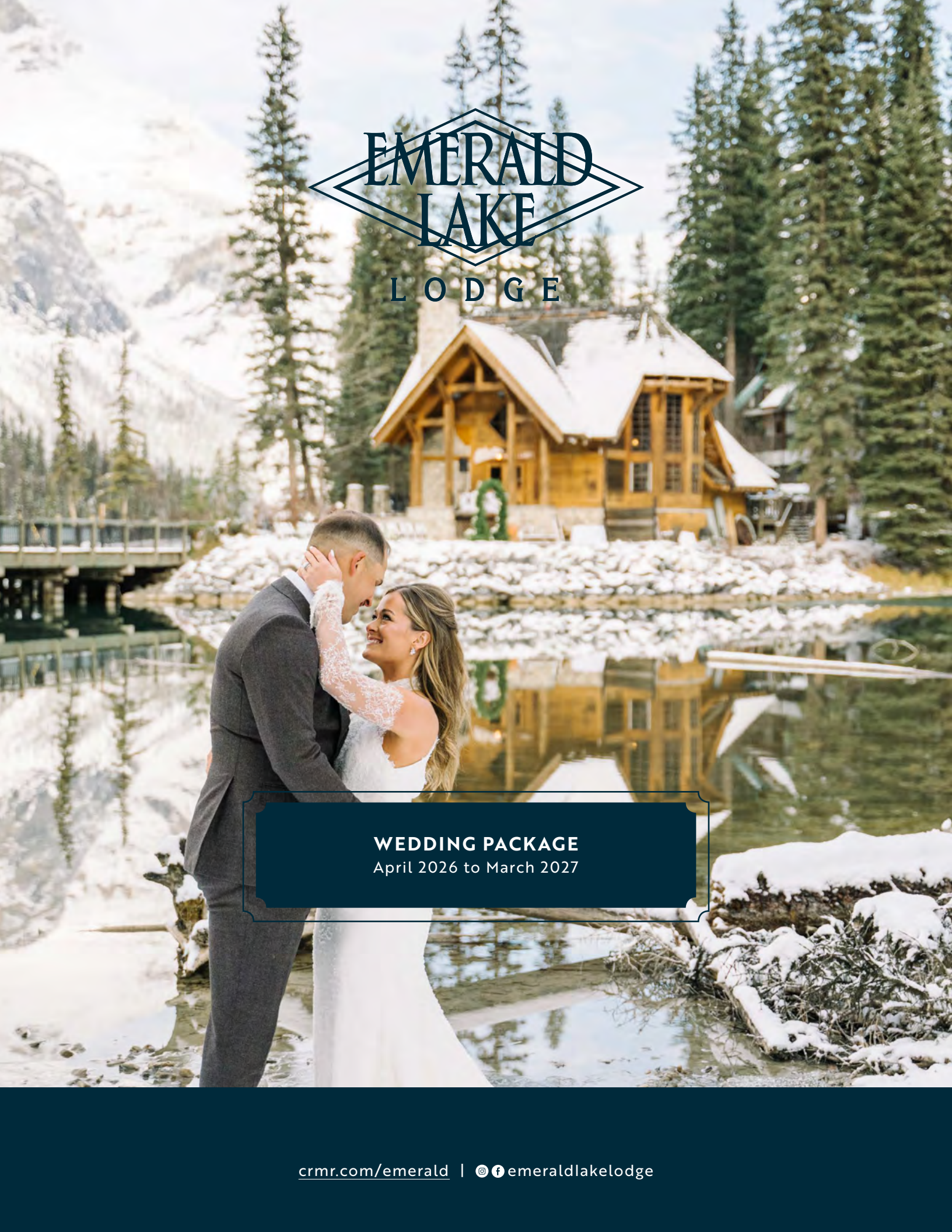




EMERALD LAKE LODGE

WEDDING PACKAGE

April 2026 to March 2027



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	6-12
Vice President's Room	7
President's Room	8
Cilantro on the Lake	9
Yoho Lounge	10
View Point	11
Audio Visual Rental Fees	12
RENT YOUR OWN ISLAND	13
ACCOMMODATIONS	17-23
Signature Room	18
Lodge Plus Room	19
Lodge Rooms	20
Lake View Room	21
Emerald Suite	22
The Point Cabin	23
ELOPEMENT PACKAGE	24
ACTIVITIES IN THE ROCKIES	28
GIFT IDEAS	30
EVENT MENUS	31-39
Hors d'Oeuvres	32
Plated Dinner Menu	33-35
Children's Plated Dinner Menu	36
Late Night Snacks Menu	37
Festive Menu	38
Breakfast Menu	39
Wedding Beverage Offering	43-45
Wedding Tasting Experience	46
SUPPLIERS	47
DIRECTIONS & ARRIVAL	48-49



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 enhance the rustic atmosphere.
- For cocktail receptions longer than 1 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's Mountain. Ideal for smaller weddings or events.

