



Photo Credit: Elizabeth Marie Photography

2025 WEDDING BROCHURE

RUNDLEVIEW BANQUET ROOM, CANMORE NORDIC CENTRE PROVINCIAL PARK

YOUR DREAM MOUNTAIN WEDDING IS WAITING...

THE CORNERSTONE DIFFERENCE

At Cornerstone Weddings, we make planning your dream wedding easy with all-inclusive packages that cater to your budget and vision. Our team will be with you for every step of the wedding planning process, from your Food Tasting & Planning meeting to the moment you walk down the aisle. Because when you choose Cornerstone Weddings, you're investing in more than just a beautiful venue. You're investing in a full-service team of industry experts who know what it takes to plan and execute a flawless celebration. This is what makes us different:



ALL-INCLUSIVE MINIMUM SPEND

Unlike other venues, **everything** you book with us goes towards your minimum spend commitment. This includes your wedding and ceremony packages, food and beverage selections (including what your guests buy at the bar), and even add-ons like our gorgeous décor packages and in-house DJ.

SET UP & TEAR DOWN INCLUDED

Our team will take care of **all** the setup and tear down of your ceremony and reception – including your own décor. This includes the venue's tables, chairs, linens, and table settings, as well as your centerpieces, seating charts, guest book table, and other personal touches. Plus, when the party ends, you get to go home while our team tears it down and boxes it up for you to pick up the next day.

YOUR PERSONAL WEDDING COORDINATOR

Included in your wedding package is a dedicated **Wedding Coordinator** who will help plan your ceremony and reception and ensure your day goes off exactly how you imagined it. This includes a **2-hour Food Tasting and Planning Meeting**, unlimited communication, and a décor drop-off and final planning meeting the day before your wedding.

WEDDING PRICING

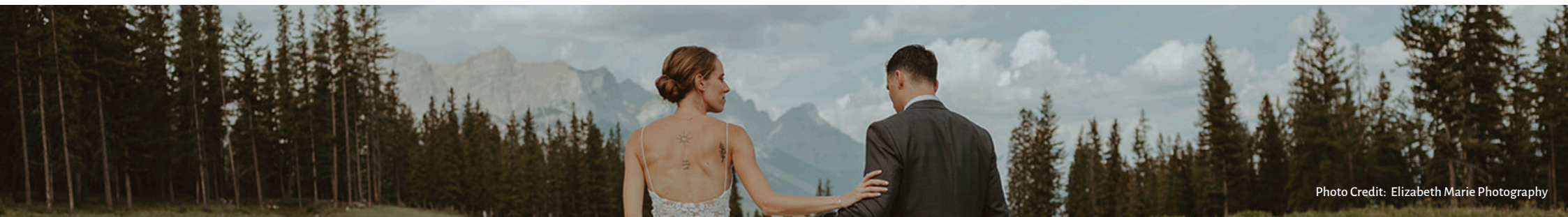
CANMORE NORDIC CENTRE

2025

JANUARY - DECEMBER			
	FRIDAY, SATURDAY & SUNDAY	MONDAY - THURSDAY	STAT & DEC. 31
CEREMONY PACKAGE	\$1,400 (PLUS \$500 SITE FEE)	\$1,400 (PLUS \$500 SITE FEE)	\$1,400 (PLUS \$500 SITE FEE)
RECEPTION PACKAGE	\$4,500	\$4,500	\$4,500
MINIMUM SPEND*	\$12,500	\$10,000	\$15,000

***EVERYTHING YOU SPEND WITH US—FROM YOUR CEREMONY AND RECEPTION PACKAGE TO FOOD, BEVERAGE, AND ADD-ONS LIKE OUR IN-HOUSE DJ—GOES TOWARDS YOUR MINIMUM SPEND.**

NOTE: The Canmore Nordic Centre will only confirm your booking 12 months before your wedding date. Bookings made outside of those 12 months are considered tentative bookings until confirmed. Service charges (20%) and all applicable taxes including GST (5%) are not included in the minimum charges listed above and will be automatically applied to your final invoice.



WEDDING CEREMONIES





CEREMONY PACKAGE OUTDOOR

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

STAFF & PERKS

- Personal Wedding Coordinator to assist with planning and hosting your ceremony.
- Set up and tear down of your ceremony site including your own décor (restrictions may apply).

RENTAL & DECOR

- White folding chairs for all your guests.
- Signing table with linens.
- Triangle arch provided and set up by Cornerstone Weddings.
- PA system and staff to operate your music device.

NOT INCLUDED: WEDDING LICENSE & MARRIAGE OFFICIANT



CEREMONY PACKAGE INDOOR

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

STAFF & PERKS

- Personal Wedding Coordinator to assist with planning and hosting your ceremony.
- Set up and tear down of your ceremony including your own décor (restrictions may apply).

RENTAL & DECOR

- Rundlevi Banquet Room and foyer rental.
- Wooden chairs for your guests (chair covers available at an extra cost).
- Signing table with white linens.
- PA system and staff for your music device.

NOT INCLUDED: WEDDING LICENSE & MARRIAGE OFFICIANT



RECEPTION PACKAGE

COST \$4,500

STAFF & PERKS

- Room set up and teardown including your centerpieces, guest book table, seating chart, and fireplace décor.
- A personal Wedding Coordinator, available to you from your planning meeting to your big day.
- A day-of Event Manager to coordinate your evening reception, including managing your timeline and assisting your MC.
- All staff, including servers, bartenders, and setup staff.
- A 2-hour Food Tasting and Planning meeting.

VENUE

- Rundlev Banquet Room and Foyer rental (from 5pm until 1 a.m.).
- 6 ft. round tables and wooden seats (8 seats per table).
- Cutlery, glassware, and plateware.
- Guest book table and cake table with linens.
- Wooden dancefloor.
- Microphone and podium for speeches.

DECOR

- Table linens (white or black) and choice of napkin colours.
- Room set up and teardown including your centerpieces, guest book table, seating chart, and any extra decor.
- Nordic fairytale lights and 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 AND BEVERAGE



FOOD AND BEVERAGE PACKAGES

CANMORE NORDIC CENTRE

Our menus, designed and executed by our executive chefs, are designed to reflect the beauty and endless possibilities of the Rocky Mountains. Enjoy the convenience of our all-inclusive packages, expertly curated to complement your celebration. For those seeking a more personalized experience, our à la carte options provide the flexibility to tailor every detail to your unique vision.

THE MOUNT RUNDLE PACKAGE

\$110 PER PERSON

- One (1) glass of prosecco per guest during cocktail hour
- Choice of three (3) appetizers from our butler-passed menu
- Selections from Buffet Menu One
- Choice of one (1) late-night snack from our selection

THE THREE SISTERS PACKAGE

\$130 PER PERSON

- Choice of one (1) glass of either sangria or mimosa per guest during cocktail hour
- Choice of four (4) appetizers from our butler-passed menu
- Selections from Buffet Menu Two
- Choice of two (2) late-night snacks from our selection

À LA CARTE EXCLUSIVELY YOURS

Create your own package by choosing from our gourmet selection of welcome drinks, appetizers, savoury and sweet stations, and late-night snacks. Then, select a buffet or plated menu to create a dining experience your guests will rave about.





WELCOME DRINKS

PROSECCO

\$9.00 PER PERSON

\$9.50 PER PERSON FOR MIMOSAS

Welcome your guests with a chilled glass of bubbling prosecco. A classic choice with a touch of elegance.

CAESAR BAR

\$12.00 PER PERSON

Make it 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 and 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 warmth 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

\$2.60 PER PIECE

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

CHICKEN

\$1.95 PER PIECE

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

\$2.40 PER PIECE

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

VEGETARIAN

\$1.60 PER PIECE

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 and shaved Parmesan

Minimum order of 30 pieces required
We recommend ordering 3-4 pieces per guest

BUFFET

OPTION 1

\$75.00 PER ADULT

\$30.00 PER CHILD (AGED 4-12)

