

## YOUR WEDDING 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 has a setting of 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 year round resorts in the Canadian Rockies.

The Lodge is like no other with its rare blend of old and new - contemporary comfort in the midst of hand-hewn timber and stone. Savour first class cuisine in the lakeside dining room or enjoy a cognac in the Kicking Horse Lounge with its gold rush vintage oak bar, legacy of a Yukon saloon. On the second floor are sitting and reading rooms, and a games room complete with slate billiard table, satellite television and computer with internet access.

Emerald Lake Lodge and Conference Center caters to both small and large weddings with unique on-site venues and the option to rent the entire lodge. Our elegant and versatile function rooms allow planners and couples to create an intimate atmosphere that reflects their personal style.

The lodge is surrounded by twenty-four cabin-style buildings, which have been built to reflect the traditional architecture of the original lodge. Each room features a fieldstone fireplace, comfortable seating area, and a private balcony with a spectacular mountain view.

Cilantro on the Lake offers delicious Rocky Mountain Cuisine via shareable plates, a fantastic wine and cocktail menu and a cozy environment to recap the days explorations. It's an après adventurers dream.

Our recreation facilities are located at the Clubhouse, which houses a spacious outdoor hot tub that overlooks Emerald Lake. Other recreational activities include cross-country and downhill skiing, hiking, canoeing and a host of other activities.

This package is complete with room descriptions and menus. If you require additional information or have any questions, you can contact us directly. It would be our pleasure to assist you to plan your very special day at Emerald Lake Lodge.

SALES MANAGER 403.775.7782 salesmanager@crmr.com





# INDEX

HELPFUL HINTS	5
FUNCTION SPACES	
Vice President's Room	7
President's Room	8
Cilantro on the Lake	9
Yoho Lounge	
View Point	
Audio Visual Rental Fees	
RENT YOU OWN ISLAND	13
ACCOMODATIONS	15-21
Signature Room	16
Lodge Plus Room	17
Lodge Rooms	
Lake View Room	19
Emerald Suite	
The Point Cabin	
ELOPEMENT PACKAGE	22
ACTIVITIES IN THE ROCKIES	
GIFT IDEAS	
EVENT MENUS	27-36
Hors d'Oeuvres	
Plated Dinner Menu	29-31
Children's Plated Dinner Menu	32
Late Night Snacks Menu	
Festive Menu	
Breakfast Menu	35
SUPPLIERS	37
DIRECTIONS & ARRIVAL	38-39



## **HELPFUL HINTS**

- The weather here is known for its drastic, unpredictable changes. It is recommended to have a back up plan in the event of snow or rain if you are planning to hold your ceremony outdoors. Please speak with your meeting and event planner directly to discuss options in case of inclement weather.
- For weddings with a lot of décor and logistics, it is strongly recommended that you hire a planner/day of coordinator.
- You are welcome to hold your ceremony in the same room as your reception / dinner. After the ceremony we ask that your guests depart the room in order for our staff to successfully complete the room set-up and keep the dinner running on time. A minimum of two and a half hours are required to change the room from ceremony to reception style set-up.
- Your function room will be set-up with the appropriate banquet tables, chairs, linens (white) and settings. The lodge function rooms are tastefully decorated, featuring art, warm lighting or other decorative wall hangings. A simple addition of flowers and candlelight are just some of the pieces that you may consider bringing to enance the rustic atmosphere.
- For cocktail receptions longer than I hour, food will need to be served.
- Upon booking, the meeting and event planner has various names of photographers, DJs, florists, etc. to help you get on your way. The Wedding Couple are responsible for the booking of these services. Please note Cilantro on the Lake is the only location we are able to accommodate Bands and DJ's, unless you choose to Rent Your Own Island option.
- After helping you select the room that is suitable for your special day, the meeting and events team will assist you with your menu and wine selections.



# FUNCTION SPACES

OUR LODGE FEATURES THREE ROOMS AND FEATURE TWENTY-FOUR CABIN-STYLE BUILDINGS THAT SURROUND THE ORIGINAL LODGE – WHICH INCLUDE EIGHTY-FIVE GUEST UNITS BUILT TO REFLECT THE TRADITIONAL ARCHITECTURE OF THE ORIGINAL BUILDING.

WE LOOK FORWARD TO HOSTING YOUR SPECIAL DAY HERE AT EMERALD LAKE LODGE.

## VICE PRESIDENT'S ROOM

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

Dimensions Feet
40' x 25'

- Located on the second floor. - Surrounded by a sundeck with views of Emerald Lake.

