


DELTA
BANFF
ROYAL CANADIAN LODGE

Banquet Menu



Effective March 1, 2015.

The Delta Banff Royal Canadian Lodge is the perfect location for you Strategy Session, Team-Building event or an Intimate celebration with friends and family. Our Chef and his team have carefully planned a banquet menu that will suit every occasion. Our Team looks forward to making your event a great success.

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**All Food and Beverage prices are subject to 18% Gratuity and 5% GST.
Prices and selections are subject to change without notice.
All prices quoted in Canadian Dollars**

START YOUR DAY

Breakfast Options

Light and Easy Continental Breakfast Buffet

(A minimum of 10 persons or a minimum charge of \$150 will apply)

Select from an assortment of pastries, sliced fresh fruit tray, individual fruit yogurt, a selection of toast and cold cereals

Assorted jams, marmalade and butter
Chilled fresh orange juice
Freshly brewed coffee, decaffeinated coffee and tea

\$15 per person

Fuel Up Full Breakfast Buffet

(A minimum of 10 persons or a minimum charge of \$190 will apply)

Continental Breakfast Buffet plus Scrambled Eggs and Hash Browns

\$19 per person

Enhance your buffet by adding:

Bacon and Sausage
\$ 4.00 per person

Blueberry Buttermilk Pancakes
\$3.00 per person

Classic Eggs Benedict with Canadian Back Bacon
\$6.00 per person

Ham and Cheese Omelette
\$6.00 per person

Imported and Domestic Cheese Tray
\$7.00 per person

Smoked Canadian Salmon with Bagels and Cream Cheese
\$9.00 per person

Fresh Scones with Cream Cheese and Strawberries
\$6.00 per person

English Muffin, Sausage Patty and Egg Sandwich
\$6.00 per person

“Grab and Go” Breakfast

(A minimum of 10 persons or a minimum charge of \$150 will apply)

Two mini ham and cheese croissant
Seasonal Fresh fruit
Quaker Granola Bar
Bottled Orange Juice
Coffee/Tea “To Go”

\$16 per person

**Our Evergreen Restaurant serves a la carte breakfast daily from 6:30 am-10:30 am.
The Evergreen offers a full Canadian Breakfast Buffet daily in summer,
on Major Canadian holidays and Saturday and Sundays.**

TAKE A BREAK

AM/PM Coffee Break Selections

Strawberry Delight

Freshly brewed coffee, decaffeinated coffee, assorted herbal teas, water station
homemade strawberry and cream cheese Tea biscuit,
fresh fruit skewers with strawberry yogurt dip
\$16 per person

Sticky Cinnamon

Freshly brewed coffee, decaffeinated coffee, assorted herbal teas, water
JK bakery jumbo cinnamon buns
fresh fruit skewers with strawberry yogurt dip
\$16 per person

Choc O'clock

Freshly brewed coffee, decaffeinated coffee, assorted herbal teas, water station
Hot chocolate with whipped cream and jumbo chocolate chip cookies
Housemade chocolate dipped banana bread
\$16 per person

Health Break

Sliced Fresh Fruit Platter with Fresh Strawberries
Selection of Kellogg's Health Bars Including Vector Bars
Granola Bars, Rice Krispie Squares, Nutri Grain Bars
Housemade chocolate dipped banana bread
Freshly brewed coffee, decaffeinated coffee, assorted herbal teas, water station
\$18per person

Lodge Gala break

Freshly brewed coffee, decaffeinated coffee, assorted herbal teas, water station
homemade strawberry and cream cheese Tea biscuit,
Housemade chocolate dipped banana bread
Assortment of Mini Cupcakes and jumbo chocolate chip cookies
Chocolate Fountain with mini fruit Skewers
\$26.00 per person

**Chef Suggests adding a chocolate fountain and mini fruit skewers to your break
\$12.00 per person/Minimum 15 people**

Juice or bottled water may be purchased separately.

