

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
403.410.7417
salesmanager@crmr.com



INDEX

FUNCTION SPACES 4 - 10

Vice President's Room	4
President's Room	6
Cilantro on the Lake	8
Yoho Lounge	10

ACCOMMODATION 12 - 15

Lodge Room	12
Lake View Room	13
Emerald Suite	14
The Point Cabin	15

GIFT IDEAS 17

ACTIVITIES IN THE ROCKIES 18

MENUS 21 - 31

Hors d'Oeuvres	21
Plated Dinner Menu	22
Children's Plated Menu	24
Late Night Snacks	26
Festive Menu	27
Breakfast, and Break Options Menu	28
Plates Lunch Options	29
Set Lunch Menu Option	31

DIRECTIONS & ARRIVAL 32 - 33

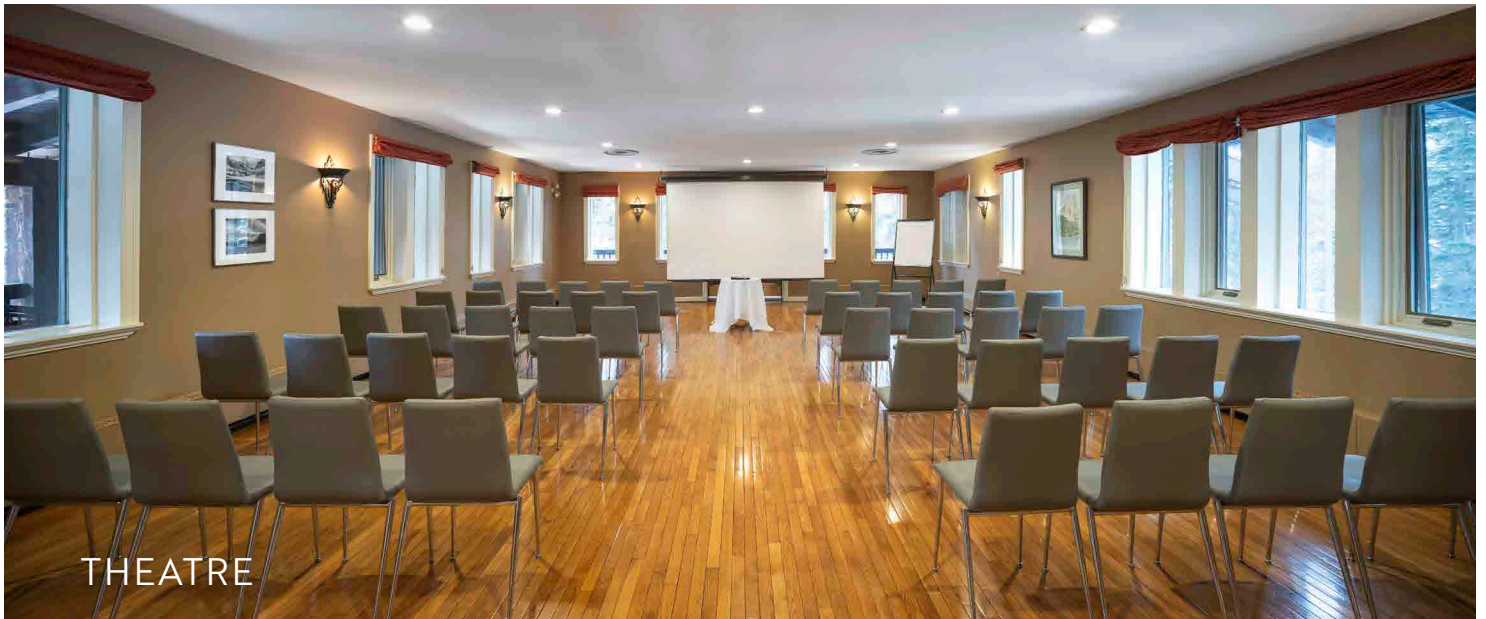
FUNCTION SPACES

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



RECEPTION



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





BOARDROOM



BANQUET



BANQUET

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	64	64



THEATRE



U-SHAPE



RECEPTION



BANQUET

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

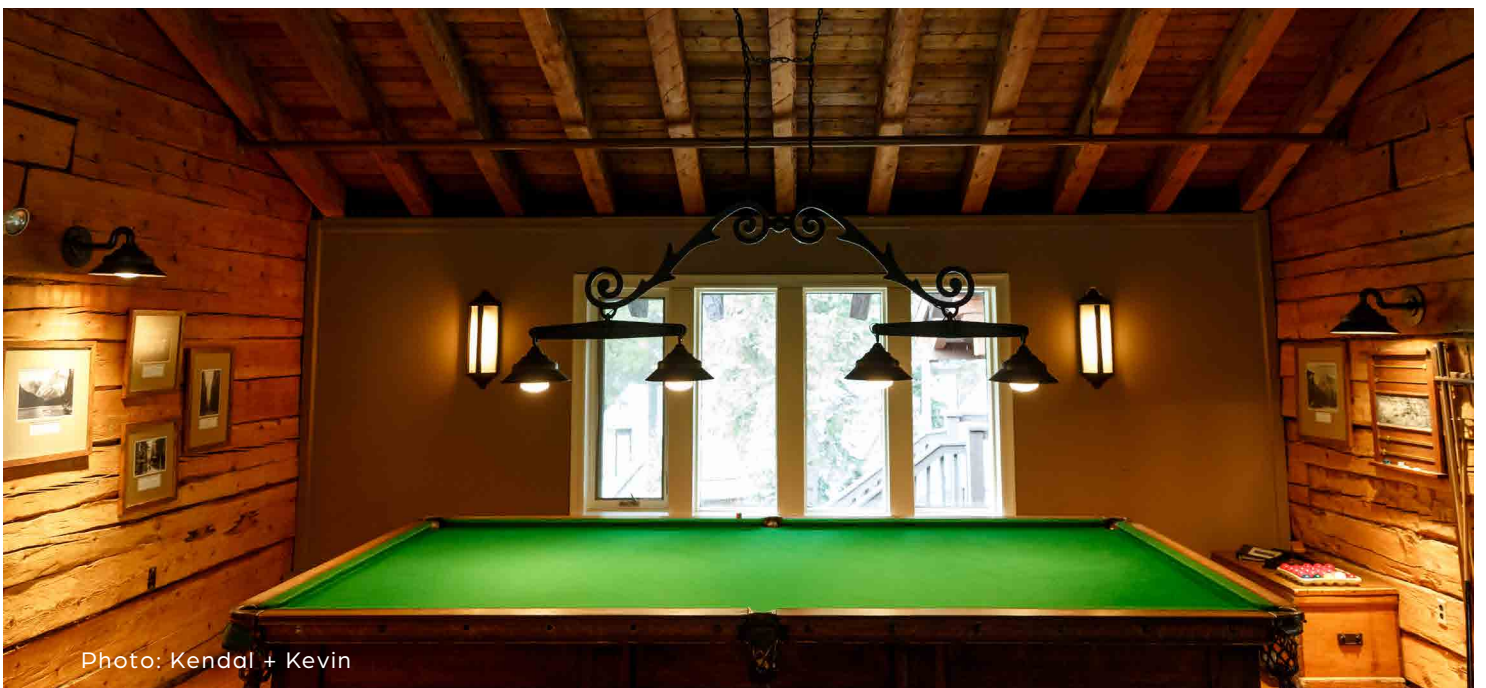


Photo: Kendal + Kevin



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.

