



Crista Lee Photography



WEDDING GUIDE

2022

CONGRATULATIONS ON YOUR ENGAGEMENT!



The Coast Canmore Hotel is a one-stop-shop for your wedding in the majestic Rocky Mountains in Canmore, Alberta. We are the largest full-service venue in Canmore and we can accommodate receptions and ceremonies with a guest list of up to 320 people.

The Coast Canmore Hotel makes planning your special day a breeze, with everything in one spot. We offer guestrooms, reception space, an indoor ceremony space, rehearsal dinners, and all the amenities of a full-service hotel for you and your guests to enjoy. Guests can also enjoy our on-site restaurant - Table Food+Drink, open for breakfast, lunch, dinner, or beverages in our lounge.

Thank you for considering the Coast Canmore Hotel for your special day and we look forward to helping plan your wedding!

Sincerely,

Kristy Sing
Group Sales Manager
Direct: 403-609-5431
Email: k.sing@coasthotels.com

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COMPLIMENTARY SUITE



When you book your wedding reception at the Coast Canmore Hotel, you will receive a complimentary night in our King Suite, or the best available room type. The King Suite includes a soaker tub and rainfall shower, sitting area with fireplace and extra amenities.

GUESTROOM RATES



STANDARD ROOM FEATURES

Host your Wedding Reception with us and we will be pleased to offer special room rates for you and your guests. Your Wedding Coordinator can provide more information on rates and the booking process.

The hotel has 164 guest rooms, offering rooms with either one king bed or two queen beds. Guest rooms include complimentary parking, wifi, refrigerator, hairdryer, iron, iron board and access to other amenities.

RECEPTION VENUE

Comprising of four sections, our Wildrose Ballroom is approximately 6000 sqft with air wall dividers between each section. Space can be adjusted to accommodate up to 320 guests or 50-60 in each section. The ballroom offers an abundance of natural light and features elegant chandeliers. The room is carpeted and has a permanent hardwood dance floor.



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Brent Calis Photography



Brent Calis Photography

BALLROOM RENTAL FOOD & BEVERAGE GUIDELINES

There are no room rental fees, however, there are food and beverage minimum spend requirements based on the number of sections used. If the minimum spend is not reached, the difference will be charged as a "room rental fee".

BALLROOM RENTAL GUIDELINES		
Number of Ballroom Sections Contracted	Food & Beverage Spend (incl. alcohol sales, excl. service charge & tax)	
	WEEKDAYS Monday through Friday	WEEKENDS Saturdays & Sundays
One (1) Section	\$2,500	\$3,500
Two (2) Sections	\$5,000	\$7,000
Three (3) Sections	\$7,500	\$10,500
All Four (4) Sections	\$10,000	\$14,000



Please note that the Coast Canmore Hotel does not provide Halal or Indian catering.

Unless otherwise arranged, please see below for meal pricing guidelines

- Guests 12 years old and over are full price
- Guests 6-11 years old are half price
- Guests under 6 are complimentary

External food and beverages are not permitted to be brought on site. Wedding cakes/cupcakes and wedding favors (i.e. candy, chocolates, popcorn, NO ALCOHOL FAVORS) are the only exceptions. Cakes must be purchased from a certified bakery/store. Additional charges for cake plating as per below:

Per person for plate, garnish, and serving fee: \$2.50

Platter style (i.e. cake pieces are displayed for guests to help themselves): \$50

Last call for alcohol service by 12:45 am, with the bar closing at 1:00 am. The venue room must be cleared completely by 2:00 am.

18% service charge and 5% GST apply to all pricing.

CEREMONY VENUE

Indoor Ceremony Site Rental Includes:

- Chairs (no chair covers)
- Set up and tear down of chairs
- Signing table with tablecloth
- Water station (if requested)

Indoor Ceremony site rental fees (taxes & gratuity additional):

\$750

FUNCTION ROOM RENTAL

Room Rental Includes:

- 9 - 8' x 4' Sections of Staging
- 6 ft diameter Round Tables
- Chairs (no chair covers)
- Podium
- Head table
- China & Glassware
- Silverware
- Black or White Napkins
- Black or White Tablecloths
- Gift Table
- Cake Table
- Guestbook Table
- Table Number Stands
- Dance Floor (ballroom only)

Any additional set up and tear down requirements are the responsibility of the booking party including favors, decorations, lighting, name cards, etc. The hotel has an audiovisual company on-site that would be happy to provide a quote for any audiovisual equipment you may require.

At the time of booking, access to the ballroom the day before or the day after your wedding is not guaranteed. However, we can guarantee access to the Ballroom by 7:00 AM the morning of your wedding.

