



CORNERSTONE

WEDDINGS



Elizabeth Marie Photography

FOOD & BEVERAGE

2028

INTRO

“We got so many compliments on the food that night. While some companies can really turn it on for a tasting when they’re cooking for a few people, Cornerstone keeps the quality up even when they’re cooking to scale.”

- Bryce Tuchscherer,
2026 Groom

We're More Than Just Stunning Venues.

Ask our guests, they'll tell you.
The food and service are some of our best features.

From dinner to drinks and late-night bites, our in-house culinary and bar teams take care of it all.

Seriously Good Food

Plated dinners ✓ Gourmet buffets ✓
Chef-attended Stations ✓ Late-night favourites ✓

Made fresh in your venue's on-site kitchen.

Drinks Worth Toasting

Signature Cocktails ✓ Welcome Drinks ✓
Local Favourties ✓

Choose from three bar styles to suit your celebration: cash, subsidized, or open bar.

Taste What's Coming

Food Tasting and Planning Meeting Included ✓

You'll meet our team and taste a chefs-selection of menu items before choosing your dream menu.



FOOD & BEVERAGE PACKAGES



The Mt. Rundle Package

\$125 Per Person

- **One glass of prosecco** per guest, served during cocktail hour
- Choice of **three appetizers**
- Selections from the **Alpine buffet** menu
- Choice of **one late-night** menu item

The Three Sisters Package

\$142 Per Person

- Choice of **one glass of either sangria or mimosa**, served during cocktail hour
- Choice of **four appetizers**
- Selections from the **Summit buffet** menu
- Choice of **one late-night** menu item

The Mt. Assiniboine Package

\$130 Per Person (Max 120 Plates)

- **One glass of prosecco** per guest, served during cocktail hour
- Choice of **three appetizers**
- Selections from the **3-course plated** menu
- Choice of **one late-night** menu item

WELCOME DRINKS

03

Prosecco

\$11 Per Person | \$11.50 For Mimosas

Dress it up with edible florals, fresh raspberries and a sparkling rose quartz sugar rim for \$12.50 per person.

Old Fashioned Bar

\$14 (1oz) | \$20 (2oz) Per Person

A classic, customized. Choose bourbon or rye, your favourite sweetener, then garnish it your way with cherries, citrus peels, cinnamon sticks and more.

Spritz Bar

\$13 Per Person

Build your perfect spritz with Aperol, St-Germain or limoncello, house prosecco, plus a selection of fresh fruit and herbs to top it off.

Caesar Bar

\$13 Per Person

Vodka, gin, or tequila served with Clamato juice, garnishes and hot sauce. We serve the alcohol, and you create your own custom Caesar.

Gin & Tonic Bar

\$13.50 Per Person

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

Mocktails

\$7.50 Per Person

Enjoy a selection of canned mocktails (rotating selection, please ask for details).



TKShotz Photography

Sangria

\$12.50 Per Person

The perfect addition to any summer celebration. Choice of red or white wine.

Mulled Wine

\$12.50 Per Person

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



APPETIZERS

Maia Sokolic Photo

APPETIZERS

04

Meat

Price Per Piece

Mediterranean chicken kabobs with zesty lemon reduction	\$4.50
Korean pork and kimchi gyoza with gochujang gastrique	\$3.50
Teriyaki-glazed beef satay with velvet soy-peanut reduction	\$5.75
Braised bison on Yorkshire pudding with Saskatoon berry aioli	\$6.25
Beef crostini served with zesty horseradish sauce	\$5.00

Seafood

Price Per Piece

Charred tandoori shrimp with heirloom raita emulsion	\$5.50
Spicy pacific crab salad on cucumber cup	\$5.25
Crispy sambal-glazed coho salmon belly	\$4.50
Bacon wrapped scallops with maple white rum cream sauce	\$5.00
Lobster mac and cheese bites with avocado creme	\$4.50

