

BUSINESS, MEET PLEASURE.



DEER LODGE



CONFERENCE PACKAGE



## Your Conference at DEER LODGE

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

In 1921, tourism to the Canadian Rockies was booming. A log teahouse was opened by one of the early guiding families just behind Chateau Lake Louise. It was a few minutes stroll from the lake and quickly became a popular gathering spot for visitors.

Over the years, the teahouse was renovated and restored to become Deer Lodge, an ideal location for small corporate meetings or family functions. The charming former teahouse provides all the conveniences and facilities necessary for a memorable conference. High speed wireless internet access is available.

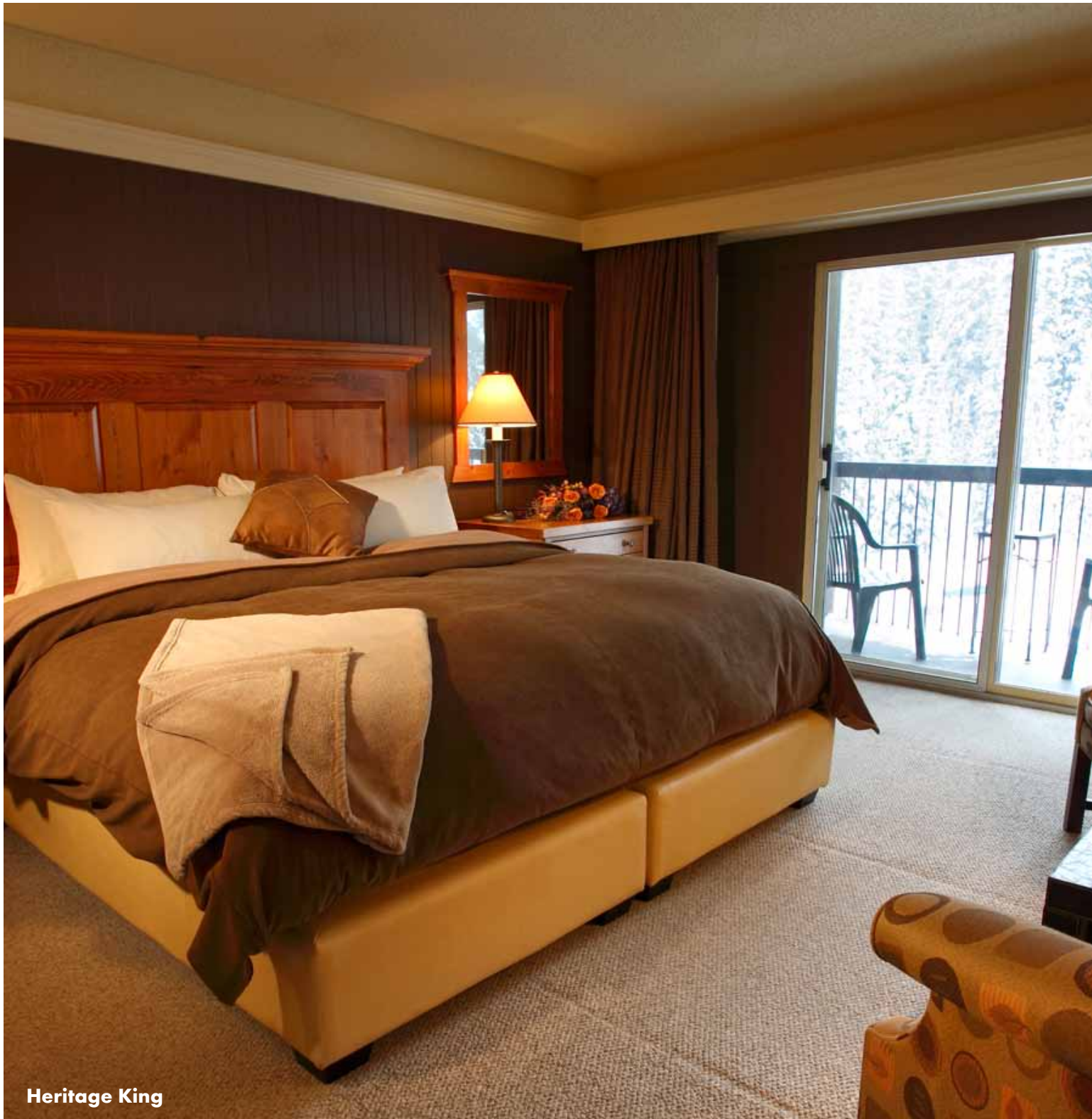
Please find attached our comprehensive Conference Planner, complete with menus, AV equipment, meeting facility information and meal package options. For additional information, please contact us directly. It would be a pleasure to assist you in planning your upcoming conference at Deer Lodge.

