



# Corporate *Christmas* Party Celebrations

Join us this season! Thank you for enquiring about hosting your Corporate Christmas Party at the Banff Park Lodge and Bow View Lodge.

Please find our Christmas package information included for your reference. We look forward to working with you this festive season!

Banff Park Lodge  
222 Lynx Street  
Banff, Alberta  
Canada

Dates Available for:  
November 2020  
December 2020  
January 2021

Contact Us!  
[Sales@banffparklodge.com](mailto:Sales@banffparklodge.com)  
403-760-3270



# CORPORATE CHRISTMAS PARTY PACKAGE BANFF PARK LODGE

Valid from November 6 2020 - January 31 2021

Includes: One night's accommodation in a Superior room (evening of the party), festive dinner in a banquet room, and all taxes and gratuities.

## Friday or Sunday Night Package

November 6, 8, 13, 15, 20, 22, 27, 29. December 4, 6, 11, 13, 18, 20, 2020. January 8, 10, 15, 17, 22, 24, 29, 31 2021.

Menu Selection	Per Person (Double Occupancy)	Single Occupancy
Three Course Plated	\$139.86 per person (Couple \$279.72)	\$208.24
Four Course Plated	\$153.49 per person (Couple \$306.98)	\$221.86
Five Course Plated	\$168.36 per person (Couple \$336.71)	\$236.73

## Saturday Night Package

November 7, 14, 21, 28. December 5, 12, 19, 2020. January 2, 9, 16, 23, 30, 2021

Menu Selection	Per Person (Double Occupancy)	Single Occupancy
Three Course Plated	\$153.76 per person (Couple \$307.51)	\$236.03
Four Course Plated	\$167.39 per person (Couple \$334.77)	\$249.66
Five Course Plated	\$182.25 per person (Couple \$364.51)	\$264.53

Please ask us about room rates for guests to stay the night  
before or after the party as  
we would be pleased to extend a special rate.



# CORPORATE CHRISTMAS PARTY PACKAGE BOW VIEW LODGE

Valid from November 6 2020 - January 31 2021

Includes: One night's accommodation in a Superior room (evening of the party), festive dinner in a banquet room, and all taxes and gratuities.

## Friday or Sunday Night Package

November 6, 8, 13, 15, 20, 22, 27, 29. December 4, 6, 11, 13, 18, 20, 2020. January 8, 10, 15, 17, 22, 24, 29, 31 2021.

Menu Selection	Per Person (Double Occupancy)	Single Occupancy
Three Course Plated	\$128.74 per person (Couple \$257.48)	\$186.00
Four Course Plated	\$142.37 per person (Couple \$284.74)	\$199.63
Five Course Plated	\$157.24 per person (Couple \$314.48)	\$214.50

## Saturday Night Package

November 7, 14, 21, 28. December 5, 12, 19, 2020. January 2, 9, 16, 23, 30, 2021

Menu Selection	Per Person (Double Occupancy)	Single Occupancy
Three Course Plated	\$142.64 per person (Couple \$285.28)	\$213.79
Four Course Plated	\$156.27 per person (Couple \$312.54)	\$227.42
Five Course Plated	\$171.14 per person (Couple \$342.27)	\$242.29

Please ask us about room rates for guests to stay the night  
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we would be pleased to extend a special rate.





# PLATED DINNER MENU OPTIONS

Choose from the following items to build your own menu.

3 Course Dinner: Choice of 1 main and 2 other courses

4 Course Dinner: Choice of 1 main and 3 other courses

5 Course Dinner: Choice of 1 main and 4 other courses

All menus are served with fresh baked dinner rolls and butter, coffee and tea.

## Salads

- Spinach salad with panko crusted goat's cheese with a raspberry dressing
- Winter salad greens with honey roast beets and orange sections in creamy Swiss dressing
- Radicchio and butter lettuce salad with toasted almonds, creamy blue cheese, served with a citrus balsamic dressing

## Appetizers

- Marinated shrimp and fennel with crisp greens, cucumbers, bell peppers with a sundried tomato dressing
- Sundried tomato and artichoke purse, baked till golden brown and crispy served with a roasted red pepper coulis
- Smoked breast of guinea fowl, with apples, arugula, frisee, pickled red cabbage
- Lodge made king salmon gravlax with oats cheese cream, capers, pickled red onions, micro greens

## Soups

- Cream of tomato soup, served with double smoked bacon chips and a crème fraîche
- Butternut squash soup with sambuca foam
- Three onion soup, served with cheese bread wafer

## Main Course (Please choose one)

- Roast young turkey served with caramelized onion stuffing, port pan jus, and cranberry sauce
- Grilled chicken breast with maple whiskey cream sauce
- Grilled pork tenderloin medallions in green peppercorn sauce
- Grilled portobello mushroom with Tuscan white bean and Kalamata olive salad
- Baked eggplant cannelloni with spinach, chick pea and mascarpone filling, sundried tomato coulis

## Dessert Selections

- Pistachio cherry mousse cake Christmas trifle
- Lodge made Christmas pudding caramel mousse cake

## Main Course Enhancements:

- Grilled New York steak (7oz) served with green peppercorn sauce - additional \$7 per person
- Seared salmon filet with ponzu beurre blanc - additional \$7 per person
- Seared supreme of Chicken- filled with wild mushrooms, merlot jus - additional \$7 per person

## Add a palette Cleanser for \$3 per person

- Cranberry orange granite Lemon sorbet

\*\*All menus are subject to change due to availability.

