



WEDDING PACKAGE



YOUR WEDDING 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.

The Rocky Mountains have long been an area of great significance to our native peoples. The valleys were places of ceremony and celebration. The lakes and mineral springs, places of rejuvenation for mind, body and spirit. Near the center of what is now Banff lies a mountain the early visitors knew as "Sleeping Buffalo". Buffalo Mountain Lodge is set amidst the beautiful tall pines of this mountain environment, just minutes away from shopping and the nightlife of Banff Avenue.

We offer a large number of guest rooms, including fully-renovated Premier units decorated with a king, king or two queen size beds, natural fieldstone fireplaces, oversized baths featuring claw-foot soaker tubs, heated slab flooring and either a balcony or patio. The Lodge rooms are furnished with bent willow, pine furniture, feather duvets and have natural fieldstone fireplaces. Our spacious Buffalo Rooms, equipped with 2 queen beds or one king bed and a kitchenette, are perfect for those with young families. Our recreational facilities include a Sauna, Gym and Outdoor Hot Tub. The Main Lodge is built of hand-hewn timbers and has a massive fieldstone fireplace, high open beam ceilings, a cozy lobby bar and historic antiques. The Prow in the Main Lodge features flavorful "Rocky Mountain Cuisine" and an award winning wine list.

In the summer of 1998 we added a new Conference Center – the Wapiti-Longhouse and Wine Cellar. Its magnificent views coupled with vogue décor make this a picture perfect place for a wedding, training session or a corporate getaway. Alternative room options include our vaulted-ceiling Wainwright Room with outdoor patio, second-level Strathcona Room with balcony, and independent Cascade – ideal for small groups and/or breakout sessions.

In the winter, there are miles of cross-country ski trails. Buffalo Mountain Lodge is a 15-minute walk to the center of Banff or to the Banff Center. Nearby are world famous downhill ski areas at Mount Norquay, Sunshine and Lake Louise. Summer in Banff offers a variety of outings to choose from, including hiking, biking, rafting, horseback riding and golfing.

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 Buffalo Mountain Lodge.

SALES MANAGER

403.775.7782

salesmanager@crmr.com





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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.
- There are various places for the ceremony and pictures around Banff. 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 for 2 hours in order for our staff to successfully complete the room set-up and keep the dinner running on time. The guests or Wedding Planner in charge of setting up your décor can access the room 1 hour after the room change has begun to complete the additional décor. We ask that you limit the number of people assisting with décor to a maximum of 4 people.
- Your function room will be set-up with the appropriate tables, chairs, linens (white) and settings. The Lodge is very unique in the aspect that decorations are not needed. Simple flowers and candlelight are all that you need to enhance the atmosphere. All rooms are tastefully decorated and offer natural lighting, art or other decorative wall hangings.
- It is strongly recommended to offer hors d'oeuvres to your guests during a Reception period, especially if a host bar is in effect.
- Upon booking, our Meeting & Event Planner team 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.
- After helping you select the room that is suitable for your special day, our Meeting and Event Planner will assist you with your menu and wine selections.

If you have any questions at any time, please feel free to call at 403.775.7782

We look forward to hosting your special day here at Buffalo Mountain Lodge.





FUNCTION SPACES

BUFFALO MOUNTAIN LODGE OFFERS 3 FUNCTION ROOMS FOR WEDDINGS. ALL ROOMS ARE WONDERFULLY DECORATED – OFFERING NATURAL LIGHTING, IN-ROOM BARS AND DELIGHTFUL VIEWS.



WAPITI LONG HOUSE

The Wapiti Longhouse is composed of two levels: Upper Floor and main level Wine Cellar. This wedding venue features a beautiful fieldstone log-burning fireplace and offers a spectacular view of Cascade Mountain. This is the only space on property that can accommodate a DJ and dancing.

UPPER FLOOR

Dimensions Feet

31' x 48'

Massive beamed ceiling, large fieldstone fireplace, balcony, in house DMX system, and natural lighting.

WINE CELLAR

Dimensions Feet

22' x 36'

Located on the main level with heated slate flooring, vogue mountain wall décor and in-room bar. Perfect for a cocktail reception in between ceremony and evening reception.

ACCOMMODATES PARTIES UP TO 99 PEOPLE - MINIMUM 50 PEOPLE REQUIRED FOR BOOKING.



WAINWRIGHT ROOM

Ideal for intimate weddings or welcome receptions, the Wainwright Room offers stunning peaked wood beam ceilings and is surrounded by windows offering natural light.

Dimensions
Feet

31' x 44'

- 30 ft peaked wood beam construction.
- Surrounded by windows offering natural lighting.
- Located on the main level of the Lodge and includes outdoor patio and in-room bar.
- Phone hook-up or playlist music only is permitted as well as first dance.

