



ST. EUGENE RESORT

H O L I D A Y P A C K A G E
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www.steugene.ca



Celebrate the Holidays at St. Eugene Resort

This holiday season, elevate your gatherings with a truly unforgettable setting!

Nestled in the spectacular Rocky Mountains and located within the traditional territory of the Ktunaxa Nation, St. Eugene Resort blends rich history, breathtaking scenery, and heartfelt hospitality to create the perfect backdrop for your celebrations.

Whether you're planning an intimate holiday dinner or a grand festive event, our customizable event packages allow you to craft a gathering as unique as your group.

With festive meeting spaces, exceptional catering, onsite dining, 125 guest rooms, year-round heated outdoor pools, Casino of the Rockies, and the Interpretive Center, your guests will experience more than just an event—they'll discover a destination.



WARM, INVITING SPACES

We offer 7 private meeting rooms and venue spaces to host groups from 15 to 200 people for cocktails, dinner and/or receptions.

Our team can serve your specific needs with catering, bar service, audio-visual and event services. All rooms are decorated with holiday-themed centerpieces and a festive tree.

For smaller groups, under 15, we can host your group in a semi-private space in our Numa restaurant on Thursdays, Fridays or Saturdays. Food & beverages will be served off the Numa menu.



St. Mary's



Columbia Lake



ROOMS & PRICING



St. Mary's



Chief David



Shuswap



Pavillion

Rooms	Sq. Ft.	Dinner	Cocktail/ Reception	Weekday Rental Fee	Weekday Min. Spend	Weekend Rental Fee	Weekend Min. Spend
Chief David	1,021	72	100	\$500	\$2,800	\$700	\$3,500
St. Mary's	761	56	60	\$300	\$1,800	\$500	\$2,500
Shuswap	791	48	60	\$200	\$1,300	\$400	\$1,600
Lower Kootenay	755	48	60	\$200	\$1,300	\$400	\$1,600
Columbia Lake	757	48	60	\$200	\$1,300	\$400	\$1,600
Tobacco Plains	497	22	48	\$100	\$800	\$200	\$1,000
Pavilion *	5,400	200	350	\$1,700	\$5,900	\$2000	\$7,000

** Pavilion is available until November 1st.*

Room rental fees will be removed if the minimum spend is met. Minimum spends may be adjusted to accommodate group size. Weekday is Sunday - Thursday. Weekend is Friday & Saturday



CATERING MENUS 15+

Buffet Dinner

Pricing per person

Choose ~

1 - 2 starters

2 sides

1 - 2 mains

Served with holiday dessert platters

Starters

- Caesar Salad - \$9
- Grapefruit, Orange & Spinach Salad with Goat Cheese & White Wine Mustard Vinaigrette - \$9
- Mixed Greens and Garden Vegetable Salad with Herb Vinaigrette - \$8
- Tuscan Style Pasta Salad - \$8

Sides

- Seasonal Vegetables - \$5
- Herb & Butter Mashed Potatoes - \$5
- Rosemary Roasted Baby Potatoes - \$4

Mains

- Prime Rib with Au Jus, Horseradish, Dijon Mustard, Yorkshire Pudding - \$38
- Turkey Breast with House-made Stuffing, Turkey Gravy, Cranberry Sauce - \$28
- Turkey & Vegetable Stew with House-made Dressing - \$25

Dessert

- Chef's Assorted Dessert Platter (serves 12) - \$90

GF-Gluten Free, V-Vegetarian

Other Catering Menu Options are available.

Additional Charges will be applied to Dietary Custom Meals.

All food and beverage pricing are subject to 18% service charge and 5% GST

Menus and prices are subject to change.



CATERING MENUS 15+

Plated Dinners

Pricing per person

Starters

- Caesar Salad - \$10
- Grapefruit, Orange & Spinach Salad with Goat Cheese & White Wine Mustard Vinaigrette - \$10
- Mixed Greens and Garden Vegetable Salad with Herb Vinaigrette - \$9

Mains

- Prime Rib with Au Jus, Horseradish, Dijon Mustard, Yorkshire Pudding, Seasonal Vegetables, Rosemary Roasted Potatoes - \$47
- Turkey Breast with House-made Stuffing, Turkey Gravy, Cranberry Sauce, Seasonal Vegetables, Mashed Potatoes - \$38
- Wild Mushroom, Italian Herb Roasted Squash, Fresh Basil Tomato Ragout, Truffle Oil Baby Broccoli over (GF) Penne Pasta - \$29

