



P.O. BOX 1070 BANFF, ALBERTA, CANADA, T1L 1H8  
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*“Christmas waves a magic wand over this world,  
and behold,  
everything is softer and more beautiful”  
Norman Vince Peale (1898-1993)*

## **CHRISTMAS at the BANFF PTARMIGAN INN**

*Located a short two block walk from the heart of downtown Banff, the **Banff Ptarmigan Inn's** newly renovated guestrooms (Spring 2017), elegant exterior lights and breathtaking Christmas decorations are truly something to behold. Take some time to rest and relax in the Inn's two Jacuzzis and steam room. The Inn offers complimentary underground, heated parking, complimentary in-town shuttle via Banff Transit, complimentary ski/snowboard lockers and wax room to all guests. Visit [Bestofbanff.com](http://Bestofbanff.com) to view the hotel.*

### **Suggested Venues:**

#### **The Atrium**

*One of the most unique event venues in Banff.  
The Atrium's courtyard-type setting with vaulted ceilings, street lamps, dance floor and lighted foliage offering the perfect atmosphere for a Christmas Party.  
Accommodates 48-84 guests. Minimum of 24 guestrooms. Buffet service only.*

#### **The Sundance Room**

*A quiet, secluded, rectangular shaped banquet room.  
This venue is perfect for Christmas parties of 24-48 guests buffet service; 24-56 plated service.*

#### **The Meatball**

*Perfect for semi-private parties with plated dinner service for any number of guests.  
Private parties with plated or buffet service for a minimum of 70 guests.*

### **Christmas Party Packages at the Ptarmigan Inn include:**

*Welcome Standard Hi-ball or Pint of Beer in the Lounge at 3pm  
One Night Accommodation  
Elegant Buffet or Plated Dinner Service  
**Full Hot Buffet Breakfast**  
Early Check-in on Fridays (1pm)  
Late Check-out on Sundays (1pm)  
All Gratuities*





## ***2018 Prancer's Christmas Dinner Buffet***

*24 Person Minimum*

*Assorted Fresh Breads, Rolls & Baguettes*

*Chef's Soup of the Day*

*Italian Orzo Pasta Salad*

*Caesar Salad*

*'Build Your Own' Salad*

*Assortment of Olives & Pickles*

*Deviled Eggs*

*Brussel Sprouts*

*Roasted Yams*

*Garlic Mashed Potatoes*

***Slow Roasted Turkey***

*Apple & Crushed Sage Stuffing*

*Homemade Cranberry Sauce*

*Rich Turkey Au Jus*

***Dessert***

*An assortment of Christmas Desserts*

*Coffee & Tea*

### **2018 Prancer's Dinner Buffet Package Rates**

Saturday, November 24, December 1, 8 & 15, 2018

**\$115.00 per person, double occupancy in standard guestrooms**

*(\$230.00 per couple. \$118.00 per room + \$56.00 per person per meal & gratuity)*

Saturday, Nov 3, 17 / Friday, November 2, 16, 23, 30, December 7, 14, 21, 2018

**\$110.50 per person, double occupancy in standard guestrooms**

*(\$221.00 per couple. \$109.00 per room + \$56.00 per person per meal & gratuity)*

Friday & Saturday, Nov 9 & 10, 2018 and January 2019

**\$118.50 per person, double occupancy in standard guestrooms**

*(\$237.00 per couple. \$125.00 per room + \$56.00 per person per meal & gratuity)*

*All rates are per person, based on double occupancy in standard guestrooms and subject to 5% GST*





## ***2018 Dancer's Christmas Dinner Buffet***

*24 Person Minimum*

*Assorted Fresh Breads, Rolls & Baguettes*  
*Chef's Soup of the Day*  
*Italian Orzo Pasta Salad, Caesar Salad, 'Build Your Own' Salad*  
*Assortment of Olives & Pickles*  
*Deviled Eggs*  
*Brussel Sprouts, Roasted Yams*  
*Garlic Mashed Potatoes*

***Slow Roasted Turkey***  
*Apple & Crushed Sage Stuffing*  
*Homemade Cranberry Sauce*  
*Rich Turkey Au Jus*

***Plus Your Choice of One of the Following hand-carved Entrees:***

***Alberta AAA Angus Prime Rib***  
*Au Jus and Horseradish*

***Rotisserie Spring Lamb***  
*with Mint Demi-Glace*

***Slow Roasted Pork Loin***  
*with fresh Orange Glaze*

***Dessert***  
*An assortment of Christmas Desserts*  
*Coffee & Tea*

### **2018 Dancer's Dinner Buffet Package Rates**

*Saturday, November 24, December 1, 8 & 15, 2018*

***\$120.50 per person, double occupancy in standard guestrooms***  
*(\$241.00 per couple. \$118.00 per room + \$61.50 per person per meal & gratuity)*