DECOR ADD ONS



Back Drop \$250

Add a simple white backdrop behind your head table for an elegant addition.

Back Drop with Twinkle Lights \$350

Add a simple white backdrop with twinkle lights behind your head table. The added lights will make you look even dreamier!

Spot Lights \$30/light

Add up to 8 standing spotlights to accent walls in your theme colors.

CATERING MENU



PLATED DINNER

All plated meals include assorted baked house bread with whipped butter, freshly brewed Starbucks regular and decaf coffee, and assorted Teavana teas.

Please choose one from each category.

18% service charge and 5% GST apply to all pricing.

Menus and pricing subject to change.

*Sample menu based on 2021 priced items. Subject to change for 2022

SOUPS

Soup of the day	\$7/person
Curry coconut vegetable soup	\$8/person
Potato & leek	\$9/person
Purée of wild mushroom truffle	\$9/person
Purée of butternut squash & crème fraiche	\$8/person

STARTERS

Caesar salad with double smoked bacon, parmesan croutons, & padano cheese	\$13/person
Baby spinach & arugula with candied pecans, dried fruit, goat cheese & strawberry vinaigrette	\$13/person
Vine ripe tomato & bocconcini, fresh arugula pesto, aged balsamic, & fresh basil	\$14/person
Artisan green salad with fresh cucumber, radish, shredded carrot & honey balsamic	\$12/person
Chickpea, cucumber, grape tomato, Greek yogurt mint dressing	\$13/person

MAIN COURSES

Roasted Prime Rib of Alberta Beef (6oz) - Roast garlic port rosemary reduction, buttermilk & chive mashed potato & seasonal vegetables	\$38/person
Seared Chicken Supreme - Wild mushroom truffle thyme stuffed, roast fingerling potato & seasonal vegetables	\$28/person
Seared Salmon - Kalamata olive mashed potato, herbed citrus beurre blanc & seasonal vegetables	\$28/person
Alberta Pork Loin - Orange brined, cumin mustard crusted, warm chickpea apple salad, seasonal vegetables & pan jus	\$26/person
Butternut Squash Ravioli - Roast garlic tomato sauce & sage brown butter & seasonal vegetables	\$22/person

DESSERTS

Chocolate fudge brownie, caramel sauce, Chantilly cream & fresh seasonal berries	\$8/person
Vanilla cheesecake, wild berry compote & Chantilly cream	\$8/person
Apple & pecan crumble, cinnamon crème anglaise	\$8/person
Triple chocolate mousse; white, milk and dark, raspberry coulis, Chantilly cream	\$8/person

DINNER BUFFETS

All buffets are served with assorted breads & whipped butter, Starbucks freshly brewed regular & decaf coffee, assorted Teavana teas, Chef's choice desserts & fruit presentation.

18% service charge and 5% GST apply to all pricing.

Menus and pricing subject to change

**Sample menu based on 2021 priced items. Subject to change for 2022*

THE COUGAR

CREEK \$42/person

Bone in chicken, slow roasted with tomato, mushroom, pearl onion, tarragon & white wine

.....

Seared salmon, fresh dill, lemon butter sauce

.....

Herb, goat cheese polenta

.....

Fresh seasonal vegetables

.....

Mixed green salad, seasonal vegetables, assorted dressings

.....

Grilled vegetable antipasto, house pickles, aged balsamic & black pepper

THE COAST

\$44/person

Slow roasted AAA Alberta beef top round

.....

Red wine demi

.....

Herb roasted potatoes

.....

Fresh seasonal vegetables

.....

Classic Caesar salad

.....

Tomato, bocconcini, fresh arugula pesto & balsamic dressing

.....

Baby spinach & arugula salad, goat cheese, candied nuts & dried fruit with an herb vinaigrette pepper

THREE SISTERS

\$54/person

Roast AAA Alberta beef striploin, truffle wild mushroom ragout

.....

Seared salmon, saffron fennel, kalamata tomato broth

.....

Fresh seasonal vegetables

.....

Herb roasted fingerling potatoes

.....

Quinoa, kale & dried fruit salad, vanilla & pear dressing

.....

Baby spinach salad, candied nuts, goat cheese & strawberry vinaigrette

.....

Charcuterie platter with house pickles, preserves, crackers and baguette

DINNER BUFFET ENHANCEMENTS

Menu & pricing subject to change. Prices applicable as additions to your buffet. 18% service charge and 5% GST apply to all pricing.

