Your Event at
BUFFALO MOUNTAIN LODGE

Thank you for your interest in Buffalo Mountain Lodge. We would like to take this opportunity to introduce you to our lodge.

Situated on Tunnel Mountain Road, Buffalo Mountain Lodge is a peaceful mountain retreat surrounded by acres of towering forest and mountain vistas. The property is only a 15 minute walk or 3 minute drive from Banff Avenue, which boasts shopping, nightlife, and restaurants in the downtown core.

Our lodge offers four distinct spaces to suit meetings, conferences or retreats; The Wapiti Longhouse and Wine Cellar, Strathcona Room, Cascase Room and Wainwright Room. All rooms offer natural light, in-room bars and scenic views. Enjoy the relaxed ambiance of the Canadian Rockies to reinvigorate your team and get creative ideas flowing.

Meeting room options include our vaulted-ceiling Wainwright Room with outdoor patio, second-level Strathcona Room with balcony and the independent Cascade - ideal for small groups and/or breakast sessions. In 1998 we added the Wapiti Longhouse and Wine Cellar. Its magnificent views coupled with stunning decor make this an ideal spot for a training session or corporate getaway.

Please find attached our comprehensive Events Package complete with menus, AV equipment, meeting facility information and meal package options. For additional information, please contact us directly. It would be a pleasure to assist you in planning your upcoming event at Buffalo Mountain Lodge.

Sales Manager
403.410.7417
salesmanager@crmr.com

CRMR
CANADIAN ROCKY MOUNTAIN RESORTS
Always an escape.
crmr.com

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FUNCTION SPACES

Buffalo Mountain Lodge offers 4 function rooms. Our team is able to offer full services to meetings, events and social functions.

WAPITI LONG HOUSE

The Wapiti Long House is an ideal space to host your function. It is located on the upper level, with the Wine Cellar below. This venue features an oversized fieldstone log-burning fireplace in the space to give it a true mountain feel, along with massive vaulted ceilings. You can also find a stunning balcony, an in-house CMX system, and endless natural light.

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<tr>
<th>DIMENSIONS</th>
<th>THEATRE Capacity</th>
<th>CLASSROOM Capacity</th>
<th>U-SHAPE Capacity</th>
<th>BOARDROOM Capacity</th>
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The Wine Cellar is located on the main level beneath the Wapiti Longhouse, and is ideal for breakout sessions or cocktail receptions. Enjoy this unique space’s ambiance and amenities, such as the heated slab flooring, mountain-themed decor and in-room bar. This space is only available with the rental of the Wapiti Longhouse and cannot be rented on its own.

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The Wainwright offers 30-foot vaulted wood beam ceilings and is surrounded by large windows offering natural light to the entire space. This room also features an outdoor patio boasting scenic natural views, as well as an inroom bar.

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STRATHCONA
This venue is located within the main lodge on the second level, and is ideal for smaller events. It offers stunning views of Cascade Mountain and an abundance of natural light. The room boasts 20-foot vaulted wood beam ceilings and offers a formal setting for your event in the Rockies.

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CASCADE
This space is perfectly catered to smaller groups or breakout sessions, as it offers an intimate space with plenty of natural light. It sits on a main level with incredible mountain vistas only footsteps away.

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BREAKOUT ROOMS
We have four rooms on property. Available for small meeting groups of up to 8 people.

AUDIO VISUAL RENTAL FEES (prices are subject to change)
- TV $45 /day
- Cordless Mic $45/day
- Lav. Mic $45/day
- LCD Projector $150/day
- Whiteboard $15/day
- Screen $35/day
- High Speed Internet Access is complimentary.

All above equipment is available in-house; any needs for Audio Visual other than this will gladly be arranged.
ACCOMMODATION

All 108 guest rooms feature a wood burning fieldstone fireplace, down duvets, cable television, private entrance, full bathroom, iron and ironing board, and coffee makers.

