

WEDDING PACKAGES

Customized. Optimized. Uncompromised.

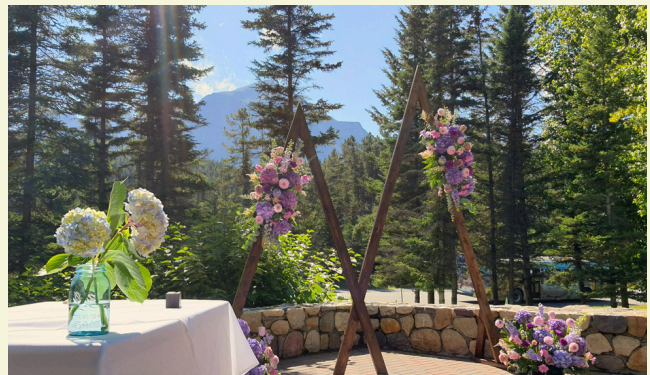


Laura Howell - Sales Manager

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Customized. Optimized. Uncompromised.



We are delighted you are considering the Lake Louise Inn for your special celebration.

When you look back, we want you to remember the little things and the treasures through the provision of attentive service, diverse space and culinary innovations we deliver.

The Lake Louise Inn is situated in the heart of the Lake Louise Village. We offer world-famous Rocky Mountain views, embraced by stunning mountain peaks and gleaming rivers and lakes. Our little paradise shares a picturesque scene to make your wedding day unforgettable.

The Lake Louise Inn offers a dynamic wedding package including venue space, an experienced Sales Team to facilitate your special day and assist in planning the food and beverage components.

Your ceremony and reception will be held in private function rooms or reserved outdoor spaces. Cuisine for your wedding will be prepared by our talented culinary team at the Lake Louise Inn (except for the cake).

One menu for the entire group must be selected for the dinner reception. However, we are happy to accommodate any dietary restrictions.

ENJOY A BLEND OF RUSTIC ELEGANCE WITH ROMANTIC SOPHISTICATION.

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Venue Specifications

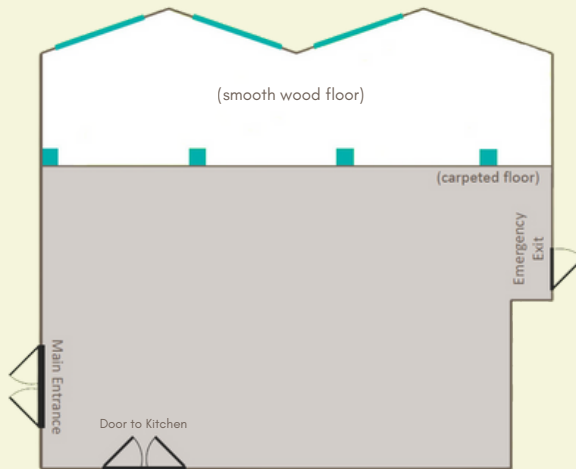
FUNCTION SPACE	DIMENSIONS	AREA (SQ. FT)	SEATED (BANQUET) BUFFET & BAR IN ROOM	SEATED (BANQUET) BUFFET & BAR IN FOYER	STANDING (COCKTAIL)
Wilson Room	40 x 45	2016	80	100	100 (Bar in Room)
Peyto Room	24 x 28	672	18	24	35
Simpson Room	43 x 20	860	40	40	55
Sarbach Foyer	51 x 17	867	-	-	60
Legends Restaurant	60 x 40	2400	92 (Existing Setup)	92 (Existing Setup)	-
Great Canadian Gazebo	50 x 50	1236	60 (Picnic Tables)	40 (Table Rounds)	90

AV Rentals

Our available audio-visual add-ons for banquet events.

TV	Included in room rental
Additional TV	\$100/day
Projector	\$80/day
Projector Screen	\$40/day
Microphone	\$25/day
Podium	\$50/day
Speakers	\$75/day
Easel, Flip Chart & Markers	\$50/day
Conference Owl	\$300/day

Sample Floor Plans

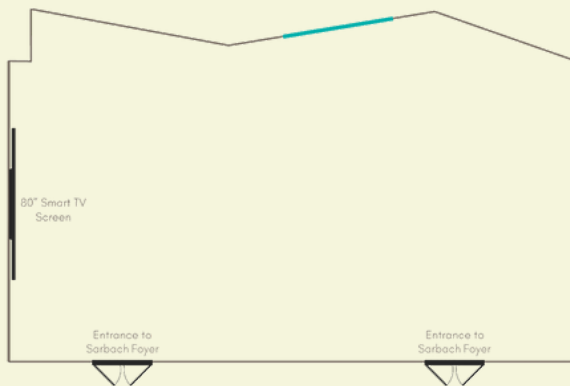


Wilson Room

Dimensions: 40 x 45 - 1800 Sq. Ft

Maximum Occupancy:
 Banquet - 100 persons
 Reception - 100 persons
 Round Tables - 80 persons

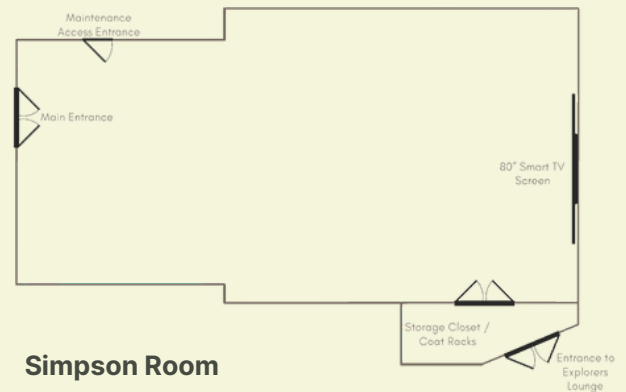
- - mirrored pillars
- - windows



Peyto Room

Dimensions: 24 x 28 - 672 Sq. Ft

Maximum Occupancy:
 Banquet - 25 persons
 Reception - 25 persons



Simpson Room

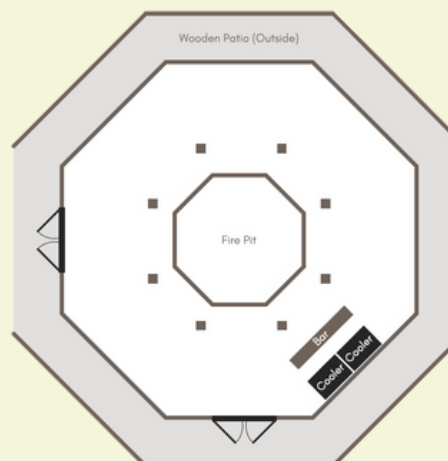
Dimensions: 43 x 20 - 860 Sq. Ft

Maximum Occupancy:
 Banquet - 40 persons
 Reception - 40 persons

Gazebo

Dimensions: 50 x 50 - 2500 Sq. Ft

Maximum Occupancy:
 Banquet (with tables) - 50 persons
 Reception (without tables) - 70 persons



