Christmas Party Packages

Offering 4-star Alpine Comfort with 99 Guest Rooms, 3 spacious private dining options, plus Evergreen Restaurant & Lounge.

Delta Banff Royal Canadian Lodge is the perfect location for your festive celebrations.

Let our team help you host a fabulous Christmas function, while you enjoy the winter wonderland of the Majestic Canadian Rockies!
All Christmas party packages are based on minimum 15 people, and include the following:

- One night’s accommodation in Standard, Premier or Junior Suite rooms*
- Choice of 3 Festive Plated Dinner options or 1 Festive Buffet option
- Dinner in one of three private dining areas, suitable for 15 – 75 people
- Complimentary overnight parking
- All applicable taxes & gratuities

Customize your party package with a signature welcome drink, pre-dinner cocktail party, or pre-arrange wine on the table with dinner.
Prices available upon request from our Sales Department

Add Full Buffet Breakfast in the Evergreen Restaurant the following morning for $21.00 / person. (All food & beverage rates are subject to applicable gratuities & taxes)

*Rates are based on Single/Double occupancy.
*Additional adult in room applicable to additional charges.
*Additional Nights – Ask us about special rates for pre/post accommodation.
**Additional Carved Roast Top Sirloin of Alberta Beef can be added for additional fee

### Celebrate the Season Packages:

#### FRIDAY NIGHT Package*

<table>
<thead>
<tr>
<th></th>
<th>Standard Rooms</th>
<th>Premier Rooms</th>
<th>Deluxe Junior Suites</th>
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<tbody>
<tr>
<td>3-Course Plated Turkey</td>
<td>SGL $212.17</td>
<td>SGL $240.18</td>
<td>SGL $296.18</td>
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<tr>
<td></td>
<td>DBL $248.35</td>
<td>DBL $276.35</td>
<td>DBL $334.35</td>
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<tr>
<td>3-Course Plated Prime Rib</td>
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<td>SGL $250.09</td>
<td>SGL $306.09</td>
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<td>DBL $268.18</td>
<td>DBL $296.18</td>
<td>DBL $354.17</td>
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<tr>
<td>3-Course Plated Pork Loin</td>
<td>SGL $222.09</td>
<td>SGL $250.09</td>
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<td>DBL $268.18</td>
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#### SATURDAY NIGHT Package*

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<td>SGL $240.18</td>
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<tr>
<td>3-Course Plated Pork Loin</td>
<td>SGL $350.09</td>
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<td>DBL $296.18</td>
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<tr>
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3-Course Plated Traditional Turkey Christmas Menu
(Minimum of 15 people)

Evergreen Signature Smoked Tomato Soup
Accented with Basil Pesto Drizzle

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Traditional Roast Turkey
Served with a Pan Roasted Gravy Accompanied with a Savoury Bread Dressing, Whipped Potatoes and Seasonal Vegetables

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Flourless Chocolate Cake
Served with a Sweet Bailey’s Crème Anglais and Roasted Almond Ice Cream

Includes Coffee or Tea
3-Course Plated Prime Rib

Christmas Menu

(Minimum of 15 people)

Roasted Butternut Squash Salad with Mint
Tender Roasted Butternut Squash with Toasted Pumpkin and Aged Balsamic Reduction

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Roast Prime Rib of Alberta Beef with Red Wine Jus
Accompanied with Traditional Yorkshire Pudding, Roasted Garlic Fingerling Potatoes and Seasonal Fresh Vegetables

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Dark Chocolate Crème Brûlée
Dark Chocolate Decadence with a Fine Layer of Caramelized Sugar Crust

Includes Coffee or Tea
3-Course Plated Pork Loin
Christmas Menu
(Minimum of 15 people)

_Chatcuterie Platter (per table)_
Various Cheeses, Cured Meats and Accoutrements

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_Cranberry Orange Stuffed Pork Loin_
Accompanied with a Cranberry Jus,
Herb Roasted Potatoes and Seasonal Vegetables