Vegetarian

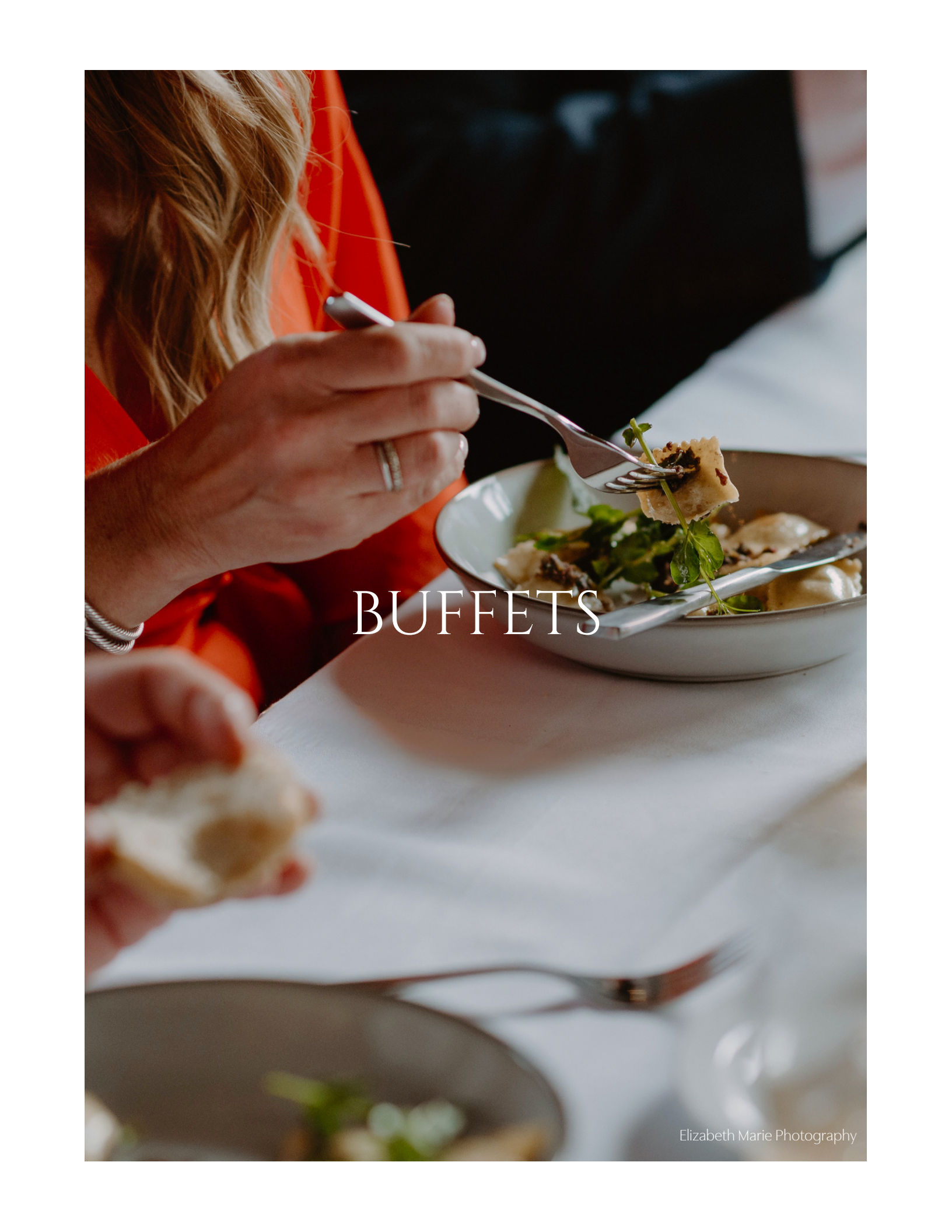
Price Per Piece

Golden cauliflower tempura with piquant wasabi emulsion	\$3.25
Garden vegetable spring roll with sweet chili-ginger sauce	\$3.25
Crispy spanakopita triangles with mint tzatziki	\$4.50
Heirloom tomato bruschetta on artisan crostini	\$3.50
Petite vegetable empanada with vibrant salsa verde	\$4.50

Sweet

Price Per Piece

Two bite brownie with warm caramel sauce	\$3.25
Chocolate chip cookie dough bites served with white chocolate sauce	\$3.25
Lemon orange tart with vanilla chantilly	\$3.25

A close-up photograph of a woman with blonde hair, wearing an orange top, sitting at a table with a white tablecloth. She is holding a silver fork with a piece of ravioli and green herbs on it. In front of her is a white bowl filled with more ravioli and greens. Another hand is visible in the foreground holding a piece of bread. The word "BUFFETS" is overlaid in white serif font in the center of the image.

BUFFETS



MONTANE BUFFET

\$79 Per Person
\$25 Children (Age 5-12)

Soup + Salad

- Harvest field greens salad with crisp apples, dried cranberries, toasted sunflower seeds and maple dijon vinaigrette
- Rustic garden minestrone soup with seasonal vegetable medley in a savoury herb broth

Starches

- Brown butter and sage infused mashed potatoes
- Steamed basmati rice with garden sweet peas and carrots