ACCOMMODATES PARTIES UP TO 70 PEOPLE



STRATHCONA ROOM

Provides a formal setting complete with a breathtaking view of Cascade Mountain. Ideal for smaller weddings or events

Dimensions Feet
31' x 31'

- 30 ft peaked wood beam construction.
- Includes balcony & large picture windows as well as in room bar
- Located on the upper level in the Main Lodge
- Phone hook-up or playlist music only is permitted as well as first dance.

ACCOMMODATES PARTIES UP TO 48 PEOPLE



TUNNEL MOUNTAIN RESERVOIR

This meadow located right beside Buffalo Mountain Lodge is perfect for wedding photos or for your ceremony. To learn more about booking the meadow for your ceremony, please contact the Town of Banff, as it is their property.

Available reception rooms after the ceremony have been listed prior.



AUDIO VISUAL RENTAL FEES

*Prices are subject to change

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

Cordless Mic (Ceremony OR Reception Use)	\$45/day + GST
Cordless Mic (Ceremony AND Reception Use)	\$70/day + GST
Screen	\$35/day + GST
LCD Projector	\$150/day + GST
Whiteboard	\$20/day + GST

High Speed Internet Access is Complimentary



POWDER SUITE

THIS POWDER SUITE IS A SPACE THAT CAN BE BOOKED FOR WEDDING PARTIES TO ENJOY ON THEIR WEDDING DAY, OR EVEN THE EVENING BEFORE.

It's a suite that offers a perfect space for a makeup artist or hair stylist to come in and ensure the wedding party is looking perfect, without the stress of having to get ready in a guest room. It offers excellent lighting, several glam stations, and we can have food and beverage served to the wedding party as they get ready.





ACCOMMODATIONS

ALL GUEST ROOMS FEATURE A WOOD BURNING FIELDSTONE FIREPLACE, DOWN DUVETS, CABLE TELEVISION, PRIVATE ENTRANCE, FULL BATHROOM, IRON AND IRONING BOARD, AND COFFEE MAKERS.

PREMIER PLUS

These rooms feature 2 Queen Beds or 1 King Bed as well as 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

- 2 Queen beds or 1 King bed
- Wood burning stone fireplace (stocked daily with complimentary firewood)
- Nespresso coffee maker and kettle
- Smart TV with streaming capabilities
- Spacious sitting area with two chairs
- Vaulted ceilings in upper-level rooms, pine ceilings in lower-level rooms
- Mini 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

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

*Prices are subject to change

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



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

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



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 & Blu-Ray Player
- In-room safe and fridge



THE O'CONNOR HOUSE

This private home, located within the grounds of the main hotel, offers an intimate and versatile setting for your wedding celebrations. With 3 bedrooms, 2.5 bathrooms, and a chef's kitchen, the 2,500+ sqft space spans three levels, providing the perfect place for gathering with loved ones. Whether used as a serene retreat for the couple to get ready, an elegant space for a cocktail reception, or a warm and inviting setting to host guests before or after the big day, the O'Connor House ensures a memorable experience filled with comfort and charm.

HOUSE FEATURES

- Chef's kitchen
- Dining area for up to 10 guests
- Primary suite with king bed and ensuite bathroom
- 1 king bedroom
- 2 queen bedroom
- 2.5 bathrooms
- Wood burning stone fireplace
- Seasonal patio with dining table and sectional



RENT YOUR OWN LODGE

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

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 yours. Perfect for a wedding!

Set amidst the beautiful tall pines on Tunnel Mountain Road in Banff, just minutes away from shopping and the nightlife of Banff Avenue. This option for Renting Your Own Lodge is the perfect way to have the best of both worlds – the privacy and serenity of nature, with the fun and excitement of Banff National Park. The lodge includes a formal dining room, lounge, and cafe, as well as a brand new outdoor hot tub, fitness center, and glam room for your wedding party to get ready in on your big day.

ACCOMMODATES PARTIES UP TO 140 PEOPLE

- Located 5 minutes from Banff Avenue.
- Features newly constructed hot tub, fitness center, and glam room
- Please inquire with our team on capacity and maximum guest numbers.





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.







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		\$6
<i>(Chocolate, Marshmallows, & Graham Crackers)</i>		
House Baked Chocolate Chip Cookies	Bag of five	\$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

*Contains nuts





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.

BUFFALO MOUNTAIN LODGE

HORS D'OEUVRES

Please choose up to 6 items from the list below.
A minimum order of one dozen per item is required.

