



CORNERSTONE

WEDDINGS

From Custom Crafted Cocktails to Elevated Dining

Food & Beverage 2026 Weddings



TKShotz Photography

An Experience Your Guests Will Talk About *For Years*

At Cornerstone Weddings, we're more than stunning venues. Ask any of our guests and they'll say the food and service are some of our best features.

The food and drinks you serve on your wedding day should be as unforgettable as the day itself. Our team of skilled chefs, bartenders, and servers will cater to your taste and culinary style to create an unforgettable experience your guests will rave about for years.

ELEVATED 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. All of our venue bars are fully stocked with beer, wine, and spirits.

FINE-DINING INSPIRED CUISINE

Complement your celebration with our gourmet menus that offer a range of exquisite plated dining experiences, gourmet buffets, and elegant passed canapés. Complete your reception with indulgent savoury and sweet stations and a selection of late-night snacks to keep the party going.

FOOD TASTING & PLANNING MEETING

Included in your wedding booking is a Food Tasting and Planning meeting where you'll have the opportunity to meet our chefs and taste our five-star-rated food before crafting your dream wedding menu.



FOOD & BEVERAGE PACKAGES

2026 WEDDINGS

THE MOUNT RUNDLE PACKAGE

\$104 PER PERSON

- 1 glass of prosecco per guest during cocktail hour
- Choice of 3 appetizers
- Selections from the Alpine Buffet menu
- Choice of 1 late-night menu item

THE THREE SISTERS PACKAGE

\$123 PER PERSON

- Choice of 1 glass of either sangria or mimosa per guest during cocktail hour
- Choice of 4 appetizers
- Selections from the Summit Buffet menu
- Choice of 1 late-night menu item

À LA CARTE MENU *EXCLUSIVELY YOURS*

Create your own package by choosing from our selection of welcome drinks, appetizers, savoury and sweet stations, and late-night snacks. Then choose a buffet or plated menu to create a dining experience your guests won't soon forget.

WELCOME DRINKS

PROSECCO

\$9 PER PERSON | \$9.50 FOR MIMOSAS

Serve your guests a chilled glass of prosecco when they arrive to get the party started.

NEW: Dress up your prosecco with edible flower petals, raspberries, and a rose quartz sugar rim for \$1.50PP.

GIN & TONIC BAR

\$12 PER PERSON

Canmore's own Wild Life Distillery gin and signature tonic served with an assortment of aromatic garnishes.

CAESAR BAR

\$12 PER PERSON

Smirnoff vodka or Gordon's gin served with clamato juice, garnishes, celery salt and hot sauce. We serve the alcohol and guests make their own Caesar.

SANGRIA

\$10 PER PERSON

A fruity and refreshing classic that is the perfect addition to any summer celebration. Choice of red or white wine.

MULLED WINE

\$10 PER PERSON

Add a touch of warmth with warm spiced wine made with cloves, cinnamon, and orange. Perfect for fall or winter.

MOCKTAILS

\$6 PER PERSON

Enjoy a selection of canned mocktails ranging from festive sangria to refreshing mojitos and palomas. All alcohol-free but full of spirit.





PASSED CANAPÉS

PRICE PER PIECE

SEAFOOD

Poached shrimp cocktail <i>with smoked dill cocktail sauce</i>	\$1.80
Bacon-wrapped scallops <i>with maple citrus cream sauce</i>	\$2.95
Salmon rilette <i>with creme fraiche, pickled fennel, and marble rye</i>	\$2.25
Beet gravlax <i>with caper cream cheese, apple slaw, and bannock</i>	\$2.80
Lobster mac and cheese bites <i>with avocado creme and preserved lemon</i>	\$2.80

MEAT

Beef tartare <i>with pickled beet, shallot, cured egg yolk, capers, and pretzel crostini</i>	\$2.50
Duck rilette <i>with Saskatoon chutney, sage, and bannock</i>	\$1.85
Braised lamb slider <i>with mint aioli, onion jam, and brioche</i>	\$2.10
Bison cranberry meatball <i>with wild berry jus</i>	\$2.35
Mini chicken and waffles <i>with chilli maple glaze and scallions</i>	\$2.25
Beef tataki <i>with citrus soy glaze and toasted sesame</i>	\$2.35

Minimum order required. We recommend 3-4 pieces per guest.

PASSED CANAPÉS (CONT.)

