



Event Package

POST HOTEL & SPA | LAKE LOUISE





Your Event at Post Hotel & Spa

Nestled along the Pipestone River, Post Hotel & Spa is located in the heart of Banff National Park, 185 kilometers west of Calgary.

Post Hotel & Spa offers several well-appointed spaces for special events. With our attentive service and award-winning culinary team, we'll ensure that every detail is flawlessly executed, elevating your event experience to new heights. Whether you're hosting a conference, wedding, family reunion, birthday celebration, or holiday gathering, Post Hotel & Spa provides the ideal setting.

Please find attached our comprehensive Events Package complete with menus, AV equipment, meeting facility information and activity options. For additional information, please contact us directly. It would be a pleasure to assist you in planning your upcoming event at Post Hotel & Spa.

As a testament to the vision of the ownership and the efforts of the staff, Post Hotel was admitted to the prestigious Relais & Châteaux group in November 1990. Relais & Châteaux represents some of the finest hotels and restaurants in the world. To be considered, a property must be independently owned, intimate and must excel in the areas of comfort, cuisine, service and special character. For discerning travelers, the Relais & Châteaux brand signifies a quality guarantee.



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Wine Cellar

The famous Wine Cellar at Post Hotel & Spa is the ultimate setting for an intimate dinner, wine-tasting or special event. Offering a curated collection of over 22,000 bottles and more than 3,600 selections of the finest wines available, this cellar is one of the most comprehensive in the country. Every year since 2002, Wine Spectator, the authoritative wine magazine of North America, has awarded Post Hotel its highest honour, "The Grand Award".

- **Maximum capacity:** 12 pax
- Food and Beverage minimum spend plus tax and gratuities per person is required when using this space.



The Library

The Library features soaring vaulted ceilings, a private bar, and a grand wood-burning fireplace making it the perfect setting for wedding ceremonies, receptions, drinks and hors d'oeuvres. It offers several configurations depending on your event.

The Library is **1,150 square feet** and includes a standard set-up, as well as an LCD projector, screen, flip charts, podium – upon request, and writing pads and pens, and water during the meeting.

SET-UP STYLES

BOARDROOM

- **Table size:** 14' x 5'
- **Maximum capacity:** 18 pax
(7 chairs along each side,
2 chairs on each end)

LONG BOARDROOM

- **Table size:** 22' x 5'
- **Maximum capacity:** 24 pax
(10 chairs along each side,
2 chairs on each end)

ROUND

- **Table size:** 6' rounds (Number of tables: 3)
- **Maximum capacity:** 30 pax
(10 chairs per table)

- **Table size:** 5' rounds (Number of tables: 4)
- **Maximum capacity:** 24 pax
(6 chairs per table)



WEDDING CEREMONY OR COCKTAIL RECEPTION CAPACITY

- Wedding Ceremony – max 72 guests
(60 chairs) using 1-2 alcoves



Meeting Room

The Meeting Room is completely private and located on the lower level of the hotel. It offers several configurations depending on your event.

The meeting room is approximately 1,100 square feet (46 ft long, 22 ft wide, 8.5 ft high) and includes a standard set-up as well as an LCD projector, screen, flip charts, podium – upon request, and writing pads, pens and water during the meeting.

- **Auditorium Style:** 70 pax
- **Classroom Style:** 40 pax
- **Hollow Square:** 40 pax
- **U-shape:** 30 pax
- **Boardroom Style:** 30 pax



The Outpost

A comfortable English-style pub, The Outpost is available for group buyouts and events. Featuring classic pub fare and a curated selection of craft brews in a casual atmosphere.

- Maximum capacity: 65 pax



The Watson House

This ultimate two-story riverfront cabin is ideal for larger groups and private meeting space. The Watson House features a large living room with ample seating, a grand wood-burning fireplace, as well as a dining room/boardroom table for up to 12 guests. This 3,000 square foot cabin is steeped in history and offers stunning views onto the Pipestone River and surrounding Lake Louise peaks.

- Grand living room with large Riverstone fireplace – Timber-framed cathedral ceiling
- Dining table or boardroom for 12
- Fully-equipped kitchen with marble countertops
- 4 Bedrooms with ensuite bathrooms
 - 2 Bedrooms on each floor
 - 1 Master bedroom with a King-sized bed, each with a single bed in an adjacent alcove
 - 1 Guest bedroom with 2 twin beds
- Garden area with Adirondack chairs
- Click or scan below to view the virtual tour:



Banquet Room

The Banquet Room features a private entrance, grand wood-burning fireplace as well as a beautiful view of part of our wine collection displayed behind glass along one wall. Offering private dining for meeting groups, weddings and other functions.