BUILD YOUR OWN COFFEE BREAK

Individual fruit yogurt	\$3.00/each
Fresh fruit skewers with strawberry yogurt dip	\$6.00/each
Fresh fruit platter	\$8.00/person
Seasonal fresh fruit	\$3.00/each
Individual Honey Roasted Peanuts	\$3.00/each
Individual Potato Chips	\$3.00/each
Individual bags of Buttered Popcorn	\$5.00/each

FROM THE BAKERY

Mini Donuts	\$24.00/per dozen
Jumbo Chocolate Chip Cookies	\$24.00 per dozen
Chocolate dipped banana bread	\$26.00/per dozen
Brownies	\$26.00/per dozen
Fruit Danish	\$26.00/per dozen
Mini Croissants	\$26.00/per dozen
Muffins	\$26.00/per dozen
JK Bakery cinnamon buns	\$26.00/per dozen
Assorted Mini Cupcakes	\$24.00/per dozen
Housemade Strawberry and Cream Cheese Tea biscuits	\$24.00/per dozen

BEVERAGES

Carafe of freshly brewed coffee or decaffeinated coffee	\$26.00/carafe
Pitcher of Tropicana Orange and Apple Juice	\$22.00/carafe
Selection of tea	\$2.25/each
Hot chocolate	\$3.00/person
Fruit smoothie	\$4.00/person
Selection of Coca-Cola soft drinks	\$3.50/can
San Pellegrino 500 mL	\$6.00/bottle
Aqua Panna 500 mL	\$6.00/bottle
Kellogg's Protein Shakes	\$5.00/each
San Pellegrino Blood Orange or Lemon	\$4.00/each
Individual assorted Snapple	\$4.00/each

POWER LUNCH

LUNCH BUFFET SELECTIONS

LODGE DELI BUFFET

(A minimum of 8 persons or a minimum charge of \$200 will apply)

Soup of the Day
Fresh Mixed Greens Salad
German Potato salad, and Coleslaw

Selection of cold meats including smoked turkey, ham and Montreal smoked meat
Tuna salad and Egg salad
Monterey Jack, Cheddar and Mozzarella

Ciabatta baguette, multigrain, white and whole wheat bread and assorted dinner rolls
Lettuce, tomatoes and assorted condiments

Chef's dessert selection
Freshly brewed coffee, decaffeinated coffee and tea

\$25 per person

LODGE SIGNATURE FLATBREAD PIZZAS

(A minimum of 10 persons or a minimum charge of \$270 will apply)

Mixed Green Salad topped with fresh tomatoes and cucumbers and assorted dressings
Caesar Salad with garlic croutons, grated parmesan cheese and creamy dressing

Select two (2) of the following House-made 12" pizzas:

- ❖ Cheesy → Blend of three (3) cheeses
- ❖ Meat Lovers → Pepperoni, ground beef and chorizo sausage
- ❖ Tuscan Style → Roasted Chicken, artichoke hearts and sun dried tomatoes
- ❖ Hawaiian → Canadian back bacon and pineapple
- ❖ Greek → Feta cheese, vine ripe tomatoes, bell peppers and roasted garlic

Cheesecake
Freshly brewed coffee, decaffeinated coffee and tea
\$27 per person

CHEF'S SOUP and SALAD BAR

(A minimum of 10 persons or a minimum charge of \$240 will apply)

Soup of the Day
Bread Basket

Mixed leaves with assorted dressings.
Spinach Salad, German potato salad
Classic Caesar with focaccia croutons

Accompanied by

Baby shrimp and roasted chicken breast, cherry tomatoes, cucumber, feta cheese, red peppers,
sunflower seeds, toasted almonds, avocado,
cheddar cheese, black and green olives, dried cranberries and blueberries
Fresh Strawberries

Assorted Berry Pies
Freshly brewed coffee, decaffeinated coffee and tea

\$24 per person

PASTA BAR

(A minimum of 10 persons or a minimum charge of \$280 will apply)

Soup of the Day
Bread Basket

Mixed leaves with assorted dressings.
German potato salad
Classic Caesar with Focaccia croutons

Spinach and Cheese Cannelloni
Spaghetti and Penne Pasta
Bolognese Sauce and Garlic Clam sauce

Ciabatta Garlic Bread

Italian Lemon Streusel Cake
Freshly brewed coffee, decaffeinated coffee and tea

\$28 per person

BUILD YOUR OWN LUNCH BUFFET

(A minimum of 15 persons or a minimum charge of \$400 will apply)

Choose a main course below.