COLD

Tomato Basil Bruschetta, Goat Cheese, Crostini	(V) \$36 per dozen
B.C. Endive, Apple, Candied Walnut, Stilton Blue Cheese, Port Reduction	(GF, V) \$38 per dozen
Smoked Trout Blinis, Horseradish Cream, Chive	\$46 per dozen
Mini Tuna Poke Taco, Fried Wonton Shell, Wakame Salad, Ponzu	(DF) \$48 per dozen
Buffalo Tartare, Radish Greens, Mustard Aioli	(GF, DF) \$50 per dozen

HOT

Vegetable Spring Roll, Saskatoon Berry & Chili Sauce	(V, DF) \$34 per dozen
Creamy Local Mushroom, Puff Pastry, Herb & Truffle Vinaigrette	(V) \$36 per dozen
Falafel Bite, Roasted Artichoke Hummus, Black Olive Tapenade	(GF, DF, VG) \$38 per dozen
Moroccan Chicken Skewer, Tahini, Lemon, Parsley	(GF, DF) \$38 per dozen
Double Smoked Bacon Wrapped Scallop, Chimichurri	(GF, DF) \$46 per dozen
Glazed Game Meat Ball, BBQ Demi	(GF, DF) \$48 per dozen
Grilled Alberta Lamb Lollipop, Rosemary Lemon Crust	(V, GF) \$50 per dozen
Roasted Bison Mini Yorkshire Puddings	\$52 per dozen

PLATTER OPTIONS

CHEF LANCE'S GRAZING TABLE

\$34 per person

Assorted Charcuterie, Selection of Cheeses, Jams & Jellies, Vegetable Crudités, Dried Fruit, Pickled Vegetables, Hummus, Nuts, Artisanal Crackers, Ciabatta Buns, Fruit, Macarons, Chocolate

Platters below are designed to serve approximately 15 – 20 guests.

MARKET FRESH VEGETABLE CRUDITÉS

\$120

Caramelized Onion & Hummus Dip, Roasted Olives

SELECTION OF CANADIAN & IMPORTED CHEESES

\$260

Assortment of Imported & Canadian Cheese, Fresh Grapes, Dried Fruit, Peach & Lavender Jam, Artisanal Crackers, Ciabatta Buns

ROCKY MOUNTAIN CHARCUTERIE BOARD

\$260

A Selection of Regionally Produced Charcuterie, House Made Accompaniments, Artisanal Crackers, Ciabatta Buns

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

All food and beverages are subject to a 20% service charge and 5% GST.

Prices are subject to change. Menus subject to change due to product availability.

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 your 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 HEIRLOOM TOMATO

(V) | \$14

Goat Cheese Crostini, Basil Pesto

BUTTERNUT SQUASH SOUP

(V, GF) | \$15

Pumpkin Seed Pesto, Spiced Crème Fraîche

SWEET POTATO & LENTIL SOUP

(VG, GF, DF) | \$15

Fried Kale Chip, Toasted Pumpkin Seeds

LOBSTER BISQUE

(GF) | \$17

Lobster Foam, Chives

SALADS

ARUGULA & ARTISAN GREENS

(V, GF) | \$14

Toasted Pumpkin Seeds, Pickled Red Onions, Blackberry Vinaigrette

ROMAINE LETTUCE

(V) | \$15

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

B.C. ENDIVE SALAD

(V, GF) | \$15

Grilled Pear, Candied Pecans, Blue Cheese, Fig Balsamic Vinaigrette, Fresh Dill

ASSORTED BEET SALAD

(V, GF) | \$16

Goat Cheese, Crushed Pistachios, Apples, White Balsamic & Thyme Vinaigrette

HEIRLOOM TOMATO

(V) | \$17

Burrata Cheese, Lemon Garlic Sourdough Crostini, Fresh Basil, Aged Balsamic & Herb Vinaigrette

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APPETIZERS

MOROCCAN CARROTS FILO PASTRY

(V) | \$16

Orange & Thyme Syrup, Tahini & Harissa Yogurt

WILD BOAR PATE

(DF) | \$18

B.C. Cherry Chutney, Toasted Sourdough, Organic Greens

SHRIMP COCKTAIL

(GF, DF) | \$20

Clamato Mayo Horseradish Sauce, Bib Lettuce, Grilled Lemon

ROCK CRAB & SCALLOP CAKE

(GF, DF) | \$20

Vegetable Slaw, Grilled Lemon, Citrus Cilantro Aioli

PALATE CLEANSER

EAST COAST OYSTER ON THE HALF SHELL

(GF, DF) | \$5

Green Apple & Mustard Seed Mignonette

LEMON SORBET

(VG) | \$7

Gin Macerated Berry Salsa

FROZEN SUGARED PROSECCO GRAPES

(VG) | \$7

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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**.

ATLANTIC SALMON FILLET

Potato & Scallion Rosti, Pickled Fennel Slaw, Dill & Roe Cream

(GF) | \$44

MAPLE GLAZED SABLEFISH

Grilled Scallion Kennebec Mash, Cherry Tomato Confit,
Herb & Citrus Butter, Lemon Vinaigrette

(GF) | \$46

ROASTED FREE RANGE CHICKEN BREAST

Double Smoked Bacon Barley Risotto, Mushroom Cream Sauce

| \$45

PAN ROASTED BROME LAKE DUCK BREAST

Celery Root & Leek Purée, Spiced Saskatoon Berry Chutney, Veal Glaze

(GF) | \$49

6oz GRILLED ALBERTA BEEF TENDERLOIN

Herb Roasted Fingerling Potatoes, Local Lion's Mane Mushroom,
Peppercorn Demi Glaze

(GF, DF) | \$53

10oz GRILLED BISON RIBEYE STEAK

Grizzly Gouda Mash Potato, Caramelized Shallot, Herb Chimichurri

(GF) | \$56

All main courses above are served with seasonal vegetables.