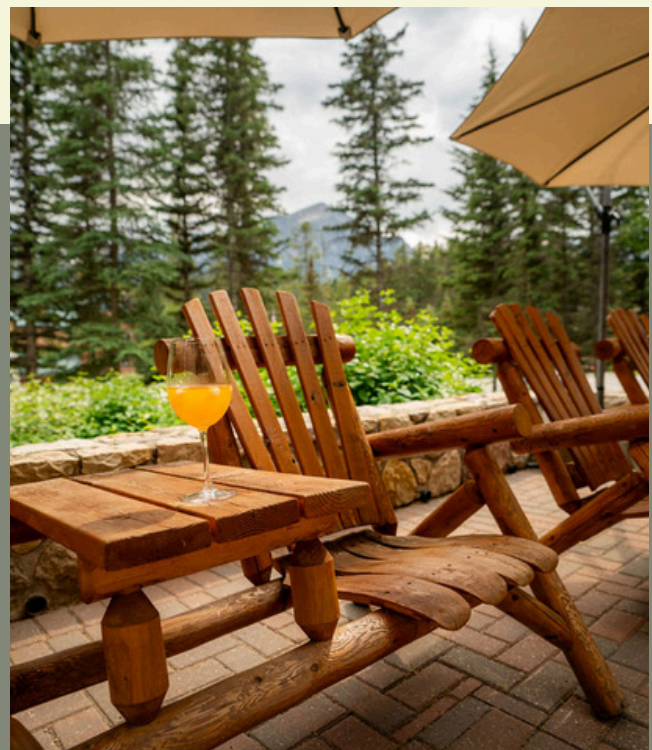
10-34 Guests Wedding Package

Your 10 to 34 guest wedding package will include the following:

Winter (October to April) \$2,500

Summer (May to September) \$3,500

- Private use of the Fairview Patio for the ceremony. (Peyto Room for bad weather backup).
- Private use of the Peyto Room or Simpson Room for dinner and reception with a bartender.
- Early check-in (2:00 PM) and late check-out (1:00 PM) for the Wedding Couple (subject to availability).
- A Welcome Amenity for the Wedding Couple.
- Guestroom upgrade for the Wedding Couple for the duration of their stay from Summit Two Queen to Junior Suite or Deluxe One Bedroom Suite.
- Provision of Service Staff for ceremony and reception.
- Stereo Equipment with Bluetooth and AUX capabilities.
- Bartender throughout the reception.
- Wedding Cake Cutting (Wedding Cakes are not provided by the Lake Louise Inn).
- Package pricing is exclusive of taxes and fees.



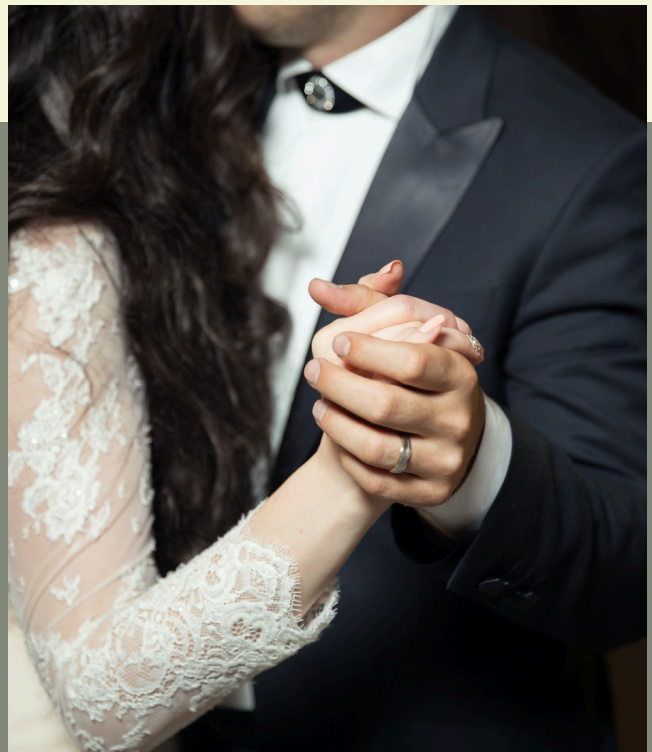
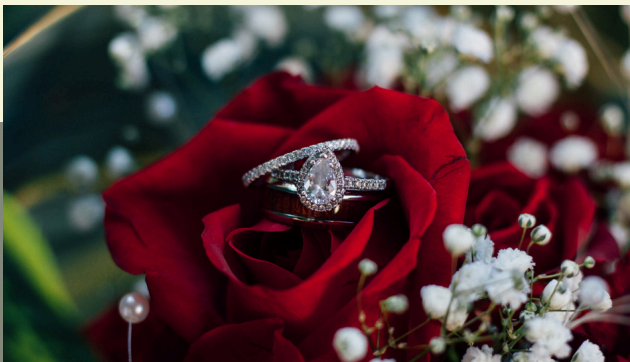
35-80 Guests Wedding Package

Your 35 to 80 guest wedding package will include the following:

Winter (October to April) \$3,000

Summer (May to September) \$4,000

- Private use of the Great Canadian Gazebo or the Wilson for the ceremony.
- Private use of the Wilson Room or Great Canadian Gazebo for dinner and reception with a bartender.
- Early check-in (2:00 PM) and late check-out (1:00 PM) for the Wedding Couple (subject to availability).
- A Welcome Amenity for the Wedding Couple.
- Guestroom upgrade for the Wedding Couple for the duration of their stay from Summit Deluxe Two Queen to Junior Suite or Deluxe One Bedroom Suite.
- Provision of Service Staff for ceremony and reception.
- Stereo Equipment with Bluetooth and AUX capabilities.
- Bartender(s) throughout the reception.
- Wedding Cake Cutting (Wedding Cakes are not provided by the Lake Louise Inn).
- Package pricing is exclusive of taxes and fees.



