

EVENT PACKAGE



EMERALD
LAKE
LODGE

Your Conference at
EMERALD LAKE LODGE

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

Emerald Lake Lodge is surrounded by unparalleled natural beauty. Originally built in 1902 by the Canadian Pacific Railway, this historic property has been restored and redeveloped to become one of the finest resorts in the Canadian Rockies.

The Lodge is designed to meet the needs of corporate meetings or family functions. Grace and intimacy characterize the meeting spaces, which are handsomely appointed and versatile. As a result, you are given the opportunity to create the ideal atmosphere for serious discussion and lively interaction.

Please find attached our comprehensive Event Package, complete with menus, AV equipment, and meeting facility information. For additional information, please contact us directly. It would be a pleasure to assist you in planning your upcoming meeting or event at Emerald Lake Lodge.

Sales Manager
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FUNCTION SPACES

Emerald Lake Lodge offers 3 function rooms. Our team is able to offer full services to conferences, events and social functions.

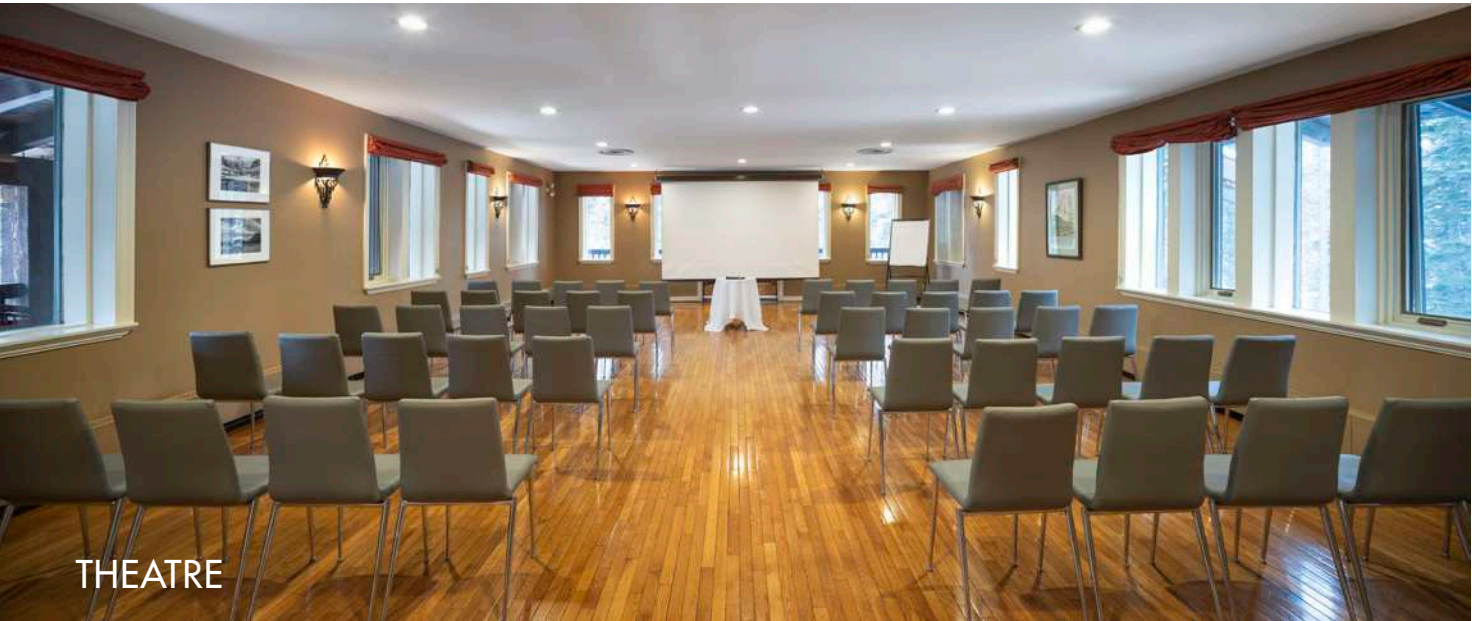
VICE PRESIDENT’S ROOM

Located on the second floor of the Main Lodge. Surrounded by a sundeck with a spectacular views of Emerald Lake.