ORGANIC VEGETABLE STRUDEL

Slow Roasted, Caramelized Parsnips & Carrots, Puff Pastry, Pickled Anjou Pear,
Fennel & Baby Kale Slaw, Miso & Pumpkin Seed Purée

(V) | \$40

DESSERTS (V)

Please select **ONLY ONE** option for all guests to enjoy.

RUSTIC GRANNY SMITH APPLE PIE

Oat Crumble, Vanilla Bean Gelato, Maple Syrup

(NF) | \$14

WARM MOLTEN CHOCOLATE CAKE

Caramel Gelato, Chocolate Cigar, Whipped Cream

(NF) | \$15

WARM WHITE CHOCOLATE BLONDIE

Maple Walnut Ice Cream, Maple Nuggets,
White Chocolate Shavings

| \$15

STICKY TOFFEE PUDDING

Spiced Apples, Vanilla Crumb, Vanilla Bean Gelato,
Toffee Sauce

(NF) | \$14

VANILLA CHEESECAKE

Saskatoon Berry Compote, Chantilly Cream

(NF) | \$14



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

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CHILDREN'S PLATED DINNER

\$22 per child.

Please select **ONE** menu option for each course.

APPETIZER

VEGETABLE CRUDITÉS

Herb Dip

OR

ORGANIC GREEN SALAD

Cucumber, Tomato, Ranch Dressing

ENTRÉES

CHICKEN FINGERS & FRENCH FRIES

OR

FRIED MAC & CHEESE BITES, FRENCH FRIES

OR

GRILLED CHICKEN BREAST

Mashed Potato & Glazed Carrots (GF)

OR

4oz GRILLED BEEF TENDERLOIN

Roast Potatoes, Seasonal Vegetables (GF)

(+\$6 Per Order)

DESSERT

ICE CREAM SUNDAY (NF)

Fresh Fruit, Chocolate Sauce, Chocolate Chip Cookie



LATE NIGHT SNACKS

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

CLASSIC MINI MORTADELLA & PROVOLONE CIABATTA (2 per person)

| \$13 per person

Black Olive Ciabatta, Prairie Fire Mustard, Pickled Red Onions

PEROGY BAR

| \$16 per person

Buttered Onions, Pulled Elk, Bacon Bits, Gravy, Sour Cream, Scallions

BUILD YOUR OWN POUTINE STATION

(GF) | \$15 per person

Home Made French Fries, Bacon Bits, Gravy, Scallions, Cheese Curds

BUILD YOUR OWN NACHOS STATION

(GF) | \$16 per person

Warm Corn Tortilla Chips, Nacho Cheese, Pickled Jalapeno, Game Meat Chili, Pico De Gallo Salsa

GAME MEAT SLIDER BUFFET (2 per person)

| \$16 per person

Pre-assembled House-Made Game Sliders, Cheddar Cheese, Tomato, Lettuce, BBQ Sauce

A minimum order of 20 portions per item is required for menu items above.

CRISPY CHICKEN WINGS

(GF) | \$18 per dozen

Prow BBQ Sauce, Salt & Pepper, or Spicy Buffalo

POPCORN CART

(GF) | \$75 per event

Make and serve your own Popcorn

PLATTER OPTIONS

CHEF LANCE'S GRAZING TABLE

\$34 per person

Assorted Charcuterie, Selection of Cheeses, Jams & Jellies, Vegetable Crudités, Dried Fruit, Pickled Vegetables, Hummus, Nuts, Artisanal Crackers, Ciabatta Buns, Fruit, Macarons, Chocolate

Platters below are designed to serve approximately 15-20 guests.

MARKET FRESH VEGETABLE CRUDITÉS

\$120

Caramelized Onion & Hummus Dip, Roasted Olives

SELECTION OF CANADIAN & IMPORTED CHEESES

\$260

Assortment of Imported & Canadian Cheese, Fresh Grapes, Dried Fruit, Peach & Lavender Jam, Artisanal Crackers, Ciabatta Buns

ROCKY MOUNTAIN CHARCUTERIE BOARD

\$260

A Selection of Regionally Produced Charcuterie, House Made Accompaniments, Artisanal Crackers, Ciabatta Buns

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LATE NIGHT SNACKS CONTINUED

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

DESSERTS

DOUBLE CHOCOLATE DIPPED STRAWBERRIES (1 per order) \$3

COOKIE & FRENCH MACARON (1 of each per order) \$5

ASSORTMENT OF CUPCAKES (priced each) \$6

Flavours: Vanilla, Chocolate, Red Velvet, Jelly Roll, Peanut Butter, Lemon



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 Tea & Organic Coffee

STARTER

BUTTERNUT SQUASH SOUP (V)

