FALCON CREST™
LODGE

CATERING SERVICES & MEETING ROOM BOOKINGS

2026

CLIQUE
HOTELS & RESORTS

Let us make your event or meeting exceptional!

Set against the stunning backdrop of the Rocky Mountains in Canmore, Alberta, Falcon Crest Lodge is the ultimate destination for productive and inspiring meetings. Our elegant and fully equipped facilities, paired with exceptional service and attention to detail, create an environment where ideas flourish.

From customized meeting packages to delicious, thoughtfully curated catering options, our dedicated team and meeting coordinators will ensure every aspect of your event is flawlessly executed. Let us handle the details so you can focus on what truly matters—achieving your goals and fostering meaningful connections.

Take a moment to review our menus, featuring locally sourced ingredients and dishes made from scratch to ensure the freshest and most flavorful experience. If there's something special you have in mind that isn't on the menu, our catering team would be delighted to collaborate with you to bring your vision to life. There is always a solution!!

Meeting Packages

INCLUDES EVERYTHING YOU NEED TO PLAN THE PERFECT MEETING, INCLUDING OVERNIGHT ACCOMMODATION, USE OF MEETING ROOM, 75" SMART TV, AND CATERING OPTIONS.

Staffing and labour charges included in pricing. Food and beverage prices do not include 5% GST (Goods & Services tax) and 18% service charge.

Our team also offers butler passed hors d'oeuvres, canapes, family style dining, interactive dining experiences and late night buffets. Please inquire with your catering consultant regarding further menu options, our team is always open to your suggestions and requests!

* Based on availability. Some restrictions apply. Refer to Group Coordinator for a complete list of restrictions and venue information.

Audio Visual Services

FALCON CREST ROOM RENTAL ..... included in package rate or available for rent by day

75" SMART TV WITH CASTING FEATURE ..... included

FLIP CHART WITH PAPER AND MARKERS ..... $30 / day

WHITEBOARD WITH MARKERS ..... $40 / day

Meeting Room Capacity

MEETING ROOM	SPACE	SIZE	CLASSROOM	THEATRE	BANQUET	RECEPTION	U-SHAPE
ALPINE	540 sq. ft.	20' x 27'	25	40	35	50	20

Option One: The Simple Comforts Package

$89/guest

LIGHT BREAKFAST

Fresh-baked pastries served with butter and preserves, fresh fruit salad and individual yogurts.

DESSERT

An assortment of freshly baked cookies.

LUNCH

SOUP AND SANDWICHES

A selection of fresh sandwiches served with a house salad, housemade chips, vegetable crudites with hummus, and the soup of the day.

BEVERAGES

This package includes two coffee service periods along with a tea station. Coffee is served once during breakfast, with an additional coffee break offered alongside lunch or the afternoon snack.

Need a little more hydration?
Add on juice, soft drinks or extra coffee - see page 14 for details.

Prices are per guest and subject to 18% gratuity on food & beverage, plus GST. Vegan and gluten-free options are available and may incur extra charges.
For other dietary needs or allergies, please contact your group sales coordinator.
Some menu items may not be adaptable.

Option Two: The Bowl & Bite Package

$89/guest

BREAKFAST
LIGHT

Fresh-baked pastries served with butter and preserves, fresh fruit salad and individual yogurts.

V LUNCH
'FROM THE CAFÉ' BUFFET

Vegetarian chili is served with sour cream and shredded cheese.

Served alongside house salad, bacon grilled cheese with thick-cut rosemary chili bacon and white cheddar on sourdough and French onion grilled cheese with gruyere, caramelized onions, and dijon aioli on sourdough.

Plus a selection of cold ham, turkey, and vegetarian sandwiches.

AFTERNOON SNACK
"STICKS & DESSERTS"

Vegetable crudites with house-made hummus and four-peppercorn asiago ranch and seasonal fruit skewers.

An assortment of freshly baked cookies & house-made carrot cake with cream cheese icing.