[info@crmr.com](mailto:info@crmr.com)



Canadian Rocky Mountain Resorts  
*True Mountain Lodging*

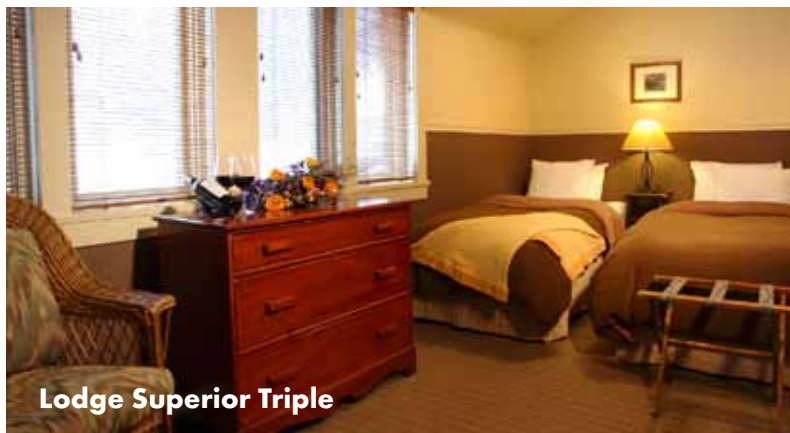
[crmr.com](http://crmr.com)



**Heritage King**



**Tower Room**



**Lodge Superior Triple**



## ACCOMMODATION

### **Lodge Double**

A compact Lodge room with one double bed, feather duvet and pillows and a private bath. Located in the historic wing of the Lodge.

### **Lodge Twin**

A compact Lodge room with two single beds, feather duvets and pillows and a private bath. Located in the historic wing of the Lodge.

### **Lodge Superior Double**

One double bed, private bath, feather duvet and pillows and a private bath. Located in the historic wing of the lodge

### **Lodge Superior Triple**

One double bed plus one single bed, feather duvets and pillows and a private bath. Located in the historic wing of the lodge

### **Lodge Superior Quad**

Two double beds, feather duvets and pillows and a private bath. Located in the historic wing of the lodge

### **Lodge Superior Quad Adjoining**

One double bed with feather duvet and pillows private bath in one room with adjoining door to a room with two single beds, feather duvets and pillows and sink in the room. Located in the historic wing of the lodge

### **Lodge Superior Family**

One double, one single & double pull out, feather duvets and pillows and a private bath. Located in the historic wing of the lodge

### **Tower Room**

A renovated room with one queen bed, feather duvet and pillows, private bath, and coffee maker. This charming room features original wooden floors and cast iron heaters.

### **Heritage Room**

A room with two double beds or one King bed, feather duvets and pillows, private bath, balcony and coffee maker. Located in the newer wing of the lodge.

To promote a more relaxing stay for our guests, our rooms do not have televisions.

### **Outdoor Hot Tub**

View spectacular Victoria Glacier as you relax in our rooftop hot tub.



## FACILITIES

Although Deer Lodge is a part of the Canadian Rocky Mountain history and has a rustic nature, we provide all the convenience and facilities that one would expect in a world class hotel.

Deer Lodge has one of the best dining rooms in the Canadian Rockies. You can sample Rocky Mountain Cuisine, the roots of which go back to both the lavish Victorian cooking from the CPR rail cars and the hearty meals prepared by Swiss and Austrian mountain guides. The result of these diverse influences is a combination of smoked, cured or roasted wild game, fresh indigenous berries, wild fruits, vegetables, mushrooms and mixed grains.

All dishes are artfully presented and professionally served. Our wine list is extensive and features many award winning Canadian wines from central British Columbia and the Niagara Peninsula in Ontario, and includes a large selection of hard to find vintners' reserve wines.

Room rentals range from \$150 to \$2000, depending on time of year. A Food and Beverage minimum may be applicable.

Our staff offer full services to conferences, retreats & social functions.

Set up Fees apply.

	Dimensions Feet	Theater Capacity	Classroom Capacity	U-Shape Capacity	Boardroom Capacity	Reception Capacity	Banquets Capacity
<b>MOUNT FAIRVIEW ROOM</b> Main level, 20 ft peaked wood beam construction, supporting posts & beams within the room 9 ft from ground. Adjoining outdoor patio, adjoining lounge & bar, surrounded by windows, which provides natural lighting, mountain views, in room serving station.	<b>24' X 50'</b>	<b>87</b>	<b>35</b>	<b>26</b>	<b>32</b>	<b>87</b>	<b>80</b>
<b>CARIBOU LOUNGE</b> Caribou Lounge is an original 1921 log cabin tea house, so has a special & cozy atmosphere. It can only be rented with the adjoining Mount Fairview room. Log Cabin construction, in room bar, provides natural day light. Adjoining gallery remains open to guests for dining.	<b>19.5' X 27'</b>	-	-	-	-	<b>50</b>	<b>20</b>
<b>CARIBOU GALLERY</b> Caribou gallery is a partially separated section of the Caribou Lounge and remains open to guests in house for dining.	<b>49' x 7'</b>	-	-	-	-	-	<b>20</b>
<b>LADY AGNES</b> Main floor, provides natural lighting.	<b>13' X 23'</b>	<b>18</b>	<b>9</b>	-	<b>18</b>	<b>18</b>	<b>18</b>
<b>FAMILY FUNCTION ROOM</b> Lower floor, room houses Billiards Table, TV DVD Player with complimentary access.	<b>35' X 26'</b>	-	-	-	-	<b>40</b>	-
<b>BOARDROOM (195 sq/ft)</b> Lower floor with screen & flip chart, hardwired Internet	<b>13' X 15'</b>	-	-	-	<b>8-10</b>	-	-