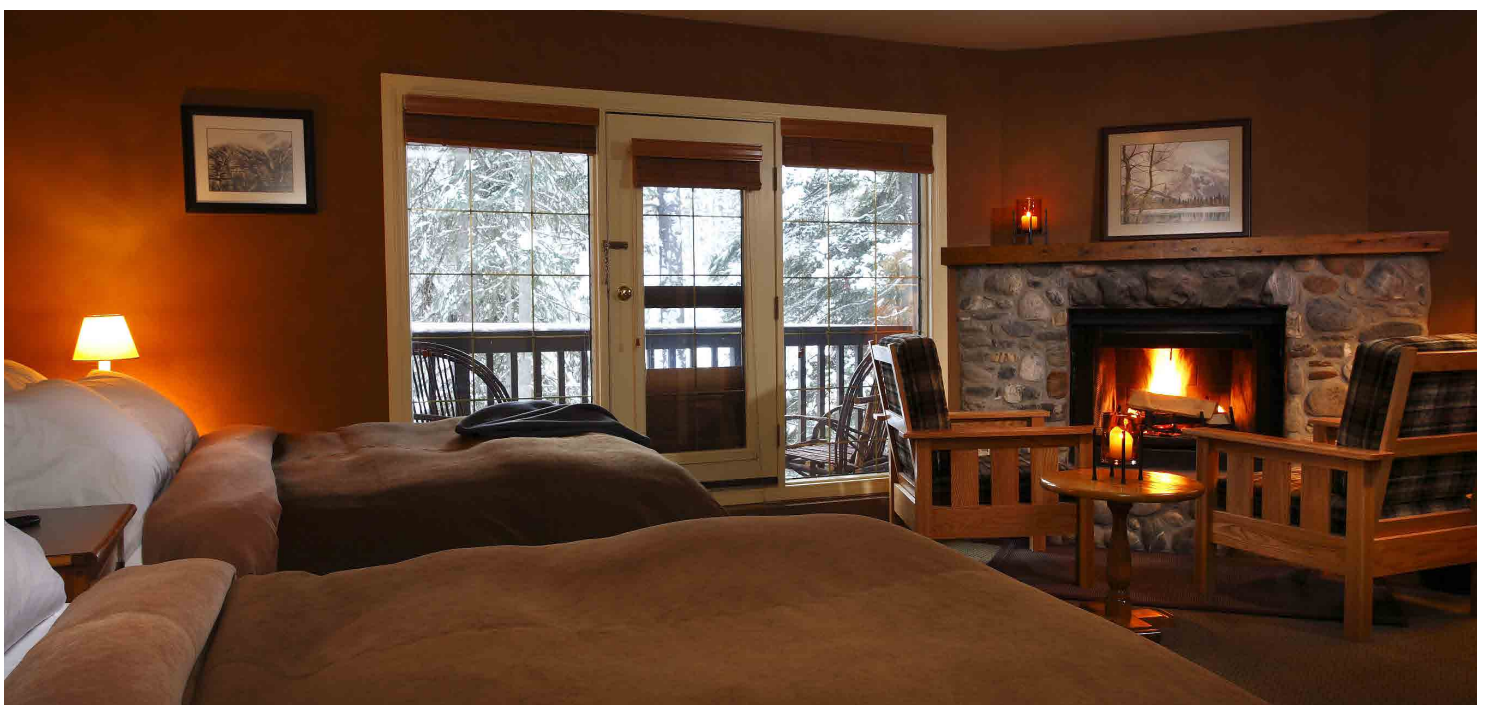
LODGE ROOMS

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.*





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, 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 Springs

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 lodge. Please contact our sales and conference staff for contact information for these activities.





Photo: Orange Girl Photos



HORS D'OEUVRES

(All food and beverages are subject to a 20% service charge and 5% GST. There is a 10% liquor tax that is applied to all alcoholic beverages. 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
Seared Tuna, Fennel Slaw, Rice Cracker	(gf,df)	\$3.10 each
Chili Prawn Skewer, Grilled Pineapple	(gf,df)	\$3.10 each
Buffalo Tartare, Potato Chip, Mustard Aioli	(gf,df)	\$3.45 each

HOT

Forest Mushroom & Sweet Onion Quiche	(v)	\$2.50 each
Vegetable Spring Roll, Red Currant Chili Sauce	(v,df)	\$2.75 each
Chicken Satay, Peanut Chili Sauce	(gf,df)	\$2.85 each
Prosciutto Wrapped Prawn, Maple Barbeque Sauce	(df)	\$3.10 each
Double Smoked Bacon Wrapped Scallop, Rice Cracker	(gf,df)	\$3.20 each
Glazed Elk & Beef Meat Ball, Roasted Garlic Demi	(gf,df)	\$3.20 each