LODGE ROOMS

Lodge rooms have one Queen, two Queen beds or one King bed and a wood burning fieldstone fireplace which is stocked daily with complimentary firewood. This room also features a LCD television with a Blu-Ray player.

ROOM FEATURES:
- 1 or 2 Queen beds or 1 King bed
- Wood burning stone fireplace (stocked daily with complimentary firewood)
- Spacious sitting area with two chairs
- LCD Television & Blue Ray Player

BUFFALO ROOM

Buffalo rooms have two queen beds or one king bed separate from the living room area, a wood burning stone fireplace which is stocked daily with complimentary firewood and small kitchenette facilities including a microwave, stove top and fridge. This room also features an LCD television with a Blu-Ray player within the separate bedroom.

ROOM FEATURES:
- 2 Queen size beds or 1 King size bed
- Wood burning stone fireplace (stocked daily with complimentary firewood)
- LCD Television & Blue Ray Player
- Spacious sitting area with sofa or chairs
- Limited number of pet friendly accommodations*

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

Premier rooms have one queen, one king or two queen beds, pine ceilings, a wood burning stone fireplace which is stocked daily with complimentary firewood and an LCD television with a Blu-Ray player. Our premier rooms feature an elegant bathing area with an old-fashioned bear-claw footed bathtub, separate stand-up shower stall and heated slate floors that add to your comfort and relaxation.

ROOM FEATURES:
- 1 Queen bed, 2 Queen beds or 1 King bed
- Wood burning stone fireplace (stocked daily with complimentary firewood)
- Heated slate floors and clawfoot tub
- LCD Television & Blue Ray Player
- Spacious sitting area with two chairs

BUFFALO OPEN STUDIO

Buffalo Open Studio rooms have one queen murphy bed, upgraded bathroom with clawfoot tub and separate shower, a wood burning stone fireplace which is stocked daily with complimentary firewood and small kitchenette facilities including a microwave, stove top and fridge. This room also features an LCD television with a Blu-Ray player. This room is suitable for meetings of up to 12 people.

ROOM FEATURES:
- 1 Queen Murphy bed
- Wood burning stone fireplace (stocked daily with complimentary firewood)
- LCD Television & Blue Ray Player
- Spacious sitting area with two chairs
- This room is suitable for meetings of up to 12 people
GIFT IDEAS
- Performance backpack
- Water bottle with CBMR logo

GIFT IDEAS FOR THE ROOM
- Assorted Cookie Plate (8 Pieces)
- Cheese and Fruit Plate
- Whole Fresh Fruit Basket
- Deluxe Cheese and Fruit Basket with Mineral Water
- Wine or Champagne

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

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.
BREAKFAST BUFFETS (Minimum of 16 People for Each Buffet)  
(All food and beverage subject to 18% service charge and 5% GST. Prices are subject to change)

CONTINENTAL  
- Selection of Juices & Milk  
- Sliced Seasonal Fresh Fruit & Preserved Fruit  
- Selection of Breakfast Pastries  
- Selection of Cold Cereals  
- Lodge Made Granola, Low Fat Yogurt & Cottage Cheese  
- Sliced Deli Meats & Cheese  
- Freshly Brewed Organic Coffee & Tea  
$16 per person

HEALTH  
- Freshly Squeezed Orange, Grapefruit Juice  
- Skim Milk  
- Sliced Seasonal Fresh Fruit & Preserved Fruit  
- Bran & Oatmeal Muffins  
- Lodge Made Granola, Low Fat Yogurt & Cottage Cheese  
- Swiss Muesli  
- Freshly Brewed Organic Coffee & Tea  
$18 per person

LODGE BUFFET  
- Selection of Juices, Milk  
- Sliced Seasonal Fresh Fruit & Preserved Fruit  
- Selection of Breakfast Pastries, Selection of Cold Cereals  
- Lodge Made Granola, Low Fat Yogurt & Cottage Cheese  
- Sliced Deli Meats & Cheese  
- Fresh Eggs Chef's Style, Bacon & Sausages  
- Pancakes & French Toast  
- Home Style Breakfast Potatoes  
- Freshly Brewed Organic Coffee & Tea  
$23 per person

For groups of less than 16 people please contact your events coordinator for options.