- **Maximum capacity:** 72 pax in rounds (*tables of 8 or 10*)
- **Maximum capacity with one large table:** 18 pax
- **Banquet room:** 1,320 sq ft



Back Room

This private space, located between the main dining room and banquet room, can accommodate up to 18 people.

The following set-up options are available in the Back Room: (AV Screen and projector are available)

SET-UP STYLES

U-SHAPE

- **Maximum capacity:** 8 pax
(This set-up includes two 8' tables and one 6' table. The arrangement is three people at each 8' table and two at the 6' table, with all chairs placed on the outside and none on the inside.)

ONE LARGE SQUARE TABLE

- **Maximum capacity:** 16 pax
(This set-up includes one table, its size depends on the group size. The maximum set-up includes four chairs along each side, and does not accommodate room for a projector/screen.)

TWO TABLES UP TO NINE

- **Maximum capacity:** 18 pax
(This set-up works with fewer than nine per table. For a group of nine, the arrangement would be four people on one side, five on the other, and none at the ends.)



A/V Equipment

Enhance your event with our convenient audio/visual equipment rental options. Leave the technical aspects to us and focus on delivering an unforgettable event for your guests.

AVAILABLE TO RENT:

- One wired microphone with a speaker
 - One HDMI cable (we do recommend guests bring their own cables)
 - Two projectors and screens
-
- **Screen:** \$35/day
 - **Projector:** \$150/day
 - **TV:** \$75/day
 - **Flipcharts:** \$30/day
 - **Whiteboards:** \$20/day
 - **Cordless Mic:** \$70/day
 - **Podium:** \$25/day



Photos by Erik McRitchie Photography

Temple Mountain Spa

A soothing, blissful sanctuary awaits at Temple Mountain Spa. Choose from a wide selection of spa services and treatments that range from therapeutic to luxurious. Our team of massage therapists and estheticians will help you take relaxation to a new level. Enjoy an array of massages, body therapies, facials, and nail services. Every treatment utilizes a harmonious blend of curated products and techniques.

Our team would be pleased to arrange a tailored package for your group's relaxation and enjoyment. Please inquire with your Event Planner.



Activities in the Rockies

SUMMER

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

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 in or around Banff National Park.
Please contact your Event Planner for information and assistance with booking.***



Accommodation

Post Hotel & Spa is comprised of 89 guestrooms and suites in the main building, as well as four cabins and The Watson House. Guestrooms offer a range of luxurious options, each space with its own unique character and expressive touches with your comfort in mind.



Beverages

A full range of bar services are available for your events including cocktails, beers, spirits and wines from our Award-Winning Wine Cellar. Our team of Sommeliers will be present to answer questions and make recommendations. If you have any special requests or preferences, please reach out to your Event Planner.



Menu Policies

Please be advised of the following menu policies to ensure a seamless and delightful experience for your event.

- Three or four course menu options at fixed price
- Three-course menu consist of one starter choice (*or one item from the second course option*), choice of two main course items, and one dessert
- Four-course menu consists of one starter, one second course, choice of two main course items and one dessert
 - *For groups over 50 guests, please only choose one main course*
 - *If you would like to offer two main course choices, and additional \$12 will be applied per person*
- Please discuss seating plans with your Event Planner
- Please note that menu items/selection could be changed due to availability



Photos by Erik McRitchie Photography

Hors D'Oeuvres

Please choose from the following menu items.

(Plus GST and 20% gratuities)



EAST COAST OYSTERS

\$4.75+ per oyster

Shucked East Coast Oysters, Red Wine Mignonette

Minimum order of 2 dozen

CANADIAN ACADIAN STURGEON CAVIAR

Market price per tin

Buckwheat Blinis, Crème Fraîche, Egg White, Egg Yolk, Chive

50gr. tin serves approximately 5 to 8 guests

100gr. tin serves approximately 10 to 15 guests

500gr. tin serves approximately 40 to 60 guests

PIPESTONE COLD

Cherry Tomato & Buffalo Mozzarella Brochettes, Basil Pesto

\$48 per dozen

Eggplant Wrapped Marinated Feta Cheese, Olive Tapenade

\$48 per dozen

Smoked Atlantic Salmon, Buckwheat Blini

\$51 per dozen

White Wine Poached Scallops, Red Pepper Purée

\$51 per dozen

Smoked Veal Tenderloin, Wasabi Cream

\$58 per dozen

Foie Gras Terrine, Seasonal Fruit Jam, Toasted Brioche

\$66 per dozen

PIPESTONE HOT

Open Faced Vegetable Strudel

\$48 per dozen

Mini Spinach & Ricotta Ravioli

\$48 per dozen

Black Tiger Prawns, Thai Coconut Curry Sauce

\$51 per dozen

Dungeness Crab Cake, Grainy Mustard

\$54 per dozen

Chicken Satay, Peanut Sauce

\$50 per dozen

Bacon Wrapped Bison Tenderloin, Hollandaise Sauce

\$66 per dozen



Table D'Hôte

THREE-COURSE TABLE D'HÔTE MENU

\$135 per person (Plus GST and 20% gratuities)

FOUR-COURSE TABLE D'HÔTE MENU

\$155 per person (Plus GST and 20% gratuities)

All plated dinners include bread, coffee and tea service.



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

STARTER

Butterleaf Salad

Cucumber, Marinated Tomatoes,
Focaccia, Mustard Chive Dressing

Classic Alberta Beef Tartare

Egg Yolk, House-Made Cracker

Citrus Cured Salmon

Pickled Shallots, Micro Salad,
Preserved Lemon Vinaigrette

Ahi Tuna Tartare

Diced Avocado, Chili Oil, Pickled Radish,
Soy & Ginger Sauce

Post Hotel House Salad

Beets, Fennel, Citrus, Goat Cheese,
Walnuts, Cranberry Vinaigrette

SECOND COURSE

Soup Du Jour

Freshly Made Soup Du Jour

Mushroom Ravioli

Parmigiano Cream Sauce,
Parmigiano Shavings

White Wine Risotto

Trebbiano, Mascarpone &
Parmesan Cheese

Pan Seared Diver Scallop

Celery Root Puree, Apple &
Smoked Bacon Compote

Spicy Tuna Tataki

Crispy Rice, Gochujang Sauce,
Sesame Seeds, Scallions



MAIN COURSE

Please select **up to two** of the following entrées for your plated dinner menu.
A total count of each entrée must be provided 72 hours before your dinner.

Chicken Supreme

Creamy Polenta, Bacon Lardons, Confit Cherry Tomatoes

Beef Tenderloin

Pomme Fondant, Heirloom Carrots, Port Wine Sauce

Miso Marinated Black Cod

Roasted Fingerling Potatoes, Miso Broccoli, Ginger Beurre Blanc

Milk Fed Veal Loin Emincé "Zürich" Style

Rösti Potatoes, Seasonal Vegetables, Creamy Mushroom Sauce

Olive Oil Poached Salmon

Basmati Rice, Seasonal Vegetables, Sauce Vierge

If you would like a vegetarian option for your main course please ask your event planner for our current options.

DESSERTS

Please select **one** of the following for your function.

Pavlova

House Made Vanilla Ice Cream, Mascarpone Cream, Mixed Berry Compote, Milk Powder Crumble

Coupe Dänemark

House Made Vanilla Ice Cream, Warm Chocolate Sauce, Chocolate Chip Cookie

Seasonal Fruit Crumble

House Made Crumble, Seasonal Compote, Vanilla Bean Ice Cream

Vanilla Crème Brûlée

Seasonal Berries, Whip Cream

Chef's Choice Cheese Plate

Selection of Soft, Hard & Blue Cheese, House Sourdough, Dried Apricot, Pecan, Fresh Grapes

Lunch Buffet Selections

MENU 1

\$40 per person (Plus GST and 20% gratuities) – Please select **3 Salads** and **3 Sandwiches**

Please note that this price includes up to 2-3 sandwiches per person.



