



CORNERSTONE

WEDDINGS



THE RUNDLEVIEW ROOM 2025 WEDDINGS



Your Dream Mountain Wedding is Waiting...

At Cornerstone Weddings, we make planning your dream wedding easy with all-inclusive packages that cater to your budget and vision.

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. This includes your wedding and ceremony packages, food and beverage selections (including what your guests spend at the bar), and add-ons like our décor packages and in-house DJ.

SET UP & TAKE DOWN INCLUDED

Our team will take care of all set up and take down of your ceremony and reception – including your décor. This includes our tables, chairs, linens, and table settings, as well as your centrepieces, seating charts, and other personal touches. **Plus, when the party ends, our team will take it down and box it up for you to pick up the next day.**

YOUR PERSONAL WEDDING COORDINATOR

Your booking includes 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 final planning meeting the day before your wedding.



THE RUNDLEVIEW ROOM 2025 WEDDING PRICING

Court Amber Photography

JANUARY TO DECEMBER

	SATURDAY	FRIDAY + SUNDAY	MID WEEK
MINIMUM SPEND	\$12,500	\$12,500	\$10,000

The amount listed above is the minimum commitment required to book our venue. But unlike other venues, **everything you book with us - including the below packages** - counts towards your minimum spend.

CEREMONY PACKAGE	\$1,900	\$1,900	\$1,900
RECEPTION PACKAGE	\$4,500	\$4,500	\$4,500

OUTDOOR CEREMONIES

AT THE CANMORE NORDIC CENTRE

\$1,900

Rentals & Décor Included:

- Choice of 2 outdoor ceremony locations
 - Tree Island, a private forested space, or Cross Country Stadium, a more public setting with sweeping mountain views.
- White folding chairs for your guests
- Signing table with linens
- Archway
- PA system for your music device

Staff & Perks Included:

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

Wedding License & Marriage Officiant
Not Included



Jayden Campbell Photography



INDOOR CEREMONIES IN THE RUNDLEVIEW ROOM

\$1,400

Rentals & Décor Included:

- Venue rental
- Banquet chairs for your guests
- Archway
- Signing table with white linens
- PA system for your music device

Staff & Perks Included:

- Personal Wedding Coordinator to assist with planning and orchestrating your ceremony.
- Set up and take down of The Rundleviow Room, including your own décor (restrictions may apply).
- Personnel to operate your music device.

As our one and only couple for the day, the Rundleviow Room is your automatic indoor ceremony back up.

Wedding License & Marriage Officiant
Not Included

TOAST THE *I DO'S*

AT THE CANMORE NORDIC CENTRE

\$35 PER PERSON

Toast to the next chapter of your lives with a post-ceremony cocktail hour at Tree Island or Cross Country Stadium. After you say your "I do's," our team will pop corks and bring out a selection of appetizers for your guests to enjoy while taking in the view.

Post Ceremony Cocktail Hour Includes:

- 1 glass of prosecco per guest (*non-alcoholic options available*)
- 3 appetizers from our passed canapés menu
- Prosecco serving table with linens and glassware
- Serving staff and Wedding Coordinator to facilitate your cocktail hour

Must be Ordered for each Guest





Breeze Photography

WEDDING RECEPTIONS

UP TO 80 GUESTS

SEE PRICING PAGE FOR DETAILS

Included in Your Reception Package:

- A personal Wedding Coordinator who will help plan and execute your dream wedding.
- A 2-hour Food Tasting and Planning meeting with your Wedding Coordinator where you'll choose décor and menus.
- 30-minute décor drop-off and final planning meeting the day before your wedding.
- Room set up and take down, including your centrepieces, guest book table, seating chart, and lobby décor.
- A day-of Event Manager who will coordinate your evening reception, manage your timeline, and assist your MC.
- All staff, including servers, bartenders, and set up crews.
- Pre-arranged décor pick up the day after your wedding before 11 a.m.

Venue Rental Includes:

- The Rundlevue Room and foyer rental until 1 a.m.
- 6 ft. banquet tables and chairs (8 seats per table)
- Wooden dancefloor
- Microphone and podium for speeches

WEDDING RECEPTIONS

CONTINUED

Decor Included:

- Choice of napkin colours
- Choice of black or white table linens
- Nordic fairytale lights and evening disco lights
- Guest book table and cake table with linens
- Cutlery, glassware, and plateware

CURATED DÉCOR PACKAGES

Customize the look of your reception with our curated selection of in-house decor, including table runners and overlays, charger plates, upgraded cutlery and glassware, and custom stationery packages.

