



**2025 WEDDING BROCHURE**  
**CORNERSTONE THEATRE**

Photo Credit: Kelsey Vera Photography



# 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.

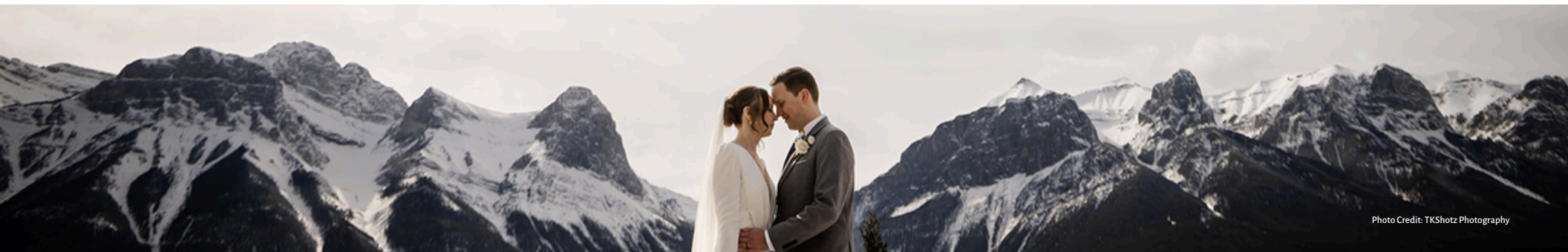
# WEDDING PRICING CORNERSTONE THEATRE

## 2025

	NOVEMBER - APRIL			MAY - OCTOBER		
	SATURDAY	FRIDAY & SUNDAY	MID WEEK	SATURDAY	FRIDAY & SUNDAY	MID WEEK
<b>CEREMONY PACKAGE</b>	\$1,700 + \$900 SITE FEE	\$1,700 + \$900 SITE FEE	\$1,700 + \$900 SITE FEE	\$1,700 + \$900 SITE FEE	\$1,700 + \$900 SITE FEE	\$1,700 + \$900 SITE FEE
<b>RECEPTION PACKAGE</b>	\$6,900	\$6,900	\$6,500	\$6,900	\$6,900	\$6,500
<b>MINIMUM SPEND*</b>	\$24,000	\$20,000	\$19,000	\$26,000	\$22,000	\$20,000

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







# OUTDOOR CEREMONY PACKAGE

1ST MAY - 31ST OCTOBER

## AT CANMORE RANCH

**COST \$1,700**

**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 selection
- PA system for your music device

### STAFF & PERKS INCLUDED

- Personal Wedding Coordinator to assist with planning and orchestrating your ceremony.
- Set up and teardown of the site, including your own décor (restrictions may apply).
- Personnel to operate your music device.

### HORSE DRAWN CARRIAGE (EXTRA CHARGE)

Add a touch of enchantment to your ceremony with a horse drawn carriage ride that will transport you to the head of the aisle and whisk you away after saying “I do.”

*Not included: Wedding license & marriage officiant.*





Photo Credit: TKshotz Photography

## TOAST THE 'I DO'S'

### WITH A POST CEREMONY COCKTAIL HOUR AT CANMORE RANCH

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**COST \$35 PER PERSON**

#### **CHAMPAGNE WALL**

Cheers to the newlyweds! Treat your guests to a post-ceremony celebration 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

