



CORNERSTONE
WEDDINGS



Food & Beverage
2027 Weddings

INTRO

We're more than stunning venues. Ask any of our guests—they'll tell you the food and service are 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 experience that 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 evening, whether you choose a cash bar, a subsidized bar with drink tickets, or an open bar. All of our venues 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 AND 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.



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FOOD & BEVERAGE PACKAGES

● The Mt Rundle Package

\$113 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

\$128 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

\$117 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.

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

\$10 Per Person | \$11 For Mimosas

Serve your guests a chilled glass of prosecco to get the party started (*dress up your prosecco with edible flower petals, raspberries, and a rose quartz sugar rim for \$1.50PP*).

Gin & Tonic Bar

\$13.50 Per Person

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

Caesar Bar

\$13 Per Person

Vodka, gin, or tequila served with Clamato juice, garnishes, and hot sauce. We serve the alcohol, and guests create their own Caesar, spiced exactly how they like it.

Sangria

\$12 Per Person

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

Mulled Wine

\$12 Per Person

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

Mocktails

\$7.50 Per Person

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

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.





TOAST THE I DO'S

At Your Ceremony Site

\$27 PER PERSON

After you say your “I do’s,” our team will stock the prosecco wall with cold bubbly and bring out a selection of appetizers for your guests to enjoy while taking in the view.

● Toast the I Do’s Includes:

- 1 glass of prosecco per guest (*non-alcoholic options available*).
- Selection of 3 appetizers from our menu.
- Prosecco wall and glassware.
- Serving staff.

CHEESE AND CHARCUTERIE, ANYONE?

\$33 PER PERSON

Elevate your Toast the I Do’s experience. Swap your appetizer selection for an indulgent cheese and charcuterie spread, perfectly paired with prosecco. Featuring a curated selection of artisan cheeses, cured and smoked meats, house-made preserves, pickles, marinated olives, fresh breads, and crackers, it’s the perfect way to sip, savour, and celebrate.

Must be Ordered for Each Guest



APPETIZERS

Price Per Piece

Seafood

Poached shrimp cocktail, with smoked dill cocktail sauce	\$1.90
Seared scallops and pork belly, with maple brown butter glaze	\$3.00
Salmon rillette, with creme fraiche, pickled fennel, and marble rye	\$2.50
Beet gravlax, with caper cream cheese, apple slaw, and bannock	\$3.00
Lobster mac and cheese bites, with avocado creme and preserved lemon	\$3.00

Meat

Beef tartare, with pickled beet, shallot, cured egg yolk, capers, and pretzel crostini	\$2.85
Duck rillette, with Saskatoon berry chutney, sage, and bannock	\$2.00
Braised lamb slider, with mint aioli, onion jam, and brioche	\$2.30
Bison cranberry meatball, with wild berry jus	\$2.50
Mini chicken and waffles, with chilli maple glaze and scallions	\$2.40
Beef tataki, with citrus soy glaze and toasted sesame	\$2.50

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

APPETIZERS CONT.

Price Per Piece

Vegetarian

Confit tomato bruschetta, with stone fruit balsamic, fresh basil, and crostini	\$1.95
Spring rolls, with sweet chilli sauce	\$2.00
Watermelon, feta, and cucumber bite, with fresh citrus	\$2.00
Devilled eggs, with roasted garlic, crispy capers, and smoked paprika	\$2.20
Roasted wild mushrooms, with whipped herb ricotta, juniper oil, and bannock	\$2.50
Goat cheese and dried apricot bites, with fresh herbs and toasted pistachio	\$1.95
Beet tartare, with pickled beets, shallot, cured egg yolk, capers, and pretzel crostini	\$2.60

Sweet

Brownies, with warm caramel sauce	\$1.90
Apple beignets, with vanilla bourbon crème anglaise	\$2.50
Cookie dough bites, with chocolate and toffee chips	\$1.90
Saskatoon orange tarts, with vanilla Chantilly	\$1.90

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



BUFFETS



MONTANE BUFFET

\$69 Per Person | \$25 Children Aged 5-12

Soup/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

Vegetables

- Seasonal steamed vegetables, served with herb butter

Protein

- Herb-roasted chicken

Carving Station

- Whole roasted AAA sirloin, with peppercorn au jus and horseradish

Dessert

- Chef's choice dessert selection



Something For Everyone

The advantage of choosing a venue with an in-house kitchen...

