



**2024 WEDDING BROCHURE**  
**CORNERSTONE THEATRE**

# THANK YOU FOR CONSIDERING CORNERSTONE WEDDINGS AT CORNERSTONE THEATRE

Congratulations on your engagement! Our team has hosted over 600 mountain weddings in Canmore and we truly hope we have the opportunity to host a spectacular wedding day for you.

We offer all inclusive packages, a two hour food tasting & planning meeting and a dedicated team that will help you plan all venue related details. You will be able to sit back and relax on your wedding day knowing that our team has your back.

We provide the most comprehensive services for couples getting married in Canmore. When Cornerstone hosts your wedding, everything you choose goes towards your minimum spend. This includes your ceremony, food and beverage and even our in-house DJ.

Photo Credit: Kadir Hummel Photography

Reach out, our team is waiting to hear from you.

*We can't wait to help you plan your wedding,*

*Your Cornerstone Weddings Team*

# WEDDING CEREMONIES CORNERSTONE THEATRE





Photo Credit: Brittany Jones Photography



Photo Credit: Red Bloom Photography

## OUTDOOR CEREMONY PACKAGE

### CANMORE RANCH

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**COST \$1,800**

**PLUS SITE FEE RENTAL \$700**

#### **RENTALS & DÉCOR INCLUDED**

White folding chairs for your guests  
Two wooden barrels  
Choice of arch  
PA system for your music device

#### **STAFF & PERKS INCLUDED**

Personal Wedding Coordinator to assist with planning & hosting your ceremony.  
Set up & teardown of the site including your own décor (restrictions may apply).  
Personnel to operate your music device.

#### **HORSE DRAWN CARRIAGE**

**\$350 (ADD ON)**

Make a grand entrance or exit!  
Let Lilly and Tiger sweep you off your feet. Add a carriage to your ceremony.

*Not included: Wedding license & marriage officiant.*

# INDOOR CEREMONY PACKAGE

## CORNERSTONE THEATRE

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**COST \$1,500**

### **VENUE & DÉCOR INCLUDED**

Venue rental  
Wooden chairs  
Signing table with white linens  
In-house PA system for your music device

### **STAFF & PERKS INCLUDED**

Personal Wedding Coordinator to assist with planning & hosting your ceremony.  
Set up & teardown of the venue including your own décor (restrictions may apply).

*Not included: Wedding license & marriage officiant.*



# WINTER WONDERLAND PACKAGE

## CANMORE RANCH

**COST \$2,000**

**PLUS SITE FEE RENTAL \$700**

### RENTALS & DÉCOR INCLUDED

White folding chairs for all your guests  
Choice of arch  
Donut tent  
Fire pit (wood included) in Donut tent  
A selection of blankets for the ceremony  
PA System & operating staff for your music device

### STAFF & PERKS INCLUDED

Personal Wedding Coordinator to assist with planning & hosting your ceremony.  
Set up & teardown of the site including your own décor (restrictions may apply).

*Not included: Wedding license & marriage officiant.*

### FUN ADD ONS:

Luxury hot chocolate bar  
Mulled wine  
S'mores bar  
Appetizer selection

*Note: you must order food when ordering alcohol to comply with AGLC regulations.*

**Add a  
Sleigh  
Ride!**



Photo Credit: TKShotz Photography

Photo Credit: Tim & Court Photography

# WEDDING RECEPTIONS CORNERSTONE THEATRE





Photo Credit: TKShotz Photography



Photo Credit: TKShotz Photography



Photo Credit: TKShotz Photography



Photo Credit: TKShotz Photography

# WEDDING RECEPTION PACKAGE

## CORNERSTONE THEATRE

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**COST \$7,500**

### VENUE RENTAL INCLUDED

Venue rental (from reception until 2 a.m.)

*NEW Rectangular 'farmhouse style' wooden tables and chairs*

Cutlery, glassware & plateware

Guest book table with linen & cake table with linen

Three ambient light settings: dinner, first dance & disco

Microphone & podium for speeches

### DÉCOR INCLUDED

Choice of napkin colours

Mr(s) and Mr(s) marquee lights or "Crazy in Love" neon sign

30 min décor drop off meeting the day before your wedding

Pre-arranged décor pick up the day after your wedding before 11 a.m.

Voile and barn board backdrop

### STAFF & PERKS INCLUDED

Dedicated personal Wedding Coordinator from your planning meeting to your special day.

Event Manager to coordinate your evening reception, including managing your evening timeline and assisting your MC.

All staff including servers, bartenders & setup staff.

Room set up & teardown including your centerpieces, guest book table, seating chart & fireplace décor.