PRICE PER PIECE

VEGETARIAN

Heirloom tomato bruschetta <i>with stone fruit balsamic, fresh basil, and crostini</i>	\$1.70
Spring rolls <i>with sweet chilli sauce</i>	\$1.75
Watermelon feta <i>with fresh citrus in a cucumber cup</i>	\$1.85
Devilled eggs <i>with roasted garlic, crispy capers, and smoked paprika</i>	\$2.10
Roasted Wild Mushrooms <i>with whipped herb ricotta, juniper oil, and bannock</i>	\$2.35
Crispy cauliflower <i>with babaganoush</i>	\$1.65

SWEET

Brownies <i>with warm caramel sauce</i>	\$1.60
Apple turnovers <i>with vanilla bourbon crème anglaise</i>	\$2.30
Cookie Dough bites <i>with chocolate and toffee chips</i>	\$1.65
Lemon tarts <i>with mixed berry Chantilly</i>	\$1.60

Minimum order required. We recommend 3-4 pieces per guest.





MONTANE BUFFET

\$65 PER PERSON | \$25 CHILDREN AGED 5-12

SOUP AND SALAD

Cornerstone garden salad *served with house-made ranch and lemon herb dressing*
Smoked tomato soup *served with fresh citrus ricotta*

STARCH

Confit garlic mashed potatoes
Vegetable basmati rice pilaf

VEGETABLE

Seasonal steamed vegetables *served with herb butter*

MAIN COURSE

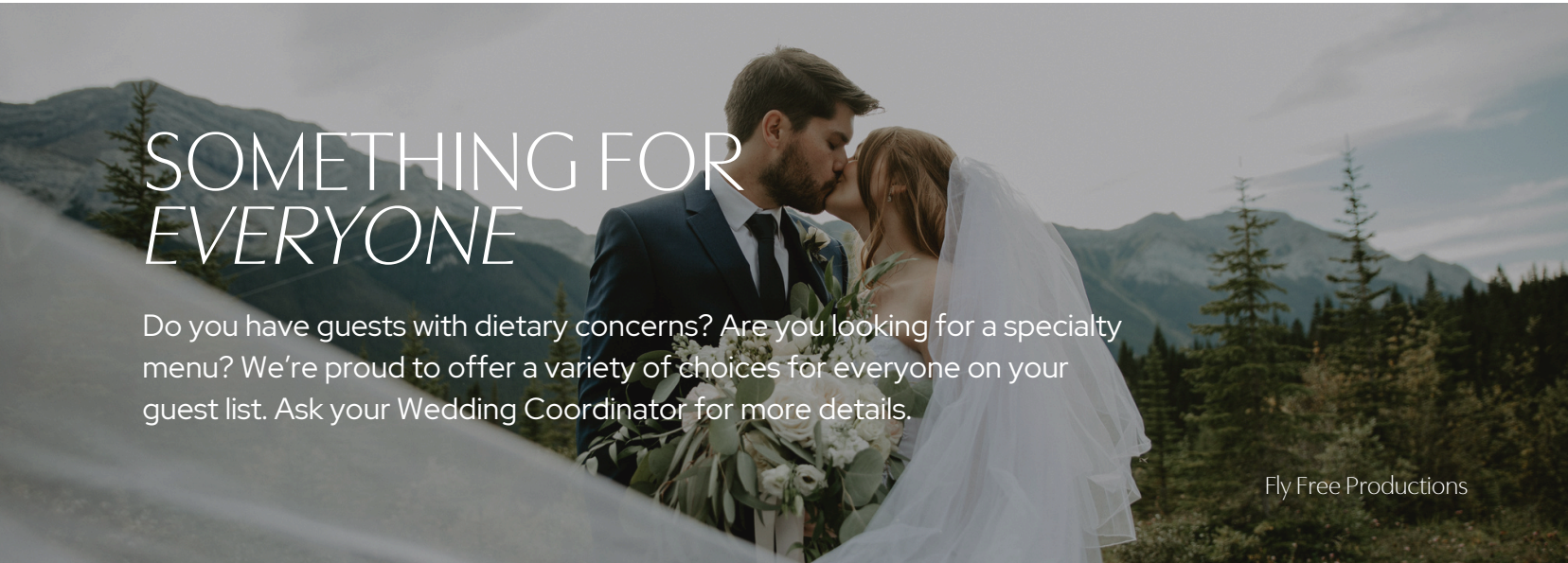
Herb-roasted chicken

CARVING STATION

Whole Roasted AAA sirloin *served with peppercorn au jus and horseradish*

DESSERT

Chefs choice dessert selection



SOMETHING FOR EVERYONE

Do you have guests with dietary concerns? Are you looking for a specialty menu? We're proud to offer a variety of choices for everyone on your guest list. Ask your Wedding Coordinator for more details.



