

The background of the entire page is a scenic photograph of a winter landscape. In the foreground, a calm lake reflects the surrounding scene. A wooden bridge with railings spans the lake from the right side towards the center. On the left side of the lake, there are several cozy-looking wooden lodges with snow on their roofs and warm lights glowing from the windows. The middle ground is filled with a dense forest of evergreen trees, all heavily laden with snow. In the background, majestic mountains with sharp peaks and patches of snow rise against a cloudy, overcast sky. The overall color palette is dominated by whites, greys, and the dark greens of the snow-covered trees.

EMERALD LAKE

L O D G E

EVENT PACKAGE
April 2026 to March 2027



YOUR EVENT AT
EMERALD LAKE LODGE

Thank you for your interest in Emerald Lake Lodge.

We would like to take this opportunity to introduce you to our lodge.

Emerald Lake Lodge is surrounded by unparalleled natural beauty. Originally built in 1902 by the Canadian Pacific Railway, this historic property has been restored and redeveloped to become one of the finest resorts in the Canadian Rockies.

The Lodge is designed to meet the needs of corporate meetings or family functions. Grace and intimacy characterize the meeting spaces, which are handsomely appointed and versatile. As a result, you are given the opportunity to create the ideal atmosphere for serious discussion and lively interaction.

Please find attached our comprehensive Event Package, complete with menus, AV equipment, and meeting facility information. For additional information, please contact us directly. It would be a pleasure to assist you in planning your upcoming meeting or event at Emerald Lake Lodge.

SALES MANAGER

403.775.7782

salesmanager@crmr.com





INDEX

FUNCTION SPACES	4-12
Vice President's Room	5
President's Room	7
Cilantro on the Lake	9
Yoho Lounge	11
Audio Visual Rental Fees	12
 ACCOMMODATIONS	 13-19
Signature Room	14
Lodge Plus Room	15
Lodge Rooms	16
Lake View Room	17
Emerald Suite	18
The Point Cabin	19
 GIFT IDEAS	 21
 ACTIVITIES IN THE ROCKIES	 22
 EVENT MENUS	 23-33
Hors d'Oeuvres	24
Plated Dinner Menu	25-27
Children's Plated Dinner Menu	28
Late Night Snacks Menu	29
Festive Menu	30
Breakfast and Break Options Menu	31
Set Lunch Menu	32
Conference Beverage Offering	34-36
 DIRECTIONS & ARRIVAL	 37-38



FUNCTION SPACES

EMERALD LAKE LODGE OFFERS 3 FUNCTION ROOMS.
OUR TEAM IS ABLE TO OFFER FULL SERVICES TO CONFERENCES,
EVENTS AND SOCIAL FUNCTIONS.

VICE PRESIDENT'S ROOM

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

DIMENSIONS Feet	THEATRE Capacity	CLASSROOM Capacity	U SHAPE Capacity	BOARDROOM Capacity	RECEPTION Capacity	BANQUET Capacity
40' x 25'	80	56	30	36	100	88





RECEPTION



BANQUET

PRESIDENT'S ROOM

Located on the second floor of the Main Lodge. Ideal for smaller meeting groups. Complete with an inspiring view of the President's Mountain Range.

DIMENSIONS Feet	THEATRE Capacity	CLASSROOM Capacity	U SHAPE Capacity	BOARDROOM Capacity	RECEPTION Capacity	BANQUET Capacity
18' x 25'	30	8	-	22	30	22





CILANTRO ON THE LAKE

This stand-alone facility offers an extraordinary setting for meetings & special events. Featuring expansive windows with breathtaking views of Emerald Lake and the President Mountain Range, along with soaring wood-beamed ceilings, the venue creates an inspiring and unforgettable atmosphere.

DIMENSIONS Feet	THEATRE Capacity	CLASSROOM Capacity	U SHAPE Capacity	BOARDROOM Capacity	RECEPTION Capacity	BANQUET Capacity
30' x 30'	60	24	24	30	64	64





U-SHAPE



RECEPTION



BANQUET

YOHO LOUNGE

The upper level of main lodge. This warm room with lots of history is perfect for intimate gatherings and cocktail receptions. The Yoho Lounge is available for use when booking the President's or Vice President's room. The lounge can not be rented separately.

Accommodates parties up to 50 people.

