apricot Pesto Reduction and served with Italian style Cous Cous and Seasonal Vegetables

or

Chicken Supreme

Chicken Breast Stuffed with Fresh Mozzarella, Figs & Prosciutto atop a pool of Roasted Red Pepper Coulis and served with a Walnut Risotto and Seasonal Vegetables

<u>Dessert</u>

Caramel & Bailey's Cheesecake Coffee & Tea Service

2017 Cupid's Plated Dinner Package Rates

\$127.00 per person, double occupancy in standard guestrooms
(\$254.00 per couple. \$135.00 per room + \$59.50 per person per meal & gratuity)

Nov 10, 11, 25, Dec 2, 9 & 16, 2017

\$119.00 per person, double occupancy in standard guestrooms (\$238.00 per couple. \$135.00 per room + \$59.50 per person per meal & gratuity)

Nov 3, 4, 17, 18, Dec 1, 8, 15, 22, 2017 and January 2018

All rates are per person, based on double occupancy in standard guestrooms and subject to 5% GST















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 \$36-\$75.00 per bottle
- Bar Services
 - O Host Bar all drinks are charged to the Company Master Account
 - o Cash Bar each individual guest pays cash to the bartender for each drink
 - Orink 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.
- Cocktail Reception

Ask your Groups Catering Sales Coordinator for our Chef's selection of Hot & Cold Hors D'oeuvres. All food & beverage is subject to 15% gratuity and 5% GST

• *Additional Nights*: Contact us for discounted rates for Pre and Post stays.

FOR RESERVATIONS:

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|-----------------------|---------------------|---|
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