Passed Canapes

Available for both
wedding packages.

HOT HORS D' OEUVRES

Assorted Mini Quiche

Mini Sausage in Puff Pastry

Vegetable Spring Rolls

Scallops Wrapped in Hickory Bacon

Buffalo Wings

with ranch dipping sauce

Coconut Shrimp

with honey mustard dipping sauce

Vegetarian Samosas

with sour cream & salsa

Teriyaki Chicken Skewers

Honey Garlic Beef Skewers

Sea Salted Boneless Pork Bites

\$42 per dozen
+ 5% tax & 18% Gratuity
(hand-passed or buffet style)

COLD HORS D' OEUVRES

Shrimp Canapes

Vine Ripened Bruschetta

Crab Canapes

Smoked Oysters

Roasted Vegetable & Pesto

Atlantic Lobster Canapes

Apple & Brie Canapes

Chicken & Brie Canapes

\$42 per dozen
+ 5% tax & 18% Gratuity
(hand-passed or buffet style)



Additional Platters

Available for both wedding packages.

PLATTER ADD-ON OPTIONS

Vegetable Platter with Roasted Garlic Dipping Sauce

\$35

Assorted Dessert Squares

\$75

Daily Soup Kettle

\$75

Assorted Desserts

\$95

Tropical Fresh Fruit Platter

\$95

Assorted Freshly Made Sandwiches

roast beef, roast turkey, black forest ham, egg salad & tuna salad

\$85

Assorted Freshly Made Wraps

roast beef, roast turkey, black forest ham, egg salad & tuna salad

\$85

International Cheese Selection & Assorted Crackers

\$150

Antipasto Platter

cured & smoked meats, assorted olives & international cheese

\$150

Chilled Shrimp Bowl

\$150

all the above add-on platters can feed 10 to 15 guests each



Plated Dinner Options

Available for both wedding packages.

MENU #1

Freshly Baked Dinner Rolls

Soup du Jour

Handpicked Baby Greens

with fresh garden vegetables & aged balsamic vinaigrette

Stuffed Free Range Chicken Breast

fresh basil & soft goat cheese wrapped with hickory bacon, served with dauphinoise potatoes, roasted red pepper spear & grilled asparagus

Warm Apple Crumble

topped with vanilla bean ice cream & banana caramel

Freshly Brewed Starbucks Coffee & Teavana Tea Selection

\$68 per person, plus 5% tax & 18% Gratuity

MENU #2

Freshly Baked Dinner Rolls

Soup du Jour

Handpicked Baby Spinach Salad

roasted pecans, goat cheese & fresh strawberries with raspberry vinaigrette

Cast Iron Blackened Salmon

fresh Atlantic salmon blackened with sauté shrimp, served with basmati rice, fresh seasonal vegetables & lemon dill drizzle

Warm Molten Chocolate Cake

vanilla bean ice cream & chocolate sauce

Freshly Brewed Starbucks Coffee & Teavana Tea Selection

\$72 per person, plus 5% tax & 18% Gratuity

MENU #3

Freshly Baked Dinner Rolls

Soup du Jour

Romaine Hearts

garlic dressing, olive oil croutons & shaved parmesan cheese

Alberta Centre Cut Beef Tenderloin

served with red-skinned cream cheese mashed potatoes, grilled asparagus, baton carrots & grilled red pepper with a black peppercorn jus

Cheesecake

topped with warm berry compote & seasonal berries

Freshly Brewed Starbucks Coffee & Teavana Tea Selection

\$85 per person, plus 5% tax & 18% Gratuity

Plated Dinner Options Cont'd

Available for both
wedding packages.

Table D'hôte

Freshly Baked Dinner Rolls

Soup du Jour

Handpicked Baby Greens

with fresh garden vegetables & aged balsamic vinaigrette

CHOICE OF ONE OF THE FOLLOWING ENTREE'S

Free Range Chicken Breast

fresh basil & soft goat cheese wrapped in hickory bacon, served with dauphinoise potatoes, roasted red pepper spear & grilled asparagus

Fresh Atlantic Salmon

fresh baked Atlantic salmon with sauté shrimp, served with dauphinoise potatoes, roasted red pepper spear & grilled asparagus

Alberta Centre Cut Beef Tenderloin

served with dauphinoise potatoes, roasted red pepper spear & grilled asparagus

Warm Molten Chocolate Cake

vanilla bean ice cream & chocolate sauce

Soup du Jour Options

tomato & basil, broccoli & cauliflower, coconut chicken curry, salmon chowder, seafood chowder, beef barley, butternut squash, wild mushroom bisque, lobster bisque, clam chowder, chicken noodle, roasted red pepper

\$90 per person, plus 5% tax & 18% Gratuity

All entrée choice must be made at least 7 days before the function date and time



Gazebo Plated Dinner

Available for all
wedding packages.

GAZEBO MENU #1

Freshly Baked Dinner Rolls

Soup du Jour

Handpicked Baby Greens

with fresh garden vegetables & aged balsamic vinaigrette

Stuffed Free Range Chicken Breast

capicola & provolone stuffed chicken wrapped in hickory bacon, served with red skinned mashed potatoes, roasted red pepper spear & grilled asparagus

Warm Apple Crumble

topped with vanilla bean ice cream & banana caramel

Freshly Brewed Starbucks Coffee & Teavana Tea Selection

\$68 per person, plus 5% tax & 18% Gratuity

GAZEBO MENU #2

Freshly Baked Dinner Rolls

Soup du Jour

Greek Salad

with rich garden vegetables, fresh herb vinaigrette & goat cheese

Blackened Fresh Cod Loin

fresh Pacific blackened cod fillets with sauté shrimp and served with basmati rice, fresh seasonal vegetables & lemon dill drizzle

New York Cheesecake

topped with warm berry compote & seasonal berries

Freshly Brewed Starbucks Coffee & Teavana Tea Selection

\$72 per person, plus 5% tax & 18% Gratuity

Gazebo Plated Dinner

Available for all
wedding packages.

