

BLACKSTONE

MOUNTAIN LODGE

• • • by CLIQUE • • •



CATERING SERVICES

2025

CLIQUE
HOTELS & RESORTS



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

The Blackstone Mountain Lodge is set in the beautiful Rocky Mountains in Canmore, Alberta. Our comfortable, yet elegant setting combined with superb service, cuisine, and ambience, will surely make your next event memorable.

Catering is provided by CanGOLF who excel at a variety of traditional, and innovative dishes that cater to all palates and dietary requirements.

Our dedicated staff, and group meeting coordinators, are eager to assist in taking care of all the details, so all you have to do is spend time with your guests.

Take a moment to review our menus. If there's something special you have in mind that isn't on the menu, our catering team would be happy to work with you. 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 21% service charge.

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



Breakfast

*All options include coffee, tea and juice.
Vegan & Gluten-free options available on request.*

CLASSIC BREAKFAST\$24.50

Scrambled Eggs, House-cured & Smoked Bacon, Hash Browns, Yogurt & Granola, Muffins, Assorted Pastries and Fresh Fruit Platter(s).

BREAKFAST BURRITO BAR\$28.00

Breakfast Burrito: Scrambled eggs, cheese, peppers, caramelised onion w/ choice of pulled pork, chicken or veggies. Hash Browns, Yogurt & Granola, Muffins, Assorted Pastries, and Fresh Fruit Platter(s).

ENHANCED BREAKFAST\$29.00

Scrambled Eggs, House-cured & Smoked Bacon Pork Sausage, Shrimp w/ Cocktail Sauce Hash Browns, Pancakes w/ Syrup, Yogurt & Granola, Assorted Pastries & Muffins, and Fresh Fruit Platter(s).

SANDWICH BUFFET\$24.00

Brioche Bun with: House cured & Smoked Bacon, American Cheese, Smoked Tomato Aiolo, Hash Browns, Assorted Pastries, and Fresh Fruit Platter(s).

CONTINENTAL\$19.00

Fresh Fruit Platter Assorted Pastries, Yogurt & Granola
Bagel Station: Bagels, Cream Cheese, Jam, Peanut Butter.

All prices per guest.

All catered events are subject to 21% automatic gratuity on food & beverage | Price + GST.



Lunch & Dinner

ALBERTA BEEF ON A BUN\$36.50

Slow Roasted Alberta beef chuck w/ Moose Shed BBQ sauce, Apple Coleslaw, House Salad, Kettle Chips w/ Smoked Tomato Aioli, Baked Sun Dried Tomato Pasta, and Vegetable Platter.

ITALIAN BUFFET\$32.00

Chicken Cacciatore, Baked Sun Dried Tomato Pasta, House cured & Smoked Bacon, Mac & Cheese, Antipasto Platters, House Salad, Garlic Bread and Assorted Desserts.

TACO BUFFET\$33.00

Seasoned Ground Beef, Pulled Seasoned Chicken, Sour Cream, Salsa, Lettuce, Cheese, Tomatoes, Guacamole and Mexican Rice.

DELI SANDWICHES\$26.00

Assortment Of Deli Sandwiches, Caesar Salad, House Salad, Seasonal Soup, Kettle Chips w/ Smoked Aioli, Vegetable Platter and Assorted Desserts.

SANDWICHES WITH SOUP OR SALAD\$17.00

FRIED CHICKEN DINNER\$38.50

Buttermilk Marinated Fried Chicken, Apple Coleslaw, House Salad, Fresh Made Biscuits, Mash Potatoes, Creamed Corn, Assorted Pickles, Baked Beans and Peach Cobbler.

ALBERTA STRIPLOIN DINNER\$49.00

Carved Alberta Beef Striploin, Caramelised Onion Gravy, Caesar Salad, House Salad, Mashed Potatoes, Male Roasted Root Veg, Herbed Butter Green Beans, Fresh Rolls and Assorted Desserts.

All prices per guest.

All catered events are subject to 21% automatic gratuity on food & beverage | Price + GST.

Vegan & Gluten-free options available on request.



A la Carte

MEAT & CHEESE PLATTER \$11.00

A selection of locally sourced cured meats, mustards, pickles, condiments, crackers & cheese.

VEGETABLE & HUMMUS PLATTER \$8.00

Fresh raw vegetables, season house-made hummus, crackers.

SALSA & CHIPS \$6.00

Fresh Salsa with corn chips (GF).