Dimensions
Feet

18' x 25'

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

ACCOMMODATES PARTIES UP TO 22 PEOPLE



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

30' x 30'

- Located in our free standing restaurant.
- This is the only space on the property that can accommodate a DJ and

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)	\$70/day + GST
Screen	\$35/day + GST
LCD Projector	\$150/day + GST
TV & HDMI	\$100/day + 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.



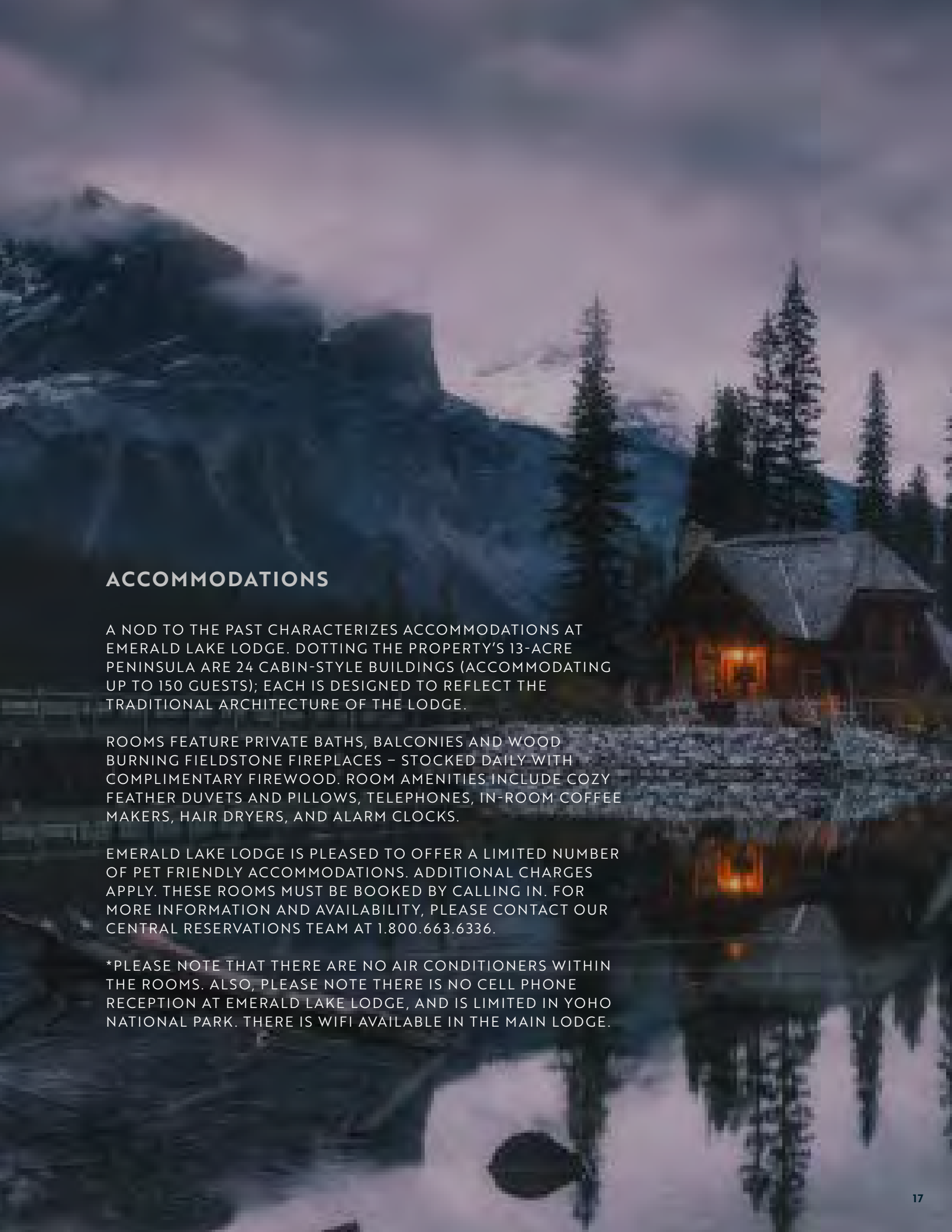
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PERSONAL NOTES

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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



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.