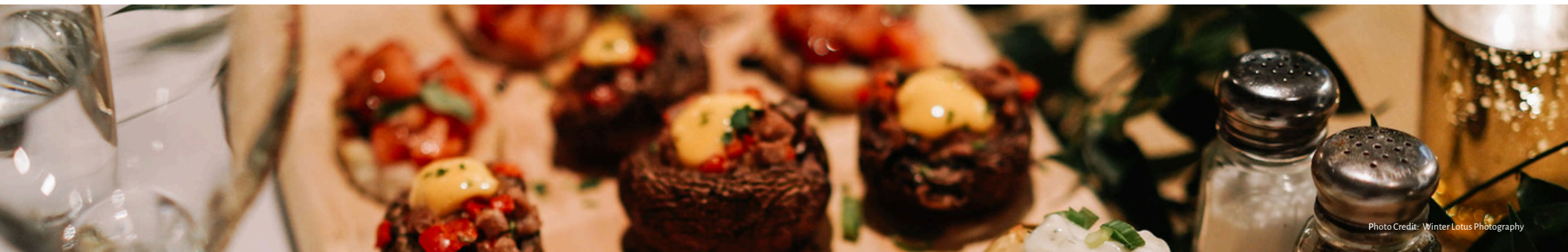


Photo Credit: Winter Lotus Photography



# INDOOR CEREMONY PACKAGE

## CORNERSTONE THEATRE

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**COST \$1,500**

### **VENUE & DÉCOR INCLUDED**

- Venue rental
- Wooden chairs for your guests
- 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 and orchestrating your ceremony.
- Set up and 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 \$1,700**

**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 and orchestrating your ceremony.
- Set up and 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







Photo Credit: TKshotz Photography



Photo Credit: TKshotz Photography



Photo Credit: TKshotz Photography



Photo Credit: Carly Hill Photography



# WEDDING RECEPTION PACKAGE

## CORNERSTONE THEATRE

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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 vineyard chairs
- Cutlery, glassware, and plate ware
- Guest book table and cake table
- Three ambient light settings: dinner, first dance, and disco
- Microphone and 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 and teardown including your centerpieces, guest book table, seating chart, and fireplace décor.
- A dedicated 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.

### ADDED EXTRAS:

*Table runners and overlays, tablecloths, slideshows, décor, and stationery packages.*

*Ask us about selections and pricing.*







Photo Credit: TKShotz Photography

## LIGHT UP YOUR NIGHT LIGHTING ADD-ONS

### “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, and 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





# FOOD AND BEVERAGE





# FOOD AND BEVERAGE PACKAGES

## CORNERSTONE THEATRE

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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

## 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. A classic touch with a touch of elegance.

*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**

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.

### 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 and assortment of aromatic garnishes.

### MULLED WINE

**\$10.00 PER PERSON**

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



# 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  
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 (GF)  
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**

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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, fried capers, and shaved Grana Padano  
Mediterranean salad with kalamata olives, vine-ripe tomatoes, and 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 with 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  
Freshly 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 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 vegetables 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

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# BUFFET MENU TWO

\$94.50 per adult / \$30 per child (aged 4-12)

## SALADS & SOUPS - CHOOSE TWO

Caesar salad with house-made dressing, fried capers, and shaved Padano  
Baby arugula salad with crispy bacon, strawberries, goat cheese, cherry tomatoes, and candied nuts served with sundried tomato vinaigrette  
Mediterranean quinoa salad served with lemon herb dressing  
Grilled watermelon feta salad served with white balsamic mint vinaigrette  
Caprese salad with heirloom tomato, fresh mozzarella and basil

Roasted fennel and 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 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, 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 per adult / \$30 per child (aged 4-12)

## APPETIZER - CHOOSE ONE

Caesar salad with house-made dressing, 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 arrabiata sauce and shaved parmesan  
Albacore tuna ceviche served on wonton chips

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 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 peas and shaved Grana Padano  
Herb goat cheese baked polenta

## MAIN COURSE - CHOOSE TWO

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 and 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

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# 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 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 by the chef's 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, and crackers.

**Minimum Order Required**

## 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.





# 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 house-made pizzas.

## **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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# 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 BOTTLE**

### **BEER**

A selection of domestic, local, and premium bottle beers and ciders. A selection of rotating beers on tap.

### **LIQUOR**

A selection of house, premium, and top-shelf liquors are available.