BEVERAGES

This package includes two coffee service periods along with a tea station. Coffee is served once during breakfast, with an additional coffee break offered alongside lunch or the afternoon snack.

Need a little more hydration?
Add on juice, soft drinks or extra coffee - see page 14 for details.

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Option Three: The Mediterranean Package

$104/guest

BREAKFAST

TRADITIONAL

Smoked bacon and chicken breakfast sausage are served alongside free-run scrambled eggs, homestyle hash browns, potato dice with leek, mushroom and peppers, fresh croissants and muffins with house-made preserves and whipped butter, individual yogurts, and a fresh fruit salad.

LUNCH

TASTE OF THE MEDITERRANEAN

Potato gnocchi with sundried tomato pesto is served alongside Greek salad, grilled pita with roasted red pepper dip and tzatziki, and grilled chicken kabab, accompanied by carrot ginger soup.

AFTERNOON SNACK

FOCACCIA & DESSERTS

Fresh-baked focaccia bites, bruschetta with green olive tapenade and citrus herb ricotta.

BEVERAGES

This package includes two coffee service periods along with a tea station. Coffee is served once during breakfast, with an additional coffee break offered alongside lunch or the afternoon snack.

Need a little more hydration?
Add on juice, soft drinks or extra coffee - see page 14 for details.

Prices are per guest and subject to 18% gratuity on food & beverage, plus GST. Vegan and gluten-free options are available and may incur extra charges.
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Option Four: The True North Package

$114/guest

BREAKFAST
DELUXE

Smoked bacon and maple pork breakfast sausages are served with shredded potato rosti, seasonal vegetable frittata, fresh-made breakfast strudel with berry chantilly, Greek yogurt parfaits with Saskatoon berry peach compote and house-made granola, and a fresh fruit platter.

LUNCH
ALBERTA MOUNTAIN LUNCH

Campfire-roasted chicken legs and braised beef short ribs are served alongside house salad, roasted asparagus with manchego cheese, and baby roasted potatoes.

AFTERNOON SNACK
CHIPS, DIPS & DESSERT

Freshly fried haus chips, tortilla and pita chips, served with roasted red pepper baba ganoush, French onion and bacon dip, and warm queso dip.

Plus Seasonal fruit crumble and chantilly cream.

BEVERAGES

This package includes two coffee service periods along with a tea station. Coffee is served once during breakfast, with an additional coffee break offered alongside lunch or the afternoon snack.

Need a little more hydration?
Add on juice, soft drinks or extra coffee - see page 14 for details.

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The Seasonal Mountain Package

$78/person

APPETIZER

Warm dinner rolls served with butter, accompanied by your choice of one:

- Butternut squash & coconut soup
- Mixed green salad with beets, oranges and vinaigrette

ENTRÉE

Citrus-brined, herb-marinated turkey served with cranberry sauce and turkey gravy, accompanied by your choice of one:

- Bone-in Christmas ham
- AAA whole roasted sirloin with peppercorn jus

Entrée Accompaniments

Served with mashed potatoes, apple & chorizo stuffing, and Roasted root vegetables

DESSERT

Apple crumble served with eggnog crème anglaise.

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Grab & Go

Grab & Go are a great option for those looking for something quick, convenient, and easy to enjoy on the move, whether heading out on a hike, tour, or day of exploring.

GRAB & GO BREAKFAST $29

A classic breakfast sandwich which includes fried egg served on a toasted English muffin with melted cheddar cheese and your choice of bacon, sausage, or vegan sausage, accompanied by crispy hash brown patties, whole fruit, mini muffin and bottled juice.

GRAB & GO LUNCH $29

A freshly made sandwich with your choice of chicken, ham, or vegetarian filling, served with a fresh cookie, a bag of chips, and pop.

Prices are per guest and subject to 18% gratuity on food & beverage, plus GST. Vegan and gluten-free options are available and may incur extra charges.
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Breakfast Buffets

V LIGHT BREAKFAST $27 per person

Fresh-baked pastries served with butter and preserves, fresh fruit salad, individual yogurts.