Food tasting & 2 hour planning meeting.

*ADD ONS (extra cost): Tablecloths, runners, overlays, extra décor including charger plates & chair covers. Ask us about pricing.*



# WELCOME DRINKS

## PROSECCO

**\$8.75 PER PERSON**

**\$9.00 PER PERSON FOR MIMOSAS**

Welcome your guests with a chilled glass of bubbling prosecco. Always a great choice that is sure to please everyone!

## MULLED WINE

**\$10.50 PER PERSON**

Add a touch of Europe with warm spiced wine made with cloves, cinnamon and orange.

## SANGRIA

**\$10.50 PER PERSON**

A classic Spanish punch! Light & fruity.



Photo Credit: Winter Lotus

## CAESAR BAR

**\$12 PER PERSON**

Host a true Canadian experience with a Caesar bar. Smirnoff vodka or Gordons gin, clamato juice, garnishes, celery salt and hot sauce. Our staff serve the liquor and guests create their own Caesar.

## WILD LIFE GIN & TONIC

**\$12 PER PERSON**

Want something local? Canmore's famous Wild Life Gin and signature tonic are amazing!

## HOT CHOCOLATE BAR

**\$12 PER PERSON**

Served with your guest's choice of crushed chocolate & nut toppings. Includes 1 oz. of Kahlua, Baileys or Jameson.

# BUTLER PASSED APPETIZERS

## **BEEF**

### **\$6.50 PER SELECTION**

Alberta beef tartare on crispy wonton chips  
Blueberry bison meatballs with mixed berry compote (GF)  
Beef satay with teriyaki soy glaze  
Mini beef samosas served with tomato cilantro sauce

## **CHICKEN**

### **\$5.85 PER SELECTION**

Chicken lollipops with Thai peanut sauce  
Bite sized chicken and waffles with ginger chili maple sauce  
Mini pulled chicken quesadilla bites garnished with sour cream and Pico de Gallo

## **SEAFOOD**

### **\$6 PER SELECTION**

Coconut shrimp with siracha aioli  
Crab cake with tequila cocktail sauce (GF)  
Albacore tuna ceviche on mini rice crackers (GF)  
Bacon wrapped scallops served with white rum cream sauce (GF)

## **VEGETARIAN**

### **\$5 PER SELECTION**

Vegetarian spring rolls with sweet chili sauce  
Mini spanakopita with tzatziki sauce  
Bruschetta with herb crostini  
Vegetarian samosas with cilantro chutney  
Arancini balls served with arrabbiata sauce & shaved Parmesan

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# BUFFET MENU ONE

\$85 per adult / \$42.50 per child (aged 4-12)

## SALADS & SOUPS - CHOOSE TWO

Caesar salad with house made dressing with fried caper and shaved Padano  
Mediterranean salad with kalamata olives, vine ripe tomatoes with lemon herb dressing

Cornerstone house salad with homemade ranch and sundried tomato dressing

Asian noodle salad with broccoli, coleslaw, carrots, peanuts, cilantro served with creamy peanut dressing

Italian bowtie pasta salad with cucumber, red pepper, black olives, feta cheese, grape tomatoes, green onion with lemon herb dressing

Broccoli & aged cheddar soup

Creamy potato leek soup

Braised beef and lentil soup

Hearty vegetable soup

Herb roasted tomato cream soup

## VEGETABLES - CHOOSE ONE

Seasonal steam vegetables with herb butter

Roasted root vegetables with persillade and olive oil

Brown butter maple glazed rainbow carrots

Fresh steam broccolini with Italian herb butter

Green bean almondine with pancetta lardons

## STARCH - CHOOSE TWO

Potato gnocchi with green peas and roasted garlic chive butter

Caramelized onion mashed potato

Turmeric basmati rice pilaf with dried fruit

Herb roasted mini roasted potatoes

Vegetarian baked tri-colour fusilli pasta with tomato or cream sauce

## MAIN COURSE - CHOOSE TWO

Chipotle maple glazed center cut pork chop

Seared chicken breast with hunter sauce

Roasted chicken with cacciatore sauce

Grilled salmon with citrus Beurre Blanc sauce

Cranberry apple stuffed pork loin with star anise pan jus

Herb roasted duck breast with port jus

Four cheese tortellini with garden vegetable and Arrabiata sauce

## CARVING STATION

Roasted AAA Alberta Sirloin with peppercorn sauce and horseradish

## DESSERT - CHOOSE TWO

Assorted cheesecake

Assorted brownies

Assorted mini cakes

Fruit platter

Profiterole with chocolate ganache

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# BUFFET MENU TWO

\$92 per adult / \$46 per child (aged 4-12)