ACCOMMODATES PARTIES UP TO 88 PEOPLE





# **PRESIDENT'S ROOM**

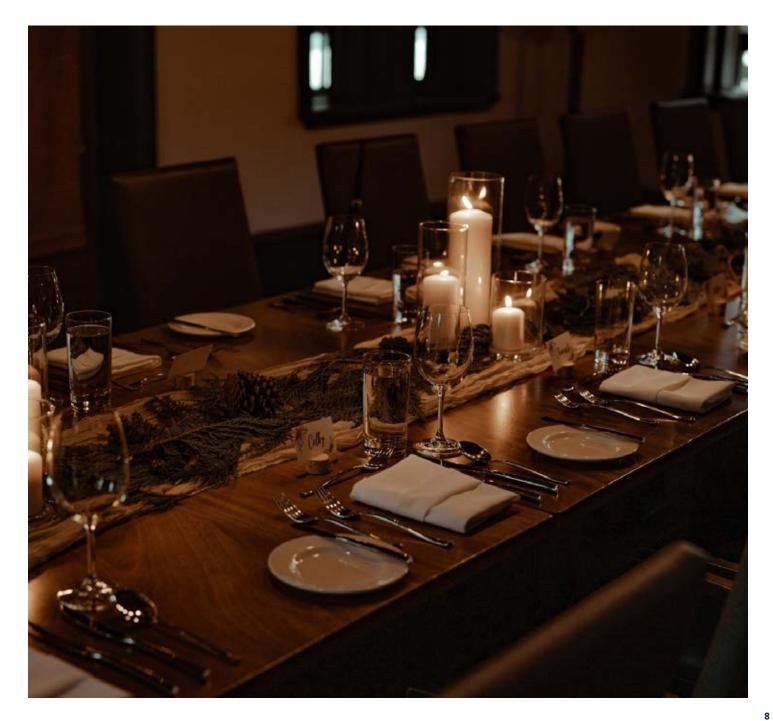
Provides a formal setting complete with an inspiring view of President Maountain. Ideal for smaller weddings or events.



- Located on the second floor. - View of Presient's Mountain.

ACCOMMODATES PARTIES UP TO 22 PEOPLE





# **CILANTRO ON THE LAKE**

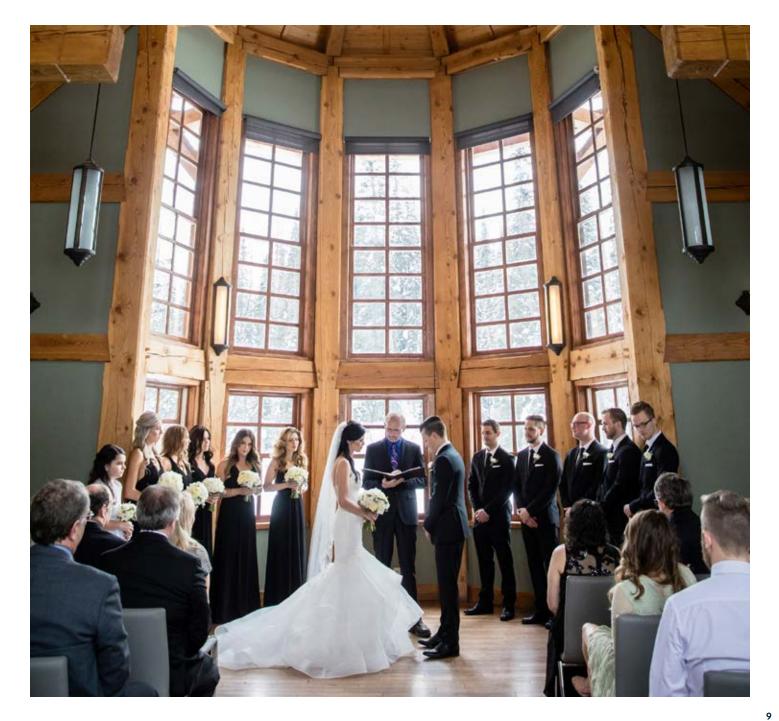
With large windows overlooking the lake and mountains, our free-standing restaurant with highwood beamed ceiling is an extraordinary venue to hold your event.

Dimensions Feet
30' x 30'

- Located in our free standing restaurant. - This is the only space on the propery that can accomodate a DJ and dancing.

