



EVENT PACKAGE



YOUR EVENT AT
BUFFALO MOUNTAIN LODGE

Thank you for your interest in Buffalo Mountain Lodge. We would like to take this opportunity to introduce you to our lodge.

Situated on Tunnel Mountain Road, Buffalo Mountain Lodge is a peaceful mountain retreat surrounded by acres of towering forest and mountain vistas. The property is only a 15 minute walk or 3 minute drive from Banff Avenue, which boasts shopping, nightlife, and restaurants in the downtown core.

Our lodge offers four distinct spaces to suit meetings, conferences, or retreats; The Wapiti Longhouse and Wine Cellar, Strathcona Room, Cascade Room and Wainwright Room. All rooms offer natural light, in-room bars and scenic views. Enjoy the relaxed ambiance of the Canadian Rockies to reinvigorate your team and get creative ideas flowing.

Meeting room options include our vaulted-ceiling Wainwright Room with outdoor patio, second-level Strathcona Room with balcony and the independent Cascade – ideal for small groups and/or breakout sessions. In 1998 we added the Wapiti Longhouse and Wine Cellar. Its magnificent views coupled with stunning decor make this an ideal spot for a training session or corporate getaway.

Please find attached our comprehensive Events Package complete with menus, AV equipment, meeting facility information and meal package options. For additional information, please contact us directly. It would be a pleasure to assist you in planning your upcoming event at Buffalo Mountain Lodge.

SALES MANAGER

403.775.7782

salesmanager@crmr.com





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FUNCTION SPACES

BUFFALO MOUNTAIN LODGE OFFERS 4 FUNCTION ROOMS. OUR TEAM IS ABLE TO OFFER FULL SERVICES TO MEETINGS, EVENTS AND SOCIAL FUNCTIONS.



WAPITI LONG HOUSE

The Wapiti Long House is an ideal space to host your function. It is located on the upper level, with the Wine Cellar below. This venue features an oversized fieldstone log-burning fireplace in the space to give it a true mountain feel, along with massive vaulted ceilings. You can also find a stunning balcony, an in-house DMX system, and endless natural light.

DIMENSIONS Feet	THEATRE Capacity	CLASSROOM Capacity	U SHAPE Capacity	BOARDROOM Capacity	RECEPTION Capacity	BANQUET Capacity
31' x 48'	100	70	42	40	120	99





RECEPTION



BANQUET



WAPITI LONGHOUSE EXTERIOR

WINE CELLAR

The Wine Cellar is located on the main level beneath the Wapiti Longhouse, and is ideal for breakout sessions or cocktail receptions. Enjoy this unique space's ambiance and amenities, such as the heated slab flooring, mountain-themed decor and in-room bar. This space is only available with the rental of the Wapiti Longhouse and cannot be rented on its own.

DIMENSIONS Feet	THEATRE Capacity	CLASSROOM Capacity	U SHAPE Capacity	BOARDROOM Capacity	RECEPTION Capacity	BANQUET Capacity
15' x 30'	40	20	16	16	–	–



RECEPTION

WAINWRIGHT

The Wainwright offers 30-foot vaulted wood beam ceilings and is surrounded by large windows offering natural light to the entire space. This room also features an outdoor patio boasting scenic natural views, as well as an in-room bar.

DIMENSIONS Feet	THEATRE Capacity	CLASSROOM Capacity	U SHAPE Capacity	BOARDROOM Capacity	RECEPTION Capacity	BANQUET Capacity
31' x 44'	100	48	34	40	110	72



CLASSROOM



U-SHAPE



RECEPTION



BANQUET

STRATHCONA

This venue is located within the main lodge on the second level, and is ideal for smaller events. It offers stunning views of Cascade Mountain and an abundance of natural light. The room boasts 20-foot vaulted wood beam ceilings and offers a formal setting for your event in the Rockies.

DIMENSIONS Feet	THEATRE Capacity	CLASSROOM Capacity	U SHAPE Capacity	BOARDROOM Capacity	RECEPTION Capacity	BANQUET Capacity
31' x 31'	60	40	26	36	65	40



U-SHAPE



BOARDROOM



BANQUET

CASCADE

This space is perfectly catered to smaller groups or breakout sessions, as it offers an intimate space with plenty of natural light. It sits on a main level with incredible mountain vistas only footsteps away.