## SALADS & SOUPS - CHOOSE TWO

Caesar salad with house made dressing with fried caper and shaved Padano  
Baby arugula salad with crispy bacon, strawberries, goat cheese, cherry tomatoes, candied nuts served with sundried tomato vinaigrette  
Mediterranean quinoa salad with lemon herb dressing  
Grilled watermelon feta salad with white balsamic mint vinaigrette  
Caprese salad with heirloom tomato, fresh mozzarella and basil

Roasted fennel & carrot soup  
English pub split pea soup  
Creamy truffle mushroom soup  
Classic San Francisco seafood Cioppino Soup  
Creamy and cheesy broccoli soup

## VEGETABLES - CHOOSE ONE

Grilled asparagus with balsamic glaze  
Roasted fennel and maple herb glazed rainbow carrots  
Steamed broccolini in a fresh herbed butter  
Ratatouille Niçoise  
Duck fat roasted tri-colour beets

## STARCH - CHOOSE TWO

Potato gnocchi with duck leg confit, sweet peas, and garlic chive butter  
Lemon saffron rice pilaf with dried fruit medley  
Paprika and herb roasted red skin potato  
Baked truffle cheese mashed potato  
Classic potato croquette

## MAIN COURSE - CHOOSE TWO

Herb roasted chicken supreme with salsa di Pomodoro  
Seared duck breast with port jus  
Slow roast pork belly with maple thyme pan jus  
Authentic German veal schnitzel with truffle mushroom jus  
Cranberry apple stuffed pork loin with star anise pan jus  
Grilled salmon with citrus Beurre Blanc sauce  
Cheese and spinach cannelloni served with confit garlic basil tomato sauce

## CARVING STATION

Roasted AAA Alberta prime rib with grainy Dijon rub and caramelized onion whisky demi and horseradish  
AAA Alberta beef tenderloin with horseradish and Bernaise sauce  
Slow roasted beef brisket

## DESSERT - CHOOSE TWO

Assorted cheesecake  
Assorted brownies  
Assorted mini cakes  
Fruit platter  
Profiterole with Grand Marnier chocolate ganache

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# PLATED MENU ONE

\$87 per adult / \$43.50 per child (aged 4-12)

## APPETIZER - CHOOSE ONE

Caesar salad with house made dressing and fried capers and shaved Padano  
Wild mushroom ravioli with Puttanesca sauce  
Caprese salad with heirloom tomato, fresh mozzarella and basil  
Arancini balls served with arrabiata sauce and shaved parmesan  
Albacore tuna ceviche served on wonton chips  
Broccoli & aged cheddar soup with crispy pancetta

Creamy potato leek soup  
Braised beef and lentil soup  
Hearty vegetable soup  
Herb roasted tomato cream soup

## VEGETABLES - CHOOSE ONE

Green bean almondine with pancetta lardons  
Maple glazed brown butter roasted rainbow carrots  
Steam broccolini with lemon herb butter  
Grilled asparagus with gremolata

## STARCH - CHOOSE ONE

Toasted garlic mashed potato  
Paprika and herb roasted mini rainbow potatoes  
Lemon saffron rice pilaf with dried fruit medley  
Baked wild mushroom risotto with green pea and shaved Padano  
Herb goat cheese baked polenta

## MAIN COURSE - CHOOSE ONE

Grilled 8oz AAA Alberta sirloin with mushroom peppercorn sauce  
Sundried goat cheese stuffed chicken supreme with herb garlic white wine sauce  
Mediterranean baked cod with a dill and caper sauce  
6 oz grilled salmon with lemon citrus Beurre Blanc  
Bone in pork chop with chipotle maple glaze  
Pork roulade stuffed with cranberry, apple with Pinot Noir sauce

## DESSERT - CHOOSE ONE

Blueberry filled caramel crème Brule with fresh fruit  
Chocolate cheesecake with cream Chantilly and fresh fruit  
Stick toffee pudding with honey caramel sauce  
Triple chocolate mousse with fresh fruit  
Tiramisu with Bailey infused Chantilly cream  
Passionfruit panna cotta with fresh fruit

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# PLATED MENU TWO

\$95 per adult / \$47.50 per child (aged 4-12)

## APPETIZER - CHOOSE ONE

Caprese salad with heirloom tomato, fresh mozzarella and basil  
Mini baked Brie almond crust with mixed berry compote and maple balsamic crostini  
AAA Alberta beef tartar with crisp wonton chips  
Homemade pan-fried bison ravioli with sage, brown butter and olive tapenade  
Grilled watermelon feta salad with white Balsamic mint vinaigrette