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

ALPINE BUFFET

\$83 Per Person | \$30 Children Aged 5-12

Soup/Salad (Choose 2)

- 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
- Hearty vegetable and orzo soup
- Creamy potato-leek soup

Starch (Choose 2)

- Black garlic mashed potatoes, with caramelized onion
- Seasonal vegetable baked penne, with basil tomato sauce
- Wild and brown rice pilaf
- Roasted baby potatoes

Vegetables (Choose 1)

- Steamed broccoli and cauliflower, with Italian herb and garlic butter
- Roasted root vegetables, with sundried tomato pesto

Protein (Choose 1)

- Pan-seared chicken breast, with red wine, bacon, and pearl onion jus
- Grilled salmon, with miso honey glaze
- Crispy falafel, with citrus tahini sauce and pickled red onion

Carving Station (Choose 1)

- Whole roasted AAA sirloin, with juniper rosemary demi glace, and horseradish
- Whole roasted pork loin, with jager sauce

Carving Station Upgrade

+\$5
Charged Per Person

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

Dessert (Choose 2)

- Assorted mini doughnuts
- Selection of cake bites
- Fresh fruit platter

SUMMIT BUFFET

\$97 Per Person | \$30 Children Aged 5-12

Soup/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
- Beef tallow and herb-roasted potatoes
- Wild and brown rice pilaf

Vegetables (Choose 1)

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

Protein (Choose 1)

- 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 ravioli, with confit tomatoes and garlic

Carving Station (Choose 1)

- Whole roasted AAA striploin, with juniper rosemary demi glace and horseradish
- Bison sirloin, with Saskatoon berry au jus

Carving Station Upgrades

Market Price
Charged Per Person

- Slow roasted AAA prime rib, with caramelized onion, bourbon demi glace and horseradish
- Beef tenderloin, with wild mushroom herb demi glace, and horseradish

Chef-Attended Savoury Station (Choose 1)

- Select one experiential station from our Chef-Attended Savoury Station list (full details on pg. 14)

Dessert (Choose 2)

- Profiteroles, with assorted sauces
- Selection of macaroons and cannolis
- House-made carrot cake, with grilled pineapple compote
- Fresh fruit platter

PLATED DINNER

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PLATED DINNER

\$89 for 3-Courses | \$99 for 4-Courses | (Max 120 Plates)

Soup/Salad (Choose 1)

- Caesar salad, with housemade dressing, toasted croutons, and shaved parmesan
- Burrata salad, with heirloom tomatoes, balsamic glaze, herb oil, fresh basil, and toasted sourdough
- Roasted carrot salad, with honey cider dressing, curry cauliflower puree, and crispy shallots
- Creamy roasted tomato soup
- Roasted mushroom soup

Main Course (Choose 2)

- AAA 6oz grilled sirloin, with red wine jus
- Pan-seared 6oz salmon, with mustard fennel cream sauce
- 6oz chicken supreme, with sundried tomato and kale cream sauce
- House-made falafel, with citrus tahini sauce and pickled red onion

Main Course Upgrades

Market Price
Charged Per Person

- 6oz 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 and blueberry pan jus
- Arctic char, with juniper beurre blanc

Starch (Choose 1)

- Roasted tricolour baby potatoes
- Lemon saffron rice pilaf
- Black garlic and truffle mashed potato
- Ricotta gnocchi with a rosé sauce

Vegetables (Choose 1)

- Roasted seasonal squash
- Roasted baby carrots, with maple brown butter glaze
- Asparagus Parmesan, with a chilli crisp
- Broccolini, with miso tomato glaze

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

Optional 4th Course

Appetizer (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 saskatoons and caramelized onion, celery root puree, and miso grilled baby greens
- Butternut squash ravioli, with a mushroom consommé and crispy roasted mushrooms



SAVOURY STATIONS

Cheese and Charcuterie

\$18.50 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

\$19 Per Person

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

Bao Bun Station

\$15 Per Person

Fresh bao buns served with pork belly, pulled chicken, sriracha aioli, pickled vegetables (cabbage, carrots, daikon radish), BBQ sauce, and char siu sauce.

