

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.

SALES MANAGER
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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





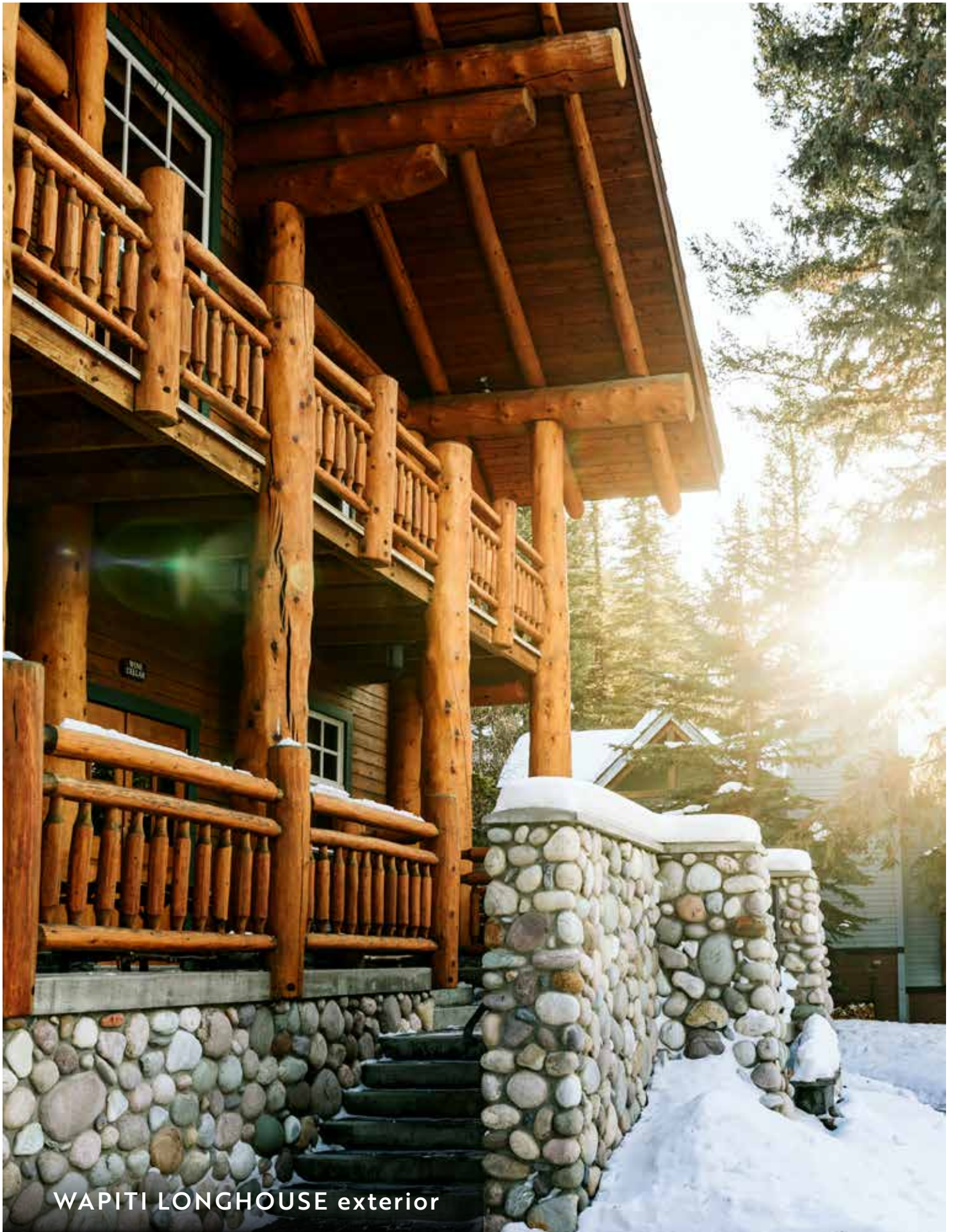
BOARDROOM



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



CLASSROOM



U-SHAPE



RECEPTION

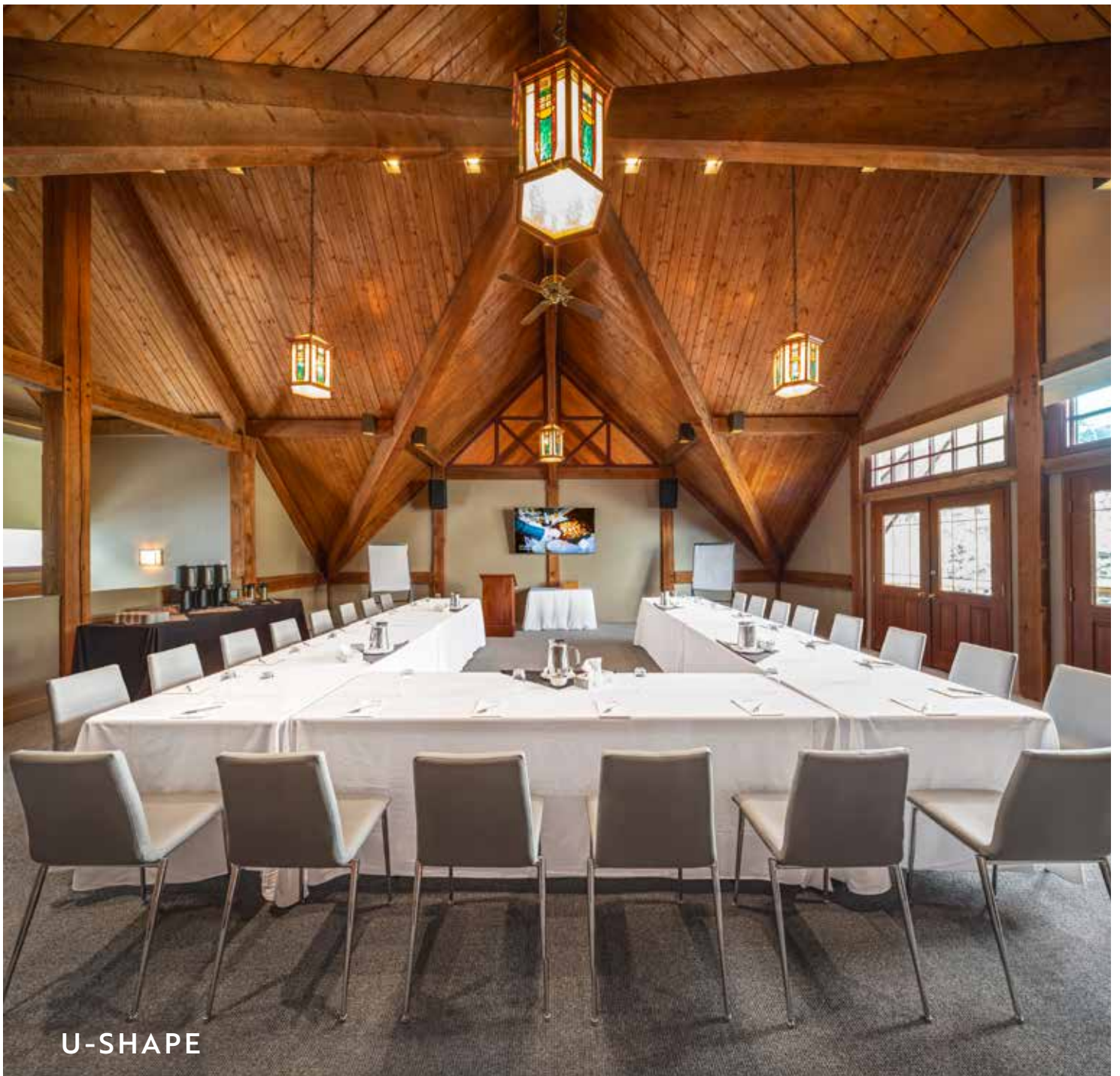


BANQUET

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



U-SHAPE