Roast fennel carrot soup  
English pub split pea soup  
Creamy truffle mushroom soup  
Classic San Francisco seafood Cioppino Soup  
Creamy and cheesy broccoli soup

## VEGETABLES - CHOOSE ONE

Green bean almondine with pancetta lardons  
Grilled asparagus with balsamic glaze  
Roasted fennel and maple herb glazed rainbow carrots  
Steamed broccolini in herb butter  
Marinated and grilled seasonal squash

## STARCH - CHOOSE ONE

Lemon saffron rice pilaf with dried fruits  
Roasted garlic and braised leek mashed potato  
Pinot Grigio saffron lobster risotto  
Herb roast fingerling potato  
Potato gratin with Gruyere cheese  
Classic Swiss potato rosti

## MAIN COURSE - CHOOSE ONE

Grilled 8oz AAA Alberta striploin with jumbo shrimps and red wine peppercorn demi  
Mediterranean baked sole with lemon caper sauce  
8oz grilled salmon with white wine cream sauce  
Duo duck, pan seared duck breast and confit duck legs with port wine sauce  
Pan seared chicken supreme stuffed with mushroom goat cheese duxelles and thyme pan jus  
Pork roulade stuffed with cranberry, apple and artichoke tomato sauce  
Cheese and spinach cannelloni served with confit garlic basil tomato sauce

## DESSERT - CHOOSE ONE

Blueberry filled caramel crème Brule with fresh fruit  
Chocolate cheesecake with cream Chantilly and fresh fruit  
Stick toffee pudding with honey caramel sauce  
Triple chocolate mousse with fresh fruit  
Tiramisu with Bailey infused Chantilly cream  
Passionfruit panna cotta with fresh fruit  
Chocolate lava cake with bourbon and cherry glaze

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# SAVOURY STATIONS

## OYSTER STATION

**\$70 PER DOZEN (MINIMUM 4 DOZEN)**

Fresh oysters shucked for you accompanied with chef choice of mignonette

## SHRIMP FLAMBÉ STATION

**\$10 PER PERSON**

Garlic and mix herb shrimps flambe with Cognac.

## SEAFOOD STATION

**\$20 PER PERSON**

In house cooked mussels, clams, tiger shrimp, tuna tataki, peppercorn mackerel, candied salmon, homemade balsamic crostini, & crackers.

## CHARCUTERIE STATION

**\$16 PER PERSON**

Cured and smoked meat served with antipasto, house made pickles, jams and preserves, crostini and imported crackers.

## CHEESE STATION

**\$14 PER PERSON**

Artisan cheese platter accompanied by house-made jams and preserves, balsamic crostini and crackers, fresh fruits, dried fruits, and nuts.



# SWEET STATIONS

## CHOCOLATE FONDUE

**\$9.50 PER PERSON**

Served with pineapple, strawberries, marshmallows, and cookies.

## S'MORES BAR

**\$7 PER PERSON**

Enjoy roasting your marshmallows on our 6 ft. long s'mores station. We supply the marshmallows, graham crackers, chocolate squares and roasting sticks. Can be served after dinner until 9 p.m.

## FLAMBÉ CREPES STATION

**\$7 PER PERSON**

Crepes served with caramel banana, strawberry, mix berries, milk chocolate, cream Chantilly and wild berry compote.

## CANDY BUFFET

**\$7 PER PERSON**

Choose from a selection of our most popular candy to offer your guests. The buffet includes all jars, tongs, scoops, and paper candy bags. Available all evening.



# LATE NIGHT SNACKS

## **POTATO SKINS**

**\$6 PER PERSON**

Fried potato skins stuffed with bacon bits, shredded cheese, spring onions. Served with salsa & sour cream.

## **POUTINE**

**\$9 PER PERSON**

Canadian classic. French fries, cheese curds and gluten free beef gravy.

## **MINI FLATBREAD PIZZA**

**\$9 PER PERSON**

A selection of pizzas made locally by the Rocky Mountain Flatbread Co.

## **PEROGIES BAR**

**\$7.50 PER PERSON**

Perogies stuffed with potatoes & cheese, served with bacon bits, sour cream, green onions & sauerkraut.

## **CORN DOGS**

**\$7.50 PER PERSON**

Buttermilk marinated wings with a selection of sauces.

## **CHICKEN WINGS**

**\$9.50 PER PERSON**

Enjoy a deep fried corn dog served with condiments.

## **SOFT PRETZELS**

**\$8 PER PERSON**

New York style soft & salty pretzels with a variety of dipping sauces.

