

BUSINESS, MEET PLEASURE.





## Your Event at BUFFALO MOUNTAIN LODGE

Thank you for your interest in Buffalo Mountain Lodge. We would like to take this opportunity to introduce you to our lodge.

The Rocky Mountains have long been an area of great significance to the First Nations people. Near the centre of what is now Banff there is a mountain the early visitors knew as 'Sleeping Buffalo.' Buffalo Mountain Lodge is set amidst the serene beauty of this mountain environment, just minutes away from the shopping and nightlife of Banff Avenue.

Meeting room options include our vaulted-ceiling Wainwright Room with outdoor patio, second-level Strathcona Room with balcony and the independent Cascade-ideal for small groups and/or breakout sessions. In 1998 we added the Wapiti Longhouse and Wine Cellar. Its magnificent views coupled with stunning decor make this an ideal spot for a training session or corporate getaway. If you're interested in an intimate, casual setting, Cilantro Mountain Cafe is available during non-peak dates.

Please find attached our comprehensive Event Planner, complete with menus, AV equipment, meeting facility information and meal package options. For additional information, please contact us directly. It would be a pleasure to assist you in planning your upcoming event at Buffalo Mountain Lodge.

**Sales Manager**  
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**CRMR**  
CANADIAN ROCKY MOUNTAIN RESORTS

*Always an escape.*

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# EVENT POLICIES

Thank you for choosing Buffalo Mountain Lodge for your event. We look forward to having you join us. If there is anything you require during your stay with us, please do not hesitate to contact our Meeting & Event Team at 403.760.4498.

Canadian Rocky Mountain Resorts must approve credit prior to event. Should the company wish to establish credit, application must be completed and submitted for approval 30 days prior to the event. Should credit be declined full payment must be received.

Canadian Rocky Mountain Resorts, namely, Buffalo Mountain Lodge is not responsible for damages to or loss of any article left in the hotel or function room prior to, during, or following any function by the customer or his/her guests.

In the event there is any damage to guestrooms or function facilities at Buffalo Mountain Lodge the group coordinator will be notified and charges will be added to the master account after costs are assessed by the Maintenance Department.

All function requirements must be confirmed by Banquet Event Order 30 days prior to arrival. Should changes be required, the Lodge reserves the right to charge subsequent fees.

Please note that music must be kept to a minimum noise level for the consideration of other guests. Buffalo Mountain Lodge will reserve the right to restrain or end the music if complaints are received. Buffalo Mountain Lodge may specify guestrooms that must be booked in order to reduce noise complaints. DJ's are only allowed in the Wapiti Longhouse and not in the main Lodge.

In the event the hotel has to discount room rates or provides complimentary rooms to hotel guests because of noise complaints, these charges will be added to the event master account upon departure.

Meeting room reset will begin 15 minutes following adjournment. Should the group enter the room after the reset is completed a fee will apply.

Entertainment must be pre-approved by the Lodge and conclude by Midnight. All live or recorded entertainment is subject to a SOCAN (Society of Composers, Authors and Music Publishers of Canada) and Re:Sound charge. These are automatically applied to function invoices. SOCAN – 20.56 plus GST (without dancing), \$41.13 plus GST (with dancing) Re:Sound (1 to 100 people) – \$9.25 + GST (without dancing), \$18.51 + GST (with dancing)

Room drops (gift items in guest rooms) will carry a charge of \$1.50 per room per drop, plus 5% GST.



# EVENT POLICIES (Continued)

## **FOOD AND BEVERAGE:**

Buffalo Mountain Lodge will be the sole supplier of all food & beverage.

For all menu selections a guaranteed number of guest meals must be confirmed seventy-two (72) hours in advance. Charges will be applied to the guaranteed number or the actual number whichever is greater. A service charge of eighteen (18%) will be added to all Food & Beverage service.

In the event, confirmation has not been received, the hotel reserves the right to choose the menu based on the individual's budget requirements. All prices are subject to change without notice; however, Buffalo Mountain Lodge will guarantee prices forty-five (45) days prior to the function. A service charge of 18% will be added to all Food and Beverage Services. All prices are subject to the 5% GST.

Buffets are set for a maximum of 2 hours.

Breaks must be guaranteed for the total number of guests attending the function.

**Additional Meals:** We strongly recommend that you advise your guests of the menu selected, in order to accommodate for food allergies or dietary requirements. If there are any unexpected meal changes or dietary requirements that have not been prearranged an extra charge of \$35 per meal will apply plus service charge. Guest names and their specific dietary requirements must be forwarded to Meeting & Event Department at the time of planning.

A selection of main course for plated meals may be offered to your guests. Selections are limited to three choices, including a vegetarian entrée. Place cards are required to designate main course selection to the banquet staff and are to be provided by the client. If you are unable to provide an exact count for each main course selection, a charge of \$6.00 per choice will apply.





