



BANFF PARK LODGE RESORT HOTEL & CONFERENCE CENTRE

Find inspiration in the Rocky Mountains for your next meeting!

Bringing a team together on a regular basis fosters creativity, strengthens performance and helps to define a long-term strategy. Inject that meeting with an inspiring mountain environment and you're sure to see amazing results!

Located in downtown Banff, Alberta, just 90 minutes drive from Calgary International Airport, Banff Park Lodge is a full-service resort hotel and conference centre. This property combines a spectacular mountain setting with 18,897 square feet of flexible, functional meeting space, trade show areas, executive boardrooms and hospitality suites.

Groups of all sizes will find an arrangement that suits their needs at Banff Park Lodge. If required, two sister hotels, Bow View Lodge and Peaks Hotel & Suites, provide additional accommodation options for attendees.

Contact us to start planning your next meeting or event.

Sales Team
sales@banffparklodge.com
403-760-6415

COVID-19 POLICIES & PROCEDURES

To Our Valued Guests:

At the Banff Park Lodge and Bow View Lodge we are committed to providing a safe and secure environment for our guests, colleagues, and community.

We are dedicated to enhancing our rigorous protocols; ensuring all surfaces are thoroughly cleaned, disinfected, and sanitized. The hotels and each operating department have their own set of protocols and we are actively monitoring, refining, and evolving our policies to keep health and safety our first priority.

We are growing & redefining services, always aiming for one step further to ensure you not only feel safe but reassured when you visit with us. We are excited to welcome you back to the Banff Park Lodge & Bow View Lodge. With service being at the core of our personalities we are looking forward to spending time with you again, safely & securely.

Sincerely,
Frank Denouden
General Manager



Hotel Operational Procedures & Benefits:

- (1) Health & Safety Plan
- (2) 14 ft ceilings in our Convention Centre
- (3) 8 ft windows, plenty of UV and natural light
- (4) State of the art air filtration and handling systems
- (5) Unique and creative food & beverage offerings

Health & Safety Pledge:

Our Health Protection Plan was put in place to help with the reassurance and well-being of our guests, colleagues, and community at the Banff Park Lodge & Bow View Lodge. Making sure support is available to all, and health & safety stays at the forefront of our business practices.

Enhanced Procedures

Hygiene and cleanliness remain our top priority throughout every facet of our operations. We believe in responsible safe travel while staying vigilant and following the recommended procedures and protocols by the Government of Canada and Canadian Health Authorities. We will continue to adjust procedures in accordance with health & safety recommendations.

Safety

To protect our guests and staff not only have we enhanced our cleaning protocols, but you will also see our team members wearing increased personal protective equipment (PPE) as they clean your guestroom and public spaces.

Cleaning

Increased frequency of cleaning our public areas lobbies, elevators, door handles, public bathrooms, and any other high touch point areas.

COVID-19 POLICIES & PROCEDURES

Front Desk

Plexiglass barriers have been installed at the Front and Concierge desks to assist contactless arrival.

Room Resting Period

Along with our in depth cleaning policies our guest rooms are placed on a 'room resting' hold after each guest stay to help ensure the health & safety of our guests & employees.

Guestrooms

Enhancement of standard guestroom cleaning and sanitation procedures. Additionally, we have removed all non-essential items from our guestrooms (pens, paper, iron/ironing board, additional pillow/blankets). These items remain available upon request.

Restaurants

We will continue to adjust food and beverage service in accordance with current food safety recommendations. Leading up and in preparation for re-launch our restaurant facilities have undergone extensive deep cleaning including all equipment, refrigerators, counters, fixtures, and walls.

Sanitizer

Hand sanitizer is located at all outlets and staff points throughout the hotel. We are in the process of bolstering our deployment of touch-less sanitizer stations throughout the hotel.

Training

Enhanced team member safety and well-being with personal protective equipment (PPE) and enhanced training and protocols.

Our Health Protection Plan is a live document which is updated as new policies or procedures for health & safety come to light. For further information please refer to our website or email covid19@banffparklodge.com.