DIMENSIONS Feet	THEATRE Capacity	CLASSROOM Capacity	U SHAPE Capacity	BOARDROOM Capacity	RECEPTION Capacity	BANQUET Capacity
15' x 30'	-	-	-	12	-	-



BOARDROOM

AUDIO VISUAL RENTAL FEES

Cordless Mic	\$70/day + GST
Screen	\$35/day + GST
LCD Projector	\$150/day + GST
Flipchart	\$30/day + GST
Whiteboard	\$20/day + GST
Flipchart Paper Replenishment	\$15 + GST

High Speed Internet Access is Complimentary

*Prices are subject to change

**All above equipment are available in-house; any needs for Audio Visual other than these will gladly be arranged





ACCOMMODATIONS

ALL 108 GUEST ROOMS FEATURE A WOOD BURNING FIELDSTONE FIREPLACE, DOWN DUVETS, CABLE TELEVISION, PRIVATE ENTRANCE, FULL BATHROOM, IRON AND IRONING BOARD, AND COFFEE MAKERS.

PREMIER PLUS

These rooms feature 2 Queen Beds or 1 King Bed as well as pine ceilings and an elegant bathing area with an old-fashioned bear-claw footed bathtub, separate stand-up shower stall and heated slate floors that add to your comfort and relaxation.

ROOM FEATURES

- 2 Queen beds or 1 King bed
- Wood burning stone fireplace
(stocked daily with complimentary firewood)
- Nespresso coffee maker and kettle
- Smart TV with streaming capabilities
- Spacious sitting area with two chairs
- Vaulted ceilings in upper-level rooms,
pine ceilings in lower-level rooms
- Mini fridge



PREMIER ROOM

Premier rooms feature pine ceilings and an elegant bathing area with an old-fashioned bear-claw footed bathtub, separate stand-up shower stall and heated slate floors that add to your comfort and relaxation.

ROOM FEATURES

- 2 Queen beds or 1 King bed
- Wood burning stone fireplace (stocked daily with complimentary firewood)
- Spacious sitting area with two chairs
- LCD Television & Blue-Ray Player
- Limited number of pet-friendly accommodations*
- Vaulted ceilings in upper-level rooms

*Prices are subject to change

**All above equipment are available in-house;
any needs for Audio Visual other than these will gladly be arranged



BUFFALO SUITE

Renovated in 2020, these rooms feature vinyl plank flooring, updated touches throughout the space, clean and sophisticated finishes, as well as a queen pull-out couch for added convenience.

ROOM FEATURES

- 2 Queen beds or 1 King bed
- Wood burning stone fireplace (stocked daily with complimentary firewood)
- Kitchenette featuring hot plate, mini fridge, and stocked kitchenware
- Spacious sitting area with sofa or chairs
- LCD Television & Blue-Ray Player
- Limited number of ADA approved rooms

*Additional charges apply. These rooms must be booked by calling in



LODGE ROOMS

These rooms feature a wood-burning fieldstone fireplace which is stocked daily with complimentary firewood. Rooms also feature an LCD television or SmartTV with a Blu-Ray player.

ROOM FEATURES

- 2 Queen beds or 1 King bed
- Wood burning stone fireplace (stocked daily with complimentary firewood)
- Spacious sitting area with desk and chairs
- LCD Television & Blue-Ray Player
- In-room safe and fridge



THE O'CONNOR HOUSE

Nestled within the grounds of the main hotel, the O'Connor House offers a unique and private setting for corporate gatherings. Spanning three levels and over 2,500 sqft, this exclusive home features 3 bedrooms, 2.5 bathrooms, and a chef's kitchen, making it ideal for interactive, chef-led dinners for small groups or intimate cocktail receptions for larger gatherings. Whether used as a breakout space, an executive retreat, or a place to network and unwind, the O'Connor House provides a refined and versatile environment to elevate your conference experience.

HOUSE FEATURES

- Chef's kitchen
- Dining area for up to 10 guests
- Primary suite with king bed and ensuite bathroom
- 1 king bedroom
- 2 queen bedroom
- 2.5 bathrooms
- Wood burning stone fireplace
- Seasonal patio with dining table and sectional





GIFT IDEAS

If you would like to provide your guests with a personalized gift, our front desk team can have these items placed in your guest's room prior to arrival. A fee of \$1.50 + GST per room drop will apply.

