



Photo credit: Kim Payant Photography



*Canmore Nordic Centre
Wedding Rehearsal Dinners*

www.CornerstoneCanmore.com | Catering@CornerstoneCanmore.com
1.800.773.0004



Host your Rehearsal Dinner at the Canmore Nordic Centre



Welcome to the Canmore Nordic Centre Provincial Park!

We are pleased to offer you a world-class facility in which to host your wedding rehearsal dinner.

The banquet room in the Day Lodge is designed to meet the needs of parties up to 80 guests. Our friendly and experienced staff provide a personalized service to ensure your rehearsal dinner sets the tone for the rest of your wedding festivities.

Gourmet Burger Bar



PRICING

\$24.75 per adult

\$12.40 per child (aged 4-12)

Children 3 and under are free

Alberta Beef, Bison, and Chicken Burgers

.....

Smoked tomato ketchup

.....

Mustard

.....

Beer mustard

.....

House made pickle relish

.....

Burger toppings—lettuce, tomatoes, onion

.....

Coleslaw

.....

Potato salad

.....

Hikers green salad

.....

Prices above do not include the Canmore Nordic Centre's Banquet Room rental fee of \$50 per hour from 5pm until 11pm

BBQ Dinner



PRICING

\$28.75 per adult

\$14.40 per child (aged 4-12)

Children 3 and under are free

Slow roasted pork ribs

.....
BBQ chicken

.....
Corn on the Cob

.....
Build your own baked potato (cheese, sour cream, green onion, truffle butter)

.....
Potato salad

.....
Prices above do not include the Canmore Nordic Centre's Banquet Room
rental fee of \$50 per hour from 5pm until 11pm

Noodle Bar



PRICING

\$22.75 per adult

\$11.40 per child (aged 4-12)

Children 3 and under are free

Ramen noodles

.....
Pasta selection

.....
Chicken

.....
Pork

.....
Beef

.....
Create your own sauces—marinara, alfredo

.....
Caesar salad

.....
Garlic bread

.....
Prices above do not include the Canmore Nordic Centre's Banquet Room
rental fee of \$50 per hour from 5pm until 11pm

Gourmet Taco Dinner



PRICING

\$24.75 per adult

\$12.40 per child (aged 4-12)

Children 3 and under are free

Chicken

.....
Beef

.....
Tuna

.....
Pork

.....
Gourmet taco toppers (seaweed, siracha, salsa, sour cream, cheddar, coleslaw)

.....
Tacos

Prices above do not include the Canmore Nordic Centre's Banquet Room rental fee of \$50 per hour from 5pm until 11pm

Dinner Menu Plated



APPETIZER

**Please pick one*

.....
House made chip station on arrival
.....

.....
Greek, Caesar, or Hiker salad, or soup
.....

OPTION 1—KABOBS

**Served with rice*

.....
Salmon
.....

.....
Beef
.....

.....
Chicken
.....

.....
Vegetable
.....

PRICING

\$24.25 per adult
\$12.15 per child (aged 4-12)
Children 3 and under are free

OPTION 2—SIRLOIN STEAK

.....
Baked potato
.....

.....
Corn on the cob
.....

.....
Chicken
.....

.....
Vegetable
.....

PRICING

\$28.25 per adult
\$14.15 per child (aged 4-12)
Children 3 and under are free

OPTION 3—SEAFOOD PLATTER

**Served with rice*

.....
Shrimp skewers
.....

.....
Muscles in a white wine sauce
.....

.....
Crab cakes
.....

.....
Vegetable skewers
.....

PRICING

\$32.25 per adult
\$16.15 per child (aged 4-12)
Children 3 and under are free

Prices above do not include the
Canmore Nordic Centre's Banquet
Room rental fee of \$50 per hour from
5pm until 11pm

Beverages

Canmore Nordic Centre has a 10am-1am liquor license.



BAR SERVICE OPTIONS

To help you keep within your budget we can offer the option of an open or cash bar.

CURRENT BAR PRICES

Domestic bottle beer	\$5.65
.....
Premium bottle beer & cider	\$6.75
.....
House wine (5oz)	\$6.50
.....
Regular hi balls 1oz	\$5.50
.....
Regular hi balls 2oz	\$8.25
.....
Premium hi balls 1oz	\$7.35
.....
Premium hi balls 2oz	\$12.60
.....
Top shelf hi balls 1oz	\$10.00
.....
Top shelf hi balls 2oz	\$17.50
.....





Wine List



We have a selection of great wine to choose from. Wine can be placed on your guest tables or served throughout dinner (\$200 charge for wine service)

.....