Pumpkin Seed Pesto, Spiced Crème Fraîche

OR

B.C. ENDIVE SALAD (V)

Grilled Pear, Candied Pecans, Blue Cheese, Fig Balsamic Vinaigrette, Fresh Dill

MAIN

BUTTERMILK BRINED FREE RANGE TURKEY ROULADE

Traditional Herb Stuffing, Fried Onion & Potato Perogies, Cranberry Chutney, Buttered Carrots, Turkey Gravy

OR

ALBERTA BEEF WELLINGTON

Puff Pastry, Local Mushroom Duxelles, Scallion Mash, Grilled Vegetables, Peppercorn Demi

DESSERT

WARM MOLTEN CHOCOLATE CAKE (NF)

Caramel Gelato, Chocolate Cigar, Whipped Cream

OR

STICKY TOFFEE PUDDING (NF)

Spiced Apples, Vanilla Crumb, Vanilla Bean Gelato, Toffee Sauce



BREAKFAST BUFFET OPTIONS

For groups of up to 25 people we are happy to have you enjoy brunch from our menu at your leisure at The Prow, open from 7am to 2pm.

For groups 25+, 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.

If your group is smaller than 25 people and you wish to select a buffet, you are welcome to do so; however, you will be charged for a minimum of 25 guests.

CONTINENTAL BREAKFAST BUFFET

\$24

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

\$28

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 BREAKFAST BUFFET ADD ON'S:

Classic Canadian Back Bacon Eggs Benedict

\$4 per person

Back Bacon, English Muffin, Hollandaise Sauce

Smoked Steelhead Trout Benny

\$5 per person

Smoked Steelhead Trout, English Muffin, Baby Kale, Hollandaise Sauce

Avocado Benny (V)

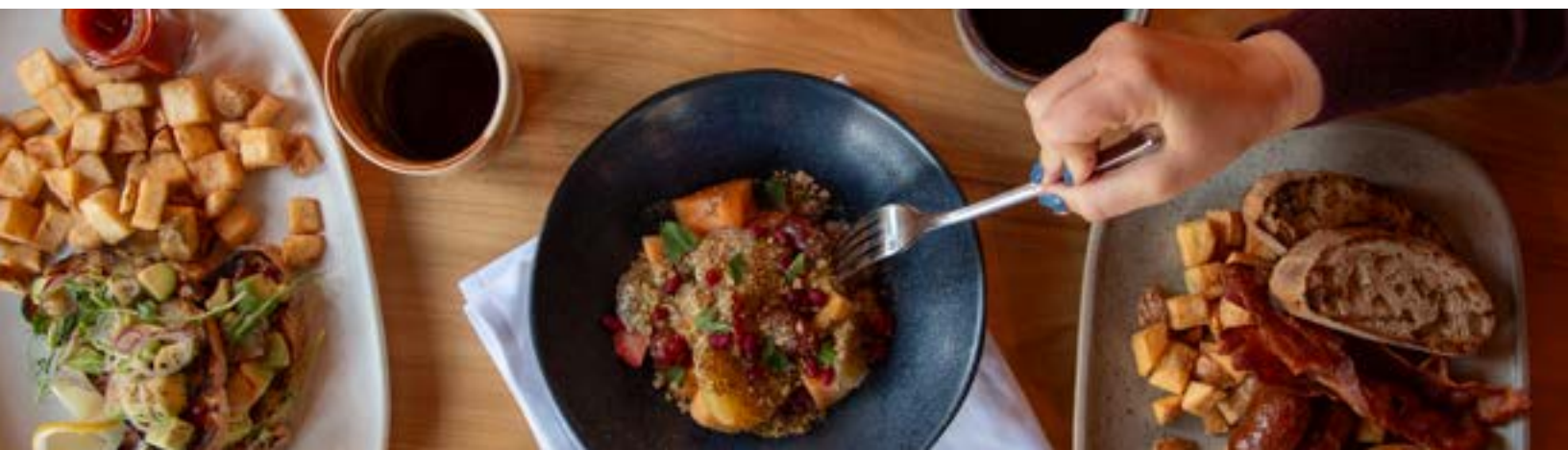
\$6 per person

Smashed Avocado, Sundried Tomato Pesto, Alfalfa Sprouts, Hollandaise

Chef Attended Omelet Station

\$7 per person

Free Run Eggs, Sweet Peppers, Green Onion, Mushroom, Aged Cheddar, Spinach



A close-up photograph of a person's hands using a knife and fork to eat a dish. The dish is served on a light blue ceramic plate and consists of seared salmon fillets, a quinoa patty, cherry tomatoes, and a drizzle of white sauce. The person is wearing a dark patterned top. The background is blurred, showing an indoor setting with natural light.