CRM Labeled Gift Suggestions

Triple Berry Jam by Worthy	235ml jar	\$9
Espresso Coffee, Rebel Bean Whole Bean Coffee	200gr bag	\$12
Chocolate Bonbons by The Chocolate Lab	Box of two	\$12

Room Drop Gift Suggestions

Individual S'mores Kit (Chocolate, Marshmallows & Graham Crackers)		\$6
House Baked Chocolate Chip Cookies	Bag of five	\$14
Assorted French Macarons* by Ollia	Box of four	\$14
Classic Sea Salt Caramels by Salted	Box of four	\$14
Assorted Cheese & Fruit Plate, Artisanal Crackers*		\$24
Deluxe Cheese & Fruit Plate*, 2x 473ml North Water		\$34

*Contains nuts





ACTIVITIES IN THE ROCKIES

SUMMER

- Canoeing
- Hiking
- Fishing
- Golfing
- ATV Tours
- Horseback Riding
- Sightseeing
- White Water Rafting
- Geological Hiking
- Spas and Hot Spring

WINTER

- Skating
- Down Hill Skiing
- Cross-Country Skiing
- Snowshoeing
- Dog Sledding
- Ice Walks
- Snowmobiling
- Heli-Skiing
- Sleigh Rides
- Spas and Hot Springs

Most activities are not located on site but are near the resorts.
Please contact our sales and conference staff for contact information
for these activities.

A hand wearing a red and white patterned sleeve holds a fork with a piece of food. The food on the fork consists of a white, fluffy element, a small red cherry tomato, and a piece of yellow fruit. Below the hand, a white plate features a dish with a breaded item, green arugula, a slice of radish, and a drizzle of sauce. The background is dark with a subtle geometric pattern.

EVENT MENUS

OUR HOTEL MENU IS A CULINARY JOURNEY, CELEBRATING A DIVERSITY OF FLAVOURS WHILE HIGHLIGHTING THE FRESHEST, LOCALLY SOURCED INGREDIENTS. WE BELIEVE IN CRAFTING DISHES THAT ARE BOTH FAMILIAR AND EXCITING, OFFERING SOMETHING TO DELIGHT EVERY PALATE.

BUFFALO MOUNTAIN LODGE

HORS D'OEUVRES

Please choose up to 6 items from the list below.
A minimum order of one dozen per item is required.

COLD

Tomato Basil Bruschetta, Goat Cheese, Crostini	(V) \$36 per dozen
B.C. Endive, Apple, Candied Walnut, Stilton Blue Cheese, Port Reduction	(GF, V) \$38 per dozen
Smoked Trout Blinis, Horseradish Cream, Chive	\$46 per dozen
Mini Tuna Poke Taco, Fried Wonton Shell, Wakame Salad, Ponzu	(DF) \$48 per dozen
Buffalo Tartare, Radish Greens, Mustard Aioli	(GF, DF) \$50 per dozen

HOT

Vegetable Spring Roll, Saskatoon Berry & Chili Sauce	(V, DF) \$34 per dozen
Creamy Local Mushroom, Puff Pastry, Herb & Truffle Vinaigrette	(V) \$36 per dozen
Falafel Bite, Roasted Artichoke Hummus, Black Olive Tapenade	(GF, DF, VG) \$38 per dozen
Moroccan Chicken Skewer, Tahini, Lemon, Parsley	(GF, DF) \$38 per dozen
Double Smoked Bacon Wrapped Scallop, Chimichurri	(GF, DF) \$46 per dozen
Glazed Game Meat Ball, BBQ Demi	(GF, DF) \$48 per dozen
Grilled Alberta Lamb Lollipop, Rosemary Lemon Crust	(V, GF) \$50 per dozen
Roasted Bison Mini Yorkshire Puddings	\$52 per dozen

PLATTER OPTIONS

CHEF LANCE'S GRAZING TABLE

\$34 per person

Assorted Charcuterie, Selection of Cheeses, Jams & Jellies, Vegetable Crudités, Dried Fruit, Pickled Vegetables, Hummus, Nuts, Artisanal Crackers, Ciabatta Buns, Fruit, Macarons, Chocolate

Platters below are designed to serve approximately 15 – 20 guests.