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	-	-



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

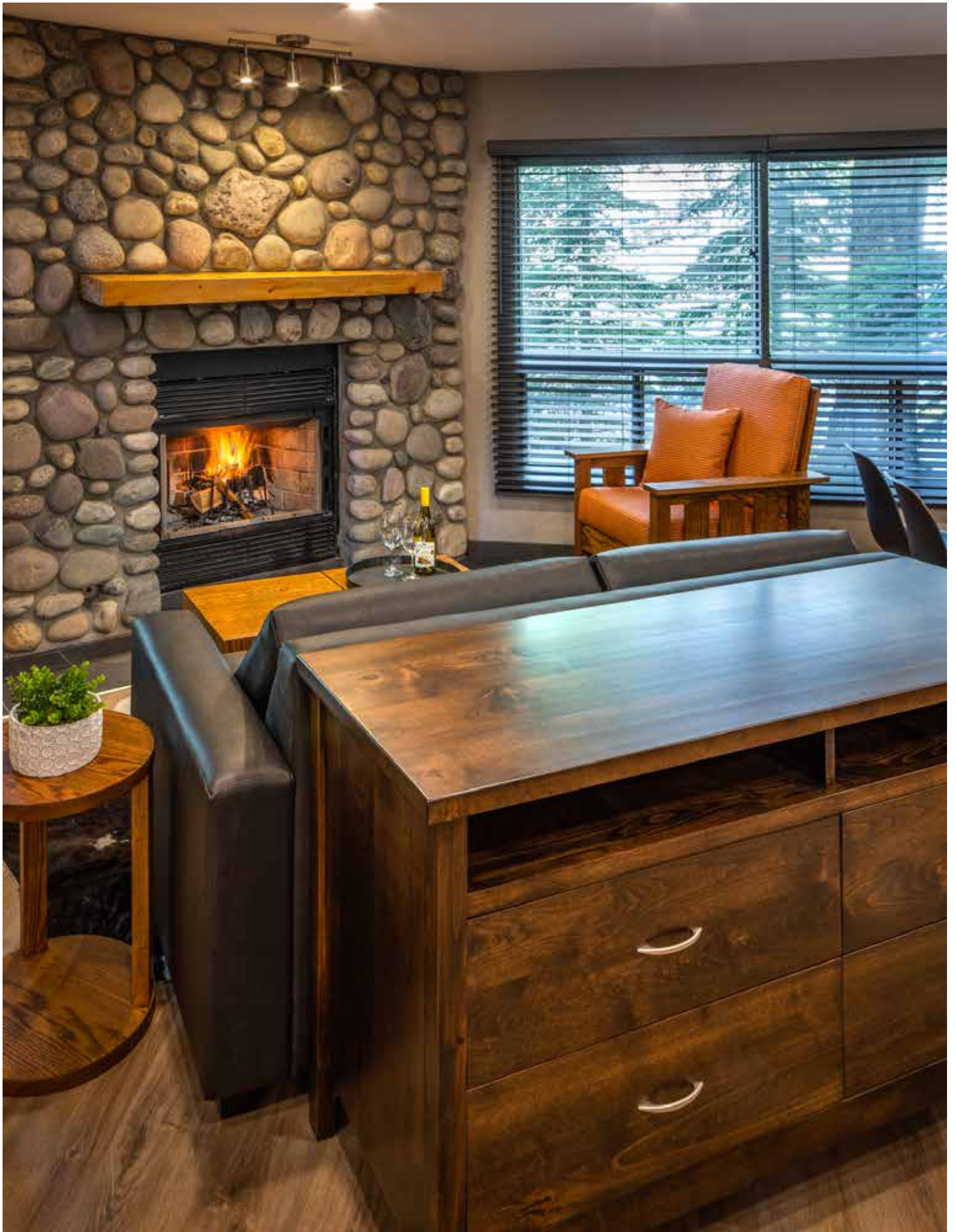
Premier rooms feature pine ceilings and an elegant bathing area with an old-fashioned bear-claw footed bathtub, separate stand-up shower stall and heated slate floors that add to your comfort and relaxation.

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

Renovated in 2020, these rooms feature vinyl plank flooring, updated touches throughout the space, 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.

CRM 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

House Baked Cookies, bag of 6	\$14.00
Assorted French Macarons, box of 4	\$14.00
Cheese & Fruit Plate, Artisanal 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 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 resorts. Please contact our sales and conference staff for contact information for these activities.