ALPINE BUFFET

\$78 PER PERSON | \$30 CHILDREN AGED 5-12

SOUP AND SALAD (CHOOSE 2)

Hearty vegetable soup

Creamy potato-leek soup

Caesar salad *with house-made dressing, toasted croutons, and shaved parmesan*

Italian bowtie pasta salad *with cucumbers, bell peppers, capers, and sun-dried tomato dressing*

STARCH (CHOOSE 2)

Wild and brown rice pilaf

Roasted baby potatoes

Black garlic mashed potatoes *with caramelized onion*

Seasonal vegetable baked penne *with basil tomato sauce*

VEGETABLE (CHOOSE 1)

Steamed broccolini *with Italian herb and garlic butter*

Roasted root vegetables *with sundried tomato pesto*

MAIN COURSE (CHOOSE 1)

Pan-seared chicken breast *with red wine, bacon, and pearl onion jus*

Grilled salmon *with miso honey glaze*

Falafel *with citrus tahini sauce and pickled red onion*

CARVING STATION (CHOOSE 1)

Whole roasted AAA striploin *with juniper rosemary demi-glace and horseradish*

Whole roasted pork loin *with jager sauce*

DESSERT (CHOOSE 2)

Assorted mini doughnuts

Selection of gourmet cake bites

Fruit platter

SUMMIT BUFFET

\$93 PER PERSON | \$30 CHILDREN AGED 5-12

SOUP AND SALAD (CHOOSE 2)

Caprese Salad *with heirloom tomatoes, fresh mozzarella, balsamic glaze, herb oil, and fresh basil*
Kale Caesar salad *with house-made dressing, crispy capers, and shaved manchego*
Roasted Carrot Salad *with honey dijon dressing, toasted pumpkin seeds, and goat cheese*
Mushroom and truffle soup
Braised beef and lentil soup

STARCH (CHOOSE 2)

Potato gnocchi *with sage basil pesto*
Truffle and confit garlic mashed potato
Butternut squash and parsley risotto
Duck fat and herb-roasted potatoes

VEGETABLE (CHOOSE 1)

Asparagus *with parmesan and preserved lemon*
Rainbow carrots *with maple brown glaze*
Green bean almondine *with double-smoked bacon lardons*

MAIN COURSE (CHOOSE 2)

Chicken supreme *with creamy garlic herb sauce*
Arctic char *with orange thyme butter*
Pan Seared duck breast *with star anise cherry pan jus*
Spinach and cheese cannelloni *with confit tomatoes and garlic*

CARVING STATION (CHOOSE 1)

Slow-roasted AAA prime rib *with caramelized onion, bourbon demi-glace, and horseradish*
Bison sirloin *with Saskatoon berry au jus*
Beef tenderloin *with wild mushroom herb demi glaze and horseradish*

DESSERT (CHOOSE 2)

Profiteroles *with assorted sauces*
Selection of macaroons and cannolis
House-made carrot cake *with grilled pineapple compote*



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PLATED DINNER

\$85 FOR 3 COURSES | \$95 FOR 4 COURSES

SOUP AND SALAD (CHOOSE 1)

Caesar salad *with house-made dressing, toasted croutons, and shaved parmesan*

Caprese salad *with heirloom tomatoes, fresh mozzarella, balsamic glaze, herb oil, and fresh basil*

Roasted carrot salad *with honey cider dressing, curry cauliflower puree, and crispy shallots*

Creamy toasted tomato soup

Roasted mushroom soup

MAIN COURSE (CHOOSE 2)

AAA 6 oz grilled sirloin *with red wine jus*

Pan-seared 6 oz salmon *with a mustard fennel cream sauce*

6 oz chicken supreme *with sundried tomato and kale cream sauce*

House-made falafel *with citrus tahini sauce and pickled red onion*

MAIN COURSE UPGRADES (\$5 PER PERSON)

6 oz roasted prime rib *with mushroom peppercorn au jus*

Rack of lamb *with sage and sunflower seed crust and mint manchego pisto*

Confit duck leg *with rosemary blueberry pan jus*

Arctic Char *with juniper Beurre Blanc*

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PLATED DINNER (CONT.)

VEGETABLE (CHOOSE 1)

Roasted seasonal squash
Roasted baby carrots *with maple brown butter glaze*
Asparagus *with parmesan and a chilli crisp*
Broccolini *with miso tomato glaze*

STARCH (CHOOSE 1)

Roasted tricolour baby potatoes *with herb butter lemon saffron rice pilaf*
Black garlic and truffle mashed potato
Ricotta gnocchi in rosé sauce

DESSERT (CHOOSE 1)

Triple chocolate mousse *with raspberry chantilly*
Sticky toffee cake *with bourbon cherry caramel sauce*
Plated S'more *with coffee marshmallow, white chocolate, and toasted graham cracker*
Creme brulee cake *with candied lemon zest*

APPETIZER (OPTIONAL 4TH COURSE)

CHOOSE 1, SERVED AFTER SOUP OR SALAD

Pan-seared scallops and double-smoked bacon
with vanilla parsnip puree and pomegranate Beurre Blanc
Pan-seared duck breast and confit duck croquette
with caramelized onion, celery root puree, and miso-grilled baby greens
Butternut squash ravioli
with mushroom consommé and crispy roasted mushrooms

SAVOURY STATIONS

CHEESE AND CHARCUTERIE

\$17.50 PER PERSON

Fresh Canadian cheeses and local cured and smoked meats served with a selection of house-made preserves, pickles, marinated olives, breads, and crackers.