### ACCOMMODATES PARTIES UP TO 64 PEOPLE





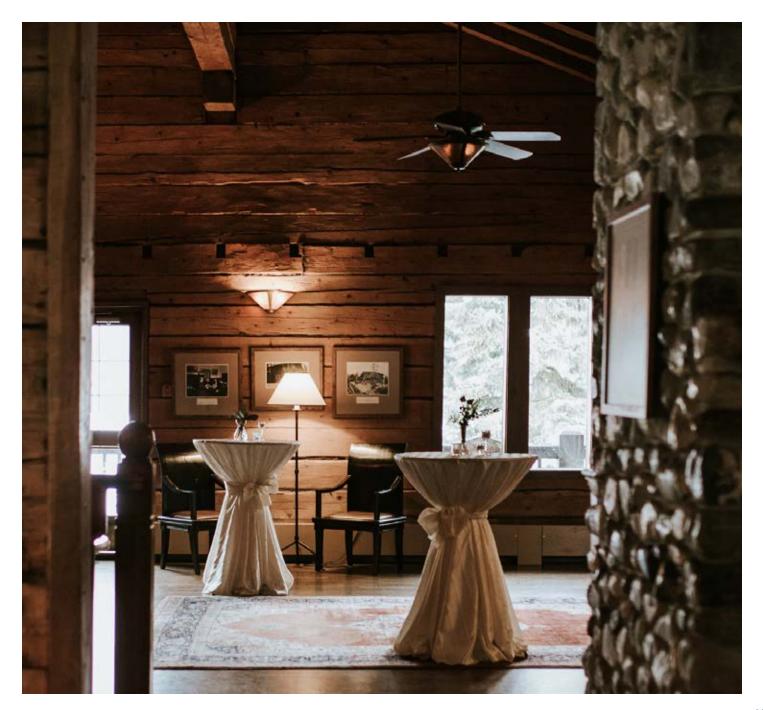
## **YOHO LOUNGE**

This warm room with lots of history is perfect for intimate gatherings and cocktail receptions.

Dimensions Feet
25' x 25'

- Located in the upper level of the main lodge.
- Available for use when booking the President's or Vice-President's Room.
- Can be an optional indoor ceremony location for small weddings.





## **VIEW POINT**

Overlooking Emerald Lake, the View Point is a magnificent and magical place to hold your wedding ceremony.

- Ceremonies at the View Point will be stand up style.
- No charge if you are using a function room for your reception and/or dinner.
- Otherwise there is a fee to use this space.

### MAXIMUM 20 CHAIRS CAN BE PROVIDED BY THE LODGE. INDIVIDUAL ARRANGEMENTS CAN BE MADE.





# AUDIO VISUAL RENTAL FEES

Portable Speaker	\$50/day + GST
Cordless Mic (Ceremony OR Reception use)	\$45/day + GST
Cordless Mic (Ceremony AND Reception use	e) \$70/day + GST
Screen	\$35/day + GST
LCD Projector	\$150/day + GST
TV & HDMI	\$100/day + GST
Cilantro Twinkle Lights* (up to 2)	\$250/string + GST

### High Speed Internet Access is Complimentary

\*Includes setup and takedown

- Prices are subject to change

- All above equipment are available in-house; any needs for Audio Visual other than these will gladly be arranged





## **RENT YOUR OWN ISLAND**

For those in search of a uniquely Canadian Rocky Mountain experience, CRMR gives you the option to Rent Your Own Island.

Imagine. A lodge set amongst the mountains, rustic accommodations and a plethora of activities.Imagine. A dedicated staff whose sole purpose is to cater to your every need.Imagine. Being surrounded by a landscape so beautiful, it will leave you breathless.

Now, imagine that it's yours, and yours alone.

Every function room, guest room, and all amenities are exclusively yours. Rent Your Own Island offers complete privacy and comfort for your guests!

- Exclusive use of all facilities.
- Available to be booked from October to May.
- All guest rooms must be booked.
- Please inquire with our team for more information for capacity.





## ACCOMMODATIONS

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.

# SIGNATURE ROOM

Step into our newly renovated room type where timeless decor meets unparalleled luxury and relaxation. Immerse yourself in the sophisticated elegance of clean lines, warm woods, and chic furnishings, all thoughtfully designed to provide an ultimate sense of comfort.

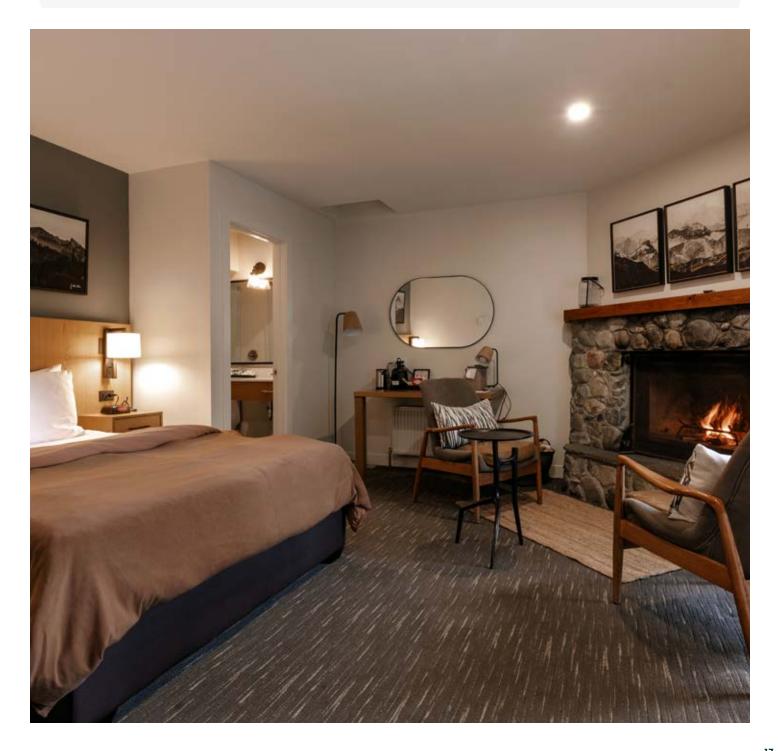
- 1 King-size bed or 1 King-size bed with daybed
- Wood burning stone fireplace (stocked daily with complimentary firewood)
- Spacious sitting area with lounge chairs
- Private balcony with views of the lake and treed shoreline
- Single or double sink bathrooms with step-in shower



# LODGE PLUS ROOM

Discover the perfect blend of comfort and elegance in our updated Lodge Plus Rooms. These newly renovated 1-king and 1-queen bedrooms provide a cozy and restful retreat.

