

Complete Meeting Package

Our complete meeting package is designed to take the guesswork out of your meeting planning process.

Complete Meeting Package \$79.00

The package cost includes:

Breakfast buffet
Morning nutrition break
Lunch buffet
Afternoon nutrition break
Main meeting room rental
Wifi

All day coffee service \$7

Substitute your lunch buffet to a plated dinner \$35

Nutrition Break Items Served with coffee and tea

(PICK ONE)

Whole seasonal fruit (each)
Cinnamon buns (each)
Granola bars (each)
Nanaimo bars
Cookies
Assorted muffins
Fresh fruit tarts
Assorted brownies and blondies
Fresh baked loaf cake (Banana chocolate, Lemon Poppy seed, Chocolate fruit, Chefs daily selection)
Nacho Chips, Salsa, and Sour Cream
Fresh cut raw vegetables with two dips
Hummus and chips
Snack baskets
Individual yogurts

Price is per person subject to 18% gratuity and 5% GST.

BREAKFAST OPTIONS (PICK ONE)

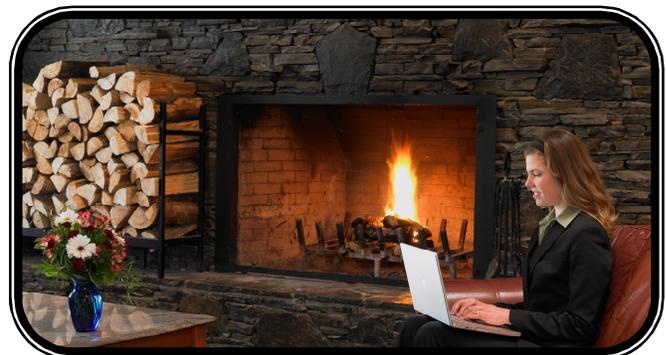
CRAVE Breakfast Buffet served in the restaurant

Chilled fruit juices
Fresh Fruit Salad
Assortment of fresh Danish pastries, Muffins and croissants (2 per person)
Fruit segments (oranges, grapefruit, pineapple)
Yogurts, Cold cereal and granola
Sliced Valbella deli meats, Sliced tomato and Canadian cheeses
Scrambled eggs, Smoked bacon
Valbella ham, Gluten free maple chicken and Breakfast sausages
Hash browned potatoes
Pancakes and cinnamon spiced French toast
Butter and preserves
Brewed regular and decaffeinated coffee, tea, and milk

OR

Gourmet Continental Buffet served in the meeting room

Assortment of fresh Danish pastries, Muffins and croissants (2 per person)
Yogurts, Cold cereal and Swiss muesli
Sliced fresh seasonal fruits
Chilled fruit juices
Freshly brewed regular and decaffeinated coffee tea and milk



Banff Park Lodge Resort Hotel and Conference Centre
222 Lynx Street P.O. Box 2200 Banff, Alberta, Canada T1L 1K5

www.banffparklodge.com

23rd October 2018

Complete Meeting Package

All lunch menus are served between 11:00am - 2:00pm and come with freshly brewed regular and decaffeinated coffee, teas, milk.

Sandwiches are based on 2.5 per person and dessert buffets are based on 1.5 per person

LUNCH OPTIONS (PICK ONE)

The Poplar Buffet

(Minimum 10 Persons)

Soup of the day

Pickles and condiments

Choose 2 types

Green salad with assorted dressings

Country style potato salad

Caesar salad

Mediterranean pasta salad

Choose 5 types

Served on assorted Artisan rolls and breads

(Gluten Free is also available)

European deli cold cuts

Black forest ham and Cheddar cheese

Roast beef, Swiss cheese and horseradish mayo

Smoked salmon on bagel with cream cheese, capers

Curried chicken salad

Egg salad

Shrimp salad

Vegetarian—hummus, sliced tomatoes, cucumbers,

Smoked turkey with cranberry mayo,

Tuna salad

Dessert Buffet

Includes Chefs' selection of tarts, squares, cookies and fruit salad.

The Willow Buffet

(Minimum 20 Persons)

Soup of the day

Freshly baked rolls and butter

Green salad with dressings,

Greek salad

Fresh seasonal vegetables

Chefs choice of Potatoes, Parsley Noodles, or Rice

Choice of one main entrée

(add a second entrée for additional \$9)

Alberta beef with red wine demi

ST Louis style BBQ pork

Chicken breast Provençale

Vegetarian 7 bean chili with tortilla chips

Maple soy Cedar plank salmon

Dessert Buffet

Includes Chefs' selection of tarts, squares, cookies and fruit salad.