COVID-19 POLICIES & PROCEDURES

Meeting & Function Space

The Banff park Lodge will be utilizing the most up to date information to work directly with our clients to set up meeting and function rooms. These unique set ups will be using the basic criteria below:

- (a) Each program participant will be given a 4 Square Meter space to ensure social distancing.
- (b) Extra-large meeting and function rooms will be used to guarantee more space.
- (c) Maximum room occupancies will be reduced to ensure mandatory distancing.
- (d) High touch point items have been removed from function rooms.
- (e) Innovative and creative room set ups that are requested by our clients.

Food & Beverage

Our Executive Chef, Chris Thomson has invented some amazing options for our clients to be able to utilize within the Complete Meeting Package program. These initiatives are strategically designed to offer value in a safe and efficient way.

(a) Breakfast

The Banff Park Lodge will be offering plated breakfast options in the Complete Meeting Package. Breakfast will be served by our F & B team, with your delegates seated in a designated space. All breakfast options will adhere to Alberta Health Services safe service requirements.

(b) AM & PM Breaks

AM & PM breaks will be served by our F & B team, either from a coffee kiosk or with your delegates seated in a designated break room. All AM & PM break options will adhere to Alberta Health Services safe service requirements.

(c) Lunch

We will be utilizing our plated lunch options for inclusion in the Complete Meeting Package. These lunches will be organized in either the main function room or a private dining area, structured to follow the Alberta Health Services protocols. Lunch will be served by our F & B team. All lunch options will adhere to Alberta Health Services safe service requirements.

(d) Dinner

All dinner options associated with the Complete Meeting Package will be plated and set up in a function room structured to follow the Alberta Health Services protocols. Dinner will be served by our F & B team, with your delegates seated in a designated space. All dinner options will adhere to Alberta Health Services safe service requirements.

COMPLETE MEETING PACKAGE

WHAT'S INCLUDED \$79 PER PERSON

Plated Breakfast
·
Morning Nutrition Break
·
Lunch
·
Afternoon Nutrition Break
·
Main Meeting Room Rental
·
Wi-Fi

OPTIONAL ADD-ONS

All day coffee | \$8 per person

If you wish to add dinner at an additional cost, please speak to your Sales Manager.

If you require audio visual for your event, please speak to your Conference Manager.

At the Banff Park Lodge we understand that interesting, nutritious & healthy food options are an integral part of any successful meeting. Attendees are more focused, attentive and happy when provided with stimulating meal and break selections. For this reason, we have compiled appetizing choices that will cater to your meeting budget.

The Complete Meeting Package (CMP) covers everything you need and makes budgeting simple for the busy convener. It saves time and frees you up for what you do best - planning your event; meeting, breakout sessions, taking care of your attendees and VIP's. Best of all, there are no surprises when it comes to final costs.

Within this package you will find all of our menu options listed for breakfast, breaks, and lunch to make planning your event straightforward and easy.

Minimum 10 Persons for the Complete Meeting Package. Price is per person subject to 18% gratuity and 5% GST.



BREAKFAST · COMPLETE MEETING PACKAGE

Welcome to the day! All breakfast menus are served between 7am-10am. Please select one option for entire group. All plated breakfasts include freshly brewed regular & decaffeinated coffee, teas & milk.

CONTINENTAL BREAKFAST

Free-range hard-boiled egg / fresh baked buttermilk biscuit / fresh fruit / lodge made Saskatoon berry jam / Canadian Oka cheese / lodge made granola & berry parfait

BANFF BLT SANDWICH

Valbella thick cut country bacon / lettuce / tomatoes / mayo / smashed potatoes / multigrain toast

ROCKY MOUNTAIN BREAKFAST WRAP

Spinach flour tortilla / scrambled eggs / red onions / Valbella chorizo sausage / bell peppers / 3 cheese blend / smashed potatoes



SUNRISE OMELET

2 egg omelet / bacon / Valbella chorizo sausage / mushrooms / Monterey Jack and cheddar cheese / bell peppers / crispy smashed potatoes / multigrain toast

EGGS BENEDICT

CLASSIC

Free range poached eggs / Valbella back bacon / English muffin / hollandaise sauce / smashed potatoes