FRUIT PLATTER \$9.00

CAESAR SALAD \$8.00

HOUSE SALAD \$7.00

BAKED SUN DRIED TOMATO PASTA \$10.00

HOUSE CURED & SMOKED BACON \$11.00

MAC & CHEESE \$10.00

DESSERTS PLATTER \$7.00

COOKIE TRAY \$5.00

ECLIPSE COFFEE STATION \$7.00

Locally Roasted Coffee, Assorted Teas.

ECLIPSE COFFEE & PASTRIES \$15.50

Locally Roasted Coffee, Assorted Teas, Fresh Fruit Platter, Muffins, and Assorted Pastries.

**Decaf available by request.*

All prices per guest.

All catered events are subject to 21% automatic gratuity on food & beverage | Price + GST.



Bar & Beverage

Bar Service labour charged at \$18/hr.

WINE, SPIRITS & BEER

WINE LIST \$45/bottle

- Attem's Sauvignon Blanc, ITA
- Penfold's Koonunga Hill Chardonnay, AUS
- Wolf Bass Yellow Label Pinot Grigio, AUS
- Sterling Vintner's Collection Pinot Noir, USA
- Penfold's Koonunga Hill Shiraz Cab Sav, AUS
- Berlinger Founder's Estate Merlot, SA
- Mionetto Prosecco Trevino Brut, ITA

WELL HIGH BALL \$7.00

PREMIUM HIGHBALL \$9.50

355ml BEER \$7.00

473ml BEER \$9.50

355ml CIDER \$8.75

355ml COOLER \$7.75

NON-ALCOHOLIC

355ml CANNED BEVERAGES \$4.75

Pop, Sparkling Water, Still water

355ml GRIZZLY PAW SODAS \$5.25

Orange cream soda, Ginger beer, Root beer

12oz JUICES \$4.75

Apple, Orange, Cranberry

All prices per guest.

All catered events are subject to 21% automatic gratuity on food & beverage | Price + GST.



Audio Visual Services

BLACKSTONE ROOM RENTAL \$400 for half day use (4 hours or less)
\$600 for full day use (more than 4 hours)

75" SMART TV WITH CASTING FEATUREincluded

FLIP CHART WHITEBOARD RENTAL (includes paper & markers) .. \$35 / day

All prices are subject to an additional 5% GST.

Meeting Room Capacity

SPACE	SIZE	ROUND TBL	U SHAPE	HOLLOW SQ	THEATRE	BOARDRM 1	BOARDRM 2
905 sq. ft.	26' x 33.9'	48	26	30	60	10	20



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 fourteen (14) 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.

TAXES & SERVICE CHARGES

All functions are subject to a Gratuity Service Charge of 21% plus 5% GST (Goods & Services Tax). All equipment rentals, Bar set-up fees, liquor licenses, Dance floor labour charges, and room rental charges are subject to 5% GST. Staffing cost is \$22.00/hour with a minimum 3 hours for front of house staff and \$35.00/hour with a minimum of 3 hours for back of house staff. The minimum staffing cost for 0-15 guests is \$130, for 16-25 guests is \$260 and 25-45 guests is \$400. Bar service staffing cost is a minimum of \$150.

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.



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.

SECURITY

Blackstone Mountain 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 Blackstone Mountain Lodge. Orders may be placed with your Group Meeting Coordinator. While most of the audio/visual equipment is readily available from Blackstone Mountain 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.



DEPOSIT & PAYMENT REQUIREMENTS

- **DEPOSIT- UPON SIGNING OF THE CONTRACT**

We require 25% of the total stay upon signing of the contract. This deposit ensures your rooms will be held until the release date (45 days prior to arrival). This amount will be applied to your overall room & tax amount. Please note this is a non-refundable deposit.

- **RELEASE DATE - 40 DAYS PRIOR**

Please submit your finalized rooming list 40 days prior to your reservation. All unused rooms that are not picked up by a rooming list will be released to the public sale. The rooming list must include the guest names, room type, arrival and departure date.

- **TOTAL ROOM & TAX PAYMENT - 35 DAYS PRIOR**

Full payment for guest rooms and the meeting room must be received and processed 35 days prior to arrival. You will receive a ProForma invoice after I have received the finalized rooming list. If paying with a cheque please factor that in in relation to your payment due date.

- **CANCELLATION - 30 DAYS PRIOR**

The group cancellation policy is 30 days. Guest rooms can not be decrease within 30 days of check in. Additional Rooms may be added based on availability & are subject to rate change. The number of guest rooms must be 10 or more rooms.

- **CATERING CHOICES - 21 DAYS PRIOR**

If you require catering during your meeting, catering choices must be sent at least 21 days prior to arrival.

- **CATERING PAYMENT - 14 DAYS PRIOR**

The subtotal catering payment is due 14 days prior.