

LAKE LOUISE INN FACT SHEET

ADDRESS

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LOCATION

The village of Lake Louise, Alberta is situated in the heart of the world famous Banff National Park, just 185 km northwest of Calgary and 58 km northeast of Banff on the Trans-Canada Highway #1. The Lake Louise Inn is the ideal year-round resort, centrally located near walking & cross country skiing trails and is the closest hotel to Canada's largest ski area – Lake Louise. During the ski season a complimentary shuttle operates to and from our front door for the 6 minute transfer to the ski hill. Bordered by the Pipestone River, the Lake Louise Inn is a five minute walk to the Samson Mall which features 15 shops & services, including a post office, grocery store, camera shop and bookstore.

ACCOMMODATIONS

The Lake Louise Inn is a modern mountain resort comprised of 232 guest rooms spread over a five building complex. A wide variety of styles are available, ranging from economy and superior hotel rooms with two double or queen beds to three different sizes of condo-style units with kitchens and fireplaces.

FOOD & BEVERAGE OUTLETS

Legends Restaurant
Explorer's Lounge
Timberwolf Pizza & Pasta Café
Great Outdoor Western BBQ Gazebo (seasonal – summer)

RECREATIONAL FACILITIES

Indoor Heated Pool, Two Whirlpools and a Steam Room
Outdoor Gazebo with Built-in Fire Pit

CONFERENCE/MEETING FACILITIES

Eight modern meeting and conference rooms, ideal for small board meetings, seminars or conferences for 10 to 200 persons. Special packages are available.

ADDITIONAL ON-SITE GUEST SERVICES

Arcade Games
Babysitting (on request basis)
Coin Laundromat
Free Parking with Plug-ins
Gift Shop/Newsstand
Ice Machines
Play Pens
Ski Storage & Lock-up
Soft Drink & Snack Machines
Limited Spa Services Available
Wake-up Call Service

The Lake Louise Inn has various facilities to offer, including an indoor heated swimming pool, two whirlpools and a steam room. The surrounding area offers a wide variety of recreation and leisure activities from which to choose.

THINGS TO DO

Summer

Canoeing
Hiking
Fishing
Sightseeing
Golf
Horseback Riding
Sightseeing Gondola Ride
Cycling & Mountain Biking
Whitewater Rafting
...or just lay around

Winter

Downhill Skiing
Cross Country Skiing
Skating
Sleigh Rides/Dogsledding
Shopping
Sightseeing Tours
Tobogganing
Snowshoeing
Heli-Skiing
...or just make snow angels

MEETING ROOMS

PRESENTATION EQUIPMENT

To facilitate a productive meeting environment, the following presentation equipment is available by *prior arrangement*:

Whiteboards	Display Tables	Adjustable Easels
Flipcharts and Markers	35 mm Slide Projector	Adjustable Platforms
Projection Screens	Registration Desks	Piano
Bulletin Boards	Podium & Microphone	Overhead Projectors
VHS Player/Recorder	Television	

More specific requirements, such as computer presentation media, special lighting effects, etc., can be coordinated with *advance notice* through our Sales Office, at various daily rental fees.

All of our Conference Rooms are climate-controlled and feature boardroom lighting and a modern interior.

MEETING AND FUNCTION FACILITIES

	Measurements		Meetings, Functions and Capacities						
	Dimensions	Square Footage	Theatre	Classroom	Boardroom	U-Shaped	Hollow Square	Banquet	Reception
Wilson Room	40 x 45	1800	180	100	40	45	50	125	200
Simpson Room	43 x 20	860	75	40	24	24	30	50	65
Peyto Room	24 x 28	672	60	36	24	24	30	40	50
Brewster Room	25 x 18	450	43	26	24	24	30	24	35
Sarbach Foyer	51 x 17	867	16	-	-	-	-	-	75
Legends Restaurant	60 x 40	2400	-	-	-	-	-	165	-
Upper Lobby	20 x 20	400	-	-	-	-	-	-	30
Gazebo	50 x 50	2500	-	-	-	-	-	120	200

COFFEE SERVICES

Coffee (8 cups), includes choices of Tea	\$12.95
Coffee (40 cups), includes choices of Tea	\$48.95
Fresh juice (Orange, Cranberry, Grapefruit & Apple)	\$14.95 per jug
Bakes Assorted Muffins	\$15.00 per dozen
Croissants	\$15.00 per dozen
Bagels, Butter & Preserves	\$16.00 per dozen
Bagels & Cream Cheese	\$18.00 per dozen
Baked Cookies	\$12.95 per dozen
Whole Fresh Fruit	\$2.50 per person
Cheese Tray	\$4.75 per person
Imported and local cheese: Brie, Maple, Cheddar, Emmanthal, Gouda, Monterey Jack and Danish Blue. Crackers and Grape Clusters.	
Fruit Tray	\$3.50 per person
Sliced seasonal fruit.	

COFFEE BREAKS

<i>Health & Fitness Break</i>	<i>\$9.50 per person</i>
Fresh orange juice, bottled water, banana bran muffins, low-fat yogurt, homemade granola and fresh fruit platter.	
<i>Chocolate Dream</i>	<i>\$12.25 per person</i>
Belgium chocolate mousse cake, white chocolate chunk cookies, chocolate dipped cookies, chocolate dipped strawberries, nanaimo bars, chocolate dipped espresso rolls and hot chocolate milk.	
<i>Mountain Break</i>	<i>\$9.50 per person</i>
Fresh orange and apple juice, cranberry juice, coffee and tea, sliced seasonal fruit, wildberry yogurt and granola, croissants, danish and assorted muffins.	
<i>Cookie Break</i>	<i>\$11.50 per person</i>
Fresh orange juice, bottled water, coffee and traditional herbal teas, whole fresh fruit, local cheese platter, croissants, danish, assorted muffins, brownies and baked cookies.	

CONFERENCE PLAN MENUS

All three conference plans include a buffet-style full continental breakfast, a choice of plated or buffet-style lunch and dinner, which feature a pre-selected choice of starter and entrees, appropriate vegetables, dinner rolls, plus dessert and beverages. A minimum of 25 people is required. Please set time of event and pre-select item as indicated.

FAIRVIEW CONFERENCE PLAN

\$55.00 per person

Breakfast Buffet includes:

Chilled Fruit Juice, Hot & Cold Cereal, Danish, Muffins, Croissants, Pancakes, Scrambled Eggs, Bacon, Sausages, Hash Browns, Fresh Fruit Mirror, Toast & Preserves, Coffee & Tea

Lunch Buffet includes:

Assorted Fresh Fruit and Cheeses, Selection of Breads, Garden Salad, Selection of Dressings, Potato Salad with Bacon and Scallions, Pasta Salad with Bell Peppers in a Curried Dressing, Condiments and Garniture, Soup du Jour
Selection of two of the following: Meat Lasagna Topped with Mozzarella and Cheddar Cheese, Vegetable, Beef or Chicken Stir Fry, Oven Roasted Chicken with Herb and Red Wine Sauce, Seafood Pasta with a Spicy Tomato Sauce, Glazed Ham with Rum Raison Sauce

Hot Plated Lunch includes:

Starter: Homemade Soup du Jour or Tossed Salad
Selection of two of the following: Meat Lasagna, Vegetable, Beef or Chicken Stir Fry, Homemade BBQ Chicken, Fresh Salmon with Orange & Chili Sauce, Salisbury Steak in a Red Wine & Onion Sauce
Dessert: Apple Crumble with Caramel Sauce, Tri Chocolate Mousse Cake, Assorted Desserts

Option of Working Lunch (in your meeting room):

Homemade Soup du Jour, Five Assorted Sandwiches, Four Assorted Salads, Four Assorted Desserts

Buffet Dinner includes:

Salads: Baby Greens with Selection of Dressings, Grilled Vegetables with Fresh Basil & Olive Oil, Pasta Salad with Baby Shrimp in a Citrus Dressing, Sliced tomatoes & Marinated Cucumbers
Cold Platter: European Meat & Flavored Mayonnaise, Imported & Local Cheeses, Fresh Vegetables with Pesto Dip, Peel & Eat Shrimp with Cocktail Sauce, Spiced Olives and Assorted Pickles, Oven Baked Bread, Rolls & Butter
Hot Entrees: Penne Pasta with Tomato Pesto Sauce, Baked Chicken in Rosemary & Thyme Sauce, Roast Baron of Beef au Jus (Carved by Attending Chef), Served with Roasted Potatoes & Fresh Vegetables.
Dessert: Baked Cheesecake with Mixed Berry Sauce, Pecan Pie, Chocolate Torte, Fresh Fruit Platter & Dessert Squares

Plated Dinner includes:

Starter: Homemade Soup du Jour, Tossed Salad, Caesar Salad or Spinach Salad
Selection of two of the following: Roasted Breast of Chicken with Maple Vinegar Sauce, Baked Salmon, Italian Lamb Shank, Prawns & Scallops Linguini, Roasted Prime Rib (temperature medium rare to medium) or Baked Ham with Rum Raison Sauce
Dessert: Apple Pie, Cheesecake with Berry Sauce, Fresh Fruit or Chocolate Ganache & Raspberries

PIPESTONE CONFERENCE PLAN

\$64.00 per person

Breakfast Buffet includes:

Chilled Fruit Juice, Hot & Cold Cereal, Danish, Muffins, Croissants, Pancakes, Scrambled Eggs, Bacon, Sausages, Hash Browns, Fresh Fruit Mirror, Toast & Preserves, Coffee & Tea

Lunch Buffet includes:

Garden Salad with Selection of Dressings, Potato Salad with Bacon & Scallions, Pasta Salad with Sweet Bell Peppers in a Curried Sauce, Vegetable Platter with Pesto Mayonnaise & Blue Cheese Dips, Cold Meat Platter and Local Cheeses, Olives, Pickles, Onions & Cornichons, Fresh Baked Bread, Rolls & Butter

Selection of two of the following: Chicken Breast with Fresh Green Peppercorn Sauce, Baked Red Snapper with Spicy Tomato Sauce, Szechwan Beef & Stir Fried Noodles, Penne Pasta with Pesto Cream Sauce, Served with Roasted Baby Potatoes & Fresh Vegetables

Dessert: Fresh Fruit, Dessert Squares, Tiramisu and Baked Cookies

Hot Plated Lunch includes:

Choice of two starters: Fresh Green Salad with Raspberry Vinaigrette, Caesar Salad with Creamy Garlic Dressing, Tomato & Basil Soup, Roasted Carrot & Thyme Soup

Selection of two of the following: Baked Salmon with Ginger & Lemon Sauce with Rice Pilaf & Stir Fried Vegetables, Grilled Chicken Breast with Fresh Fruit Salsa with Roasted Potatoes & Fresh Vegetables, Marinated 6 oz. Sirloin Steak with Garlic Mushroom Sauce with Rosemary Potatoes & Seasonal Vegetables

Choice of one dessert: Baked Cheesecake with Raspberry Sauce, Tiramisu with Amaretto Cream, Cream Caramel or Pecan Pie with Spiced Whipped Cream

Option of Working Lunch (in your meeting room) includes:

Homemade Soup du Jour, Five Assorted Sandwiches, Four Assorted Salads, Four Assorted Desserts

Buffet Dinner includes:

Salads: Fresh Baby Greens with Selection of Dressings, Caesar Salad, Potato Salad with Double Smoked Bacon, Greek Salad, Tri Colored Pasta Salad with Sweet Bell Peppers

Cold Platter: European Meat & Flavored Mayonnaise, Imported & Local Cheeses, Smoked Salmon with Lemon, Capers & onions, Grilled Vegetables with Basil, Olive Oil, Garlic & Balsamic Vinaigrette, Pickles, Onions & Cornichons

Hot Entrees: Penne Pasta with Tomato & Basil Sauce, Baked Halibut with Green Peppercorn Tarragon Sauce, Roasted Leg of Lamb with Rosemary Jus, Served with Herb & Garlic Roasted Potatoes and Fresh Seasonal Vegetables

Dessert: Sliced Fruit Platter, Baked Cheesecake with Wildberry Sauce, Warm Raspberry Bread Pudding, Tiramisu, Amaretto Cream, Chocolate Torte, Pecan Pie & Dessert Squares

Plated Dinner includes:

Selection of one of the following: Corn & Crab Chowder, Curried Pumpkin Soup or Tomato & Basil Soup with Lemon Cream

Selection of one of the following: Fresh Baby Greens with Raspberry Vinaigrette, Butter Leaf Lettuce with Orange Pecan Dressing, Caesar Salad with Parmesan Cheese Crisp

