

BLACKSTONE™ MOUNTAIN LODGE



CATERING SERVICES & MEETING ROOM BOOKINGS

2026


CLIQUE
HOTELS & RESORTS



Let us make your next meeting or team building event a success!

Nestled in the heart of the Canadian Rocky Mountains, Blackstone Mountain Lodge offers a breathtaking backdrop for unforgettable events in Canmore, Alberta. Our inviting setting, paired with exceptional service, delicious catering options, and a welcoming ambience, creates an experience your guests will truly remember.

Catering is thoughtfully provided by a trusted local partner known for crafting both classic and innovative dishes, with careful attention to diverse palates and dietary needs.

Our dedicated team are passionate about handling every detail seamlessly, allowing you to relax and focus on what matters most, connecting with your guests.

We welcome you to explore our menus and discover the options available for your event.



Meeting Room

Our spacious meeting room offers a comfortable and adaptable setting for a variety of gatherings, with capacity varying based on room layout. Half-day and full-day rental options are available, with pricing dependent on the duration of use.

FULL DAY RENTAL 4 Hours +		HALF DAY RENTAL Less than 4 hours	CONFERENCING RENTAL Less than 4 hours
(Up to 6pm) \$700	(Up to 9pm) \$1,000	\$500	Camera, Bluetooth speaker \$100

What's included with your meeting room booking?

- A complimentary room upgrade for one selected guest (subject to availability)
- A VIP welcome package for your chosen guest
- One tailored room setup designed to suit your event needs
- A 75" smart TV with HDMI connectivity for seamless presentations
- Daily room refresh to maintain a polished, welcoming space
- Water jugs set up and refreshed throughout your breaks
- A Clique pen and notepad provided for each guest

Available Upon Request

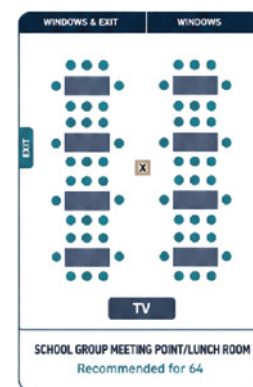
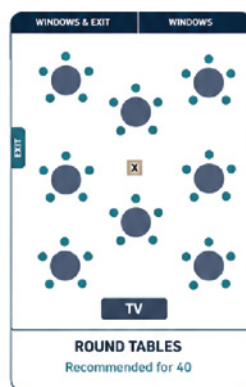
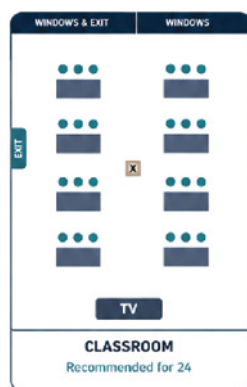
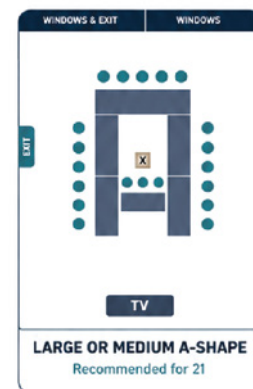
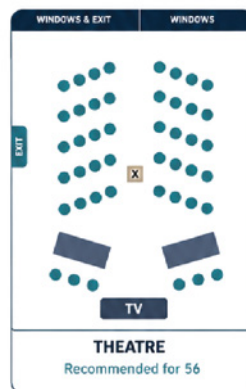
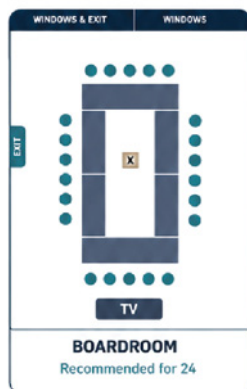
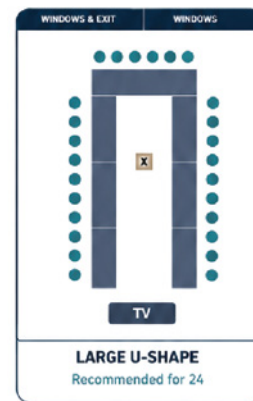
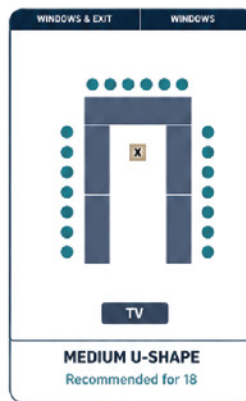
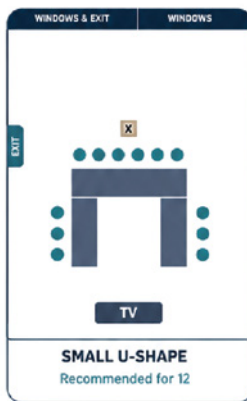
- Extension cords & phone charging station
- Conferencing equipment (fee applies)
- Flip charts and Whiteboards

