



P.O. BOX 1070 BANFF, ALBERTA, CANADA, T1L 1H8  
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*“Christmas is the spirit of giving without a thought of getting.”  
Thomas S. Monson*

## 2020 CHRISTMAS at the MOOSE HOTEL & SUITES

What people are saying about the 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 4 star 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 80-120 guests who want to dance the night away. Buffet or Family Style Service.*

#### **Darch Hospitality Suite**

*Perfect for a private, intimate dinner party for 18-24 guests*

#### **Pacini’s Italian Restaurant**

*Our Mezzanine Level seats a total of 60 guests. Buffet or Family Style Service.*

### **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 (Buffet or Family Style)*

*All Gratuities*

*Early Check-in on Fridays (3pm)*

*Late Check-out on Sundays (12noon)*



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





**2020 ALCE CHRISTMAS BUFFET DINNER**

*35 Person Minimum*

**Buffet Includes:**

*Assorted Crusty Breads & Herb Butters, Coffee & Tea*  
*Group Choice of Two Salads*    *Group Choice of Two Entrees*  
*Group Choice of Two Sides*    *Chef's Choice of Dessert*

**Salads**

*Caesar Salad – GF, VG*  
**Orzo, Prosciutto & Arugula Salad**  
*Italian Salad with Balsamic Vinaigrette – GF, VG*  
*Bocconcini, Cherry Tomatoes & Pesto Salad- GF, VG*  
*Mesclun Greens with Goat Cheese & Pistachios- GF, VG*

**Entrées**

**Slow Roasted Turkey**  
*Served with Savory Sage Stuffing, Cranberry Sauce & Salamis Sauce.*  
**Herb Crusted Alberta Prime Rib** (minimum 35 guests)  
*Roasted to Medium with Red Wine au Jus & Horseradish*  
**Grilled Chicken Rosmarino**  
*Grilled Chicken Breast in a Roasted Garlic Sauce – GF, DF*  
**Oven Roasted Cod** with Herb Crust  
**Classic Roast Beef au Jus**  
*Roasted to Medium with Wine Sauce & Horseradish- GF, DF*  
**Penne Primavera**  
*Sautéed Vegetables, Napoletana Sauce, Onion & Basil Pesto- GF, DF, VG*  
**Cannelloni Florentina**  
*Napoletana Sauce, Ricotta Cheese, Spinach & Sautéed Onions, au Gratin- GF, VG*  
**Mushroom Veal Scaloppini** with a creamy Mushroom Sauce  
**Brasato di Guancia di Manzo**  
*Our Braised Beef will melt in your mouth!*  
**Grilled Atlantic Salmon** with Piccata Sauce with Wine, Capers & Tomatoes

**Sides**

**Seasonal Vegetables**  
**Garlic Mashed Potatoes**  
**Linguine** with Sautéed Zucchini  
**Pesto Linguine** with Tomatoes, Basil, Wine & Tomato Sauce

**2020 ALCE CHRISTMAS DINNER BUFFET Package Rates**

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

**\$168.00 per person, double occupancy in standard hotel room**  
*(\$336.00 per couple. \$199.00 per room + \$73.50 per person per meal & gratuity)*

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

**\$163.00 per person, double occupancy in standard guestrooms**  
*(\$326.00 per couple. \$179.00 per room + \$73.50 per person per meal & gratuity)*

**Saturday, November 7, 2020**

**\$188.00 per person, double occupancy in standard guestrooms**  
*(\$376.00 per couple. \$229.00 per room + \$73.50 per person per meal & gratuity)*

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





## 2020 CANOE CHRISTMAS BUFFET DINNER

35 Person Minimum

### **Buffet Includes:**

Crusty Bread & Assorted Butters  
 Group Choice of **One Salad** and Group Choice of **One Specialty Salad**  
 Group Choice of **Two Gourmet Entrees**  
 Choice of **One Pasta Dish**  
 Chef's Choice of **Two Vegetable Dishes**  
 Chef's Choice of **Assorted Desserts & Dolci**  
 Coffee & Tea

### Salads

**Italian Salad with Balsamic Dressing - GF**  
**Caesar Salad - GF**

### Specialty Salads

**Penne, Prosciutto & Arugula Salad - GF**  
**Bocconcini, Cherry Tomatoes & Pesto Salad - GF**

### Entrées

**Mushroom Veal Scallop**  
 Served with Creamy Mushroom Sauce - GF  
**Italian Crusted Cod**  
 Herb & Roasted Garlic Crusted Oven-roasted Cod  
**Grilled Chicken Rosmarino**  
 Grilled Chicken Breast in a Roasted Garlic Sauce - GF  
**Brasato di Guancia di Manzo**  
 Our Braised Beef will melt in your mouth!  
**Grilled Salmon**  
 Grilled Atlantic Salmon in a Piccata sauce with Wine, Capers & Tomatoes - GF