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_Chocolate Mousse_
With Shaved Dark Chocolate and Mixed Berries

Includes Coffee or Tea
Festive Celebration Buffet *  
(Minimum of 15 people)

German Potato Salad and Coleslaw
Charcuterie Platter with Olives and Pickles
Mixed Greens with Tomato, Cucumber and Assorted Dressings
Imported and Domestic Cheese Tray with French Baguette
Roasted Butternut Squash Soup Scented with Caramelized Apple and Ginger

Alberta Free Range Turkey with Traditional Pan Gravy Savory Dressing, Buttermilk Whipped Potatoes, and Seasonal Vegetables

Fresh Fruit Tray
Pumpkin Pie with Whipped Cream
Cheesecake with Strawberry Sauce
Assorted Pies and Tortes

Freshly Brewed Coffee, Decaffeinated Coffee, Tea

*Carved Roast Top Sirloin of Alberta Beef included for additional per person price
COCKTAIL RECEPTIONS

*(All prices are per dozen)*

**Cold Hors D’oeuvres**
- Tomato and Bocconcini on Herb Crostini with Balsamic Reduction $29
- Smoked Duck Breast with Tomato Onion Jam and Crisp Greens $30
- House-Cured Salmon with Dill Cream Cheese and Pumpernickel $30
- BC Mushrooms with White Truffle Oil and Goat Cheese $30
- Ahi Tuna Tartar, Asian Spiced on Sesame Rice Cracker $32

**Hot Hors D’oeuvres**
- Pan-Fried Japanese Dumplings with Traditional Gyoza Dipping Sauce $27
- Deep Fried Pork Pot Stickers with Soya Ginger Dipping Sauce $27
- Assorted Quiches $27
- Spicy Beef and Onion Samosa with Sweet Paprika Dipping Sauce $28
- Vegetarian Spring Rolls with Sweet Plum Sauce $28
- Buffalo Chicken Wings $28
- Butter Chicken Spiced Skewers $29
- Assorted Shrimp and Pork Dim Sum $29
- Panko Crusted Tiger Prawns with Sweet Chili Mayo Dipping Sauce $31
- Beef Sliders with Bacon and Cheddar Cheese $32

**TRAYS & ADD-ONS**

*(All prices are per person, unless otherwise indicated)*

- Hummus and Baked Pita Chips $4.00
- Fresh Bruschetta and Toasted Baguette $4.00
- Tortilla Chips and Fresh Salsa $4.00
- Chips and Dip $4.00
- Fresh Seasonal Fruit $5.00
- Garden Fresh Crudités and Dip $5.00
- Grilled Vegetable Platter with Balsamic Syrup Drizzle $5.50
- Selection of Canadian and Imported Cheese $6.00
- Charcuterie Tray $6.50
- Poached Tiger Prawns with Fresh Lemon, Spicy Cocktail Sauce and Sweet Chili Sauce $250.00 (100 pieces)
BEVERAGE SERVICE

HOST BAR
Recommended for groups when the host is paying for all liquor consumption.

CASH BAR
Recommended when guests purchase their own beverages from a bartender provided by the Hotel.

STANDARD BAR OFFERINGS
$7.00/drink
Banff Ice Vodka
40 Creek Rye
Captain Morgan’s White Rum
Captain Morgan’s Spiced Rum
Captain Morgan’s Dark Rum
London Dry Beefeater Gin
J&B Rare Scotch
Selection Domestic Beer
House Selection Red and White Wine

PREMIUM BAR OFFERINGS
$8.50/drink
Skyy Vodka
Gibson’s Sterling
Havana Club White Rum
Sailor Jerry Navy Rum
Tanqueray Gin
Chivas Regal Scotch
Selection Premium Domestic and Imported Beer
Premium House Selection Red and White Wine

*Individual Premium Selections can be added the Standard Bar*

*Spirits and cocktails contain 1 oz. of liquor. All wine by the glass is 5 oz.*

*Note:*  
A bartender charge of $20.00 per hour (minimum of three hours) will be applied if sales are less than $250.00

*All prices are subject to 18% gratuity and 5% GST*
CATERING INFORMATION AND POLICIES

Please take a moment to read our catering policies listed below.

