

# EVENT PACKAGE





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.

Situated on Tunnel Mountain Road, Buffalo Mountain Lodge is a peaceful mountain retreat surrounded by acres of towering forest and mountain vistas. The property is only a 15 minute walk or 3 minute drive from Banff Avenue, which boasts shopping, nightlife, and restaurants in the downtown core.

Our lodge offers four distinct spaces to suit meetings, conferences, or retreats; The Wapiti Longhouse and Wine Cellar, Strathcona Room, Cascade Room and Wainwright Room. All rooms offer natural light, in-room bars and scenic views. Enjoy the relaxed ambiance of the Canadian Rockies to reinvigorate your team and get creative ideas flowing.

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.

Please find attached our comprehensive Events Package 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.

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**CRMR.COM**

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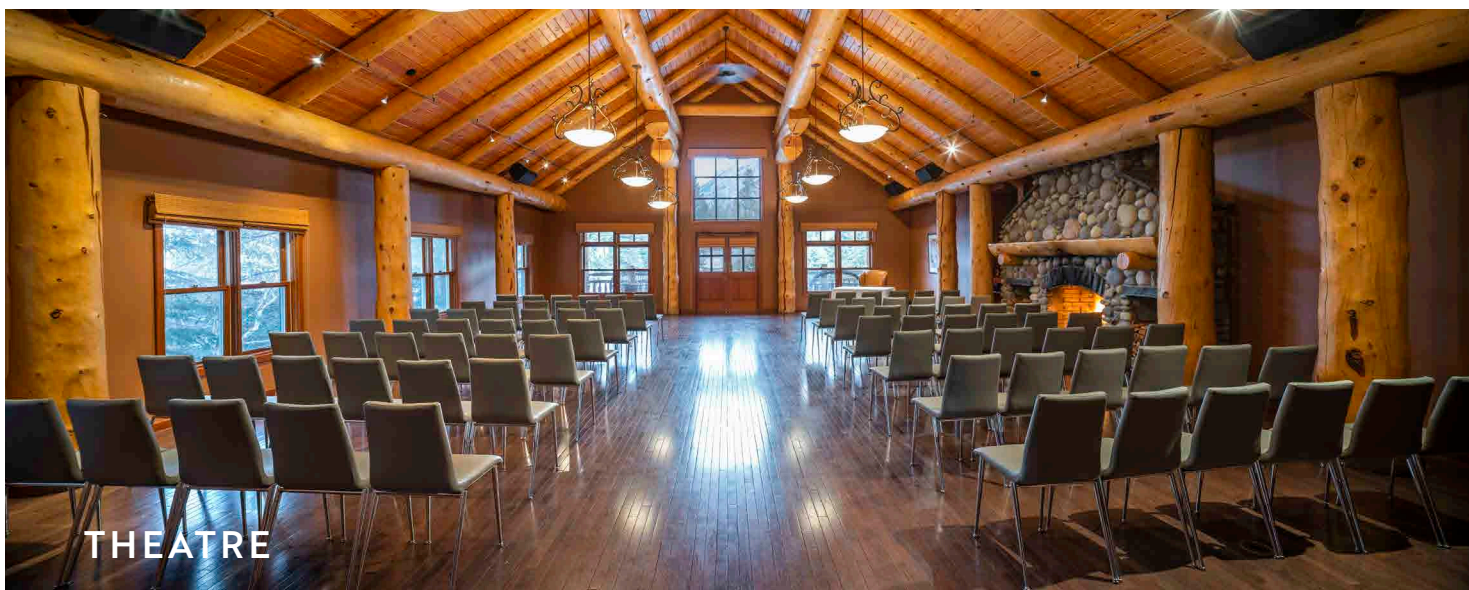
# FUNCTION SPACES

Buffalo Mountain Lodge offers 4 function rooms. Our team is able to offer full services to meetings, events and social functions.

## WAPITI LONG HOUSE

The Wapiti Long House is an ideal space to host your function. It is located on the upper level, with the Wine Cellar below. This venue features an oversized fieldstone log-burning fireplace in the space to give it a true mountain feel, along with massive vaulted ceilings. You can also find a stunning balcony, an in-house DMX system, and endless natural light.

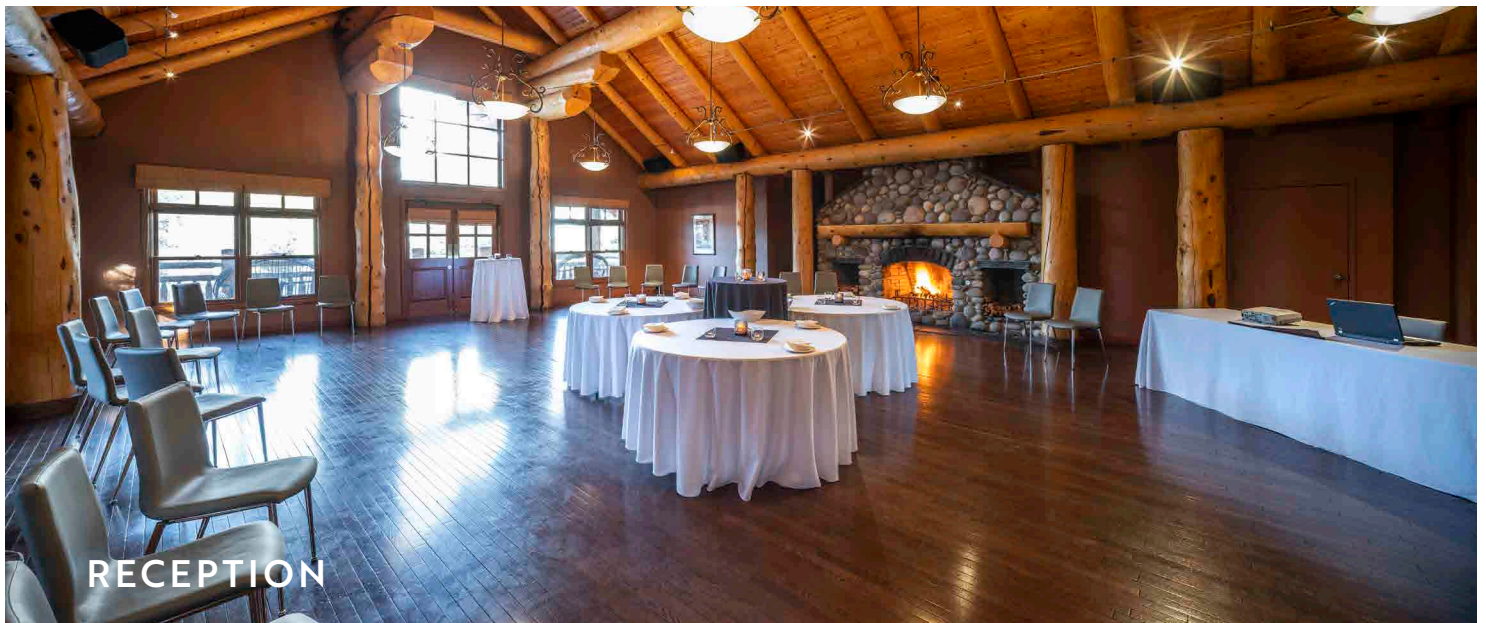
DIMENSIONS Feet	THEATRE Capacity	CLASSROOM Capacity	USHAPE Capacity	BOARDROOM Capacity	RECEPTION Capacity	BANQUET Capacity
31' x 48'	100	70	42	40	120	99



