



2024 MENUS

CORNERSTONE THEATRE

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

\$9.00 PER PERSON

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

SANGRIA

\$9.50 PER PERSON

A classic Spanish punch! Light & fruity.



Photo Credit: Winter Lotus

CAESAR BAR

\$10.50 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

\$11 PER PERSON

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

HOT CHOCOLATE BAR

\$8 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

BUFFET MENU ONE

\$80 per adult / \$30.00 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 steamed 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 ONE

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

BUFFET MENU TWO

\$90 per adult / \$30 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

PLATED MENU ONE

\$85 per adult / \$30 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 arrabbiata 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
Steamed broccolini with lemon herb butter
Grilled asparagus with gremolata

STARCH - CHOOSE ONE

Roasted 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
Sticky toffee pudding with honey caramel sauce
Triple chocolate mousse with fresh fruit
Tiramisu with Bailey infused Chantilly cream
Passionfruit panna cotta with fresh fruit



PLATED MENU TWO

\$95 per adult / \$30 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 crispy wonton chips
Homemade pan-fried bison ravioli with sage, brown butter and olive tapenade
Grilled watermelon feta salad with white Balsamic mint vinaigrette

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

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 roasted fingerling potato
Potato gratin with Gruyere cheese
Classic Swiss potato rosti

MAIN COURSE - CHOOSE TWO

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
Sticky 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

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 flambé 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 toasting 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.



Photo Credit: ENV Photography

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.

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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Photo Credit: Kadie Hummel Photography

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