Outdoor Hot Tub



## CRMR ACTIVITIES

### **Summer**

- Mountain Biking
- Boat Tours and Rentals
- Caving, Climbing, Hiking
- Fishing
- Golfing
- ATV Tours
- Horseback Riding
- Sightseeing
- White Water Rafting
- Geological Hiking
- Team Building- indoor and outdoor
- 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 near the lodges
- Please contact our sales and conference staff for contact information for these activities





## GIFT IDEAS

- Selection of Fleece Wear w/CRMR Logo
- Selection of Micro Fiber Shirts w/Lodge Logo
- Bathrobe w/CRMR Logo
- Soft Shell Jacket w/CRMR Logo
- Ballcap w/CRMR Logo
- Fleece Toques and Headbands
- Performance Backpack or Hydra Sack w/CRMR Logo
- Umbrella w/CRMR Logo
- Water Bottle w/CRMR Logo
- Tea/Coffee Togo Mug w/CRMR Logo
- Selection of Glassware w/CRMR Logo
- Selection of Food Items From CRMR Bakery
- Selection of Books
- Postcards
- Travel Journal
- Cast Iron Tea Pot
- Elk Head Wine Holder w/CRMR Logo or Lodge Logo
- Zippo Lighter w/CRMR Logo
- Simple Treasures Cookbook
- Guest Book

## GIFT IDEAS FOR THE ROOM.....

- Assorted Cookie Plate (8 Pieces)
- Cheese and Fruit Plate
- Whole Fresh Fruit Basket
- Deluxe Cheese and Fruit Basket with Mineral Water
- Wine or Champagne







## BREAKFAST (Minimum of 16 Persons for Each Buffet)

(All food and beverage subject to 18% gratuity and 5% GST-Prices are subject to change)

### CONTINENTAL

- Selection of Juices, Milk
- Sliced Seasonal Fresh Fruit and Preserved Fruit
- Selection of Breakfast Pastries
- Selection of Cereals
- Lodge Made Granola, Yogurt and Cottage Cheese
- Sliced Deli Meats and Cheese
- Freshly Brewed Organic Coffee and Tea

**\$15 per person**

### HEALTH

- Freshly Squeezed Orange, Grapefruit Juice
- Skim Milk
- Sliced Seasonal Fresh Fruit and Preserved Fruit
- Bran and Oatmeal Muffins
- Lodge Made Granola, Low Fat Fruit Yogurt and Cottage Cheese
- Swiss Muesli
- Freshly Brewed Organic Coffee, Herbal Tea

**\$16 per person**

### LODGE BUFFET

- Selection of Juices, Milk
- Sliced Seasonal Fresh Fruit and Preserved Fruit
- Selection of Breakfast Pastries, Selection of Cereals
- Lodge Made Granola, Yogurt and Cottage Cheese
- Sliced Deli Meats and Cheese
- Fresh Eggs Chefs Style, Bacon and Sausage
- Pancakes and French toast
- Home Style Breakfast Potatoes
- Freshly Brewed Organic Coffee and Tea

**\$19 per person**

*For groups of less than 16 people please contact your conference coordinator for options*





## LODGE BRUNCH (Minimum of 35 Persons)

(All food and beverage subject to 18% gratuity and 5% GST-Prices are subject to change)

### **COLD**

- Selection of Assorted Juices and Milk
- Sliced Seasonal Fresh Fruit and Preserved Fruit
- Selection of Breakfast Pastries
- Lodge Made Granola, Yogurt and Cottage Cheese

### **SALADS AND PLATTERS**

- Chefs Selection of Four Salads
- Assorted Cold Cuts, Cured Meats and Game Terrine
- Selection of Smoked Fish and Seafood
- Domestic and Imported Cheese

### **BREAKFAST**

- Eggs Benedict
- Lemon Ricotta Stuffed French Toast with Berry Compote
- Bacon and Sausage, Home Style Breakfast Potatoes
- Omelet Station: Ham, Cheese, Tomatoes, Peppers and Mushrooms

### **CARVING STATION**

Choose one of the following:

- Slow Roasted Beef Striploin with Red Wine Jus
- Pork Loin Stuffed with Mushrooms and Cranberries, Port Wine Sauce
- Roast Leg of Lamb with Rosemary Glaze
- Peppered Buffalo Sirloin Roast Blueberry Veal Reduction
- Glazed Ham with Grainy Mustard

### **Miscellaneous Items**

- Seasonal Vegetables and Chef's Choice of Rice or Potatoes
- Selection of Desserts
- Freshly Brewed Organic Coffee and Tea

**\$35 per person**

### **ADDITIONAL HOT ITEMS TO ENHANCE YOUR BRUNCH**

\$5 per person per selection

- Spinach Lasagna with Three Cheeses
- Seafood Fricassée
- Rocky Mountain Game Stew





## COFFEE BREAKS

(All food and beverage subject to 18% gratuity and 5% GST)

### **BAKERY**

- Selection of Croissants, Danishes and Muffins
- Butter and Lodge Made Preserves
- Selection of Juices
- Freshly Brewed Organic Coffee and Tea

**\$9 per person**

### **HEALTH**

- Bran and Oatmeal Muffins
- Fruit-Yogurt Smoothies
- Freshly Brewed Organic Coffee and Tea

**\$9 per person**

### **LODGE**

- Selection of Cookies, Cereal Bars and Chocolate Bars
- Selection of Juices
- Freshly Brewed Organic Coffee and Tea

**\$10 per person**

### **EXECUTIVE**

- Selection of Domestic Cheese and Sliced Seasonal Fruit
- Assorted Crackers
- Ranch Jerky Stick
- Selection of Juices
- Freshly Brewed Organic Coffee and Tea

**\$12 per person**

Bottled Water and Canned Soft Drinks charged by consumption





## BAKED GOODS and SNACKS

(All food and beverage subject to 18% gratuity and 5% GST)

- Nutrigrain bars (each)	\$1.50
- Chocolate Bars (each)	\$3.00
- Whole Fresh Fruit (each)	\$1.50
- Sliced Seasonal Fruit (per person)	\$2.50
- Banana or Poppy seed Bread (per slice)	\$1.50
- Fresh Pastry, Muffin, Scone, Croissant, Danish (each)	\$1.50
- Hospitality Tray (serves 20)	\$40.00
- Peanuts, Pretzels, Potato Chips, Tortilla Chips and Salsa	
- Cookies (per dozen)	\$10.00
- Brownies (each)	\$2.50
- Individual Fruit Yogurt	\$1.75
- Individual Lodge Trail Mix (75gr.)	\$2.50

### REFRESHMENTS

- Freshly Brewed Organic Coffee or Tea (per person)	\$3.50
- Soft Drinks (per can)	\$3.25
- CRMR Bottled Water (each)	\$3.25
- Assorted Canned Juices (each)	\$3.50
- Milk or Chocolate Milk (60 oz pitcher)	\$25.00
- Freshly Squeezed Orange or Grapefruit Juice (60 oz pitcher)	\$40.00
- San Pellagrino Water (1 liter)	\$8.00

\*per person





## WORKING LUNCHEONS (Minimum of 16 Persons)

(All food and beverage subject to 18% gratuity and 5% GST)

### **SANDWICH BUFFETS**

All sandwich buffets include:

- Soup of the Day
- Selection of Fresh Breads and Rolls
- Chef's Choice of Three Assorted Salads
- Fresh Fruit Platter
- Dessert Selection
- Freshly Brewed Organic Coffee and Tea

### **BUILD YOUR OWN SANDWICH**

- Selection of Deli Meats and Sliced Cheese
- Egg Salad and Tuna Salad
- Sliced Pickles, Tomatoes, Onions and Lettuce
- Assorted Condiments

**\$22 per person**

### **OPEN FACE SANDWICHES**

Smoked Turkey & Brie, Tomato and Goat Cheese, Salmon Salad, Prosciutto, Pesto and Mozzarella

**\$22 per person**

### **DELUXE MADE SANDWICHES**

- Black Forest Ham and Brie Cheese on Baguette
- Shrimp Salad with Dill on Fresh Croissant
- Grilled Chicken, Cranberry Mayonnaise on Tuscany Bun
- Smoked Salmon on Bagel, Lemon Cream Cheese
- Grilled Vegetables, Feta, Olives and Herbs wrapped in Flat Bread

**\$24 per person**

*For groups of less than 16 people please contact your conference coordinator for options*







## PLATED LUNCHES

(All food and beverage subject to 18% gratuity and 5% GST)

For your menu please choose One Starter, One Main Course, One Dessert-Your menu Includes Freshly Brewed Organic Coffee or Tea