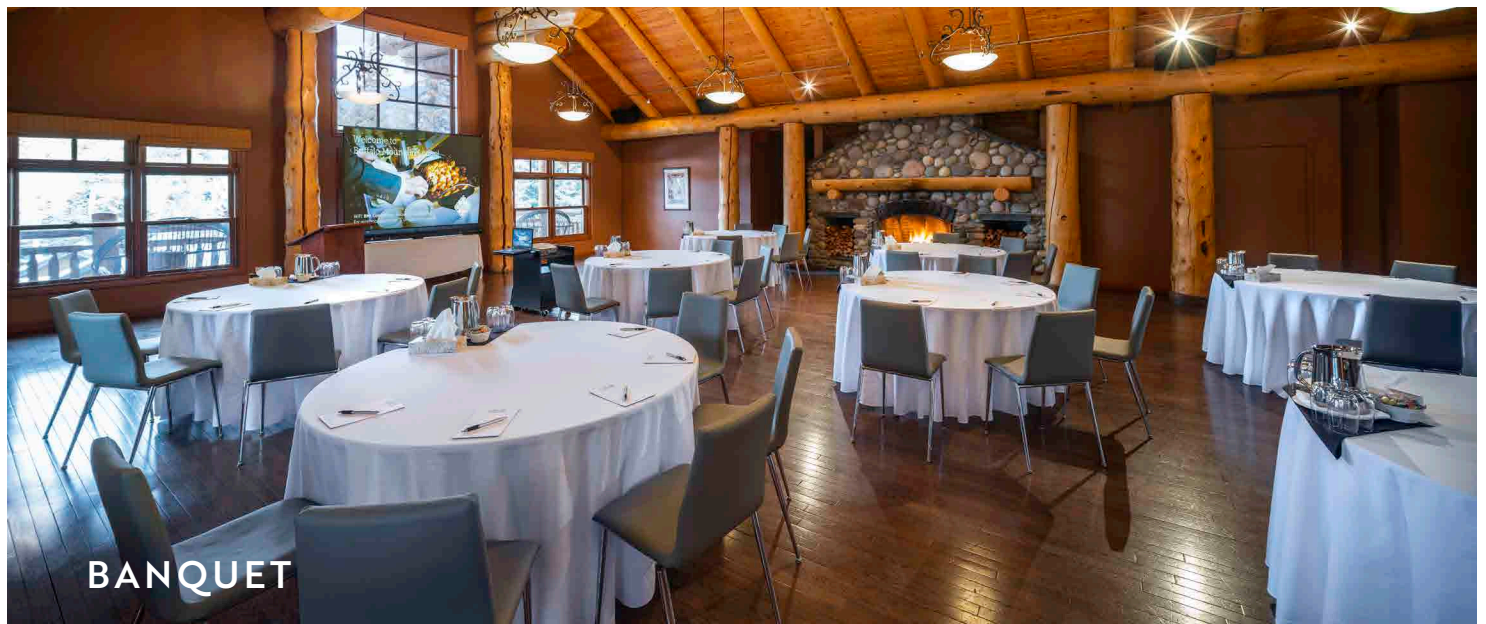




BOARDROOM

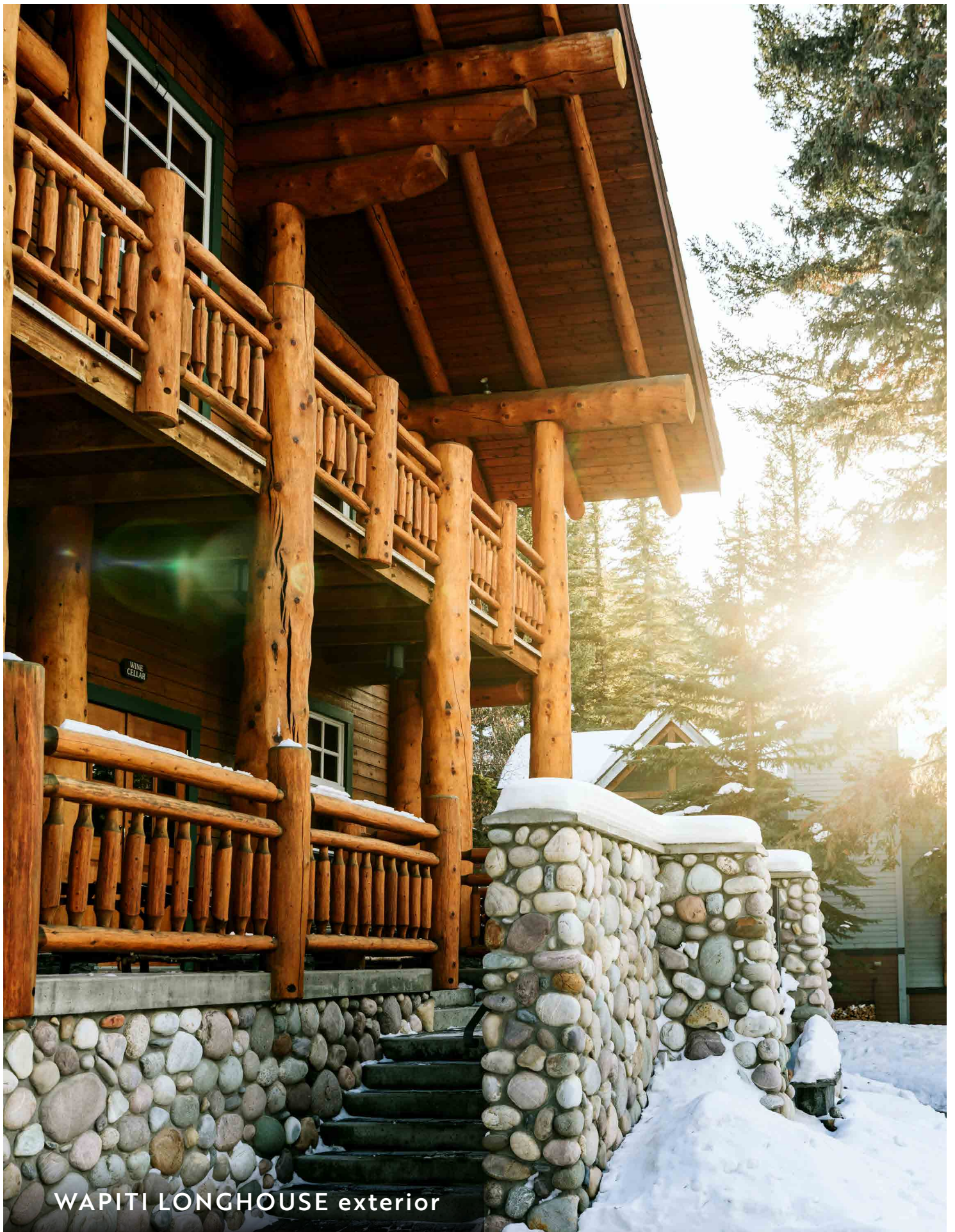


RECEPTION



BANQUET





WAPITI LONGHOUSE exterior



## WINE CELLAR

The Wine Cellar is located on the main level beneath the Wapiti Longhouse, and is ideal for breakout sessions or cocktail receptions. Enjoy this unique space's ambiance and amenities, such as the heated slab flooring, mountain-themed decor and in-room bar. This space is only available with the rental of the Wapiti Longhouse and cannot be rented on its own.

DIMENSIONS Feet	THEATRE Capacity	CLASSROOM Capacity	USHAPE Capacity	BOARDROOM Capacity	RECEPTION Capacity	BANQUET Capacity
15' x 30'	40	20	16	16	-	-