GAZEBO MENU #3

Freshly Baked Dinner Rolls

Soup du Jour

Handpicked Baby Greens

with fresh garden vegetables & aged balsamic vinaigrette

Alberta Centre Cut Beef Striploin

served with red skinned cream cheese mashed potatoes, grilled asparagus, baton carrots, grilled red pepper, sauté mushrooms & green peppercorn jus

Warm Molten Chocolate Cake

topped with vanilla bean ice cream & chocolate sauce

Freshly Brewed Starbucks Coffee & Teavana Tea Selection

\$85 per person, plus 5% tax & 18% Gratuity



Buffet Dinner Options

Buffet dinner menu for 35-80
guest wedding package.

COLD SELECTION

Freshly Baked Dinner Rolls

Caesar Salad

Potato Salad

with dijon mustard

Greek Salad

with rich garden vegetables, fresh herb vinaigrette &
goat cheese

Tropical Fresh Fruit Platter

Antipasto Platter

cured & smoked meats, olives & international cheeses

Vegetable Platter

with roasted garlic dipping sauce

Cheese Board Selection

served with cracked black pepper crackers

HOT SELECTION

Choice of one starch

red skinned mashed potatoes, Yukon gold mashed
potatoes, baby yellow potatoes, scallop potatoes,
basmati rice or fried rice

Choice of one vegetable item

honey glazed carrots, dill & butter carrots, peaches &
cream corn on the cob, stir fry assorted vegetables,
baked cauliflower with three cheeses, steamed broccoli
or red pepper & asparagus

Choice of two proteins

roasted whole chicken, Alberta beef, roast turkey breast,
grilled chicken breast, lobster ravioli, chicken fettucine
alfredo, grilled fresh Atlantic salmon with pineapple salsa
or baked fresh Atlantic salmon with shrimp & dill cream

Rocky Mountain Dessert Selection with Chocolate Fountain

decadent chocolate cake, red velvet cake, pecan pie,
apple crumble

\$85 per person, plus 5% tax & 18% Gratuity

DINNER BUFFET ENHANCEMENTS

Chef Attended Carving Station

choice of one of the following proteins:

Roast Turkey Breast

Alberta Beef

Alberta Lamb

Honey Glazed Bone-in Ham

\$15 per person, plus 5% tax & 18% Gratuity

Add a second starch or fresh seasonal vegetables

\$5 per person, plus 5% tax & 18% Gratuity

Add another protein of your choice

\$10 per person, plus 5% tax & 18% Gratuity

Gazebo Buffet Options

Your 35 to 80 guest wedding package includes choice of one of the following menus.

GAZEBO MENU #1

Baby Greens Station

Cole Slaw

with fresh herb vinaigrette

Greek Salad

rich garden vegetables, fresh herb vinaigrette & goat cheese

Tropical Fresh Fruit Platter

Vegetable Platter

with roasted garlic dipping sauce

International Cheese Selection

with cracked black pepper cracked & assorted condiments

Fresh Garden Vegetables

HOT SELECTION

Red Skinned Cream Cheese Mashed Potatoes

Fresh Peaches & Cream Corn on Cob

ON THE BBQ

Prime Rib Burgers

Italian Sausages

Freshly Baked Buns

Rocky Mountain Dessert Selection with Chocolate Fountain

decadent chocolate cake, red velvet cake, pecan pie, apple crumble

\$55 per person, plus 5% tax & 18% Gratuity

GAZEBO MENU #2

Caesar Salad Station

Potato Salad

with dijon mustard

Greek Salad

rich garden vegetables, fresh herb vinaigrette & goat cheese

Tropical Fresh Fruit Platter

Vegetable Platter

with roasted garlic dipping sauce

International Cheese Selection

with cracked black pepper crackers & assorted condiments

HOT SELECTION

Scallop Potatoes

Fresh Peaches & Cream Corn on Cob

ON THE BBQ

Baby Back Ribs

braised then BBQed with Southern style BBQ sauce

Fresh Chicken Breasts

cooked to perfection

Rocky Mountain Dessert Selection with Chocolate Fountain

decadent chocolate cake, red velvet cake, pecan pie, apple crumble

\$70 per person, plus 5% tax & 18% Gratuity

Gazebo Menu #3

Tuscan Baby Greens Station

Potato Salad

with dijon mustard

Pesto Pasta Salad

rich garden vegetables, fresh herb vinaigrette & goat cheese

Tropical Fresh Fruit Platter

Vegetable Platter

with roasted garlic dipping sauce

International Cheese Selection

with cracked black pepper crackers

HOT SELECTION

Baked Potatoes

with bacon bits, green onions, three cheeses & sour cream

Fresh Peaches & Cream Corn on Cob

ON THE BBQ

Alberta Centre Cut 8oz. New York Steak

sauté of onions & button mushrooms (one steak per person)

Rocky Mountain Dessert Selection with Chocolate Fountain

decadent chocolate cake, red velvet cake, pecan pie, apple crumble

\$85 per person, plus 5% tax & 18% Gratuity

Breakfast & Brunch

Private buffet menu for
35-80 guests.