FOOD ALLERGIES

OUR DISHES ARE CAREFULLY LABELED WITH ALLERGEN INFORMATION, AND MANY CAN BE ADJUSTED TO SUIT ADDITIONAL DIETARY CONCERNS AS NEEDED. TO ENSURE THE BEST EXPERIENCE, PLEASE INFORM YOUR EVENT COORDINATOR OF ANY ALLERGIES OR DIETARY RESTRICTIONS AT LEAST FOURTEEN (14) BUSINESS DAYS IN ADVANCE. CHANGES TO THIS INFORMATION ARE PERMITTED UP TO 72 HOURS PRIOR TO YOUR EVENT. ON THE DAY OF THE EVENT, WE KINDLY ASK THAT GUESTS WITH ALLERGIES OR DIETARY RESTRICTIONS ALSO NOTIFY THEIR SERVER.



CRAFTING THE PERFECT TOAST

YOUR BAR EXPERIENCE AT BUFFALO MOUNTAIN LODGE

Planning a wedding or celebration at Buffalo Mountain Lodge means creating a unique experience where every detail reflects your story, including the drinks you serve. Whether you're envisioning timeless sophistication, alpine elegance, or a vibrant, cocktail-forward gathering, our bar program is thoughtfully designed to elevate the moment and keep spirits high.

With a curated selection of Canadian and international wines, locally brewed craft beers and ciders, a refined collection of premium spirits, and artfully composed cocktails and mocktails, we offer something for every guest – whether they're raising a toast or simply savouring something exquisite.

BAR SERVICE OPTIONS

Your bar service helps set the tone for your celebration and plays a key role in managing your budget. Choose the format that best reflects your vision and hosting style:

HOST BAR | Treat your guests to a seamless and elevated bar experience. With this option, all beverages are billed to the host based on actual consumption. This is a popular choice that allows guests to enjoy the full selection of our wines, craft beers, cocktails, and premium spirits throughout the celebration. This service also includes preferred pricing on drinks, offering added value for a truly generous hosting experience.

CASH BAR | Guests purchase their own beverages. A straightforward and budget-conscious option. For added convenience, drinks may also be charged directly to guest rooms, allowing for seamless service without the need for cash or on-site payment.

TICKET BAR | A flexible option where the host pre-purchases a set number of drink tickets for guests to redeem at the bar. Once the allotted tickets have been used, service transitions seamlessly to a cash bar. This format allows couples or event organizers to offer a partially hosted experience while maintaining budget control.

ELEVATE THE EXPERIENCE

Enhance your beverage service with thoughtful upgrades:

SIGNATURE COCKTAILS

Crafted with premium local spirits and seasonal ingredients.

Create a drink that tells your story - name it after your pet, a place you love, or a shared memory.

CHAMPAGNE OR SPARKLING TOASTS

A crisp, celebratory toast featuring our sparkling wines or Champagne.

We'll help time it perfectly with your MC or coordinator.

COCKTAIL HOUR SPECIALTIES

Welcome guests in style with a tray of pre-selected cocktails. It's an elegant and effortless way to set the tone for your celebration. Featuring handcrafted creations that showcase the region's finest spirits, each cocktail is thoughtfully composed with layered flavour profiles. Expect a refined balance of bright citrus, herbal complexity, subtle florals, and warm, smoky undertones. All crafted to reflect the season and elevate every sip.

LOCALLY CRAFTED DRAUGHT COCKTAILS

Designed for quick service without compromise. These cocktails are pre-batched with care using quality local ingredients, ensuring bold flavour and consistent pours. Perfect for larger groups who want efficiency and exceptional taste in every glass.

MOCKTAILS

Our non-alcoholic beverage program is crafted with the same care and creativity as our cocktails. Featuring fresh ingredients, house-made syrups, and thoughtful garnishes, our mocktails deliver a memorable and beautifully presented experience. Guests can also choose from non-alcoholic craft beers, ciders, alcohol-free canned cocktails, and zero-proof spirits upon request.





SOMMELIER GUIDANCE

To further personalize your experience, our in-house sommelier is available to consult on wine pairings tailored to your selected menu. We also welcome inquiries regarding non-alcoholic selections. Please coordinate with your Event Planner.

WINE SELECTION HIGHLIGHTS

Our wine program combines the best of Canadian winemaking with renowned international producers, thoughtfully chosen to complement our Rocky Mountain cuisine. From vibrant sparklings to bold reds, our collection offers something for every palate.

SPARKLING & CHAMPAGNE | A lively mix of Champagnes, Proseccos, and Cavas offering fresh orchard fruit, citrusy zest, and elegant bubble – perfect for toasts and celebrations.

WHITE WINES | Featuring crisp Sauvignon Blancs, elegant Chardonnays, and aromatic Pinot Gris, our white wines bring bright acidity, citrus, and stone fruit notes, ideal for seafood, poultry, and lighter dishes.

ROSÉ WINES | Dry, fruit-forward, and refreshingly crisp, with wild berry and citrus notes – versatile and food-friendly all year round.