# ACCOMMODATION

All 108 guest rooms feature a wood burning fieldstone fireplace, down duvets, cable television, private entrance, full bathroom, iron and ironing board, and coffee makers.

## **LODGE ROOMS**

18 rooms with 1 queen bed, 2 rooms with 1 king bed, and 20 rooms with 2 queen beds, wood burning fieldstone fireplace, balcony or walk out area, and TV.

## **BUFFALO ROOMS**

16 rooms, 6 rooms with 2 queen beds, 6 rooms with 1 king bed and 4 rooms with 1 king bed and plasma TV/DVD player in a separate bedroom, kitchenette, wood burning fieldstone fireplace and TV \*Limited availability in winter months.

## **BUFFALO OPEN STUDIOS**

4 rooms, each with 1 queen Murphy bed, bathroom featuring claw foot tub, separate shower, kitchenette, wood burning fieldstone fireplace and TV.

## **PREMIER QUEEN ROOMS**

36 rooms, 24 with 2 queen beds, 12 with 1 queen bed, wood burning fieldstone fireplace, oversized bathrooms featuring claw foot tubs, heated slate flooring, balcony or walk out area, and TV.

## **PREMIER KING ROOMS**

12 rooms, each with 1 king bed, wood burning fieldstone fireplace, oversized bathrooms featuring a claw foot tub, separate shower, heated slated flooring, balcony or walk out area, and TV.







# MEETING & BANQUET FACILITIES

The property houses 5 meeting rooms. Our staff offers full services to meetings and social functions.

## AUDIO VISUAL RENTAL FEES (prices are subject to change)

TV \$45 /day

Flipchart \$15/day

Cordless Mic \$45/day

Whiteboard \$15/day

Lav. Mic \$45/day

High Speed Internet Access is complimentary.

Screen \$35/day

LCD Projector \$150/day

*All above equipment is available in-house; any needs for Audio Visual other than this will gladly be arranged.*

	Dimensions Feet	Theater Capacity	Classroom Capacity	U-Shape Capacity	Boardroom Capacity	Reception Capacity	Banquet Capacity
<b>WAINWRIGHT</b>	<b>31' X 44'</b>	<b>100</b>	<b>48</b>	<b>34</b>	<b>40</b>	<b>110</b>	<b>72</b>
* Main Level 30 ft peaked wood beam construction, adjoining outdoor patio, surrounded by windows, which provides natural lighting, in room bar.							
<b>WAPITI LONG HOUSE</b>	<b>31' X 48'</b>	<b>100</b>	<b>70</b>	<b>42</b>	<b>40</b>	<b>120</b>	<b>99</b>
Room Rental: \$1000 plus gst * Built in 1998 with a beautiful fieldstone log-burning fireplace, balcony, finely decorated with lower level wine cellar accented with log & rock exterior finishing.							
<b>WINE CELLAR</b>	<b>22' X 36'</b>	<b>40</b>	<b>20</b>	<b>20</b>	<b>15</b>	<b>50</b>	<b>20</b>
* Main level of Wapiti Longhouse features wine cellar, heated slab flooring, and vogue mountain wall décor. This space cannot be rented individually.							
<b>STRATHCONA</b>	<b>31' X 31'</b>	<b>60</b>	<b>40</b>	<b>26</b>	<b>36</b>	<b>65</b>	<b>48</b>
* Second level of Lodge, 20ft peaked wood beam construction, balcony & large picture windows, in room bar.							
<b>CASCADE</b>	<b>15' X 30'</b>	<b>40</b>	<b>20</b>	<b>16</b>	<b>16</b>	<b>-</b>	<b>-</b>
* Boardroom in our Premier complex, natural lighting.							
<b>BREAKOUT ROOMS</b> * Four rooms on property. Available for small meeting groups of up to 8 people.							











## GIFT IDEAS

- Performance backpack or hydra sack with CRMR logo
- Water bottle with CRMR logo
- Jam

## GIFT IDEAS FOR THE ROOM

- Assorted Cookie Plate (8 Pieces)
- Cheese and Fruit Plate
- Whole Fresh Fruit Basket
- Deluxe Cheese and Fruit Basket with Mineral Water
- Wine or Champagne



# CRM ACTIVITIES

## SUMMER

- Mountain Biking
- Boat Tours and Rentals
- Caving, Climbing, Hiking
- Fishing
- Golfing
- ATV Tours
- Horseback Riding
- Sightseeing
- White Water Rafting
- Geological Hiking
- Team Building- indoor and outdoor
- Spas and Hot Spring

## WINTER

- Skating
- Down Hill Skiing
- Cross Country Skiing
- Snowshoeing
- Dog Sledding
- Ice Walks
- Snowmobiling
- Heli-Skiing
- Sleigh Rides
- Spas and Hot Springs