THE PERFECT COMPLIMENT TO *COCKTAIL HOUR*

Beautifully flavoured and presented, our savoury grazing stations invite your guests to mingle and indulge while setting the tone for an unforgettable celebration. Ideal for creating a relaxed, social atmosphere before the formal portion of the evening begins.

CHEF-ATTENDED SAVOURY STATIONS

Pasta Station

\$22.50 Per Person

Selection of fresh pasta, with your choice of creamy mornay or basil tomato sauce, and a variety of toppings made fresh to order.

Seafood Station

\$22 Per Person

In-house cooked mussels, clams, sesame tuna tataki, and candied salmon, with house-made cocktail sauce, and toasted baguette.

Tartar Station

\$12 Per Person

Fresh, mixed AAA beef tenderloin, with shallots, cornichons, Dijon mustard, garlic aioli, pickled blueberries, and cured egg yolk. Served on a choice of pretzel crostinis or gluten-free crackers.

Ravioli Station

\$17 Per Person

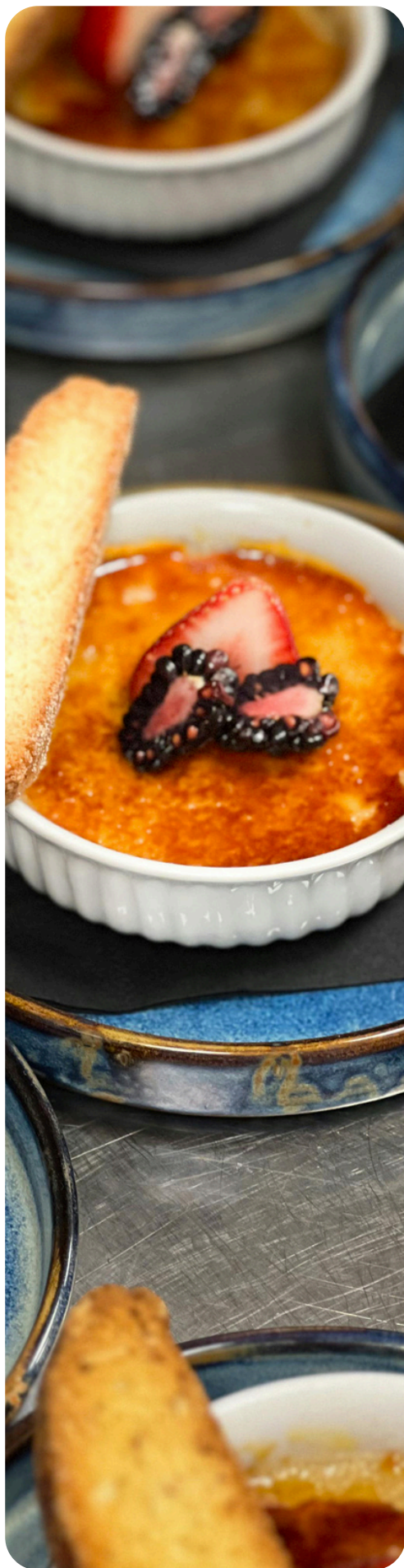
Chef's selection of one meat ravioli and one vegetarian ravioli, with your choice of creamy mornay or basil tomato sauce, and a variety of toppings.

Gyoza Station

\$14.50 Per Person

Pork and vegetable gyoza, with a choice of chilli ponzu, lemongrass soy sauce, sesame oil, sliced fresno peppers, green onions, and kimchi.





