



CORNERSTONE
weddings

2025 WEDDING BROCHURE
CORNERSTONE THEATRE

Photo Credit: Kelsey Vera Photography

THANK YOU FOR CONSIDERING CORNERSTONE WEDDINGS AT CORNERSTONE THEATRE

Congratulations on your engagement! Let Cornerstone Weddings bring your dream wedding to life in stunning Canmore, Alberta. With our extensive experience in over 700 mountain weddings, our team is excited to create an unforgettable day for you and your loved ones at Cornerstone Theatre.

Choosing Cornerstone Weddings means more than just a venue. Our all-inclusive packages, along with a Food Tasting & Planning meeting and a dedicated team of wedding professionals, ensure that every detail is taken care of. We will be by your side every step of the way to guarantee a relaxing and memorable experience.

We can't wait to hear from you!

Photo Credit: Kadir Hummel Photography

Contact our team today and let the journey to your magical wedding day begin!

Your Cornerstone Weddings Team

WEDDING CEREMONIES

CORNERSTONE THEATRE





OUTDOOR CEREMONY PACKAGE

1ST MAY - 31ST OCTOBER

AT CANMORE RANCH

COST \$1,800

PLUS SITE FEE RENTAL \$900

RENTALS & DÉCOR INCLUDED

White folding chairs for your guests
Signing table
Two wooden barrels
Your choice of arch from our in-house selection
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 (EXTRA CHARGE)

Elevate your entrance or exit with a majestic horse-drawn carriage ride. Let Lilly and Tiger whisk you away on your special day. Enhance your ceremony by adding a touch of enchantment!

Not included: Wedding license & marriage officiant.



Photo Credit: TKshotz Photography

TOAST THE 'I DO'S'

POST CEREMONY COCKTAIL HOUR AT CANMORE RANCH

COST \$35 PER PERSON

CHAMPAGNE WALL

Cheers to the newlyweds!

Celebrate with our stunning Champagne Wall, the perfect addition to your outdoor ceremony. Sip on a refreshing prosecco or add some fruit juice for a delicious mimosa!

APPETIZERS

A chef selection of 3 appetizers will be the perfect accompaniment to your Cocktail Hour at Canmore Ranch!

Must be ordered for each adult guest.



Photo Credit: Wolf & Willow Photography



Photo Credit: Winter Lotus Photography

INDOOR CEREMONY PACKAGE

CORNERSTONE THEATRE

COST \$1,500

VENUE & DÉCOR INCLUDED

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

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).

AS OUR ONE AND ONLY COUPLE FOR THE DAY, CORNERSTONE THEATRE IS YOUR AUTOMATIC INDOOR CEREMONY BACK UP

Not included: Wedding license & marriage officiant.



WINTER WONDERLAND PACKAGE

1ST NOVEMBER - 30TH APRIL

CANMORE RANCH

COST \$1,950

PLUS SITE FEE RENTAL \$900

RENTALS & DÉCOR INCLUDED

White folding chairs for all your guests
Signing table
Your choice of arch from our in-house selection
Donut tent
Fire pit (wood included) in Donut tent
A selection of blankets for the ceremony
PA System & operating staff for your music device
2 hour ceremony site rental at Canmore Ranch

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.

WINTER WONDERLAND COCKTAIL HOUR (ADD ON):

Luxury hot chocolate bar
or
Mulled wine bar
plus
3 Chef appetizer selections

\$35 per person

Horse Drawn Sleigh Rides

\$350



Photo Credit: Stoppa Photography

Photo Credit: Kim Payant Photography



WEDDING RECEPTIONS

CORNERSTONE THEATRE



Photo Credit: TKShotz Photography



Photo Credit: TKShotz Photography



Photo Credit: TKShotz Photog



Photo Credit: Carly Hill Photography

WEDDING RECEPTION PACKAGE

CORNERSTONE THEATRE

FRIDAY, SATURDAY, SUNDAY - \$6,900

MONDAY TO THURSDAY - \$6,500

VENUE RENTAL INCLUDED

Venue rental (from reception until 2 a.m.)
Rectangular 'farmhouse style' wooden tables and cross back chairs
Cutlery, glassware & plate ware
Guest book table & cake table
Three ambient light settings: dinner, first dance & disco
Microphone & podium for speeches

DÉCOR INCLUDED

Choice of napkin colours
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

Room set up & teardown including your centerpieces, guest book table, seating chart & fireplace décor.
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.
Food tasting & 2 hour planning meeting.

ADDED EXTRAS:

Table runners & overlays, tablecloths, slideshows, décor & stationery packages.
Ask us about selections & pricing.





LIGHT UP YOUR NIGHT

CORNERSTONE THEATRE

“CRAZY IN LOVE” NEON SIGN

\$150

Brighten up your reception with our “Crazy in love” neon sign! Available as backdrop for head table, welcome drink station or cake corner.

DESSERT DE-LIGHT

\$150

Gorgeous sparkly lit backdrop, cake display, cake stand & chandelier.

COLD SPARKLERS

\$350 - \$400

Add a touch of “WOW!” to your grand entrance, first dance or both with our NEW indoor sparklers!

THEATRE STAGE LIGHTING

\$200

Transform the stage with these dramatic theatre uplights. Choose from a variety of colours to suit your theme.

MR(S) & MR(S) MARQUEE LIGHTS

\$150

These beautiful marquee lights will look stunning on our stage or floor area.

PHOTOBOOTH

\$700

A fun & interactive addition to your reception! Your choice of backdrop and a selection of in-house props.