- Most activities are not located on site but are near the resorts
- Please contact our Sales & Event staff for contact information for these activities







# BREAKFAST (Minimum of 16 People for Each Buffet)

(All food and beverage subject to 18% service charge and 5% GST. Prices are subject to change)

## CONTINENTAL

- Selection of Juices & Milk
- Sliced Seasonal Fresh Fruit & Preserved Fruit
- Selection of Breakfast Pastries
- Selection of Cold Cereals
- Lodge Made Granola, Low Fat Fruit Yogurt & Cottage Cheese
- Sliced Deli Meats & Cheese
- Freshly Brewed Organic Coffee & Tea

***\$16 per person***

## HEALTH

- Freshly Squeezed Orange, Grapefruit Juice
- Skim Milk
- Sliced Seasonal Fresh Fruit & Preserved Fruit
- Bran and Oatmeal Muffins
- Lodge Made Granola, Low Fat Fruit Yogurt & Cottage Cheese
- Swiss Muesli
- Freshly Brewed Organic Coffee, Herbal Tea

***\$18 per person***

## LODGE BUFFET

- Selection of Juices, Milk
- Sliced Seasonal Fresh Fruit & Preserved Fruit
- Selection of Breakfast Pastries, Selection of Cold Cereals
- Lodge Made Granola, Low Fat Fruit Yogurt & Cottage Cheese
- Sliced Deli Meats & Cheese
- Fresh Eggs Chefs Style, Bacon & Sausages
- Pancakes and French Toast
- Home Style Breakfast Potatoes
- Freshly Brewed Organic Coffee & Tea

***\$23 per person***

*For groups of less than 16 people please contact your meeting & event planner for options.*

# REFRESHMENTS

Freshly Brewed Organic Coffee or Tea (Per Person)	\$3.75
Soft Drinks (Per Can)	\$3.75
Assorted Canned Juice (Per Can)	\$3.75
CRMR Bottled Water (Each)	\$3.50
Milk or Chocolate Milk (60 Oz Pitcher)	\$20.00



# COFFEE BREAKS

(Breaks must be guaranteed for the total number of guests attending the function)

(All food and beverage subject to 18% service charge and 5% GST. Prices are subject to change)

## **BAKERY**

- Selection of Croissants, Danishes & Muffins
- Butter and Lodge Made Preserves
- Freshly Brewed Organic Coffee & Tea

***\$15 per person***

## **HEALTH**

- Freshly Baked Muffins
- Fruit-Yogurt Smoothies
- Freshly Brewed Organic Coffee & Tea

***\$15 per person***

## **EXECUTIVE**

- Selection of Domestic Cheese & Sliced Seasonal Fruit
- Game Pate
- Crackers, Baguette & Condiments
- Freshly Brewed Organic Coffee & Assorted Tea

***\$22 per person***

## **LODGE**

- Selection of Cookies & Biscotti
- Cereal Bars & Chocolate Bars
- Freshly Brewed Organic Coffee & Assorted Tea

***\$16 per person***

## **SLEEPING BUFFALO**

- Grilled Baguette
- Celery & Carrot Sticks
- Roasted Sweet Potato Lentil Hummus
- Tortilla Chips, Guacamole, & Salsa
- Freshly Brewed Organic Coffee & Assorted Tea

***\$20 per person***

*Bottled Water, Canned Juice & Soft Drinks Charged by Consumption.*

# LODGE BRUNCH (Minimum of 35 People)

(All food and beverage subject to 18% service charge and 5% GST. Prices are subject to change)

## **COLD**

- Selection of Assorted Juices & Milk
- Sliced Seasonal Fresh Fruit & Preserved Fruit
- Selection of Breakfast Pastries
- Lodge Made Granola, Yogurt & Cottage Cheese

## **SALADS AND PLATTERS**

- Chefs Selection of Three Salads
- Assorted Cold Cuts, Cured Meats & Game Terrine
- Selection of Smoked Fish & Seafood
- Domestic & Imported Cheese

## **BREAKFAST**

- Classic Eggs Benedict with Back Bacon
- Lemon Ricotta Stuffed French Toast with Berry Compote
- Bacon, Pork & Mennonite Sausages, Home Style Breakfast Potatoes

## **CHEF ATTENDED OMELET STATION**

- Ham, Cheese, Tomatoes, Peppers, Green Onion & Mushrooms

## **CHEF ATTENDED CARVING STATION**

Choose one of the following:

- Slow Roasted Beef Strip Loin & Red Wine Jus
- Pork Loin with Mushrooms & Cranberries, Port Wine Sauce
- Roast Leg of Lamb with Rosemary Glaze
- Peppered Buffalo Sirloin Roast & Blueberry Game Glaze
- Maple Glazed Ham with Grainy Mustard