DIMENSIONS Feet	THEATRE Capacity	CLASSROOM Capacity	USHAPE Capacity	BOARDROOM Capacity	RECEPTION Capacity	BANQUET Capacity
40' X 25'	80	56	30	36	100	88



U-SHAPE



THEATRE



RECEPTION



CLASSROOM



BANQUET

PRESIDENT’S ROOM

Located on the second floor of the Main Lodge. Ideal for smaller meeting groups. Complete with an inspiring view of the President’s Mountain Range.

DIMENSIONS Feet	THEATRE Capacity	CLASSROOM Capacity	USHAPE Capacity	BOARDROOM Capacity	RECEPTION Capacity	BANQUET Capacity
18' X 25'	30	8	-	24	30	24



CILANTRO ON THE LAKE

This stand-alone facility is an extraordinary venue to hold your conference. With large windows overlooking Emerald Lake and the Presidents Mountain Range, with high wood beamed ceiling.

DIMENSIONS Feet	THEATRE Capacity	CLASSROOM Capacity	USHAPE Capacity	BOARDROOM Capacity	RECEPTION Capacity	BANQUET Capacity
30' X 30'	60	24	24	24	80	56



YOHO LOUNGE

The upper level of main lodge. This warm room with lots of history is perfect for intimate gatherings and cocktail receptions. The Yoho Lounge is available for use when booking the Presidents or Vice Presidents room. The lounge can not be rented separately.

- **Accommodates parties up to 50 people.**
- Dimensions: 25'x25'
- Located on the second floor.



Photo: Kendal + Kevin



Photo: Kendal + Kevin



ACCOMMODATION

A nod to the past characterizes accommodations at Emerald Lake Lodge. Dotting the property’s 13-acre peninsula are 24 cabin-style buildings (accommodating up to 150 guests); each is designed to reflect the traditional architecture of the lodge.

Rooms feature private baths, balconies and wood burning fieldstone fireplaces – stocked daily with complimentary firewood. Room amenities include cozy feather duvets and pillows, telephones, in-room coffee makers, hair dryers, and alarm clocks.

Emerald Lake Lodge is pleased to offer a limited number of pet friendly accommodations. Additional charges apply. These rooms must be booked by calling in. For more information and availability, please contact our central reservations team at 1.800.663.6336.

*Please note that there are no air conditioners within the rooms. Also, please note there is no cell phone reception at Emerald Lake Lodge, and is limited in Yoho National Park. There is WIFI available in the main lodge.

LODGE ROOMS

Lodge rooms have one queen-size bed, one king-size bed or two double beds, a sitting area in front of the fireplace and a private balcony.

ROOM FEATURES:

- 1 Queen-size bed, 1 King-size bed or 2 Double beds
- Wood burning stone fireplace (stocked daily with complimentary firewood)
- Spacious sitting area with comfy chairs
- Limited number of pet friendly accommodations*

**Additional charges apply. These rooms must be booked by calling in.*



Photo: Kendall & Kevin Photography

LAKE VIEW ROOM

Lake View rooms have one king-size bed, a spacious sitting area with a sofa in front of the fireplace and a private balcony overlooking the lake.

ROOM FEATURES:

- 1 King-size bed
- Wood burning stone fireplace (stocked daily with complimentary firewood)
- Spacious sitting area with sofa
- Private balcony overlooking the lake



EMERALD SUITE

Emerald suites are available in two configurations: studios or one-bedroom suites. Rooms have one queen-size bed, spacious sitting area with a sofa and chairs in front of the fireplace. Private half wrap-around balcony overlooking the lake.

ROOM FEATURES:

- 1 Queen-size bed
- Wood burning stone fireplace (stocked daily with complimentary firewood)
- Spacious sitting area with sofa and chairs
- Private half wrap-around balcony overlooking the lake

THE POINT CABIN

The lodge's most exclusive suite – featuring a master bedroom with king-size bed and French doors leading to a spacious living area with a sofa couch. Room offers one-and-a-half bathrooms including a whirlpool bath, a dining area with refrigerator, wrap-around balcony and the premier view of Emerald Lake.