- Dimensions: 25' x 25'
- Located on the second floor



AUDIO VISUAL RENTAL FEES

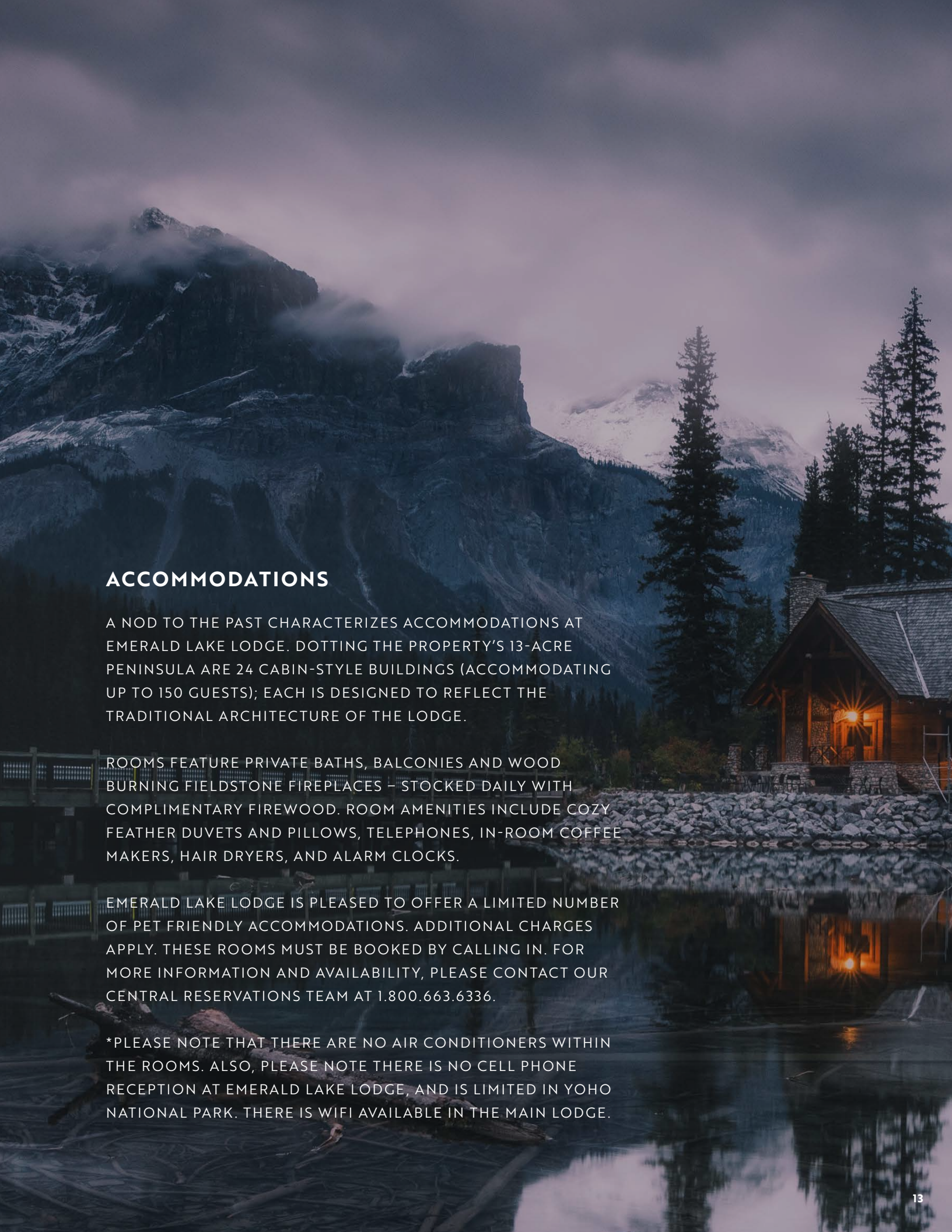
Portable Speaker	\$50/day + GST
Cordless Mic	\$70/day + GST
Screen	\$35/day + GST
LCD Projector	\$150/day + GST
Flipchart	\$30/day + GST
Whiteboard	\$20/day + GST
TV & HDMI	\$100/day + GST

High Speed Internet Access is Complimentary

*Prices are subject to change

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





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.

ROOM FEATURES

- 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.

ROOM FEATURES

- 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.

ROOM FEATURES

- 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.

