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*“Christmas is the spirit of giving without a thought of getting.”
Thomas S. Monson*

CHRISTMAS *at the* **MOOSE HOTEL & SUITES**

What people are saying about the New Moose Hotel & Suites.....

“Fabulous, Can’t wait to go back” “Great stay at Moose Hotel” “Stunning hotel with a gorgeous view”

The Banff Lodging Company’s brand new 4 start hotel. The design of the Moose is Mountain elegance with warm, rich, natural materials. Located a one minute walk from the heart of downtown Banff, the Moose Hotel & Suites offers 174 guestrooms in a combination of hotel rooms and one & two bedroom suites.

Amenities include the Meadow Spa & Pools with 10 treatment rooms and private outdoor hot pool, a bright indoor swimming pool, exercise room with stunning mountain views and two rooftop hot pools, sauna cabin & fire pit with spectacular views of the surrounding Canadian Rocky Mountains. Dining is available at Pacini Italian Restaurant, featuring gourmet Italian food with unique and authentic flavours.

Banquet Venues of the Moose

The Canoe Room

Perfect for a party of 40-120 guests who want to dance the night away.

Pacini’s Italian Restaurant

Our Mezzanine Level seats up to 80 guests. Moose Street Level seats up to 44 guests. Main Level seats up to 26 seats.

Christmas Party Packages at the Moose Hotel & Suites include:

One night Accommodation in a Hotel Room with one king or two queen beds.

Elegant Dinner (Plated, Buffet or Family Style)

All Gratuities

Early Check-in on Fridays (3pm)

Late Check-out on Sundays (12noon)





2017 **LA BEFANA PLATED DINNER**

20 Person Minimum

Assorted Bread and Spreads

Piatto di Salumi (Served Family Style)

Italian Salad with Balsamic Dressing

Entrée

Group choice of three

(Individual entrée choices must accompany final rooming list)

Grilled Chicken

Chicken served with Roasted Garlic Sauce, Asparagus wrapped in Prosciutto, with a side of Gnocchi with Spicy Tomato Sauce.

Sea Salt Steak

9 oz. Certified Angus Beef with Sicilian Sea Salt, grilled to medium and served with Parmigiana Fries

Lemon Veal Scallop

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

Brasato di Guanciale di Manzo

Our Braised Beef will melt in your mouth! Served with Sautéed Mushrooms and Parmigiana Fries.

Grilled Salmon

Grilled Atlantic Salmon in Piccata sauce with Wine, Capers and Tomatoes, served with a Pesto Risotto.

Duck Breast

Delicious Duck Breast served with Sautéed Balsamic Vegetables and Gnocchi with Tomato Sauce.

Shrimp and Asparagus Risotto

Parmesan Cheese, Shrimp, Fresh Asparagus and Green Onions.

Dessert

Group Choice of One

Cheesecake

Cheesecake on a Sweet Maple Butter Cookie based with Field Berry Sauce & Amoretti Cookie Chips

Panna Cotta

Smooth, Vanilla-infused Cream topped with Field Berry Sauce

Tiramisu

Lady Fingers soaked in Espresso on a Cloud of Mascarpone Mousse & Dusted with Cocoa.

Coffee, Tea or Soft Drink

Natural or Sparkling Water

2017 LA BEFANA Package Rates

\$157.50 per person, double occupancy in standard guestrooms

(\$315.00 per couple. \$190.00 per room + \$62.50 per person per meal & gratuity)

Nov 10, 11, 25, Dec 2, 9 & 16, 2017 & January 2018

\$152.50 per person, double occupancy in standard guestrooms

(\$305.00 per couple. \$180.00 per room + \$62.50 per person per meal & gratuity)

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

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





2017 *BABBO NATALE* DINNER BUFFET

30 Person Minimum

*Assorted Bread and Spreads
Piatto di Salumi
Italian Salad with Balsamic Dressing
Caesar Salad
Chef's choice of Seasonal Italian Vegetables
Chef's Choice of Pasta*

Entrees

Group choice of two

Grilled Chicken

Chicken served with Roasted Garlic Sauce

Sea Salt Steak

Sliced Certified Angus Beef, with Sicilian Sea Salt, grilled to medium

Lemon Veal Scallop

Served with White Wine and Lemon Sauce

Grilled Salmon

Grilled Atlantic Salmon in Piccata sauce with Wine, Capers and Tomatoes

Shrimp and Asparagus Risotto

Parmesan Cheese, Shrimp, Fresh Asparagus and Green Onions.