### STARTERS

- Buffalo Barley Soup
- Roasted Butternut Squash Cinnamon Crème Fraîche
- Cream of Leek and Potato Soup
- Baby Organic Greens with Lodge Vinaigrette
- Spinach, Endive, Grilled Pear and Blue Cheese, Red Onion Vinaigrette
- Caesar Salad with Shaved Padano, Pesto Croutons

### MAIN COURSE

- Rocky Mountain Deli Plate \$24\*  
Sliced Roast Beef, Maple Pepper Ham and Smoked Turkey, Oka and Aged White Cheddar, Lettuce, Tomato, Pickles and Cucumbers, Rolls, Breads and Condiments
- Grilled Mediterranean Chicken Breast, sautéed Zucchini and Corn, Rice Pilaf \$26\*
- Sautéed Prawns and Scallops, Penne Pasta, light Curry Cream Sauce, Peas and Tomatoes \$28\*
- 6oz Grilled Buffalo Sirloin Steak, Garlic Herb Butter, Roast Potatoes and Asparagus \$30\*
- Pan Roasted Salmon, Grainy Mustard and Dill Rub, Lemon Risotto and Baby Green Beans \$30\*

### DESSERTS

- Freshly Baked Cookies
- Apple Tart and Vanilla Sauce
- Duo of House Made Sorbet
- Bumbleberry Pie with Vanilla Ice Cream
- Chocolatissimo with Raspberry Coulis

\*per person





## HOT LUNCH BUFFETS

(All food and beverage subject to 18% gratuity and 5% GST)

### **MOUNTAIN**

- Soup of the Day
- Selection of Fresh Breads and Rolls
- Chef's Choice of Two Salads
- Chef's Choice of Potato or Rice
- Seasonal Vegetables
- Seasonal Fruit, Dessert Selection
- Freshly Brewed Organic Coffee or Tea

### **Choose two of the following:**

- Grilled Chicken in Tomato Basil Sauce
- Wild Salmon with Citrus Beurre Blanc
- Game Ragout with Pearl Onions and Mushrooms
- Beef Short Ribs Maple BBQ Sauce
- Spinach Lasagna with Three Cheeses
- Roast Loin of Pork on Braised Fennel and Apples
- Baked Zucchini and Tomatoes filled with Peppers Onions, Feta and Pine Nuts

**\$28 per person**

### **PASTA BUFFET**

- Soup of the Day
- Selection of Fresh Breads and Rolls, Garlic Cheese Bread
- Chef's Choice of Two Salads
- Dessert Selection and Fruit Tray
- Freshly Brewed Organic Coffee or Tea

### **Choose two of the following:**

- Fettuccine Alfredo with Ham, Mushroom and Peas
- Baked Penne with Tomato Basil Sauce, Spinach and Ricotta
- Fusilli Pasta, Grilled Chicken Sun-dried Tomatoes and Creamy Pesto Sauce
- Linguini with Clam, Tomato and Caper Sauce

**\$24 per person**

For groups of less than 16 people please contact your conference coordinator for options.







## SET MENU DINNER SELECTIONS

(All food and beverage subject to 18% gratuity and 5% GST)

For your menu please choose One Starter, One Main Course, One Dessert-your menu includes Freshly Brewed Organic Coffee or Tea

### STARTERS

- Minestrone Soup, Basil Pesto
- Buffalo Barley Soup
- Roasted Tomato Bisque, Goat Cheese Crostini, Basil Pesto
- Spinach, Corn and Salmon Chowder
- Cream of Wild Mushroom Soup
- Spinach Salad, Fig Balsamic Vinaigrette, Grilled Pear, Spiced Pecans, Blue Cheese
- Baby Organic Greens, Toasted Pine nuts and Lodge Vinaigrette
- Romaine Hearts, Caesar Dressing, Pesto Croutons, Padano Shavings
- Butter Lettuce and Radicchio, Basil Orange Vinaigrette

### APPETIZERS

- Rocky Mountain Game Platter \$11\*
- Smoked Salmon, Warm Roesti Potato, Crème Fraîche, Caviar \$13\*
- Crab and Scallop Cakes, Chili Lime Aioli, Roast Corn Salsa \$14\*
- Smoked Peppered Duck Breast, Baby Greens, Squash Chutney \$13\*
- Chili Pesto Prawns, Mango Salsa, Fennel Carrot Slaw \$15\*

### MAIN COURSE

(All Main Courses are served with Seasonal Vegetables)

- Seared Wild Salmon, Tomato Relish, Lemon Oil, Barley Vegetable Timbale \$49\*
- Pan Roasted Halibut, Fennel Orange Beurre Blanc, Wild Rice Risotto \$49\*
- Beef Tenderloin, Brandy Peppercorn Sauce, Shallot Mashed Potatoes \$54\*
- Grilled Buffalo Ribeye Steak, Rosehip Game Reduction, Root Vegetable Hash \$55\*
- Pork Tenderloin, Apple Fig Compote, Rosemary Cider Sauce, Potato Roesti \$49\*
- Roasted Elk Strip Loin, Red Currant Port Reduction, Potato-Yam Gratin \$56\*
- Breast of Chicken, seared Prawns, Citrus Basil Sauce, Chive Risotto \$49\*
- Roasted Lamb Rack Dijon Herb Crust, Thyme Jus, Roast Potatoes \$55\*