ROOM FEATURES

- 1 King-size bed
- Wood burning stone fireplace (stocked daily with complimentary firewood)
- Spacious sitting area with sofa
- Private balcony overlooking the lake



EMERALD SUITE

Emerald suites are available in two configurations: studios or one-bedroom suites. Rooms have one queen-size bed, spacious sitting area with a sofa and chairs in front of the fireplace. Private half wrap-around balcony overlooking the lake.

ROOM FEATURES

- 1 Queen-size bed
- Wood burning stone fireplace (stocked daily with complimentary firewood)
- Spacious sitting area with sofa and chairs
- Private half wrap-around balcony overlooking the lake



THE POINT CABIN

The lodge's most exclusive suite – featuring a master bedroom with king-size bed and French doors leading to a spacious living area with a sofa couch. Room offers one-and-a-half bathrooms including a whirlpool bath, a dining area with refrigerator, wrap-around balcony and the premier view of Emerald Lake.

ROOM FEATURES

- 1 King-size bed
- 1 and 1/2 bathrooms with whirlpool bath
- Dining area with refrigerator
- Spacious sitting area with sofa
- Wood burning stone fireplace (stocked daily with complimentary firewood)
- Private full wrap-around balcony with a premier view of Emerald Lake





GIFT IDEAS

If you would like to provide your guests with a personalized gift, our front desk team can have these items placed in your guest's room prior to arrival. A fee of \$1.50 + GST per room drop will apply.

CRMR LABELED GIFT SUGGESTIONS

Triple Berry Jam by Worthy	235ml jar	\$10
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)		\$7
House Baked Chocolate Cookies	Bag of five	\$14
Assorted French Macarons* by Ollia	Box of two	\$10
Assorted French Macarons* by Ollia	Box of four	\$16
Classic Sea Salt Caramels by Salted	Box of two	\$10
Classic Sea Salt Caramels by Salted	"Thank You Box" of six	\$24
Assorted Cheese & Fruit Plate, Artisanal Crackers*		\$26
Deluxe Cheese & Fruit Plate*, 2x 473ml North Water		\$34

*Contains nuts

EMERALD LAKE LODGE BRANDED ITEMS

Nature that Sticks, Magnet 2.5"x3.5"	\$8
Playing Cards	\$15
Baseball Cap	\$30
Scented Soy Candle, 8oz tin	\$30
Wood Tumbler	\$45
T-Shirt Crew Neck	\$60
Sweatshirt	\$90



ACTIVITIES IN THE ROCKIES

SUMMER

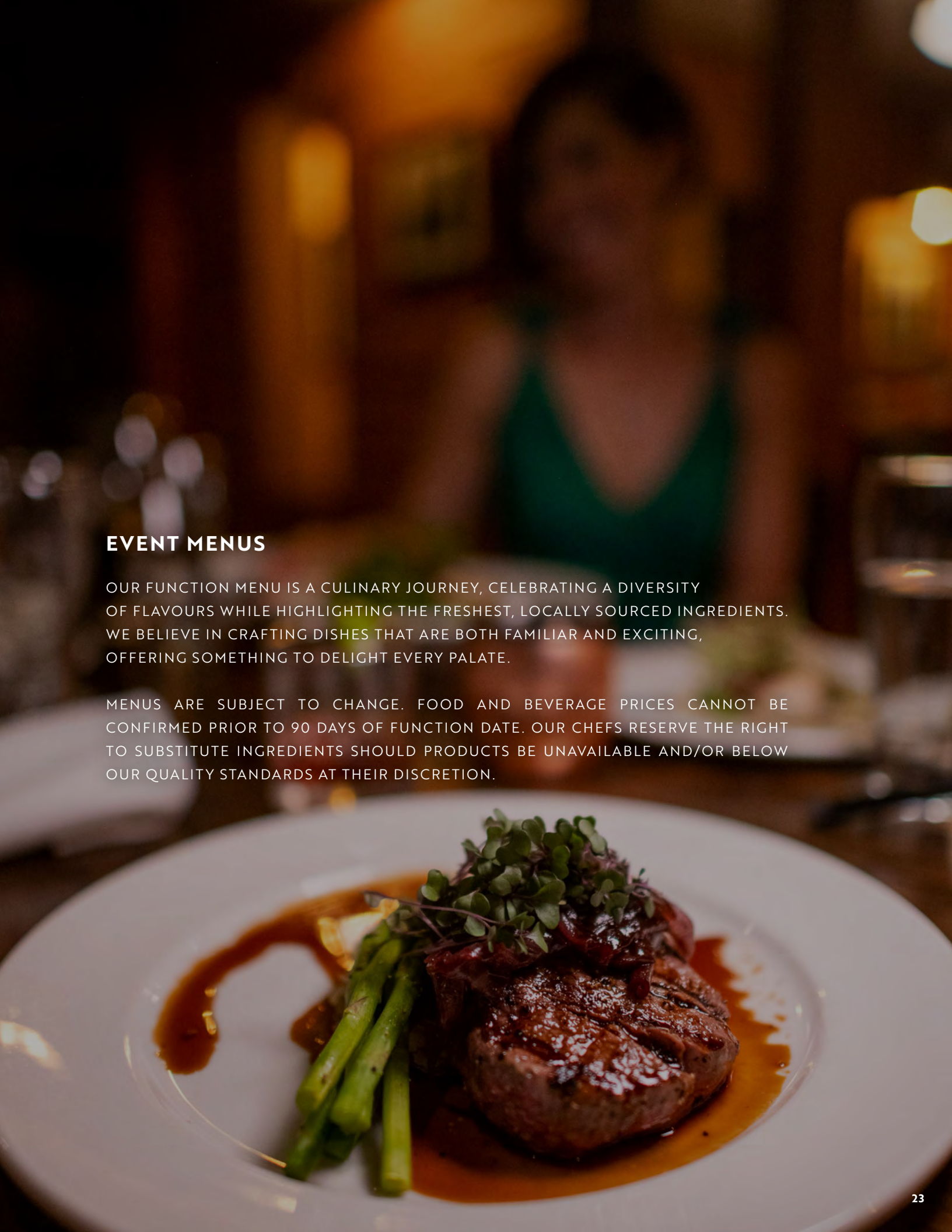
Canoeing
Hiking
Fishing
Golfing
ATV Tours
Horseback Riding
Sightseeing
White Water Rafting
Geological Hiking
Spas and Hot Spring