## **MISCELLANEOUS ITEMS**

- Seasonal Vegetables & Rice
- Selection of Cupcakes, Squares & Fruit Pies
- Freshly Brewed Organic Coffee & Tea

***\$37 per person***

*(Buffet is set for a maximum of 2 hours)*



Photo: Chris Amat



## PLATED LUNCHES

(All food and beverage subject to 18% service charge and 5% GST. Prices are subject to change)

**For your new menu please choose One Starter, One Main Course and One Dessert. Your menu includes Freshly Brewed Organic Coffee or Tea.**

### STARTERS

- Beef Barley Soup
- Roasted Butternut Squash, Chile Crème Fraîche
- Baby Organic Greens with Lodge Vinaigrette
- Caesar Salad with Shaved Padano, Pesto Croutons

### MAIN COURSE

- Rocky Mountain Deli Plate \$34\*  
Sliced Roast Beef, Maple Pepper Ham and Smoked Turkey, Oka & Aged White Cheddar, Lettuce, Tomato, Pickles and Cucumbers, Rolls & Condiments
- Sautéed Prawns and Scallops, Penne Pasta, Light Curry Cream Sauce, Peas & Tomatoes \$36\*
- 8oz Grilled Beef Striploin, Mushroom Ragout, Roast Potatoes, Asparagus \$38\*
- Pan Roasted Salmon, Herb Risotto, Oven Dried Tomatoes, Bok Choy \$38\*

### DESSERTS

- Freshly Baked Cookies & Macaroons
- Carrot Cake with Cream Cheese Frosting
- Duo of House Made Sorbet
- Apple Pie with Vanilla Ice Cream
- Brownie with Raspberry Coulis

\*per person

## BAKED GOODS & SNACKS

(All food and beverage subject to 18% service charge and 5% GST-Prices are subject to change)

Nutrigrain Bars (Each)	\$2.00
Chocolate Bars (Each)	\$3.95
Whole Fresh Fruit (Each)	\$2.00
Sliced Seasonal Fruit (Per Person)	\$4.50
Banana Bread or Carrot Zucchini Bread (Per Slice)	\$3.00
Fresh Muffin, Scone, Croissant, or Assorted Breakfast Pastries (Each)	\$3.00
Hospitality Tray (Serves 25)	\$46.00
(Peanuts, Pretzels, Potato Chips, Tortilla Chips, Salsa, Sour Cream, and Guacamole)	
Cookies (Per Dozen)	\$22.00
Brownies (Each)	\$3.00
Individual Low Fat Fruit Yogurt	\$2.50
Individual Lodge Trail Mix (75Gr.)	\$3.50

# WORKING LUNCHEONS (Minimum of 16 People)

(All food and beverage subject to 18% service charge and 5% GST. Prices are subject to change)

## SANDWICH BUFFETS

### **ALL SANDWICH BUFFETS INCLUDE:**

- Soup of the Day
- Chef's Choice of Three Assorted Salads
- Dessert Selection
- Freshly Brewed Organic Coffee & Tea

### **BUILD YOUR OWN SANDWICH**

- Selection of Deli Meats & Sliced Cheese
- Egg Salad & Tuna Salad
- Sliced Pickles, Tomatoes, Onions & Lettuce
- Selection of Fresh Breads
- Assorted Condiments
- Whole Fruit Bowl

***\$30 per person***

### **OPEN FACE SANDWICHES**

- Smoked Turkey & Brie; Tomato, Basil & Goat Cheese;
- Salmon Salad; Prosciutto, Pesto & Mozzarella, Smoked Salmon & Lemon Cream Cheese
- Fresh Fruit Platter

***\$32 per person***

### **BURGER BUFFET**

- Grilled Angus Beef Burgers, Chicken Thigh, Salmon Fillets
- Marinated Portobello Mushrooms
- Selection of Buns & Bread
- Sliced Pickles, Tomatoes, Onions & Lettuce
- Assorted Condiments
- Oven Fries

***\$36 per person***

### **DELUXE MADE SANDWICHES**

- Black Forest Ham & Gouda on Baguette
- Grilled Chicken, Cranberry Mayonnaise on Tuscany Bun
- Lemon & Dill Shrimp Salad On Fresh Croissant
- Grilled Vegetables, Feta, Olives & Herbs in Flat Bread
- Fresh Fruit Platter

***\$32 per person***

*For groups of less than 16 people please contact your meeting & event planner for options.*

## HOT LUNCH BUFFET (Minimum of 16 People)

(All food and beverage subject to 18% service charge and 5% GST. Prices are subject to change)