Your main course selection is accompanied with
Soup of the Day, German Potato Salad and Coleslaw
Mixed Leaves with Tomato and Cucumber with a selection of dressings
Assorted Breads and Rolls
Chefs Dessert Selection
Freshly brewed Coffee, Decaf Coffee and Tea

- Classic English Beer Battered Atlantic Cod and Chips
With Tartar Sauce \$26.00
- Spinach and Ricotta Cheese Cannelloni with a sweet Tomato sauce
Garlic Bread \$25.00
- Tuscan style Herb, Garlic and Chili roasted Chicken
Spaghetti with Sun-Dried Tomato Pesto \$27.00
- Braised Alberta Beef 'Bourguignon' with Pearl Onions, Mushroom
and Bacon. Whipped Potatoes, fresh Garden Vegetables \$28.00
- Thai Green Curry Chicken scented with Lemongrass and Kaffir Lime
Asian sticky Rice \$26.00
- Southern Fried Chicken with Biscuits and Gravy \$26.00
- Poached Atlantic Salmon with a Chardonnay Butter Sauce
Basmati Rice, fresh Garden Vegetables \$28.00
- Vegetarian Lasagna, Garlic Bread and Caesar Salad \$26.00
- Roast Canadian Pork Loin with Apples and a light jus
Whipped Potatoes and fresh Garden Vegetables \$28.00
- Alberta Elk Meatballs 'Cacciatore' simmered in Mushrooms
And Tomatoes with fresh herbs
Pappardelle Noodles \$26.00
- Indian Butter Chicken with Naan Bread, Pakoras
and Basmati Rice \$26.00

BROWN BAG LUNCH “TO GO”

Choice of One (1) Style of Sandwich

- ❖ Smoked turkey breast, cheddar cheese and sun dried tomato pesto on ciabatta baguette
- ❖ Montreal smoked meat, Mozzarella cheese and Dijon mustard on German rye bread
- ❖ Smoked ham and cheddar cheese and mayonnaise on a Kaiser

All Sandwiches served with:

Potato Chips
Seasonal fresh fruit
Chocolate Chip Cookie
Snapple, San Pellegrino or Pop

\$19 per person

**Vegetarian choices and Gluten free choices are available for all of our menu selections.
Please notify us of any Dietary concerns.**

Plan an “a la carte express” lunch in our Evergreen Restaurant. Order from the menu in the morning and step into our restaurant for your lunch.

Our Evergreen Restaurant serves a lunch daily from 11:30-4:00 pm.

Mix and Mingle

RECEPTION CHOICES

Cold Hors D'Oeuvres

- ❖ Prosciutto and melon canapé with herb and chili butter **\$29/dozen**
- ❖ Smoked salmon on toasted brioche with horseradish butter **\$33/dozen**
- ❖ Tempura Crab Roll. Crab wrapped in sticky rice with Avocado
And Cucumber with pickled ginger and soy **\$32/doz**
- ❖ Salmon Tartar with lemon, capers and fresh Basil on toasted foccacia **\$29/dozen**
- ❖ Cucumber cups with Thai shrimp **\$32/dozen**
- ❖ Gougeres, small pastries filled with Goat Cheese and fresh herbs **\$31/dozen**
- ❖ Cherry Tomatoes filled with Atlantic Crab meat **\$29/dozen**
- ❖ Greek tomato canapé – vine ripe tomato, mixture of goat and feta cheese
Garnished with Kalamata olives **\$28/dozen**

Hot Hors D'Oeuvres

- ❖ Moroccan spiced Beef Kofta. Ground Beef Kebab with Moroccan spices **\$33/dozen**
- ❖ South American Beef Kebabs with a Chipotle and Garlic rub **\$30/dozen**
- ❖ Crispy Indian Vegetable Samosas with a Tamarind dipping sauce **\$28/dozen**
- ❖ Mini Spanakopita, small Phyllo pastries with Spinach and Feta Cheese **\$33/dozen**
- ❖ Crispy Korean spiced chicken wings tossed in Korean Hot Sauce **\$28/dozen**
- ❖ Tempura fried shrimp with sweet chili sauce **\$34/dozen**