Décor brochure and pricing available upon request.



Jamilla & Co. Photography

FOOD & BEVERAGE PACKAGES

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

\$99 PER PERSON

- 1 glass of prosecco per guest during cocktail hour
- Choice of 3 appetizers from our butler-passed menu
- Selections from the Alpine Buffet
- Choice of 1 late-night snack from our selection

THE THREE SISTERS PACKAGE

\$120 PER PERSON

- Choice of 1 glass of either sangria or mimosa per guest during cocktail hour
- Choice of 4 appetizers from our butler-passed menu
- Selections from the Summit Buffet
- Choice of 2 late-night snacks from our selection



À LA CARTE MENU *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 won't soon forget.



Elizabeth Marie Photography

WELCOME DRINKS

CAESAR BAR **\$12 PER PERSON**

Make it a true Canadian experience. Smirnoff vodka or Gordon's gin, clamato juice, garnishes, celery salt and hot sauce. Our staff serve the liquor and guests create their own Caesar.

PROSECCO **\$9 PER PERSON | \$9.50 FOR MIMOSAS**

Welcome your guests with a chilled glass of bubbling prosecco. A classic touch with a touch of elegance. Or wow your guests with our NEW Prosecco Tower!

SANGRIA **\$10 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.

BUILD YOUR OWN GIN & TONIC **\$12 PER PERSON**

Locally made in Canmore, WildLife Gin and signature tonic are amazing! Add your personal touch to this classic with your selection of traditional or flavoured gin and an assortment of aromatic garnishes.

MULLED WINE **\$10 PER PERSON**

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



Elizabeth Marie Photography

PASSED CANAPÉS

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 chilli 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 chilli 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

MONTANE BUFFET

\$65 per adult | \$20 per child (aged 4-12)

Soup and Salad

Cornerstone garden salad *with grape tomatoes, cucumbers, carrots, and peppers, served with house-made ranch and sundried tomato vinaigrette*

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

Vegetables

Seasonal steamed vegetables *with herb butter*

Starch

Caramelized onion mashed potato

Rice Pilaf

Main Course

Herb roasted chicken

Carving Station

Roasted AAA Alberta sirloin with peppercorn sauce and horseradish

Dessert

Assorted mini cakes

Fruit platter

ALPINE BUFFET

\$75 per adult | \$30 per child (aged 4-12)

Soup and Salad (Choose Two)

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

SUMMIT BUFFET

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

Soup & Salad (Choose 2)

Caesar salad with house-made dressing, fried capers, and shaved Padano

Mediterranean salad with kalamata olives and vine-ripe tomatoes, served with lemon herb dressing

Cornerstone house salad with house-made 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 onion, served 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 1)

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 2)

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 2)

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 2)

Assorted cheesecake

Assorted brownies

Profiterole with chocolate ganache

Fruit platter

Assorted mini cakes

GOLD PLATED MENU

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

Appetizer (Choose 1)

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 arrabbiata 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 1)

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 1)

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 Grana Padano
Herb goat cheese baked polenta

Main Course (Choose 1)

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 1)

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

PLATINUM PLATED MENU

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

Appetizer (Choose 1)

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, and brown butter
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 1)

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 1)

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 2)

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 1)

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 (MIN. 4 DOZEN)

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

SHRIMP FLAMBE 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.

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

FLAMBE CREPES STATION

\$7.30 PER PERSON

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

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.

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 MENU

POTATO SKINS

\$6.30 PER PERSON

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

SOFT PRETZELS

\$8.40 PER PERSON

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

HOUSE-MADE PIZZA

\$9.40 PER PERSON

A selection of house-made pizzas.

PEROGIE BAR

\$7.80 PER PERSON

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

CHICKEN WINGS

\$10.20 PER PERSON

Buttermilk marinated wings with a selection of sauces.

CORN DOGS

\$7.80 PER PERSON

Enjoy a deep fried corn dog served with condiments.

TACO BAR

\$10.00 PER PERSON

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

POUTINE

\$9.40 PER PERSON

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

SLIDER BAR

\$9.60 PER PERSON

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





BAR SERVICE

Impress your guests with signature cocktails, welcome drinks, and local craft beer and spirits. Our talented bar staff will ensure you and your guests are taken care of all night, whether you choose a cash bar, a subsidized bar with drink tickets, or an open bar.