Menus and pricing subject to change

**Sample menu based on 2021 priced items. Subject to change for 2022*

SIDES & SALADS



Caesar salad	\$3/person
Tomato & bocconcini salad	\$3/person
Green salad	\$2.50/person
Twice-baked potato salad	\$2.50/person
Roasted corn and black bean salad	\$2.50/person
Five bean salad	\$2.50/person
Onion rings	\$2.50/person
House-made chips	\$2.00/person
Rice pilaf	\$2.50/person
Garlic bread	\$1.50/person

MAINS



AAA Alberta roast beef	\$9/person
Herbed roast chicken	\$7/person
Grilled salmon	\$9/person
Garlic prawn skewers	\$7/person

RECEPTION & COCKTAIL ENHANCEMENTS

Menu & pricing subject to change. Minimum 2 dozen per selection.
 18% service charge and 5% GST apply to all pricing.
 Menus and pricing subject to change
 *Sample menu based on 2021 priced items. Subject to change for 2022

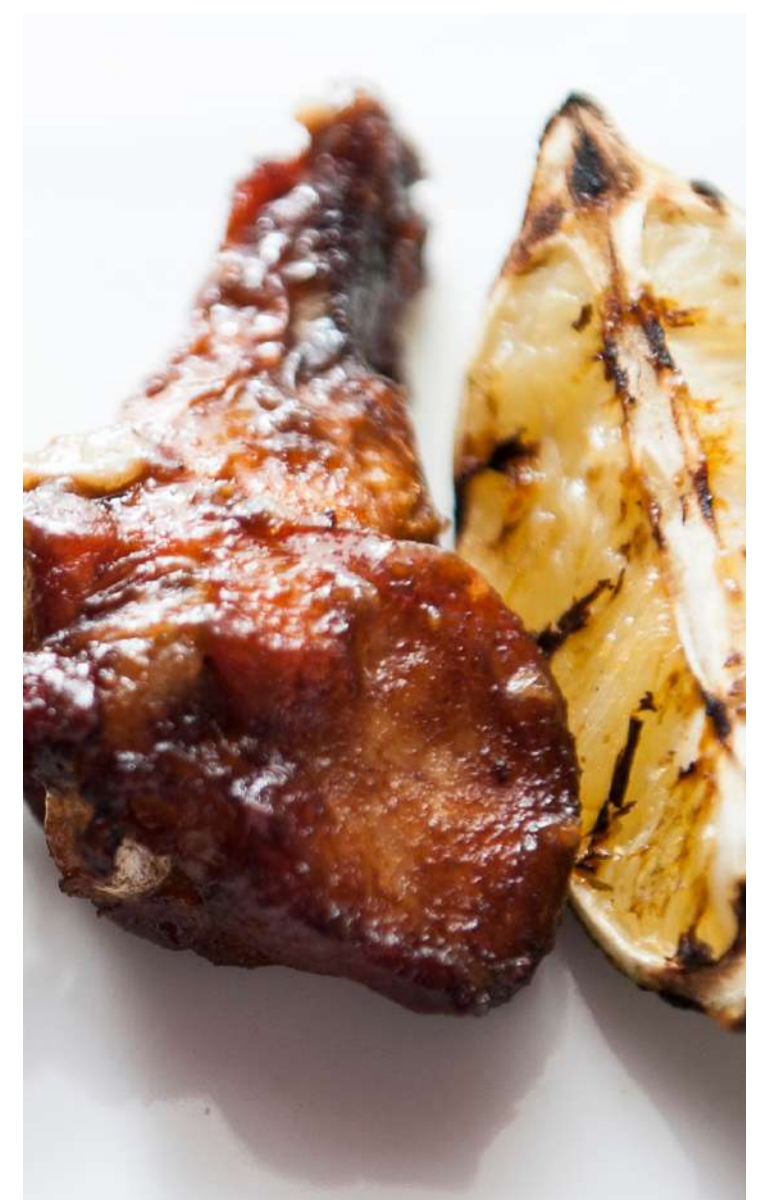
WAITER SERVED
 COLD AND HOT CANAPES

(Minimum 2 dozen per selection)

- Cucumber with hummus** - micro green & padano wafer \$27/dozen
-
- Caprese salad skewers** - pesto marinated bocconcini, grape tomatoes & aged balsamic \$28/dozen
-
- Goat cheese tarts** - herbed goat cheese, fresh melon & oven cured prosciutto \$34/dozen
-
- Classic bruschetta** - on roast garlic balsamic crostini \$26/dozen
-
- Elk Tartare** - smoked Oyster Aioli \$36/dozen
-
- Crab & avocado** - in a cucumber cup with lemon dill & Crème Fraiche \$35/dozen
-
- Smoked salmon mousse** - crostini, capers, lemon preserve, cream cheese & fresh dill \$32/dozen
-
- Prosciutto wrapped asparagus** - with melon smoked apple wood cheddar \$30/dozen
-
- B.C. albacore tuna** - house pickled red onion, cucumber, ginger soy & crispy wonton \$34/dozen



