

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



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	-	22	30	22





BOARDROOM



BANQUET

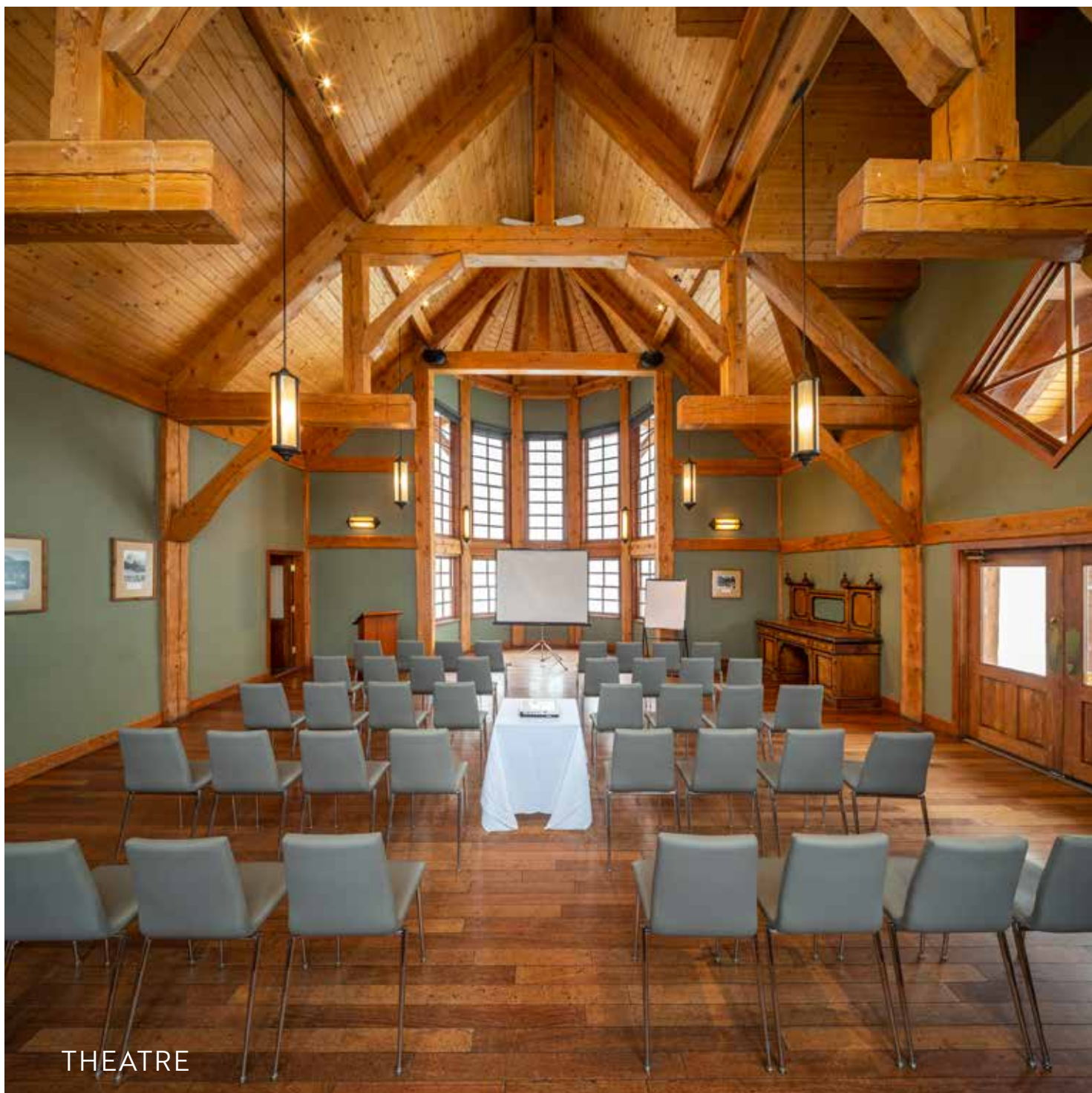


BANQUET

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





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
Espresso Coffee, Whole Beans	200gr bag	\$12.00
Chocolate Bonbons	box of two	\$12.00

ROOM DROP GIFT SUGGESTIONS

Assorted Cookie Plate	\$12.00
Assorted French Macarons, box of 4	\$14.00
Cheese & Fruit Plate, Crackers	\$24.00
Deluxe Cheese & Fruit Plate, 750ml Bottle Mineral Water	\$34.00



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



Photo: Erik Mcritchie



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.

Items are sold by the dozens only. A minimum order of one dozen per item is required.

COLD

Tomato Basil Bruschetta, Goat Cheese, Baguette Crostini	(v) \$34 per dozen
Prosciutto, Cantaloupe Melon	(gf,df) \$36 per dozen
Crisp Artichokes, White Bean Hummus, Olive Tapenade	(gf,df,vg) \$38 per dozen
Chili Prawn Skewers, Grilled Pineapple	(gf,df) \$40 per dozen
Ahi Tuna Poke, Sriracha Mayo, Wonton Crisp	(df) \$44 per dozen
Buffalo Tartare, Potato Chip, Mustard Aioli	(gf,df) \$46 per dozen

HOT

Forest Mushroom & Sweet Onion Quiche	(v) \$34 per dozen
Vegetable Spring Rolls, Saskatoon Sweet Chili Jam	(v,df) \$34 per dozen
Prosciutto Wrapped Prawns, Maple Barbeque Sauce	(gf,df) \$38 per dozen
Fried Chicken & Waffles, Hot Honey	\$40 per dozen
Double Smoked Bacon Wrapped Scallops, Rice Cracker	(gf,df) \$44 per dozen
Glazed Bison Meat Balls, Roasted Garlic Demi	(gf,df) \$46 per dozen

PLATTER OPTION

\$34 per person

CHEF VALERIE'S GRAZING TABLE

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



Photo: Darren Roberts

PLATED DINNER

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 Plate \$16

Fresh Grapes, Dried Fruit, Pickled Onions, Artisanal & Assorted Crackers

Rocky Mountain Charcuterie Board \$17

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

SOUPS

Roasted Tomato Bisque, Goat Cheese Crostini, Basil Pesto \$14

Butternut Squash Soup, Pumpkin Seed Pesto \$14

Forest Mushroom Chowder, Puffed Wild Rice, Thyme Oil \$15

Mountain Minestrone, Smoked Bacon, Garlic Croutons, Shaved Padano \$15

Atlantic Lobster Bisque, Chive Cream, Shallot, Crisp Garlic & Chili Oil \$16

SALADS

Artisan Lettuce, Goat Cheese, Crushed Pistachios, Roasted Beet Vinaigrette \$14

Arugula & Artisan Greens, Toasted Pumpkin Seeds, Pickled Red Onions, Blackberry Vinaigrette \$15

Spinach, Button Mushroom & Sundried Tomato, Warm Bacon Mustard Vinaigrette \$15

Romaine Lettuce, Herb Crostini, Parmesan Cheese, Lemon Wedge, Sweet Garlic Caesar Dressing \$15

Heirloom Tomato & Orange Salad, Fresh Basil, Red Onions, Pomegranate, Aged Balsamic \$17

APPETIZERS

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

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

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

Crab & Scallop Cake, Vegetable Slaw, Grilled Lemon, Citrus Cilantro Aioli \$19

Bison Tenderloin Medallion, Crisp Rice Cake, Beet Kimchi, Scallions \$23

PALATE CLEANSER

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

Heirloom Tomato Gazpacho, Avocado Mousse \$7

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	\$43
Cherry Tomato & Orange Jam, Ancient Grain Rice, Heirloom Tomato Oil	
Miso Glazed Sablefish	\$46
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	\$48
Herb Roasted Fingerling Potatoes, Roasted Shallot Red Wine Glaze	
Crusted Lamb Rack	\$51
Herb & Pistachio Crust, Potato & Yam Gratin, Grainy Dijon Veal Glaze	
Grilled Buffalo Ribeye Steak	\$55
Sour Cream, Green Onion & Bacon Crushed Red Creamer Potatoes, 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)	\$13
Oat Crumble, Maple Ice Cream	
Lemon Curd Tart (nf)	\$13
Blueberry Compote, Chantilly Cream	
Peach Coconut Crumble (df,v)	\$14
Strawberry Sorbet, Fresh Basil	
Vanilla Cheesecake (nf)	\$14
Mixed Berry Compote, Chantilly Cream	
Warm Molten Chocolate Cake (nf)	\$15
Vanilla Bean Ice Cream, Caramel Popcorn	