Our bar is fully stocked with a selection of domestic, local, and premium bottled and draught beers. Wine is also available by the glass or bottle.

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.

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.



Elizabeth Marie Photography

IN-HOUSE DJ SERVICE

\$1,600

Package Includes:

- Music for your welcome reception and grand entrance.
- Your choice of dinner music to be played throughout meal service.
- Party music until 2 a.m.

We'll provide you with a detailed questionnaire before your wedding to ensure your music preferences and song choices are available on your big day.



"Cornerstone's in-house DJ is fantastic and knows exactly what to play and when to play it to keep everyone on the dance floor."
- *Ashleigh Harrison (Google Review)*

YOUR BUDGET GOES FURTHER WITH US

YOUR ONE-STOP WEDDING SHOP

Every add-on you book with us counts towards your minimum spend - including our in-house DJ service. Plus, with fewer vendors to organize you'll have more time to focus on the fun part (celebrating your *I do's*).

FEATURED PHOTOGRAPHERS

TKShotz Photography

www.tkshotz.ca

@tkshotz

Kelsey Vera Photography

www.kelseyvera.com

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Breeze Photography

www.breezephotos.ca

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Elizabeth Marie Photography

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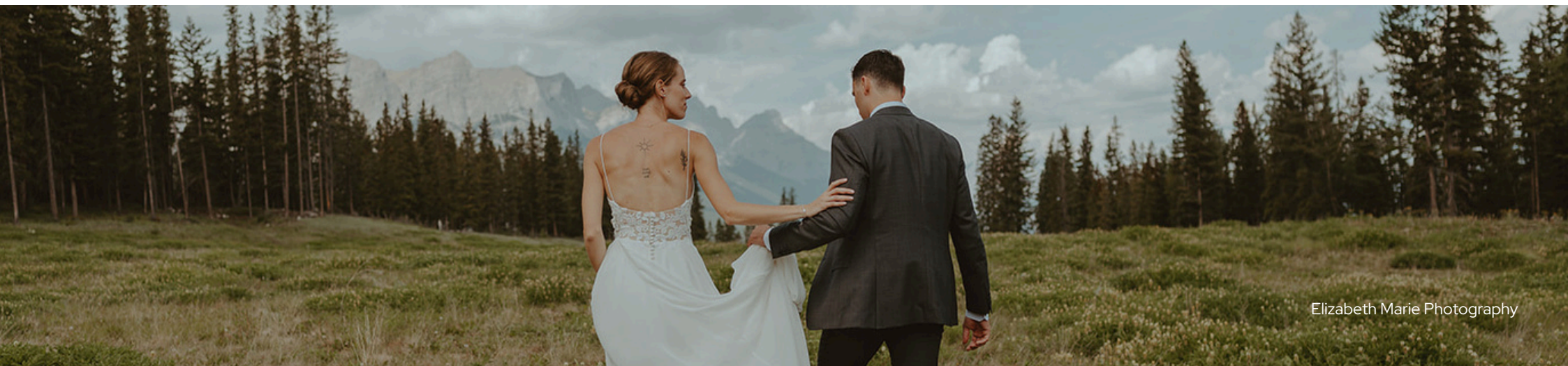
Jamilla & Co. Photography

www.jamilladcphotography.ca

@jamilladcphotography

Summit and Cedar

@summitandcedar



FREQUENTLY ASKED QUESTIONS

IS THE VENUE PRIVATE?

The Rundview Room is located inside the Day Lodge at the Canmore Nordic Centre. From 5:30 p.m. onwards, you and your guests will be the only people in the venue. **We also provide on-site security during the evening at no extra charge.**

IS ACCOMMODATION AVAILABLE ON-SITE?

We do not have accommodation on site; however, **we have discount codes with local hotels and shuttle services to share with you and your guests.** This means your guests choose the best accommodation for their needs and budget and you won't have to worry about booking a hotel room block.

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 invoice. Service charges and GST do not count towards your minimum spend commitment.

HOW DO I SECURE MY WEDDING DATE?

Cornerstone Weddings requires a signed agreement and a deposit of \$1,500 (non-refundable and non-transferable) to hold your wedding date. Our full terms and conditions, along with our payment schedule, are available by request. Please contact info@cornerstonecanmore.com for details.



Tel: 403.609.0004
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