FLORENTINE

Free range poached eggs / warm wilted spinach / caramelized onions / English muffin / hollandaise sauce / smashed potatoes

NUTRITION BREAK ITEMS · AM & PM

Served with coffee and tea
(Choose One)

- Nanaimo bar
- Whole fresh fruit
- Individual organic yogurt
- Cinnamon buns
- Danishes
- Muffins
- Croissants
- Mini filled croissants
- Assorted cookies
- Lodge made granola bars
- Fresh baked loaf cake
(banana chocolate, lemon poppy seed, Chefs selection)

Upgrade a nutrition break to an Executive Break | \$7 per person
Ask Sales Manager for details.

All menu items are subject to change without prior notice.

All prices are per person unless otherwise stated. All prices are subject to an 18% service charge and 5% GST.

LUNCH · COMPLETE MEETING PACKAGE

Who's ready for lunch! All lunch menus are served between 11am-2pm. All lunches include freshly brewed regular & decaffeinated coffee, teas & milk.

THE BIRCH PLATED LUNCH

Includes freshly baked Artisan rolls and butter.

Appetizers (Please choose one)

- Chef's daily soup creation
- Quinoa salad, crisp greens, beets, goats' cheese and white citrus balsamic dressing
- Lodge made Caesar salad, crisp romaine, rustic croutons, parmesan cheese, zesty garlic dressing
- Marinated tomato and hearts of palm salad
- Spinach and frisee salad with pancetta, brulèed pears, caramelized shallot sherry vinaigrette
- Warm wild mushroom and goats cheese tart, balsamic drizzle

Entrees (Please choose one)

- Grilled paillard of chicken with arugula crushed potatoes and citrus chicken jus
- Petit grilled New York strip steak, Madagascar peppercorn sauce with potato gratin and roast vegetables
- Grilled BC salmon skewers, preserved lemon gremolata potatoes, oven roasted tomatoes
- Rocky Mountain game ragout with lodge made bronze die cut noodles, and garlic toast
- Lodge smoked BBQ glazed pork ribs, potato salad, and roasted vegetables
- Sticky soy balsamic marinated portobello mushroom, with sticky rice and roasted vegetables
- Quiche · Lorraine (bacon, onions and Swiss cheese), mixed greens with white balsamic & citrus dressing
- Quiche · Vegetarian (artichoke, sundried tomato and goats' cheese), mixed greens with white balsamic & citrus dressing
- Open faced sandwich plate with choice of appetizer from list above **(Please choose one)**
 - Rosemary ham with aged cheddar grainy mustard aioli on baguette
 - Shrimp and crab salad, lemon, dill, avocado on multigrain bread
 - Local Organic Tomato and fiore d latte, micro basil, aged Balsamic drizzle on focaccia
 - Roasted sweet peppers, grilled zucchini, feta cheese, micro greens on ciabatta
 - Lodge smoked Steelhead salmon, herb goats cheese, red onion, capers on a bagel
 - Lodge smoked chicken, crisp romaine lettuce, Caesar salad drizzle

Desserts (Please choose one)

- Salted caramel chocolate tart with raspberry coulis
- Trio of chocolate mousse with a ginger snap tuille
- Duo of chocolate mousse dome with passion fruit coulis
- Strawberry cheesecake with vanilla Chantilly
- Coconut panna cotta with mango compote

Looking to explore Banff during your lunch break? Choose our Lunch to Go option!

Choose one of the below on Kaiser or in a wrap

- Black forest ham
- Roast beef
- Smoked salmon
- Smoked turkey
- Vegetarian

Also Included:

- Cheese and crackers
- Potato chips
- Fresh fruit
- Lodge made granola bar
- Bottle of water

All menu items are subject to change without prior notice.

All prices are per person unless otherwise stated. All prices are subject to an 18% service charge and 5% GST.

DINNER · OPTIONAL ADD-ON

DINNER NOT INCLUDED IN MEETING PACKAGE

3 course dinner menus include choice of one starter, one entrée and one dessert.
Upgrade your dinner with a 4th course for an additional \$10 per person.
Includes freshly baked artisan rolls, butter, and freshly brewed coffee and tea.

