



# CORNERSTONE

WEDDINGS



## THE VISTA 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 VISTA 2025 WEDDING PRICING

Court Amber Photography

## NOVEMBER TO APRIL

SATURDAY

FRIDAY +  
SUNDAY

MID WEEK

MINIMUM SPEND

\$16,000

\$16,000

\$16,000

## MAY TO OCTOBER

SATURDAY

FRIDAY +  
SUNDAY

MID WEEK

\$20,000

\$18,000

\$16,000

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

\$1,500

\$1,500

\$1,500

\$1,500

\$1,500

\$1,500

RECEPTION PACKAGE

\$4,750

\$4,750

\$4,750

\$5,250

\$5,000

\$4,750

**NOTE: Weddings held on statutory holidays or December 31st incur a minimum spend charge of \$25,000 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 invoice. **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.

# OUTDOOR CEREMONIES

## VISTA HEIGHTS ROOFTOP PATIO

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\$1,500

### Rentals & Décor Included:

- 3-hour rooftop rental
- White folding chairs for your guests
- Signing table with linens
- Archway
- PA system for your music device, microphone, and stand
- Available year-round, including winter ceremonies
  - Blankets and heaters provided November to April

### 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



TKShotz Photography



# INDOOR CEREMONIES

## INSIDE THE VISTA

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\$1,500

### Rentals & Décor Included:

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

### Staff & Perks Included:

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

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

Wedding License & Marriage Officiant  
Not Included

# TOAST THE / DO'S

## ON THE VISTA HEIGHTS ROOFTOP

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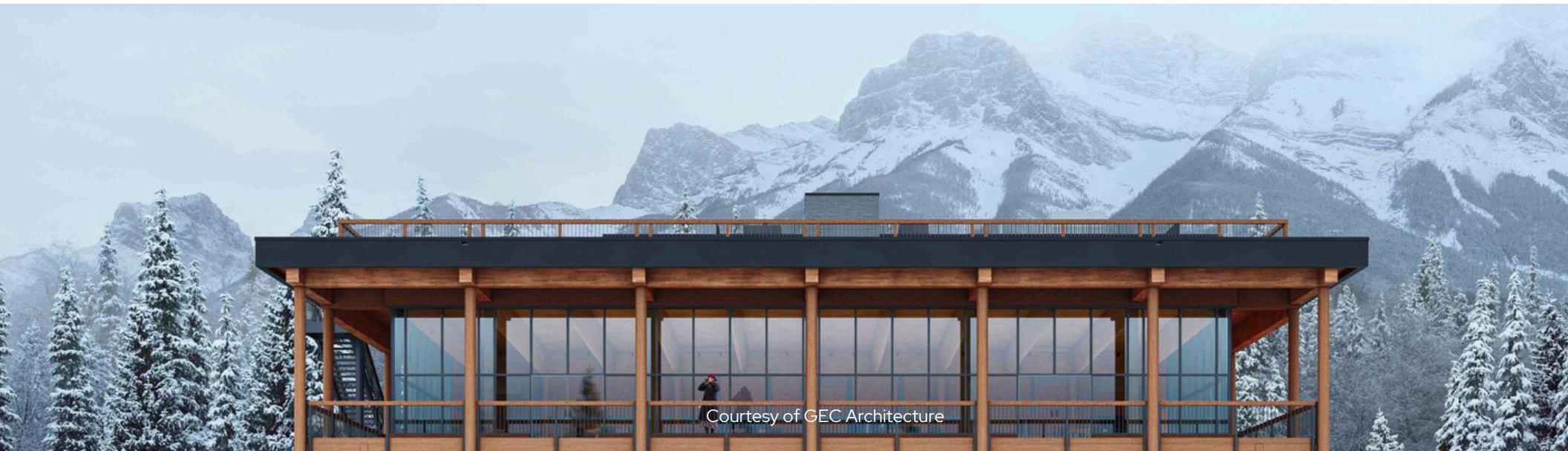
\$35 PER PERSON

Toast to the next chapter of your lives with a post-ceremony cocktail hour on the Vista Heights rooftop. 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 360-degree views.

### 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



Courtesy of GEC Architecture



# WEDDING RECEPTIONS

## UP TO 130 GUESTS

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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 teardown, 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:

- Venue rental, including the lobby and wrap-around patio, from reception start time until 1 a.m.
- 6 ft. banquet tables and chairs (8 seats per table)
- Wooden dancefloor (upgrade to light up dance floor at an extra charge)
- Microphone and podium for speeches

# WEDDING RECEPTIONS

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## CONTINUED

### Decor Included:

- Choice of napkin colours
- Choice of black or white table linens
- 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.