## WAINWRIGHT

The Wainwright offers 30-foot vaulted wood beam ceilings and is surrounded by large windows offering natural light to the entire space. This room also features an outdoor patio boasting scenic natural views, as well as an in-room bar.

DIMENSIONS Feet	THEATRE Capacity	CLASSROOM Capacity	USHAPE Capacity	BOARDROOM Capacity	RECEPTION Capacity	BANQUET Capacity
31' x 44'	100	48	34	40	110	72







U-SHAPE



RECEPTION



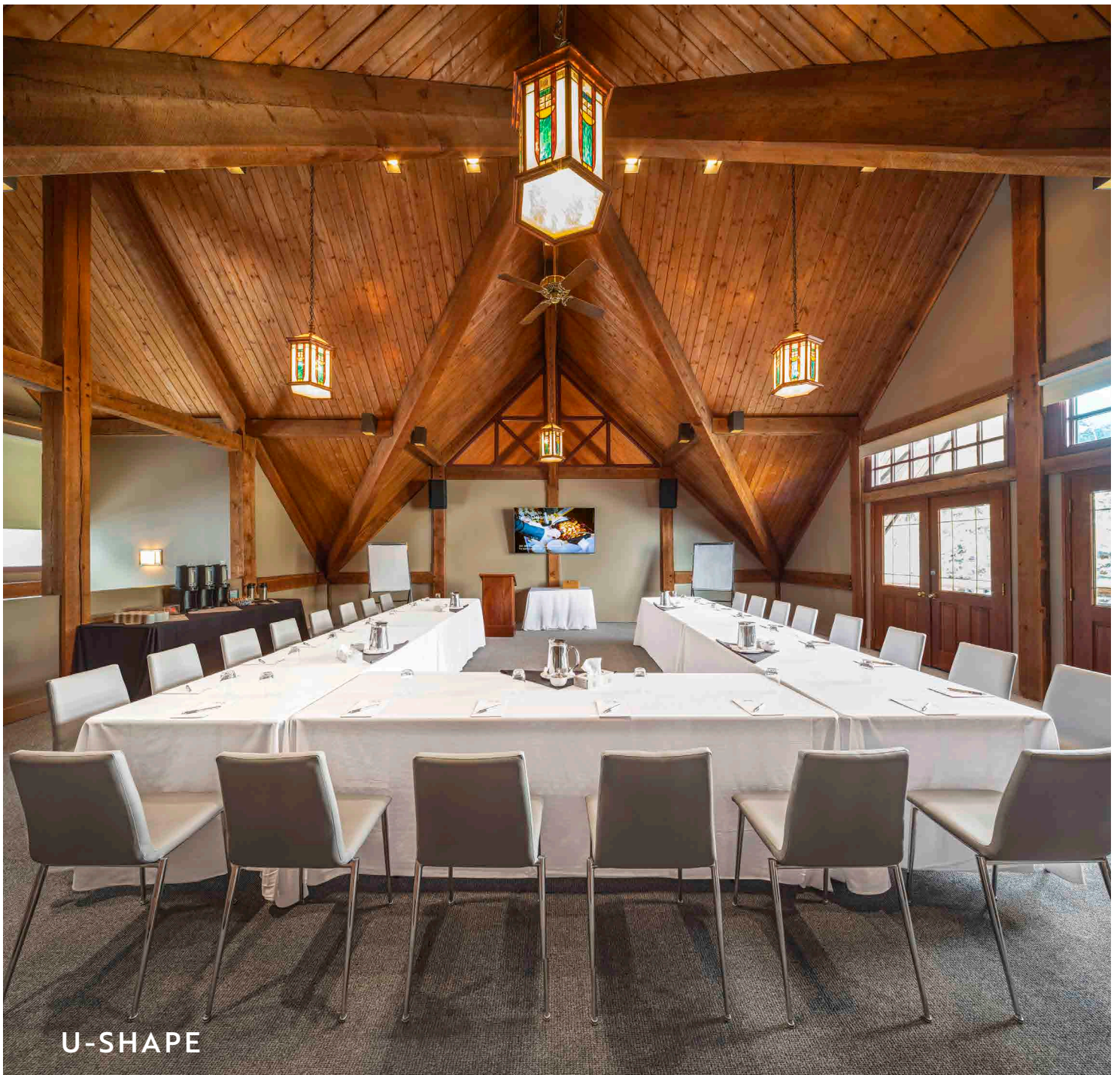
BANQUET



## STRATHCONA

This venue is located within the main lodge on the second level, and is ideal for smaller events. It offers stunning views of Cascade Mountain and an abundance of natural light. The room boasts 20-foot vaulted wood beam ceilings and offers a formal setting for your event in the Rockies.