- Vegetarian spring rolls** - with sweet chili sauce \$30/dozen
-
- Vegetable & pork gyoza** - with sesame soy \$28/dozen
-
- Chicken wings** - dusted with a sea salt lemon pepper \$34/dozen
-
- Chicken satay** - with a Thai peanut sauce \$32/dozen
-
- Beef kabob** - marinated beef, red pepper & onion \$34/dozen
-
- Crab cakes** - avocado aioli, jicama & fennel slaw \$34/dozen
-
- Spanakopita** - with tzatziki \$28/dozen
-
- Polenta Fries** - caramelized onions, mushroom Parmesan chips \$28/dozen
-
- Baked Potatoes Bites** - sour cream, chives, Pancetta, Pico de Gallo \$27/dozen



RECEPTION & COCKTAIL ENHANCEMENTS



Menus and pricing subject to change

Crudité	\$6/person
Deli Meat	\$8/person
Artisan Cheese Board	\$13/person
Olives & House Pickles	\$6/person
Fresh Fruit	\$9/person
Charcuterie	\$12/person

LATE NIGHT SNACKS



Pub Fare

Salt & pepper wings, pork dry ribs with Asian BBQ sauce, jalapeño poppers, & onion rings

\$14/person

Poutine Bar (based on 1 bowl per guest)

Hand-cut fries, 3 cheeses, house-made gravy
Add pulled pork or chicken +\$7/guest

\$10/person

Assorted Pizzas (based on 1.5 slices per guest)

Ham & Pineapple, Pepperoni and Cheese, Three Cheese, Vegetarian

\$8/person

Build your own Deli Sandwich (1.5 sandwiches per person)

Freshly sliced assorted deli meats & cheeses, assorted condiments, cocktail buns, olives & pickles

\$10/person

BEVERAGE SERVICE

Note: A bartender charge of \$20 per hour (min. of three hours) will be applied if sales are less than \$100 per hour per bar (not including table wine).
Menu items/pricing subject to change
**Sample menu based on 2021 priced items. Subject to change for 2022*

REGULAR \$7.50

tax and gratuities included

LIQUOR

Smirnoff Vodka
Captain Morgan White Rum
Captain Morgan Dark Rum
Captain Morgan Spiced Rum
Gordons Dry Gin
Seagram's Rye

BEER

Big Rock Grasshopper
Big Rock Traditional
Coors Light
Kokanee
Canadian

WINE

Jackson Trigg's Pinot Grigio
Jackson Trigg's Merlot

PREMIUM \$8.50

tax and gratuities included

LIQUOR

Grey Goose Vodka
Jack Daniel's
Appleton Rum
J Wray White Rum
Gibson Whiskey
Bombay Sapphire
GlennFiddich

BEER

Stella Artois
Corona
Heineken
Alexander Keiths

WINE

Grayson Cellars Cab Sauv
Grayson Cellar Chardonnay

Add \$8.00

per drink

Canmore's Local Grizzly Paw Beer

Grumpy Bear Honey Wheat, Rutting Elk Red, Beavertail Raspberry, Powderhound Blonde Ale (served in cans)

Ciders

Strongbow Apple Cider or Big Rock Strawberry Rhubarb Cider (Gluten Free)

BAR TYPE OPTIONS

Cash Bar

Guests are responsible for paying for the beverages they consume with cash.

\$2/ \$3/ \$4 Bar

Guests will pay the pre-determined amount and the remaining charge per drink will be charged to the master account.

Host/Open Bar

All drinks ordered will be charged to the master account.

Ticketed Bar

We are happy to provide a ticketed bar so that you can control the number of beverages ordered, followed by a cash bar if necessary. The tickets can either be supplied by you, as long as our wedding coordinator receives an example of a ticket, or the hotel can provide these tickets.

WINE SELECTION

All alcohol must be supplied by the hotel, with the exception of table wine. A corkage fee of \$15 per bottle will be applied for every wine bottle opened. Corkage fee is subject to 18% service charge and 5% GST.