CHILDREN'S PLATED MENU

APPETIZER

Vegetable Crudités, 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

\$22 per child





LATE NIGHT SNACKS

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, Cheese Curds, Gravy	\$4.25
Hot Dog, Mustard, Ketchup, Relish, Onions	\$4.25
Mac & Cheese	\$4.75
Bison Slider, Arugula, Cheddar, Tomato Jam	\$5.25

Margherita Pizza, Tomato Sauce, Mozzarella	8 slices	\$30
Vegetarian Pizza, Mozzarella, Tomato Sauce	8 slices	\$32
Pepperoni, Bacon & Mushroom Pizza	8 slices	\$34

DESSERTS

Double Chocolate Dipped Strawberries, one per order	\$2.75
Cookie & French Macaron, one of each per order	\$4.50
Assortment of Cupcakes, priced each	\$5.50
Vanilla, Chocolate, Red Velvet, Jelly Roll, Peanut Butter, Lemon	



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

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

\$74 per person



BREAKFAST

Depending on your groups size please inquire with your function coordinator about further breakfast options.

HOT & COLD BREAKFAST BUFFET

\$24

A full hot and cold breakfast buffet will be available for your guests between 7am and 10:30am.

BUFFET CONSISTS OF:

Scrambled Eggs, Bacon, Sausages, Back Bacon, Roast Potatoes, Belgian Waffles, Buttermilk Pancakes, Double Chocolate Cake, Assorted House Made Muffins, Assorted Danish Pastry, Croissants, Mixed Berry, Fruit Salad, Watermelon, Assorted Yogurts, House Made Granola.

Includes Juices, Tea selection and Drip Coffee.

Espresso drinks will be charged based on consumption.

BREAK OPTIONS

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

Sun Chip Chips 40gr. bag	\$2.75
Individual Assorted Yogurt	\$2.75
Energy Bar	\$3.25
Home Made Fruit Scone, Butter, Fruit Jam & Jelly	\$3.25
Freshly Baked Croissant, Butter, Fruit Jam & Jelly	\$3.50
Banana Bread Slice	\$3.50
Fresh Baked Cookies, 2 per order	\$3.75
Fresh Fruit Salad Cup, Mint	\$5.00
Assorted Cupcakes	\$5.50

Beverages will be charged based on consumption.

PLATED LUNCH

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 \$14

Mushroom Soup, Sautéed Mushrooms, Parmesan Crisp, Herb Oil \$15

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 \$15

APPETIZER

Rocky Mountain Charcuterie Board \$18

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

MAIN COURSE

Please pick one of the following options:

BLACK FOREST HAM & SMOKED CHEDDAR SANDWICH \$18

Black Forest Ham, Smoked Cheddar Cheese, Sourdough Bread, Lettuce, Tomato, Red Onion, Grainy Mustard Aioli, Dill Pickle, Potato Chips

SEARED ATLANTIC SALMON \$23

Artisan Lettuce, Shaved Fennel, Heirloom Carrots, Herb Vinaigrette

SALMON CLUB SANDWICH \$25

Crisp Bacon, Tomato Jam, Lettuce, Basil Aioli, Baguette, Potato Chips

BISON BURGER \$25

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

GRILLED CHICKEN BREAST \$26

Herb Roasted Potatoes, Seasonal Vegetables, Chive Cream Sauce

DESSERTS

Please pick one of the following options:

LEMON SORBET (df) Fresh Berries, Biscotti	\$12
CARROT CAKE Cream Cheese Icing	\$13
WARM BROWNIE Vanilla Bean Ice Cream	\$13
VANILLA CHEESECAKE (nf) Fresh Berries, Chocolate Sauce, Chantilly Cream	\$14



PLATED LUNCH MENUS

MENU #1

DAILY MADE VEGETABLE SOUP

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### SEARED ATLANTIC SALMON

Artisan Lettuce, Shaved Fennel, Heirloom Carrots, Herb Vinaigrette

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VANILLA CHEESECAKE

Fresh Berries, Chocolate Sauce, Chantilly Cream

Organic Coffee or Assorted Tea

\$39.00 per person plus 20% gratuity + taxes

MENU #2

ARTISAN LETTUCE

Heirloom Cherry Tomatoes, Carrots, Cucumbers, Roasted Beet Vinaigrette

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### GRILLED CHICKEN BREAST

Herb Roasted Potatoes, Seasonal Vegetables, Chive Cream Sauce

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CHOCOLATE BROWNIE

Fresh Seasonal Berries

Organic Coffee or Assorted Tea

\$40.00 per person plus 20% gratuity + taxes

MENU #3

GRILLED 6OZ BEEF STRIPLOIN

Crispy Onion, Mushroom Demi Glaze, Roast Potatoes & Caesar Salad

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### APPLE PIE

Whipped Cream

Organic Coffee or Assorted 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

Menus subject to change due to product availability.

