



CORNERSTONE
weddings

Photo Credit: Elizabeth Marie Photography

2025 WEDDING BROCHURE

RUNDLEVIEW BANQUET ROOM, CANMORE NORDIC CENTRE PROVINCIAL PARK



Welcome to

CORNERSTONE WEDDINGS

AT

RUNDLEVIEW BANQUET ROOM, CANMORE NORDIC CENTRE

Congratulations on your engagement! We are thrilled to offer our professional wedding services for your perfect day in Canmore.

Known for its magical charm, Canmore has become a top choice for couples from all around the globe to exchange their vows. With over 700 mountain weddings hosted by our experienced team, we are here to create an unforgettable wedding experience for you.

If you are envisioning an intimate celebration with between 30 and 80 guests, filled with an abundance of natural light and a relaxed atmosphere, look no further than the breathtaking Rundlevview Banquet Room at the Canmore Nordic Centre.

Our commitment to you is unparalleled. From a complimentary food tasting and planning meeting to dedicated assistance in every single aspect of your venue arrangements, our team is here to support you throughout the entire process. Every choice you make contributes directly to your minimum spend, ensuring that your ceremony, reception, food and beverage services, and even our in-house DJ, are all accounted for. With us by your side, you can have peace of mind and confidence to relax and enjoy the journey.

Don't hesitate to reach out - our team is eagerly waiting to hear from you!

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

Your Cornerstone Weddings Team



CEREMONY & RECEPTION





2025 Weddings

CEREMONY PACKAGE OUTDOOR

**COST \$1,400
PLUS SITE FEE RENTAL \$500**

STAFF & PERKS

Personal Wedding Coordinator to assist with planning & hosting your ceremony.

Setup & tear down of your site including your own décor (restrictions may apply).

RENTAL & DECOR

White folding chairs for all your guests

Signing table with linens

Triangle arch provided by Cornerstone Weddings (set up included)

PA system & staff to operate your music device

NOT INCLUDED: WEDDING LICENSE & MARRIAGE OFFICIANT



2025 Weddings

CEREMONY PACKAGE INDOOR

COST \$1,200

STAFF & PERKS

Personal Wedding Coordinator to assist with planning & during your ceremony.

Setup & tear down of your ceremony including your own décor (restrictions may apply).

RENTAL & DECOR

Rundleview Banquet Room and foyer rental

Wooden chairs

Signing table with white linen

PA System for your music device

NOT INCLUDED: WEDDING LICENSE & MARRIAGE OFFICIANT



2025

Weddings

RECEPTION PACKAGE

COST \$4,500

STAFF & PERKS

A committed team of wedding professionals to answer and guide you right from the moment you book.

Your own dedicated personal Wedding Coordinator, from your planning meeting to your special day, to ensure every detail is perfect.

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 & a 2 hour planning meeting.

VENUE

Rundlevier Banquet Room & Foyer venue rental (from 5pm until 1 a.m.)

6 ft. round tables & wooden seats (8 seats per table)

Cutlery, glassware & plateware

Guest book table & cake table with linens

Wooden dancefloor

Microphone & podium for speeches

DECOR

Table linens (white or black) & choice of napkin colours

Room setup & take down including your centerpieces, guest book table, seating chart & extra decor

Nordic fairytale lights & evening disco lights

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.

FOOD & BEVERAGE





WELCOME DRINKS

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!

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.

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.

MULLED WINE

\$10.00 PER PERSON

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

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.



BUTLER PASSED APPETIZERS

BEEF

\$7.00 PER SELECTION

Alberta beef tartar on crispy wonton chips
Blueberry bison meatballs with mixed berry compote (GF)
Beef satay with teriyaki soy glaze
Mini beef samosa 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

SEAFOOD

\$6.50 PER SELECTION

Coconut shrimp with siracha aioli
Crab cake with tequila cocktail sauce (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 samosa with cilantro chutney

MINIMUM ORDER PER ITEM OF 30

BUFFET

OPTION 1

\$75.00 PER ADULT

\$30.00 PER CHILD (AGED 4-12)