SALADS & SOUPS - CHOOSE TWO

Caesar salad with house-made dressing, fried capers, and shaved Padano
Cornerstone house salad with homemade ranch and sundried tomato dressing
Italian bowtie pasta salad with cucumber, red pepper, black olives, feta cheese, grape tomatoes, and green onions in a 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 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 vegetables 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, fried capers, and shaved Padano

Mediterranean salad with kalamata olives and 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, and cilantro served with creamy peanut dressing

Italian bowtie pasta salad with cucumber, red pepper, black olives, feta cheese, grape tomatoes, and green onions in a lemon herb dressing

Broccoli and 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 steamed 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 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 vegetables and Arrabiata sauce

CARVING STATION

Roasted AAA Alberta Striploin with peppercorn sauce and horseradish

Slow-roasted beef brisket

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, fried capers, and shaved Padano

Wild mushroom ravioli with Puttanesca sauce

Caprese salad with heirloom tomato, fresh mozzarella and basil

Broccoli and 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

Maple glazed brown butter roasted rainbow carrots

Steamed 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 TWO

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 and sundried tomatoes 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 Chantilly cream

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 tomatoes, fresh mozzarella, and basil
Mini baked Brie in an 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
Broccoli and aged cheddar 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 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
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

SAVOURY & SWEET STATIONS

CHARCUTERIE STATION

\$17.00 PER PERSON

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

OYSTER STATION

\$75 PER DOZEN (MINIMUM 4 DOZEN)

Fresh oysters shucked for you accompanied by the chef's choice of mignonette.

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.

SEAFOOD STATION

\$21.50 PER PERSON

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

SHRIMP FLAMBÉ STATION

\$10.50 PER PERSON

Garlic and mix herb shrimps flambé with Cognac.

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.

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 and 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 house-made pizzas with assorted 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



BAR SERVICE

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.
Also known as an open bar.

SUBSIDIZED BAR

Guests are given a number of tickets (determined by the couple, the cost of which goes on the host bar tab.
The bar then runs as a regular bar.

WINE AVAILABLE BY THE GLASS OR 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 1 a.m.)

AVAILABLE UNTIL 1 A.M.

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

Booking our in-house DJ counts towards your minimum spend!



DÉCOR EXTRAS

MARQUEE LIGHTS

\$175

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

DESSERT DELIGHT

\$150

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





Photo Credit: Alex Popov Photography

FEATURED PHOTOGRAPHERS

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SADIE WILLOW PHOTOGRAPHY

sadiewillow.com

TKSHOTZ PHOTOGRAPHY

tkshotz.com

FREQUENTLY ASKED QUESTIONS

WHAT HAPPENS IF THE WEATHER RUINS OUR PLANS FOR AN OUTDOOR CEREMONY?

As our one and only couple for the day, **the Rundlevie Banquet Room is your automatic indoor ceremony back up.** Should you be forced to change plans, your Wedding Coordinator will work with our set up team to ensure the ceremony space is set up beautifully and changed over in time for your reception.

ARE STAFF INCLUDED IN OUR WEDDING PACKAGE?

Yes – **our packages include all the staff you need to ensure your day runs smoothly.** This includes your dedicated Wedding Coordinator, set up and tear down teams, servers, bartenders, kitchen staff, and evening security detail. We also provide a day-of Event Manager who will work with your MC to keep your reception on schedule.

WHAT ARE YOUR HIDDEN FEES?

Our goal is to make your wedding planning experience as easy and stress-free as possible, which is why **we don't have any hidden fees.** **We do not charge extra for cake cutting, security, SOCAN, or cleaning fees.** Your Food Tasting and Planning Meeting is also included.

Please note, the prices reflected in our brochure do not include GST. A service charge of 20% and 5% GST will be automatically applied to your final invoice. Service charges and GST do not count towards your minimum spend commitment.

WHAT IS YOUR PAYMENT SCHEDULE?

Cornerstone Weddings requires a signed agreement and a deposit of \$1,500 (non-refundable and non-transferable) to hold your wedding date. A second payment (25% of the minimum charges) is due 12 months before the wedding date and a third payment (25% of minimum charges) is due 6 months before the wedding date. The final non-refundable invoice balance is due 2 weeks before the wedding date.

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
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www.weddingswithcornerstone.com

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