# EMERALD LAKE LODGE DIRECTIONS

## FROM CALGARY

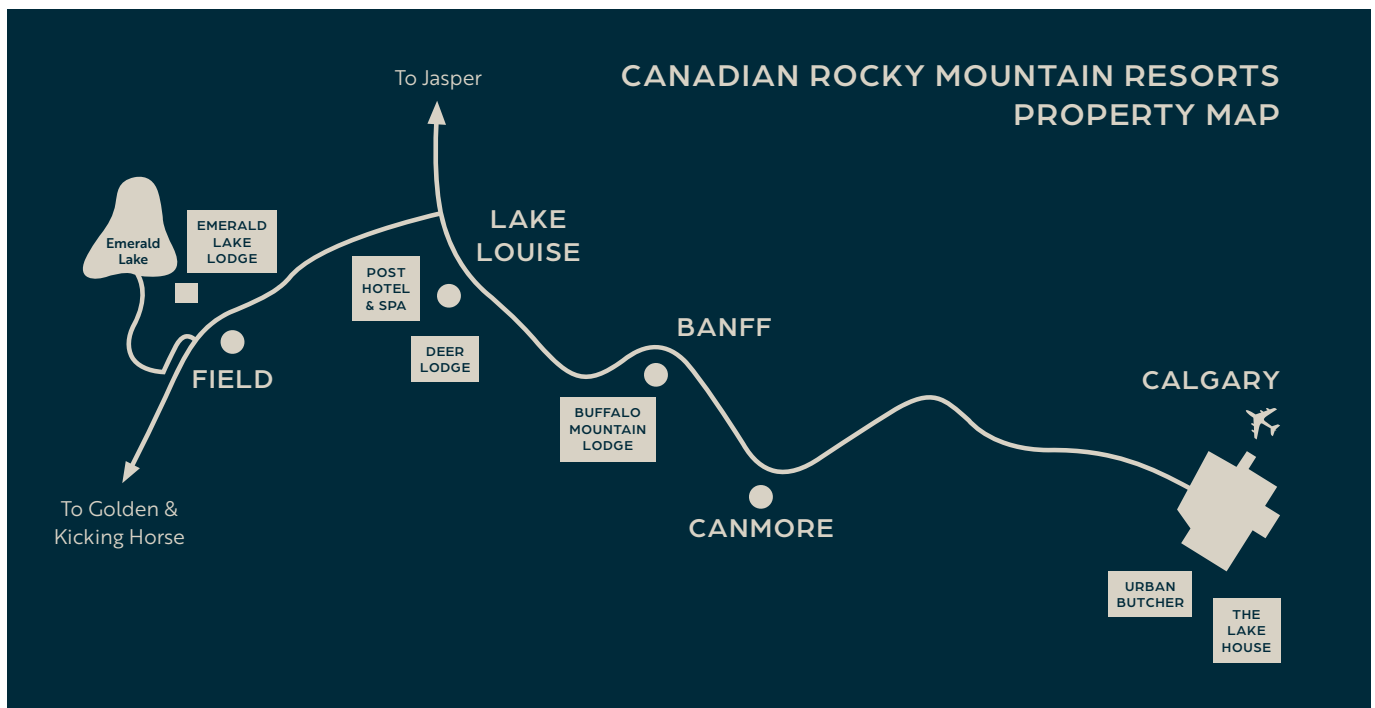
Emerald Lake Lodge and Conference Centre is located approximately 200km (125 miles) from Calgary, Alberta. To reach the Lodge from Calgary, leave via 16th Avenue heading west. This route turns into the Trans Canada Highway #1 – which you will follow directly to Field, British Columbia. 2km (1 mile) past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





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