Photo: Paul Zizka





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 6 items from list below. A minimum order of one dozen per item is required.

COLD

Tomato Basil Bruschetta, Goat Cheese	(v)	\$34 per dozen
Devilled Egg, Crisp Prosciutto, Sundried Tomatoes	(gf,df)	\$36 per dozen
Roasted Artichoke, White Bean Hummus, Black Olive Tapenade	(gf,df,vg)	\$38 per dozen
Tuna Poke, Wakame Salad, Wonton Crisp	(df)	\$46 per dozen
Smoked Trout Rillette, B.C. Cherry Chutney, Crostini		\$46 per dozen
Buffalo Tartare, Radish Greens, Mustard Aioli	(gf,df)	\$48 per dozen

HOT

Forest Mushroom & Sweet Onion Quiche	(v)	\$34 per dozen
Vegetable Spring Roll, Asian Plum Sauce	(v,df)	\$34 per dozen
Chicken Satay, Peanut Chili Sauce	(gf,df)	\$36 per dozen
Coconut Breaded Prawn, Sweet & Sour Glaze	(df)	\$40 per dozen
Double Smoked Bacon Wrapped Scallop, Balsamic Reduction	(gf,df)	\$44 per dozen
Glazed Game Meat Ball, BBQ Demi	(gf,df)	\$46 per dozen

PLATTER OPTIONS

Platters are designed to serve approximately 15- 20 guests

Fresh Seasonal Vegetable Crudités	\$120
Roasted Caramelized Onion & Garlic Mascarpone	
Selection of Canadian & Imported Cheeses	\$260
Assortment of Imported & Canadian Cheese, Fresh Grapes, Dried Fruit, Pickled Onions, Artisanal Crackers	
Rocky Mountain Charcuterie Board	\$260
A Selection of Regionally Produced Charcuterie, House Made Accompaniments, Crackers, Ciabatta Buns	



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 APPETIZER

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.

Rocky Mountain Charcuterie & Cheese Platter \$18
A Selection of Regionally Produced Charcuterie, Chef Selected Cheese,
House Made Accompaniments, Fresh Grapes, Artisanal Crackers, Ciabatta Buns

SOUPS

Roasted Tomato Bisque, Goat Cheese Crostini, Basil Pesto \$14
Butternut Squash Soup, Pumpkin Seed Pesto, Spiced Crème Fraîche \$14
Local Tomato Gazpacho, Diced Cucumbers, Herb Croutons, Olive Oil (served cold) \$15
Mountain Minestrone, Smoked Bacon, Garlic Croutons, Shaved Padano \$15
Steelhead Trout & Sakuna Bay Salmon Seafood Chowder, Focaccia, Dill Oil \$17

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
Spinach & Artisan Lettuce, Roasted Pear, Spiced Pecans, Blue Cheese, Fig Balsamic Vinaigrette \$15
Assorted Beet Salad, Goat Cheese, Crushed Pistachios, Apples, Red Wine & Thyme Vinaigrette \$16
Heirloom Tomato, Burrata Cheese, Lemon Garlic Sourdough Crostini, Fresh Basil, Aged Balsamic & Herb Vinaigrette \$17

APPETIZERS

Caramelized Cauliflower Florets, Yogurt Raita, Fenugreek Vinaigrette, Watercress \$16
Brome Lake Duck Confit Springrolls, Pickled Carrot & Peashoot Salad, Wasabi & Green Pea Mayo \$18
Shrimp Cocktail, Heirloom Tomato Cocktail Sauce, Bib Lettuce, Grilled Lemon \$18
Rock Crab & Scallop Cake, Vegetable Slaw, Grilled Lemon, Citrus Cilantro Aioli \$20