Selection of one of the following: Chicken Supreme with Raspberry & Tarragon Sauce, Peppercorn Crusted Salmon Filet with Tomato Basil & Olive Oil, Grilled New York Steak with Smoked Tomato Béarnaise Sauce, Roasted Pork Loin with Wildberry & Ginger Sauce

Selection of one of the following: Tri Chocolate Mousse Cake, Baked Cheesecake with Lemon Cream, Pecan Pie with Spiced Whipped Cream or Dark Chocolate Truffle Tart with Mocha Sauce

WHITEHORN CONFERENCE PLAN

\$75.00 per person

Breakfast Buffet includes:

Chilled Fruit Juice, Hot & Cold Cereal, Danish, Muffins, Croissants, Pancakes, Scrambled Eggs, Bacon, Sausages, Hash Browns, Fresh Fruit Mirror, Toast & Preserves, Coffee & Tea

Lunch Buffet includes:

Mixed Greens with Selection of Dressings, Radicchio & Endive with Olive Oil, Fresh Basil & Lemon, Tomato & Red Onion Salad, Potato Salad with Double Smoked Bacon & Scallions, Seafood Salad with Curry Dressing, European Deli Meat Platter, Local & Imported Cheese Platter, Fresh Vegetables with Pesto Mayonnaise & Blue Cheese Dips, Marinated Olives & Pickles

Selection of two of the following: Salmon Filets with Fresh Tarragon Cream Sauce, Penne Pasta with Sweet Bell Peppers and Zesty Tomato Sauce, Baked Ham with Caribbean Rum Sauce, Roasted Chicken Breast with Sundried Cherry & Leek Sauce, all served with Roasted Baby Potatoes and Fresh Vegetables

Dessert: Fresh Fruit, Assorted Cakes & Pies, Cheesecake, Chocolate Bread Pudding with Mocha Cream Sauce, Dessert Squares and Baked Cookies

Hot Plated Lunch includes:

Selection of one of the following: Greek Salad, Baby Greens with Shrimp in a Citrus Dressing, Spinach Salad with Mushrooms, Sundried Cranberries & Raspberry Dressing, Curried Pumpkin Soup, Cream of Tomato Soup, Potato & Leek Soup

Selection of two of the following: Baked Salmon with Fresh Basil, Olive Oil, Tomatoes & Lemon, Linguini with Prawns in a light Oriental Sauce, Grilled Chicken Breast with a Pesto Sauce, Roast Prime Rib of Beef English Cut with au Jus & Horseradish

Selection of one of the following: Baked Cheesecake with Berry Sauce, Tiramisu with Amaretto Cream, Raspberry Bread Pudding with Lemon Cream Sauce, Fresh Fruit with Mint & Orange Zest

Option of Working Lunch (In your meeting room) includes:

Homemade Soup du Jour, Six Assorted Sandwiches, Six Assorted Salads, Six Assorted Desserts

Buffet Dinner includes:

Salads: Fresh Baby Greens with Selection of Dressings, Caesar Salad, Cucumber & Mint Salad, Waldorf Salad, Tomato & Mozzarella Salad, Potato & Smoked Bacon Salad, Pasta Salad

Cold Platter: Smoked Salmon with Lemon, Capers & Red Onions, Prawns with Cocktail Sauce & Lemon Wedges, Grilled Vegetables with Olive Oil, Garlic & Fresh Basil, Roast Beef & Horseradish Mayonnaise, Black Forest Ham with Tarragon Mustard, Fresh Vegetable Tray with Curry Dip, Spiced Olives, Pickled Onions & Cornichons

Hot Entrees: Penne Pasta with Tomato & Basil Sauce, Prawns & Scallops in Perno Sauce, Roast Baron of Beef au Jus (Carved by Attending Chef), Served with Roasted Herb Potatoes, Saffron Rice and Fresh Seasonal Vegetables

Dessert: Sliced Fresh Fruit Platter, Selection of Imported & Domestic Cheeses, Chocolate Bread Pudding with Caramel Cream, Baked Cheesecake, Tiramisu, Chocolate Torte, Pecan Pie & Dessert Squares

Plated Dinner includes:

Selection of one of the following: Curried Pumpkin Soup with Granny Smith Apples, Wild Mushroom Soup with Fresh Rosemary or Beef Consommé with Brunoise of Vegetables

Selection of one of the following: Smoked Salmon with Mango Salsa & Chive Oil, Tomato Tart with Fresh Basil Vinaigrette & Nicoise Olive Tapenade, Smoked Duck Profiteroles with Orange Chili Glaze, Butter Lettuce with Fresh Herbs, Goat Cheese & Pear Vinaigrette, Baby Green with Sundried Cherry Vinaigrette, Caesar Salad with Asiago Cheese Vinaigrette

Selection of three of the following: Slow Roast Prime Rib of Beef au Jus with Garlic & Roasted Potatoes & Fresh Vegetables, Chicken Supreme with Sundried Cranberries, Almonds, Leek & Maple Vinegar Sauce with Mashed Potatoes & Fresh Vegetables, Italian-Style Lamb Shank with Tomatoes, Garlic, Thyme & Rosemary with Mushroom Risotto & Fresh Vegetables, Seared Salmon Filet with Carrot Chili Oil, Balsamic Fig Reduction with Mashed Potatoes & Fresh Vegetables

Selection of one of the following: Baked Cheesecake with Blueberry Sauce, Pecan Pie with Spiced Whipped Cream, Strawberries in Champagne Jelly, Tri Chocolate Mousse Cake, Coffee & Tea

CONFERENCE RATES

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To facilitate your meeting or seminar requirements, the Lake Louise Inn offers a variety of plans, including the following popular options:

EUROPEAN PLAN

Featuring nightly accommodation only, with the flexibility to arrange either a la carte or set-menu dining. Meeting room rental charges may apply. A variety of room types are available.

CONFERENCE PLAN

Featuring nightly accommodation plus three daily pre-selected set-menu, set-time meals, including breakfast, three course luncheon and three course dinner (with starter, entrée, dessert and beverage). With the conference plan, there is no charge for the first meeting room (with a minimum of 50 guest rooms per night).

The Lake Louise Inn welcomes the opportunity to fit your budget needs and to compete for your business.

HORS D'OEUVRES RECEPTION

\$21.95 per person

COLD HORS D'OEUVRES

Cucumber Filled with Crab, Smoked Salmon & Mango Salsa,
Roasted Tomatoes Topped with Goat Cheese

HOT HORS D'OEUVRES

Fantailed Shrimp with Cocktail Sauce, Five Spice Chicken with Lemon Chili Sauce,
Polenta, Blue Cheese, Tomatoes & Pine Nuts

HOT ROAST BEEF

Served on a Bun with Horseradish & Dijon Mustard (Carved by Attending Chef)

DESSERT

Imported & Local Cheese Tray, Sliced Fresh Fruit, Cheesecake with Mixed Berry Sauce,
Chocolate Mousse Cake, Apple Caramel Tart & Pecan Pie

HOT HORS D'OEUVRES (Per Dozen)

Beef Satay, Spicy Peanut Sauce	\$16.95
Breaded Fantail Shrimp, Cocktail Sauce	\$16.95
Five Spice Chicken Satay, Lemon Chili Sauce	\$16.95
Potstickers, Thai Red Curry Sauce	\$14.95
Mini Quiche, Loraine, Spinach & Mustard	\$12.95
Shrimp Egg Rolls, Plum Sauce	\$12.95
Polenta, Blue Cheese, Pine Nuts	\$12.95
Warm Goat Cheese Crouton	\$12.95
Spinach & Feta Cheese in Phyllo Pastry	\$14.95
Seafood Pockets (Shrimp, Crab, Scallops)	\$18.95

COLD HORS D'OEUVRES (Per Dozen)

Smoked Salmon, Mango Salsa	\$14.95
Smoked Duck Breast Profiteroles, Orange Glaze	\$16.95
Cucumber & Crab	\$12.95
Smoked Trout, Horseradish Cream	\$12.95
Roasted Tomatoes, Goat Cheese	\$12.95
Gorgonzola Cheese, Candied Pears	\$14.95
Prawns, Avocado Relish	\$16.95
Brie & Grapes	\$12.95
Prochuitto Melon	\$16.95
Assorted Finger Sandwiches (48 pieces)	\$23.95