Breakfast Buffet Served from 7 AM - 11:30 AM

COLD SELECTION

French Pastries

baked in-house daily

Fresh Fruit Salad

Cold Smoked Salmon

lemon, red onions & capers

Mountain of Shrimp

tequila cocktail sauce

International Cheese Selection

Build Your Own Parfait

fruit bottom yogurt & plain yogurt with fresh berries,
toasted pumpkin seeds, sunflower seeds, raisins,
mountain crunchy granola & wildflower honey

HOT SELECTION

Maple Belgian Waffle Station

real maple syrup, strawberry compote, icing sugar &
whipping cream

Alpine Home Fries

sauté sweet bell peppers & green onions

Free Range Scrambled Eggs

garnished with three cheeses

Eggs Benedict

Canadian back bacon, poached eggs & hollandaise sauce

Smoked Bacon & Sausage

Banana Bread French Toast

topped with caramelized bananas

Chef Attended Wildflower Honey Ham

\$45 per person + 5% tax & 18% Gratuity

Brunch Buffet Served from 9 AM - 3 PM

COLD SELECTION

French Pastries

baked in-house daily

Fresh Fruit Salad

Cold Smoked Salmon

lemon, red onions & capers

Mountain of Shrimp

tequila cocktail sauce

International Cheese Selection

Build Your Own Parfait

fruit bottom yogurt & plain yogurt with fresh berries,
toasted pumpkin seeds, sunflower seeds, raisins,
mountain crunchy granola & wildflower honey

HOT SELECTION

Maple Belgian Waffle Station

real maple syrup, strawberry compote, icing sugar &
whipping cream

Alpine Home Fries

sauté sweet bell peppers & green onions

Free Range Scrambled Eggs

garnished with three cheeses

Eggs Benedict

Canadian back bacon, poached eggs & hollandaise
sauce

BBQ Chicken

Grilled Fresh Atlantic Salmon

Smoked Bacon & Sausage

Banana Bread French Toast

topped with caramelized bananas

Chef Attended Wildflower Honey Ham

\$68 per person + 5% tax & 18% Gratuity

Private Room Rental Fees will apply.

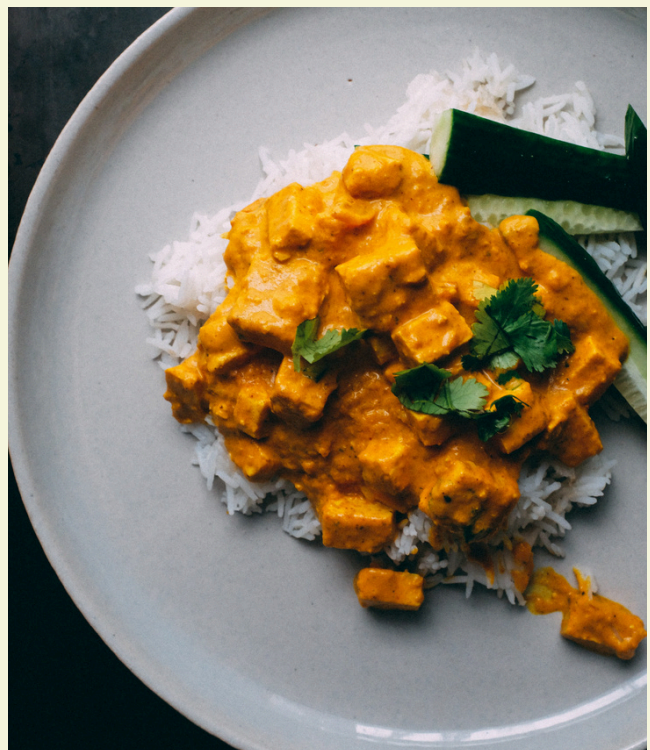
A Message from our Executive Chef

I'm thrilled that you are considering the Lake Louise Inn for your wedding day. The menus above are exclusively available for special occasions.

If you would like something different, I would be more than happy to make you your own custom menu. If you would like to meet me before your special day, I'm available anytime for both of you.

It's my pleasure to be a part of your special day!

Joseph Dolby
Executive Chef



10-34 Guest Wedding Package

Your 10 to 34 guest
wedding package will
include the following:



Catering Policies

- In the case of bad weather, guests will need to leave the Peyto Room while our staff sets up the reception.
- The choice of passed Hors-d'oeuvres or Plated Dinner.
- For the Plated Dinner D'Hôte, guests have their choices of entrée. The appetizer and dessert will be the same for everyone. (Choices must be confirmed with your Sales Specialist a minimum 2 weeks prior to your event date.)
- Dietary restrictions can be accommodated. The protein will substitute for a choice of vegetarian Mushroom Wellington or vegan Aloo Gobi Options for \$45++.
- To accommodate dietary restrictions, Plated Dinners require a seating chart and name cards for your guests.
- If there are no dietary restrictions, a seating chart and name cards for your guests are not required.
- All menus and prices are subject to change without notice.
- Prices are exclusive of 18% gratuity and 5% GST.

35-80 Guest Wedding Package

Your 35 to 80 guest wedding package will include the following:



Catering Policies

- Choice of passed hot and cold Hors D'oeuvres as part of a Cocktail Reception.
- Lake Louise Inn Dinner Buffet requires a minimum of 50 guests.
- All guests must dine from the same buffet menu.
- Dinner choice of Plated Choice Dinner OR Plated Dinner D'Hôte.
- For the Plated Dinner, all guests must dine from the same menu.
- For the Plated Dinner D'Hôte, guests have their choices of entrée. The appetizer and dessert will be the same for everyone. (Choices must be confirmed with your Sales Specialist a minimum 2 weeks prior to your event date).
- The Gazebo BBQ Buffet is only provided in the Gazebo; all guests must dine from the same menu.
- Dietary restrictions can be accommodated. The protein will substitute for a choice of vegetarian Mushroom Wellington or vegan Aloo Gobi Option for \$45++.
- To accommodate dietary restrictions, Plated Dinners require a seating chart and name cards for your guests.
- If there are no dietary restrictions, a seating chart and name cards for your guests are not required.
- There is no seating chart or name cards needed for a buffet dinner.
- All menus and prices are subject to change without notice.
- Prices are exclusive of 18% gratuity and 5% GST.

Rehearsal Dinners

Lake Louise Inn is excited to assist you in hosting your wedding rehearsal dinner. This dinner provides a delightful opportunity to enjoy a private meal with your nearest and dearest the evening before your wedding. Feel free to reach out to your Sales Specialist for details on rehearsal dinner options.