MARKET FRESH VEGETABLE CRUDITÉS

\$120

Caramelized Onion & Hummus Dip, Roasted Olives

SELECTION OF CANADIAN & IMPORTED CHEESES

\$260

Assortment of Imported & Canadian Cheeses, Fresh Grapes, Dried Fruit, Peach & Lavender Jam, Artisanal Crackers, Ciabatta Buns

ROCKY MOUNTAIN CHARCUTERIE BOARD

\$260

A Selection of Regionally Produced Charcuterie, House Made Accompaniments, Artisanal Crackers, Ciabatta Buns

DF = Dairy Free | GF = Gluten Free | NF = Nut Free | V = Vegetarian | VG = Vegan

All food and beverages are subject to a 20% service charge and 5% GST.

Prices are subject to change. Menus subject to change due to product availability.

PLATED DINNER

Plated dinners are available with a minimum of three courses (excluding palate cleansers).

All plated dinners include bread, coffee and tea service. Prices are per person.

Please select **ONE** menu option from each of the following courses you wish to serve.

FAMILY-STYLE APPETIZER

Family-style platters will be placed on the tables for your guests to enjoy upon being seated.

A fun and interactive way to start your meal.

ROCKY MOUNTAIN CHARCUTERIE & CHEESE PLATTER

\$18

A Selection of Regionally Produced Charcuterie, Chef Selected Cheese, House Made Accompaniments, Fresh Grapes, Artisanal Crackers, Ciabatta Buns

SOUPS

ROASTED HEIRLOOM TOMATO

(V) | \$14

Goat Cheese Crostini, Basil Pesto

BUTTERNUT SQUASH SOUP

(V, GF) | \$15

Pumpkin Seed Pesto, Spiced Crème Fraîche

SWEET POTATO & LENTIL SOUP

(VG, GF, DF) | \$15

Fried Kale Chip, Toasted Pumpkin Seeds

LOBSTER BISQUE

(GF) | \$17

Lobster Foam, Chives

SALADS

ARUGULA & ARTISAN GREENS

(V, GF) | \$14

Toasted Pumpkin Seeds, Pickled Red Onions, Blackberry Vinaigrette

ROMAINE LETTUCE

(V) | \$15

Herb Crostini, Parmesan Cheese, Lemon Wedge, Sweet Garlic Caesar Dressing

B.C. ENDIVE SALAD

(V, GF) | \$15

Grilled Pear, Candied Pecans, Blue Cheese, Fig Balsamic Vinaigrette, Fresh Dill

ASSORTED BEET SALAD

(V, GF) | \$16

Goat Cheese, Crushed Pistachios, Apples, White Balsamic & Thyme Vinaigrette

HEIRLOOM TOMATO

(V) | \$17

Burrata Cheese, Lemon Garlic Sourdough Crostini, Fresh Basil, Aged Balsamic & Herb Vinaigrette

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APPETIZERS

MOROCCAN CARROTS FILO PASTRY

(V) | \$16

Orange & Thyme Syrup, Tahini & Harissa Yoghurt

WILD BOAR PATE

(DF) | \$18

B.C. Cherry Chutney, Toasted Sourdough, Organic Greens

SHRIMP COCKTAIL

(GF, DF) | \$20

Clamato Mayo Horseradish Sauce, Bib Lettuce, Grilled Lemon

ROCK CRAB & SCALLOP CAKE

(GF, DF) | \$20

Vegetable Slaw, Grilled Lemon, Citrus Cilantro Aioli

PALETTE CLEANSER

EAST COAST OYSTER ON THE HALF SHELL

(GF, DF) | \$5

Green Apple & Mustard Seed Mignonette

LEMON SORBET

(VG) | \$7

Gin Macerated Berry Salsa

FROZEN SUGARED PROSECCO GRAPES

(VG) | \$7

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ENTRÉES

Please select **UP TO TWO** of the following entrées for your plated dinner menu.

A vegetarian option will also be made available to your guests the night of your event.

A total count of each entrée must be provided **72 hours before your dinner**.

ATLANTIC SALMON FILLET

Potato & Scallion Rosti, Pickled Fennel Slaw, Dill & Roe Cream

(GF) | \$44

MAPLE GLAZED SABLEFISH

Grilled Scallion Kennebec Mash, Cherry Tomato Confit,
Herb & Citrus Butter, Lemon Vinaigrette

(GF) | \$46

ROASTED FREE RANGE CHICKEN BREAST

Double Smoked Bacon Barley Risotto, Mushroom Cream Sauce

| \$45

PAN ROASTED BROME LAKE DUCK BREAST

Celery Root & Leek Purée, Spiced Saskatoon Berry Chutney, Veal Glaze

(GF) | \$49

6oz GRILLED ALBERTA BEEF TENDERLOIN

Herb Roasted Fingerling Potatoes, Local Lion's Mane Mushroom,
Peppercorn Demi Glaze

(GF, DF) | \$53

10oz GRILLED BISON RIBEYE STEAK

Grizzly Gouda Mash Potato, Caramelized Shallot, Herb Chimichurri

(GF) | \$56

All main courses above are served with seasonal vegetables.