PLATTER OPTION

\$30 per person

CHEF VALERIE'S GRAZING TABLE

Assorted Charcuterie, Selection of Cheeses, Vegetable Crudites, Dried Fruit, Pickles, Artichokes, Hummus, Nuts, Crackers, Baguettes, Fruit, Macarons, Chocolate



Photo: Darren Roberts

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 \$15

Lobster Bisque, Chive Cream, Chili Oil \$15

SALADS

Artisan Lettuce, Goat Cheese, Crushed Pistachios, Roasted Beet Vinaigrette \$13

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

Spinach & Artisan Lettuce, Roasted Pear, Spiced Pecans, Blue Cheese, Fig Balsamic Vinaigrette \$15

Heirloom Tomato & Orange Salad, Fresh Basil, Red Onions, Pomegranate, Aged Balsamic \$16

APPETIZERS

Beet Gnocchi, Roasted Heirloom Beets, Walnut Herb Pesto, Goat Cheese, Arugula \$16

BBQ Chicken Spring Rolls, Corn-Red Onion Relish, Pea Shoots, Sweet Chili Sauce \$17

Crab & Scallop Cake, Vegetable Slaw, Grilled Lemon, Citrus Cilantro Aioli \$18

Shrimp Cocktail, Heirloom Tomato Cocktail Sauce, Bib Lettuce, Basil Crostini \$18

Elk Tenderloin Medallion, Crisp Rice Cake, Beet Kimchi, Scallions \$21

PALATE CLEANSER

Oyster on the Half Shell, Apple & Thyme Mignonette \$5

Cucumber & Pineapple Ice, Radish, Pea Shoot \$4

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.

Seared Atlantic Salmon	\$42
Cherry Tomato & Orange Jam, Ancient Grain Rice, Heirloom Tomato Oil	
Miso Glazed Sablefish	\$45
Grilled Scallions, Basmati Pilaf, Citrus Ginger Vinaigrette	
Roasted Free Range Chicken Breast	\$42
Smoked Bacon Barley Risotto, Mushroom Cream Sauce	
Free Range Pork Chop	\$44
Buttered Yukon Gold Mashed Potato, Tomato & Chorizo Ragout	
Grilled Alberta Beef Tenderloin	\$46
Herb Roasted Fingerling Potatoes, Roasted Shallot Red Wine Glaze	
Crusted Lamb Rack	\$48
Herb & Pistachio Crust, Potato & Yam Gratin, Grainy Dijon Veal Glaze	
Grilled CRMR Buffalo Ribeye Steak	\$53
Sweet Potato, Tomato, Pearl Onion & Corn Hash, Veal Jus, Chimichurri	

All main courses above are served with seasonal vegetables.

Potato Gnocchi (Vegan/Gluten Free)	\$34
Roasted Tomato, Shallots, Green Asparagus, Parsley & Hazelnut Salsa, Cold Pressed Alberta Canola Oil	

DESSERTS

Rustic Granny Smith Apple Pie (nf)	\$12
Oat Crumble, Maple Ice Cream	
Vanilla Cheesecake (nf)	\$13
Mixed Berry Compote, Chantilly Cream	
Lemon Curd Tart (nf)	\$13
Blueberry Compote, Chantilly Cream	
Peach Coconut Crumble (df,vg)	\$14
Strawberry Sorbet, Fresh Basil	
Warm Molten Chocolate Cake (nf)	\$14
Vanilla Bean Ice Cream, Caramel Popcorn	

There is a 10% liquor tax that is applied to all alcoholic beverages.