Couples can gather with their wedding party and loved ones to fine-tune the details of their ceremony. The rugged grandeur of the Canadian Rockies provides an awe-inspiring setting for couples to rehearse their vows, ensuring that their wedding day is nothing short of extraordinary.

If you have made a reservation for your ceremony at the hotel, we can accommodate a ceremony rehearsal based on space availability. Your Sales Specialist will inform you about space availability two weeks before your wedding date. Please note that rehearsal space is not guaranteed, and the room will not be set up.



Accommodations

A touch of nostalgia defines the lodging options at Lake Louise Inn, which spans five buildings and offers 247 guestrooms. These accommodations comprise a blend of both classic and contemporary styles.

In these rooms, guests can expect wireless internet, a flat-screen TV, a telephone, a clock radio, and a coffee maker. Depending on the room type, guests may find additional features like kitchens, balconies, fireplaces, and jetted tubs to enhance their stay.

Lake Louise Inn is delighted to provide a limited number of pet-friendly rooms, although an extra fee applies for these accommodations. To reserve pet-friendly rooms, please make arrangements by phone.

Hotel rates are subject to applicable taxes and fees. Contact our Sales Manager, Laura Howell, at lhowell@lakelouiseinn.com for group rates.

One Bedroom Condo Loft



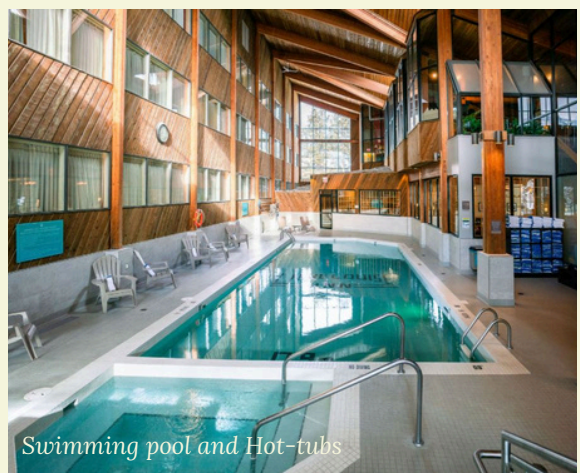
Deluxe Queen Room



Junior Suite



Swimming pool and Hot-tubs



FAQs

Is the Lake Louise Inn at Lake Louise?

We are situated in Lake Louise Village, surround by glorious mountains and soaring pines. It is roughly a 10 minute drive to Lake Louise itself, which is open to public year round with multiple transportation options.

Can we have our ceremony and reception in the same space?

Having a ceremony and reception in the same room requires you and your guests to vacate the room after the ceremony for up to 1.5 hours or more (depending on the room size). This is so our staff can set up for your reception. We will provide the furniture, linen and tableware setup. Any décor after this, such as centrepieces, will require your attention before welcoming your guests back to the room. In the case of using the Peyto Room for both the ceremony and reception for bad weather, our team will be as efficient as possible!

What's included with the Ceremony and Reception space?

Your ceremony space will include banquet chairs for your guests and a signing table with white linen. Your Reception space will include furniture (tables and chairs), linens (white tablecloths and black napkins), tableware (plates and cutlery) and glassware (wine and water glasses). The Wedding Package is subject to 18% gratuity and 5% GST. Gratuity includes the setup, tear down, all furniture, all linens, all tableware, all glassware and cleaning.

Do you provide décor?

We do not provide décor for your ceremony or reception other than what comes with the room rental mentioned above. We recommend looking at our vendors for renting décor and bringing this with you. Some guests often get an arbour, table centrepieces, floral arrangements and an aisle runner from an event rental provider. The Gazebo is the only room with fairy lights wrapped around the top beam. We ask that you not hammer, nail or staple anything into any walls or into the wood in the Gazebo.

Can we bring candles as part of the table décor?

You are welcome to bring candles. We highly recommend battery-operated candles. If candles have a live flame, we recommend submerging these in a vase or dish. Floating candles are also acceptable and can be very popular.

Can we change the furniture?

If you want alternative furniture, you can bring your own or rented tables and chairs. All spaces will have banquet chairs and either rectangular or round tables. The Gazebo has wide picnic tables with no furniture change option. Bringing your own furniture will not reduce the Wedding Package fee.

Do you have any AV Equipment?

We offer a variety of AV Equipment, including additional TVs, a Projector, a Projector Screen, a Podium, a Microphone, and a Speaker/PA System. Prices are per day.

Do you have floor plans for your venue spaces?

Yes, we do! Please ask your Sales and Events Specialist for these. If we provide any Plated Dinners, we will require a seating chart and name cards for place seating. This ensures that the correct food is being delivered to the right guest. This is especially important when our team is accommodating dietary restrictions.

Do you provide a Wedding Cake, cake storage and what is your cake-cutting fee?

Unfortunately, we do not provide any Wedding Cakes as part of a dessert. However, amazing bakers in the Bow Valley can be found on our vendor list. We can offer cake storage in our kitchen refrigerators with two weeks' notice. Having a Wedding Cake for dessert does not change your menu price per person. Alternatively, we can offer some lighter dessert choices. This is subject to the cake dimensions. Our cake-cutting fee is included with the Wedding Package price.

FAQs

What times can you serve dinner?

Dinner can be served from 5:00 PM – 9:00 PM for a maximum of 2hrs. If you want to include a late-night snack, we can provide this with a minimum of 2 weeks' notice, served between 9:00 PM – 11:00 PM. A great option if you expect your guests to get peckish!

What time do you serve liquor until?

Per Alberta Liquor Law, alcohol can be served until 2:00 AM. The last call starts at 1:00 AM. The Gazebo has a limit of 11:00 PM as this venue can be disruptive to the rest of our hotel guests.

What are our options for the bar service?

We have a few options!

- **Host Bar:** there are no restrictions; guests can order whatever they like, and everything will be charged to the Master Account. You will cover everything!
- **Toonie Bar:** your guests will pay \$2 per drink. The collection of "Toonies" (\$2) will go towards the final bill for the bar, and you will pay the rest.
- **Cash Bar:** everyone will pay for their drinks for the evening. You are not on the hook for anyone else's drinks!

What if we want to pay for our guest's first drink?