TRADITIONAL BREAKFAST $35 per person

Smoked bacon and chicken breakfast sausage are served alongside free-run scrambled eggs, homestyle hash browns, potato dice with leek, mushroom and peppers, fresh croissants and muffins with house-made preserves and whipped butter, individual yogurts, and a fresh fruit salad.

V DELUXE BREAKFAST $44 per person

Smoked bacon and maple pork breakfast sausages are served with shredded potato rosti, seasonal vegetable frittata, fresh-made breakfast strudel with berry chantilly, Greek yogurt parfaits with Saskatoon berry peach compote and house-made granola, and a fresh fruit platter.

THE CLASSIC ENGLISH MUFFIN $18 per person

A classic breakfast sandwich which includes fried egg served on a toasted English muffin with melted cheddar cheese and your choice of bacon, sausage, or vegan sausage. Accompanied by a crispy hash brown.

THE WRAP $20 per person

Scrambled eggs with chorizo sausage, green onions, and salsa, served in a flour tortilla. Accompanied by a crispy hash brown.

THE TURKEY AVOCADO SANDWICH $19.50 per person

Turkey and avocado sandwich with garlic aioli and a fried egg, served on a ciabatta bun. Accompanied by a crispy hash brown.

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Lunch Buffets

V FROM THE CAFE $34 per person

Vegetarian chili is served with sour cream and shredded cheese.

Served alongside house salad, bacon grilled cheese with thick-cut rosemary chili bacon and white cheddar on sourdough and French onion grilled cheese with gruyere, caramelized onions, and dijon aioli on sourdough.

Plus a selection of cold ham, turkey, and vegetarian sandwiches.

ALBERTA MOUNTAIN LUNCH $45 per person

Campfire-roasted chicken legs and braised beef short ribs are served alongside house salad with roasted asparagus with manchego cheese, and baby roasted potatoes.

TASTE OF THE MEDITERRANEAN $41 per person

Potato gnocchi with sundried tomato pesto is served alongside Greek salad, grilled pita with roasted red pepper dip and tzatziki, and grilled chicken kabab, accompanied by carrot ginger soup.

The Seasonal Mountain Package $41 per person

Warm dinner rolls served with butter and butternut squash & coconut soup, followed by a choice of:

- Citrus-brined, herb-marinated turkey with cranberry sauce and turkey gravy
- Bone-in Christmas ham

Add your choice to your catering order.

Served with mashed potatoes, Apple & Chorizo Stuffing, and roasted root vegetables, finished with apple crumble and eggnog crème anglaise

Prices are per guest and subject to 18% gratuity on food & beverage, plus GST. Vegan and gluten-free options are available and may incur extra charges.
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Lunch Buffets

TWO CURRY AND SPICE $40 per person

Enjoy both a Vegetarian Sam bar and a butter chicken curry, and vegetable rita are served with saffron citrus basmati rice and garlic butter naan bread.

TACO SALAD BUFFET $36.50

Chipotle cheese rice is served with salsa, sour cream, lettuce, smashed avocado, pickled red onion, cherry tomatoes, and red onion, with a choice of one protein per person (minimum six orders per protein).

Choose from:
Shrimp skewer
Pulled chicken
Shredded braised beef.

Add your protein choice to your catering order.

SOUP AND SANDWICH $40

A selection of fresh sandwiches served with house salad, house-made chips, vegetable crudités with hummus, and a rotating soup of the day showcasing fresh, seasonal ingredients.

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Perfect for Break Time

All options only available with a Breakfast or Lunch Booking

SWEET

SIMPLE MUFFIN & PASTRIES
$18.75 per person

Fresh Mini muffins and an assortment of pastries.

ENHANCED TREATS PLATTER
$21.75 per person

Freshly baked biscotti, mini doughnuts, and cannolis.