- ❖ Mini Crabmeat and Chive Quiche **\$32/dozen**
- ❖ Mini cheeseburger Sliders **\$30/dozen**
- ❖ South Indian Chili Prawns with Garlic, Ginger, Cumin and Curry powder **\$34/dozen**
- ❖ Thai-style chicken Satay with a chili /peanut glaze (note: peanut allergy) **\$28/dozen**
- ❖ Fried Panko crusted Brie Cheese with Cranberry Sauce **\$29/dozen**

- ❖ **Chocolate Fountain**
Served with mini fruit skewers
(Minimum 20 persons) **\$12.00/person**

- ❖ **Antipasto Platter**
Marinated artichoke hearts, bocconcini mozzarella, cappicola, prosciutto, and pancetta
Kalamata olives, roasted red peppers, focaccia and white baguette
- ❖ (Serves 10 people) **\$16.00/person**

- ❖ **Domestic Charcuterie Display**
Black forest ham, smoked turkey, Montreal smoked Meat, Prosciutto, Pancetta
crackers and freshly baked rolls
(Serves 10 people) **\$16.00/person**

- ❖ **Canadian and Imported Cheese Board**
Grapes and berries with French bread and assorted crackers
(Serves 10 people) **\$16.00/person**

- ❖ **Fresh Vegetable Crudités**
With avocado-crab dip and roasted garlic dip
(Serves 10 people) **\$9.00/person**

- ❖ **Pyramid of Chilled Tiger Prawns** **\$175.00**
Cocktail sauce and lemon wedges
(50 Pieces)

- ❖ **Smoked Canadian Salmon Platter** **\$180.00**
With capers, red onions, lemon wedges and rye bread
(Serves 10 people)

- ❖ **Carved Roast Beef on a Bun** **\$275.00**
Roast top sirloin of Alberta beef, carved in the room with
assorted condiments, a light pinot noir sauce and crusty rolls
(Serves 20)

**Chef suggests 3 pieces per person if being served as before-dinner appetizers.
Plan 6 pieces per person where dinner is not being offered.**

FRESH HOUSE MADE FLATBREAD PIZZA

Made to Order

- ❖ Fontina cheese topped with portabella and shiitake mushroom with pancetta, feta and olive oil
- ❖ Grilled asparagus and mozzarella cheese with white truffle oil
- ❖ Pancetta, bocconcini with vine ripe tomatoes and herb oil
- ❖ Spiced, smoked chicken breast and pepperoni with mozzarella cheese

\$16 per 12" pizza (8 pieces)

FIESTA TIME SALSA BAR

Tri Color Tortilla Chips and Soft Tortillas
Served with a selection of
Four different Salsas
And accompanied by

- ❖ Cheddar Cheese Sauce
- ❖ Sour Cream, Lettuce
- ❖ Pickled Jalapenos and Red Onions
- ❖ Black Olives and Red Peppers
- ❖ Baby Shrimp and chopped Chicken Breast
- ❖ Spicy Chipotle Beef

\$21.00 per person

Something Less Ordinary

**Chef suggests a customized team-building experience. We can offer a “knife skills” challenge, cooking demonstrations, or a “create your own cocktail” break that will get your team moving and engaged. We’d love to hear your ideas and work with you to elevate your meeting experience at
The Delta Banff Royal Canadian Lodge. For more information, please ask your Meeting Sales Manager.**

Dinner is Served

THREE COURSE DINNERS

Please note that one (1) choice must be made for the entire group

These are sample menus and we are happy to customize menus for your required budget and preference.

THREE COURSE PLATED #1

(a minimum of 10 persons required or a surcharge will apply)

Mixed seasonal leaves with citrus segments, toasted almonds and house dressing

Chicken Breast with a Lobster/Cognac Sauce and Tiger Prawns (2)
Thai Jasmine Rice and fresh seasonal vegetables

Classic English Sticky Toffee Pudding

\$45 per person

THREE COURSE PLATED #2

(a minimum of 10 persons required or a surcharge will apply)

Lodge Signature roasted Tomato Soup with Pesto Cream and Double smoked Bacon

Filet of Atlantic Salmon
Filled with Snow Crabmeat and laced with a Light Bernaise Sauce
Thai Jasmine Rice and fresh Asparagus

Hot Apple Tart with a Chai Tea Ice Cream
Freshly brewed coffee, decaffeinated coffee and tea

