

FALCON CREST

LODGE

• • • by CLIQUE • • •



CATERING SERVICES

2025

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.



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 Tomatoe 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.



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.

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.

Groups 10 or more are subject to 18% automatic gratuity on food & beverage | Prices + 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.*

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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

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Meeting Essentials

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

SPACE	SIZE	ROUND TBL	THEATRE	CLASSRM	BOARDRM	RECEPTION	U-SHAPE	HOLLOW SQ
540 sq. ft.	20' x 27'	36	50	24	24	60	24	28



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 9:00 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 20% plus 5% GST (Goods & Services Tax). All equipment rentals, Bar set-up fees, liquor licenses, dance 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.