Dessert

- Pumpkin Harvest Cheesecake - \$12
- Truffle Chocolate Mousse - \$12

GF-Gluten Free, V-Vegetarian

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CATERING MENUS 15+

Cocktail / Reception

Pricing by the dozen

Recommended 3 - 4 pieces per person

Cold

Yellowfin Tuna Poke over Cucumber (GV) - \$55

Smoked Duck with Cherry Compote on a Crostini - \$50

Marinated Bocconcini and Tomato Skewers (GV,V) - \$40

Hot

Tandoori Chicken on Naan - \$50

Vegetarian Dumplings with Sweet & Sour Sauce (V) - \$45

Spolumbo's Chorizo Bites with Cherry Mustard Glaze (GF) - \$45

Platters

Serves 12

Charcuterie and Cheese Platter - \$180

Crudit  Platter - \$90

GF-Gluten Free, V-Vegetarian

Other Catering Menu Options are available.

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BEVERAGES

Bar Options

Welcome Drink

Provide guest with a glass of bubbly as they enter.

Cocktail Hour

Host a cocktail hour with drinks & food before the reception starts.

Dinner Wine

Host wine during dinner served at the table.

Non-Alcoholic

Host all non-alcoholic drinks. Guests pay for alcoholic options.

Cash Bar

Guests are responsible for purchasing their own drinks.

\$2, \$3 or \$4 Bar

Choose how much your guest pays, & you cover the difference.

Ticketed Bar

Host a select number of drinks, after guests are on their own.

Hosted (Open) Bar

All drinks on you.

Non-Alcoholic Options

On Consumption

Assorted Sparkling Water \$5

Bottled Juice \$6

Bottled Pop \$4

Bottled Water \$4

Hot Beverages

Coffee & Tea \$3

Hot Chocolate \$8



BEVERAGES

On the Bar

Standard Highballs

Single \$8
Double \$12

Vodka - *Iceberg*
White Rum - *Captain Morgan*
Dark Rum - *Captain Morgan*
Spiced Rum - *Captain Morgan*
Whiskey - *Crown Royal*
Gin - *Bombay Gin*
Tequila - *Teremana*

Wine by the Glass

House Wine (5oz) \$9

Beers & Coolers

Beer \$8
Ceasars \$9
Coolers/Ciders \$9

Import Beer - *Corona*
Craft Beer - *Fernie Brewing Co*
 & *Wild North*
Domestic Beer - *Budweiser, Budlight &*
 Michelob Ultra

Non-Alcoholic

Beer \$6
Mocktails (canned) \$6

Wine by the Bottle

White

Terralux Pinot Gris \$44
Sandhill Sauvignon Blanc \$44

Red

S'milka Vista Meritage \$44
Dirty Laundry Cabernet Sauvignon \$49

Sparkling Wine

Red Bird Sparkling Rosé \$59
Cinzano Prosecco \$39

Rosé

Baillie-Grohman Rosé \$55

Premium Bar and Specialty Cocktails available by request.
Alcoholic beverages are subject to 18% service charge, 5% GST and 10% PST.
Beverages and prices are subject to change. Based on availability.



ROOM RATES

Ensure you and your guests get home safe after celebrating the holidays by staying with us and taking the elevator home.

Inquire about a room block to ensure you get the best rates!

Stay & Play

Lodge Rooms - \$154

Deluxe Mission Rooms - \$184

Includes \$50 Casino Voucher/ room

Guest Rooms

Lodge Rooms - \$129

Deluxe Mission Rooms - \$159



Room Blocks

Room blocks are held for 3 weeks prior to your check-in date. After this expiry date has passed, the guestrooms will be released and available only on a first come, first serve basis.

Reservation Procedures

Group accommodation will be held under the corporate company name. Room blocks will be reviewed and adjusted as required as the date approaches.

Group blocks can be paid for by the company or the individual.



NEXT STEPS

Quotes

Our Events team would be happy to provide you with an estimated quote based on your initial ideas.

Once a quote is sent off, your venue space will be *held for seven days* before being released.

Contracts

Once St. Eugene Golf Resort & Casino has been selected as the location for your event, a formal contract will be prepared and sent to you.

Your allocated event space and guestroom block will be held on a tentative basis for an additional week. The event space and guestroom block will become confirmed with signed contract and have paid the first deposit.

Payment

50% deposit will be due upon signing the contract

50% payment will be required 30 days prior to your event

Final invoice with any outstanding charges post event

Due Dates

Food & Beverage Selection Due 30 days prior to event

Final Guaranteed Guest Count Due 7 days prior to event

No changes can be accommodated 3 days prior to event

See Contract for full terms and conditions.

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