Soups

- Roasted butternut squash with maple cream and toasted pumpkin seeds
- Wild mushroom velouté with chive crème fraîche
- Vine ripened tomato soup with cheese French baguette wafer

Appetizers

- Smoked duck breast with crispy glass noodles, Asian greens, honey miso ginger dressing
- BC smoked salmon on pea shoots with avocado cream cheese and chive oil, rye wafer
- Canadian sea scallop ceviche, marinated for 3 days in ginger, onion, jalapeno peppers, tomatoes, lemon and cilantro
- BC wild mushroom tart with root vegetable crisps

Salads

- Select artisan greens salad with carrot frizzles, grape tomatoes, cucumbers, pink grapefruit ginger dressing
- Baby spinach salad with pancetta chips, brulee pears and a caramelized shallot sherry vinaigrette
- Classic caesar salad, crisp romaine tossed in house made dressing with rustic croutons and aged parmesan cheese

Entrees

Served with Chef's choice of seasonal vegetables and potato or rice.

- Slow roast AAA Alberta Striploin of beef with Merlot jus | \$64
- Stuffed chicken breast stuffed with Okanagan dried fruits and port jus | \$53
- Grilled BC salmon filet with grainy mustard chardonnay beurre blanc | \$62
- Grilled pork tenderloin medallions, roasted apple horseradish jus | \$49
- Wild mushroom ravioli with roasted tomato coulis (Vegetarian option) | \$40

Desserts

- Salted caramel chocolate tart with raspberry coulis
- Trio of chocolate mousse with a ginger snap tuilles
- Duo of chocolate mousse dome with passion fruit coulis
- Strawberry cheesecake with vanilla chantilly
- Coconut panna cotta with mango compote
- Warm toffee pudding with vanilla bean ice cream

Dinner Additions - Granites (Add \$4 per person)

- Pink grapefruit - Stolichnaya Vodka
- Lemon thyme
- Mojito - lime and mint



MeetSAFE

Encore/ PSAV has been working hard to adapt to the changes in our meeting industry and as a result, a cross-functional team has been reviewing best practices to assist the meetings and events industry as it begins to recover from the Covid-19 pandemic. Here are the results of this exciting new campaign called MeetSafe. We invite you to share as we work together to help people plan meetings worldwide!

The Encore/ PSAV team focused on likely scenarios related to the earliest phases of recovery with a goal to build out meeting designs as it is now clear that physical distancing and smaller gatherings were going to be part of this new norm.

Our MeetSafe Guidelines will serve as a tool to help meeting planners think about what meetings could look like during the recovery phase of our industry.

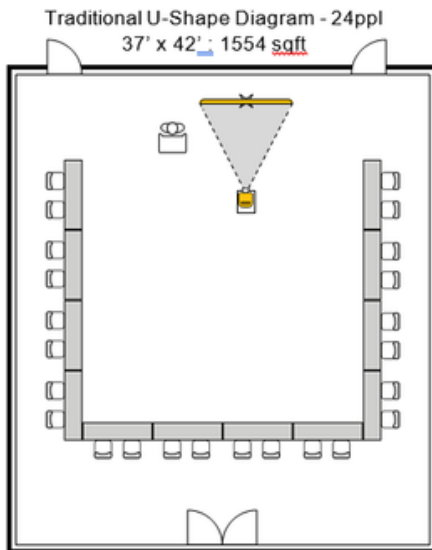
Key Tenets

The guidelines highlight four key tenets: meeting design, room layout/traffic flow, technology considerations and cleaning.