Menus and pricing subject to change

**Sample menu based on 2021 priced items. Subject to change for 2022*

RED

Jackson Trigg's Merlot	\$32
.....	
Joya Red Blend	\$35
.....	
Alamos Malbec	\$40
.....	
Manos Negras Pinot Noir	\$42
.....	
Grayson Cellars Cabernet Sauvignon	\$44



WHITE

Jackson Trigg's Pinot Grigio	\$32
.....	
Joya White Blend	\$35
.....	
Sea Breeze Sauvignon Blanc	\$36
.....	
Campagnola Pinot Grigio	\$42
.....	
Grayson Cellars Chardonnay	\$44

PUNCH

Fruit Punch (Non- Alcoholic)	\$40/jug
.....	
Rum Punch	\$88/jug
.....	
Sangria (Red or White)	\$88/jug



SUGGESTED CEREMONY SPACE



OUTDOOR SPACES

Quarry Lake Park

OR

Riverside Park

OR

Rundleview Parkette:

403.678.7135

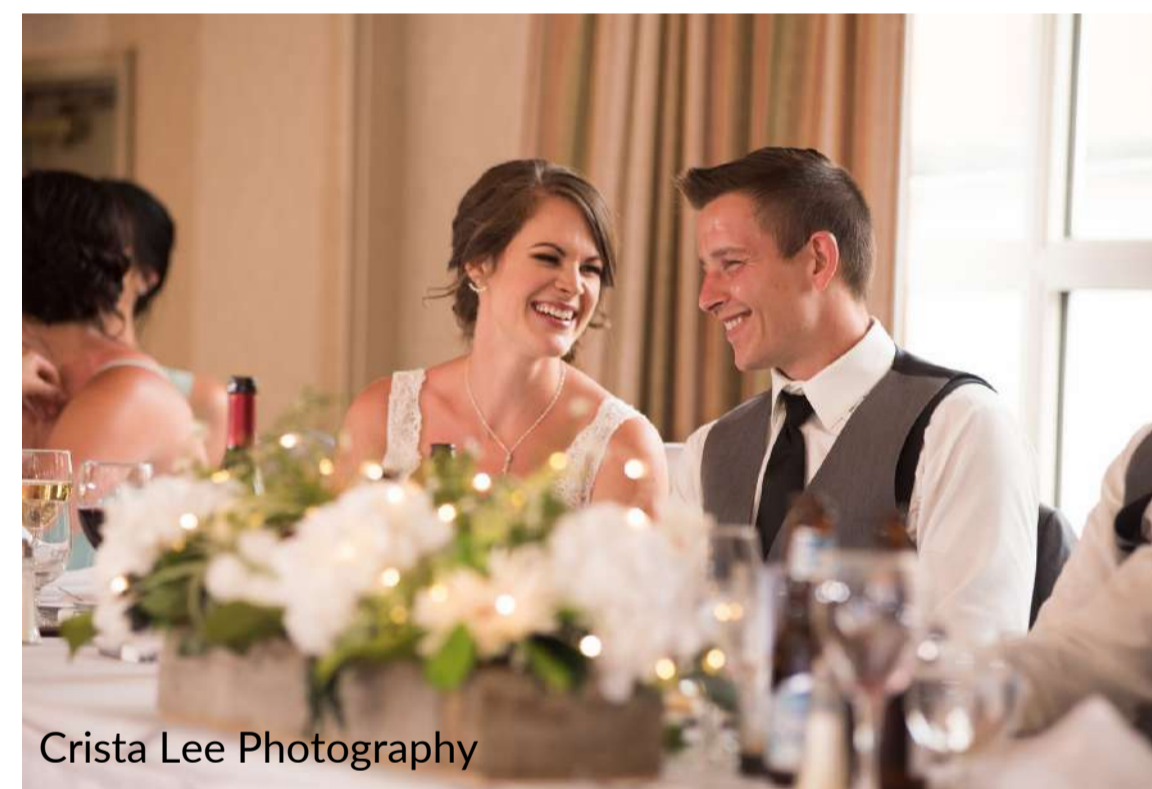
facilitybookings@canmore.ca

<https://canmore.ca/business/facility-venue-booking/wedding-venues>

LOCAL VENDORS



Kake by Darci



Crista Lee Photography

CAKE COMPANIES

Cake Creations
403.678.5905
cakecreations.ca

Cake Rhapsody
403.678.1413
cakerhapsody.ca

Kake by Darci
403.609.8482
kakecanmore.com

FLORIST

Elements Floral Design
403.678.4554
elementsfloral.ca

Willow Flowers Company
403.678.6775
willowhaven.ca

PHOTOGRAPHERS

Cole Hofstra Photography
780.994.2378
colehofstra.com

Craig Douce Photography
403.762.5389
orangegirl.com

Crista Lee Photography
403.679.0235
cristalee.com

Orange Girl Photographs
403.762.5389
orangegirl.com

TRANSPORTATION

Discover Banff Tours
banfftours.com
1.800.496.9958

The Banff Airporter
1.888.449.2901
banffairporter.com

The Brewster Express
1.800.760.6934
banffjaspercollection.com

**Enterprise Rent-A-Car
Canmore**
403.609.3070



Cole Hofstra Photography

FREQUENTLY ASKED QUESTIONS

We know planning a wedding can be a lot of work. To make it easier for you, here are answers to some common questions that we've heard from our brides & grooms!

