



2018 MOOSE HOTEL & SUITES WEDDING PACKAGE

Based on **136 Guests - \$15,350.00*** Based on **100 Guests - \$13,600.00***
Based on **80 Guests - \$11,850.00*** Based on **60 Guests - \$10,100.00*** Based on **50 Guests - \$9,225.00***

*Rates are approximate, some restrictions may apply.

Package Includes:

Outdoor Ceremony

- Rental Fee for semi private use of the Courtyard for 3 hours
- Folding Resin Chairs (black or white)
- Small table and two chairs for signing, including linen
- Foul Weather Indoor Back up Plan

Wedding Reception

- Dinner Plated or Buffet + Gratuities
- Late Night Pizza Buffet + Gratuities
- Rental Fee for use of large new Banquet Room for 6 hours
- Round or Rectangular Banquet Tables with 85" White Table Linen
- Cake Table and Gift or Place Card Table
- Dinner Napkins – Choice of Colour
- China, Cutlery & Glassware
- Banquet Chairs with Stretch Chair Covers – for guests and head table of eight. Choose black, white or ivory.
- Chair Sashes – for guests and head table of eight – Choice of Colour
- Table Runner – for guest, head table of eight, cake and gift table – Choice of Colour
- Specialty Skirting for Head Table of Eight and Cake Table
- Dance Floor – Built in

What is the dinner buffet menu offered in the package?

Wedding Dinner Buffet

Chef's choice of One Fresh Salad; Three Gourmet Entrees; Chef's Choice of Two Vegetable Dishes and One Pasta Side Dish
Assorted Crusty Breads & Herb Butters & Assorted Desserts

Salad Choices

Italian Salad with Balsamic Vinaigrette Penne, Prosciutto & Arugula Salad Bocconcini, Cherry Tomatoes & Pesto Salad

Entrée Choices

Lemon Veal Scallop - Served with White Wine and Lemon Sauce, with Linguine and Sautéed Zucchini.

Penne Primavera - Sautéed Vegetables, Napoletana Sauce, Onion & Basil Pesto

OR

Cannelloni Fiorentina - Napoletana Sauce, Ricotta Cheese, Spinach and Sautéed Onions, au Gratin

Group Choice of One Additional Entrée

Italian Crusted Cod - Herb & Roasted Garlic Crusted Oven-roasted Cod

Grilled Chicken Rosmarino - Grilled Chicken Breast in a Roasted Garlic Sauce

Brasato di Guanciale di Manzo - Our Braised Beef will melt in your mouth! Served with Sautéed Mushrooms and Parmigiana Fries.

Salmone Alla Griglia - Grilled Atlantic Salmon in a Piccata sauce with Wine, Capers & Tomatoes.

Desserts

Assorted Dolci Sweet Jars

Dark Chocolate and Sea Salt * Maple and Crumble * Milk Chocolate & Hazelnut * Vanilla Cream & Field Berries

Chef's Choice of Assorted Desserts

*Plated menu available at additional cost.

LATE NIGHT PIZZA BUFFET

Group Choice of three Veggie Pizzas:

- Margherita - Tomato sauce, basil, pizza mozzarella cheese.**
- Mozzarella fior di latte e pomodoro - Tomato sauce, basil, tomatoes.**
- Primavera alla Guerrino - Tomato sauce, basil, asparagus, artichokes, onion, broccoli, zucchini, tomatoes, pizza mozzarella cheese.**
- Pesto and Goat Cheese - Tomato sauce, basil, onion, black olives, tomatoes, roasted red pepper, pesto, goat cheese & pizza mozzarella cheese.**
- Salsiccia e Portobello Mushrooms - Tomato sauce, basil, spicy Italian sausage, Portobello mushrooms, onion, rosemary and pizza mozzarella cheese.

Group Choice of One Meat Pizza:

- Chicken pesto e arugula - Pesto, chicken, onion, arugula, mozzarella fior di latte and pizza mozzarella cheeses.**
 - Americana - Tomato sauce, basil, pepperoni, mushrooms, green pepper, pizza mozzarella cheese.
 - Meat Lover's - Tomato sauce, basil, Italian meatball, capicollo, bacon, onion, pizza mozzarella cheese.

**Available with Gluten Free Crust

What type of bar services do you offer?

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. A \$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.

SIGNATURE COCKTAILS - Your guests will be wowed when welcomed to your reception with your signature cocktail. Develop your own cocktail or simply rename one of ours. All Signature Cocktails are billed to the Master Account at Host Bar prices. Host Bar prices are subject to 18% gratuity and 5% GST.