REFRESHMENTS
Freshly Brewed Organic Coffee or Tea (Per Person) $3.75
Soft Drinks (Per Can) $3.75
Assorted Canned Juice (Per Can) $3.75
CRWR Bottled Water (Each) $3.50
Milk or Chocolate Milk (60 Oz Pitcher) $20.00

LODGE BRUNCH (Minimum of 35 People)  
(All food and beverage subject to 18% service charge and 5% GST. Prices are subject to change)

COLD  
- Selection of Assorted Juices & Milk  
- Sliced Seasonal Fresh Fruit & Preserved Fruit  
- Selection of Breakfast Pastries  
- Lodge Made Granola, Yogurt & Cottage Cheese

SALADS AND PLATTERS  
- Chef’s Selection of Three Salads  
- Assorted Cold Cuts, Cured Meats & Game Terrine  
- Selection of Smoked Fish & Seafood  
- Domestic & Imported Cheese

BREAKFAST  
- Classic Eggs Benedict with Back Bacon  
- Brioche French Toast with Berry Compote  
- Bacon, Pork & Mennonite Sausages, Home Style Breakfast Potatoes

CHEF ATTENDED OMELET STATION  
- Ham, Cheese, Tomatoes, Peppers, Green Onion & Mushrooms

CHEF ATTENDED CARVING STATION  
Choose one of the following:  
- Slow Roasted Beef Strip Loin & Red Wine Jus  
- Pork Loin with Mushrooms & Cranberries, Port Wine Sauce  
- Roast Leg of Lamb with Rosemary Glaze  
- Peppered Buffalo Sirloin Roast & Blueberry Game Glaze  
- Maple Glazed Ham with Grainy Mustard

MISCELLANEOUS ITEMS  
- Seasonal Vegetables & Rice  
- Selection of Cupcakes, Squares & Fruit Pies  
- Freshly Brewed Organic Coffee & Tea  
$37 per person

(Buffet is set for a maximum of 2 hours)
COFFEE BREAKS (Minimum of 35 People)
(All food and beverage subject to 18% service charge and 5% GST. Prices are subject to change)

BAKERY
- Selection of Croissants, Danishes & Muffins
- Butter and Lodge Made Preserves
- Freshly Brewed Organic Coffee & Tea
  $15 per person

HEALTH
- Freshly Baked Muffins
- Fruit-Yogurt Smoothies
- Freshly Brewed Organic Coffee & Tea
  $15 per person

EXECUTIVE
- Selection of Domestic Cheese & Sliced Seasonal Fruit
- Game Pâté
- Crackers, Baguette & Condiments
- Freshly Brewed Organic Coffee & Tea
  $22 per person

BAKED GOODS & SNACKS
(All food and beverage subject to 18% service charge and 5% GST. Prices are subject to change)

Nutrigrain Bars (Each) $2.00
Chocolate Bars (Each) $3.95
Whole Fresh Fruit (Each) $2.00
Sliced Seasonal Fruit (Per Person) $4.50
Banana Bread or Carrot Zucchini Bread (Per Slice) $3.00
Fresh Muffin, Scone, Croissant, or Assorted Breakfast Pastries (Each) $3.00
Brownies (Each) $3.00
Individual Low Fat Fruit Yogurt $2.50
Individual Lodge Trail Mix (75G) $3.50
Cookies (Per Dozen) $22.00

HOSPITALITY TRAY (Serves 25)
(Peanuts, Pretzels, Potato Chips, Tortilla Chips, Salsa, Sour Cream, and Guacamole) $46.00

BOTTLED WATER, CANNED JUICE & SOFT DRINKS CHARGED BY CONSUMPTION.