Photo Credit: TKShotz Photography



Photo Credit: Kalla Ramberg Photography



WELCOME DRINKS

NEW

BUILD YOUR OWN SPRITZ BAR

\$12.00 PER PERSON

Served with your choice of Aperol, Limoncello or St Germain and an array of garnishes, topped with bubbly prosecco for the perfect start to any celebration!

PROSECCO

\$9.00 PER PERSON

\$9.50 PER PERSON FOR MIMOSAS

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

WOW! *your guests with a **NEW** Prosecco Tower! Ask for details.*

SANGRIA

\$10.00 PER PERSON

A fruity & refreshing classic that is the perfect additional to any summer celebration! Choose between your favorite red or white sangria to liven up the taste buds.



CAESAR BAR

\$12.00 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.

BUILD YOUR OWN WILD LIFE GIN & TONIC BAR

\$12.00 PER PERSON

Want something local? Canmore's famous Wild Life Gin and signature tonic are amazing! Add your personal touch to this classic with your selection of traditional or flavored gin & an assortment of aromatic garnishes.

MULLED WINE

\$10.00 PER PERSON

Add a European touch with warm spiced wine made with cloves, cinnamon and orange. The perfect winter warmer!

BUTLER PASSED APPETIZERS

BEEF

\$7.00 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

\$6.25 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

\$6.50 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

\$5.25 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

Minimum order required.

BUFFET MENU ONE

\$86 per adult / \$30 per child (aged 4-12)

SALADS & SOUPS - CHOOSE TWO

Caesar salad with house made dressing with fried caper and shaved Grana 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 cheesecakes

Assorted brownies

Assorted mini cakes

Fruit platter

Profiterole with chocolate ganache



BUFFET MENU TWO

\$94.50 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
Profiteroles with Grand Marnier chocolate ganache

PLATED MENU ONE

\$90 per adult / \$30 per child (aged 4-12)

APPETIZER - CHOOSE ONE

Caesar salad with house made dressing and fried capers and shaved Grana 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 Grana 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 a Pinot Noir sauce

DESSERT - CHOOSE ONE

Blueberry filled caramel crème Brule with fresh fruit
Chocolate cheesecake with Chantilly cream 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

\$99.50 per adult / \$30 per child (aged 4-12)

APPETIZER - CHOOSE ONE

Caprese salad with heirloom tomato, fresh mozzarella and basil
Mini baked Brie with an almond crust, 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 almonidine 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 Chantilly cream 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

\$75 PER DOZEN (MINIMUM 4 DOZEN)

Fresh oysters shucked for you accompanied with
Chef choice of mignonette

SHRIMP FLAMBÉ STATION

\$10.50 PER PERSON

Garlic and mix herb shrimps flambé with Cognac.

SEAFOOD STATION

\$21.50 PER PERSON

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

CHARCUTERIE STATION

\$17.30 PER PERSON

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

CHEESE STATION

\$15.25 PER PERSON

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

Minimum order required.



SWEET STATIONS

CHOCOLATE FONDUE

\$10 PER PERSON

Served with pineapple, strawberries, marshmallows, and cookies.

S'MORES BAR

\$7.30 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

\$7.30 PER PERSON

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

CANDY BUFFET

\$7.30 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.

Minimum order required.



Photo Credit: Winter Lotus Photography

LATE NIGHT SNACKS

POTATO SKINS

\$6.30 PER PERSON

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

POUTINE

\$9.40 PER PERSON

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

HOMEMADE PIZZA

\$9.40 PER PERSON

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

PEROGIES BAR

\$7.80 PER PERSON

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

CORN DOGS

\$7.80 PER PERSON

Enjoy a deep fried corn dog served with condiments.

CHICKEN WINGS

\$10.20 PER PERSON

Buttermilk marinated wings with a selection of sauces.

SOFT PRETZELS

\$8.40 PER PERSON

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

TACO BAR

\$10.00 PER PERSON

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

SLIDER BAR

\$9.60 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 a subsidized bar.

HOST BAR

All drinks purchased are on the host tab.

SUBSIDIZED BAR

Guests are given a number of tickets (determined by the couple). 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 .

IN-HOUSE DJ SERVICES

CORNERSTONE THEATRE

COST \$1,600

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.



Photo Credit: TKshotz Photography



Photo Credit: Tim & Court Photography

FEATURED PHOTOGRAPHERS

Tkshotz Photography & Pure Portrait
Photobooth
tkshotz.com

.....

Kim Payant Photography
kimpayantphotography.com

.....

Tim & Court Photography
timxcourt.com

.....

Winter Lotus Photography
winterlotusphotography.com

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Kelsey Vera Photography
kelseyvera.com

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Carly Hill Photo
carlyhillphoto.com

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Kalla Ramberg Photography
kallarambergphotography.ca

.....

Chinook Photography
chinookphotography.com

.....

Stoppa Photography
stoppaphotography.com

.....

Willow & Wolf Photography
willowandwolf.co

.....



Photo Credit: TKshotz Photography

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TERMS AND CONDITIONS

Confirmation of Reservation and Initial Deposit

Cornerstone Weddings requires a signed Agreement and payment of **\$2500** (non-refundable & non-transferrable) to hold the preferred wedding date for weddings held at Cornerstone Theatre.

Payments and Payment Schedule

Second Payment: 30% 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 30% will be due 6 months prior to the wedding date.****

Third Payment: 30% 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. **Service charges and GST do not contribute to the minimum spend commitment.**

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	\$24,000	\$26,000	\$24,000
FRIDAY & SUNDAY	\$20,000	\$22,000	\$20,000
MON-THUR	\$19,000	\$20,000	\$19,000

Weddings held on any statutory holiday or December 31st incur a minimum spend charge of \$26,000 for 2025.

*****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 by request to 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: Kadie Hummel Photography

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