VEGETARIAN SOUP OF THE DAY

SELECTION OF SALADS

Caesar

Garlic Croutons, Grated Parmesan,
Anchovies & Black Olives

Creamer Potato

Sweet Onions, Celery, Green Onions,
Creamy Mayonnaise Dressing

Shaved Fennel – Citrus

Orange & Pink Grapefruit Sections, Dried
Cranberries, Olive Oil & Red Wine Vinaigrette

Pasta

Cherry Tomatoes, Basil, Balsamic Vinaigrette

Cucumber

Yoghurt Dill Dressing

SELECTION OF SANDWICHES ON BAGUETTE

Roast Beef

Horseradish Butter

Black Forest Ham & Emmental Cheese

Mayonnaise-Dijon Mustard

Organic Egg

Chives, Curry Mayonnaise

Tuna Salad

Red Onions, Wasabi Mayonnaise

Grilled Vegetables

Pesto

SELECTION OF DESSERTS

French Pastries

Fruit Salad

Strawberries



MENU 2

\$48 per person (Plus GST and 20% gratuities) – Please select **4 Salads** and **3 Sandwiches**

Please note that this price includes up to 2-3 sandwiches per person.



SOUP OF THE DAY

SELECTION OF SALADS

Herb Marinated Mushroom

Warm Sherry Vinaigrette

Asparagus & Roasted Red Pepper

Balsamic Vinaigrette

Fingerling Potato

Celery, Green Onions, Bacon Dressing

Assorted Roasted Vegetables

Herb Vinaigrette

Shredded Carrot & Raisin

Citrus Vinaigrette

Curried Rice

Dried Dates, Green Peas, Red Onions,
Mint, Parsley, Curried Ginger Dressing

SELECTION OF SANDWICHES ON BAGUETTE AND PRETZEL BAGUETTE

Prosciutto di Parma

Fig-Butter Spread

Atlantic Smoked Salmon

Lemon-Dill Cream Cheese

Italian Dry Genova Salami

Pesto-Mayonnaise

Tomato & Bocconcini

Aged Balsamic, Olive Oil, Pesto

Maple Pepper Ham

Cranberry Aioli

Sliced Marinated Chicken

Garlic Aioli

SELECTION OF DESSERTS

French Pastries

Fruit Salad

Chocolate Mousse

Strawberries

MENU 3

\$46 per person (Plus GST and 20% gratuities) – Please select 3 Salads



SOUP OF THE DAY

SELECTION OF SALADS

Caesar

Garlic Croutons, Grated Parmesan,
Anchovies and Black Olives

Creamer Potato

Sweet Onions, Celery, Green Onions,
Creamy Mayonnaise Dressing

Shaved Fennel - Citrus

Orange & Pink Grapefruit Sections, Dried
Cranberries, Olive Oil & Red Wine Vinaigrette

Pasta

Cherry Tomatoes, Basil, Balsamic Vinaigrette

Cucumber

Yoghurt Dill Dressing

SELECTION OF MAIN COURSE

Spanish Chorizo Penne

Red Onions, Tomato Sauce

Black Tiger Prawn Linguine

Olives, Garlic, Red Onions, Citrus, Herbs, Olive Oil

Grilled Breast of Chicken

Mushroom Cream Sauce, Sautéed Herb Potato

SELECTION OF DESSERTS

French Pastries

Fruit Salad

Strawberries



MENU 4

\$54 per person (Plus GST and 20% gratuities) – Please select 4 Salads



SOUP OF THE DAY

SELECTION OF SALADS

Herb Marinated Mushroom

Warm Sherry Vinaigrette

Asparagus & Roasted Red Pepper

Balsamic Vinaigrette

Fingerling Potato

Celery, Green Onions, Bacon Dressing

Assorted Roasted Vegetables

Herb Vinaigrette

Asian Glass Noodle Salad

Baby Shrimp, Vegetables,
Ginger Soy Dressing

Curried Rice

Dried Dates, Green Peas, Red Onions,
Mint, Parsley, Curried Ginger Dressing

SELECTION OF MAIN COURSE

Goat Cheese Cannelloni

Spinach, Mushrooms, Roasted Bell Pepper Sauce

Grilled Alberta Beef Tenderloin

Gratin Potato, Marked Vegetables,
Grainy Mustard Red Wine Sauce

SELECTION OF DESSERTS

French Pastries

Fruit Salad

Chocolate Mousse

Strawberries

Breakfast À La Carte

Please join us in the dining room for a leisurely breakfast | 7:00 a.m to 10:30 a.m.

Guests may order any of our a la carte breakfast menu items the morning of their stay.

Please note that prices, hours and menu selections may change without notice.