What is the last call and when do we have to be out of the space?

Unless otherwise indicated on your contract, for a dinner reception the last call will be at 12:45 am, the bar closes at 1 am and the room must be empty by 2:00 am. Your wedding coordinator will need to know what time you would like the last call to be.



How can guests book rooms?

Once a group block is set-up, your wedding coordinator will send you booking instructions and a code for guests to easily book hotel rooms.



Can I bring in my own cake/cupcakes?

Cakes must be from a certified bakery/store. We require a food waiver form to be signed. There is an additional charge for cake cutting/plating (refer to page 5).



Do you have storage space for cake?

Yes, please let your wedding coordinator know if cake/cupcake storage is required. We will also need to know when the cake/cupcake will arrive.



Do you have an in-house caterer?

Our on-site culinary team will prepare you and your guests a delicious meal! We do not allow any external catering/food and beverage to be brought on-site, wedding cakes/cupcakes are the only exceptions.



Do you offer a shuttle service from a ceremony location to your hotel?

Although we do not have a shuttle service, there are plenty of taxi companies in Canmore to choose from. The hotel has a list of transportation companies in the area that would be happy to provide you with a quote.



What is the tax and service charge?

We charge a service fee of 18% on the final bill, followed by 5% GST on top of this total. Your wedding coordinator has an estimate sheet that will help you with planning your expenses. Guestrooms are subject to a total of 12% taxes (4% Alberta tourism tax, 3% Destination Marketing Tax, and 5% GST)

Will our ceremony space be available for a rehearsal?

If you have booked your ceremony at the hotel, we will allow you to have a ceremony rehearsal, subject to the availability of space. Your wedding coordinator will be able to let you know two weeks prior to your wedding date if the space is available. Keep in mind; we will not have anything pre-set in the area until the day of the wedding and it will simply be an empty space. Rehearsal space is not guaranteed



Does the hotel have a preferred list of suppliers or can we use whom we'd like?

You are welcome to use any vendors that you would like. However, we do ask that you let us know the name and contact details of your vendors, should we need to contact them for any reason. We do have a listing of some local suppliers that may be helpful with your planning.



How early can I get into the room to set up?

Your contracted reception space will be available to you by 7:00 am the day of the wedding, unless your contract states otherwise. The Coast Canmore Hotel cannot guarantee access to the ballroom the day before and/or the day after your wedding. Two weeks prior to the wedding, your wedding coordinator can advise you if the space is available for earlier set-up to begin. We can also confirm at this time if we will have a storage space available for you to use. Please ask your wedding coordinator for more details.



Do you offer audiovisual services?

Our on-site audiovisual provider (PSAV) would be happy to provide you with a quote for any audio visual requirements you may have. Please contact PSAV at 403.762.1740 if you have questions or require a quote. Note: PSAV do not provide DJ/band services.



What is the SOCAN and Music Tariff? DO we have to pay it even if we have a DJ/Band?

If you will be playing the music of any kind, these fees are non-negotiable, and legally we must collect payment of these fees. Note: the hotel forwards these fees to SOCAN and Re: Sound. If you have a DJ/Band that is playing music these fees will still apply. Your DJ/Band should be familiar with these fees, as every venue charges these fees for playing music.



Day of Set up

The wedding party is responsible for setting up anything besides the “basic structure” of the room. The wedding party will be responsible for setting up items such as centerpieces, special décor, seating cards, chair covers, etc. If you would like hotel staff to put the chair covers on, there will be an additional fee. The hotel staff will set up items that the hotel is providing listed on page 6



Staging

The hotel has 9 pieces of 8x4 staging. The staging height is approximately 1.5 feet off the ground. If you would like your head table raised (on a stage) please let your wedding coordinator know how many people will be sitting on the stage so we can ensure you have enough staging.