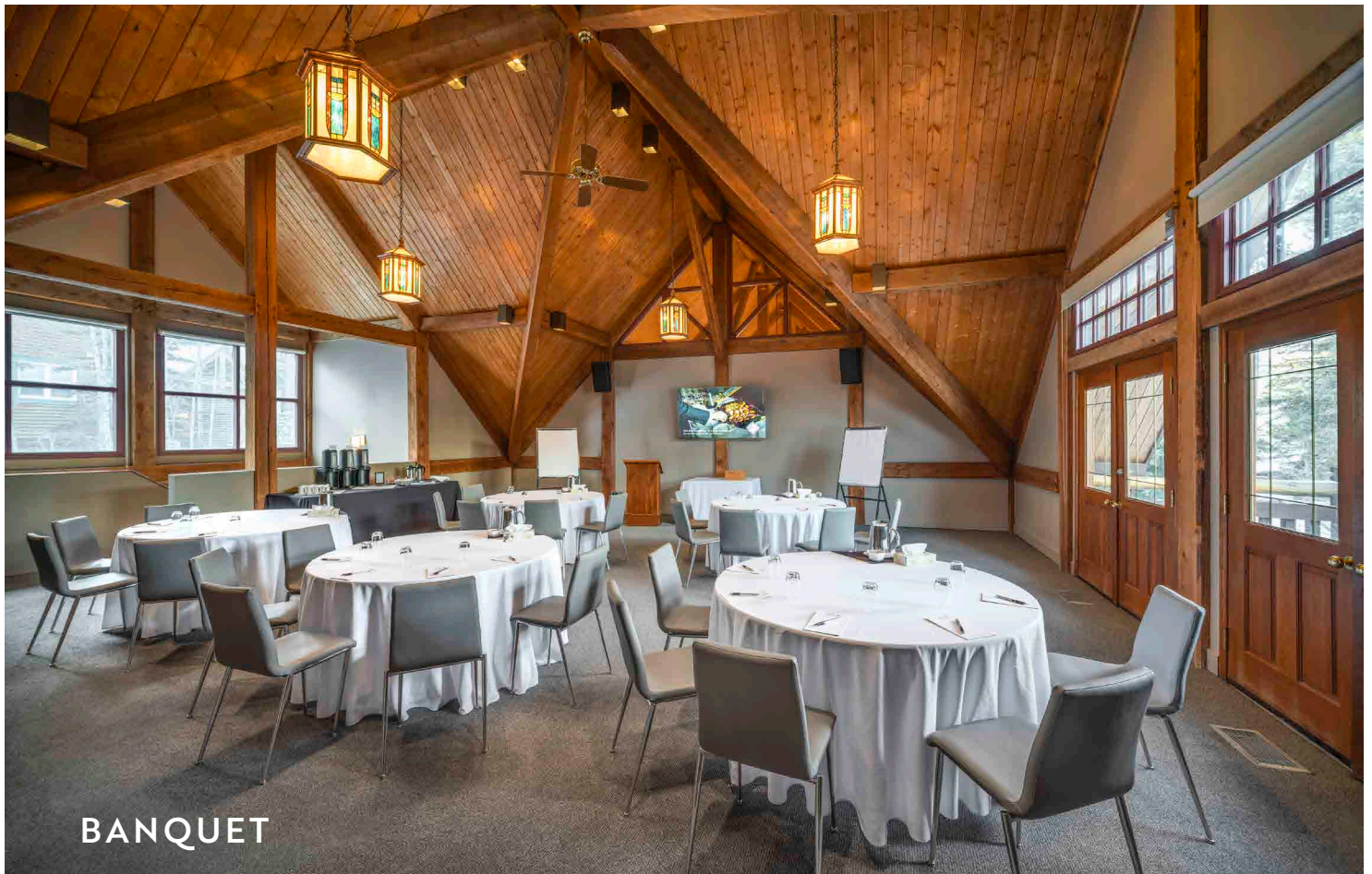
DIMENSIONS Feet	THEATRE Capacity	CLASSROOM Capacity	USHAPE Capacity	BOARDROOM Capacity	RECEPTION Capacity	BANQUET Capacity
31' x 31'	60	40	26	36	65	48







BOARDROOM



BANQUET



## CASCADE

This space is perfectly catered to smaller groups or breakout sessions, as it offers an intimate space with plenty of natural light. It sits on a main level with incredible mountain vistas only footsteps away.

DIMENSIONS Feet	THEATRE Capacity	CLASSROOM Capacity	USHAPE Capacity	BOARDROOM Capacity	RECEPTION Capacity	BANQUET Capacity
15' x 30'	-	-	-	16	-	-



**BOARDROOM**



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

- TV \$45 /day
- Cordless Mic \$45/day
- Screen \$35/day
- LCD Projector \$150/day
- Flipchart \$15/day
- Whiteboard \$15/day
- High Speed Internet Access is complimentary

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





# 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

These rooms feature a wood-burning fieldstone fireplace which is stocked daily with complimentary firewood. Rooms also feature an LCD television or SmartTV with a Blu-Ray player.

### ROOM FEATURES:

- 2 Queen beds or 1 King bed
- Wood burning stone fireplace (stocked daily with complimentary firewood)
- Spacious sitting area with desk and chairs
- LCD Television & Blue Ray Player
- In-room safe and fridge







## PREMIER ROOM

Premier rooms feature pine ceilings and an elegant bathing area with an old-fashioned bear-claw footed bathtub, separate stand-up shower stall and heated slate floors that add to your comfort and relaxation.

### ROOM FEATURES:

- 1 Queen bed, 2 Queen beds or 1 King bed
- Wood burning stone fireplace (stocked daily complimentary firewood)
- LCD Television & Blue Ray Player
- Spacious sitting area with two chairs
- Limited number of pet friendly accommodations\*
- Vaulted ceilings in upper-level rooms