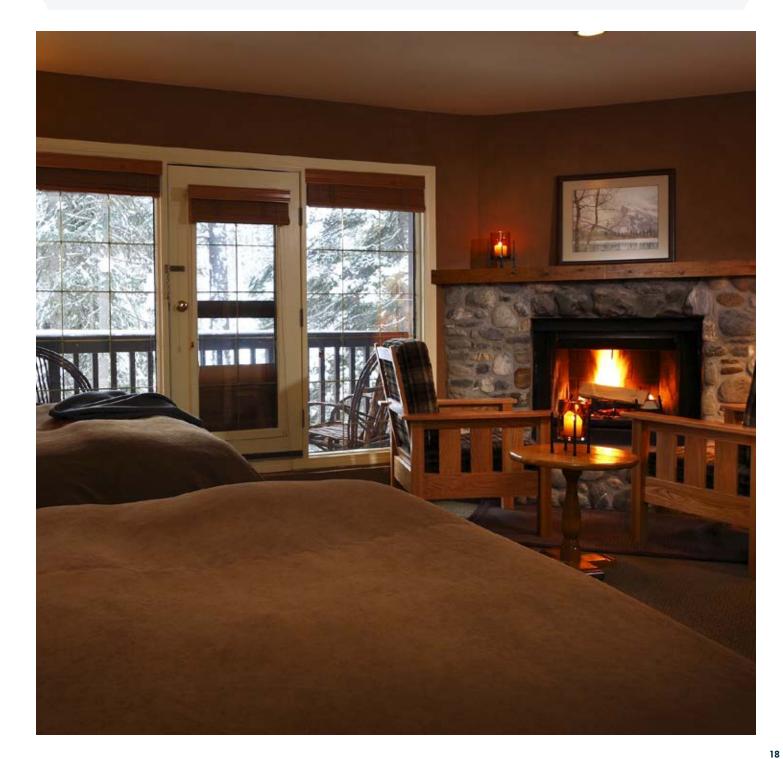
- 1 King-size bed or Queen-sized bed
- Wood burning stone fireplace (stocked daily with complimentary firewood)
- Spacious sitting area with lounge chairs
- Bright and spacious bathroom with step-in shower
- Overlooks Emerald Lake Lagoon



# 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.

- 1 Queen 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.

- 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.

- 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.

- 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





# RUNAWAY...

# TO EMERALD LAKE LODGE

## **ELOPEMENT PACKAGE**

Emerald Lake Lodge has long been the perfect destination for breathtaking weddings. The gorgeous setting, mouth watering Rocky Mountain Cuisine and comfortable lodge accommodation make it the ideal location for your special day.

#### PACKAGE INCLUDES:

- Two nights accommodation.
- One three course à la carte dinner for two.
- Two breakfasts for two.
- Flowers (bouquet & boutonniere).
- Wedding Cake.
- Bottle of sparkling wine.
- In room gift.

THE ELOPMENT PACKAGE IS ONLY AVAILABLE FOR THE COUPLE GETTING MARRIED. 2 PERSON MAXIMUM.





# **ACTIVITIES IN THE ROCKIES**

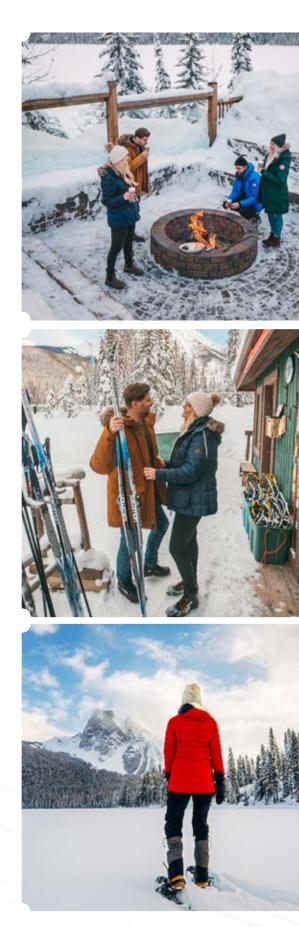
## SUMMER

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





# **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 by Worthy	235ml jar	\$9
Espresso Coffee, Rebel Bean Whole Bean Coffee	200gr bag	\$12
Chocolate Bonbons by The Chocolate Lab	Box of two	\$12
ROOM DROP GIFT SUGGESTIONS		
Individual S'mores Kit		
(Chocolate, Marshmallows & Graham Crackers)		\$6
House Baked Cookies	Bag of six	\$14
Assorted French Macarons by Ollia	Box of four	\$14
Classic Sea Salt Caramels by Salted	Box of four	\$14
Assorted Cheese & Fruit Plate, Artisanal Crackers		\$24
Deluxe Cheese & Fruit Plate, 2x 473ml North Water		\$34
EMERALD LAKE LODGE BRANDED ITEMS		
Travel Mug		\$45
Сар		\$30
T-shirt		\$50
Crew Neck Sweatshirt		\$80