ROOM FEATURES:

- 1 King-size bed
- 1 and 1/2 bathrooms with whirlpool bath
- Dining area with refrigerator
- Spacious sitting area with sofa
- Wood burning stone fireplace (stocked daily with complimentary firewood)
- Private full wrap-around balcony with a premier view of Emerald Lake





GIFT IDEAS

If you would like to provide your guests with a personalized gift in the room, our front desk team can have these items placed in your guest's room. A fee of \$1.50 + GST per room drop will apply.



CRMV ACTIVITIES

SUMMER

- Canoeing
- Hiking
- Fishing
- Golfing
- ATV Tours
- Horseback Riding
- Sightseeing
- White Water Rafting
- Geological Hiking
- 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 and conference staff for contact information for these activities.

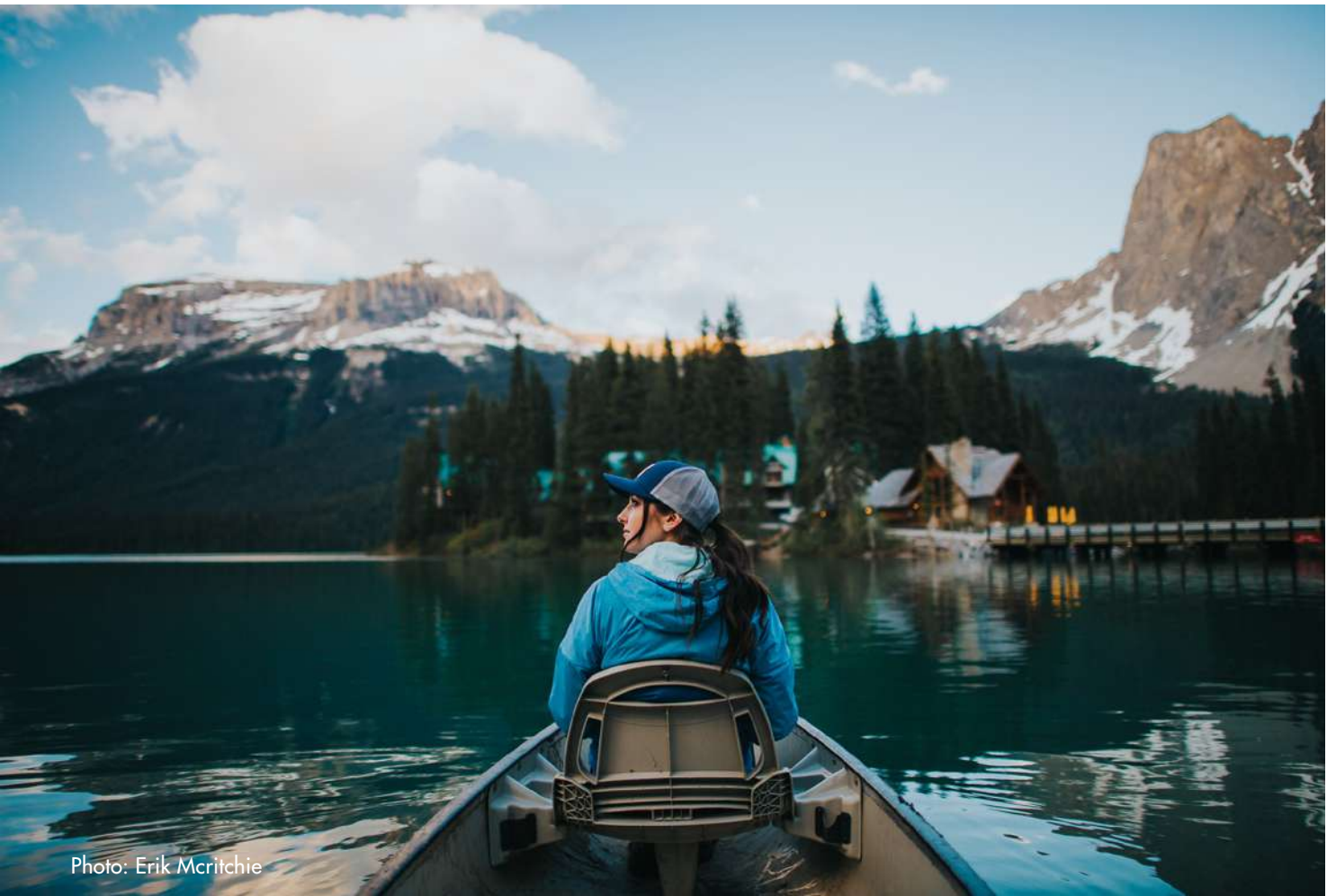


Photo: Erik Mcritchie



Photo: Orange Girl Photos



COFFEE BREAKS

(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 & Tea

\$22 per person

LODGE

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

\$16 per person

MOUNT BURGESS

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

\$20 per person

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

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 Lemon Poppy Seed 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, & Guacamole)	
Cookies (Per Dozen)	\$22.00
Brownies (Each)	\$3.00
Individual Low Fat Fruit Yogurt	\$2.50
Individual Lodge Trail Mix (75g)	\$3.50

PLATED LUNCHES

(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 and One Dessert.
Your menu includes Freshly Brewed Organic Coffee or Tea.

STARTERS

- Beef Barley Soup
- Salmon, Leek & Potato Chowder
- 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
Sliced Roast Beef, Maple Pepper Ham & Smoked Turkey, Oka and Aged White Cheddar,
Lettuce, Tomato, Pickles and Cucumbers, Rolls & Condiments | \$34* |
| - 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* |

DESSERT

- 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

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 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 conference coordinator 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, Roasted Vegetables & 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 and Peas
- Baked Penne with Roasted Zucchini, Mushrooms & Tomato Basil Sauce
- Fusilli Pasta, Grilled Chicken, & Creamy Pesto Sauce