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
for these activities.





EVENT MENUS

OUR FUNCTION 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.

MENUS ARE SUBJECT TO CHANGE. FOOD AND BEVERAGE PRICES CANNOT BE CONFIRMED PRIOR TO 90 DAYS OF FUNCTION DATE. OUR CHEFS RESERVE THE RIGHT TO SUBSTITUTE INGREDIENTS SHOULD PRODUCTS BE UNAVAILABLE AND/OR BELOW OUR QUALITY STANDARDS AT THEIR DISCRETION.





EMERALD LAKE LODGE

HORS D'OEUVRES

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

COLD

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

HOT

Vegetable Spring Roll, Saskatoon Sweet Chili Jam	(V, DF) \$34 per dozen
Forest Mushroom & Sweet Onion Quiche	(V) \$36 per dozen
Savoury Crème Puffs, Herb Garlic Boursin Cheese	(V) \$36 per dozen
Prosciutto Wrapped Prawns, Maple Barbeque Sauce	(GF, DF) \$38 per dozen
Fried Chicken & Waffles, Hot Honey	\$40 per dozen
Double Smoked Bacon Wrapped Scallops, Rice Cracker	(GF, DF) \$44 per dozen
Glazed Bison Meat Balls, Roasted Garlic Demi	(GF, DF) \$46 per dozen

PLATTER OPTION

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

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

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

SHARED APPETIZER

Family-style platters will be placed on the tables for everyone to enjoy as they settle in.

A fun and interactive way to start your meal . Prices are per person.

CHEF'S CHOICE CHEESE PLATE

(V) | \$18

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

ROCKY MOUNTAIN CHARCUTERIE BOARD

| \$18

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

SOUPS

ROASTED TOMATO BISQUE

(V) | \$14

Goat Cheese Crostini, Basil Pesto

BUTTERNUT SQUASH SOUP

(VG, GF) | \$15

Pumpkin Seed Pesto

FOREST MUSHROOM CHOWDER

(V) | \$16

Puffed Wild Rice, Thyme Oil

MOUNTAIN MINESTRONE

(V) | \$16

Garlic Croutons, Shaved Padano

ATLANTIC LOBSTER BISQUE

(GF) | \$17

Chive Cream, Shallot, Crisp Garlic & Chili Oil

SALADS

ARTISAN LETTUCE

(V, GF) | \$15

Goat Cheese, Crushed Pistachios, Roasted Beet Vinaigrette

ARUGULA & ARTISAN GREENS

(VG, GF) | \$15

Toasted Pumpkin Seeds, Pickled Red Onions, Blackberry Vinaigrette

SPINACH, BUTTON MUSHROOM SALAD

(GF) | \$16

Sundried Tomato, Warm Bacon Mustard Vinaigrette

ROMAINE LETTUCE

| \$16

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

HEIRLOOM TOMATO & ORANGE SALAD

(VG) | \$18

Fresh Basil, Red Onions, Pomegranate, Aged Balsamic

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.

