



Holiday Parties at The Moose Hotel & Suites





Welcome

Moose Hotel & Suites is a modern, four star hotel located in the heart of downtown Banff. We welcome you to enjoy the festive season with us by booking one of our Holiday Season Party Packages.

Create your own Holiday Party Package by selecting the rooms and banquet service that suits your team.

Accommodation

Select from our hotel rooms, one bedroom suites, and premium rooftop suites.

Dinner and Banquet Services

Pacini Restaurant, located within Moose Hotel & Suites is happy to offer a selection of festive plated or buffet menu's for your party. Choose between a private event in one of our banquet spaces, or enjoy a social dinner in our large restaurant.

Amenities and Extras

While staying at the Moose Hotel & Suites, you will have full access to our two rooftop hot pools with sauna cabin and fire pit overlooking Banff and the mountains beyond. Guests are also welcome to enjoy our indoor swimming pool and modern fitness center. If you are looking for something extra, The Meadow Spa & Pools is a full service spa with private hot pool and relaxation lounge for all your rejuvenation needs. Guaranteed Late Check out at 12 noon the day of departure. Festive decoration and holiday cheer!





Food & Banquet Venues

All banquet room rentals are waived with our holiday packages

The Antler Room

As the largest venue at The Moose, The Antler room is ideal for up to 120 guests looking for a private space to celebrate the past year.

With an inbuilt sound system, lighting controls, AV connections, and an inbuilt dance floor, the Antler Room is the perfect space for larger groups who want to dance the night away.

*Minimum \$3000 food spend for Saturday night bookings

Darch Hospitality Suite

Perfect for a smaller event, The Darch Suite provides an intimate setting for dinner parties of up to 20 guests in a relaxed atmosphere.

Comfortable seating options and Smart TV's also allow a great space for after dinner mingling, music, and slideshows.

Pacini Italian Restaurant

Enjoy your holiday party in style at Pacini Restaurant & Mezzanine. With great food and ambience we can accommodate groups of up to 60 in our vibrant restaurant.

Private functions are subject to the following fees

Music & Licencing: \$35 – \$87 per event

Bartender: \$175 + GST per bartender



Alce Dinner Buffet



Buffet Inclusions

Piatto di Salumi with Focaccia Bread
Crudités & dip
Group choice of two salads
Group choice of two sides
Group choice of two or three entrées
Dessert / Tea & Coffee

Salads

Caesar Salad
Italian Salad with Balsamic Vinaigrette
Orzo, Pesto, Prosciutto, & Arugula Salad
Heritage Greens with Goat Cheese & Pistachios

Sides

Seasonal Vegetables
Baby Herb Roasted Potatoes
Pesto Linguine with basil, wine, and tomato sauce
Linguine Alfredo with Sautéed Zucchini

Entrées

Slow Roasted Turkey with sage stuffing & cranberry sauce
Oven Roasted Cod with herb crust
Salmon with pesto sauce (GF)
Grilled Chicken Rosmarino with garlic sauce (GF)
Classic Roast Beef au Jus roasted to medium (GF/DF)
Mafaldina Pomodorissimo with tomato sauce, fresh vegetables, and fine herbs

Dessert

Chef's Selection of Christmas Dessert
Tea & Coffee

\$70 per person with two entrée choices / **\$75** per person with three entrée choices

Please add 18% gratuity and 5% GST to above prices.
Minimum 20 guests with menu choices due 14 days prior
Served in the Antler Room or Mezzanine Level of Pacini



Italian Festival Buffet Dinner

Buffet Inclusions

Group choice of two pizzas, Group choice of one pasta, group choice of two grills
Piatto di Salumi with Focaccia Bread
Caesar Salad
Italian Salad
Dessert

Pizzas

Americana Pizza
Pesto & Goats Cheese Pizza
Meat Lovers Pizza
Margherita Pizza

Pastas

Penne Primavera
Penne Calabrese Picante
Linguine Chicken Alfredo
Linguine with Grilled Shrimp

Grills

Grilled Chicken Rosmarino in a roasted garlic sauce (GF)
Salmone alla Griglia in piccata sauce with wine, capers, & tomatoes (GF)
Steak with Sicilian Sea Salt grilled to medium with grilled vegetables (GF)

Dessert

Selection of Desserts
Tea & Coffee

\$64 per person

Please add 18% gratuity and 5% GST to above prices.
Minimum 20 guests with menu choices due 14 days prior





Christmas Pacini Plated Dinner



A 3 Course Plated Dinner Includes

Group choice of one starter
Group choice of two entrees with individual entrée selection
Group choice of one dessert

Starter

Served with focaccia & assorted butters

Caesar Salad
Italian Salad
Orzo, Prosciutto, Pesto, and Arugula Salad

Dessert

Selection of Desserts
Tea & Coffee

\$66 per person

Please add 18% gratuity and 5% GST to
above prices.
Menu choices due 14 days prior

Entrées

Meat entrées served with baby herb roasted red
potatoes, and seasonal vegetables

Steak with Sicilian Sea Salt

Cooked to medium

Grain-fed Veal Scallopini

Mushroom & truffle sauce

Grilled Chicken Rosmarino

Roasted garlic sauce

Filet of Salmon

Vegetables & Goats Cheese Risotto

White wine, Genovese pesto, zucchini, peppers, cherry
tomatoes & kale

We strive to meet the dietary restrictions of our guests.

Please advise of any allergies or dietary requirements at the time of booking. All amendments and substitutions will be
chef's choice

Menu items are subject to change based on availability. The final menu and pricing will be confirmed at the time of
signing the banquet event order.



Beverage Services

Host Bar

All drinks will be billed to the master account

Cash Bar

Guests are responsible for their own drinks and pay the bartender directly at cash bar pricing

Ticketed Bar

A ticketed bar allows you to control the number of beverages offered by providing a set number of drink tickets billed to the master account. A cash bar will be available thereafter

Additional Services

Appetizers

Welcome your guests with a selection of canapes from our Reception & Refreshment Menu

Late Night Buffet

Planning a late night?

Why not add a late night pizza buffet to your party. Please ask for our menus.

Breakfast

Include a hot, cooked breakfast for all attendees in Pacini Restaurant for \$19.50 + 18% gratuity & 5% GST per person.