ORGANIC VEGETABLE STRUDEL

Slow Roasted, Caramelized Parsnips & Carrots, Filo Pastry, Pickled Anjou Pear,
Fennel & Baby Kale Slaw, Miso & Pumpkin Seed Puree

(VG) | \$40

DESSERTS (V)

RUSTIC GRANNY SMITH APPLE PIE

Oat Crumble, Vanilla Bean Gelato, Maple Syrup

(NF) | \$14

WARM MOLTEN CHOCOLATE CAKE

Caramel Gelato, Chocolate Cigar, Whip Cream

(NF) | \$15

WARM WHITE CHOCOLATE BLONDIE

Maple Walnut Ice Cream, Maple Nuggets,
White Chocolate Shavings

| \$15

STICKY TOFFEE PUDDING

Spiced Apples, Vanilla Crumb, Vanilla Bean Gelato,
Toffee Sauce

(NF) | \$14

VANILLA CHEESECAKE

Saskatoon Berry Compote, Chantilly Cream

(NF) | \$14



We are happy to discuss modifications of dishes to cater for dietary requirements,
please consult with your conference coordinator.

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All food and beverages are subject to a 20% service charge and 5% GST.

Prices are subject to change. Menus subject to change due to product availability.

CHILDREN'S PLATED DINNER

\$22 per child.

Please select **ONE** menu option for each course.

APPETIZER

VEGETABLE CRUDITÉS

Herb Dip

OR

ORGANIC GREEN SALAD

Cucumber, Tomato, Ranch Dressing

ENTRÉES

CHICKEN FINGERS & FRENCH FRIES

OR

FRIED MAC & CHEESE BITES, FRENCH FRIES

OR

GRILLED CHICKEN BREAST

Mashed Potato & Glazed Carrots (GF)

OR

4oz GRILLED BEEF TENDERLOIN

Roast Potatoes, Seasonal Vegetables (GF)

(+\$6 Per Order)

DESSERT

ICE CREAM SUNDAY (NF)

Fresh Fruit, Chocolate Sauce, Chocolate Chip Cookie





LATE NIGHT SNACKS

Priced per person (if not otherwise stated) and served buffet style.
Served up to 10:30pm.

CLASSIC MINI MORTADELLA & PROVOLONE CIABATTA (2 per person)

| \$13 per person

Black Olive Ciabatta, Prairie Fire Mustard, Pickled Red Onions

PEROGY BAR

| \$16 per person

Buttered Onions, Pulled Elk, Bacon Bits, Gravy, Sour Cream, Scallions

BUILD YOUR OWN POUTINE STATION

(GF) | \$15 per person

Home Made French Fries, Bacon Bits, Gravy, Scallions, Cheese Curds

BUILD YOUR OWN NACHOS STATION

(GF) | \$16 per person

Warm Corn Tortilla Chips, Nacho Cheese, Pickled Jalapeno, Game Meat Chili, Pico De Gallo Salsa

GAME MEAT SLIDER BUFFET (2 per person)

| \$16 per person

Pre-assembled House-Made Game Sliders, Cheddar Cheese, Tomato, Lettuce, BBQ Sauce

A minimum order of 20 portions per item is required for menu items above.