1. Food and Beverage: Delta Banff Royal Canadian Lodge will be the sole supplier of food and beverage items. No remaining food or beverage shall be removed from the premises. Food items will be cleared by the catering staff a maximum of two (2) hours after service, in accordance with safe food handling practice. Alcoholic beverages will be served in accordance with the regulations of the Alberta Liquor Control Board. Any employee of Delta Banff Royal Canadian Lodge reserves the right to deny alcoholic beverage service to persons who are unable to present proper identification or who appear intoxicated.

2. Food and Beverage Pricing: All prices are subject to change without notice, however, menu prices will be honoured ninety (90) calendar days from the date of contract. Specialty menu prices and room charges are subject to change without notice. All food and beverage prices are subject to an 18% service charge and 5% GST.

3. Menu Selection: To be assured of your menu choice, we ask that you advise the hotel of your menu selection thirty (30) days prior to the function date.

4. Entree Choices and Final Guarantee: One (1) menu is required for each meal period for the group. Where a choice during the service of a plated meal is requested, one (1) appetizer and one (1) dessert must be chosen for the entire group. Pre-determined numbers for each entree choice must be provided to your Sales Manager seven (7) days prior to your event. A signed copy of the Banquet Event Order must be returned to your Sales Manager at least fourteen (14) days prior to the event to confirm all function requirements. The final guaranteed number of guests must be received by the hotel by 12:00 noon seven (7) days prior to the event. Should no guarantee be received, the hotel will prepare and charge the original numbers quoted. The hotel will charge for the guaranteed number or actual consumption, whichever is greater.

5. Special Meals: Please inform us of any special dietary concerns and allergies at time of menu selection so that our chef may plan accordingly. In most cases a substitution will be offered at same price. Where requested ingredients require special ordering, a surcharge may apply.

6. Function Room: The function room is booked only for the times indicated. Set-up and dismantle times, if required, should be specified at the time of booking. All events must end by midnight (12am); no extensions will be granted. Last Call is scheduled for one (1) hour prior to the contracted event end time.

7. SOCAN Fee: All live or recorded entertainment is subject to a SOCAN (Society of Composers, Authors and Music Publishers of Canada) fee. Fees are: Music without dancing $29.81 + GST and Music with dancing $59.64 + GST.

8. Bartender Charge: Where a Cash or Host Bar is required, a bartender charge of $20.00/hour (minimum of 3 hours) will be applied if sales are less than $250.00.

9. Decorations: The use of confetti, sparklers, glitter, thumbtacks, nails, scotch tape and staples is not permitted in any banquet room. Signage must be of a professional nature. Defacing or taping of material within the hotel is prohibited.

10. Function Room Changes: The hotel reserves the right to provide an alternate function room best suited for the group should the number of guests attending differ greatly from the original number quoted.

11. Deposit and Payment: All Christmas parties/events require full prepayment ten (10) days prior to arrival. All deposits will be applied to the final bill with any remaining amount due upon departure of your group. A credit card authorization form must be completed with the understanding that any and all unpaid charges will automatically be applied to the credit card. Where direct billing has been extended (at the discretion of the hotel) a deposit will be obtained at time of contracting and full payment is due upon receipt of invoice. A credit application will take thirty (30) days to process.

12. Damages: Delta Banff Royal Canadian Lodge reserves the right to inspect and control all private functions. Liability for damages to the premises will be charged accordingly. The convener for any function is held responsible for any damages to the premises by their guests or independent contractors on their behalf. Delta Banff Royal Canadian Lodge will not be responsible for damage or loss of any personal property or equipment left in the hotel prior to, during, or following any function.