*Saturday, Nov 3, 17 / Friday, November 2, 16, 23, 30, December 7, 14, 21, 2018*

***\$116.00 per person, double occupancy in standard guestrooms***  
*(\$232.00 per couple. \$109.00 per room + \$61.50 per person per meal & gratuity)*

*Friday & Saturday, Nov 9 & 10, 2018 and January 2019*

***\$124.00 per person, double occupancy in standard guestrooms***  
*(\$248.00 per couple. \$125.00 per room + \$61.50 per person per meal & gratuity)*

*All rates are per person, based on double occupancy in standard guestrooms and subject to 5% GST*





## ***2018 Cupid's Plated Christmas Dinner***

*Available in the Sundance or Meatball only  
10 person minimum/ 72 person maximum*

### *Starter*

#### *Amuse-Bouche*

*Our Chef's latest innovation, served family style at your table with freshly baked foccacia bread*

### *Salad*

*Medley of tender greens, cucumber, red onion & tomatoes tossed in mango vinaigrette*

### *Individual Choice of Entrée*

*(Entrée choices must accompany final rooming list)*

#### ***Tuscan Rubbed Rib Eye***

*Spiced and Grilled AAA Angus Beef cooked to Medium*

*Topped with a Red Wine Maple Demi Glaze and served with Rosemary Baby Roasted Potatoes & Sweet Bell Peppers*

*or*

#### ***Fresh Atlantic Grilled Salmon***

*Topped with an Olive Apricot Pesto Reduction and served with Italian style Cous Cous and Seasonal Vegetables*

*or*

#### ***Chicken Supreme***

*Chicken Breast Stuffed with Fresh Mozzarella, Figs & Prosciutto atop a pool of Roasted Red Pepper Coulis and served with a Walnut Risotto and Seasonal Vegetables*

### *Dessert*

*Caramel & Bailey's Cheesecake*

*Coffee & Tea Service*

## ***2018 Cupid's Plated Dinner Package Rates***

*Saturday, November 24, December 1, 8 & 15, 2018*

***\$124.00 per person, double occupancy in standard guestrooms***  
*(\$248.00 per couple. \$118.00 per room + \$65.00 per person per meal & gratuity)*

*Saturday, Nov 3, 17 / Friday, November 2, 16, 23, 30, December 7, 14, 21, 2018*

***\$119.50 per person, double occupancy in standard guestrooms***  
*(\$239.00 per couple. \$109.00 per room + \$65.00 per person per meal & gratuity)*

*Friday & Saturday, Nov 9 & 10, 2018 and January 2019*

***\$127.50 per person, double occupancy in standard guestrooms***  
*(\$255.00 per couple. \$125.00 per room + \$65.00 per person per meal & gratuity)*

*All rates are per person, based on double occupancy in standard guestrooms and subject to 5% GST*





**Additional Expenses, where applicable:**

- **Customized Add-On options** (See below)
  - **SOCAN Fee** - The Society of Composers, Authors & Music Publishers of Canada by law dictates groups using music must be charged a surcharge which will be added to your final invoice. These charges can range from \$21 – \$42.00 per event and is subject to 5% GST.
  - **ReSound Fee** - Re:Sound, a Canadian not-for-profit music licensing company dedicated to obtaining fair compensation for artists and record companies, by law dictates groups using music must be charged a surcharge which will be added to your final invoice. These charges can range from \$10-\$19.00 per event and is subject to 5% GST.
  - **Bartender Charges** – For events held in our banquet space using a Host or Cash Bar, the hotel will provide one or two bartenders, depending on the number of guests, at the rate of \$175.00 per bartender, per event plus 18% gratuity and 5% GST.
- Taxes** – 2 % Local TIF, 4% Provincial Tourism Levy & 5% GST

**Customize your party by adding:**

- **Wine on the table with dinner** Prices range from \$36-\$75.00 per bottle
- **Bar Services**
  - Host Bar – all drinks are charged to the Company Master Account
  - Cash Bar – each individual guest pays cash to the bartender for each drink
  - Drink Tickets – used in conjunction with a Cash Bar, should the Company decide to buy a specific number of drinks for their guests
  - White Bar – Wine & Beer are charged to the Company Master account. Guests pay cash to the bartender for all other drinks.
- **Cocktail Reception**

Ask your Groups Catering Sales Coordinator for our Chef's selection of Hot & Cold Hors D'oeuvres.  
All food & beverage is subject to 18% gratuity and 5% GST
- **Additional Nights:** Contact us for discounted rates for Pre and Post stays.

**FOR RESERVATIONS:**

**Banff Lodging Company**

Ms. Melissa Taylor  
Ms. Natalie Hood  
Ms. Lauren Fisher  
Ms. Claire Young

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