# EVENT MENUS

OUR HOTEL MENU IS A CULINARY JOURNEY, CELEBRATING A DIVERSITY OF FLAVOURS WHILE HIGHLIGHTING THE FRESHEST, LOCALLY SOURCED INGREDIENTS. WE BELIEVE IN CRAFTING DISHES THAT ARE BOTH FAMILIAR AND EXCITING, OFFERING SOMETHING TO DELIGHT EVERY PALATE.



# EMERALD LAKE LODGE

## HORS D'OEUVRES

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

Lemon Marinated Northern Bean Bruschetta, Chive Pesto Tomato Basil Bruschetta, Goat Cheese, Baguette Crostini Prosciutto, Cantaloupe Melon Crisp Artichokes, Red Pepper Hummus, Olive Tapenade Chili Prawn Skewers, Grilled Pineapple Ahi Tuna Poke, Sriracha Mayo, Wonton Crisp Buffalo Tartare, Potato Chip, Mustard Aioli	<ul> <li>(VG)   \$34 per dozen</li> <li>(V)   \$36 per dozen</li> <li>(GF, DF)   \$38 per dozen</li> <li>(GF, DF, VG)   \$38 per dozen</li> <li>(GF, DF)   \$44 per dozen</li> <li>(DF)   \$48 per dozen</li> <li>(GF, DF)   \$50 per dozen</li> </ul>
Buffalo Tartare, Potato Chip, Mustard Aioli	(GF, DF)   \$50 per dozen
	Tomato Basil Bruschetta, Goat Cheese, Baguette Crostini Prosciutto, Cantaloupe Melon Crisp Artichokes, Red Pepper Hummus, Olive Tapenade Chili Prawn Skewers, Grilled Pineapple Ahi Tuna Poke, Sriracha Mayo, Wonton Crisp

HOT

)   \$34 per dozen
)   \$36 per dozen
)   \$36 per dozen
)   \$38 per dozen
\$40 per dozen
)   \$44 per dozen
)   \$46 per dozen
/ / F

## **PLATTER OPTION**

## CHEF VALERIE'S GRAZING TABLE

\$34 per person

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

DF = Dairy Free | GF = Gluten Free | NF = Nut Free | V = Vegetarian | VG = Vegan

# **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 your meal. Prices are per person.

CHEF'S CHOICE CHEESE PLATE Fresh Grapes, Dried Fruit, Pickled Onions, Artisanal & Assorted Crackers	(∨)   \$18
<b>ROCKY MOUNTAIN CHARCUTERIE BOARD</b> A Selection of Regionally Produced Charcuterie, House Made Accompaniments, Multigrain Bread	\$18

SOUPS	
ROASTED TOMATO BISQUE Goat Cheese Crostini, Basil Pesto	<b>(∨)</b>   \$14
BUTTERNUT SQUASH SOUP Pumpkin Seed Pesto	(VG, GF)   <mark>\$15</mark>
FOREST MUSHROOM CHOWDER Puffed Wild Rice, Thyme Oil	<b>(∨)</b>   <b>\$15</b>
MOUNTAIN MINESTRONE Garlic Croutons, Shaved Padano	(V)   \$15
ATLANTIC LOBSTER BISQUE Chive Cream, Shallot, Crisp Garlic & Chili Oil	(GF)   <mark>\$17</mark>

S	Α	L	Α	D	S

<b>ARTISAN LETTUCE</b> Goat Cheese, Crushed Pistachios, Roasted Beet Vinaigrette	(V, GF)   <mark>\$14</mark>
ARUGULA & ARTISAN GREENS Toasted Pumpkin Seeds, Pickled Red Onions, Blackberry Vinaigrette	(VG, GF)   <mark>\$15</mark>
SPINACH, BUTTON MUSHROOM SALAD Sundried Tomato, Warm Bacon Mustard Vinaigrette	(GF)   <mark>\$15</mark>
<b>ROMAINE LETTUCE</b> Herb Crostini, Parmesan Cheese, Lemon Wedge, Sweet Garlic Caesar Dressing	\$15
HEIRLOOM TOMATO & ORANGE SALAD Fresh Basil, Red Onions, Pomegranate, Aged Balsamic	(VG)   \$17