LODGE
- Selection of Cookies & Biscotti
- Cereal Bars & Chocolate Bars
- Freshly Brewed Organic Coffee & Tea
  $16 per person

SLEEPING BUFFALO
- Grilled Baguette
- Celery & Carrot Sticks
- Roasted Sweet Potato Lentil Hummus
- Tortilla Chips, Guacamole, & Salsa
- Freshly Brewed Organic Coffee & Assorted Tea
  $20 per person
**PLATED LUNCHES**

(All food and beverage subject to 18% service charge and 5% GST. Prices are subject to change)

For your menu please choose One Starter, One Main Course and One Dessert.

Your menu includes Freshly Brewed Organic Coffee or Tea.

**STARTERS**
- Beef Barley Soup
- Roasted Butternut Squash, Chile Crème Fraîche
- Baby Organic Greens with Lodge Vinaigrette
- Caesar Salad with Shaved Padano, Pesto Croutons

**MAIN COURSE**
- Rocky Mountain Deli Plate $34*
  Sliced Roast Beef, Maple Pepper Ham & Smoked Turkey, Oka and Aged White Cheddar, Lettuce, Tomato, Pickles and Cucumbers, Rolls & Condiments
- Sautéed Prawns and Scallops, Penne Pasta, Light Curry Cream Sauce, Peas & Tomatoes $36*
- 8oz Grilled Beef Striploin, Mushroom Ragout, Roast Potatoes, Asparagus $38*
- Pan Roasted Salmon, Herb Risotto, Oven Dried Tomatoes, Bok Choy $38*

**DESSERT**
- Freshly Baked Cookies & Macaroons
- Carrot Cake with Cream Cheese Frosting
- Duo of House Made Sorbets
- Apple Pie with Vanilla Ice Cream
- Brownie with Raspberry Coulis

* per person

**WORKING LUNCHEONS** *(Minimum of 16 People)*

(All food and beverage subject to 20% service charge and 5% GST. Prices are subject to change)

**SANDWICH BUFFETS**

ALL SANDWICH BUFFETS INCLUDE:
- Soup of the Day
- Chef’s Choice of Three Assorted Salads
- Dessert Selection
- Freshly Brewed Organic Coffee & Tea

**BUILD YOUR OWN SANDWICH**
- Selection of Deli Meats & Sliced Cheese
- Egg Salad & Tuna Salad
- Sliced Pickles, Tomatoes, Onions & Lettuce
- Selection of Fresh Breads
- Assorted Condiments
- Whole Fruit Bowl
  $30 per person

**OPEN FACE SANDWICHES**
- Smoked Turkey & Brie, Tomato, Basil & Goat Cheese
- Salmon Salad; Prosciutto, Pesto & Mozzarella, Smoked Salmon & Lemon Cream Cheese
- Fresh Fruit Platter
  $32 per person

**BURGER BUFFET**
- Grilled Angus Beef Burgers, Chicken Thighs, Salmon Fillets
- Marinated Portobello Mushrooms
- Selection of Buns & Bread
- Sliced Pickles, Tomatoes, Onions & Lettuce
- Assorted Condiments
- Oven Fries
  $36 per person

**DELUXE SANDWICHES**
- Black Forest Ham & Gouda on Baguette
- Grilled Chicken, Cranberry Mayonnaise on Tuscany Bun
- Lemon & Dill Shrimp Salad On Fresh Croissant
- Grilled Vegetables, Feta, Olives & Herbs in Flat Bread
- Fresh Fruit Platter
  $32 per person

For groups of less than 16 people please contact your conference coordinator for options.
HOT LUNCH BUFFET (Minimum of 16 People)
(All food and beverage subject to 18% service charge and 5% GST. Prices are subject to change)

MOUNTAIN
- Soup of the Day
- Selection of Fresh Breads & Rolls
- Chef’s Choice of Two Salads
- Chef’s Choice of Potato or Rice
- Seasonal Vegetables
- Dessert Selection & Fruit Tray
- Freshly Brewed Organic Coffee or Tea