RED WINES | From silky Pinot Noirs to bold Malbecs, Cabernet Francs, and Bordeaux blends, our reds balance ripe fruit, spice, and structure for rich yet approachable pairings.

BEER & CIDER SELECTION HIGHLIGHTS

Our beer and cider program offers a curated mix of recognizable classics and regional craft favorites, ensuring a satisfying selection for every guest.

LOCAL BEER & CIDER | Tap into the taste of the Rockies with a selection that blends local craftsmanship with well-loved classics.

STANDARD BEER SELECTION | A well-rounded mix of light lagers, approachable ales, and domestic favorites offering crisp, easy-drinking options for any guest.

PREMIUM BEER & CIDER SELECTION | Showcasing Alberta and BC craft beers such as Grizzly Paw, Canmore Brewing Co, Uncommon Cidery. This tier highlights bold flavours, regional character, and rotating selections for those seeking a distinctive taste experience. This also offers familiar international favorites like Corona, and Heineken.



WEDDING TRIAL EXPERIENCE

As you prepare for your special day, we are pleased to offer a complimentary Wedding Trial Dinner. This is a valuable opportunity to sample your selection from our current wedding menu and finalize your choices with confidence.

YOUR TRIAL INCLUDES

Two Starters (soup, salad, or appetizer)

Two Entrées

Two Desserts

—
You'll also have the opportunity to meet our Chef de Cuisine Lance, who has been proudly leading kitchens for CRMR for over 10 years.

The trial additionally includes a guided pairing from our wedding package wine list. You will be able to pick two white and two red wines to complement your chosen dishes. A member of our Food & Beverage Management team will guide you through each of the selections, offering insight into the varietals, tasting notes, and regional highlights.

SUPPLIERS IN THE BANFF & CALGARY AREA

AIRPORT TRANSPORTATION

Banff Airporter

403.762.3330 | 888.449.2901

banffairporter.com

Banff Transportation

403.762.0000 | banfftransportation.com

BABYSITTING

Childcare Connections

403.760.4443 | childcarebanff.com

My Hotel Sitter

403.762.3661 | myhotelsitter.com

CAKES

Cake Creations

403.678.5905 | cakecreations.ca

Cake Rhapsody

403.678.8722 | cakerhapsody.ca

Kake By Darci

403.609.8482 | kakecanmore.com

COMMISSIONERS

Carl Shields

403.762.2430 | weddingsbanff.com

Patrick Smiley

403.609.0876 | patricksmileyweddings.com

Robin White / Karen Faryna

403.760.4867 / 403.762.8098

banfflakelouiseweddings.com

DJS

Class Act DJ | Rob Murray

1.800.661.6044 | classactdj.com

Livin' & Dancin' DJ Services | Ben Miles

403.609.3546 | banffcanmoredj.com

Wild Bill's DJ Service

403.701.2263 | wildbillsdjservices.com

Spectrum Mobile Entertainment

403.407.8954 | spectrumentertainment.ca

FLOWERS

Banff Mountaintop Flowers

403.762.8600

banffmountaintopflowers.com

Elements Floral Design

403.678.4554 | elementsfloral.com

Forget Me Not Flowers

403.762.4111 | banffflowers.com

Willow Flower Co.