- Linguini with Baby Shrimp & Clams, Tomato, Dill & Mascarpone Sauce

\$36 per person



Photo: f8 Photography

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 and Cucumber Slaw, Roasted Pepper Aioli \$18.00*
- Gnocchi, Wild Mushrooms, Arugula & Walnut Pesto, Padano \$17.00*
- Duck Spring Roll, Seasonal Fruit Relish, 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 Rice Pilaf

DESSERTS

- Apple and Rhubarb Streusel Tart with Cinnamon Ice Cream
- Dark and White Chocolatissimo with 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)
- Wild Mushroom Chowder, Parmesan Crisp
 - CRMR Buffalo, Vegetable & Barley Broth
- SALAD** (Select One)
- Belgium Endive & Radicchio Salad, Orange & Fireweed Honey Vinaigrette
 - Romaine Lettuce, Caesar Dressing, Herb Croutons, Shaved Padano
 - Baby Artisan Lettuce, Roasted Beet Vinaigrette, Goat Cheese, Crushed Pistachios
- MAIN COURSE** (Select Two)
- Free Range Chicken Breast, Roasted Cherry Tomato & Thyme Jus
 - 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**



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)

- 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
 - Grand Marnier Soaked Strawberries & Chilled Orange Cream
- \$88 per person**

CHILDREN’S PLATED 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
 - Grilled Chicken Breast, Mashed Potato & Buttered Carrots
- \$20 per person**

*If a buffet menu is selected, children are welcome to eat from the buffet at \$20 per child.

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 STRUDEL

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

PORTABELLA MUSHROOM

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

BUTTERNUT SQUASH RAVIOLI

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

SOUFFLE ROULADE

Spinach, Mascarpone, Roasted Pepper, Tomato Coulis

FESTIVE MENU

(Minimum 20 people, plated dinner)
(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
- Walnut Herb Stuffing
- Cranberry Relish, Traditional Pan Jus
- Buttermilk Mashed Potatoes & Buttered Vegetables

DESSERT

- Warm Apple Streusel Tart, Maple Ice Cream

\$60 per person

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 and Pate Platter, Pickles & Mustards
- Antipasto Platter: Artichoke Salad, Roasted Peppers, Grilled Zucchini, Spiced Olives, Marinated Mushrooms
- Tomato Basil Bruschetta
- Hummus & Grilled Crostini
- 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, Freshly Baked Rolls, Grainy Mustard & Horseradish