## **TACO BAR**

**\$9.50 PER PERSON**

Hard and soft shell tacos, ground beef served with tomatoes, lettuce, onion, salsa, sour cream and cheese.

## **SLIDER BAR**

**\$9 PER PERSON**

Alberta beef mini burgers with a variety of build your own toppings.

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# BEVERAGES

## REGULAR BAR

Guests purchase and pay for their own drinks.  
Can be combined with subsidized bar.

## HOST BAR

All drinks purchased are on the host tab.

## SUBSIDIZED BAR

Guests are given one, two or three drink tickets. The cost of these go on the host bar tab. The bar then runs as a regular bar.



## WINE BY THE GLASS



## WINE BY THE BOTTLE

## BEER

A selection of domestic and premium bottle beers and ciders. Seasonal rotating drafts also available.

## LIQUOR

A selection of House, Premium and Top Shelf liquors are available.

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# IN-HOUSE DJ SERVICES

## CORNERSTONE THEATRE

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**COST \$1,700**

DJ cost goes towards your minimum spend!

### **PACKAGE INCLUDES**

Welcome Reception  
Dinner Music  
Dance Music until 2 a.m.

We provide you with a questionnaire prior to your wedding to ensure your music preferences and song choices are available on your special day. Our DJs have over 35 years of experience combined.



# FEATURED PHOTOGRAPHERS

Tkshotz Photography  
tkshotz.com

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Alyssa Beck Photography  
alysabeckphotography.com

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Tim & Court Photography  
timxcourt.com

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Willow & Wolf Photography  
willowandwolf.co

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ENV Photography  
envphotography.com

.....

Brittany Jones Photography  
brittany-jones.com

.....

Red Bloom Photography  
redbloomphotography.com

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Winter Lotus Photography  
winterlotusphotography.com

.....

Selah Reflections  
selahreflections.ca

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# TERMS AND CONDITIONS

## **Confirmation of Reservation and Initial Deposit**

Cornerstone Weddings requires a signed Agreement and payment of \$2000 (non-refundable) to hold the preferred wedding date for weddings held at Cornerstone Theatre.

## **Payments and Payment Schedule**

**Second Payment:** 25% non-refundable payment of the Minimum Charges will be due 12 months prior to the wedding date. Payment can be made with one transaction by cheque, cash or bank transfer only (no credit card).

\*Please note that if the wedding date is booked within 12 months of the wedding date, the first payment of 25% will be due 6 months prior to the wedding date.

**Third Payment:** 25% non-refundable payment of the Minimum Charges will be due 3 months prior to the wedding date. Payment can be made with one transaction by cheque, cash or bank transfer only (no credit card)

**Balance:** The final non-refundable invoice balance is due 2 weeks prior to the wedding date. Payment can be made with one transaction by cheque, cash or bank transfer only (no credit card)

**Outstanding Balance:** Any outstanding balance (including without limitation bar service) is due the morning following the wedding date. Payment can be made by cash or credit card only.

## **Service Charges and GST**

All amounts set out in the Agreement are in Canadian dollars and are exclusive of service charges and all applicable taxes including GST.

The total amount incurred by and charged to the Client will be subject to a service charge of 20% and 5% GST automatically applied to the final invoice.

## TERMS AND CONDITIONS CONTINUED

### MINIMUM CHARGES

The Client agrees to pay the following minimum charges (the "Minimum Charges") which shall be paid by the Client regardless of actual services provided or guest attendance.

DAY	1ST-JAN- 30TH APRIL	1ST-MAY - 31ST OCT	NOV - 30TH DEC
SATURDAY	\$26,000	\$29,000	\$26,000
FRIDAY	\$24,000	\$27,000	\$24,000
SUNDAY	\$21,000	\$24,000	\$21,000
MON-THU	\$21,000	\$24,000	\$21,000

*Weddings held on any statutory holiday or December 31st incur a minimum spend charge of \$30,000 for 2024.*

*\*\*Remember: everything you book with us from the ceremony to the venue rental, food and beverage and in-house DJ goes towards your minimum spend\*\**

Service charges and all applicable taxes including without limitation GST are not included in the Minimum Charges set out above and shall be in addition to such Minimum Charges.

Our full terms and conditions are available online or by request to [info@cornerstonecanmore.com](mailto:info@cornerstonecanmore.com). Please ensure you have read and understood our full terms and conditions before reserving a date with Cornerstone Weddings.

Tel: 403.609.0004  
info@cornerstonecanmore.com  
www.weddingswithcornerstone.com

Photo Credit: Kacie Hummel Photography

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