There is a 10% liquor tax that is applied to all alcoholic beverages. Menus subject to change due to product availability.



APPETIZERS

BEET GNOCCHI

Roasted Heirloom Beets, Walnut Herb Pesto, Goat Cheese, Arugula

(V, GF) | \$17

BBQ CHICKEN SPRING ROLLS

Red Onion & Corn Relish, Pea Shoots, Sweet Chili Sauce

| \$17

CHORIZO SAUTEED SHRIMPS

Potato Risotto, Oven Dried Tomatoes, Green Onions

(GF) | \$18

CRAB & SCALLOP CAKE

Vegetable Slaw, Grilled Lemon, Citrus Cilantro Aioli

| \$22

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) | \$5

HEIRLOOM TOMATO GAZPACHO

Avocado Mousse

(VG) | \$7

FROZEN SUGARED PROSECCO GRAPES

(VG) | \$7

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.

There is a 10% liquor tax that is applied to all alcoholic beverages. Menus subject to change due to product availability.

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

Cherry Tomato & Lemon Jam, Potato Fennel Hash, Dill Drizzle

(GF, DF) | \$46

MISO GLAZED SABLEFISH

Bok Choy, Basmati Pilaf, Citrus Ginger Vinaigrette

(GF, DF) | \$47

ROASTED FREE RANGE CHICKEN BREAST

Barley Risotto, Crisp Prosciutto, Sage Butter Sauce

| \$46

FREE RANGE PORK CHOP

Buttered Yukon Gold Mashed Potato, Tomato & Chorizo Ragout

(GF) | \$48

GRILLED ALBERTA BEEF TENDERLOIN

Herb Roasted Fingerling Potatoes, Roasted Shallot Red Wine Glaze

(GF, DF) | \$54

CRUSTED LAMB RACK

Herb & Pistachio Crust, Potato & Yam Gratin, Grainy Dijon Veal Glaze

(GF) | \$56

GRILLED BUFFALO RIBEYE STEAK

Sour Cream, Green Onion & Bacon Crushed Red Creamer Potatoes, Veal Jus, Chimichurri

(GF) | \$58

All main courses above are served with seasonal vegetables.

POTATO GNOCCHI

Roasted Tomato, Shallots, Green Asparagus, Parsley & Hazelnut Salsa, Cold Pressed Alberta Canola Oil

(VG, GF) | \$40

OVEN CHARRED BROCCOLI

Buckwheat & Chickpea Pilaf, Crisp Shallots, Cashew Harissa

(VG, GF) | \$39

DESSERTS

RUSTIC GRANNY SMITH APPLE PIE

Oat Crumble, Maple Ice Cream

| \$14

VANILLA CHEESECAKE

Mixed Berry Compote, Chantilly Cream

(NF) | \$14

LEMON CURD TART

Blueberry Compote, Chantilly Cream

(NF) | \$14

WARM MOLTEN CHOCOLATE CAKE

Vanilla Bean Ice Cream, Caramel Popcorn

(NF) | \$15

PEACH COCONUT CRUMBLE (GF, VG, DF, NF) | \$14

Strawberry Sorbet, Mint Relish

STICKY TOFFEE PUDDING

Caramel Pears, Vanilla Ice Cream

(NF) | \$14

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

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

There is a 10% liquor tax that is applied to all alcoholic beverages. Menus subject to change due to product availability.

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

FRESHLY MADE POPCORN

Your Choice of Truffle & Parmesan, Chili Lime, or Salt & Vinegar

(V) | \$4 per portion

3 CHEESE MAC & CHEESE

Buttered Sourdough Bread Crumbs, Hot Sauce, Ketchup

(V) | \$12 per person

CHICAGO HOT DOG BAR

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

BISON SLIDER (2 per person)

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.