### **MOUNTAIN**

- Soup of the Day
- Selection of Fresh Breads & Rolls
- Chef's Choice of Two Salads
- Chef's Choice of Potato or Rice
- Seasonal Vegetables
- Dessert Selection & Fruit Tray
- Freshly Brewed Organic Coffee or Tea

### **CHOOSE TWO OF THE FOLLOWING:**

- Chicken Thighs, Double Smoked Bacon Mushroom Sauce
- Pan Seared Salmon, Olive Tomato Tapenade
- Hearty Game & Root Vegetable Stew
- Beef Short Ribs, Maple BBQ Sauce
- Spinach & Three Cheese Lasagna
- Roast Loin of Pork on Braised Fennel & Apples
- Baked Zucchini & Tomatoes filled with Peppers Onions, Feta & Pine Nuts

***\$38 per person***

## PASTA BUFFET

- Soup of the Day
- Garlic Cheese Bread
- Chef's Choice of Two Salads
- Dessert Selection & Fruit Tray
- Freshly Brewed Organic Coffee or Tea

### **CHOOSE TWO OF THE FOLLOWING**

- Fettuccine Alfredo with Ham, Mushroom & Peas
- Baked Penne with Roasted Zucchini, Mushrooms & Tomato Basil Sauce
- Fusilli Pasta, Grilled Chicken, Sun-dried Tomatoes & Creamy Pesto Sauce
- Linguini with Baby Shrimp & Clams, Tomato, Vodka & Mascarpone Sauce

***\$36 per person***

*For groups of less than 16 people please contact your meeting & event planner for options.*





# SET MENU DINNER SELECTIONS

(All food and beverage subject to 18% service charge and 5% GST. Prices are subject to change)

**For your menu please choose One Starter, One Main Course, One Starch and One Dessert.  
Your menu includes Dinner Rolls & Freshly Brewed Organic Coffee or Tea.**

**(An Extra Charge Will Apply for Choice Menus)**

## STARTERS

- Mountain Minestrone Soup, Shaved Padano
- Roasted Tomato Bisque, Goat Cheese Crostini, Basil Pesto
- Spinach, Corn & Salmon Chowder
- Spinach Salad & Baby Lettuce, Fig Balsamic Vinaigrette, Grilled Pear, Spiced Pecans, Blue Cheese
- Baby Organic Greens, Toasted Pumpkin Seeds, Heirloom Tomato Vinaigrette
- Romaine Hearts, Caesar Dressing, Padano & Herb Crostini

## APPETIZERS

- Game Terrine, Berry Relish, Rye Toasts, Cornichons \$16.00\*
- Crab & Scallop Cake, Fennel & Cucumber Slaw, Roasted Pepper Aioli \$18.00\*
- Gnocchi, Wild Mushrooms, Arugula & Walnut Pesto, Olive Oil, Padano \$17.00\*
- Duck Spring Roll, Seasonal Fruit Salsa, Radish Salad \$18.00\*

## MAIN COURSE

(All Main Courses are served with Seasonal Vegetables)

- Pan Seared Salmon, Tomato Basil Relish, Citrus Oils \$60.00\*
- Pan Roasted Halibut, Clam, Tomato & Herb Broth \$65.00\*
- Grilled Alberta Beef Tenderloin, Brandy Peppercorn Sauce \$65.00\*
- Grilled CRMR Buffalo Ribeye Steak, Rosehip Game Glaze \$69.00\*
- Roasted Pork Tenderloin, Apple Fig Compote, Morel Mushroom Sauce \$60.00\*
- Roasted Free Range Chicken Breast, Wild Mushroom Cream Sauce \$60.00\*
- Roasted Dijon Crusted Alberta Lamb Rack, Rosemary Balsamic Glaze \$68.00\*

## STARCH

- Roast Baby Potatoes
- Shallot Mashed Potato
- Potato & Yam Gratin
- Herb Risotto
- Wild Rice & Basmati Pilaf

## DESSERTS

- Apple & Rhubarb Streusel Tart with Cinnamon Ice Cream
- Dark & White Chocolatissimo, Raspberry Coulis, Whipped Cream
- Warm Molten Chocolate Cake, Bourbon Ice Cream
- Vanilla Cheesecake, Mixed Berry Compote
- Lemon Tart, Blueberry Compote, Pistachios

\*per person



# THE LODGE SELECT MENU (Minimum of 20 People)

(All food and beverage subject to 18% service charge and 5% GST. Prices are subject to change)

Your menu includes Fresh Seasonal Vegetables, Chef's Selection of Starch, Dinner Rolls with Butter & freshly Brewed Organic Coffee & Tea.

Please pre-select One Soup, One Salad, Two Main Courses and One Dessert.

Your guests may select their choice of Main Course at the start of the meal.