Vegetables

- Market fresh seasonal vegetables, finished with cold-pressed herb oil

Protein

- Citrus and herb roasted chicken, accompanied with chimichurri emulsion

Carving Station

- Slow-roasted Alberta sirloin with red wine demi-glace and horseradish

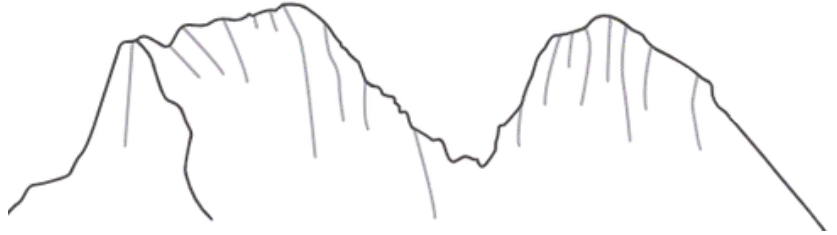
Dessert

- Chefs choice of assorted mini patisserie



Elizabeth Marie Photography

ALPINE BUFFET



\$94 Per Person
\$30 Children (Age 5-12)

Soup + Salad (Choose 2)

- Kale Caesar salad with herb-toasted croutons, bacon, shaved parmesan, crispy capers and house dressing
- Heirloom tomato and toasted sourdough panzanella tossed with garden-fresh basil and red wine vinaigrette
- Traditional Italian wedding soup
- Cream of celery soup served with herb and chili oil

Starches (Choose 2)

- Mashed potatoes with chives and sour cream
- Caramelized sweet potato medley with roasted pears, glazed pearl onions and fresh thyme
- Roasted mini potatoes with herb butter
- Saffron-scented Mediterranean rice pilaf

Vegetables (Choose 1)

- Blanched broccolini with lemon-herb butter
- Roasted root vegetables with chili-infused honey glaze

Protein (Choose 1)

- Pan-seared chicken breast with fresh thyme garlic cream velouté
- Mediterranean-style baked blue cod with lemon-dill beurre blanc
- Chickpea falafel with harissa-spiced tomato sauce

Carving Station (Choose 1)

- Slow-roasted AAA sirloin served with bourbon and green peppercorn reduction
- Herb-crusted porchetta with traditional hunter style jägersauce

Optional Upgrade (+\$)

- Upgrade your carving station to Alberta AAA beef striploin with bourbon and green peppercorn reduction (*additional cost per guest based on market value*)

Dessert (Choose 2)

- Apple and mixed berry crumble with vanilla bourbon anglais
- Seasonal market fruit display
- Chefs selection of artisanal mini cake bites



SUMMIT BUFFET

\$106 Per Person
\$30 Children (Age 5-12)

Soup + Salad (Choose 2)

- Kale Caesar salad with herb-toasted croutons, bacon, shaved parmesan, crispy capers and house dressing
- Roasted candied beet salad with orange mint vinaigrette and herbed goat cheese
- Roasted carrot salad, with honey Dijon dressing, toasted pumpkin seeds and goat cheese
- Roasted carrot ginger soup
- Boston-style seafood chowder

Starches (Choose 2)

- Herb roasted buttery fingerling potatoes
- Cheesy baked whipped potatoes
- Middle Eastern rice pilaf with dried fruits and aromatics
- Creole-inspired seafood jambalaya

Vegetables (Choose 1)

- Charred asparagus with aged balsamic reduction and shaved parmesan
- Summer corn and lima bean succotash
- Broccoli and cauliflower gratin with mornay sauce

Protein (Choose 2)

- Pan-seared chicken supreme with sherry and fresh thyme reduction
- Seared coho salmon with orange and thyme beurre blanc
- Cheese cannelloni with arrabiata sauce
- Crispy pork schnitzel with wild mushroom hunter sauce

Carving Station (Choose 1)

- Slow-roasted Alberta striploin with porcini infused red wine demi-glace
- Alberta bison sirloin with Saskatoon demi-glace

Optional Upgrade (+\$)

- Upgrade your carving station to:
 - Slow roasted AAA ribeye with bourbon and green peppercorn reduction **or**
 - Beef wellington with choron sauce (*both incur an additional cost per guest based on market value*)

Dessert (Choose 2)

- Warm sticky toffee pudding with crème anglaise
- Honey-infused baklava
- Seasonal market fruit display
- Assorted mini cheesecakes with seasonal fruit compote

PLATED

PLATED DINNER

Up to 120 Guests

\$95 Per Person

\$30 Children (Age 5-12)

Soup or Salad (Choose 1)

- Charred hearts of baby romaine with crisp parmesan, herb-infused croutons, fried capers and lemon Caesar dressing
- Mediterranean farro salad with roasted vegetables, herbs, lemon, feta cheese and toasted seeds
- Roasted butternut squash and apple bisque with maple crème fraîche, toasted pumpkin and herb oil reduction
- Mushroom velouté with white truffle infusion, served with flash-seared porcini

Main Course (Choose 2)

- Alberta 6oz top striploin with red wine demi-glaze
- Chicken roulade stuffed with sun dried tomato and mushroom duxelles with thyme-infused jus
- Herb-crusted Mediterranean coho salmon with goat cheese and orange-thyme beurre blanc
- Crispy golden falafel with arrabbiata sauce