SWEET STATIONS

Churro Station

\$8.50 Per Person

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

S'mores Station

\$10 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

\$7.85 Per Person

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

CHEF-ATTENDED

Flambée Crêpes

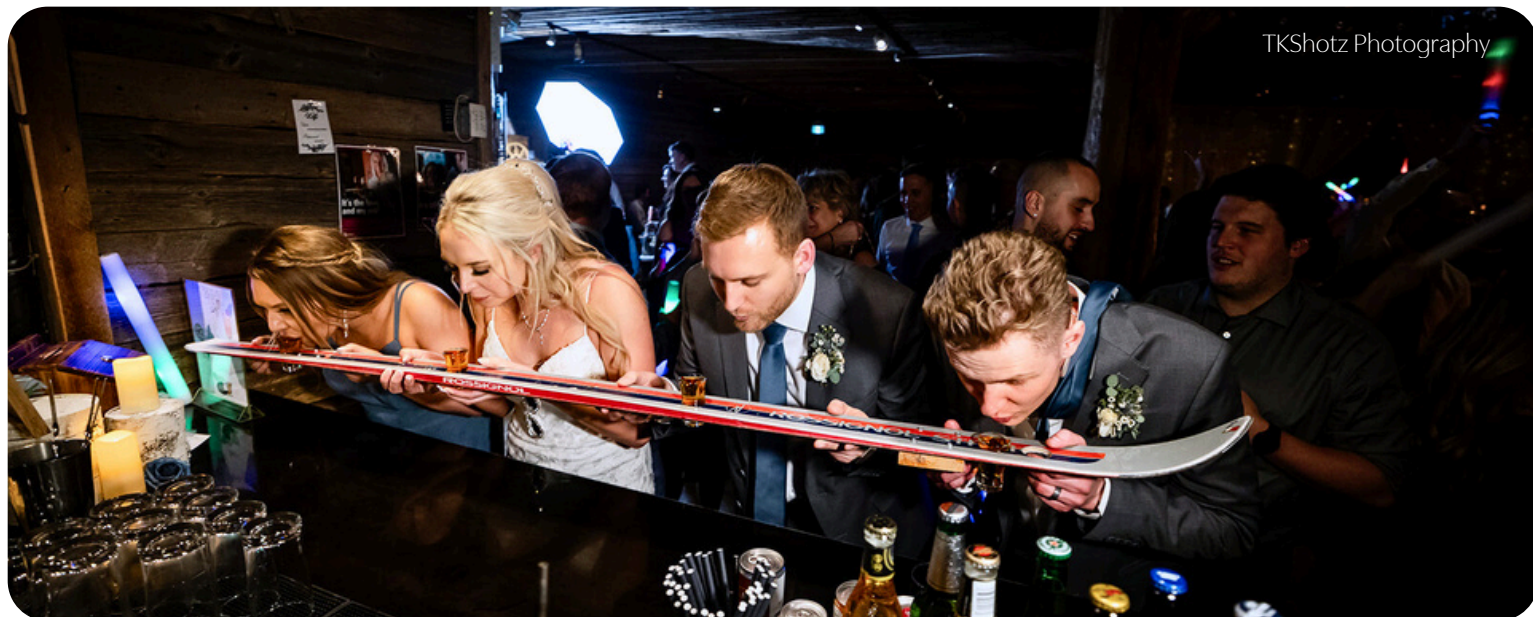
\$9.50 Per Person

Crêpes served with a selection of maple caramelized stone fruit, bananas and berries, chocolate ganache, and berry compote.

Crème Brûlée Bar

\$9.50 Per Person

Three seasonal flavours of crème brûlée, bruleed fresh, served with fresh berries, and a sugar cookie spoon.



LATE NIGHT SNACKS

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.

Poutine Bar

\$10.50 Per Person

Selection of 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

\$10.50 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.

Perogie Bar

\$10 Per Person

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

Taco Bar

\$10.50 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.

LATE NIGHT CONT.

Pizza Bar

\$11 Per Person

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

Hot Sandwich Bar

\$12.50 Per Person

Selection of hot sandwiches including a classic Cubano on French bread, Montreal smoked meat on marble rye, and classic grilled cheese on sourdough.

Wing Bar

\$12 Per Person

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



THE ONLY SOMETHING BLUE YOU'LL REALLY NEED

Your late-night snack just got an upgrade.

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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