## **SOUP** (Select One)

- Butternut Squash Soup, Pumpkin Seed Pesto, Spiced Crème Fraiche
- CRMR Buffalo, Vegetable & Barley Broth

## **SALAD** (Select One)

- Romaine Lettuce, Caesar Dressing, Herb Croutons, Shaved Padano, Crisp Prosciutto
- Baby Artisan Lettuce, Roasted Beet Vinaigrette, Goat Cheese, Crushed Pistachios

## **MAIN COURSE** (Select Two)

- Free Range Chicken Breast, Wild Mushroom Cream Sauce
- Pan Seared Salmon, Pesto Prawns, Saffron Cream
- Grilled Alberta Beef Tenderloin, Roasted Shallot Red Wine Glaze

## **DESSERT** (Select One)

- Layered Double Chocolatissimo, Raspberry Sauce, Chocolate Cigar
- Lemon Tart, Blueberry Compote, Vanilla Cream

***\$76 per person***



Photo: F8 Photography

## SET DELUXE DINNER MENUES (Minimum of 20 People)

(All food and beverage subject to 18% service charge and 5% GST. Prices are subject to change)

### DELUXE MENU #1

- Wild Mushroom Cappuccino
- Seared Quail, Maple Balsamic Reduction, Double Smoked Bacon Lentils
- Grilled Jumbo Scallops, Herb Risotto, Beet Reduction, Heirloom Tomato Relish
- Warm Molten Chocolate Cake, Bourbon Ice Cream

***\$78\* per person***

### DELUXE MENU #2

- Buffalo Consommé, Vegetables Pearls, Puff Pastry Crust
- Duck Confit, Cherry Relish, Arugula & Spinach, Pear Vinaigrette
- Grilled Alberta AAA Beef Tenderloin, Seared Prawns, Citrus Veal Jus, Baby Roast Potatoes, Buttered Vegetables
- White Chocolate Cheesecake, Berry Compote, Gingersnap

***\$84\* per person***

### DELUXE MENU #3

- Wild Boar Terrine, Cranberry Relish, Berry Port Glaze
- Seared Pancetta and Sage Wrapped Bay Scallop, Lemon Risotto & Beet Pinot Noir Reduction
- CRMR Grilled Buffalo Tenderloin, Roasted Baby Potatoes, Rosehip Game Glaze, Haricot Vert
- Ice Wine Soaked Strawberries & Chilled Orange Cream

***\$88\* per person***

\*per person

## CHILDREN'S BANQUET MENU

(All food and beverage subject to 18% service charge and 5% GST-Prices are subject to change)

### CHILDREN'S PLATED

- Vegetable Crudités with Ranch Dip
- Brownie Sundae, Lodge made Vanilla Ice Cream & Chocolate Sauce

### CHOOSE ONE ITEM FOR YOUR MENU:

- Chicken Fingers & French Fries
- Grilled Cheese & French Fries
- Cheese Pizza
- Ham & Pineapple Pizza
- Grilled Chicken Breast, Mashed Potato & Buttered Carrots

***\$20 per person***



## VEGETARIAN OPTIONS

(All food and beverage subject to 18% service charge and 5% GST. Prices are subject to change)

May be substituted for lunch or dinner set menu. Main course at the same cost as the lowest priced entrée.

### VEGETABLE STRUEDEL

Roasted Seasonal Vegetables, Herbs, Walnuts, Goat Cheese, Herb Cream Sauce

### PORTABELLA MUSHROOM

Filled with Roast Peppers, Zucchini, Tomato, Red Onion, & Goat Cheese on Curry Scented Lentils

### BUTTERNUT SQUASH RAVIOLI

Roasted Tomatoes, Fennel, Arugula, Basil Hazelnut Pesto, Olive Oil

### SWEET POTATO PAVE

Yams, Grilled Zucchini & Eggplant, Mushrooms, Spinach, Padano, Red Pepper Coulis

## FESTIVE MENU

(All food and beverage subject to 18% service charge and 5% GST. Prices are subject to change)

Menu includes Seasonal Vegetables, Dinner Rolls, and Freshly Brewed Organic Coffee & Tea

### STARTER

- Butternut Squash Soup, Pumpkin Seed Pesto

### MAIN

- Butter Roast Turkey  
- Chestnut Herb Stuffing  
- Cranberry Relish, Traditional Pan Jus  
- Buttermilk Mashed Potatoes

### DESSERT

- Warm Apple Streusel Tart, Maple Ice Cream

***\$60 per person***

*(Minimum 20 people, plated dinner)*

## LODGE RECEPTION (Minimum of 40 People)

(All food and beverage subject to 18% service charge and 5% GST. Prices are subject to change)