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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	\$10
Espresso Coffee, Rebel Bean Whole Bean Coffee	200gr bag	\$12
Chocolate Bonbons by The Chocolate Lab	Box of two	\$12

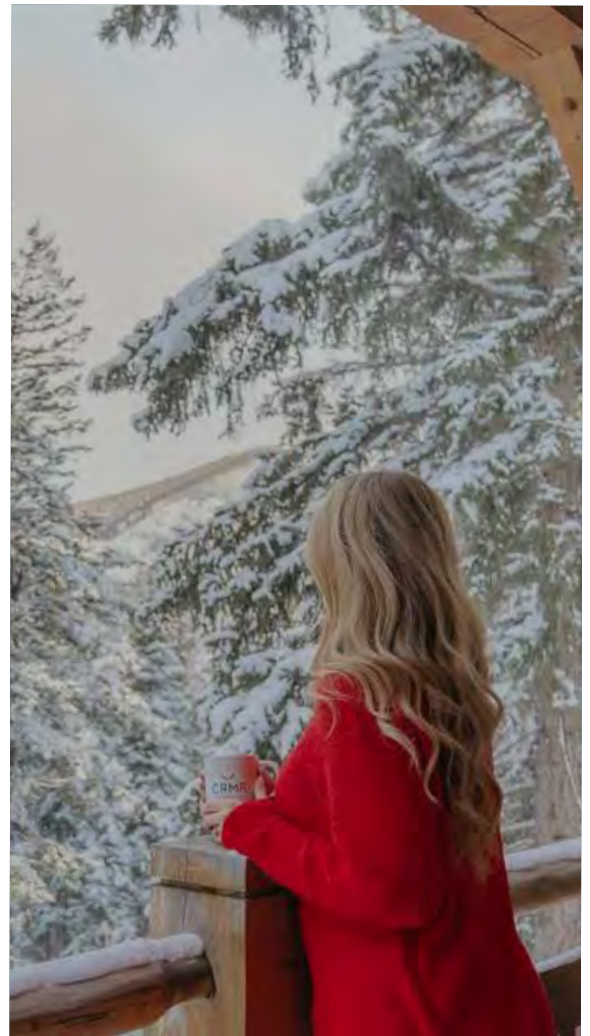
ROOM DROP GIFT SUGGESTIONS

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





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 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

(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

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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

PALATE 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

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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**.

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.

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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

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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.