We can offer drink coupons that can be redeemed for any drink on the menu, which will be added to the Master Account. It's very popular to offer 1-2 drink coupons each as "free drinks." We can also provide restrictions such as "redeemable for beer and wine only" – ask your Sales Specialist!

We want to bring alcohol instead, is that allowed?

You are welcome to bring your own wine; the wine must be delivered to our Food and Beverage team and will attract a \$25/bottle charge for the corkage fee. The corkage fee is charged per bottle of wine our staff opens on your behalf. You cannot bring your own beer, coolers, seltzers or spirits. If there is something specific you would like, ask your Sales Specialist to see if we can order this for you. This is subject to extra charges depending on how much we have to order from our supplier.

What are the check-in times for our guests?

Our regular check-in time is 4:00 PM daily. We offer an early 2:00 PM check-in through the Wedding Package for the Wedding Couple; this is subject to availability.

Where can the bridal party get ready?

If you want to get ready together and need a space big enough, we recommend staying in one of our Suites. Alternatively, you can look at using one of our smaller meeting rooms; however, this will be at an additional charge and subject to availability.

We plan to invite more than 80 guests; what are our options?

Here at the Lake Louise Inn, we know we can provide extraordinary services for weddings of up to 80 guests. We can cater to weddings of up to 100 guests, but this comes with some limitations. Such as, some guests may have to stand during the ceremony, and you may have to forego a dancefloor, DJ and band to fit enough tables for all your guests to have dinner.

We only want a ceremony or reception space. Do we qualify for the Wedding Package?

The Wedding Package includes a ceremony and reception space, and there is no change in price if only one room is required. Chat with your Sales Specialist to find our alternative options for ceremony or reception only with or without catering.

Can we add breakfast the next day for our guests?

Definitely! We have a couple of options: a private buffet which starts at a minimum of 35 guests, or vouchers for breakfast that your guests can redeem at their leisure. These options will be billed to your Master Account. Alternatively, guests can purchase their breakfast in our Legends Restaurant themselves.

FAQs

When do we need to have our wedding day information confirmed?

- Your Sales Specialist will require details confirmed at a minimum of one month from your wedding date.
- Food and Beverage final details must be confirmed two weeks from your wedding date.
- There are no further changes to your menu within one week from your wedding date. If you have cancellations within seven days, this will attract a 100% charge for the confirmed menu.
- All other cancellation and attrition policies are in your agreed contract.

What are the next steps to book our wedding?

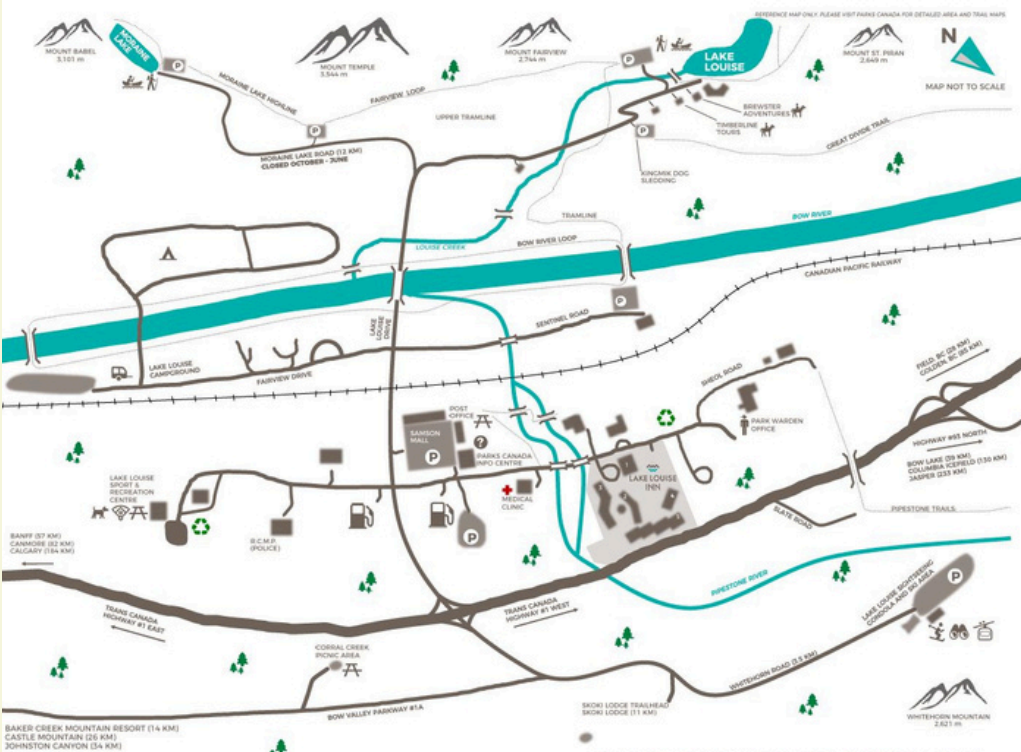
If you would like more information on our wedding packages and available dates, please get in touch with Laura Howell, Sales Manager, at lhowell@lakelouiseinn.com. To secure your wedding date, we will require a deposit of \$1,000 due with a signed contract. All additional deposits will be noted on your contract, with the final balance being due upon departure.

Music Licensing Fees

	ROOM CAPACITY	MUSIC ONLY	MUSIC WITH DANCE
SOCAN LICENCE	1-100 Guests	\$9.25	\$18.51
	101-300 Guests	\$13.3	\$26.63
RE:SOUND LICENCE	1-100 Guests	\$22.06	\$44.13
	101-300 Guests	\$31.72	\$63.49

SOCAN and Re: Sound are subject to applicable taxes.

Village of Lake Louise



Vendor Information

Lake Louise, Banff, Canmore
& surrounding areas.