CRISPY CHICKEN WINGS

(GF) | \$18 per dozen

Prow BBQ Sauce, Salt & Pepper, or Spicy Buffalo

POPCORN CART

(GF) | \$75 per event

Make and serve your own Popcorn

DF = Dairy Free | GF = Gluten Free | NF = Nut Free | V = Vegetarian | VG = Vegan



LATE NIGHT SNACKS CONTINUED

PLATTER OPTIONS

CHEF LANCE'S GRAZING TABLE

\$34 per person

Assorted Charcuterie, Selection of Cheeses, Jams & Jellies, Vegetable Crudites, Dried Fruit, Pickled Vegetables, Hummus, Nuts, Artisanal Crackers, Ciabatta Buns, Fruit, Macarons, Chocolate

Platters below are designed to serve approximately 15 – 20 guests

MARKET FRESH VEGETABLE CRUDITÉS

\$120

Caramelized Onion & Hummus Dip, Roasted Olives

SELECTION OF CANADIAN & IMPORTED CHEESES

\$260

Assortment of Imported & Canadian Cheese, Fresh Grapes, Dried Fruit, Peach & Lavender Jam, Artisanal Crackers, Ciabatta Buns

ROCKY MOUNTAIN CHARCUTERIE BOARD

\$260

A Selection of Regionally Produced Charcuterie, House Made Accompaniments, Artisanal Crackers, Ciabatta Buns

DESSERT

DOUBLE CHOCOLATE DIPPED STRAWBERRIES (1 per order)

\$3

COOKIE & FRENCH MACARON (1 of each per order)

\$5

ASSORTMENT OF CUPCAKES (priced each)

\$6

Flavours: Vanilla, Chocolate, Red Velvet, Jelly Roll, Peanut Butter, Lemon

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FESTIVE MENU

Only available from October to end of January, plated dinner. \$84 per person.

For the three-course dinner, **please select one dish per course** to be served to all guests.

If desired, a second starter course can be added for an additional \$15 per person, creating a four-course dinner.

Please note that individual course choices are not offered with this menu.

Menu Includes: Dinner Rolls, Freshly Brewed Organic Coffee & Organic Tea

STARTER

BUTTERNUT SQUASH SOUP (V)

Pumpkin Seed Pesto, Spiced Crème Fraîche

OR

B.C. ENDIVE SALAD (V)

Grilled Pear, Candied Pecans, Blue Cheese, Fig Balsamic Vinaigrette, Fresh Dill

MAIN

BUTTERMILK BRINED FREE RANGE TURKEY ROULADE

Traditional Herb Stuffing, Fried Onion & Potato Perogies, Cranberry Chutney, Buttered Carrots, Turkey Gravy

OR

ALBERTA BEEF WELLINGTON

Puff Pastry, Local Mushroom Duxelles, Scallion Mash, Grilled Vegetables, Peppercorn Demi

DESSERT

WARM MOLTEN CHOCOLATE CAKE (NF)

Caramel Gelato, Chocolate Cigar, Whip Cream

OR

STICKY TOFFEE PUDDING (NF)

Spiced Apples, Vanilla Crumb, Vanilla Bean Gelato, Toffee Sauce



BREAKFAST BUFFET OPTIONS

For groups of up to 25 people we are happy to have you enjoy brunch from our menu at your leisure at The Prow, open from 7am to 2pm.

For groups 25+, please choose one of the following buffet options for your group. Buffets will be set up in separate function room in main lodge (if available) and will be available for 2 hours starting at your chosen time as early as 7am up to 8:30am.

If your group is smaller than 25 people and you wish to select a buffet, you are welcome to do so; however, you will be charged for a minimum of 25 guests.

CONTINENTAL BREAKFAST BUFFET

\$24

Croissants, Maple Smoked Ham, Cheddar Cheese, Tomato, Fresh Baked Muffins, Rye Bread, Sourdough Bread, Fresh Fruit Bowl, Assortment of Individual Yogurts, House Made Granola, Cereals, Organic Drip Coffee, Assorted Tea, Juices

HOT BREAKFAST BUFFET

\$28

Scrambled Eggs, Crispy Bacon, Maple Whiskey Sausages, Lodge Potatoes, Belgian Style Waffles, Brandied Apple & Cranberry Compote, Fresh Baked Muffins, Rye Bread & Sourdough Bread, Fresh Fruit Bowl, Assortment of Individual Yogurts, House Made Granola, Cereals, Organic Drip Coffee, Assorted Tea, Juices

HOT BREAKFAST BUFFET ADD ON'S:

CLASSIC CANADIAN BACK BACON EGGS BENEDICT

\$4 per person

Back Bacon, English Muffin, Hollandaise Sauce

SMOKED STEELHEAD TROUT BENNY

\$5 per person

Smoked Steelhead Trout, English Muffin, Baby Kale, Hollandaise Sauce

AVOCADO BENNY (V)

