



P.O. BOX 1070 BANFF, ALBERTA, CANADA, T1L 1H8
TEL: (403) 762-2642 FAX: (403) 762-4763 WWW.BESTOFBANFF.COM

*“Christmas is the spirit of giving without a thought of getting.”
Thomas S. Monson*

CHRISTMAS *at the* **MOOSE HOTEL & SUITES**

What people are saying about the New Moose Hotel & Suites.....

“Fabulous, Can’t wait to go back” “Great stay at Moose Hotel” “Stunning hotel with a gorgeous view”

The Banff Lodging Company’s brand new 4 star hotel. The design of the Moose is Mountain elegance with warm, rich, natural materials. Located a one minute walk from the heart of downtown Banff, the Moose Hotel & Suites offers 174 guestrooms in a combination of hotel rooms and one & two bedroom suites.

Amenities include the Meadow Spa & Pools with 10 treatment rooms and private outdoor hot pool, a bright indoor swimming pool, exercise room with stunning mountain views and two rooftop hot pools, sauna cabin & fire pit with spectacular views of the surrounding Canadian Rocky Mountains. Dining is available at Pacini Italian Restaurant, featuring gourmet Italian food with unique and authentic flavours.

Banquet Venues of the Moose

The Canoe Room

Perfect for a party of 40-120 guests who want to dance the night away. Buffet or Family Style Service only.

Pacini’s Italian Restaurant

Our Mezzanine Level seats a total of 80 guests. Moose Street Level seats up to 24 guests. Front seats up to 26 seats. Plated Service only.

Christmas Party Packages at the Moose Hotel & Suites include:

One night Accommodation in a Hotel Room with one king or two queen beds.

Elegant Dinner (Plated, Buffet or Family Style)

All Gratuities

Early Check-in on Fridays (3pm)

Late Check-out on Sundays (12noon)





2018 LA BEFANA PLATED DINNER

Italian Legend has it La Befana is the old women who delivers gifts on Epiphany which falls on January 6

20 Person Minimum

Assorted Bread and Spreads

Piatto di Salumi (Served Family Style)

Italian Salad with Balsamic Dressing

Entrée

Group choice of three

(Individual entrée choices must accompany final rooming list)

Grilled Chicken

Chicken served with Roasted Garlic Sauce, Asparagus wrapped in Prosciutto, with a side of Gnocchi with Spicy Tomato Sauce.

Mushroom Veal Scallop

Served with Creamy Mushroom Sauce, with Linguine and Sautéed Zucchini.

Brasato di Guanciale di Manzo

Our Braised Beef will melt in your mouth! Served with Sautéed Mushrooms and Parmigiana Fries.

Grilled Salmon

Grilled Atlantic Salmon in Piccata sauce with Wine, Capers and Tomatoes, served with a Pesto Risotto.

Shrimp and Asparagus Risotto

Parmesan Cheese, Shrimp, Fresh Asparagus and Green Onions.

Dessert

Festive Cheesecake

Coffee, Tea or Soft Drink

Natural or Sparkling Water

2017 LA BEFANA Package Rates

Saturday, November 3, 24, December 1, 8 & 15

Friday, November 2, 23, 30 & December 7, 14, 21, 2018

\$153.00 per person, double occupancy in standard guestrooms

(\$306.00 per couple. \$180.00 per room + \$63.00 per person per meal & gratuity)

Friday & Saturday, Nov 9 & 10, 2018

Fridays & Saturdays, January 2019

\$158.00 per person, double occupancy in standard guestrooms

(\$316.00 per couple. \$190.00 per room + \$63.00 per person per meal & gratuity)

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





2018 BABBO NATALE DINNER BUFFET

Father Christmas or Babbo Natale in Italy

30 Person Minimum

*Assorted Bread and Spreads
Piatto di Salumi
Italian Salad with Balsamic Dressing
Caesar Salad
Chef's choice of Seasonal Italian Vegetables
Chef's Choice of Pasta*

Entrees

Group choice of two

Grilled Chicken Rosmarino
Chicken served with Roasted Garlic Sauce

Mushroom Veal Scallop
Served with Creamy Mushroom Sauce

Brasato di Guancia di Manzo
Our Braised Beef will melt in your mouth!

Salmone alla Griglia
Grilled Atlantic Salmon in Piccata sauce with Wine, Capers and Tomatoes

Shrimp and Asparagus Risotto
Parmesan Cheese, Shrimp, Fresh Asparagus and Green Onion.