### DESSERTS

- Apple and Rhubarb Struesel Tart with Vanilla Cream
- Dark and White Chocolatissimo with Raspberry Coulis
- Warm Molten Chocolate Cake, Orange Mint Ice Cream
- Chilled Citrus Candied Lemon Soufflé, Blueberry Compote
- White Chocolate and Strawberry Cheesecake, Gingersnap Cookie

### ADDITIONAL ENHANCEMENTS

- Selection of Three Gourmet Cheeses with Baguette (per person) \$8\*
- Chocolate Truffles (per person) \$5\*

\*per person



## SET DELUXE DINNER MENUS

(All food and beverage subject to 18% gratuity and 5% GST)

### **DELUXE MENU #1**

- Wild Mushroom Cappuccino
- Seared Quail, Butternut Squash Hash, Red Currant Glaze
- Pan Roasted Sea Bass, Parma Ham, Citrus Fennel Broth, Garlic Spinach, Baby Red Potatoes
- Warm Molten Chocolate Cake, Bourbon Ice Cream

**\$64 per person**

### **DELUXE MENU #2**

- Buffalo Consommé, Vegetables Pearls, Puff Pastry Crust
- Duck Confit, Sour Cherry Compote, Frisee Greens, Pear Vinaigrette
- Grilled Alberta AAA Beef Tenderloin, Seared King Scallop, Citrus Veal Jus, Potato Roesti
- White Chocolate and Raspberry Cheesecake

**\$68 per person**

### **DELUXE MENU #3**

- Lodge Made Game Terrine, Orange and Sundried Cherry Salad, Saskatoon Port Glaze
- Seared Pancetta and Sage Wrapped Bay Scallop, Lemon Risotto, Beet Pinot Noir Reduction
- Heart of Butter Leaf Lettuce, Grilled Marinated Asparagus, Tomato Vinaigrette
- Buffalo Tenderloin, Grilled Portabella Mushroom, Sweet Potato Gratin, Foie Gras Sauce
- Ice Wine Soaked Strawberries
- Chilled Orange Sabayon

**\$79 per person**





## VEGETARIAN OPTIONS

(All food and beverage subject to 18% gratuity and 5% GST)

May be substituted for lunch or dinner set menu main course at the same cost as the menu item

### **Baked Vegetable Spring Roll**

Julienne of Asian Vegetables, Shitake Mushrooms, Peanut Satay Sauce, Steamed Rice

### **Portabella Mushroom**

Filled with Roast Peppers, Zucchini, Tomato, Red Onion, And Goat Cheese on Curry Scented Lentils

### **Baked Squash**

Stuffed with Fennel, Celery, Apple, Cranberry, Herbs, and Orzo Pasta, Roasted Carrot Coulis

### **Soufflé Roulard**

With Spinach, Mascarpone, Roasted Pepper, Tomato Coulis





## BARBEQUE MENU (Minimum of 25 People)

(All food and beverage subject to 18% gratuity and 5% GST)  
Seasonal Menu During Spring and Summer

### **CHOICE OF TWO MAIN COURSE ITEMS**

- 6oz New York Steak
- Marinated Chicken Breast
- Atlantic Salmon Filet
- Pork Ribs

### **BUFFET**

- Caesar Salad
- Apple Coleslaw
- Tomato and Cucumber Salad
- Grilled Marinated Vegetables Platter
- Vegetable Crudités with Mustard Aioli
- Roast Potatoes
- Corn on the Cob and Lodge Made Oven Baked Beans
- Fruit and Cheese
- Fresh Baked Breads
- Assorted Desserts
- Organic Coffee and Tea

***\$50 per person***



## FESTIVE MENU (Minimum of 20 persons)

(All food and beverage subject to 18% gratuity and 5% GST)

- Butternut Squash Soup, Pumpkin Seed Pesto
- Seasonal Greens, Fig Balsamic, Grilled Pear
- Roast Turkey  
Chestnut Herb Stuffing, Cranberry Relish, Pan Jus,  
Buttermilk Mashed Potatoes
- Warm Apple Tart, Bourbon Ice Cream

**\$50 per person**





## DINNER BUFFET (Minimum 35 People)

(All food and beverage subject to 18% gratuity and 5% GST)

### **ALL DINNER BUFFETS INCLUDE:**

- Selection of Fresh Breads and Rolls
- Chef's Selection of Four Salads
- Seasonal Vegetable Medley
- Domestic and Imported Cheeses
- Selection of Sliced Fruits and Berries
- Assorted Desserts and Pies
- Freshly Brewed Organic Coffee and Tea