COOKIE PLATTER
$9.00 per person

Selection of freshly baked cookies.

CAKE PLATTER
$19.00 per person

Selection of house-made carrot cake with cream cheese icing & cheesecake.

SAVOURY

FOCACCIA ABOUT IT
$19.50 per person

Fresh-baked focaccia bites, bruschetta with green olive tapenade and citrus herb ricotta.

CHIPS & DIPS
$21.00 per person

Freshly fried haus chips, tortilla and pita chips, served with roasted red pepper baba ganoush, French onion and bacon dip, and warm queso dip.

STICKS
$20.00 per person

Vegetable crudites with house-made hummus and four-peppercorn asiago ranch, seasonal fruit skewers.

CHEESE & CHARCUTERIE PLATTER
$22.00 per person

Fresh Canadian cheeses and locally cured and smoked meats, served with a selection of house made preserves, pickles, marinated olives, breads, and crackers.

Prices are per guest and subject to 18% gratuity on food & beverage, plus GST. Vegan and gluten-free options are available and may incur extra charges.
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Add Ons

SIDES

HOUSE SALAD	$6.75 per person
FRUIT SALAD	$6.75 per person

DESSERTS

HOMEMADE CANNOLI	$9.00 per person
HOMEMADE CHEESE CAKE	$11.00 per person
HOMEMADE CARROT CAKE WITH CREAM CHEESE ICING	$8.50 per person
SEASONAL FRUIT CRUMBLE WITH CHANTILLY CREAM	$7.50 per person

DRINKS

SIMPLY TEA & COFFEE *Includes 2 cups per person*	$8.00 per person
UPGRADED TEA & COFFEE *Includes 4 prescheduled tops up per day*	$30.00 per person
SOFT DRINK SELECTION	$3.00 per person
SPARKLING BOTTLED WATER	$5.00 per person
STILL BOTTLED WATER	$4.00 per person
BOTTLED JUICE	$3.00 per person

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Beverages

HOUSE WINE	$50
LOCAL CRAFT ALE	$11
CANNED BEER SELECTION	$11
LOCAL DISTILLERY WILDLIFE COCKTAIL CANS	$11
CIDER	$9
NON-ALCOHOLIC WILDLIFE COCKTAIL CANS	$8
POP & JUICE SELECTION	$4

House Wine - Red & White options available

If your event includes self-serve liquor service, where guests are permitted to serve themselves without a bartender, the organizer is responsible for obtaining an Alberta Gaming, Liquor and Cannabis (AGLC) Special Event Licence (SEL). A copy of the approved licence must be provided to Blackstone Mountain Lodge at least 14 days prior to arrival. Applications can be submitted online through the AGLC website.

Bartender service is available at an additional cost of $30 per hour.

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Fine Print

GUARANTEED NUMBERS

Falcon Crest Lodge requires the final guaranteed attendance for the number of guests who will attend the function at least 72 Hours prior to all food and/or beverage functions. Should the Group Meeting Coordinator not receive the requested final guaranteed attendance at least seven (7) business days prior to the commencement of the function, the original expected attendance amount will be charged. If additional meals are requested after the final guaranteed attendance is given, please notify your Group Meeting Coordinator immediately, and we will make every effort to accommodate your request. Functions with 9 or less delegates will be charged a one time set up fee of one hundred and fifty dollars ($150).

FOOD FACTS

All food and beverages that are served or consumed in the hotel meeting and function areas must be purchased exclusively from Falcon Crest Lodge. A final and complete menu must be submitted at least fourteen (14) days prior to the commencement of the function. Falcon Crest Lodge reserves the right to make reasonable substitutions on the menus to adjust for fluctuations in market prices and/or commodity shortages.