Optional Upgrades (+\$)

- Upgrade your main courses (*additional cost per guest based on market value*)
 - 6oz Alberta AAA beef tenderloin served with bourbon chocolate demi glaze
 - Herb-crusted rack of lamb with chimichurri emulsion
 - Salmon wellington with beurre rouge and crispy leeks
 - Slow-braised Alberta beef short rib with glace de viande



Starch (Choose 1)

- Yukon gold and sweet potato au gratin, layered with Gruyère cheese
- Garden-herb infused fingerling potatoes
- Whipped mashed potatoes with buttermilk and chives
- Herb and goat cheese baked polenta

Vegetables (Choose 1)

- Roasted honey glazed heirloom baby carrots with fresh thyme
- Grilled asparagus with parmesan crisps and garlic-chili oil
- Prosciutto wrapped broccolini with herb oil
- Charred butternut squash tossed in sage browned butter

Dessert (Choose 1)

- Passionfruit crème brûlée with raspberry-infused caramel sauce
- Chocolate crunch pyramid with fresh berries and chantilly cream
- Profiteroles with orange scented cream, mixed berries and a snow-white chocolate drizzle
- Mocha crunch mousse with seasonal fruit compote





SAVOURY STATIONS

Antipasti Station

\$22 Per Person

A grazing-style spread of artisanal cheeses, cured meats, flame-grilled seasonal vegetables and savoury accompaniments, served with an assortment of rustic breads and crackers.

Cheese Fondue Station

\$21 Per Person

Transport your guests to the Alps with a traditional Swiss cheese fondue served with a selection of cured meats, pickles and blanched seasonal vegetables.

Bao Bun Station

\$17 Per Person

Pillowy steamed bao with slow-braised pulled pork and savoury BBQ chicken, layered with sriracha aioli, Char Siu glaze and marinated cucumber.

THE PERFECT COMPLIMENT TO *COCKTAIL HOUR*

More than something to snack on. Our chef-curated savoury stations bring guests together over beautifully presented, seriously good food—an elevated food experience your guests will remember.

CHEF-ATTENDED SAVOURY STATIONS

Pasta Station

\$24 Per Person

Fresh pasta tossed to order with velvety mornay or house-made arrabbiata sauce, served with a selection of seasonal accompaniments.

Seafood Station

\$24.50 Per Person

Mussels and clams simmered in a white wine herb reduction, paired with sesame-crusted Ahi tuna tataki, candied salmon and shrimps, with zesty cocktail sauce and crisp crostini's.

Beef Tartar Station

\$15 Per Person

Hand-cut AAA beef tenderloin seasoned with shallots, cornichons and aioli Verde, finished with cured egg yolk and served on toasted pretzel crostini or gluten-free rice crisps.





SWEET STATIONS

Mini Donuts

\$12.50 Per Person

Warm mini donuts made for dipping, drizzling and dusting with chocolate, caramel, colourful sprinkles and classic cinnamon sugar.

S'mores Station

\$13.75 Per Person

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

Candy Buffet

\$9.50 Per Person

A Selection of popular candies in jars with tongs, scoops, and paper candy bags.

CHEF-ATTENDED

Flambé Crêpes

\$10.50 Per Person

Crêpes made fresh with a selection of caramelized bananas, seasonal berries, decadent chocolate chips, and a selection of house-crafted dessert sauces.

Crème Brûlée Bar

\$12 Per Person

Three seasonal flavours of crème brûlée, torched fresh, served with fresh berries, and house-made shortbread.

Tokyo Noodle Bar

\$13.75 Per Person

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

Poutine Bar

\$11.75 Per Person

Crispy fries served with Canadian cheese curds and poutine gravy. A late-night classic that hits everytime.

Humpty Dumplings

\$11.50 Per Person

Selection of vegetable, pork and chicken dumplings, served with lemongrass soy sauce.

Crispy Corner

\$11.50 Per Person

Tempura cauliflower, crispy yams and jalapeño poppers, served with assorted sauces.

Perogie Bar

\$11 Per Person

Cheese and potato perogies served with green onions, sauerkraut, sour cream and cheese sauce.

Flatbread Bar

\$12.50 Per Person

A selection of flatbreads, including trio salami with arrabbiata sauce and shredded cheese; pesto, grilled vegetables and fresh mozzarella; and prosciutto, arugula, gem tomatoes and shaved parmesan.



Slider Bar

\$11.50 Per Person

2oz burger patties served with mini brioche buns, sliced cheddar, lettuce, red onion, pickles and condiments.

Taco 'Bout It

\$11.50 Per Person

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



Court Amber Photography

YOUR DREAM WEDDING STARTS HERE...

Get in Touch to Book a Tour

Tel: 403.609.0004

info@cornerstonecanmore.com

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