### **SELECT TWO**

- Herb Stuffed Chicken Breast with Mushroom Cream Sauce
- Grilled Salmon and Halibut Medallions with Citrus Herb Sauce
- Rocky Mountain Game Ragout
- Seared Rainbow Trout with Almond Butter

### **SELECT TWO**

- Grilled Asparagus
- Grilled Mushrooms
- Buttered Pasta
- White and Wild Rice Pilaf
- Scalloped Potatoes
- Roast Potatoes

### **CARVED MEAT SELECTION, CHOOSE ONE**

- Peppered Roast of Buffalo with Herb Aioli
- Roasted Dijon, Herb Crusted Round of Beef, Red Wine Sauce
- Roasted Loin of Pork with Apple, Pear Compote
- Marinated Leg of Lamb with Balsamic Sundried Fruit
- Maple Baked Ham with Star Anise Glaze
- Roast Turkey with Dressing, Cranberry Relish and Pan Gravy

**\$50 per person**

### **ADDITIONAL ITEMS TO ENHANCE YOUR BUFFET**

\$6.00 per person per platter

#### **GAME PLATTER**

Smoked Cured Buffalo, Venison Ham, Peppered Duck Breast, Game Pate, Elk Salami, Cranberry Relish and Mustard Melons

#### **CHILLED SEAFOOD PLATTER**

Prawns, Scallops, Smoked and Cured Salmon, Mussels, Assorted Smoked Fish and Tuna



## HORS D'OEUVRES & COCKTAIL SNACKS

(Minimum of Two Dozen Per Item)

(All food and beverage subject to 18% gratuity and 5% GST)

### **COLD**

- Game Pate, Sundried Fruit Canapé
- Prosciutto and Melon
- Smoked Salmon Crostini with Herbed Cream Cheese
- Prawns on Rice Crackers with Pineapple Salsa
- Air Dried Buffalo on Sweet Potato Chips, Cranberry Relish
- Tomato Bruschetta with Goat Cheese

**\$24 per dozen/item**

- Buffalo Tartar on Crostini, Mustard Aioli
- Salmon Tartar on Sesame Chip, Chive Mayonnaise
- Prawns Wrapped in Prosciutto
- Smoked Tuna on Bluecorn Blini, Fennel Slaw

**\$28 per dozen/item**

### **HOT**

- Gourmet Pizza
- Spinach and Smoked Salmon Quiche
- Beef or Chicken Satay, Peanut Chili Dip
- Veggie Spring Rolls with Plum Sauce
- Cajun Style Chicken Wings
- Wild Mushroom Phyllo Twists
- Goat Cheese and Spinach Baked in Phyllo

**\$24 per dozen/item**

- Red Potato Skins with Smoked Salmon and Caviar
- Seared Potato Cakes with Smoked Tuna, Tapenade
- Crab Cakes with Chili Mayonnaise
- Quail Breast Wrapped in Smoked Bison, Berry Relish
- Pastry Shell with Escargot, Mushrooms and Herbs
- Smoked Chicken Spring Rolls with Fruit Salsa

**\$28 per dozen/item**





## LODGE RECEPTION BUFFET (Minimum 40 People)

(All food and beverage subject to 18% gratuity and 5% GST)

### **COLD HORS D'OEUVRES**

- Smoked Fish Platter
- Antipasto Platter: Artichoke Salad, Roasted Peppers, Grilled Zucchini, Spiced Olives, Marinated Mushrooms, Garlic Mussels, Tomato and Basil Bruschetta, Hummus, Grilled Flat Bread, Vegetable Crudités, Blue Cheese Dip

### **HOT HORS D'OEUVRES**

- Chicken Satay, Peanut Sauce
- Vegetable Spring Rolls, Chile Lime Dipping Sauce
- Prosciutto Ham, Red Onion, Pesto Pizza

### **CHEESE STATION**

- Selection of Canadian and Imported Cheeses with Assorted Breads and Crackers

### **CARVING STATION**

- Roasted Beef Strip Loin, Red Wine Jus
- Sourdough Rolls, Grainy Mustard, Horseradish

### **DESSERT STATION**

- Selection of French Pastries and Cakes
- Fresh Fruit Platter
- Freshly Brewed Organic Coffee and Tea

**\$50 per person**





## RECEPTION ENHANCEMENTS

(All food and beverage subject to 18% gratuity and 5% GST)