# IN-HOUSE DJ SERVICES

## CORNERSTONE THEATRE

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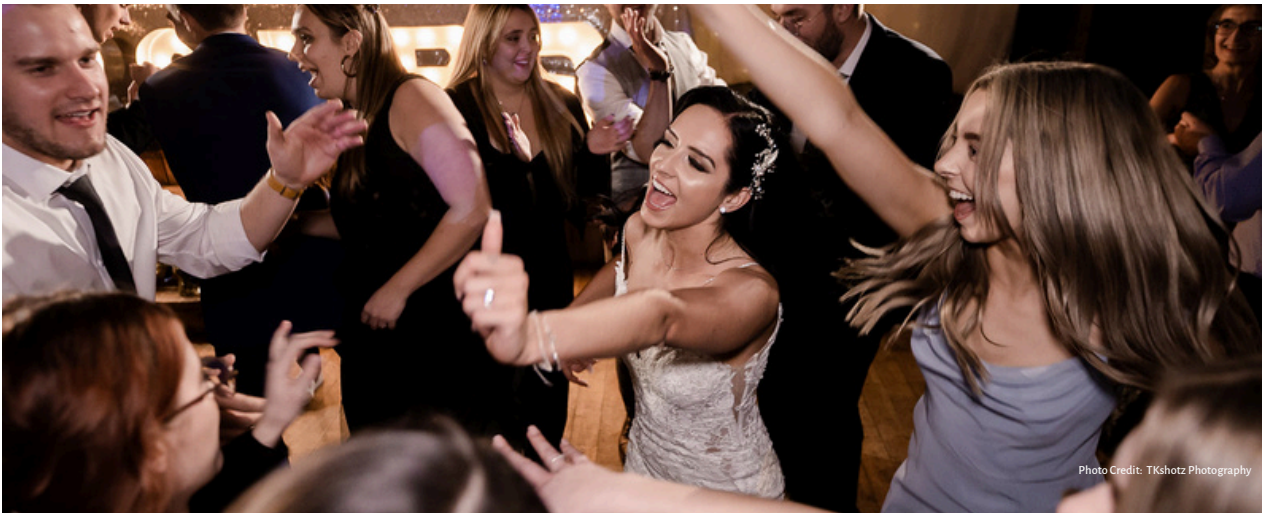
**COST \$1,600**

**Booking our in-house DJ counts 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.



# FEATURED PHOTOGRAPHERS

Tkshotz Photography & Pure Portrait  
Photobooth  
[tkshotz.com](http://tkshotz.com)

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Kim Payant Photography  
[kimpayantphotography.com](http://kimpayantphotography.com)

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Tim & Court Photography  
[timxcourt.com](http://timxcourt.com)

.....

Winter Lotus Photography  
[winterlotusphotography.com](http://winterlotusphotography.com)

.....

Kelsey Vera Photography  
[kelseyvera.com](http://kelseyvera.com)

.....

Elizabeth Marie Photography  
[www.elizabethmarie.ca](http://www.elizabethmarie.ca)

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Kalla Ramberg Photography  
[kallarambergphotography.ca](http://kallarambergphotography.ca)

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Chinook Photography  
[chinookphotography.com](http://chinookphotography.com)

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Stoppa Photography  
[stoppaphotography.com](http://stoppaphotography.com)

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Willow & Wolf Photography  
[willowandwolf.co](http://willowandwolf.co)

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Photo Credit: TKshotz Photography

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# FREQUENTLY ASKED QUESTIONS

## IS THE CANMORE RANCH CEREMONY LOCATION PRIVATE?

We're proud to say that the **Canmore Ranch is the only private ceremony location in Canmore with unobstructed mountain views**. You and your guests will have exclusive access to the property during your ceremony (no day hikers or on-lookers to worry about). Plus, we have bathrooms with running water and free accessible parking.

## 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 \$2,500 (non-refundable and non-transferable) to hold your wedding date. A second payment (30% of the minimum charges) is due 12 months before the wedding date and a third payment (30% 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](mailto: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  
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