### **COLD HORS D'OEUVRES**

- Seafood Platter: House Cured & Smoked Salmon, Prawns, Smoked Trout, Mackerel, & Tuna
- Charcuterie & Pate Platter, Pickles & Mustards
- Antipasto Platter: Artichoke Salad, Roasted Peppers, Grilled Zucchini, Spiced Olives, Marinated Mushrooms
- Tomato Basil Bruschetta
- Hummus & Grilled Flat Bread
- Vegetable Crudités, Blue Cheese Dip

### **HOT HORS D'OEUVRES**

- Chicken Satay, Peanut Sauce
- Vegetable Spring Rolls, Chile Lime Dipping Sauce
- Parma Ham, Red Onion, Pesto Pizza
- Buffalo Burger Sliders, White Cheddar & Dijonaise

### **CHEESE STATION**

- Selection of Canadian & Imported Cheeses, Assorted Breads & Crackers

### **CHEF ATTENDED CARVING STATION**

- Roasted Alberta Beef Strip Loin, Red Wine Jus, Sourdough Rolls, Grainy Mustard & Horseradish

### **DESSERT STATION**

- Selection of French Pastries & Cakes
- Fresh Fruit Platter
- Freshly Brewed Organic Coffee & Tea

***\$62 per person***



# DINNER BUFFET (Minimum of 35 People)

(All food and beverage subject to 18% service charge and 5% GST. Prices are subject to change)

## ALL DINNER BUFFETS INCLUDE:

- Selection of Fresh Rolls
- Chef's Selection of Four Salads
- Seasonal Vegetable Medley
- Domestic & Imported Cheeses
- Sliced Fruits and Berries
- Assorted Buffet Desserts & Cakes
- Freshly Brewed Organic Coffee & Tea

## SELECT TWO

- Herb Roasted Chicken Breast with Mushroom Cream Sauce
- Grilled Salmon with Roasted Cherry Tomato & Saffron Sauce
- Rocky Mountain Game Ragout
- Prawn & Scallop Curry

## SELECT TWO

- Grilled Asparagus
- Buttered Pasta
- White & Wild Rice Pilaf
- Scalloped Potatoes
- Roast Potatoes

## CARVED MEAT SELECTION, CHOOSE ONE

- Peppered Roast of Buffalo, Rosehip Game Reduction (*additional \$2.00 per person*)
- Roasted Dijon & Herb Crusted Round of Beef, Red Wine Sauce
- Roast Loin of Pork, Apple Chutney, Grainy Dijon Sauce
- Marinated Leg of Lamb, Mint & Honey Reduction
- Roast Turkey with Dressing, Cranberry Relish & Pan Gravy

***\$64 per person***

*(Buffet is set for a maximum of 2 hours)*

## ADDITIONAL ITEMS TO ENHANCE YOUR BUFFET

### GAME PLATTER

- Smoked Buffalo, Game Plate, Peppered Duck Breast Game Pate, Elk Salami & Condiments

***\$12 per person***

### CHILLED SEAFOOD PLATTER

- Prawns, Mussels & Assorted Smoked Fish: Trout, Tuna, Peppered Mackerel, Salmon & Condiments

***\$12 per person***









# BARBEQUE MENU (Minimum of 25 People)

(All food and beverage subject to 18% service charge and 5% GST. Prices are subject to change)

**Seasonal Menu Available May 1st to September 15th**

## **CHOICE OF TWO MAIN COURSE ITEMS**

- 8oz New York Steak & Maple Barbeque Sauce
- Marinated Chicken Thigh
- Atlantic Salmon Fillet & Herb Butter
- Pork Ribs, Whiskey BBQ Sauce
- Selection of CRMR Gourmet Sausages

## **BUFFET**

- Caesar Salad
- Apple Coleslaw
- Tomato & Cucumber Salad
- Grilled Marinated Vegetable Platter
- Roast Potatoes
- Corn on the Cob
- Lodge Made Oven Baked Beans
- Seasonal Fruit Platter
- Domestic & Import Cheese Board
- Fresh Baked Rolls & Cheddar Corn Bread
- Assortment of Freshly Baked Pies & Buffet Cakes
- Organic Coffee & Tea

***\$60 per person***

*(Buffet is set for a maximum of 2 hours)*



# HORS D'OEUVRES & COCKTAIL SNACKS

(Minimum of Two Dozen Per Item. Maximum of Five Selections)

(All food and beverage subject to 18% service charge and 5% GST. Prices are subject to change)

## **COLD**

- Valbella Prosciutto & Melon
- Tomato Basil Bruschetta with Goat Cheese
- Lodge made Salmon Gravlax with Lemon Dill Aioli
- Chili Prawn on Rice Cracker, Pineapple Salsa

***\$30 per dozen/item***

- Buffalo Tartare on Yam Chip, Mustard Aioli
- Smoked Salmon in Roasted Baby Potato, Dill Cream Cheese, Capers
- Seared Tuna, Fennel Slaw, Rice Cracker
- Game Pate on Pumpernickel Toast, Cranberry Relish