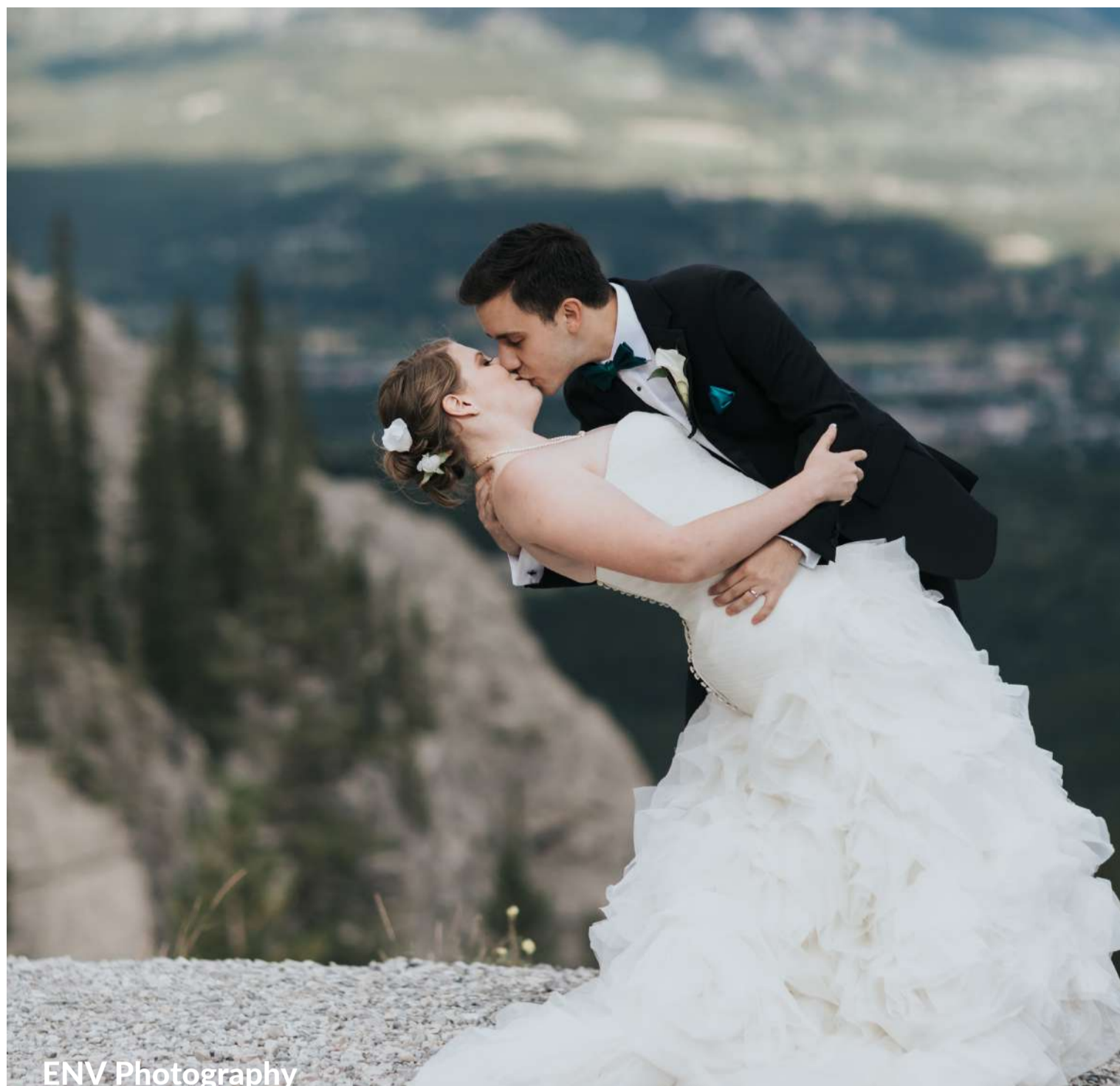
DJ/Band Information

Please ensure your DJ/Band comes equipped with all appropriate power cords, speakers, mic stands, projector carts, etc. as we do not have any equipment on site unless it has been pre-arranged through our audiovisual company.



Can you cater to dietary restrictions?

Yes, our culinary team is very familiar with preparing meals to suit all dietary restrictions. The bride and groom will be required to provide a list of all guest dietary restrictions (with associated names). If the meal selected is not suitable for those with certain dietary restrictions; the chef will prepare a separate plate for these individuals.



POLICIES & OTHER GUIDES

FINANCIAL SCHEDULE

COSTING & ESTIMATES

Menus and wine selections must be confirmed 30 days prior to the wedding date.

FIRST DEPOSIT

Non-refundable deposit of \$1000.00 due with signed contract.

SECOND DEPOSIT

50% of the minimum required food and beverage spend is required 60 days in advance to the function.