The Post Buffet

\$27 continental

Charcuterie, Fresh Fruit, Daily Smoothies, Yogurt, Muesli, Cereals, Granola, Honeycomb, Assorted Pastries & Breads, Muffins, House Made Jams & Compotes

Buffet includes Regular Coffee, Tea & Concentrated Juices

Lake Louise Breakfast

\$30

Organic Farm Eggs, Bacon, Sausages, Roasted Potatoes, Fried Tomato, Garden Salad, Toast

Eggs Benedict

\$28

Back Bacon, Spinach, Organic Farm Eggs, Hollandaise, Roasted Potatoes, Garden Salad

Substitute Smoked Salmon or Smoked Atlantic Sturgeon: \$5 | Add Caviar: \$10

Croque Madame

\$25

Prosciutto Cotto, White Cheddar, Fried Egg, Béchamel, Roasted Potatoes, Garden Salad

Yukon Gold Potato Rösti

\$25

Smoked Bacon, Gruyère Cheese, Two Eggs any Style

Organic Farm Egg Omelette

\$25

Cheddar Cheese, Organic Farm Egg, Roasted Potatoes, Garden Salad

Choose up to Three: Onion, Pepper, Mushroom, Bacon or Ham | Additional Choice: \$3

Avocado Toast

\$24

Fresh Avocado, Ricotta Cheese, Confit Cherry Tomato, Aged Balsamic Glaze, Garden Salad

Buttermilk Pancakes

\$25

Seasonal Berries, Saskatoon Berry Compote, Crème Chantilly

The Post French Toast

\$25

Brioche Bread, Sweetcorn Custard, Lemon Zest, Crème Chantilly



Breakfast À La Carte continued.

Belgian Waffle \$25

Raspberry Cream, Coconut Meringue, Fresh Strawberries & Raspberries

Açaí Power Bowl \$25

Homemade Granola, Skyr Greek Yogurt, Seasonal Berries, Banana, Coconut

Add Continental Buffet to Your Breakfast: \$14

SELECTION OF BEVERAGES

Coffee	\$6	Hot Chocolate	\$7
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Café Latte	\$8	Selection of Teas	\$6
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Espresso	\$5	Juice From Concentrate	\$6
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Double Espresso	\$6	Fresh Squeezed Orange Juice	\$9
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Cappuccino	\$7	Fresh Squeezed Grapefruit Juice	\$9
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Outpost Buyout Late Night Snacks

Please choose from the following menu items.

Note that these are only available during a buy-out of the Outpost.



Crispy Chicken Wings Sweet & Spicy BBQ Sauce or Salt & Pepper	\$25 per pound
Mac and Cheese	\$6 per person
Margherita Pizza 12", 8 Slices San Marzano Tomato, Bocconcini, Basil	\$25
Pepperoni Pizza 12", 8 Slices San Marzano Tomato, Bocconcini	\$27
Post Hotel Cheese Board Approximately 20 people Selection of Soft, Hard & Blue Cheeses, Dried Fruit, Fresh Grapes, Honeycomb, House Made Jelly, Nuts, Artisan Crackers	\$300
Charcuterie Board Approximately 20 people Selection of Speck, Air Dried Beef, Smoked Bacon, Smoked Duck Salami, Prosciutto, Coppa, Game Salami, Gherkins, Pickled Onions, Assorted Bread	\$360



Coffee Break

Please choose from the following menu items.

Note that these are only available during your group's meetings.



Coffee & Tea Station Coffee, Tea, Milk, Cream, Almond Milk <i>Selection of Sugar, Local Honey</i>	\$8 per person
Fresh Squeezed Orange or Grapefruit Juice	\$9 per glass
Concentrated Juice	\$6 per glass
Selection of Coca Cola Products	\$4 per can
Freshly Baked Chocolate Chip Cookie	\$5 per cookie
Petit Yogurt Pots	\$5 per order
Sliced Fresh Fruit	\$8 per person
Assorted Breakfast Pastries <i>Three per person</i> Danish, Croissant & Muffin	\$12 per person
Assorted French Pastries <i>Three per person</i> Tiramisu, Carrot Cake, Chocolate Mousse Cake	\$14 per person
House Made Hummus Olives, Pickles, Eggplant, Pita, Olive Oil	\$21 per order
Small Fruit Basket	\$15 per basket
Large Fruit Basket	\$18 per basket



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RELAIS &
CHATEAUX