POPCORN MACHINE

Hot N' Fresh Self Serve Popcorn, Assorted Toppings

\$85 per event

MARGHERITA PIZZA (8 slices)

Tomato Sauce, Mozzarella

(V) | \$30

VEGETARIAN PIZZA (8 slices)

Mozarella, Tomato Sauce

(V) | \$32

PEPPERONI, BACON & MUSHROOM PIZZA (8 slices)

Tomato Sauce, Pepperoni, Bacon, Assorted Mushrooms

\$34

DESSERTS

DOUBLE CHOCOLATE DIPPED STRAWBERRIES (1 per order)

\$4

COOKIE & FRENCH MACARON (1 of each per order)

\$6

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 (V)

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

\$26

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 \$4

INDIVIDUAL ASSORTED YOGURT

\$3

ENERGY BAR

\$4

HOME MADE FRUIT SCONE

Butter, Fruit Jam & Jelly

\$5

FRESHLY BAKED CROISSANT

Butter, Fruit Jam & Jelly

\$5

BANANA BREAD SLICE

\$4

FRESH BAKED COOKIES

2 per order \$6

FRESH FRUIT SALAD CUP

\$5

ASSORTED CUPCAKES

\$6

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

*Beverages will be charged based on consumption.





SET LUNCH MENUS

MENU 1

VEGETABLE SOUP (V)

Chef's Choice

SEARED ATLANTIC SALMON (GF, DF)

Artisan Lettuce, Shaved Fennel,
Heirloom Carrots, Herb Vinaigrette

ASSORTED FRUIT SORBET (NF, GF)

Fresh Berries, Shortbread Cookie
Organic Coffee or Assorted Tea

\$44 per person

MENU 2

ARTISAN LETTUCE (V, GF)

Heirloom Cherry Tomatoes,
Carrots, Cucumbers,
Buttermilk Ranch Dressing

GRILLED CHICKEN BREAST

Herb Roasted Potatoes,
Seasonal Vegetables,
Chive Cream Sauce

CHOCOLATE BROWNIE (GF)

Whipped Cream, Caramel Sauce
Organic Coffee or Assorted Tea

\$45 per person

MENU 3

CAESAR SALAD

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

GRILLED 6OZ BEEF SIRLOIN (GF)

Roast Potatoes, Broccolini,
Mushroom Demi Glaze

RUSTIC GRANNY SMITH APPLE PIE

Whipped Cream
Organic Coffee or Assorted Tea

\$49 per person

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

POTATO GNOCCHI (VG, GF)

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

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.

There is a 10% liquor tax that is applied to all alcoholic beverages. Menus subject to change due to product availability.

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.

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





CONFERENCE BEVERAGE OFFERING

At Emerald Lake Lodge, we take pride in offering a beverage experience that reflects the distinct character of the Canadian Rockies. Our curated menus emphasize locally distilled spirits and Canadian wines, with a focus on small-lot producers and premium BC vineyards. Whether you're organizing a multi-day conference or a focused corporate gathering, our team is proud to provide beverage service that enhances your event with professionalism and authenticity.

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.

ROOM CHARGE 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

SIGNATURE COCKTAILS – Crafted with premium local spirits and seasonal ingredients. Add a personal touch by naming your drink after your company's values, a key project, a team inside joke, or a milestone worth celebrating.

CANADIAN SPARKLING TOASTS – A crisp, celebratory toast using BC bubbles or Champagne alternatives, coordinated by our team.

COCKTAIL HOUR SPECIALTIES – Set the tone with a selection of handcrafted cocktails that highlight the region's finest spirits and thoughtfully layered flavor profiles. Expect a balance of bright citrus, herbal complexity, subtle florals, and warm, smoky undertones, all designed to complement the season and enhance your guest experience with every sip.

MOCKTAILS – Our non-alcoholic beverage selections are every bit as creative and refined as our cocktail offerings. Handcrafted with fresh ingredients, herbs, and house made syrups, our mocktails ensure that all guests can enjoy a beautifully presented and flavorful drink experience.





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 celebrates the **terroir-driven quality of Canadian winemaking**, with an emphasis on premium producers from the **Okanagan Valley** and **South Okanagan**. These wines are thoughtfully selected to pair with our distinctive Rocky Mountain cuisine and are sure to be crowd pleasing.

SPARKLING & CHAMPAGNE – Crisp, aromatic selections offering notes of honeysuckle, lemon, and orchard fruit, perfect for toasts.