INDIVIDUAL ASSORTED YOGURT

\$3

FRESH BAKED COOKIES

2 per order \$6

HOME MADE FRUIT SCONE

\$5

ASSORTED SANDWICHES

each \$17

FRESHLY BAKED CROISSANT

\$5

CHARCUTERIE PLATTER

per person \$18

BANANA BREAD SLICE

\$4

FRESH FRUIT SALAD CUP

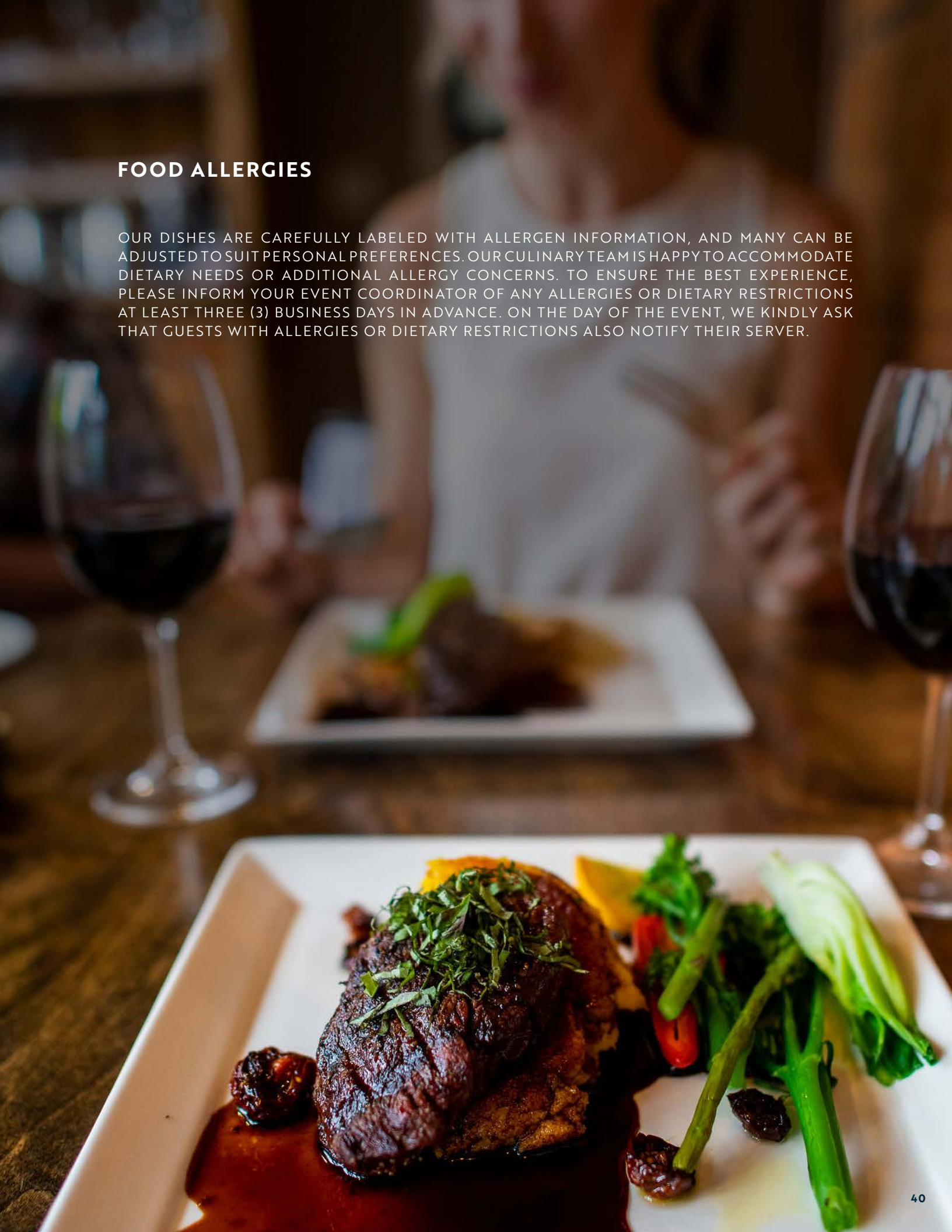
\$5

*Beverages will be charged based on consumption.



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.

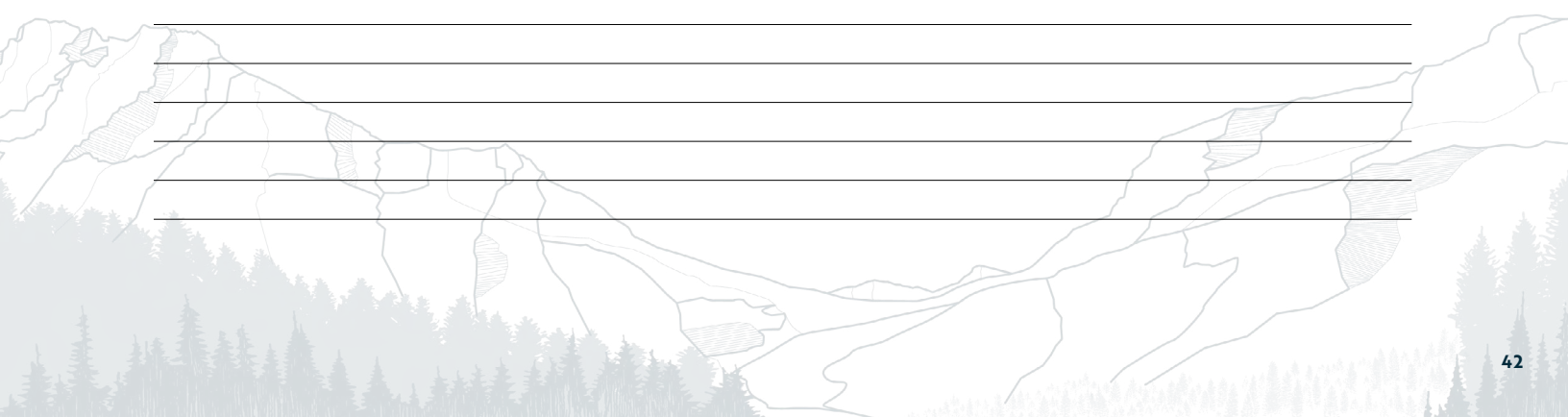


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PERSONAL NOTES

Lined area for personal notes.