\$6 per person

Smashed Avocado, Sundried Tomato Pesto, Alfalfa Sprouts, Hollandaise

CHEF ATTENDED OMELET STATION

\$7 per person

Free Run Eggs, Sweet Peppers, Green Onion, Mushroom, Aged Cheddar, Spinach



COFFEE BREAK OPTIONS

HALF DAY

1 break, price per person

BASIC

Unlimited Coffee, Tea, Filtered Water in Pitchers

\$12

STANDARD

Unlimited Coffee, Tea, Filtered Water in Pitchers, 1 Sweet or Savoury Option

\$14

DELUXE

Unlimited Coffee, Tea, Filtered Water in Pitchers, 1 Bottled Juice, 1 Sweet and 1 Savoury Option

\$25

FULL DAY

2 breaks, price per person

BASIC

Unlimited Coffee, Tea, Filtered Water in Pitchers

\$18

STANDARD

Unlimited Coffee, Tea, Filtered Water in Pitchers, 1 Sweet and 1 Savoury Option

\$26

DELUXE

Unlimited Coffee, Tea, Filtered Water in Pitchers, 1 Bottled Juice, 2 Sweet and 2 Savoury Options

\$46

Please pick, depending on your selection above, the appropriate choices for your break:

SWEET

Croissant, Nutella
Danish Pastry
Home Made Fruit Scone
Home Made Muffins

SAVOURY

Mini Ham & Cheese Open Face Sandwich
Mini Cucumber & Cream Cheese Sandwich
Mini Smoked Salmon Dark Rye Sandwich
Roasted Vegetable & Halloumi Pita Bite

Additional options for your coffee break:

Required purchase quantity minimum of 6 of the same item. Priced per person.

FRESH BAKED COOKIES

\$3

FRENCH MACARONS

box of four \$14

BANANA BREAD SLICE

\$4

CLASSIC SEA SALT CARAMELS

box of four \$14

FRESH FRUIT SALAD CUP

\$5

POPCORN MACHINE

\$75 per event

SUN CHIP CHIPS

40 gr. bag \$4

Prepare and Serve Your Own Popcorn

PLATED LUNCH MENUS

MENU 1

VEGETABLE SOUP (V)

Chef's Choice

HAM & CHEESE SANDWICH

Black Forest Ham, Swiss Cheese,
Rustic Sourdough Bread, Red Onion,
Roasted Garlic Aioli, French Fries

VANILLA CHEESECAKE (NF)

Saskatoon Berry Compote,
Organic Coffee or Assorted Tea

\$39 per person

MENU 2

ARUGULA & ARTISAN GREENS (V)

Toasted Pumpkin Seeds,
Pickled Red Onions,
Blackberry Vinaigrette

GRILLED CHICKEN BREAST

Herb Roasted Potatoes,
Seasonal Vegetables,
Chive Cream Sauce

WARM MOLTEN CHOCOLATE CAKE (NF)

Caramel Gelato, Chocolate Cigar,
Whipped Cream
Organic Coffee or Assorted Tea

\$42 per person

MENU 3

CAESAR SALAD (V)

Herb Crostini,
Parmesan Cheese, Lemon Wedge,
Sweet Garlic Caesar Dressing

BISON BURGER

White Cheddar Cheese, Tomato,
Lettuce, BBQ Sauce,
Brioche Bun, French Fries

RUSTIC GRANNY SMITH APPLE PIE (NF)

Oat Crumble, Vanilla Bean Gelato,
Maple Syrup
Organic Coffee or Assorted Tea

\$44 per person

MENU 4

BC ENDIVE SALAD (V)

Grilled Pear, Candied Pecans,
Blue Cheese,
Fig Balsamic Vinaigrette, Fresh Dill

STEELHEAD TROUT FILET

Potato & Scallion Rosti,
Grilled Seasonal Vegetables,
Dill Cream Sauce

STICKY TOFFEE PUDDING (NF)

Spiced Apples, Vanilla Crumb,
Vanilla Bean Gelato, Toffee Sauce
Organic Coffee or Assorted Tea

\$46 per person

Vegetarian main course option will be available at the same price as chosen group menu:

ORGANIC VEGETABLE STRUDEL (VG)

Slow Roasted, Caramelized Parsnips & Carrots, Filo Pastry, Pickled Anjou Pear,
Fennel & Baby Kale Slaw, Miso & Pumpkin Seed Puree

DF = Dairy Free | GF = Gluten Free | NF = Nut Free | V = Vegetarian | VG = Vegan

All food and beverages are subject to a 20% service charge and 5% GST.