# FOOD & BEVERAGE PACKAGES

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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.



# WELCOME DRINKS

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## **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

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## **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

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## **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

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## **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**

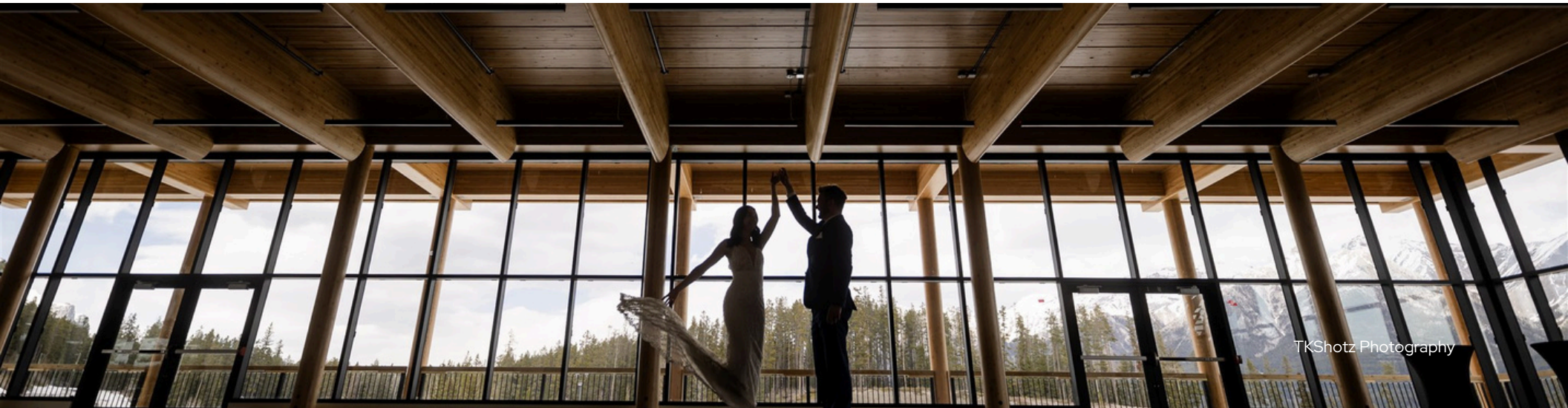
Hard and soft shell tacos, ground beef served with tomatoes, lettuce, onion, salsa, sour cream and cheese.

## **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.





TKShotz Photography

# BAR SERVICE

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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.



# IN-HOUSE DJ SERVICE

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\$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

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## **TKShotz Photography**

[www.tkshotz.ca](http://www.tkshotz.ca)

@tkshotz

## **Elizabeth Marie Photography**

[www.elizabethmarie.ca](http://www.elizabethmarie.ca)

@elizabethfodorr

## **Court Amber Photography**

[www.courtamberphoto.com](http://www.courtamberphoto.com)

@courtamberphoto

## **Jayden Campbell Photography**

[www.jaydencampbell.ca](http://www.jaydencampbell.ca)

@jaydenkcampbell

## **Adam & Alexandra Photography**

[www.adamandalexandra.ca](http://www.adamandalexandra.ca)

@adamandalexandra



# FREQUENTLY ASKED QUESTIONS

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## IS THE VISTA HEIGHTS ROOFTOP AVAILABLE YEAR-ROUND?

**Yes, the Vista Heights rooftop is available for ceremonies year-round.** Space heaters and blankets for your guests will be provided from November to April. Should the weather prevent us from holding your ceremony on the rooftop, the reception space inside The Vista is your automatic ceremony backup.

## IS ACCOMODATION 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?

We do not 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 in your booking. **Please note that the prices reflected in this brochure do not include GST (5%) or service charges (20%).** These will be automatically applied to your invoice and do not count toward your minimum spend commitment.

## HOW DO I SECURE MY WEDDING DATE?

Cornerstone Weddings requires a signed agreement and a deposit of \$2,500 (non-refundable and non-transferable) to hold your wedding date. **Our full terms and conditions are available by request. Please contact [info@cornerstonecanmore.com](mailto:info@cornerstonecanmore.com) for details.**





Tel: 403.609.0004  
info@cornerstonecanmore.com  
www.weddingswithcornerstone.com

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