CHOOSE TWO OF THE FOLLOWING:
- Chicken Thighs, Double Smoked Bacon Mushroom Sauce
- Pan Seared Salmon, Olive Tomato Tapenade
- Hearty Game & Root Vegetable Stew
- Beef Short Ribs, Maple BBQ Sauce
- Spinach, Roasted Vegetables & Three Cheese Lasagna
- Roast Loin of Pork on Braised Fennel & Apples
- Baked Zucchini & Tomatoes filled with Peppers Onions, Feta & Pine Nuts

$38 per person

PASTA BUFFET
- Soup of the Day
- Garlic Cheese Bread
- Chef’s Choice of Two Salads
- Dessert Selection & Fruit Tray
- Freshly Brewed Organic Coffee or Tea

CHOOSE TWO OF THE FOLLOWING
- Fettuccine Alfredo with Ham, Mushroom and Peas
- Baked Penne with Roasted Zucchini, Mushrooms & Tomato Basil Sauce
- Fusilli Pasta, Grilled Chicken, & Creamy Pesto Sauce
- Linguini with Baby Shrimp & Clams, Tomato, Dill & Mascarpone Sauce

$36 per person

For groups of less than 16 people please contact your conference coordinator for options.

SET MENU DINNER SELECTIONS
(All food and beverage subject to 20% service charge and 5% GST. Prices are subject to change)

For your menu please choose One Starter, One Main Course, One Starch and One Dessert. Your menu includes Dinner Rolls & Freshly Brewed Organic Coffee or Tea. (An Extra Charge Will Apply for Choice Menus)

STARTERS
- Mountain Minestrone Soup, Shaved Padano
- Roasted Tomato Bisque, Goat Cheese Crostini, Basil Pesto
- Spinach Salad & Baby Lettuce, Fig Balsamic Vinaigrette, Grilled Pear, Spiced Pecans, Blue Cheese
- Baby Organic Greens, Toasted Pumpkin Seeds, Heirloom Tomato Vinaigrette
- Romaine Hearts, Caesar Dressing, Padano & Herb Crostini

APPETIZERS
- Game Terrine, Berry Relish, Rye Toasts, Cornichons $16.00*
- Crab & Scallop Cake, Fennel and Cucumber Slaw, Roasted Pepper Aioli $18.00*
- Gnocchi, Wild Mushrooms, Arugula & Walnut Pesto, Padano $17.00*
- Duck Spring Roll, Seasonal Fruit Relish, Radish Salad $18.00*

MAIN COURSE (All Main Courses are served with Seasonal Vegetables)
- Pan Seared Salmon, Tomato Basil Relish, Citrus Oils $60.00*
- Pan Roasted Halibut, Clam, Tomato & Herb Broth $65.00*
- Grilled Alberta Beef Tenderloin, Brandy Peppercorn Sauce $65.00*
- Grilled CRMR Buffalo Ribeye Steak, Rosehip Game Glaze $69.00*
- Roasted Pork Tenderloin, Apple Fig Compote, Morel Mushroom Sauce $60.00*
- Roasted Free Range Chicken Breast, Wild Mushroom Cream Sauce $60.00*
- Roasted Dijon Crusted Alberta Lamb Rack, Rosemary Balsamic Glaze $68.00*

STARCH
- Roast Baby Potatoes
- Shallot Mashed Potatoes
- Potato & Yam Gratin
- Herb Risotto
- Wild Rice & Basmati Rice Pilaf

DESSERTS
- Apple and Rhubarb Streusel Tart with Cinnamon Ice Cream
- Dark and White Chocolatissimo with Raspberry Coulis, Whipped Cream
- Warm Molten Chocolate Cake, Bourbon Ice Cream
- Vanilla Cheesecake, Mixed Berry Compote
- Lemon Tart, Blueberry Compote, Pistachios

* per person
THE LODGE SELECT MENU  (Minimum of 20 People)
(All food and beverage subject to 18% service charge and 5% GST. Prices are subject to change)

Your menu includes Fresh Seasonal Vegetables, Chef’s Selection of Starch, Dinner Rolls with Butter & Freshly Brewed Organic Coffee & Tea.
Please pre-select One Soup, One Salad, Two Main Courses and One Dessert.
Your guests may select their choice of Main Course at the start of the meal.