DESSERT STATION

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

\$62 per person

(Served for a maximum of 2 hours)



Photo: Kim Payant

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:**
- Fresh Baked Bread Rolls
 - Chef's Selection of Four Salads
 - Seasonal Vegetable Medley
 - Domestic & Imported Cheeses
 - Sliced Fruits & 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 and 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**



Photo: Kim Payant

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 1 to September 15

CHOICE OF TWO MAIN COURSE ITEMS

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

BUFFET

- Caesar Salad
- Apple Coleslaw
- Tomato and 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 and Buffet Cakes
- Organic Coffee and 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
- Goat Cheese Crostini with Honeycomb
- 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
- Smoked Salmon & Spinach Quiche
- Chicken Wings, Whiskey BBQ Sauce
- Tomato Soup & Grilled Cheese
- 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
- Double Smoked Bacon Wrapped Scallops
- Wild Mushroom & Padano Tarts
- 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 (Serves approximately 25 people)	\$95
- Fresh Fruit Platter with Caramel Sauce (Serves approximately 20 people)	\$48
- Raw Vegetable Display with Dip (Serves approximately 20 people)	\$48
- Hospitality Tray Pretzels, Peanuts, Potato Chips, Tortilla Chips, Salsa, Sour Cream & Guacamole (Serves approximately 25 people)	\$46
- Lodge Made Salmon Gravlax Pickled Onions, Capers, Dill Cream Cheese, Crackers & Baguette	\$130
- Chilled Raw Oysters on Ice with Vinaigrette (30 pieces)	\$120

CARVED MEAT STATION

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

DESSERTS

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



BREAKFAST BUFFETS

(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 & Oatmeal Muffins

- Lodge Made Granola, Low Fat Fruit Yogurt & Cottage Cheese

- Swiss Muesli

- Freshly Brewed Organic Coffee, Herbal Tea

\$18 per person

- LODGE

- 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 & French Toast

- Home Style Breakfast Potatoes

- Freshly Brewed Organic Coffee & Tea

\$23 per person

For groups of less than 16 people please contact your events coordinator 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
CRMV Bottled Water (Each)	\$3.50
Milk or Chocolate Milk (60 Oz Pitcher)	\$20.00

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

- Brioche 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

\$40 per person

(Buffet is set for a maximum of 2 hours)