*Chef's Assorted Christmas Desserts
Coffee, Tea or Soft Drink
Natural & Sparkling Water*

2017 BABBO NATE PACKAGE RATES

Saturday, November 3, 24, December 1, 8 & 15

Friday, November 2, 23, 30 & December 7, 14, 21, 2018

\$154.50 per person, double occupancy in standard guestrooms
(\$309.00 per couple. \$180.00 per room + \$64.50 per person per meal & gratuity)

Friday & Saturday, Nov 9 & 10, 2018

Fridays & Saturdays, January 2019

\$159.50 per person, double occupancy in standard guestrooms
(\$319.00 per couple. \$190.00 per room + \$64.50 per person per meal & gratuity)

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





2018 BUON NATALE ITALIAN FESTIVAL

Buon Natale or Merry Christmas in Italy

Three Course, Served Family Style - Minimum 20 guests

Antipasti

Piatto di Salumi

Variety of quality cured meats and accompaniments

Caesar Salad

Bacon, Fried Capers, Parmesan Cheese, Croutons

Pizza (Flatbread Style) & Pasta

Group choice of one Pizza

Americana

*Tomato Sauce, Basil, Pepperoni, Mushrooms,
Green Pepper, Pizza Mozzarella Cheese*

Primavera

*Tomato sauce, basil, asparagus, artichokes, onion, broccoli,
zucchini, tomatoes, pizza mozzarella cheese.*

Fior di latte e Pomodoro

Tomato Sauce, Basil, Fresh Tomatoes

Pesto & Goat Cheese

*Tomato sauce, fresh basil, onion, black olives,
tomatoes, roasted red pepper, pesto, goat cheese and
pizza mozzarella cheese.*

Group choice of one Pasta

Linguine with Grilled Shrimp

*Cherry Tomatoes, Black Olives, roasted Red Pepper
Chives and Arrabbiata Sauce*

Italian Crusted Cod

*Oven Roasted Cod served over Linguine with Pesto
Tomatoes, Basil, wine & Tomato Sauce*

Penne Calabrese Piccante

Spicy Italian Sausage, onion, olives & Arrabbiata Sauce

Penne Primavera

Sautéed Veggies, Napoletana Sauce, Onion & Pesto

Grills

Group choice of one

Served with Parmigiana Fries

Grilled Chicken Rosmarino

Roasted Garlic Sauce, Shallot, Asparagus wrapped in Prosciutto

Salmone alla Griglia

*Grilled Atlantic Salmon, Piccata Sauce with Wine,
Capers & Tomatoes*

Brasato di Guanciale di Manzo

Our Braised Beef will melt in your mouth!

Grain Fed Veal di Parma

*Roasted Garlic Sauce, Shallot, Enhanced with Prosciutto
and Mushrooms*

Desserts

Dolci (Assorted sweet jars), Coffee, Tea, Natural & Sparkling Water

2017 BUON NATE PACKAGE RATES

Saturday, November 3, 24, December 1, 8 & 15,

Friday, November 2, 23, 30 & December 7, 14, 21, 2018

\$149.00 per person, double occupancy in standard guestrooms

(\$298.00 per couple. \$180.00 per room + \$59.00 per person per meal & gratuity)

Friday & Saturday, Nov 9 & 10, 2018

Fridays & Saturdays, January 2019

\$154.00 per person, double occupancy in standard guestrooms

(\$308.00 per couple. \$190.00 per room + \$59.00 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** – (Canoe Room only) 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 – \$60.00 per event and is subject to 5% GST.
- **ReSound Fee** - (Canoe Room only) 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 \$14-\$27.00 per event and is subject to 5% GST.
- **Bartender Charges** – (Canoe Room only) 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 15% gratuity and 5% GST.
- **Taxes** (2 % Local TIF, 4% Provincial Tourism Levy & 5% GST)
- **Entertainment**

Customize your party by adding:

- **Wine on the table with dinner** Prices range from \$30-\$62.00 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 – (Canoe Room only) Wine & Beer are charged to the Company Master account. Guests pay cash to the bartender for all other drinks
- **Additional Nights:** Contact us for Pre and Post stay rates.

FOR RESERVATIONS:

Banff Lodging Company

Ms. Melissa Taylor
Ms. Katrina Richards
Ms. Lauren Fisher
Ms. Rebekah Wade

Tel. 1-800-563-8764

Tel. 403-760-7553
Tel. 403-760-7581
Tel. 403-760-7568
Tel. 403-760-7569

E – Groups@bestofbanff.com

E – mtaylor@bestofbanff.com
E – krichards@bestofbanff.com
E – lfisher@bestofbanff.com
E – rwade@bestofbanff.com

Feb 8, 2018