BEVERAGE SERVICE

Alcoholic beverages that are served on the Hotel premises (or elsewhere under Falcon Crest Lodge's alcoholic beverage license) may only be dispensed by bartenders and servers employed by Falcon Crest Lodge. The Alberta Gaming and Liquor Commission requires government issued identification (photo ID) of any person who appears under the age of 25. All functions serving alcoholic beverages will require an AGLC liquor license and will be subject to a twenty-five dollar ($25) fee.

DIETARY RESTRICTIONS & ALLERGIES

We are pleased to accommodate dietary requirements and allergy meal requests where possible. We can accommodate gluten free, nut free, dairy free, vegan and vegetarian options for an extra $3.50 per person. Please provide the requirements five (5) business days prior to the event with the final guarantees. Please note our kitchen is not a nut free or allergen free environment. We make every effort to accommodate all requests, however we cannot guarantee that our product has not come into contact with allergens at some point within the food supply chain.

OUTSIDE FOOD SERVICE

Falcon Crest Lodge does not permit outside food service to be brought into the premises. Exceptions to this include: wedding cakes, Kosher meals, and severe allergies. A food waiver must be filled out and signed and approved by Falcon Crest Lodge at least fifteen (15) business days prior to the function if outside food is permitted to be brought in.

DEPOSIT & PAYMENT REQUIREMENTS

The following payment schedule is required to guarantee your program: An initial non-refundable deposit equal of five hundred ($500) is required to guarantee and secure your function date(s) and time(s). The remaining balance shall be paid upon check out. Failure to submit the initial deposit within 72 hours of receiving the signed contract, may result in cancellation of your function date(s) unless other written arrangements are made in advance.

CANCELLATION POLICY

Event cancellations may only be made by the person whose name appears on the event contract. If you need to cancel your function, you must call and speak directly with your Group Meeting Coordinator Monday through Friday between the hours of 8:30 a.m. and 5:00 p.m. Mountain Standard Time (MST). If the event is canceled within thirty (30) days of the function, all deposits paid will be forfeited. If the cancellation is made within fifteen (15) days of the function date one hundred (100%) of the contract price as outlined on the Banquet Event Order will be invoiced. CanGOLF also reserves the right to cancel the event under circumstances that are deemed a violation of our policies and procedures.

TAXES & SERVICE CHARGES

All functions are subject to a Gratuity Service Charge of 18% plus 5% GST (Goods & Services Tax). All equipment rentals, Bar set-up fees, liquor licenses, ance floor labor charges, and room rental charges are subject to 5% GST.

RESPONSIBILITY FOR ITEMS

Falcon Crest Lodge is not responsible for damage or loss of any articles or merchandise left in the Hotel prior to, during, or following your function.

PACKAGE RECEIVING AND/OR STORAGE

Falcon Crest Lodge will accept packages within seventy-two (72) hours of the start of your function. Packages need to include the following information: 1) name of the group, 2) name of company contact, 3) name of the "Group Meeting Coordinator", 4) name of actual meeting, and 5) date(s) of the actual function. All related equipment, crates, boxes etc., must be removed from the premises upon conclusion of the function. Falcon Crest Lodge accepts no responsibility for stored items. No COD's will be accepted.

SECURITY

Falcon Crest Lodge at its sole discretion may require your Group to provide licensed, uniformed security personnel for social functions that exceed 60 persons in attendance at the Group's expense. Security personnel, if required, are retained to ensure the safety of both the Group's attendees as well as guests of the Hotel.

AUDIO VISUAL EQUIPMENT

A selection of audio/visual equipment and services are available on a rental basis from Falcon Crest Lodge. Orders may be placed with your Group Meeting Coordinator. While most of the audio/visual equipment is readily available from Falcon Crest Lodge, some equipment may not be available and will need to be ordered from outside sources. If audio/visual equipment for your function is rented from an outside source, we require five (5) business days cancellation notice prior to the start of your function. Cancellations received within this period will result in the full rental fee.

SIGNAGE

Signs, banners, posters, or any other items may not be affixed to any walls, ceilings, or doors without the express written consent of the Group Meeting Coordinator, or Manager, or his/her designee.