DF = Dairy Free | GF = Gluten Free | NF = Nut Free | V = Vegetarian | VG = Vegan



## APPETIZERS

<b>BEET GNOCCHI</b> Roasted Heirloom Beets, Walnut Herb Pesto, Goat Cheese, Arugula	(V, GF)   <mark>\$16</mark>
BBQ CHICKEN SPRING ROLLS Red Onion & Corn Relish, Pea Shoots, Sweet Chili Sauce	\$17
<b>CHORIZO SAUTEED SHRIMPS</b> Potato Risotto, Oven Dried Tomatoes, Green Onions	(GF)   \$18
<b>CRAB &amp; SCALLOP CAKE</b> Vegetable Slaw, Grilled Lemon, Citrus Cilantro Aioli	\$20
SEARED BISON TENDERLOIN Toasted Brioche Croutons, Asparagus Tips, Creamy Green Peppercorn Sauce	\$24

# PALETTE CLEANSER

EAST COAST OYSTER ON THE HALF SHELL Cucumber & Chili Mignonette	(GF, DF)   <mark>\$5</mark>	
HEIRLOOM TOMATO GAZPACHO Avocado Mousse	(VG)   <mark>\$</mark> 7	
FROZEN SUGARED PROSECCO GRAPES	(VG) ∣ <b>\$7</b>	

DF = Dairy Free | GF = Gluten Free | NF = Nut Free | V = Vegetarian | VG = Vegan

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 Cherry Tomato & Lemon Jam, Potato Fennel Hash, Dill Drizzle	(GF, DF)   <mark>\$44</mark>			
MISO GLAZED SABLEFISH Bok Choy, Basmati Pilaf, Citrus Ginger Vinaigrette	(GF, DF)   <mark>\$46</mark>			
<b>ROASTED FREE RANGE CHICKEN BREAST</b> Barley Risotto, Crisp Prosciutto, Sage Butter Sauce	\$45			
FREE RANGE PORK CHOP Buttered Yukon Gold Mashed Potato, Tomato & Chorizo Ragout	(GF)   <mark>\$4</mark> 6			
<b>GRILLED ALBERTA BEEF TENDERLOIN</b> Herb Roasted Fingerling Potatoes, Roasted Shallot Red Wine Glaze	(GF, DF)   <mark>\$52</mark>			
<b>CRUSTED LAMB RACK</b> Herb & Pistachio Crust, Potato & Yam Gratin, Grainy Dijon Veal Glaze	(GF)   <mark>\$5</mark> 4			
<b>GRILLED BUFFALO RIBEYE STEAK</b> Sour Cream, Green Onion & Bacon Crushed Red Creamer Potatoes, Veal Jus, Chimichurri	(GF)   <mark>\$5</mark> 6			
All main courses above are served with seasonal vegetables.				
<b>POTATO GNOCCHI</b> Roasted Tomato, Shallots, Green Asparagus, Parsley & Hazelnut Salsa, Cold Pressed Alberta Canola Oil	(VG, GF)   <mark>\$40</mark>			
<b>OVEN CHARRED BROCCOLI</b> Buckwheat & Chickpea Pilaf, Crisp Shallots, Cashew Harissa	(VG, GF)   <mark>\$39</mark>			

## DESSERTS

<b>RUSTIC GRANNY SMITH APPLE PIE</b> Oat Crumble, Maple Ice Cream	\$13	VANILLA CHEESECAKE Mixed Berry Compote, Chantilly Cream	(NF)   \$14
<b>LEMON CURD TART</b> Blueberry Compote, Chantilly Cream	(NF)   \$14	WARM MOLTEN CHOCOLATE CAKE Vanilla Bean Ice Cream, Caramel Popcorn	(NF)   <mark>\$15</mark>
<b>PEACH COCONUT CRUMBLE</b> Strawberry Sorbet, Mint Relish	(VG)   <mark>\$14</mark>	<b>STICKY TOFFEE PUDDING</b> Caramel Pears, Vanilla Ice Cream	(NF)   \$15

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

DF = Dairy Free | GF = Gluten Free | NF = Nut Free | V = Vegetarian | VG = Vegan

# **CHILDREN'S PLATED DINNER**

\$22 per child.

Please select **ONE MENU** option from each of the following courses.

## APPETIZER

## **VEGETABLE CRUDITÉS**

Herb Dip

# ENTRÉES

## **CHICKEN FINGERS & FRENCH FRIES**

OR

### **GRILLED CHEESE & FRENCH FRIES**

#### OR

#### CHEESE PIZZA

### OR

## **GRILLED CHICKEN BREAST**

Mashed Potato & Broccoli (GF)

OR

### **4oz GRILLED BEEF TENDERLOIN**

Roast Potatoes, Seasonal Vegetables (GF)

(+6 per order)

## DESSERT

## **ICE CREAM SUNDAE (NF)**

Fresh Berries, Chocolate Sauce, Oreo Cookie





# LATE NIGHT SNACKS

Priced per person (if not otherwise stated) and served buffet style. Served up to 10:30pm.