\$50 per person

THREE COURSE PLATED #3

(a minimum of 20 persons required or a surcharge will apply)

Classic Caesar Salad with Grana Padano and herb Croutons

Roast Prime Rib of Alberta Beef
Pinot Noir Sauce
Yorkshire Pudding
Roast Potatoes and Garden Vegetables

Belgian Chocolate Mousse Cake
Freshly brewed coffee, decaffeinated coffee and tea

\$55 per person

THREE COURSE PLATED #4

(a minimum of 10 persons required or a surcharge will apply)

Lobster Bisque scented with Orange and Brandy

Cornish Game Hen
Stuffed with a Newfoundland Savory bread dressing
Light pan gravy
Roast Potatoes and fresh seasonal vegetables

White Chocolate Cheesecake 'Suzette' with Orange segments
and a Grand Marnier scented Orange Sauce
Freshly brewed coffee, decaffeinated coffee and tea

\$60 per person

CREATE YOUR OWN DINNER

(A minimum of 20 persons is required or a surcharge will apply)

Three (3) Course Dinners include a choice of Soup OR Salad, Entree and Dessert

Four (4) Course Dinners (add **\$10** to listed Entrée price) include Soup, Salad, Entrée and Dessert

SOUP

- ❖ Lodge signature roasted tomato soup with pesto cream and double smoked bacon
- ❖ Asparagus soup with goat cheese croutons and white truffle oil
- ❖ Roasted butternut squash with curry and ginger
- ❖ Lobster Bisque scented with orange and brandy
- ❖ Veloute of Alberta Elk, scented with Truffles and Cognac baked with flaky puff pastry (add \$4.00)
- ❖ Fresh Garden Vegetable soup with pesto and thyme

STARTERS

- ❖ Smoked salmon with potato salad and Horseradish Cream (add \$4.00)
- ❖ Classic Caesar salad with fresh grated grana padano and herb croutons
- ❖ Provencal Tomato Tart with Pesto, Tapenade and Goat Cheese Cream
- ❖ Seasonal Mixed leaves with a hazelnut oil vinaigrette, orange segments, walnuts and pan fried panko crusted goat cheese
- ❖ Bocconcini and tomatoes with basil vinaigrette
- ❖ Mixed seasonal leaves with Tomato, Cucumber and balsamic vinaigrette
- ❖ Spinach salad with baby shrimp, hard boiled eggs, mushrooms and red onions in our house creamy olive oil dressing

ENTRÉE

- ❖ New York Steak (8 oz.) with a Canadian red wine sauce **\$50.00/person**
Served with beer battered onion rings, rosemary roasted potatoes and seasonal vegetables
- ❖ Pan seared Breast of Chicken Supreme with a Lobster/Cognac Sauce **\$45.00/person**
And Tiger Prawns (2). Thai Jasmine Rice
- ❖ Roast Prime Rib of Alberta Beef, traditional Yorkshire Pudding and roast potatoes **\$55.00/person**
Pinot Noir Sauce. (Minimum 20 people)
- ❖ Pan Seared Salmon Fillet with Snow Crabmeat, Béarnaise Sauce and **\$50.00/person**
Crisp Asparagus. Thai Jasmine Rice
- ❖ Tuscan Style marinated Cornish Game Hen, seasoned with Oregano, Rosemary **\$60.00/person**
Garlic and Chili Flakes with grilled vegetables and a sweet Pepper Sauce

- ❖ Traditional Roast Tom Turkey with a Newfoundland Savory Bread Dressing Whipped Potatoes and a light Pan Gravy (minimum 20 people) **\$46.00/person**
- ❖ Slow Braised Alberta Bison Shortribs 'Bourguignon' with pearl onions, mushrooms and double smoked bacon. Whipped Potatoes **\$50.00/person**
- ❖ Filet of Canadian Char with Buttered Cabbage, Double Smoked Bacon and a Chardonnay Butter Sauce, whipped Potatoes **\$50.00/person**

DESSERT

- ❖ Traditional English Sticky Toffee Pudding with Vanilla Ice Cream
- ❖ Creamy Belgium Chocolate Mousse Cake
- ❖ White Chocolate Cheesecake 'Suzette' with a Grand Marnier Sauce and Orange Segments
- ❖ Indian Spiced hot Apple Tart with a Chai Tea Ice Cream
- ❖ Vanilla Poached Pear with a Canadian Maple Mousse and a Whiskey Sauce
- ❖ Frozen Italian Lemon Parfait with Mango Coulis and Limoncello
- ❖ Strawberry Shortcake with a sweet Honey scented Cream Cheese and fresh Strawberries