Chef's Assorted Christmas Desserts

Coffee, Tea or Soft Drink

Natural & Sparkling Water

2017 *BABBO NATE* PACKAGE RATES

\$159.50 per person, double occupancy in standard guestrooms

(\$319.00 per couple. \$190.00 per room + \$64.50 per person per meal & gratuity)

Nov 10, 11, 25, Dec 2, 9 & 16, 2017 & January 2018

\$154.50 per person, double occupancy in standard guestrooms

(\$309.00 per couple. \$180.00 per room + \$64.50 per person per meal & gratuity)

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

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





2017 BUON NATALE ITALIAN FESTIVAL

Served Family Style - Minimum 20 guests

Antipasti

Piatto di Salumi

Variety of quality cured meats and accompaniments

Caesar Salad

Bacon, Fried Capers, Parmesan Cheese, Croutons

Pizza

Flatbread style - Group choice of two

Americana

Tomato Sauce, Basil, Pepperoni, Mushrooms,
Green Pepper, Pizza Mozzarella Cheese

Primavera

Tomato sauce, basil, asparagus, artichokes, onion, broccoli,
zucchini, tomatoes, pizza mozzarella cheese.

Fior di latte e Pomodoro

Tomato Sauce, Basil, Fresh Tomatoes

Pesto & Goat Cheese

Tomato sauce, fresh basil, onion, black olives, tomatoes,
roasted red pepper, pesto, goat cheese and pizza
mozzarella cheese.

Pastas

Group choice of two

Linguine with Grilled Shrimp

Cherry Tomatoes, Black Olives, roasted Red Pepper
Chives and Arrabbiata Sauce

Italian Crusted Cod

Oven Roasted Cod served over Linguine with Pesto
Tomatoes, Basil, wine & Tomato Sauce

Penne Calabrese Piccante

Spicy Italian Sausage, onion, olives & Arrabbiata Sauce

Penne Primavera

Sautéed Vegetables, Napoletana Sauce,
Onion & Pesto

Grills

Group choice of two

Parmigiana Fries included

Grilled Chicken Rosmarino

Roasted Garlic Sauce, Shallot, Asparagus wrapped in Prosciutto

Salmone alla Griglia

Grilled Atlantic Salmon, Piccata Sauce with Wine, Capers & Tomatoes

Steak with Sicilian Sea Salt

Certified Angus Beef on Arugula.

Grain Fed Veal di Parma

Roasted Garlic Sauce, Shallot, Enhanced with Prosciutto and Mushrooms

Desserts

Dolci

(Assorted sweet jars)

Coffee & Tea

2017 BUON NATE PACKAGE RATES

\$154.00 per person, double occupancy in standard guestrooms

(\$308.00 per couple. \$190.00 per room + \$59.00 per person per meal & gratuity)

Nov 10, 11, 25, Dec 2, 9 & 16, 2017 & January 2018

\$149.00 per person, double occupancy in standard guestrooms

(\$298.00 per couple. \$180.00 per room + \$59.00 per person per meal & gratuity)

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

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** – (Canoe Room only) 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 – \$60.00 per event and is subject to 5% GST.
- **ReSound Fee** - (Canoe Room only) 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 \$14-\$27.00 per event and is subject to 5% GST.
- **Bartender Charges** – (Canoe Room only) 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)
- **Entertainment**

Customize your party by adding:

- **Wine on the table with dinner** Prices range from \$30-\$62.00 per bottle
- **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 – (Canoe Room only) Wine & Beer are charged to the Company Master account. Guests pay cash to the bartender for all other drinks
- **Additional Nights:** Contact us for Pre and Post stay rates.

FOR RESERVATIONS:

Banff Lodging Company

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Ms Lauren Fisher
Ms. Melissa Taylor
Ms. Meghan O'Grady
Ms. Katrina Richards
Ms. Samantha Sturgeon

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