RED WINES – Bold and balanced expressions of **Merlot, Cabernet blends, and other regional varietals**, featuring flavours of dark cherry, plum, and spice.

WHITE WINES – A range of **Pinot Gris, Sauvignon Blanc, and Chardonnay** showcasing vibrant acidity, stone fruit, citrus, and floral notes, ideal for seafood, poultry, and vegetarian pairings.

ROSÉ WINES – Our BC Rosé selections are typically dry, fruit-forward, and refreshing with wild berry and herbal notes. Please inquire about current offerings.

BEER SELECTION HIGHLIGHTS

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

STANDARD BEER SELECTION – A well-rounded assortment of domestic and international beers served typically in 355ml format. This tier includes approachable options such as lagers, ales, light beers, and popular imports.

PREMIUM BEER SELECTION – Featuring a selection of craft beers and tall-format cans, this tier showcases elevated offerings from breweries like Whitetooth Brewing Co. in Golden, BC, along with specialty imports and cider. Expect more variety in style and complexity, including blonde ales, IPAs, and crisp ciders ideal for those seeking a more distinctive taste experience.

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.

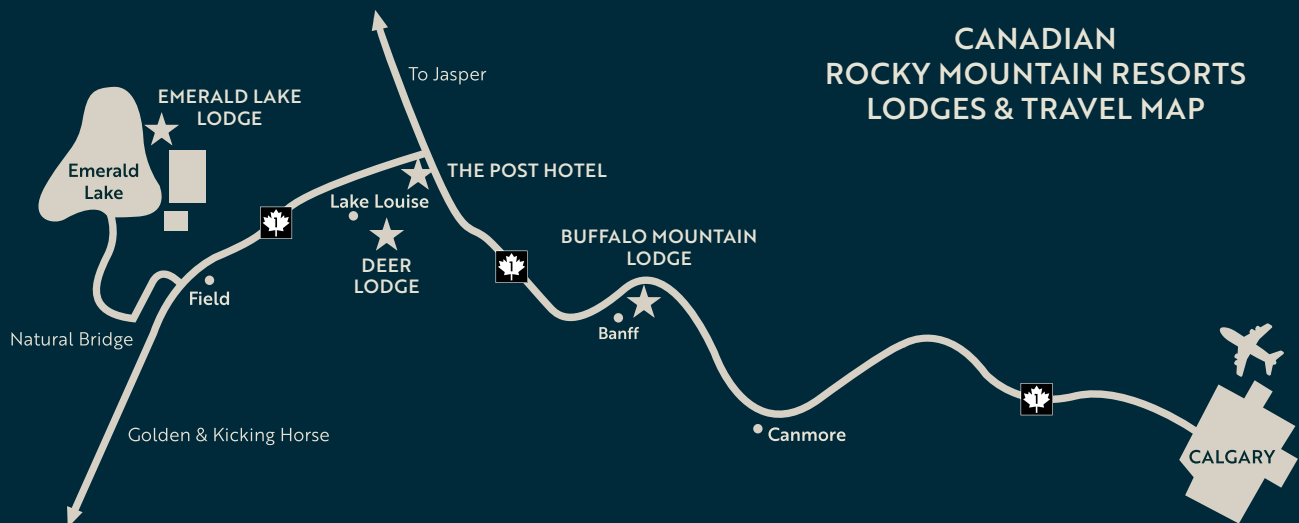
Follow the road for 8 km until you see a sign that says 'Overnight Guest Parking.' Turn left into the parking lot.

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.



