



CORNERSTONE  
weddings

2025 MENUS  
CORNERSTONE THEATRE

Photo Credit: Kelsey Vera 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.*

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# 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 / \$30.00 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

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# PLATED MENU ONE

\$90.00 per adult / \$30.00 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 / \$30.00 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 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 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

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# 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.

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# 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 .

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