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









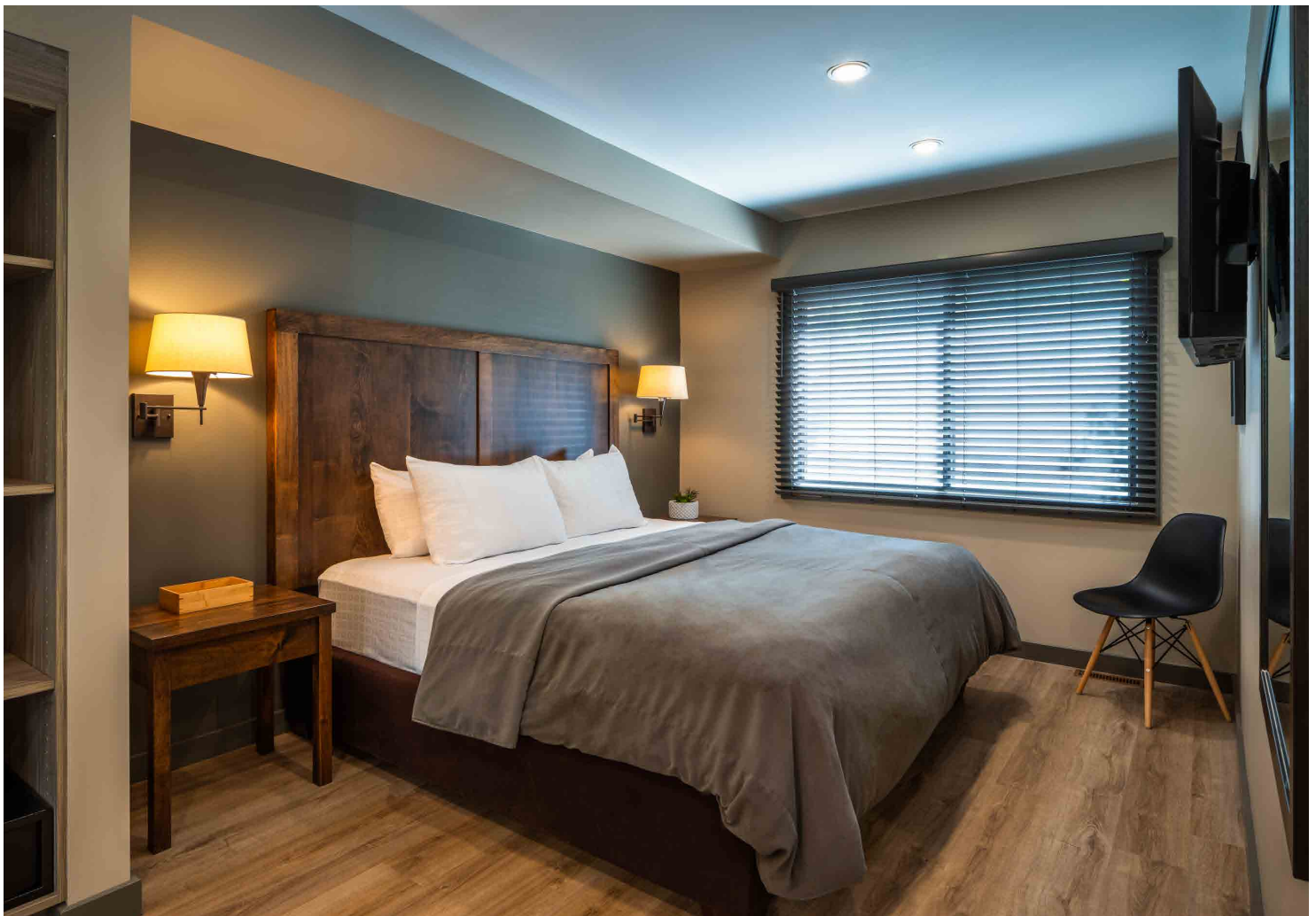
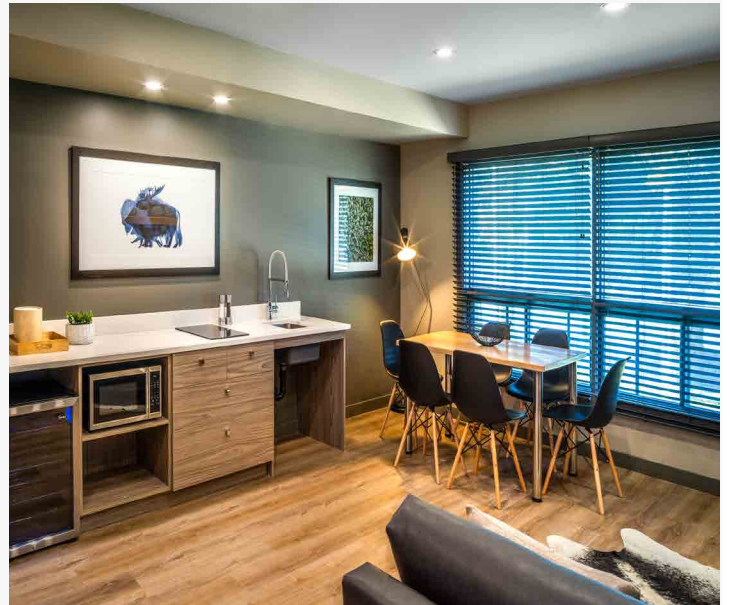
## BUFFALO SUITE

Newly renovated in 2020, These rooms feature vinyl flooring and updated touches throughout the spaces, boasting clean and sophisticated finishes, as well as a queen pull-out couch for added convenience.

### ROOM FEATURES:

- 2 Queen-size beds or 1 King-size bed
- Wood burning stone fireplace (stocked daily complimentary firewood)
- Kitchenette featuring hot plate, mini fridge, and stocked kitchenware
- LCD Television & Blue Ray Player
- Spacious sitting area with sofa or chairs
- Limited number of ADA approved rooms

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









## GIFT IDEAS

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

### CRMR LABELED GIFT SUGGESTIONS

Triple Berry Jam	235ml jar	\$9.00
Earl Grey Lavender Peach Jelly	235ml jar	\$9.00
CRMR Espresso Coffee, Whole Beans	200gr bag	\$12.00

### ROOM DROP GIFT SUGGESTIONS

Assorted Cookie Plate	\$12.00
CRMR Jam & Jelly Duo	\$16.50
Cheese & Fruit Plate with Crackers	\$22.00
Assorted French Macarons, box of 8	\$25.00
Deluxe Cheese & Fruit Plate, 750ml Bottle Mineral Water	\$32.00





# ACTIVITIES IN THE ROCKIES

## 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.













# HORS D'OEUVRES

(All food and beverages are subject to a 20% service charge and 5% GST. Prices are subject to change.)

Please choose up to 4 items from list below. A minimum order of one dozen per item is required.