SOUP [Select One]
- Butternut Squash Soup, Pumpkin Seed Pesto, Spiced Crème Fraîche
- CRMR Buffalo, Vegetable & Barley Broth

SALAD [Select One]
- Romaine Lettuce, Caesar Dressing, Herb Croutons, Shaved Padano, Crisp Prosciutto
- Baby Artisan Lettuce, Roasted Beet Vinaigrette, Goat Cheese, Crushed Pistachios

MAIN COURSE [Select Two]
- Free Range Chicken Breast, Wild Mushroom Cream Sauce
- Pan Seared Salmon, Pesto Prawns, Saffron Cream
- Grilled Alberta Beef Tenderloin, Roasted Shallot Red Wine Glaze

DESSERT [Select One]
- Layered Double Chocolatissimo, Raspberry Sauce, Chocolate Cigar
- Lemon Tart, Blueberry Compote, Vanilla Cream

$76 per person

SET DELUXE DINNER MENUS  (Minimum of 20 People)
(All food and beverage subject to 20% service charge and 5% GST. Prices are subject to change)

DELUXE MENU #1
- Wild Mushroom Cappuccino
- Seared Quail, Maple Balsamic Reduction, Double Smoked Bacon Lentils
- Grilled Jumbo Scallops, Herb Risotto, Beet Reduction, Heirloom Tomato Relish
- Warm Molten Chocolate Cake, Bourbon Ice Cream
$78* per person

DELUXE MENU #2
- Buffalo Consommé, Vegetables Pearls, Puff Pastry Crust
- Duck Confit, Cherry Relish, Arugula & Spinach, Pear Vinaigrette
- Grilled Alberta AAA Beef Tenderloin, Seared Prawns, Citrus Veal Jus, Baby Roast Potatoes, Buttered Vegetables
- White Chocolate Cheesecake, Berry Compote, Gingersnap
$84* per person

DELUXE MENU #3
- Wild Boar Terrine, Cranberry Relish, Berry Port Glaze
- Seared Pancetta and Sage Wrapped Bay Scallop, Lemon Risotto & Beet Pinot Noir Reduction
- CRMR Grilled Buffalo Tenderloin, Roasted Baby Potatoes, Rosehip Game Glaze, Haricot Vert
- Grand Marnier Soaked Strawberries & Chilled Orange Cream
$88 per person

CHILDREN’S PLATED MENU
(All food and beverage subject to 18% service charge and 5% GST. Prices are subject to change)

CHILDREN’S PLATED
- Vegetable Crudités with Ranch Dip
- Brownie Sundae, Lodge made Vanilla Ice Cream & Chocolate Sauce

CHOOSE ONE ITEM FOR YOUR MENU:
- Chicken Fingers & French Fries
- Grilled Cheese & French Fries
- Cheese Pizza
- Ham & Pineapple Pizza
- Grilled Chicken Breast, Mashed Potato & Buttered Carrots
$20 per person
VEGETARIAN OPTIONS
(All food and beverage subject to 18% service charge and 5% GST. Prices are subject to change)

May be substituted for lunch or dinner set menu.
Main course at the same cost as the lowest priced entrée.