403.678.6775 | willowflowercompany.ca

HAIR

Mountain Beauties

403.609.4936 | mountainbeauties.com

Willow Stream

403.762.1772 | Banff Springs Hotel

Botega Salon

403.760.3087 | botegahair.com

En Vogue Hair Salon

403.762.2955 | envoguebanff.com

LIMOUSINES

Alpine

403.762.5558 | alpinelimo.ca

Signature Limos

403.407.2707 | signaturelimos.ca

Banff Sedan

800.587.9958 | banffsedan.com

MARRIAGE LICENSES

Banff Registry

403.762.2177 | thebanffregistry.com

A-Plus Registry Calgary

403.228.3333

Canmore Registry

403.678.9320 | canmoreregistry.com

MUSICIANS

Ben Miles Quartet

1.866.342.9794

thebash.com/jazz-band/ben-miles-quartet

Harpist | Deborah Nyack

403.678.6509 | harpangel.com

Muriel Davidson | Bagpiper

403.675.0403 | davidsonmuriel@gmail.com

Music Mosaic

403.678.5172 | musicmosaic.ca

Jim Hutchison Jazz Works

Calgary: 403.294.0002

jim@jimhutchison.ca

jazzworks.jimhutchison.ca

PHOTOGRAPHERS

Alpine Peak Photography

403.762.3516 | carmichaelphoto.com

Crista Lee Photography

403.679.0235 | cristalee.com

Kim Payant Photography

403.497.5111

kimpayantphotography@gmail.com

Sarah Pukin

403.837.4614 | sarahpukin.com

Kendal + Kevin Photography

403.554.5852 | kendalandkevin.ca

Alex Popov Photography

403.678.8543

alexpopovphotography.ca

VIDEOGRAPHERS

Engaged Films

403.760.9876 | engagedfilms.com

Mountain Wedding Videos

403.760.7998

mountainweddingvideos.com

SUPPLIERS IN THE BANFF & CALGARY AREA

WEDDING PLANNERS

Naturally Chic

403.679.1409 | naturallychic.ca

Rocky Mountain Weddings

587.222.0026

rockymountainweddings.ca

Mountainscape Weddings

403.760.5431

mountainscapeweddings.ca

Shannon Valente Weddings

403.532.1224

shannonvalenteweddings.com

Julianne Young Weddings

403.456.2439

julianneyoungweddings.com

Signature Weddings by Ashley

403.678.1126

signatureweddingsbyashley.com

Something New Weddings

403.679.9654

somethingnewbanff.com

WEDDING RENTAL | DÉCOR COMPANIES

Mountain Event Rentals

403.762.2272

mountaineventrentals.ca

Silver Moon Productions

403.936.7448 | silvermoonproductions.ca

We supply white linens, however if you do have something extra in mind, these or other suppliers can help you with your requests. You will be responsible for picking up and bringing back any extra linen.



ALBERTA MARRIAGE LAWS

Prior to being married, couples must obtain an Alberta Marriage License from a registry in the province of Alberta. It is valid for 3 months from the date of issue.

OBTAINING AN ALBERTA MARRIAGE LICENSE

The Wedding Couple need to provide the following information:

- Proof of Identification
- Full name of father, birthplace of father
- Maiden and full name of mother, birth place of mother
- If divorced, Decree Absolute
- If Widowed, Death Certificate of former spouse

An Alberta Marriage License can be obtained at the following location:

The Banff Registry
(closed Saturdays and Sundays)
103-211 Bear St, Banff, Alberta T1L 1A6
403.762.2177

*Kindly note there is no issuing office in Lake Louise Couples from out of province may arrange their Alberta Marriage License in advance through the Banff Bureau (www.banffbureau.com or email@banffbureau.com)

IMPORTANT INFORMATION

Two witnesses of at least 18 years of age are required for the ceremony. It is not necessary that the witnesses have prior knowledge of the couple being married.





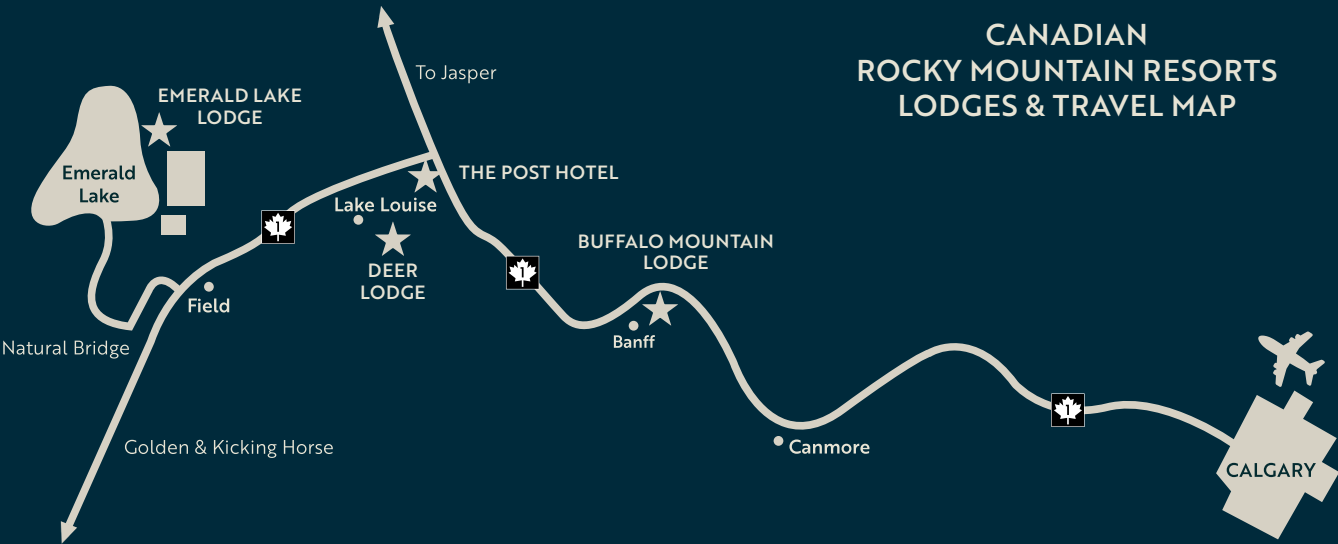
BUFFALO MOUNTAIN LODGE DIRECTIONS

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.





PART OF THE
CANADIAN ROCKY
MOUNTAIN RESORTS
FAMILY OF COMPANIES

crmr.com/buffalo |   [buffalomountainlodge](#)