## COLD

Tomato Basil Bruschetta, Goat Cheese	(v)	\$2.90 each
Prosciutto, Cantaloupe Melon	(gf,df)	\$2.90 each
Roasted Artichoke, White Bean Hummus, Black Olive Tapenade	(gf,df,vg)	\$2.95 each
Tuna Poke, Wakami Salad, Wonton Crisp	(df)	\$3.10 each
Buffalo Tartare, Potato Chip, Mustard Aioli	(gf,df)	\$3.45 each

## HOT

Forest Mushroom & Sweet Onion Quiche	(v)	\$2.75 each
Vegetable Spring Roll, Red Currant Chili Sauce	(v,df)	\$2.90 each
Chicken Satay, Peanut Chili Sauce	(gf,df)	\$3.00 each
Coconut Breaded Prawn, Sweet Chili Sauce	(df)	\$3.25 each
Double Smoked Bacon Wrapped Scallop	(gf,df)	\$3.45 each
Glazed Elk & Beef Meat Ball, Roasted Garlic Demi	(gf,df)	\$3.45 each

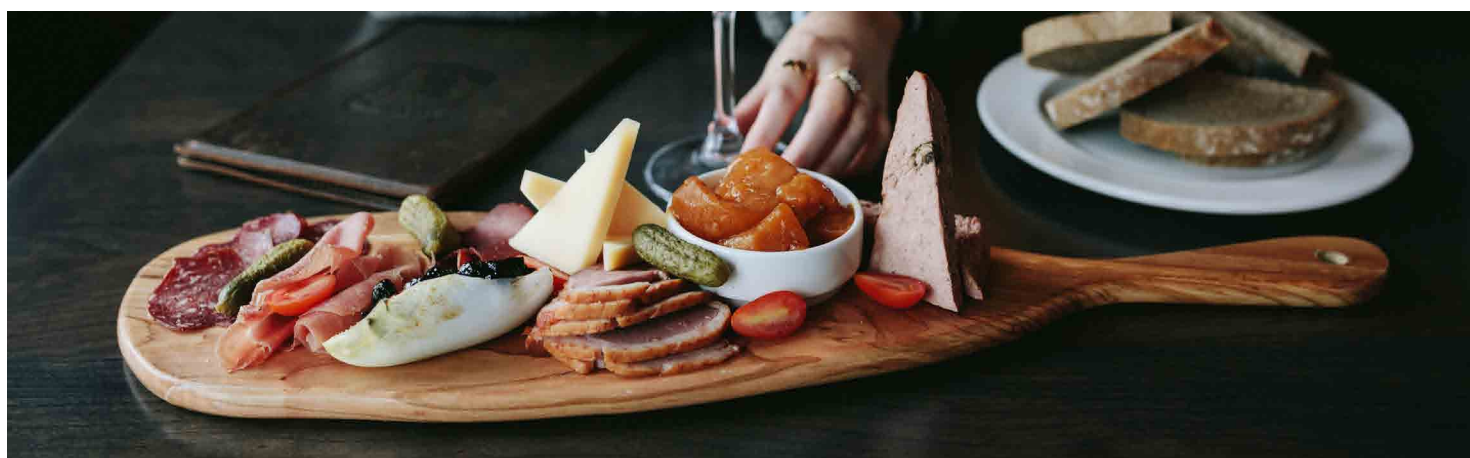
## PLATTER OPTIONS

**Platters are designed to serve approximately 20 guests**

Fresh Seasonal Vegetable Crudités	\$120
Roasted Caramelized Onion & Garlic Mascarpone	

Selection of Canadian & Imported Cheeses	\$240
Assortment of Imported & Canadian Cheese, Fresh Grapes, Dried Fruit, Pickled Onions, Hazelnut & Cranberry Crackers	

Rocky Mountain Charcuterie Board	\$240
A Selection of Regionally Produced Charcuterie, House Made Accompaniments, Rye Bread	



# PLATED DINNER

(All food and beverages are subject to a 20% service charge and 5% GST. Prices are subject to change.)

**Plated dinners are available with a minimum of three courses (excluding palate cleansers).  
All plated dinners include bread, coffee and tea service. Prices are per person.**

Please select **one** menu option from each of the following courses you wish to serve.

## FAMILY STYLE APPETIZERS

**Family style platters will be placed on the tables for your guests to enjoy upon being seated. A fun and interactive way to start the meal. Prices are per person.**

Chef's Choice Cheese Plates \$15  
Fresh Grapes, Dried Fruit, Pickled Onions, Hazelnut & Cranberry Crackers

Rocky Mountain Charcuterie Board \$15  
A Selection of Regionally Produced Charcuterie, House Made Accompaniments, Rye Bread

## SOUPS

Roasted Tomato Bisque, Goat Cheese Crostini, Basil Pesto \$13  
Butternut Squash Soup, Pumpkin Seed Pesto, Spiced Crème Fraîche \$14  
Forest Mushroom Chowder, Puffed Wild Rice, Thyme Oil \$14  
Mountain Minestrone, Smoked Bacon, Garlic Croutons, Shaved Padano \$14

## SALADS

Arugula & Artisan Greens, Toasted Pumpkin Seeds, Pickled Red Onions, Blackberry Vinaigrette \$14  
Romaine Lettuce, Herb Crostini, Parmesan Cheese, Lemon Wedge, Sweet Garlic Caesar Dressing \$15  
Assorted Beet Salad, Goat Cheese, Crushed Pistachios, Apples, Red Wine & Thyme Vinaigrette \$15  
Spinach & Artisan Lettuce, Roasted Pear, Spiced Pecans, Blue Cheese, Fig Balsamic Vinaigrette \$15  
Heirloom Tomato, Fresh Basil, Burrata Cheese, Aged Balsamic & Herb Vinaigrette \$16

## APPETIZERS

Caramelized Cauliflower Florets, Yogurt Raita, Fenugreek Vinaigrette, Watercress \$16  
Pulled BBQ Bison Parfait, Mashed Potato, Roasted Corn, Prow BBQ Sauce \$19  
Crab & Scallop Cake, Vegetable Slaw, Grilled Lemon, Citrus Cilantro Aioli \$20

## PALATE CLEANSER

Oyster on the Half Shell, Apple & Thyme Mignonette \$5  
Strawberry Frizzante Sorbet, Berry Salsa \$6



## ENTRÉES

Please select up to two of the following entrées for your plated dinner menu.

A vegetarian option will also be made available to your guests the night of your event.

A total count of each entrée must be provided 72 hours before your dinner.

<b>Seared Atlantic Salmon (df)</b>	\$43
Cherry Tomato & Orange Jam, Israeli Vegetable Couscous, Heirloom Tomato Oil	
<b>Maple Glazed Sablefish</b>	\$46
Smoked Sablefish Cake, Grilled Scallions, Celery Root Slaw, Citrus Aioli	
<b>Roasted Free Range Chicken Breast</b>	\$42
Double Smoked Bacon Barley Risotto, Mushroom Cream Sauce	
<b>Free Range Pork Chop</b>	\$45
Buttered Yukon Gold Mashed Potato, Tomato & Chorizo Ragout	
<b>Grilled Alberta Beef Tenderloin (gf)</b>	\$48
Herb Roasted Fingerling Potatoes, Roasted Shallot Red Wine Glaze	
<b>Crusted Lamb Rack (gf)</b>	\$49
Herb & Pistachio Crust, Potato & Yam Gratin, Grainy Dijon Veal Glaze	
<b>Grilled CRMR Buffalo Ribeye Steak (gf,df)</b>	\$55
Sweet Potato Puree, Corn & Bell Pepper Salsa, Veal Jus, Salsa Verde	

All main courses above are served with seasonal vegetables.