VEGETABLE STRUDEL
Roasted Seasonal Vegetables, Herbs, Walnuts, Goat Cheese, Herb Cream Sauce

PORTABELLA MUSHROOM
Filled with Roast Peppers, Zucchini, Tomato, Red Onion, and Goat Cheese on Curry Scented Lentils

BUTTERNUT SQUASH RAVIOLI
Roasted Tomatoes, Fennel, Arugula, Basil Hazelnut Pesto, Olive Oil

SWEET POTATO PAVE
Yams, Grilled Zucchini & Eggplant, Mushrooms, Spinach, Parmesan, Red Pepper Coulis

FESTIVE MENU (Minimum 20 people, plated dinner)
(All food and beverage subject to 20% service charge and 5% GST. Prices are subject to change)

Menu includes Seasonal Vegetables, Dinner Rolls, and Freshly Brewed Organic Coffee & Tea

STARTER
- Butternut Squash Soup, Pumpkin Seed Pesto

MAIN
- Butter Roast Turkey
- Chestnut Herb Stuffing
- Cranberry Relish, Traditional Pan Jus
- Buttermilk Mashed Potatoes

DESSERT
- Warm Apple Streusel Tart, Maple Ice Cream

$60 per person

(Lodging Reception) (Minimum 40 People)
(All food and beverage subject to 20% service charge and 5% GST. Prices are subject to change)

COLD HORS D’OEUVRES
- Seafood Platter: House Cured & Smoked Salmon, Prawns, Smoked Trout, Mackeral, & Tuna
- Charcuterie and Pâté Platter, Pickles & Mustards
- Antipasto Platter: Artichoke Salad, Roasted Peppers, Grilled Zucchini, Spiced Olives, Marinated Mushrooms
- Tomato Basil Bruschetta
- Hummus & Grilled Crostini
- Vegetable Crudités, Blue Cheese Dip

HOT HORS D’OEUVRES
- Chicken Satay, Peanut Sauce
- Vegetable Spring Rolls, Chile Lime Dipping Sauce
- Parma Ham, Red Onion, Pesto Pizza
- Buffalo Burger Sliders, White Cheddar & Dijonaise

CHEESE STATION
- Selection of Canadian & Imported Cheeses, Assorted Breads & Crackers

CHEF ATTENDED CARVING STATION
- Roasted Alberta Beef Strip Loin, Red Wine Jus, Freshly Baked Rolls, Grainy Mustard & Horseradish

DESSERT STATION
- Selection of French Pastries & Cakes
- Fresh Fruit & Cheese Platter
- Freshly Brewed Organic Coffee & Tea

$62 per person

(Served for a maximum of 2 hours)
DINNER BUFFET (Minimum of 35 People)
(All food and beverage subject to 18% service charge and 5% GST. Prices are subject to change)

ALL DINNER BUFFETS INCLUDE:
- Selection of Fresh Rolls
- Chef’s Selection of Four Salads
- Seasonal Vegetable Medley
- Domestic & Imported Cheeses
- Sliced Fruits and Berries
- Assorted Buffet Desserts & Cakes
- Freshly Brewed Organic Coffee & Tea

SELECT TWO
- Herb Roasted Chicken Breast with Mushroom Cream Sauce
- Grilled Salmon with Roasted Cherry Tomato & Saffron Sauce
- Rocky Mountain Game Ragout
- Prawn & Scallops Curry

SELECT TWO
- Grilled Asparagus
- Buttered Pasta
- White and Wild Rice Pilaf
- Scalloped Potatoes
- Roast Potatoes

CARVED MEAT SELECTION, CHOOSE ONE
- Peppered Roast of Buffalo, Rosehip Game Reduction (additional $2.00 per person)
- Roasted Dijon & Herb Crusted Round of Beef, Red Wine Sauce
- Roast Loin of Pork, Apple Chutney, Grainy Dijon Sauce
- Marinated Leg of Lamb, Mint & Honey Reduction
- Roast Turkey with Dressing, Cranberry Relish & Pan Gravy

$64 per person

(Buffet is set for a maximum of 2 hours)

ADDITIONAL ITEMS TO ENHANCE YOUR BUFFET

GAME PLATTER
- Smoked Buffalo, Game Plate, Peppered Duck Breast Game Pâté, Elk Salami & Condiments

$12 per person

CHILLED SEAFOOD PLATTER
- Prawns, Mussels & Assorted Smoked Fish: Trout, Tuna, Peppered Mackerel, Salmon & Condiments