PALATE CLEANSER

Strawberry Frizzante Sorbet, Berry Salsa \$7
Melon Gazpacho, Black Pepper, Pea Shoots \$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 (df)	\$43
Cherry Tomato Confit, Quinoa Pilaf, Orange & Sweet Onion Compote	
Maple Glazed Sablefish	\$46
Smoked Sablefish Cake, Grilled Scallions, Celery Root Slaw, Citrus Aioli	
Roasted Free Range Chicken Breast	\$42
Double Smoked Bacon Barley Risotto, Mushroom Cream Sauce	
10oz Bone In Free Range Pork Chop	\$45
Buttered Yukon Gold Mashed Potato, Tomato & Chorizo Ragout	
6oz Grilled Alberta Beef Tenderloin (gf)	\$48
Herb Roasted Fingerling Potatoes, Roasted Shallot Red Wine Glaze	
Crusted Lamb Rack (gf)	\$51
Rosemary & Dijon Crust, Fried Polenta, Grape & Hazelnut Gremolata	
10oz Grilled Buffalo Ribeye Steak (gf,df)	\$55
Sweet Potato Corn & Bell Pepper Hash, Veal Jus, Herb Chimichurri	

All main courses above are served with seasonal vegetables.

Organic Vegetable Tart (v)	\$34
Puff Pastry, Chevre, Herb Roasted Fingerling Potatoes, Arugula, Spinach Cream	

DESSERTS

Rustic Granny Smith Apple Pie (nf)	\$13
Oat Crumble, Vanilla Bean Gelato, Maple Syrup	
Lemon Curd Tart (nf)	\$13
Marshmallow Whip, Fresh Berries	
Vanilla Cheesecake (nf)	\$14
Mixed Berry Compote, Chantilly Cream	
Warm Molten Chocolate Cake (nf)	\$15
Raspberry Sorbet, Fresh Berry Compote, Whip Cream	
Warm Gingerbread Cake (nf)	\$15
Canadian Whiskey Caramel, Vanilla Bean Ice Cream	

We are happy to discuss modifications of dishes to cater for dietary requirements, please consult with your conference coordinator

CHILDREN'S PLATED MENU

APPETIZER

Vegetable Crudités, Herb Dip

CHOOSE ONE ITEM FOR YOUR MENU

Chicken Fingers & French Fries

Cheese Pizza

Grilled Chicken Breast, Mashed Potato & Glazed Carrots

4oz Grilled Beef Tenderloin, Roast Potato, Seasonal Vegetables (+\$6 per order)

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.
Served up to 10:30pm

Popcorn (your choice of Truffle & Parmesan, Chili Lime or Salt & Vinegar)	\$3.75 per small bags
Grilled Ham & Cheese Sourdough Sandwich	\$4.00 per portion
Build Your Own Poutine Station Home Made French Fries, Bacon Bits, Gravy, Scallions, Cheese Curds	\$10.00 per person
Game Meat Slider Buffet (2 per person) Pre-assembled House-Made Game Sliders, Cheddar Cheese, Tomato, Lettuce, BBQ Sauce	\$11.00 per person
A minimum order of one dozen is required for menu items above.	
Crispy Chicken Wings , Prow BBQ Sauce, Salt & Pepper or Spicy Buffalo	\$18 per pound
Margherita Pizza , Tomato Sauce, Mozzarella, Basil (v)	\$23 per 12" pizza
Roasted Vegetable Pizza , Spinach, Tomato Sauce, Goat Cheese (v)	\$24 per 12" pizza
Elk Pepperoni, Bacon & Mushroom Pizza , Garlic Tomato Sauce	\$25 per 12" pizza



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

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

DESSERT

Sticky Toffee Pudding
Spiced Apples, Vanilla Crumb, Vanilla Bean Gelato

\$74 per person



BREAKFAST BUFFET OPTIONS

For groups of up to 20 people we are happy to have you enjoy breakfast from our breakfast menu at your leisure at The Prow, open from 7am to 11am.

For groups 20+, please choose one of the following buffet options for your group. Buffets will be set up in separate function room in main lodge (if available) and will be available for 2 hours starting at your chosen time as early as 7am up to 8;30am.