FINAL

A full pre-payment of the estimated master account will be required 15 days prior to the function (includes food and beverage, room rental, audio visuals, bar charges and any room accommodation).

PREPAYMENT & LAST MINUTE ADDITIONS

A 10% incidental charge will be added on to this cost estimate in case of last minute additions. If not used, this charge will be credited to the Master account. Please note that a cost estimate is not the final billing, it is an estimate of the event.

FINAL INVOICE

The final invoice will be sent to you within 5 business days after your event. This is for you to review and keep for your records, and any refunds owed will be applied at this time.

CATERING GUIDELINES

FOOD

Our catering menu features a selection of our most popular items. Special dietary substitutions can be made available upon request.

Menu selections must be submitted to the hotel contact at least thirty (30) days prior to the function date. Special dietary requests must be received five (5) business days prior to the function.

The Coast Canmore Hotel will be the sole supplier of all food and beverage items. The only exception is wedding cakes. Cakes must be from a certified bakery/store. No food and beverage items may be removed from the function room. Any substitutions or special requests for menu changes may be subject to additional charges. The Bride and Groom are allowed to bring in food and beverage items solely for the purpose of a wedding favour (ie. Candy, chocolates, popcorn). Food favours cannot be homemade. Wedding favours that include alcohol are not permitted.



PRICING

Price Guarantee: all prices are subject to change without notice. Quoted prices will be honoured for four months prior to any event. All alcoholic beverage pricing is subject to change without notice.



GUARANTEED NUMBERS

A guaranteed number of persons is required five (5) business days before an event. If a guaranteed number is not supplied within this time frame, we shall assume it to be the highest figure of attendees; estimated by the most recent numbers supplied to us by the bride and groom.

Should the number of guests attending your wedding differ greatly from the original number quoted, the hotel reserves the right to provide an alternative function room more appropriately suited for the group's size.



NOT PERMITTED

No confetti or glitter is to be used on hotel premises. Any articles to be fastened onto the walls or electrical fixtures including the use of tacks, tape, nails, screws, bolts, or any tools which could mark the floors, walls, ceilings our fixtures are strictly prohibited. The hotel will hold the wedding couple responsible for any and all damages to the hotel property. Any signage used in the public spaces or banquet rooms should be of professional quality and should be approved by your wedding coordinator.



SECURITY

It is mandatory for the hotel to hire local security personnel for weddings of 50 guests or more, who are having a subsidized bar (drink tickets, host, twoonie, etc.). A charge of \$150 will be added to your master account if you have a subsidized bar.



OTHER WEDDING POLICIES

The Coast Canmore Hotel is not responsible for damages to or loss of any article left in the hotel prior to, during, or after any function by the bride and groom or guests.

Should damages occur in a banquet room (table linens, carpet, walls, etc.) due to negligence of members of the wedding group, an assessment for damages will be added to the final bill, payable upon check out.

ALCOHOL SERVICE POLICY

The Alberta Gaming and Liquor Commission (ALGC) policy stipulates that we must adhere to applicable laws, including request identification from anyone who appears under 25 years of age. A driver's license or passport are the ONLY recognized AND acceptable forms of identification.

The hours of alcoholic beverage service at the Coast Canmore Hotel are 11:00 a.m. to 1:00 a.m. daily. No outside alcohol can be brought into the hotels' conference/banquet or dining facilities - a \$500 fine will incur if done so. The only exception is if a corkage fee has been pre-arranged.

MUSIC

When music is played in a public banquet room (either live or recorded) a license is required from the Society of Composers, Authors and Music Publishers of Canada (SOCAN) as well as Tariff #5 – Use of Music to Accompany Live events will be charged. Charges are determined upon room capacity (not guest attendance). The fee payable for each event is as follows and will be charged on your final invoice.



ROOM CAPACITY	FEE WITHOUT DANCING	FEE WITH DANCING
1-100	\$20.56	\$41.13
101-300	\$29.56	\$59.17
301-500	\$61.69	\$123.38



ROOM CAPACITY	FEE WITHOUT DANCING	FEE WITH DANCING
1-100	\$9.25	\$18.51
101-300	\$13.30	\$26.63
301-500	\$27.76	\$55.52



For more information please visit:

www.socan.com

<http://www.resound.ca/>

RE:SOUND LICENCE
SOCAN LICENCE



Thank you for considering the Coast Canmore Hotel for your wedding venue.
Please contact us for any additional questions or further details.

Tel: 403.609.5431 Email: canmoresales@coasthotels.com
511 Bow Valley Trail Canmore, AB T1W 1N7



Carlin Anquist Photography