- Rocky Mountain Game Platter \$10  
Air Dried Buffalo, Venison Ham, Smoked Pepper Duck Breast, Game Pate, Elk Salami, Mustard Melons and Cranberry Relish (per person)
- Chef's Cheese Selection \$75  
(serves approximately 15 people)
- Fresh Fruit Platter with Honey Yogurt Sauce \$38  
(serves approximately 20 people)
- Raw Vegetable Display with Dip \$38  
(serves approximately 20 people)
- Hospitality Tray \$40
- Pretzels, Peanuts, Potato Chips, Nachos and Dips \$40  
(serves approximately 20 people)
- Smoked B.C. Salmon \$120
- With Traditional Garnish of Onions, Capers, Cream Cheese and Freshly Baked Bread (per side serves approximately 20-30 people)
- Chilled Raw Oysters on Ice with Vinaigrette \$70  
(30 pieces)

### CARVED MEAT STATIONS

- Carved Beef Tenderloin with Buns and Peppered Aioli \$250  
(per piece, serves 25-30 people approximately)
- Carved Rack of Lamb with Rosemary Crust \$50  
(per rack, serves 8 portions)

### DESSERTS

- Assorted French Pastries and Cookies (per person) \$5
- Chocolate Truffles (per dozen) \$30
- Double Chocolate Dipped Strawberries (per dozen) \$30
- Ice Carvings available upon request

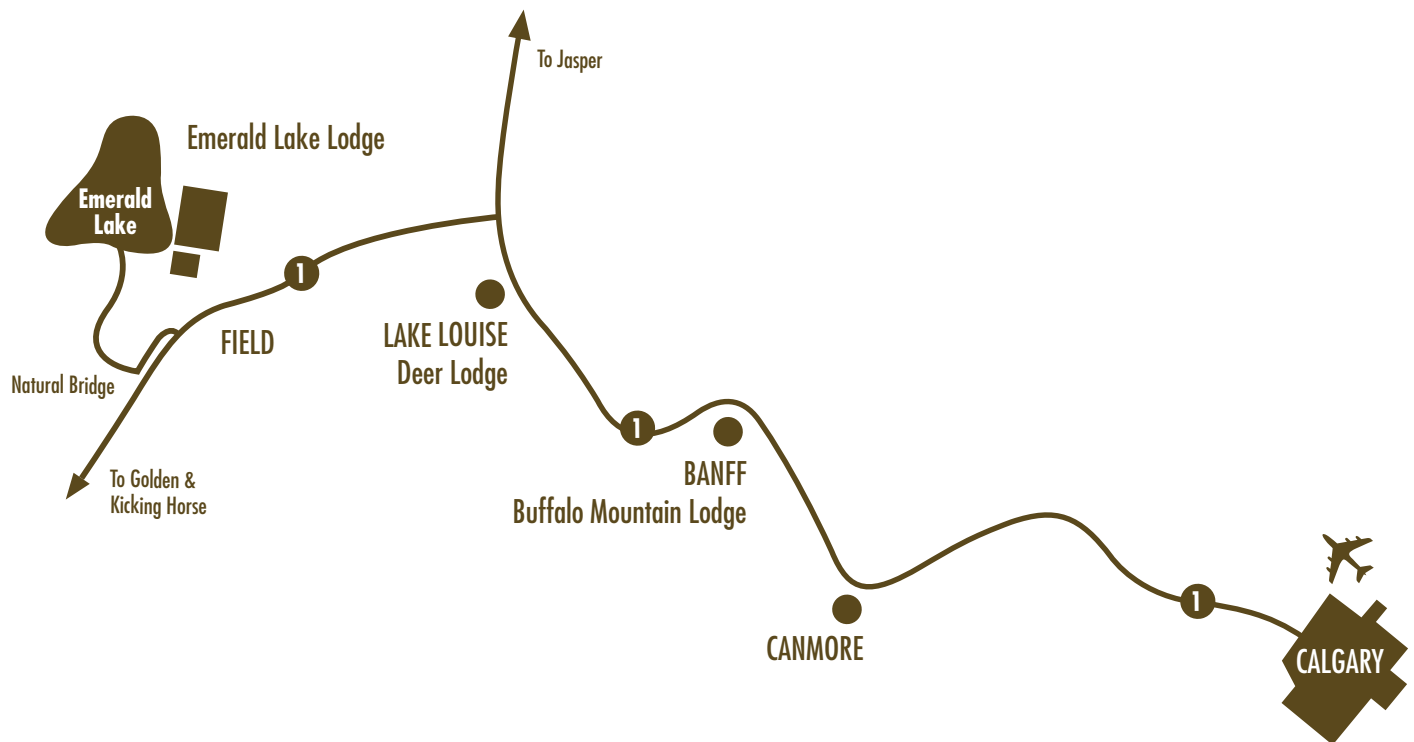




## DEER LODGE - HOW TO GET HERE

Just a 5-minute walk from Lake Louise itself (2 ½ hour drive from Calgary International Airport).

Take the only exit into Lake Louise (Lake Louise Drive). Go South towards the town (away from the ski hill). Follow the road 4km all the way to the top of the hill, heading toward the lake itself. Deer Lodge is the last lodge on the right before reaching Fairmont Chateau Lake Louise and beautiful Lake Louise.





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