OFFICIANTS & COMMISIONERS	MARRIAGE LICENSE
Carl J. Shields (403) 762-2430 www.weddingsbanff.com Cheryl Cooper (403) 707-7788 www.canmorecommissioner.ca	Banff Registry (403) 762-2177 www.thebanffregistry.com Canmore Registry (403) 678-1968 www.canmoreregistry.com
Beforehand, couples must obtain an Alberta Marriage License from a registry in the province of Alberta. It is valid for three months from the date of issue. Kindly note that there is no issuing office in Lake Louise.	
DECOR & DESIGN RENTALS	HAIR & MAKEUP
Special Event Rentals (403) 235-2211 www.specialeventrentals.com Mountain Event Rentals (403) 762-2272 www.mountaineventrentals.ca	The Hair Company (403) 762-3087 www.thehairco.ca Mountain Beauties (403) 609-4936 www.mountainbeauties.com
We supply tables, chairs, white linens, black napkins and tableware; however, if you have something extra, these or other suppliers can help you with your requests. You will be responsible for picking up and bringing back any décor.	
PREFERRED WEDDING PLANNER	
 Blush & Lace BEGINNINGS Blush and Lace Beginnings (403) 805-8122 blushandlaceevents@outlook.com www.blushandlace.ca  @blushandlacebeginnings	



Vendor Information

Lake Louise, Banff, Canmore
& surrounding areas.

FLORISTS	WEDDING MUSIC
Banff Mountain Top Flowers (403) 762-8600 www.banffmountaintopflowers.com Willow Flower Co. (403) 678-6775 www.willowflowercompany.ca	Megan Ann Konschuh (Violinist) www.meganannkonschuh.com Uptown Strings (String Quartet) www.uptownstrings.com
PHOTO & VIDEOGRAPHY	WEDDING CAKES
BDFK Photography (403) 762-2430 www.weddingsbanff.com Cheryl Cooper (403) 707-7788 www.canmorecommissioner.ca	Kakes by Darci (403) 609-8482 www.kakecanmore.com Yvonne's Delightful Cakes (403) 700-5751 www.yvonneshdelightfulcakes.com
TRANSPORT	CHILDCARE SERVICES
Fairview Limousine (844) 525-3287 www.fairviewlimo.ca Limo To Go (403) 619-4629 www.limotogo.ca	Childcare Connections (403) 760-4443 www.childcarebanff.com My Hotel Sitter (403) 762-3661 www.myhotelsitter.com



Local Activities

Summer activities

Hiking in Lake Louise

www.banfflakelouise.com/hiking

Lake Louise Visitor Centre

(403) 762-8421

Canoeing (Fairmont Chateau Lake Louise)

(403) 522-1601

Sightseeing Gondola (Lake Louise Summer Gondola)

(403) 522-3555 | www.skilouise.com

Horseback Riding (Brewster Stables)

(403) 762-5454 | www.brewsteradventures.com

Horseback Riding (Timberline Tours)

(403) 522-3743 | www.timberlinetours.ca

Golf (Stanley Thompson Golf Course)

(403) 762-6801 | www.fairmont.com/banff-springs/golf

Golf (Silver Tip Golf Course)

(403) 678-1600 | www.silvertipresort.com

Winter activities

Snowshoeing and Walking

Our Front Desk has complimentary snowshoes available for all guests. Ask about local trails!

Skiing & Snowboarding (Lake Louise Ski Resort)

(403) 522-3555 | www.skilouise.com

Cross-Country Ski and Ice Skate Rentals (Wilson Mountain Sports)

(403) 522-3636 | www.wmsll.com

Ice Skating on Lake Louise (Fairmont Chateau Lake Louise)

Anyone is welcome to skate on Lake Louise for free!

Sleigh Rides (Fairmont Chateau Lake Louise)

(403) 522-1601

Helicopter Tours (Alpine Helicopters)

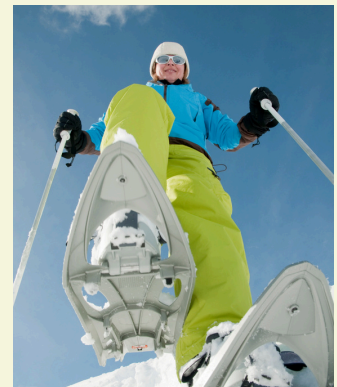
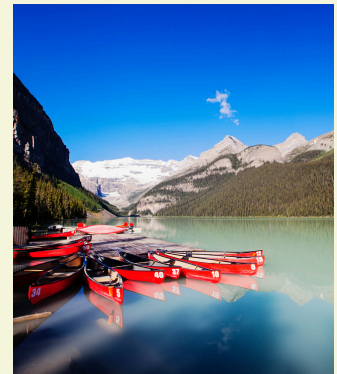
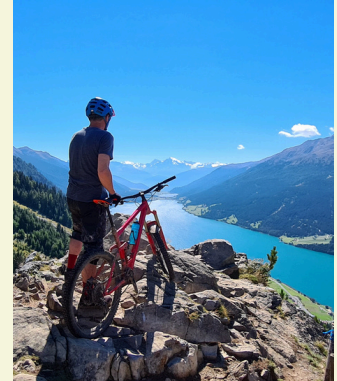
(403) 678-4802 | www.alpinehelicopter.com

Snowmobiling Tours (Wet 'n' Wild Adventures, Golden, BC)

(250) 344-6521 | www.wetnwild.bc.ca

Ice Climbing Adventures (Yamnuska Mountain Adventures)

(403) 678-4164 | www.yamnuska.com/rock-climbing



Contact Us

Our dedicated Sales team is wholeheartedly committed to making your wedding day an unforgettable and seamless experience. Your happiness is their top priority; they are here to make your dreams come true on this momentous occasion.



Laura Howell
Sales Manager



With years of experience and a deep connection to Lake Louise, my team and I are dedicated to crafting a personalized and unforgettable wedding experience that reflects your unique love story. Let us be your partner in turning your dreams into reality, ensuring your special day in this enchanting destination is magical.

Thank you for expressing your interest in the Lake Louise Inn. Our dedicated team is here to assist you every step of the way, and we welcome any questions or inquiries you may have about our services. We understand that choosing the perfect venue is a significant decision, and we are here to provide you with all the information and support you need to make an informed choice. Feel free to reach out to us at any time, and we look forward to the opportunity of potentially hosting your upcoming wedding with us.

Warm regards,

Lake Louise Inn Sales Team