Please note that any requests for daily room setup adjustments may be subject to an additional fee. Changes or additions made closer to the event date can also incur a charge to accommodate staffing and logistics.

To ensure quality and consistency, all food and beverage served in the meeting room is provided through our trusted catering partner, unless otherwise arranged in advance with your coordinator.

Meeting Room Layout Options

Below are some of the standard layouts we can accommodate in your space. If you have another layout you require please let us know! Please note that, for comfort we typically put 3 chairs per table however the tables can accommodate up to 4 if requested.





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.

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 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.

For other dietary needs or allergies, please contact your group sales coordinator.

Some menu items may not be adaptable.



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.

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.



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.

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.



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.
For other dietary needs or allergies, please contact your group sales coordinator.
Some menu items may not be adaptable.



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.

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.



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.

For other dietary needs or allergies, please contact your group sales coordinator.

Some menu items may not be adaptable.



Lunch Buffets

v 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 crudité's with hummus, and a rotating soup of the day showcasing fresh, seasonal ingredients.

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.



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.

COOKIE PLATTER

\$9.00 per person

Selection of freshly baked cookies.

ENHANCED TREATS PLATTER

\$21.75 per person

Freshly baked biscotti, mini doughnuts, and cannolis.

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.

STICKS

\$20.00 per person

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

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.

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.

For other dietary needs or allergies, please contact your group sales coordinator.

Some menu items may not be adaptable.



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 <i>Includes 2 cups per person</i>	\$8.00 per person
UPGRADED TEA & COFFEE <i>Includes 4 prescheduled tops up per day</i>	\$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

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.



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.

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.



Fine Print

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 additional cost. Please provide the requirements twenty one (21) business days prior to the event with the final guarantees. Please note the kitchen is not a nut free or allergen free environment. We make every effort to accommodate all requests, however we cannot guarantee that the product has not come into contact with allergens at some point within the food supply chain.

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, and room rental charges are subject to 5% GST.

CATERING POLICY

Catering bookings cancelled within 14 days of the event are non-refundable. Bookings made less than 48 hours in advance may incur additional charges to cover staffing and food inventory needs.

Blackstone Mountain Lodge and the caterer reserve the right to cancel any event at their discretion if policies or procedures are violated. To ensure proper scheduling and service, agreed catering service times cannot be changed within 14 days of arrival.

CANCELLATION POLICY

Only the individual listed on the event contract may cancel an event. To do so, contact your Group Sales Coordinator directly by phone or email, Monday through Friday, 8:30 a.m. – 5:00 p.m. MST. Cancellations left via voicemail will not be accepted. Within 14 days of the event, meeting room and catering services are considered confirmed. Any cancellations will be non-refundable, and these services cannot be cancelled separately.



RESPONSIBILITY FOR ITEMS

Blackstone Mountain 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

Blackstone Mountain 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. Blackstone Mountain Lodge accepts no responsibility for stored items. No COD's will be accepted.

AUDIO VISUAL EQUIPMENT

A 75" smart TV with HDMI connection is included with your booking. Please ensure your device is compatible before your arrival. If you plan to outsource and deliver additional audio-visual equipment, we require at least 72 hours' notice to make storage arrangements. Kindly note that we may be unable to store your equipment if the meeting room is in use prior to your event. If you require further AV equipment we recommend reach out to daniel@proshow.com, <https://www.proshow.com>.

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.