Prices are subject to change. Menus subject to change due to product availability.

FOOD ALLERGIES

OUR DISHES ARE CAREFULLY LABELED WITH ALLERGEN INFORMATION, AND MANY CAN BE ADJUSTED TO SUIT ADDITIONAL DIETARY CONCERNS AS NEEDED. TO ENSURE THE BEST EXPERIENCE, PLEASE INFORM YOUR EVENT COORDINATOR OF ANY ALLERGIES OR DIETARY RESTRICTIONS AT LEAST FOURTEEN (14) BUSINESS DAYS IN ADVANCE. CHANGES TO THIS INFORMATION ARE PERMITTED UP TO 72 HOURS PRIOR TO YOUR EVENT. ON THE DAY OF THE EVENT, WE KINDLY ASK THAT GUESTS WITH ALLERGIES OR DIETARY RESTRICTIONS ALSO NOTIFY THEIR SERVER.

DF = Dairy Free | GF = Gluten Free | NF = Nut Free | V = Vegetarian | VG = Vegan





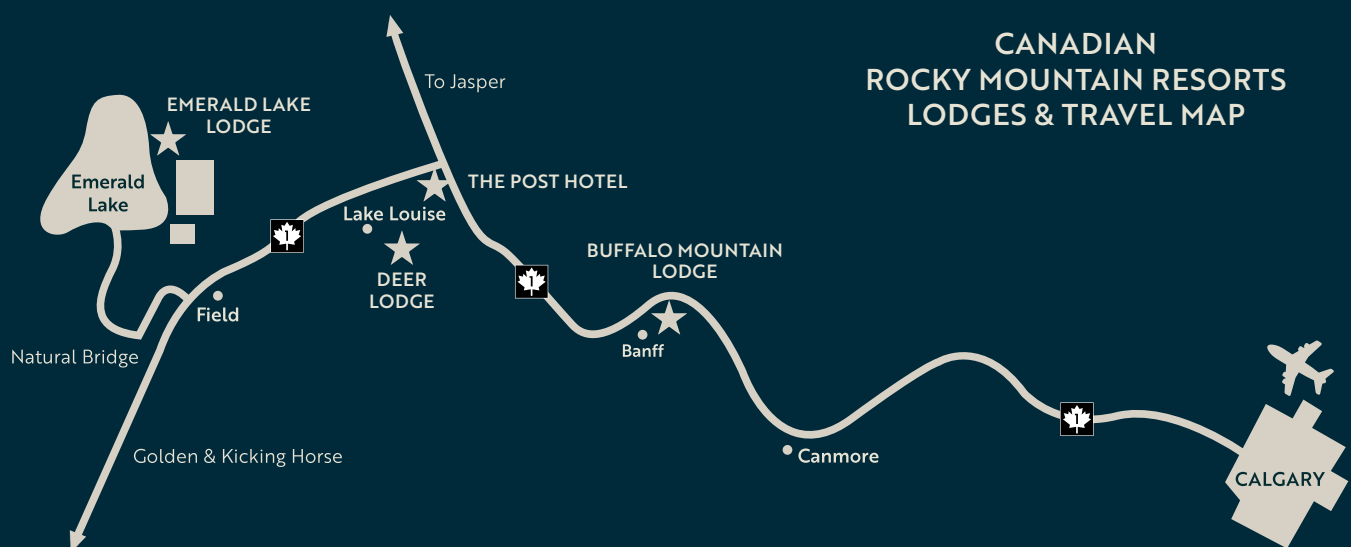
BUFFALO MOUNTAIN LODGE DIRECTIONS

700 TUNNEL MOUNTAIN ROAD

In a quieter area of Banff, we are located on Tunnel Mountain Road just a 3 minute drive or a 15 minute walk to the downtown area (1½ hour drive from the Calgary International Airport).

FROM CALGARY

Take the first exit into Banff, make a left off the Exit. Take the first road to the left, which runs beside “Banff Rocky Mountain Resort”. This road is Tunnel Mountain Road and you will see a sign that also says to “Tunnel Mountain Campgrounds”. Follow the road for about 10 minutes passing the campgrounds and we are the second hotel on the left.





PART OF THE
CANADIAN ROCKY
MOUNTAIN RESORTS
FAMILY OF COMPANIES

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