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

Grilled Cheese & 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. There is a 10% liquor tax that is applied to all alcoholic beverages. 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	\$3.00
Popcorn (your choice of Truffle & Parmesan, Chili Lime or Salt & Vinegar)	\$3.75
Poutine	\$4.25
Hot Dog, Bun & Condiments	\$4.25
Mac & Cheese	\$4.75
Bison & Beef Slider	\$5.25
Vegetarian Pizza, Tomato Sauce, Mozzarella, serves 8 slices	\$30
Pepperoni, Bacon & Mushroom Pizza, serves 8 slices	\$32

DESSERTS

Double Chocolate Dipped Strawberries, one per order	\$2.75
Cookie and French Macaron, one of each per order	\$4.50



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. There is a 10% liquor tax that is applied to all alcoholic beverages. 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

Roast 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 Emerald Lake Lodge. We will be happy to discuss options with you.

CONTINENTAL BREAKFAST	\$15
Croissant, Black Forest Ham, Cheddar Cheese & Tomatoes, Fresh Fruit, Fruit Yogurt	
FRENCH TOAST	\$17
Ricotta Stuffed Brioche, Maple Syrup, Berry Compote	
MIXED GRILL	\$18
Two Sunny Side Up Eggs, Country Bacon, Bison Blueberry Sausage, Back Bacon, Lodge Potatoes	
SWEET POTATO ROESTI (V/GF)	\$18
Two Sunny Side Up Eggs, Black Beans, Crushed Avocado, Queso Fresco	

BREAK OPTIONS

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

**There is a required purchase quantity minimum of 5 of the same item.*

Sun Chip Garden Salsa Chips 40gr. bag	\$2.75
Individual Assorted Yogurt	\$2.75
Cliff Bar - Energy Bar	\$3.25
Home Made Fruit Scone, Butter, Fruit Jam or Jelly	\$3.25
Freshly Baked Croissant, Butter, Fruit Jam or Jelly	\$3.50
Banana Bread Slice	\$3.50
Fresh Baked Cookies, 2 per order	\$3.75
French Macaron, package of 2	\$5.00
Fresh Fruit Salad Cup, Fresh Berries, Mint	\$5.00

Beverages will be charged based on consumption. There is a 10% liquor tax that is applied to all alcoholic beverages.

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, Crisp Cheddar Crostini \$13

Mushroom Soup, Sautéed Mushrooms, Parmesan Crisp, Herb Oil \$14

SALAD

Artisan Greens, Heirloom Cherry Tomatoes, Carrots, Cucumbers, Buttermilk Ranch Dressing \$14

Caesar Salad, Chopped Romaine Lettuce, Croutons, Parmesan Cheese, Crisp Prosciutto, Sweet Garlic Dressing \$14

APPETIZER

Rocky Mountain Charcuterie Board \$18

A Selection of Regionally Produced Charcuterie, House Made Accompaniments, Rye Bread

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:

BLACK FOREST HAM & SMOKED CHEDDAR SANDWICH \$18

Black Forest Ham, Smoked Cheddar Cheese, Rye Bread, Lettuce, Tomato, Red Onion, Grainy Mustard Aioli, Dill Pickle, with Side Soup of the Day

SMOKED SALMON BAGEL \$19

Smoked Salmon, Citrus Cream Cheese, Red Onions, Capers, with Mixed Greens, Red Onion Vinaigrette

CRMR BISON BURGER \$24

Brioche Bun, Crisp Onion Rings, Lettuce, Tomato, Banana Pepper Relish, Fries

GRILLED CHICKEN BREAST \$24

Herb Roasted Potatoes, Seasonal Vegetables, Chive Cream Sauce

SEARED ATLANTIC SALMON \$23

Artisan Lettuce, Shaved Fennel, Heirloom Carrots, Herb Vinaigrette

PENNE PASTA \$20

Grilled Zucchini, Eggplant, Bell Peppers, Black Olive, Feta Cheese, Tomato Sauce

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:

VANILLA CHEESECAKE (nf) \$13

Caramelized Banana, Chocolate Sauce, Chantilly Cream

WARM BROWNIE \$12

Vanilla Bean Ice Cream

CARROT CAKE \$12

Cream Cheese Icing

LEMON SORBET (df) \$12

Fresh Berries, Biscotti



PLATED LUNCH MENUS

(All food and beverages are subject to a 20% service charge and 5% GST. There is a 10% liquor tax that is applied to all alcoholic beverages. 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:

POTATO GNOCCHI (Vegan/Gluten Free)

Roasted Tomato, Shallots, Green Asparagus, Parsley Pesto, Arugula, Cold Pressed Canola Oil

EMERALD LAKE LODGE DIRECTIONS

FROM CALGARY

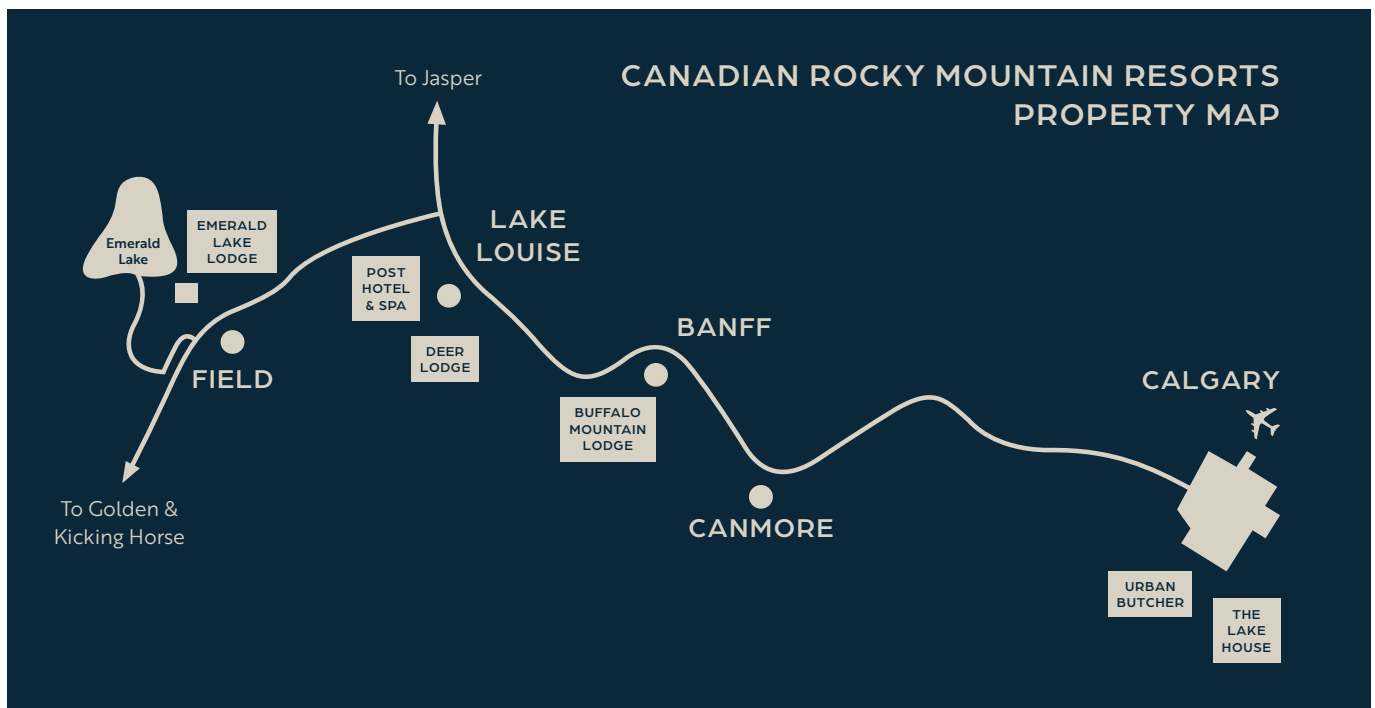
Emerald Lake Lodge and Conference Centre is located approximately 200km (125 miles) from Calgary, Alberta. To reach the Lodge from Calgary, leave via 16th Avenue heading west. This route turns into the Trans Canada Highway #1 – which you will follow directly to Field, British Columbia. 2km (1 mile) past 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.





403.410.7417
CRMR.COM