$12 per person
BARBEQUE MENU (Minimum of 25 People)
(All food and beverage subject to 18% service charge and 5% GST. Prices are subject to change)

Seasonal Menu Available May 1 to September 15

CHOICE OF TWO MAIN COURSE ITEMS
- 8oz New York Steak & Maple BBQ Sauce
- Marinated Chicken Thighs
- Atlantic Salmon Filet & Chimichurri Sauce
- Pork Ribs, Whiskey BBQ Sauce
- Selection of CnWR Gourmet Sausages

BUFFET
- Caesar Salad
- Apple Coleslaw
- Tomato and Cucumber Salad
- Grilled Marinated Vegetable Platter
- Roast Potatoes
- Corn on the Cob
- Lodge Made Oven Baked Beans
- Seasonal Fruit Platter
- Domestic & Import Cheese Board
- Fresh Baked Rolls & Cheddar Corn Bread
- Assortment of Freshly Baked Pies and Buffet Cakes
- Organic Coffee and Tea

$60 per person

(Buffet is set for a maximum of 2 hours)

HORS D’OEUVRES & COCKTAIL SNACKS (Minimum of Two Dozen Per Item. Maximum of Five Selections)
(All food and beverage subject to 18% service charge and 5% GST. Prices are subject to change)

COLD
- Valbella Prosciutto & Melon
- Goat Cheese Crostini with Honeycomb
- Tomato Basil Bruschetta with Goat Cheese
- Lodge made Salmon Gravlax with Lemon Dill Aioli
- Chili Prawn on Rice Cracker, Pineapple Salsa

$30 per dozen/item

- Buffalo Tartare on Yam Chip, Mustard Aioli
- Smoked Salmon on Roasted Baby Potato, Dill Cream Cheese, Capers
- Seared Tuna, Fennel Slaw, Rice Cracker
- Game Pâté on Pumpernickel Toast, Cranberry Relish

$35 per dozen/item

HOT
- Heirloom Tomato & Cheese Pizza
- Chicken Wings, Whiskey BBQ Sauce
- Smoked Salmon & Spinach Quiche
- Beef or Chicken Satay, Peanut Chili Sauce
- Vegetable Spring Rolls, Plum Sauce
- Spinach & Goat cheese Phyllo Envelopes

$32 per dozen/item

- Prawns Wrapped in Prosciutto
- Double Smoked Bacon Wrapped Scallops
- Wild Mushroom & Padano Tarts
- Crab Cakes, Chili Mayonnaise
- Duck Confit Spring Roll, Plum Sauce

$36 per dozen/item

- Game Burger Sliders, Aged Cheddar, Tomato Jam
- Smoked Duck Breast Wrapped in Air Dried Bison, Berry Balsamic

$52 per dozen/item
RECEPTION ENHANCEMENTS
(All food and beverage subject to 18% service charge and 5% GST. Prices are subject to change)

- Chef’s Cheese Selection $95
  (Serves approximately 25 people)
- Fresh Fruit Platter with Caramel Sauce $48
  (Serves approximately 20 people)
- Raw Vegetable Display with Dip $48
  (Serves approximately 20 people)
- Hospitality Tray $46
  Pretzels, Peanuts, Potato Chips, Tortilla Chips, Salsa, Sour Cream & Guacamole
  (Serves approximately 25 people)
- Lodge Made Salmon Gravlax $130
  Pickled Onions, Capers, Dill Cream Cheese, Crackers & Baguette
- Chilled Raw Oysters on Ice with Vinaigrette $120
  (30 pieces)

CARVED MEAT STATION
- Carved Beef Tenderloin with Buns & Peppered Aioli $270
  (per piece, serves approximately 25 people)
- Carved Rack of Lamb with Rosemary Crust $100
  (per rack/8 portions)

DESSERTS
- Assorted French Pastries & Cookies (per person) $10
- Chocolate Truffles (per dozen) $38
- Double Chocolate Dipped Strawberries (per dozen) $38
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 (1 ½ 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.