



ST. EUGENE RESORT

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H O L I D A Y P A C K A G E



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 banquet, our customizable event packages allow you to craft a gathering as unique as your group. With 125 guest rooms, exceptional catering and onsite dining, year-round heated outdoor pools, and the excitement of the Casino of the Rockies, your guests will experience more than just an event—they'll discover a destination.



BOOK YOUR STAY

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 your employees get the best rates!

Holiday Rates

Guest Rooms

Lodge Rooms - \$124

Deluxe Mission Rooms - \$149

Stay & Play (\$50 per room)

Lodge Rooms - \$149

Deluxe Mission Rooms - \$174

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.

Incentives

10 Rooms ~ 1 complimentary upgrade to Mission building

20 Rooms ~ 1 complimentary guestroom

40 Rooms ~ 10% discount on total guestrooms



BANQUET ROOMS

For groups over 15 people, choose between five different private banquet rooms.

All venues are decorated with holiday themed centerpieces and a Christmas Tree.

Choose between a private bar or a shared bar.

ADD ONS

Sound System - \$200

Projector - \$75

Flipchart - \$30



Room rental fees will be removed if the minimum spend is met.
Minimum spends may be adjusted to accommodate your group size.



MEETING ROOMS - WEEKENDS

Friday - Saturday

Private Bar

Meeting Room	Capacity	Rental Fee	Minimum Spend
Chief David	80	\$700	\$3,500
St. Mary's	48	\$500	\$2,300
Pavilion (until Nov 30)	250	\$2,000	\$7,300
*Lower Level Buy Out	144	\$1,200	\$5,800

Friday - Saturday

Shared Bar

Meeting Room	Capacity	Rental Fee	Minimum Spend
Lower Kootenay*	48	\$400	\$1,600
Columbia Lake*	48	\$400	\$1,600
Shuswap*	48	\$400	\$1,600

Room rental fees will be removed if the minimum spend is met.
Minimum spends may be adjusted to accommodate your group size.



MEETING ROOMS - WEEKDAYS

Sunday - Thursday

Meeting Room	Capacity	Rental Fee	Minimum Spend
Chief David	80	\$500	\$2,800
St. Mary's	48	\$300	\$1,800
Lower Kootenay*	48	\$200	\$1,300
Columbia Lake*	48	\$200	\$1,300
Shuswap*	48	\$200	\$1,300
Tobacco Plains*	20	\$100	\$800
*Lower Level Buy Out	144	\$900	\$4,700
Pavilion (until Nov 30)	250	\$1,700	\$5,900

Room rental fees will be removed if the minimum spend is met.
Minimum spends may be adjusted to accommodate your group size.



NUMA DINING FOR SMALL GROUPS

For smaller groups, or those who are looking for a semi-private dining experience, choose one of Numa's dining spaces.

Available on Friday's and Saturday's throughout November and December.

Numa Dining offers plated menus only.

Friday - Saturday **Semi-Private *plated only***

Numa Sections	Capacity	Rental Fee	Minimum Spend
Section 20 or 30	14	\$200	\$500
Section 10 (1-2 long tables)	36	\$300	\$900
Dining Room	24	\$300	\$800

Room rental fees will be removed if the minimum spend is met.
Minimum spends may be adjusted to accommodate your group size.



MENUS

Meeting Rooms - Build your own Buffet

Choose ~

1 - 2 starters

2 sides

1 - 2 mains

served with holiday dessert platters

Numa Lounge - Plated Dinners

Choose ~

1 starter

choice of mains

(must be provided in advance)

1 dessert

All food and beverage pricing are subject to 18% service charge and 5% GST
Alcoholic beverages are also subject to 10% PST



BUFFET

Pricing per person

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 - \$36
- Turkey Breast with House-made Stuffing, Turkey Gravy, Cranberry Sauce - \$26
- Turkey & Vegetable Stew with House-made Dressing - \$22

Dessert

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

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Alcoholic beverages are also subject to 10% PST



PLATED

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 - \$45
- Turkey Breast with House-made Stuffing, Turkey Gravy, Cranberry Sauce, Seasonal Vegetables, Mashed Potatoes - \$36
- Wild Mushroom, Italian Herb Roasted Squash, Fresh Basil Tomato Ragout, Truffle Oil Baby Broccoli over (GF) Penne Pasta - \$28

Dessert

- Pumpkin Harvest Cheesecake - \$11
- Truffle Chocolate Mousse - \$11

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RECEPTION

Recommended 3 - 4 pieces per person

Stand-up Dinner – Custom

Pricing by the dozen

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

Asian Braised Bao Buns - Pork or Beef - \$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

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

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BAR OPTIONS

Cash Bar

Guests are responsible for purchasing their own drinks

Host Bar

All drinks on you

Toonie or \$4 Bar

Choose how much your guest pays and you cover the difference

Ticketed

Choose how many drinks you would like to host, after guests are on their own

Dinner Wine Only

Host wine during dinner served at the table

Basic Cocktail Hour

Too early for hard liquor? Offer a basic bar of beer, coolers and your favourite refreshing cocktail during cocktail hour

Feel free to mix and match the above options to create an event that works best for you



ON THE BAR

Subject to change and based on availability.

Craft Beer -
Fernie Brewing Co. \$8

House Wine by the Glass
5 oz \$8

Caesars \$9

Non-Alcoholic Beer \$6

Domestic Beer \$8

Coolers \$9

Pop & Juice \$4

Standard Bar

Single \$8
Double \$12

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

Premium Bar - available upon request through the Sales Manager

Specialty Cocktails

On the Rocks
Espresso Martini
\$14

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WINE

Priced by the bottle

White

Sandhill Pinot Gris \$39
Sandhill Sauvignon Blanc \$39

Red

Red Rooster Pinot Noir \$45
Red Rooster Cab Merlot \$39

Sparkling Wine

Red Bird \$59

Rose

Red Bird \$55

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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 once you have returned your signed contract and have paid the first deposit.

50% deposit will be due upon signing the contract
50% payment will be required 30 days prior to your arrival

Thank you again for considering St. Eugene Resort as your event and accommodation location. If you would like to move forward and secure a date, please contact our Events team at
sales@steugene.ca or at 250.420.2004.

**Please note menus, pricing and availability are subject to change.
Applicable taxes and gratuity (18%) will be added to the final invoice.**