EMERALD LAKE LODGE DIRECTIONS

FROM CALGARY

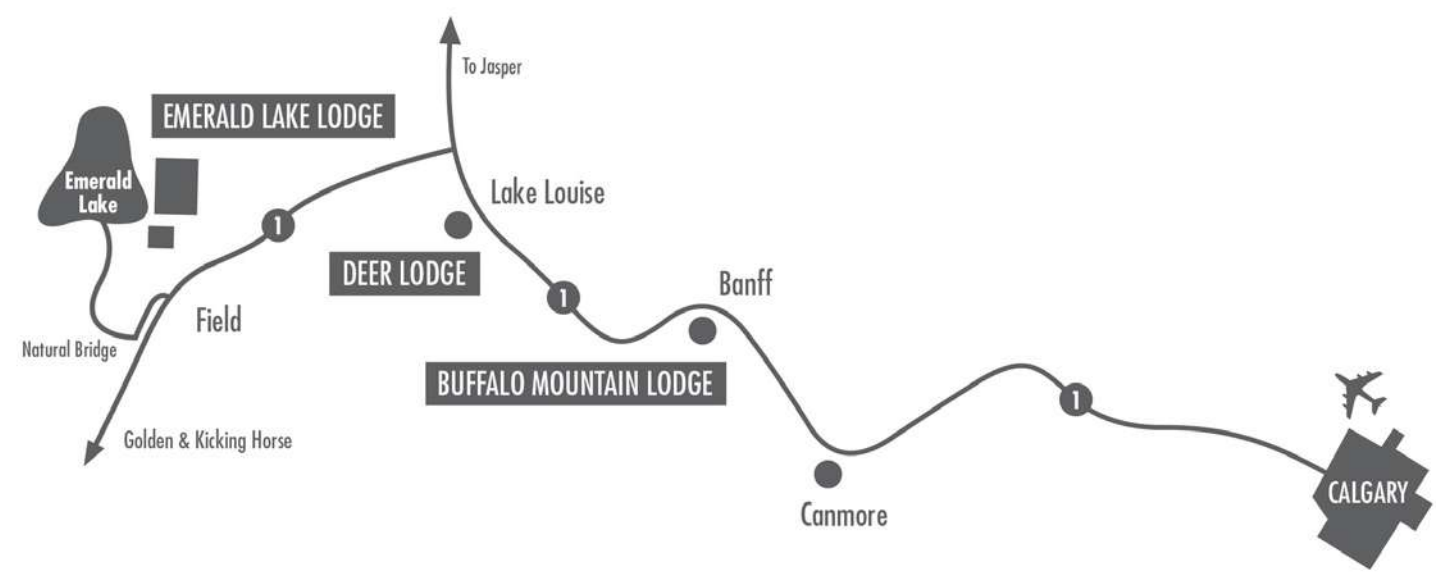
Emerald Lake Lodge and Conference Centre is located approximately 200km (125 miles) from Calgary, Alberta. To reach the Lodge from Calgary, leave via 16th Avenue heading west. This route turns into the Trans Canada Highway #1 – which you will follow directly to Field, British Columbia. 2km (1 mile) past the town of Field you will approach a turn-off clearly marked for Emerald Lake. Follow the road for 8 km until you see a sign that says ‘Overnight Guest Parking.’ Turn left into the parking lot. In the parking lot is a cabin. Use the telephone in the cabin to call our front desk. A shuttle will be sent to pick you up and bring you to the main lodge.

FROM VANCOUVER

If you are at the Vancouver Airport you will want to go south on Highway 99 towards Tsawwassen (Ferry Dock). Exit onto Highway 10, which will be labeled as the direction to reach Hope. After the town of Langley, Highway 10 will join with the Trans-Canada Highway #1, which will take you east to Hope. At Hope it is best to leave the Trans-Canada Highway #1 and take the Coquihalla Highway as it is shorter. The Coquihalla Highway will take you to Kamloops where you rejoin the Trans-Canada Highway #1 heading East. Follow this highway all the way past Golden and into the Yoho National Park. 55 kilometers past Golden there is a turn off to the left clearly marked Emerald Lake. If you come to the town of Field you have gone too far. Follow the road for 8 km until you see a sign that says ‘Overnight Guest Parking.’ Turn left into the parking lot. In the parking lot is a cabin. Use the telephone in the cabin to call our front desk. A shuttle will be sent to pick you up and bring you to the main lodge.

Please keep in mind that Emerald Lake Lodge is 840 kilometers from Vancouver, much of which is through mountain terrain that may necessitate slower driving.

Please park your vehicle in the overnight parking lot where the shuttle bus will meet you to take you to the main lodge.



ENSURING A SMOOTH ARRIVAL

PARKING

It is important to us that you and your guests arrive at Emerald Lake Lodge free of any complications.

Here are a few helpful hints for a smooth arrival:

- Due to service vehicle safety matters and pedestrian volume on our service road NO VEHICLES are permitted on the Lodge property (across the bridge) unless special arrangements have been made in advance.
- Please be sure that ALL your guests are aware that upon their arrival at Emerald Lake Lodge they should park in the Emerald Lake Lodge GUEST OVERNIGHT PARKING. A shuttle service will comfortably transport your guests to the Main Lodge where they can then check in and receive keys to their room. Bellman will be ready and happy to assist with luggage.
- We are happy to attend to our guests with disabilities. Special arrangements can be made with the Bell Captain or shuttle driver upon arrival. Notice ahead of arrival is helpful.
- Please notify ALL booked vendors of our property access vehicle restrictions. Please have them contact us to make special arrangements if vehicle access is required due to larger than normal cargo loads (wedding planner decorations, table/chair rentals, DJ, cake/flower deliveries, etc).

*All vehicles that access the Lodge property will be allotted a limited time to be on property.





Always an escape.

403.410.7417

crmr.com