<b>Grilled Portabello Steak (vg,gf)</b>	\$34
Vegetable Ratatouille, Beet Gnocchi, Smoked Walnut Crema, Pea Shoots	

## DESSERTS

<b>Rustic Granny Smith Apple Pie (nf)</b>	\$13
Oat Crumble, Maple Ice Cream	
<b>Vanilla Cheesecake (nf)</b>	\$13
Mixed Berry Compote, Chantilly Cream	
<b>Warm Molten Chocolate Cake (nf)</b>	\$14
Orange Cream Anglaise, Maple Nuggets, Whip Cream	
<b>Warm Gingerbread Cake (nf)</b>	\$14
Canadian Whiskey Caramel, Vanilla Bean Ice Cream	

We will be able to alter dishes to cater for any dietary requirements, please consult with your conference coordinator.



# CHILDREN'S PLATED MENU

(All food and beverages are subject to a 20% service charge and 5% GST. Prices are subject to change.)

## APPETIZER

Vegetable Crudités with Herb Dip

## CHOOSE ONE ITEM FOR YOUR MENU

Chicken Fingers & French Fries

Cheese Pizza

Grilled Chicken Breast, Mashed Potato & Buttered Carrots

## DESSERT

Vanilla Ice Cream, Chocolate Sauce, Fresh Berries, Oreo Cookie

**\$20 per child**







## LATE NIGHT SNACKS

(All food and beverages are subject to a 20% service charge and 5% GST. Prices are subject to change.)  
Priced per person (if not otherwise stated) and served buffet style. A minimum order of one dozen per item is required. Served up to 10:30pm

Spiced Chicken Wings, 2 per person	\$3.25
Popcorn (your choice of Truffle & Parmesan, Chili Lime or Salt & Vinegar)	\$3.75
Grilled Ham & Cheese	\$4.00
Poutine, Cheese Curds, Gravy	\$4.25
Bison & Beef Slider	\$5.25
Vegetarian Pizza, Tomato Sauce, Mozzarella (12")	\$23
Pepperoni, Bacon & Mushroom Pizza (12")	\$25





# **FESTIVE MENU** (Only available from October to end of January, plated dinner)

(All food and beverages are subject to a 20% service charge and 5% GST. Prices are subject to change.)

Menu includes; Dinner Rolls, Freshly Brewed Organic Coffee & Organic Tea

## **STARTER**

Butternut Squash Soup  
Pumpkin Seed Pesto, Spiced Crème Fraîche

## **MAIN**

Roasted Free Range Turkey  
Walnut Herb Stuffing, Cranberry Relish, Buttermilk Mashed Potatoes,  
Buttered Vegetables, Traditional Pan Jus

## **DESSERT**

Warm Apple Streusel Tart  
Oat Crumble, Maple Ice Cream

**\$71 per person**



# PLATED BREAKFAST

(All food and beverages are subject to a 20% service charge and 5% GST. Prices are subject to change.)

This package is considered for groups of 6 to 30 people. Groups of over 30 people, please consult with our conference team at Buffalo Mountain Lodge. We will be happy to discuss options with you.

*Please pick one of the following options:*

## CONTINENTAL BREAKFAST

\$14

Croissant, Black Forest Ham, Cheddar Cheese & Tomatoes, Fresh Fruit Cup, Fruit Yogurt

## FRENCH TOAST

\$17

Cinnamon Brioche, Buffalo Trace Bourbon Whip, Fresh Berries

## MIXED GRILL

\$19

Two Sunny Side Up Eggs, Smoked Bacon, Wild Boar Maple Whiskey Sausage, Lodge Potatoes, Toast, Fruit

## CRM R GAME HASH

\$20

Seared Game Meats, Roasted Potatoes, Broxburn Peppers & Deepwater Swiss Chard, Poached Egg, Bison Glaze





# COFFEE BREAK OPTIONS

(All food and beverages are subject to a 20% service charge and 5% GST. Prices are subject to change.)

	Basic Coffee Break	Standard Coffee Break	Deluxe Coffee Break
Half Day (1 break)	12.00	14.00	25.00
Full Day (2 breaks)	18.00	26.00	46.00

## Basic Option Includes:

Unlimited Coffee, Tea, Water Pitchers, 1 Bottled Water (per person).

## Standard Option Includes:

Unlimited Coffee, Tea, Water Pitchers, 1 Bottled Water (per person), 1 Sweet or Savory Option.

## Deluxe Option Includes:

Unlimited Coffee, Tea, Water Pitchers, 1 Bottled Water & 1 Bottled Juice (per person),  
2 Sweet or Savory Options.

Please pick, depending on you selection above, the appropriate choices for your break:

### Sweet

Croissant, Nutella  
Danish Pastry  
Home Made Fruit Scone  
Home Made Muffins

### Savory

Ham & Cheese Mini Sandwich  
Cucumber & Cheese Mini Sandwich  
Smoked Salmon Wrap (snack size)  
Roasted Vegetable Wrap (snack size)

## Additional options for your coffee break:

\*There is a required purchase quantity minimum of 5 of the same item. Priced by person.

Individual Assorted Fruit Yogurt	\$2.75	Sun Chip Garden Salsa Chips 40gr. bag	\$3.25
Fresh Baked Cookies	\$2.50	Popcorn Bag, your choice of Parmesan,	
Banana Bread Slice	\$3.50	Chili Lime or Salt & Vinegar	\$3.75
Fresh Fruit Salad Cup with Mint	\$5.00	French Macaron, package of 4	\$12.00

# PLATED LUNCH

(All food and beverages are subject to a 20% service charge and 5% GST. Prices are subject to change.)

Please select one menu option from each of the following items you wish to serve. A total count of each item must be provided 72 hours before your lunch.

## SOUP

Roasted Tomato Bisque, Goat Cheese Crostini, Basil Pesto	\$14
Forest Mushroom Chowder, Puffed Wild Rice, Thyme Oil	\$14

## SALAD

Arugula & Artisan Greens, Toasted Pumpkin Seeds, Pickled Red Onions, Blackberry Vinaigrette	\$15
Romaine Lettuce, Herb Crostini, Parmesan Cheese, Lemon Wedge, Sweet Garlic Caesar Dressing	\$15

## APPETIZER

A Selection of Regionally Produced Charcuterie, House Made Accompaniments, Rye Bread	\$18
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## MAIN COURSE

(All food and beverages are subject to a 20% service charge and 5% GST. Prices are subject to change.)