DINNER BUFFET OPTIONS

HOME STYLE BUFFET

(a minimum of 20 persons required or a surcharge will apply)

Caesar Salad
Mixed green salad topped with avocado and tomato with assorted dressings
German potato salad and coleslaw
Fresh Baked Rolls

Alberta Free Range Turkey with traditional pan gravy
Newfoundland savory bread dressing, buttermilk mashed potatoes
Roasted butternut squash
Green Beans with bacon and toasted almonds

Pumpkin pie with whipped cream
Cheesecake with Strawberry sauce
Freshly brewed coffee, decaffeinated coffee and tea

\$50 per person

Alberta BBQ Buffet

(A minimum of 20 adults or a surcharge will apply)

Clam Chowder
Caesar Salad
Mixed green salad topped with avocado and tomato with assorted dressings
German potato salad and coleslaw
Fresh Baked Rolls
Slow cooked BBQ St Louis Ribs
Chicken in a Bourbon BBQ Sauce
House Smoked Texas Style Beef Brisket
(carved in the room)

Baked Potato with Sour Cream and Green Onions
Corn on the Cob

Chefs Dessert Table with assorted Pies
And Tortes
Freshly brewed coffee, decaffeinated coffee and tea

\$60 per person

GRAND BUFFET

(A minimum of 30 adults is required.)

Clam Chowder
Freshly baked bread basket with Focaccia and Portugese Buns

Classic Greek salad with feta cheese
German potato salad
Spinach Salad with Red onions, Orange sections and Mushrooms
Mixed Organic Greens with assorted dressings

Charcuterie platter with Olives and Pickles
Imported and Domestic Cheese Tray with crusty French Baguette

Smoked Canadian Salmon with Rye Bread and traditional accompaniments

Chilled Tiger Prawns with Lemon wedges and spicy Cocktail Sauce

Carved Alberta Prime Rib with a Pinot Noir Sauce and assorted condiments

Tuscan style roast Chicken marinated with Oregano, Rosemary, Garlic and Chili Flakes with
A sweet pepper sauce

Steamed seasonal vegetables and Baby Roast Potatoes

Chef's Selection of Desserts and fresh Fruit Platter, chocolate fountain
Freshly brewed coffee, decaffeinated coffee and tea

\$60 per person

Libations

BEVERAGE SERVICE

HOST BAR

\$8.00 per Drink

Recommended for groups when the host is paying for all liquor consumption
Includes a 18% gratuity charge and applicable taxes

Note:

A bartender charge of \$20.00 per hour (minimum of three hours) will be applied if sales are less than \$250.00

CASH BAR

\$8.00 per Drink

Recommended when guests purchase their own beverages from a bartender provided by the Hotel
Cash bar prices include gratuity charge of 18% and applicable taxes

Note:

A bartender charge of \$20.00 per hour (minimum of three hours) will be applied if sales are less than \$250.00

STANDARD BAR OFFERINGS

House White and Red Wine
Selection of Domestic Beer
Selection of Imported Beer
Non-Alcoholic Beer
House Rye, White and Dark Rum, Vodka, Gin and Scotch

WINE LIST AVAILABLE ON REQUEST

ALCOHOL SERVICE POLICY

It is the policy of the Delta Banff Royal Canadian Lodge to serve alcoholic beverages in a reasonable and professional manner at all times. The service team will adhere to all applicable laws and regulations as they pertain to the service of alcohol to under age or intoxicated persons.

All events must end by midnight (12am); no extensions will be granted.
Last Call is scheduled for one (1) hour prior to the contracted event end time.

Catering Information and Policies:

Please take a moment to read our catering policies listed below.

1. Delta Banff Royal Canadian Lodge will be the sole supplier of food and beverage items, with the exception of wedding cakes. (See below for wedding cakes)

Alcoholic beverages will be served in accordance with the regulations of the Alberta Liquor Control Board. Any employee of Delta Banff Royal Canadian Lodge reserves the right to deny alcoholic beverage service to persons who are unable to present proper identification or who appear intoxicated.