Continental Breakfast Buffet **\$21**

Croissants, Maple Smoked Ham, Cheddar Cheese, Tomato, Fresh Baked Muffins, Rye Bread & Sourdough Bread, Fresh Fruit Bowl, Assortment of Individual Yogurts, House Made Granola, Cereals, Organic Drip Coffee, Assorted Tea, Juices

Hot Breakfast Buffet **\$26**

Scrambled Eggs, Crispy Bacon, Maple Whiskey Sausages, Crispy Tater Tots, Buttermilk Pancakes, Brandied Apple Compote, Fresh Baked Muffins, Rye Bread & Sourdough Bread, Fresh Fruit Bowl, Assortment of Individual Yogurts, House Made Granola, Cereals, Organic Drip Coffee, Assorted Tea, Juices

Hot buffet: substitute the scrambled eggs for Classic Canadian Back Bacon Eggs Benedict **+\$4 per person**



COFFEE BREAK OPTIONS

	Basic Coffee Break	Standard Coffee Break	Deluxe Coffee Break
Half Day (1 break, price per person)	12.00	14.00	25.00
Full Day (2 breaks, price per person)	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 Savoury Option.

Deluxe Option Includes:

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

Savoury

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

Additional options for your coffee break:

*Required purchase quantity minimum of 5 of the same item. Priced by person.

Individual Assorted Fruit Yogurt	\$2.75	Sun Chip Chips, 40gr. bag	\$3.25
Fresh Baked Cookies	\$2.50	Popcorn Bag	\$3.75
Banana Bread Slice	\$3.50	(your choice of Parmesan Chili Lime or Salt & Vinegar)	
Fresh Fruit Salad Cup, Mint	\$5.00	French Macarons, box of 4	\$14.00



PLATED LUNCH

Plated lunches are available with a minimum of **two** courses.
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
Steelhead Trout & Sakuna Bay Salmon Seafood Chowder, Focaccia, Dill Oil	\$17

SALAD

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

APPETIZER

Rocky Mountain Charcuterie & Cheese Platter	\$18
A Selection of Regionally Produced Charcuterie, Chef Selected Cheese, House Made Accompaniments, Fresh Grapes, Artisanal Crackers, Ciabatta Buns	



MAIN COURSE

Please pick one of the following options:

BLACK FOREST HAM & CHEESE SANDWICH	\$18
Black Forest Ham, Swiss Cheese, Rustic Sourdough Bread, Red Onion, Roasted Garlic Aioli, Potato Chips	
SMOKED STEELHEAD TROUT BAGEL	\$19
Citrus & Dill Cream Cheese, Red Onions, Capers, Sweet Potato Fries	
BISON & BEEF CHEESEBURGER	\$24
Aged White Cheddar, Lettuce, Mustard Mayonnaise, Smoked Bison Brisket, Whiskey Saskatoon BBQ Sauce, Fries	
FRESH HOUSE-MADE PASTA	\$26
Slow Braised Bison Bolognese, Pancetta, Parsley, Cream, Parmesan Reggiano	
GRILLED CHICKEN SUPREME	\$32
Herb Roasted Potatoes, Seasonal Vegetables, Chive Cream Sauce	
SEARED STEELHEAD TROUT FILET	\$32
Cherry Tomato Confit, Quinoa Pilaf, Orange & Sweet Onion Compote	

DESSERTS

Please pick one of the following options:

RUSTIC GRANNY SMITH APPLE PIE (nf)	\$13
Oat Crumble, Vanilla Bean Gelato, Maple Syrup	
VANILLA CHEESECAKE (nf)	\$14
Mixed Berry Compote, Chantilly Cream	
WARM MOLTEN CHOCOLATE CAKE (nf)	\$15
Raspberry Sorbet, Fresh Berry Compote, Whip Cream	

PLATED LUNCH MENUS

MENU #1

VEGETABLE SOUP

Fresh Soup of the Day

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### HAM & CHEESE SANDWICH

Black Forest Ham, Swiss Cheese, Rustic Sourdough Bread, Red Onion,  
Roasted Garlic Aioli, Potato Chips

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LEMON CURD TART (nf)

Marshmallow Whip, Fresh Berries

Organic Coffee or Assorted Tea

\$38.00 per person plus 20% gratuity + taxes

MENU #2

CEASAR SALAD

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

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### SMOKED STEELHEAD TROUT BAGEL