*Please pick one of the following options:*

<b>BLACK FOREST HAM &amp; CHEESE SANDWICH</b>	\$18
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Black Forest Ham, Swiss Cheese, Rustic Sourdough Bread, Red Onion,  
Roasted Garlic Aioli, with Side Soup of the Day

<b>SMOKED SALMON BAGEL</b>	\$19
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Smoked Salmon, Citrus Cream Cheese, Red Onions, Capers, with Side of Organic Greens

<b>CRMR BISON BACON CHEESEBURGER</b>	\$23
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American Cheddar, Bacon Jalapeño Jam, Shredded Lettuce, Roasted Garlic Aioli,  
Sliced Dill Pickle, Fries

<b>GRILLED CHICKEN BREAST</b>	\$24
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Herb Roasted Potatoes, Seasonal Vegetables, Chive Cream Sauce

<b>FRESH HOUSE-MADE PASTA</b>	\$26
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Slow Braised Bison Bolognese, Pancetta, Parsley, Cream, Parmesan Reggiano

## DESSERTS

(All food and beverages are subject to a 20% service charge and 5% GST. Prices are subject to change.)

*Please pick one of the following options:*

<b>RUSTIC GRANNY SMITH APPLE PIE (nf)</b>	\$13
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Oat Crumble, Maple Ice Cream

<b>VANILLA CHEESECAKE (nf)</b>	\$13
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Mixed Berry Compote, Chantilly Cream

<b>WARM MOLTEN CHOCOLATE CAKE (nf)</b>	\$14
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Vanilla Bean Ice Cream, Caramel Popcorn

# PLATED LUNCH MENUS

(All food and beverages are subject to a 20% service charge and 5% GST. Prices are subject to change.)

## MENU #1

### VEGETABLE SOUP

Fresh Soup of the Day

### SEARED SKUNA BAY SALMON

Artisan Lettuce, Shaved Fennel, Heirloom Carrots, Herb Vinaigrette

### VANILLA CHEESECAKE

Bananas, Chocolate Sauce, Chantilly Cream

Organic Coffee or Loose Leaf Tea

**\$38.00 per person plus 20% gratuity + taxes**

## MENU #2

### ARTISAN LETTUCE

Heirloom Cherry Tomatoes, Carrots, Cucumbers, Buttermilk Ranch Dressing

### GRILLED CHICKEN BREAST

Herb Roasted Potatoes, Seasonal Vegetables, Chive Cream Sauce

### FRUIT SORBET

Fresh Seasonal Berries

Organic Coffee or Loose Leaf Tea

**\$39.00 per person plus 20% gratuity + taxes**

## MENU #3

### ROMAINE LETTUCE

Herb Crostini, Parmesan Cheese, Lemon Wedge, Sweet Garlic Caesar Dressing

### GAME MEATLOAF

Crispy Onion, Roast Potatoes, Seasonal Vegetables, Mushroom Demi Glaze

### APPLE PIE

Whipped Cream

Organic Coffee or Loose Leaf Tea

**\$42.00 per person plus 20% gratuity + taxes**

**Vegetarian main course option will be available to vegan/vegetarian guests at the same price as chosen group menu:**

### **Grilled Portabello Steak (vg,gf)**

Vegetable Ratatouille, Beet Gnocchi, Smoked Walnut Crema, Pea Shoots

Menus subject to change due to product availability.



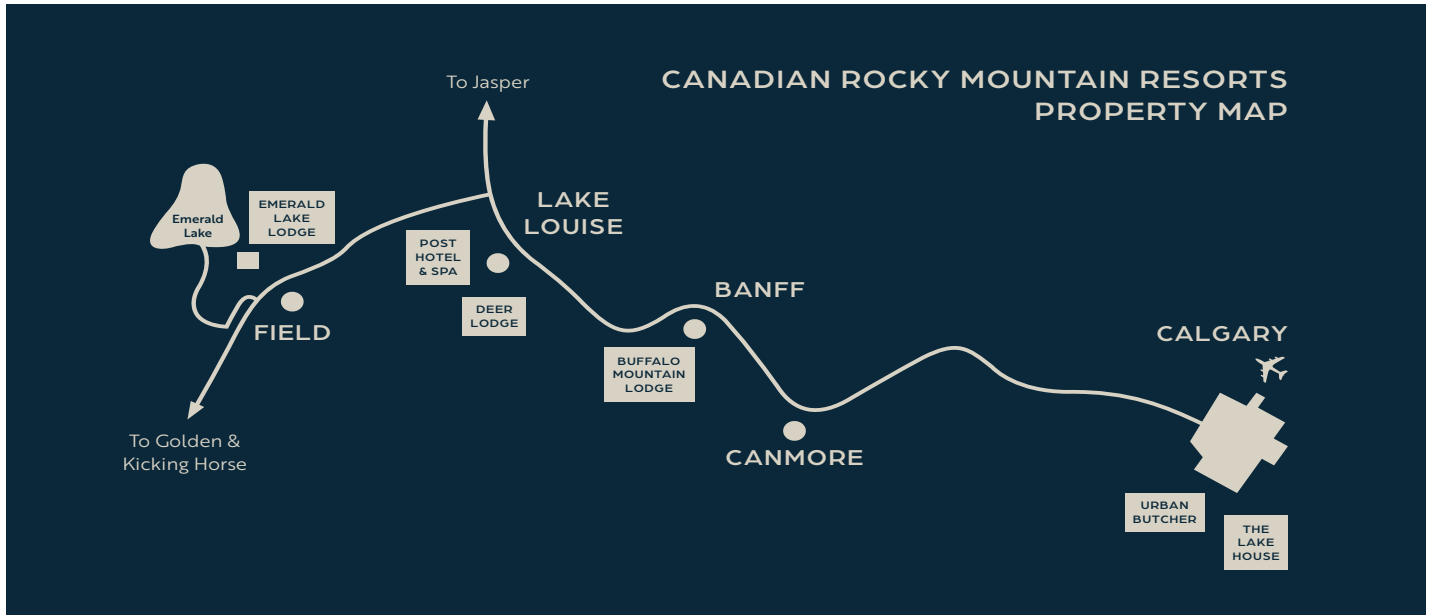
# BUFFALO MOUNTAIN LODGE DIRECTIONS

## 700 TUNNEL MOUNTAIN ROAD

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).

## FROM CALGARY

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.









403.410.7417  
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