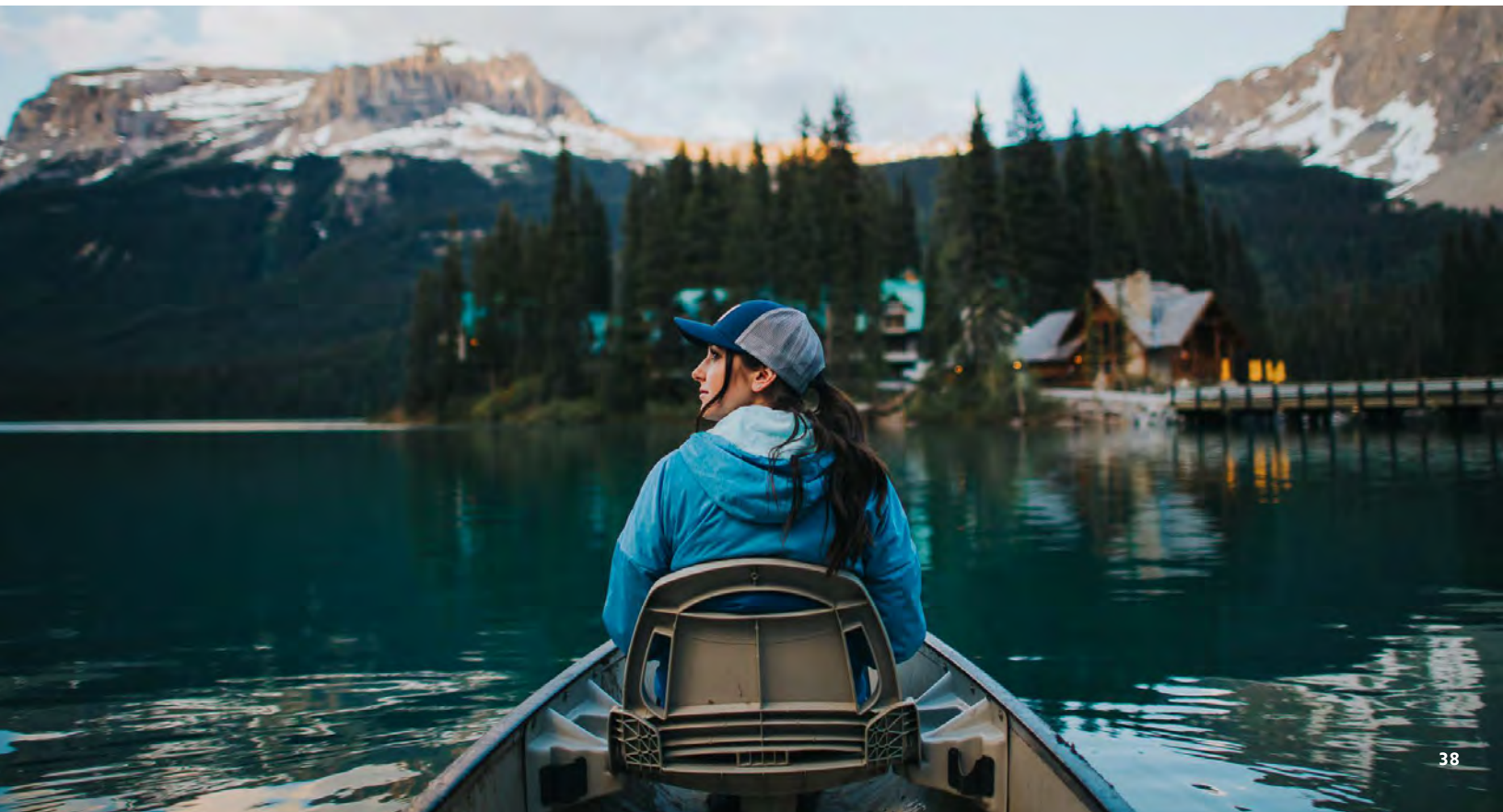
ENSURING A SAFE ARRIVAL

PARKING

It is important to us that you and your guests arrive at Emerald Lake Lodge free of any complications.

HERE ARE A FEW HELPFUL HINTS FOR A SMOOTH ARRIVAL:

- Due to service vehicle safety matters and pedestrian volume on our service road NO VEHICLES are permitted on the Lodge property (across the bridge) unless special arrangements have been made in advance.
- Please be sure that ALL your guests are aware that upon their arrival at Emerald Lake Lodge they should park in the Emerald Lake Lodge GUEST OVERNIGHT PARKING. A shuttle service will comfortably transport your guests to the Main Lodge where they can then check in and receive keys to their room. Bellman will be ready and happy to assist with luggage.
- We are happy to attend to our guests with disabilities. Special arrangements can be made with the Bell Captain or shuttle driver upon arrival. Notice ahead of arrival is helpful.
- Please notify ALL booked vendors of our property access vehicle restrictions. Please have them contact us to make special arrangements if vehicle access is required due to larger than normal cargo loads.
- All vehicles that access the Lodge property will be allotted a limited time to be on property.





PART OF THE
CANADIAN ROCKY
MOUNTAIN RESORTS
FAMILY OF COMPANIES

crmr.com/emerald |   [emeraldlakelodge](#)