SPICED CHICKEN WINGS (2 per person)	\$3 per person
<b>FRESHLY MADE POPCORN</b> Your Choice of Truffle & Parmesan, Chili Lime, or Salt & Vinegar	(V)   \$4 per portion
<b>3 CHEESE MAC &amp; CHEESE</b> Buttered Sourdough Bread Crumbs, Hot Sauce, Ketchup	(V)   \$12 per person
<b>CHICAGO HOT DOG BAR</b> Potato Bun, Mustard, Ketchup, Relish, Onions, Tomatoes, Pickles, Spicy Banana Peppers	\$13 per person
BUILD YOUR OWN POUTINE STATION Home Made French Fries, Bacon Bits, Gravy, Scallions, Cheese Curds	\$15 per person
<b>BISON SLIDER (2 per person)</b> Pre-assembled House Made Bison Sliders, Arugula, Cheddar Cheese, Tomatoes, BBQ Sauce	\$16 per person
A minimum order of 12 portions per item is required for menu items above.	
MARGHERITA PIZZA (8 slices) Tomato Sauce, Mozzarella	<b>(∨)</b>   \$30
VEGETARIAN PIZZA (8 slices) Mozarella, Tomato Sauce	(V) ∣ <mark>\$32</mark>

D	ES	SE	<b>R1</b>	٢S

DOUBLE CHOCOLATE DIPPED STRAWBERRIES (1 per order)	\$3
COOKIE & FRENCH MACARON (1 of each per order)	\$5
ASSORTMENT OF CUPCAKES (priced each) Flavours: Vanilla, Chocolate, Red Velvet, Jelly Roll, Peanut Butter, Lemon	\$6

DF = Dairy Free | GF = Gluten Free | NF = Nut Free | V = Vegetarian | VG = Vegan

# **FESTIVE MENU**

Only available from October to end of January, plated dinner. \$84 per person.

For the three-course dinner, **please select one dish per course** to be served to all guests.

If desired, a second starter course can be added for an additional \$15 per person, creating a four-course dinner.

Please note that individual course choices are not offered with this menu.

Menu Includes: Dinner Rolls, Freshly Brewed Organic Coffee & Organic Tea

## STARTER

### BUTTERNUT SQUASH SOUP (∨)

Pumpkin Seed Pesto, Spiced Crème Fraîche

OR

### ARUGULA & ARTISAN GREENS (V)

Roasted Sweet Potatoes, Pomegranate, Goat Cheese, Maple Balsamic Vinaigrette

## MAIN

### **ROASTED FREE-RANGE TURKEY**

Walnut Herb Stuffing, Cranberry Relish, Buttermilk Mashed Potatoes, Buttered Vegetables, Traditional Pan Jus

OR

#### **BEEF WELLINGTON**

Puff Pastry, Forest Mushroom Duxelles, Spinach Crepes, Squash Puree, Port Reduction

## DESSERT

### WARM APPLE STREUSEL TART

Oat Crumble, Maple Ice Cream

#### OR

#### **STICKY TOFFEE PUDDING (NF)**

Caramel Pears, Vanilla Ice Cream



# BREAKFAST

Depending on your groups size please inquire with your function coordinator about further breakfast options – including private or semi-private options.

## HOT & COLD BREAKFAST BUFFET

A full hot and cold breakfast buffet will be available for your guests, hours vary seasonally.

### **BUFFET CONSISTS OF**

Scrambled Eggs, Bacon, Sausages, Back Bacon, Lodge Potatoes, Belgian Waffles, Buttermilk Pancakes, Sweet Breakfast Loaf, 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.

# **SNACK OPTIONS**

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

SUN CHIP CHIPS	40gr. bag <b>\$4</b>	BANANA BREAD SLICE	\$4
INDIVIDUAL ASSORTED YOGURT	\$3	FRESH BAKED COOKIES 2 per ord	er <b>\$6</b>
ENERGY BAR	\$4	FRESH FRUIT SALAD CUP	\$5
HOME MADE FRUIT SCONE Butter, Fruit Jam & Jelly	\$5	<b>ASSORTED CUPCAKES</b> Flavours: Vanilla, Chocolate, Red Velvet, Jelly Roll, Peanut Butter, Lemon	\$6
FRESHLY BAKED CROISSANT Butter, Fruit Jam & Jelly	\$5	*Beverages will be charged based on consumption.	



\$26

# **FOOD ALLERGIES**

OUR DISHES ARE CAREFULLY LABELED WITH ALLERGEN INFORMATION, AND MANY CAN BE ADJUSTED TO SUIT PERSONAL PREFERENCES. OUR CULINARY TEAM IS HAPPY TO ACCOMMODATE DIETARY NEEDS OR ADDITIONAL ALLERGY CONCERNS. TO ENSURE THE BEST EXPERIENCE, PLEASE INFORM YOUR EVENT COORDINATOR OF ANY ALLERGIES OR DIETARY RESTRICTIONS AT LEAST THREE (3) BUSINESS DAYS IN ADVANCE. ON THE DAY OF THE EVENT, WE KINDLY ASK THAT GUESTS WITH ALLERGIES OR DIETARY RESTRICTIONS ALSO NOTIFY THEIR SERVER.