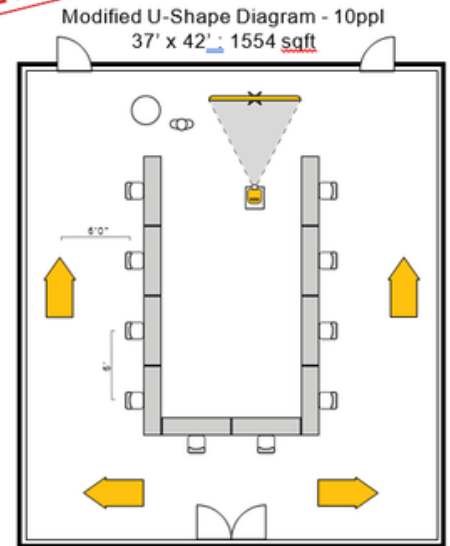
1. **Meeting Design Options:** Three designs emerged representing a small group meeting in one room, small groups meeting in multiple rooms and many small groups meeting in multiple venues. All designs factor in a hybrid component to support remote presenters or attendees.
2. **Room Layout/Traffic Flow:** Renderings illustrate the impact associated with physical distancing and traffic flow. These are simply examples, not rules.
3. **Technology Considerations:** Hybrid meetings and larger rooms will impact the in-room technology. Examples would be larger screen sizes, the use of delay monitors, sound reinforcement and web conference/casting tools.
4. **Cleaning Guidelines:** Lastly, there is a section that focuses on our commitment to routinely cleaning all high touch items.

FUNCTION SPACE SET-UP EXAMPLES CREATED BY ENCORE: MEETSAFE

Floor Plan Option - 10 ppl U-Shape

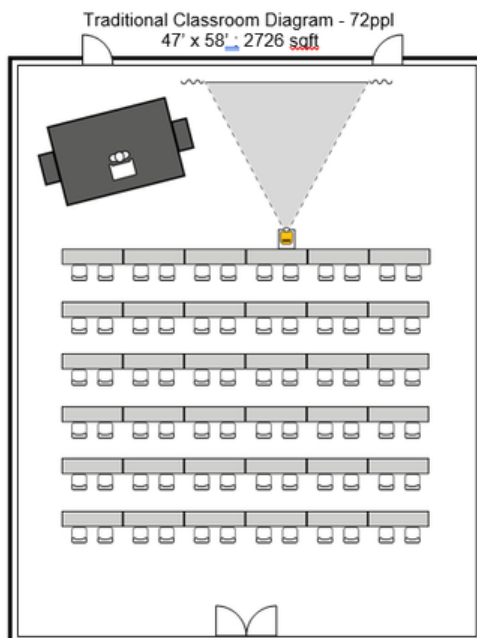


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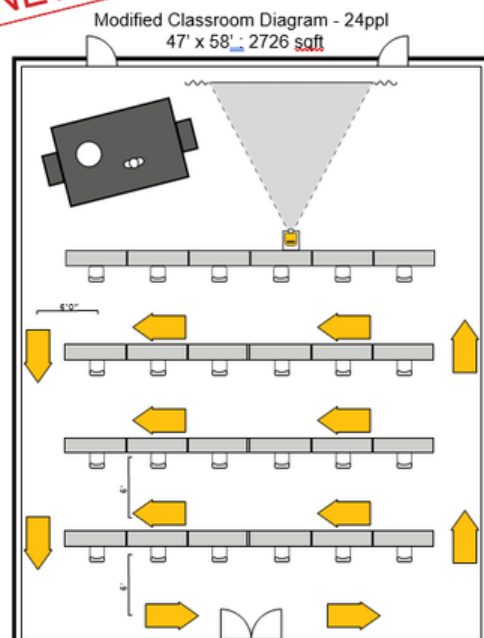


- Increased distance between each attendee. This is designed to help maintain limited contact within the meeting environment.
- Intentional directionally based traffic flow within the room as indicated by decals that are on the floor.