***\$35 per dozen/item***

## **HOT**

- Heirloom Tomato & Cheese Pizza
- Chicken Wings, Whiskey BBQ Sauce
- Smoked Salmon & Spinach Quiche
- Beef or Chicken Satay, Peanut Chili Sauce
- Vegetable Spring Rolls, Plum Sauce
- Spinach & Goat cheese Phyllo Envelopes

***\$32 per dozen/item***

- Prawns wrapped in Prosciutto
- Wild Mushroom Ragout in Mini Brioche
- Double Smoked Bacon Wrapped Scallops
- Crab Cakes, Chili Mayonnaise
- Duck Confit Spring Roll, Plum Sauce

***\$36 per dozen/item***

- Game Burger Sliders, Aged Cheddar, Tomato Jam
- Smoked Duck Breast wrapped in Air Dried Bison, Berry Balsamic

***\$52 per dozen/item***

## RECEPTION ENHANCEMENTS

(All food and beverage subject to 18% service charge and 5% GST. Prices are subject to change)

- Chef's Cheese Selection \$95  
(Serves approximately 25 people)
- Fresh Fruit Platter with Caramel Sauce \$48  
(Serves approximately 20 people)
- Raw Vegetable Display with Dip \$48  
(Serves approximately 20 people)
- Hospitality Tray \$46  
Pretzels, Peanuts, Potato Chips, Tortilla Chips, Salsa, Sour Cream & Guacamole  
(Serves approximately 25 people)
- Lodge Made Salmon Gravlax \$130  
Pickled Onions, Capers, Dill Cream Cheese, Crackers & Baguette
- Chilled Raw Oysters on Ice with Vinaigrette \$120  
(30 pieces)

### CARVED MEAT STATION

- Carved Beef Tenderloin with Buns & Peppered Aioli \$270  
(per piece, approximately serves 25)
- Carved Rack of Lamb with Rosemary Crust \$100  
(per rack / 8 portions)

### DESSERTS

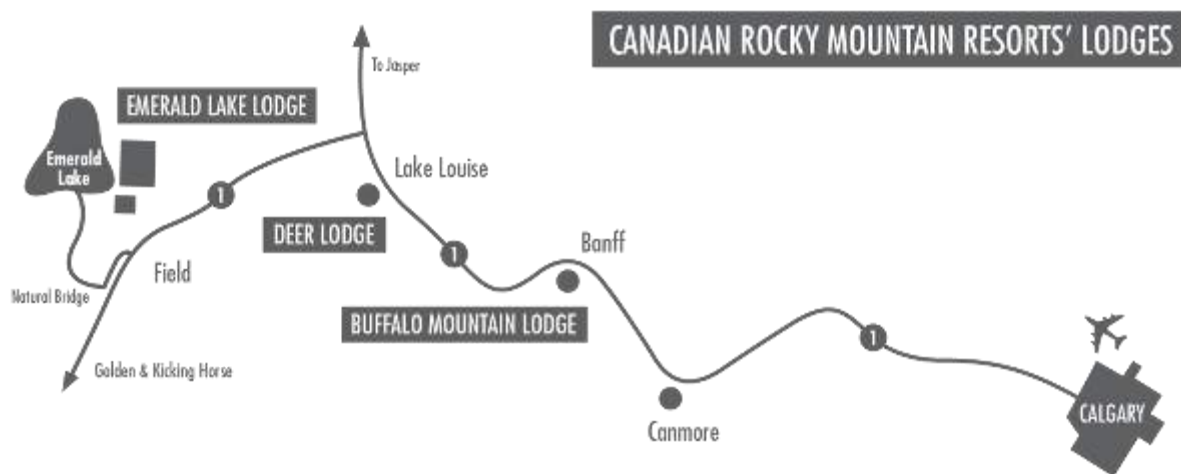
- Assorted French Pastries & Cookies (per person) \$10
- Chocolate Truffles (per dozen) \$38
- Double Chocolate Dipped Strawberries (per dozen) \$38

# BUFFALO MOUNTAIN LODGE DIRECTIONS

(700 Tunnel Mountain RD.)

In a quieter area of Banff, we are located on Tunnel Mountain Road just a 3-minute drive or a 15 minute walk to the downtown area (1½ hour drive from the Calgary International Airport).

Take the first exit into Banff, make a left off the Exit. Take the first road to the left, which runs beside "Banff Rocky Mountain Resort". This road is Tunnel Mountain Road and you will see a sign that also says to "Tunnel Mountain Campgrounds." Follow the road for about 10 minutes passing the campgrounds and we are the second hotel on the left.





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# CRMR

CANADIAN ROCKY MOUNTAIN RESORTS

*Always an escape.*

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