No remaining food or beverage shall be removed from the premises. Food items will be cleared by the catering staff after a maximum of 1 hour after service in accordance with safe food handling practice.

2. Catering menu prices will be honored 90 calendar days from the date of contract. Specialty menu prices and room charges are subject to change without notice. All food & beverage prices are subject to an 18% service charge and GST.

- 3: Menu Selection and Final Guaranteed number of guests:

- a. To be assured of your menu choice, we ask that you advise the hotel of your menu selection thirty (30) days prior to the function date.

- b. One (1) menu is required for all banquet meals.

- c. Groups requiring a choice during the service of a plated meal will be afforded the option of 1 appetizer choice, choice of 2 entrees and 1 dessert choice from the Evergreen a la carte menu at the Evergreen menu prices. Catering functions with a menu requiring a choice of entrees must be decided in advance and a final breakdown provided to your Sales Manager 72 hours (3 days) hours prior to your event.

- d. Special meals: Please inform us of any special dietary concerns and allergies at time of menu selection so that our chef may plan accordingly. In most cases a substitution will be offered at same price. Where requested ingredients require special ordering, a surcharge may apply.

- e. To ensure all requirements are agreed upon, we ask that a signed copy of the Banquet Event Orders be returned to the Conference Sales office at least 10 business days prior to the event.

- f. Final Guarantee: The final guaranteed number of guests must be received by the hotel by 12:00 noon 72 hours (3) days prior to the event. Should no guarantee be received, the hotel will prepare and charge the original numbers quoted. The hotel will charge for the guaranteed number or actual consumption, whichever is greater.

4. All events and meetings require full prepayment prior to arrival. A deposit based on 50% of the estimated food and beverage consumption is required upon booking. 10 days prior to the function, payment for the remainder of the estimated charges is due. All deposits will be applied to the master account with any remaining amount due upon departure of your group.

Where direct billing has been extended (at the discretion of the hotel) a deposit will be obtained at time of contracting and full payment is due upon receipt of invoice. A credit application will take 45 days to process.

5. The Function Room is booked only for the times indicated. Set-up and dismantle times, if required, should be specified at the time of booking. All functions must end promptly at 12 midnight.

The hotel reserves the right to provide an alternate function room best suited for the group should the number of guests attending differ greatly from the original number quoted.

6. Other information:

- a. **Wedding Cakes.** Wedding cakes may be supplied by a third party. A \$2.00 cake cutting charge per banquet guest will apply. Delivery and set-up must be arranged in advance with the Sales Manager. Any special cake storage and handling must be approved by the Sales Manager in advance and may be subject to an additional charge.
- b. **Delta Banff Royal Canadian Lodge** does not maintain storage space. Storage of shipped and/or delivered goods prior to the event is subject to prior arrangements and space availability.
- c. **Decorations:** The use of confetti, sparklers, glitter, thumbtacks, nails, scotch tape and staples is not permitted in any banquet room. Signage must be of a professional nature. Defacing or taping of material within the hotel is prohibited.
- d. **Meeting Room Supplies:** Delta Banff Royal Canadian Lodge will supply ice water, jugs, candies, glasses, pens and note pads. Flipcharts with markers, plus any other items not listed here are available at an additional charge.
- e. **Audio-Visual Equipment:** Delta Banff Royal Canadian Lodge may provide basic AV equipment on a first come first served basis at an additional charge. Other AV needs must be pre-arranged through our exclusive supplier Freeman Audio Visual. (Rates and equipment information are available upon request.)
- f. Where a Cash or Host Bar is required, a bartender charge of \$20.00 per hour (minimum of 3 hours) will be applied if sales are less than \$250.00.

7. **Damages:** Delta Banff Royal Canadian Lodge reserves the right to inspect and control all private functions. Liability for damages to the premises will be charged accordingly. The convener for any function is held responsible for any damages to the premises by their guests or independent contractors on their behalf. Delta Banff Royal Canadian Lodge will not be responsible for damage or loss of any personal property or equipment left in the hotel prior to, during, or following any function.

Please do not hesitate to contact your Meeting Sales Manager for any questions or requests throughout the planning process. We look forward to working with you.