The Birch Plated Lunch

(Minimum 10 Persons. Pick one of each category)

Includes freshly baked Artisan rolls and butter

Appetizers

Chefs daily soup creation

Green salad with pink grapefruit ginger dressing

Marinated tomato and hearts of palm salad

Spinach salad with pancetta, brulèed pears, caramelized

shallot Sherry vinaigrette

Entrees

Chicken breast with forest mushroom sauce

Grilled pork loin medallions with caramelized

pearl onion jus

British Columbia salmon filet, salsa fresca

and Swiss cheese glaze

Roasted mushroom ravioli with

Sundried tomato coulis and garlic toast

Quiche -Lorraine (bacon, onions and Swiss cheese)

Quiche - Vegetarian (artichoke, sundried tomato

and goats cheese)

Desserts

Salted caramel chocolate tart with raspberry coulis

Trio of chocolate mousse with a ginger snap tuille

Duo of chocolate mousse dome with passion fruit coulis

Strawberry cheese cake with vanilla Chantilly

Coconut panna cotta with mango compote



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Nutrition Break Enhancements (when the CMP is selected)

Energizer Break \$6

Home made loaf cakes
Nuts and dried fruits
Assorted fruit juices
Freshly brewed coffee and tea

Kick Start Break \$6

Fresh fruit salad
Granola yogurt fruit parfaits
Freshly brewed coffee and tea

Got the Munchies \$6

Pretzel twists, assorted potato chips
Tortilla chips, salsa, sour cream and guacamole
Assorted soft drinks and juices
Freshly brewed coffee and tea

Bakery Break \$6

Baked cinnamon buns, Danish, and muffins
Freshly brewed coffee and tea

Out of the Cold \$6

Assorted cookies
Hot chocolate, mini marshmallows
Freshly brewed coffee and tea

The Veg Out \$6

Crisp vegetable sticks and dips
Cheese bread rolls
Freshly brewed coffee and tea

*Special items can be added upon request. Price is per person subject to 18% gratuity and 5% GST.

Individual Item Enhancements

Individual beef meat pies - **\$6 each**
Chocolate almond bark - **\$5 per person**
(50gr per person)

Assorted cup cakes - **\$4.50 each**
Fruit yogurt parfait - **\$4 each**

Complete Meeting Package

Dinner selection includes a choice of one starter, one entrée, & one dessert.
Dinner rolls and butter, coffee and tea included.

Plated Dinner Selections (10 Persons Minimum)

Soups

Roasted butternut squash with maple cream and toasted pumpkin seeds

Wild mushroom velouté with chive crème fraîche

Vine ripened tomato soup with cheese French baguette wafer

Appetizers

Smoked duck breast with crispy glass noodles, Asian greens, honey miso ginger dressing

BC smoked salmon on pea shoots with avocado cream cheese and chive oil, rye wafer

Canadian sea scallop ceviche, marinated for 3 days in ginger, onion, jalapeno peppers, tomatoes, lemon and cilantro

Salads

Select Artisan greens salad with carrot frizzles, grape tomatoes, cucumbers, pink grapefruit ginger dressing

Baby spinach salad with pancetta chips, bruléed pears and a caramelized shallot Sherry vinaigrette

Classic Caesar salad, crisp romaine tossed in house made dressing with rustic croutons and aged Parmesan cheese

Entrees

Served with Chef's choice of seasonal vegetables and potato or rice

Prime rib au jus

Slow roast AAA Alberta striploin of beef with Merlot jus

Grilled chicken breast with wild mushroom sundried tomato ragout

Stuffed chicken breast stuffed with Okanagan dried fruits and Port jus

Grilled BC salmon filet with grainy mustard Chardonnay beurre blanc

Pan seared steelhead trout filet charred cucumber relish

Grilled pork tenderloin medallions, roasted apple horseradish jus

Braised lamb shank gremolata, roast pearl onion jus, creamy herb polenta

Grilled vegetable potato tart with toasted nuts and arugula pesto sauce

Spinach and ricotta gnocchi with roasted beets, toasted pine nuts, shaved Asiago

Desserts

Salted caramel chocolate tart with raspberry coulis

Coconut panna cotta with mango compote

Duo of chocolate mousse dome with passion fruit coulis

Warm sticky toffee date pudding with vanilla ice cream

*All menus are subject to change due to availability. More than one choice per course will result in additional charges

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