CHEESE FONDUE STATION

\$18 PER PERSON

Transport your guests to the alpine with a traditional cheese fondue served with a selection of cured meats, pickles, steamed vegetables, and fresh breads.

SEAFOOD STATION (CHEF ATTENDED)

\$20 PER PERSON

A selection of mussels, clams, shrimp, sesame tuna tataki, candied Salmon, and fresh oysters cooked fresh-to-order for your guests. Served with house-made cocktail sauce, mignonette, tartar sauce, and toasted baguettes and sourdough.



A top-down photograph of a white ceramic bowl filled with smooth, dark brown chocolate ganache, showing a swirl pattern. Below the bowl, several golden-brown, ridged churros are piled together, heavily dusted with white powdered sugar. The background is a dark, textured surface.

SWEET STATIONS

LOVELY ICE CREAM CART

\$10.00 PER PERSON

Treat your guests to a selection of locally made ice cream by Canmore-based Lovely Ice Cream. 4-6 flavours of your choice, served out of a mobile cart.

S'MORES STATION

\$10.00 PER PERSON

Three types of house-made marshmallows served with raspberry white chocolate ganache, milk chocolate ganache, dark chocolate ganache, and a selection of fresh cookies.

FLAMBÉ CRÊPES (CHEF ATTENDED)

\$8.00 PER PERSON

Crêpes are made to order by our chef and served with a selection of maple caramelized stone fruit, bananas and berries, chocolate ganache, and berry compote.

CHURRO STATION

\$8.50 PER PERSON

Fresh churros served with a selection of warm dulce de leche, milk chocolate ganache, cinnamon sugar, and an assortment of sprinkles and chopped nuts.

CANDY BUFFET

\$7.30 PER PERSON

A selection of popular candy laid out in decorative jars, complete with tongs, scoops, and paper candy bags for your guests to enjoy. Request your favourite candies to sweeten the deal.



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LATE NIGHT MENU

CLASSIC POUTINE

\$10.00 PER PERSON

French fries, cheese curds and house-made poutine gravy.

GOURMET POUTINE BAR UPGRADE (+3.50PP)

French fries, sweet potato fries and tater tots with cheese curds, shredded cheddar, shredded jalapeno havarti, pulled pork, Montreal smoked meat, and house-made poutine gravy.

SLIDER BAR

\$10 PER PERSON

Ground prime rib patties and pulled chicken on a brioche bun served with sliced cheddar and jalapeno Havarti, lettuce, red onion, pickles, garlic aioli, ketchup and mustard.

RAMEN BAR

\$13 PER PERSON

Fresh ramen noodles with a selection of lemon grass vegetable, and chicken miso broths, served with a selection of vegetables, braised beef, and soft-boiled eggs.

CEREAL BAR

\$8 PER PERSON

A lineup of your childhood favourites, all ready to be mixed, matched, and topped with a variety of cold milk options for the perfect nostalgic late-night snack.

PEROGIE BAR

\$9 PER PERSON

Cheese and potato perogies with bacon lardons, green onions, caramelized onion, sauerkraut, house-made gravy, and cheese Sauce.

LATE NIGHT MENU (CONT.)

HOT SANDWICH BAR

\$12 PER PERSON

Selection of hot sandwiches including, classic Cubano, Montreal smoked meat and classic grilled cheese.

TACO BAR

\$10 PER PERSON

Hard and soft taco shells served with BBQ-pulled chicken, ground beef, sour cream, salsa, red onion, lettuce, shredded cheese, refried beans, and hot queso.

WING BAR

\$12 PER PERSON

Buttermilk marinated chicken wings, confit duck wings, and crispy cauliflower with a selection of sauces.

PIZZA BAR

\$10.50 PER PERSON

House-made selection of pizzas with fresh toppings, tomato sauce, and Alfredo Sauce.

THE ONLY
SOMETHING BLUE
YOU'LL REALLY
NEED...

Our NEW Gatorade Bar is the perfect solution for keeping guests fuelled, refreshed, and (mostly) hangover-free.

Featuring four flavours, served alongside your late-night snack. Think of it as party fuel for the last song, and insurance for the next morning.

Add a Gatorade Bar to Your Late-Night for \$3.50 Per Person



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