### Pasta Dish

**Penne Primavera**  
 Sautéed Vegetables and Napoletana Sauce - GF  
**Penne Pesto**  
 Sautéed of vegetables and a creamy basil pesto - GF  
**Cavatappi Pesto**  
 Sautéed of vegetables and a creamy basil pesto - GF  
**Cavatappi Primavera**  
 Sautéed Vegetables and Napoletana Sauce - GF

## 2020 CANOE CHRISTMAS DINNER BUFFET Package Rates

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

**\$167.00 per person, double occupancy in standard hotel room**  
(\$334.00 per couple. \$199.00 per room + \$67.50 per person per meal & gratuity)

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

**\$157.00 per person, double occupancy in standard guestrooms**  
(\$314.00 per couple. \$179.00 per room + \$67.50 per person per meal & gratuity)

**Saturday, November 7, 2020**

**\$182.00 per person, double occupancy in standard guestrooms**  
(\$364.00 per couple. \$229.00 per room + \$67.50 per person per meal & gratuity)

*All rates are per person based on double occupancy.*





## 2020 ITALIAN FESTIVAL CHRISTMAS DINNER

### Served Family Style

Minimum 18 guests

#### Antipasti

##### **Piatto di Salumi**

Quality Cured Meats & Accompaniments

##### **Caesar Salad**

Bacon, Fried Capers, Parmesan Cheese, Croutons - GF

#### Pizza

Group choice of Two Flatbread Style Pizzas

##### **Americana**

Pepperoni, Mushrooms, Green Pepper, Pizza Mozzarella Cheese

##### **Meat Lovers**

Italian Meatball, Capitola, Bacon & Red Onion

##### **Margarita**

Tomatoes, Garlic, Oregano & Basil

##### **Pesto & Goat Cheese**

Tomato Sauce, Basil, Onion, Black Olives, Roasted Red Pepper, Pesto, Goat Cheese & Pizza Mozzarella - GF

#### Pasta

Group choice of One Pasta

##### **Linguine with Grilled Shrimp**

Tomatoes, Black Olives, Roasted Red Pepper Chives and Arrabbiata Sauce - GF

##### **Cavatappi Chicken Alfredo**

Cream, Parmesan, Asiago, Green Onion & Chicken Tomatoes, Basil, wine & Tomato Sauce

##### **Penne Calabrese Piccante**

Spicy Italian Sausage, onion, olives & Arrabbiata Sauce

##### **Penne Primavera**

Sautéed Veggies, Napoletana Sauce, Onion & Pesto- GF

#### Grills

Group choice of Two Grills, Served with Parmigiana Fries

##### **Grilled Chicken Rosmarino**

Roasted Garlic Sauce, Shallot and Grilled Vegetables- GF

##### **Salmon alla Griglia**

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

##### **Steak with Sicilian Sea Salt**

Certified Angus Beef on Arugula. Grilled to Medium. - GF

#### Desserts

**Triple Chocolate Fudge Cake & Dolci** (sweet jars)

**Coffee & Tea**

## 2020 ITALIAN FESTIVAL CHRISTMAS DINNER (Family Style) Package Rates

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

**\$155.00 per person**, double occupancy in superior hotel room

(\$310.00 per couple. \$199.00 per room + \$55.50 per person per meal & gratuity)

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

**\$145.00 per person**, double occupancy in superior hotel room

(\$290.00 per couple. \$179.00 per room + \$55.50 per person per meal & gratuity)

### Saturday, November 7, 2020

**\$170.00 per person**, double occupancy in superior hotel rooms

(\$340.00 per couple. \$229.00 per room + \$55.50 per person per meal & gratuity)

All rates are per person, based on double occupancy.





### **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

**Please add \$3.00 per person for Gluten Free Items.**

### **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** – (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** – When 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 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** (Minimum bar spend may apply)
  - **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
- **Pacini Plated Breakfast** at leisure in Pacini Restaurant @ \$20.00 per person, plus 18% gratuity and 5% GST.  
Breads & Spreads, Amorini Biscuit, Fruit Salad, Two Scrambled Eggs, Breakfast Potatoes, Chef's choice of Bacon & Sausage or Bacon & Ham  
Chef's Choice of Waffles, Crepes or French Toast, Coffee or Tea and Juice
- **Late Night Pizza Buffet** Choose four of our flatbread pizzas - \$19.00 per person, plus 18% gratuity and 5% GST.
- **Additional Nights** Contact us for Pre and Post stay rates.

### **FOR RESERVATION CONTACT:**

**Banff Lodging Company Events Team of Professionals**  
**Tel. 1-800-563-8764 E – Events@bestofbanff.com**



Merry Chris Moose

Jan 17, 2020