WEDDING 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 planning an intimate elopement or a grand lakeside celebration, our team is proud to offer beverage service that complements your wedding with intention 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 into a room charge 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. Create a drink that tells your story—name it after your pet, a place you love, or a shared memory.

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 flavour 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 flavourful 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.



WEDDING TASTING EXPERIENCE

As you prepare for your special day, we are pleased to offer a complimentary Wedding Trial Dinner within 90 days of your confirmed and booked wedding date. This is a valuable opportunity to sample selections from our current wedding menu and finalize your choices with confidence.

YOUR TASTING INCLUDES

Two Starters (soup, salad, or appetizer)

Two Entrées

Two Desserts

You'll also have the opportunity to meet our Head Chef, Valerie Morrison, who has been proudly leading our kitchen for over 28 years.

For a truly elevated experience, we invite you to add an optional wine pairing to your tasting. Priced at \$65 per couple (plus gratuity and taxes), this curated wine experience includes guided pairings from our Conference Wine List and House Pour Selections, thoughtfully chosen by our in-house Sommelier to complement your chosen dishes. A member of our Food & Beverage Team will guide you through each pairing, offering insight into the varietals, tasting notes, and regional highlights.

We highly recommend this enhancement for couples looking to bring intention and harmony to their menu and beverage selections.

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.ca

Class Act DJ Rob Murray
1.800.661.6044 | classactdj.com

PM Gigs Patrick McGannon
403.276.4447 | pmgigs.com

Wild Bill's DJ Services
403.701.2263 | wildbillsdjservices.com

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 | banffflowers.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 | musicmosaic.ca

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

Stewart Smith (Bag Piper)
403.283.3356 | albertapiper.ca

Deb Nyack (Harpist)
403-678-6509 | harpangel.com

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
kaiposcente@shaw.ca

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

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

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 | kendalandkevin.ca

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 | naturallychic.ca

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 | somethingnewbanff.com

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

ENTERTAINMENT VENDORS

Cirque Sierra
www.cirquesierra.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.

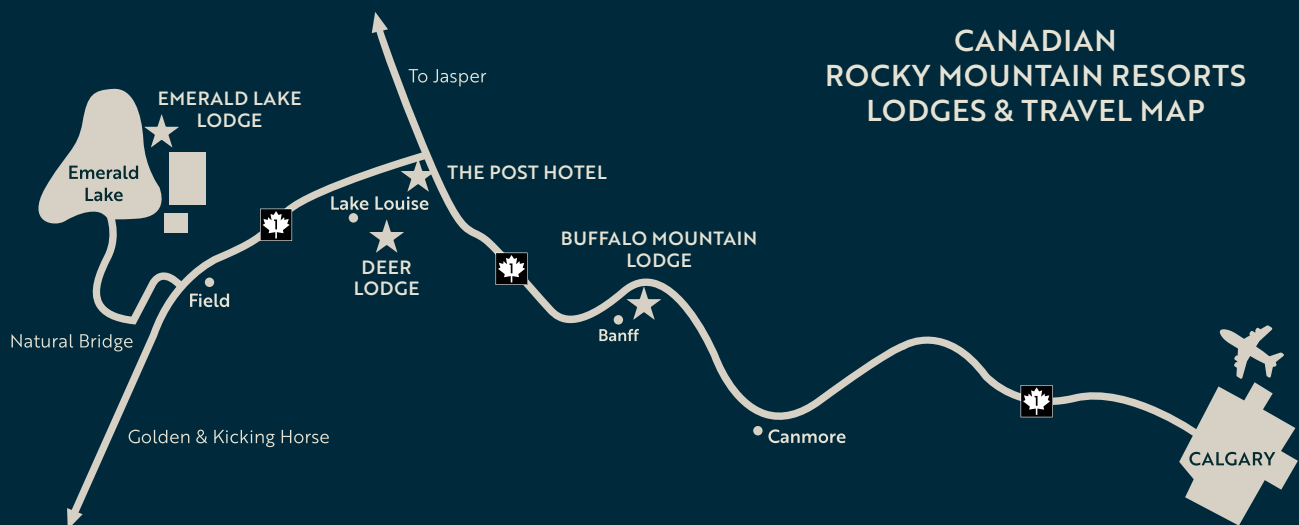
Follow the road for 8 km until you see a sign that says 'Overnight Guest Parking.' Turn left into the parking lot.

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.



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