HOUSE WINE

Wine O'clock Malbec	\$30
.....
Wine O'clock Cabernet Merlot	\$30
.....
Wine O'clock Shiraz	\$30
.....
Wine O'clock Pinot Grigio	\$30
.....
Wine O'clock Sauvignon Blanc	\$30

BUBBLES & ICE WINE

Henkell Trocken	\$36
.....
Il Faggeto Prosecco	\$42
.....
Moet & Chandon Brut Imperial	\$150
.....
Mission Hill Vidal Ice Wine	\$120

Wine List | *Continued*



RED WINE

- PHEBUS MALBEC** \$38
Fresh and powerful red fruits and spices explode first on the nose and then on the palate. This Malbec has a blackberry character
-
- DIABOLICA RED** \$45
Tantalize your taste buds with this blend of merlot, petit verdot, and shiraz. Red cherry, tart pomegranate and violet are the first to greet you followed by flavours of black tea, liquorice, boysenberry, and ripe plums that extend through the silky finish. Big, yet approachable. You'll want more.
-
- EL PALO – THE ROOKIE** \$42
This red blend has a brilliant ruby colour with a violet hue. With aromas of blackberries, violets, redcurrant and cassis, this party in your mouth wine is smooth and fruity on the palate.
-
- EL PALO – THE MASTER** \$45
The big brother of the rookie has an intense red colour with garnet hues and a purple rim. The aromas of red fruit, cherries, candies, yoghurt and a hint of sweet spices, makes it fresh on the palate, with a very pleasant acidity, soft tannins. The long aftertaste of red fruit and blackberry candy will leave your mouth watering.
-
- MISSION HILL RESERVE MERLO** \$63
Intense black cherry in colour, the reserve merlot abounds with aromas of plum, blackberry and mocha. The lingering finish is tinged with espresso, sage and anise.
-
- MISSION HILL RESERVE PINOT NOIR** \$78
Ripe raspberry and rainer cherry on the nose evolve to complex flavours of spice, wild strawberries and black cherry.

WHITE WINE

- MONKEY BAY SAUVIGNON BLANC** \$35
A fresh, lively approachable wine overflowing with grapefruit, lemon and passion fruit and infused with a delicate, herbaceous character.
-
- DIABOLICA WHITE** \$42
Tease your taste buds with this blend of pinot gris, viognier, pinot blanc, and muscat. This easy drinking wine has floral aromatics with a Citrusy feel on the mouth. Oozing with flavours of tropical fruit, musky peach, green apple, and orange blossom honey, this wine is crisp and refreshing. You'll desire another sip.
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- EL PALO – THE LADY** \$45
The aromas of exotic and tropical fruit are fresh and harmonious. Well balanced and crisp on the palate, with a pleasant bitter aftertaste.
-
- MISSION HILL RESERVE PINOT GRIS** \$60
A hint of freshly sliced ginger, anjou pear and nutmeg open up the reserve pinot gris. With flavours of white peach, grapefruit and zesty lime round out this full bodied and aromatic wine.
-
- MISSION HILL CHARDONNAY** \$60
Flavours of ripe pineapple, yellow peach, coconut, jasmine and hazelnut combine in perfect harmony with crisp acidity and roundness.

Contract Terms & Conditions

All wedding agreements are made upon and subject to the rules and regulations of Cornerstone Catering & Canmore Nordic Centre Provincial Park and the following conditions:



CONFIRMATION OF RESERVATION

Cornerstone Theatre requires a signed Terms and Conditions and payment of 25% of your estimated final bill (nonrefundable) in order to hold the date required. A change of date forfeits the payment.

PAYMENT SCHEDULE

The final nonrefundable invoice balance is due 2 weeks prior to the wedding date. Payment can be made by cheque, cash or bank transfer.

CANCELLATION

All payments made are non refundable.

SERVICE CHARGE & GST

Total spend (excluding guest bar contribution and Nordic Centre room rental charge @ \$620) will be subject to a service charge of 20% and 5% GST automatically applied to your bill.

GUEST CONFIRMATION

Guest confirmation must be issued to Cornerstone Theatre at least 14 days prior to your wedding day and upon settlement of the final balance. Guest cancellations after this point will be not refunded. However, any unexpected guests will be charged as an addition on the day of the event.

DAMAGES

The Client is responsible for any damages to or on Canmore Nordic Centre Provincial Park's property and/or injury to the staff and/or guests caused by the client and/or client's guests. Please note that verbal and physical abuse will not be tolerated towards any of our staff. If any such behavior is displayed, guests will be asked to leave—no exceptions.

TABLES

We have round tables that can comfortably seat 8 adults.

BAR OPTIONS

CASH BAR

All beverages are served and your guests pay the full expense

HOST BAR

Hard liquor (1oz & 2oz), beer (including jugs of beer) and wine (including bottles of wine) are served and the entire charge is at your expense.

Please note that no outside liquor/beverages are allowed on the premises. This includes wedding favours.

To comply with AGLC law, no beverages are allowed to be taken off the premises during the event (no exceptions). Guests breaking these rules will be asked to leave.

PRICING

All prices and menu selections are subject to change and will be confirmed no more than ninety (90) days prior to the date of the event.

SECURITY

We will not assume liability or responsibility for damage or loss of personal property or equipment left at the Canmore Nordic Centre. We will hold lost property for 3 months—after this time it will be donated to charity.

On behalf of our staff, thank you for considering Canmore Nordic Centre
for your rehearsal dinner

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