Citrus & Dill Cream Cheese, Red Onions, Capers, Sweet Potato Fries

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RUSTIC GRANNY SMITH APPLE PIE (nf)

Oat Crumble, Vanilla Bean Gelato, Maple Syrup

Organic Coffee or Assorted Tea

\$39.00 per person plus 20% gratuity + taxes

MENU #3

ARUGULA & ARTISAN GREENS

Toasted Pumpkin Seeds, Pickled Red Onions, Blackberry Vinaigrette

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### GRILLED CHICKEN BREAST

Herb Roasted Potatoes, Seasonal Vegetables, Chive Cream Sauce

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VANILLA CHEESECAKE

Mixed Berry Compote, Chantilly Cream

Organic Coffee or Assorted Tea

\$42.00 per person plus 20% gratuity + taxes

Vegetarian main course option will be available at the same price as chosen group menu:

Organic Vegetable Tart (v)

Puff Pastry, Chevre, Herb Roasted Fingerling Potatoes, Arugula, Spinach Cream

All menus are subject to change due to product availability.

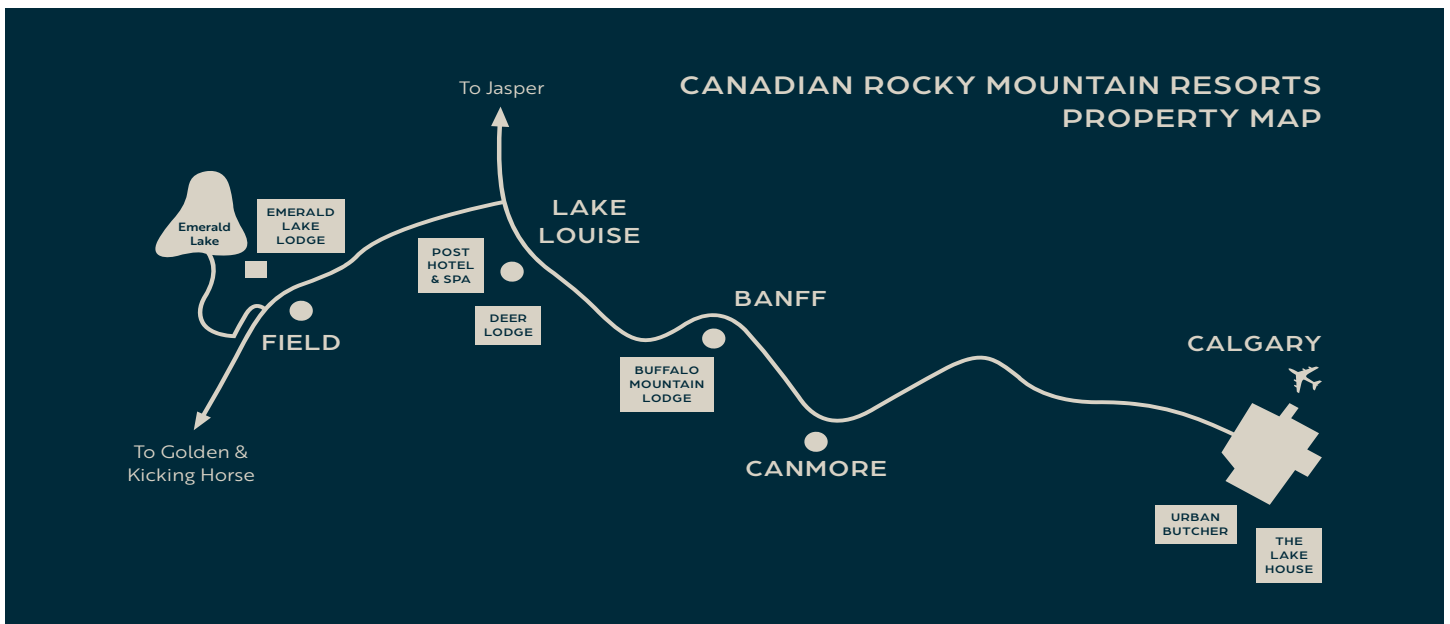
BUFFALO MOUNTAIN LODGE DIRECTIONS

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.





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