# SUPPLIERS IN THE BANFF & CALGARY AREA

### DÉCOR COMPANIES

Mountain Event Rentals 403.762.2272 | mountaineventrentals.ca

Silver Moon Productions 403.938.7448 | silvermoonproductions.ca

DJS Southside Tracy Mihajic | 250.439.8258 southsideentertainment.vpweb.cg

Class Act DJ Rob Murray 1.800.661.6044 | classactdj.com

**PM Gigs** Patrick McGannon 403.276.4447 | <u>pmgigs.com</u>

Wild Bill's DJ Services 403.701.2263 | <u>wildbillsdjservices.com</u>

Soul Bowl Entertainment Kurt MacDonald | 403.762.7638 soulbowlentertainment.com

CAKES Kake Canmore 403.678.5905 | kakecanmore.ca

I Do Cakes by Brenda Schuck 250-344-5576

FLOWERS Mountain Meadows Flowers 250.272.6840 | mountain-meadows.ca

Forget Me Not Flowers 403.762.4111 | banfflowers.com

Willow Haven Flower Shop 403.678.6775 | tineke@willowhaven.ca

Banff Mountainshop Flowers 403.762.8600 banffmountaintopflowers.com

MUSICIANS Music Mosaic (Cellist, Duo or Trio) Laura Schlessinger 403.678.5172 | <u>musicmosaic.ca</u>

Baroque and Buskin' Strings Tim Janz | 403.282.9100 baroqueandbuskinstrings.weebly.com

Stewart Smith (Bag Piper) 403.283.3356 | <u>albertapiper.ca</u> **Deb Nyack** (Harpist) 403-678-6509 | <u>harpangel.com</u>

John Goulart & Karen Minish (Guitarist & Vocalist) 403.762.3188 | johngoulart.net

**Big Deal Entertainment** (Jazz Piano, Solo & Ensemble) Chance Devlin | 403.604.5483 bigdealentertainment.ca/livin-in-swing

**Con Brio Productions** (Jazz Trio, Acoustic) Kai Poscente | 403.245.4470 <u>kaiposcente@shaw.ca</u>

Swinging Bovines (Jazz Trio) Mark De Jong | jujubarians@yahoo.com

Jim Hutchison Jazz Works (Jazz Band) 403.294.0002 | jazzworks.jimhutchison.ca

MARRIAGE LICENSES Lorraine Zirke 250-343-6439 | LorraineZirke@gmail.com

HAIR & MAKE-UP Karen Schmidt 403.763.1186 | khairandmakeup@yahoo.ca

Mountain Beauties 403.609.1454 | mountainbeauties.com

**Escape Salon & Spa** 403.522.3652

Makeup by LoLoAnne 250-344-0386 makeupbyloloanne@gmail.com

Julia Joy Makeup Artistry 403-678-7667 juliajoymakeupartistry.com

PHOTOGRAPHERS Crista Lee Photography 403.679.0235 | cristalee.com

Kim Payant Photography 403.497.5111 | kimpayantphotography.com

Eric Daigle Photography 403.609.3725 | ericdaigle.com

Jody Goodwin Photography 403.679.8393 jodygoodwinphotography.com Alpine Peak Photography 403.762.3516 | carmichaelphoto.com

Kendal + Kevin Photography 403.554.5852 | <u>kendalandkevin.ca</u>

Lolo & Noa Photography loloandnoa.com

Alex Popov Photography 403.678.8543 alexpopovphotography.ca

Jena LaRoy 250.344.1651 | jenaleelaroy.com

Elora May Creative Studios 250.344.1385 | eloramaycreative.com

VIDEOGRAPHERS Aydin Weddings 403.678.0339 | aydinweddings.com

Michael Klekamp 403.493.6672 | cameraoperator.ca

#### WEDDING PLANNERS

Naturally Chic 1.888.679.9056 | <u>naturallychic.ca</u>

Lynn Fletcher Weddings 403.457.1324 | lynnfletcherweddings.com

Mountainscape Weddings 403.760.5431 | mountainevents.ca

Signature Weddings by Ashley 403-678-1126 signatureweddingsbyashley.com

Something New Wedding & Event Design Danielle Demasson 403.679.9654 | <u>somethingnewbanff.com</u>

Social & Co Kay Banks | 403.466.8533 hello@socialandcoevents.ca

Julianne Young julianneyoungweddings.com

Golden Dream Wedding & Events Susan Bateman | 613.812.5319 goldendreamsweddings-andevents.com

# 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 wedding 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 wedding service 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.





MOUNTAIN RESORTS FAMILY OF COMPANIES

2

crmr.com/emerald | @@emeraldlakelodge