Floor Plan Option - 25 ppl Classroom



NEW

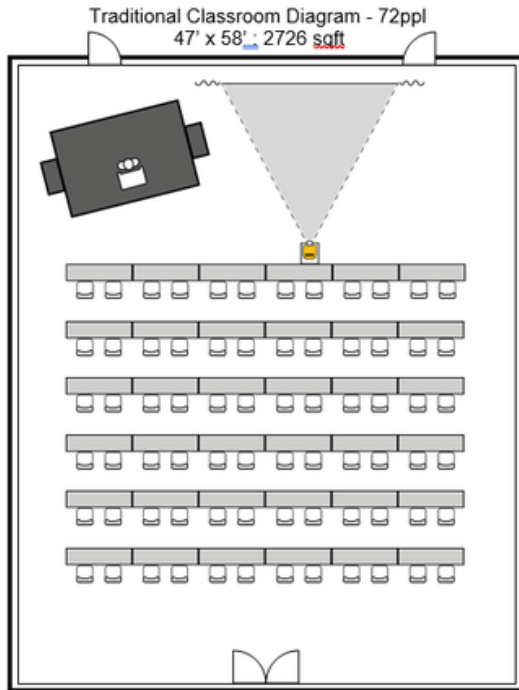


ENCORE
MeetSAFE

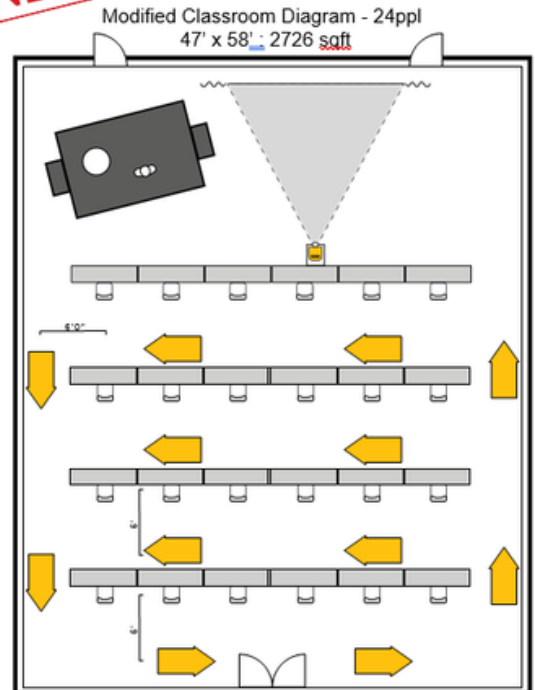
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FUNCTION SPACE SET-UP EXAMPLES CREATED BY ENCORE: MEETSAFE

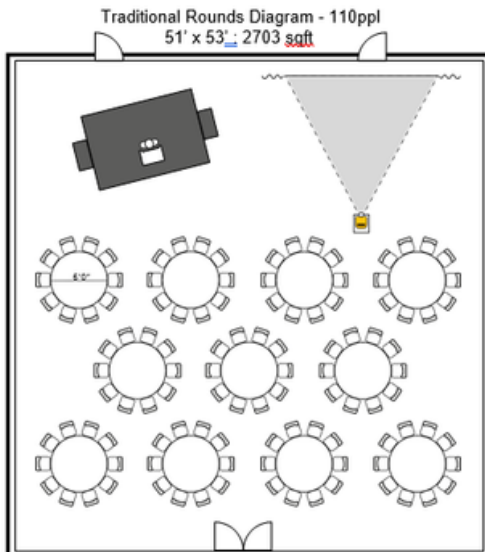
Floor Plan Option - 25 ppl Classroom



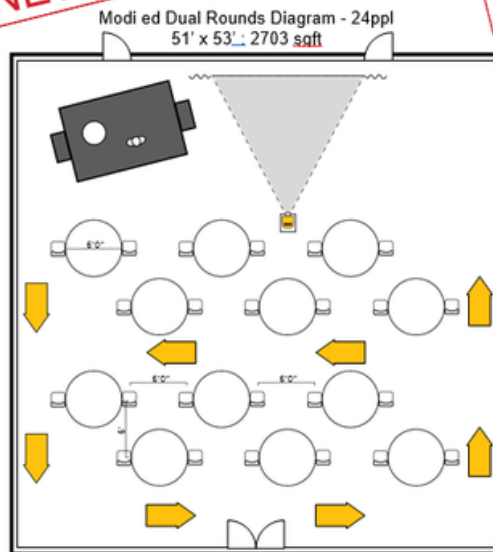
NEW



Floor Plan Option - 25 ppl Single Chair



NEW



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