What is the cost for liquor?

HOST BAR - Please add 18% gratuity and 5% GST to prices below.

Hi Balls	\$7.00 per ounce
Beer Big Rock, Wild Rose Wraspberry Ale	\$6.50 per bottle
Budweiser, Stanley Park Windstorm, Shock Top	\$6.75 per bottle
Corona, Peroni, Stella Artois Light	\$7.75 per bottle
Coolers Mike's hard Cranberry Lemonade. Smirnoff Ice Lemon	\$7.50 per bottle
House Wine - Rosso or Bianco	\$7.00 per glass
Soft Drinks	\$2.85 per glass
San Pellegrino Orange/Lemon	\$3.00 per can
San Pellegrino Italian Carbonated Water	\$7.00 per bottle 750 ml
Juices	\$3.50 per glass

CASH BAR - Guests pay cash to bartender for all drinks. 5% GST is included in the prices below. Gratuities are at the discretion of the guest.

Hi Balls	\$7.50 per ounce
Beer Big Rock, Wild Rose Wraspberry Ale	\$7.00 per bottle
Budweiser, Stanley Park Windstorm, Shock Top	\$7.25 per bottle
Corona, Peroni, Stella Artois Light	\$8.25 per bottle
Coolers Mike's hard Cranberry Lemonade. Smirnoff Ice Lemon	\$8.00 per bottle
House Wine - Rosso or Bianco	\$7.50 per glass
Soft Drinks	\$2.75 per glass
San Pellegrino Orange/Lemon	\$3.25 per can
San Pellegrino Italian Carbonated Water	\$7.50 per bottle 750 ml
Juices	\$3.75 per glass

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 Brides & Grooms 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.

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.

- **Cosmocini** - Limon vodka, Cointreau, white cranberry juice, basil - **\$9.00**
- **Cranberry Mojito** - Rum, lime, simply syrup, cranberry juice, mint - **\$9.00**
 - (Alcohol free version - \$5.00)
- **October Lime** - Raspberry vodka served with lemonade and orange juice, shaken and served on the rocks - **\$9.00**
- **Red Rooster** - Infusions Raspberry Vodka shaken with cranberry and orange juices - **\$9.00**
- **Purple Passion Fizz** - Hypnotiq, Alize Red Passion served with ginger ale, shaken with citrus juice - **\$9.00**

All cocktails are served with one ounce of liquor. Menus and prices subject to change without notice.

All prices are subject to 18% gratuity and 5% GST.

What is the cost of bartending services? The Hotel will provide one or two bartenders, depending on the number of guests, at the rate of \$150.00 per bartender. The number of bartenders required will be finalized on the signing of the Banquet Event Order.

Is there a dance floor in the room? Yes, there is a built in Dance Floor. No Charge.

Are we allowed to hire our own DJ service and what provisions to you offer the DJ? Yes. We would be happy to provide a table with appropriate linen and a chair for the DJ.

Can we bring our own cake or have it delivered to the hotel? Yes. 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 \$1.50 per person, plus 18% Gratuity and 5% GST plating fee billed to your Master Account. Details of the delivery of such items must be arranged in advance.

Is there a Resort Fee? We will waive the Resort Fee for your wedding.

Is it possible to bring a photo booth company in for our reception? Yes. 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.

Can we access the banquet room early to decorate?

Decorations can be placed in the banquet room the day of the wedding. Should you require the venue the evening before for decorating, a rental fee of \$300.00 plus GST will apply. Access to the banquet room prior to the wedding day is subject to availability and cannot be confirmed until 72 hours prior.

What is a 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.

Moose Hotel & Suites – Canoe Room - \$60.00 with Dancing \$30.00 Without Dancing

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.

Moose Hotel & Suites – Canoe Room - \$27.00 with Dancing \$14.00 Without Dancing

How late can we party? Banquet rooms at the Moose Hotel & Suites 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.

Is there a microphone and sound system? Microphone - \$60.00

Use of our new sound system which can be hooked up to your iPad or iPhone - \$60.00

What about guestrooms for my guests?

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 Guestrooms only - We offer 10% off our Web Sell Rate.
- For Wedding 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.

Can guestrooms be blocked at a specific hotel for our wedding date(s)?

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.

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.

Added Value to your Overnight Guests:

- Complimentary underground, heated guest parking
 - Parking note: 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 room
- Complimentary ROAM (Banff Transit) Pass to use during your stay
- 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 <http://www.bestofbanff.com/ourbanff/gettinghere.html> to pre-purchase their pass.

For additional information, please contact:

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