SALADS & SOUPS - CHOOSE TWO

Caesar salad with house made dressing

Cornerstone house salad with homemade ranch and sundried tomato dressing

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

Creamy potato leek soup

Hearty vegetable soup

Herb roasted tomato cream soup

VEGETABLES - CHOOSE ONE

Seasonal steamed vegetables with herb butter

Roasted root vegetables

Green bean almondine

STARCH - CHOOSE TWO

Garlic mashed potato

Basmati rice pilaf with dried fruit

Herb roasted mini roasted potatoes

MAIN COURSE - CHOOSE ONE

Chipotle maple glazed center cut pork chop

Herb roasted chicken

Mediterranean baked cod with a dill and caper sauce

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

BUFFET

OPTION 2

\$86.00 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 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

PLATED

OPTION 1

\$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 Padano
Wild mushroom ravioli with Puttanesca sauce
Caprese salad with heirloom tomato, fresh mozzarella and basil

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 almonline
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
Herb goat cheese baked polenta

MAIN COURSE - CHOOSE ONE

Grilled 8oz AAA Alberta sirloin with mushroom peppercorn 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
Chicken roulade stuffed with goat cheese & sundried tomato, served with red wine sundried tomato demi
Mushroom ravioli with garden vegetables and Arrabiata sauce

DESSERT - CHOOSE ONE

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

OPTION 2

\$99.00 PER ADULT

\$30.00 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 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 roast 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
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



DELICIOUS EXTRAS

S'MORES BAR

\$7.00 PER PERSON

Enjoy toasting 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.

CHEESE STATION

\$15.00 PER PERSON

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

CANDY BUFFET

\$7.00 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.

CHARCUTERIE STATION

\$17.00 PER PERSON

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

MINIMUM ORDER PER ITEM OF 30



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.

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.

SOFT PRETZELS

\$8.40 PER PERSON

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

SLIDER BAR

\$9.60 PER PERSON

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

POUTINE

\$9.40 PER PERSON

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

MINI FLATBREAD PIZZA

\$9.00 PER PERSON

A selection of pizzas with various toppings

CHICKEN WINGS

\$\$10.00 PER PERSON

Buttermilk marinated wings with a selection of sauces.

TACO BAR

\$10.00 PER PERSON

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

MINIMUM ORDER PER ITEM OF 30

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, local and premium bottle beers and ciders.

LIQUOR

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



IN-HOUSE DJ SERVICE

COST \$1,600

PACKAGE INCLUDES:

Welcome Reception

Dinner Music

Plus up to 5 hours of Party Music until 1am

AVAILABLE UNTIL 1 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.

DJ COST GOES TOWARDS YOUR MINIMUM SPEND!

CANMORE NORDIC CENTRE

EXTRAS

MARQUEE LIGHTS

\$175

Approximately 2 ft. high and 9 ft. long, these look great in front of your head table. Mr.& Mr. , Mrs.& Mrs. or Mr. & Mrs. available.

DESSERT DELIGHT

\$150

Gorgeous sparkly lit backdrop, wine barrel cake display & cake stand.





Photo Credit: Alex Popov Photography

FEATURED PHOTOGRAPHERS

ALEX POPOV PHOTOGRAPHY

alexpovphotography.ca

BRITTANY JONES PHOTOGRAPHY

photobybrit@gmail.com

ELIZABETH MARIE PHOTOGRAPHY

elizabethmarie.ca

JAYDEN CAMPBELL PHOTOGRAPHY

jaydencampell.ca

KALLA RAMBERG PHOTOGRAPHY

kallarambergphotography.ca

KELSEY VERA PHOTOGRAPHY

kelseyvera.com

SADIE WILLOW PHOTOGRAPHY

sadiewillow.com

TKSHOTZ PHOTOGRAPHY

tkshotz.com

TERMS & CONDITIONS

CONFIRMATION OF RESERVATION AND INITIAL DEPOSIT

Cornerstone Weddings requires a signed Agreement and payment of \$1500 (non-refundable) to hold the preferred wedding date for weddings held at The Canmore Nordic Centre.

****Please note, The Canmore Nordic Centre will only confirm your wedding booking 12 months prior to your date. In the unlikely event they can not confirm, your full deposit will be returned to you. All bookings made outside of 12 months is only a tentative booking until confirmed by The Canmore Nordic Centre at 12 months prior to your wedding day.****

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 & CONDITIONS

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	MINIMUM CHARGE
FRIDAY, SATURDAY, SUNDAY	\$12,500
MONDAY TO THURSDAY	\$10,000
STAT & DEC 31	\$15,000

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 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

Follow us on:

