

CORNERSTONE WEDDINGS

EXCLUSIVELY AT



2024 ECLIPSE WEDDING BROCHURE





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ECLIPSE

EVENT SPACE

A modern indoor space filled with mountain charm and the tantalizing aroma of freshly roasted coffee. Eclipse Coffee Roasters at 1516 Railway Avenue, Canmore is the perfect location for your intimate wedding reception or rehearsal dinner.

As the exclusive event providers for this space, let Cornerstone Weddings create a 'turn-key' event for your next celebration.

VENUE RENTAL OF ECLIPSE COFFEE ROASTERS INCLUDES:

- Private venue rental between 6 pm to midnight
- Tables, chairs, cutlery, glassware & flatware
- All staff - including servers and an Event Supervisor
- Set up, tear down and cleaning of the space
- White linen tablecloth, napkins and table runners in a variety of colours, cylinder vases and floating candles
- PA system and microphone

Venue Rental \$2100

Excluding GST

ECLIPSE CAN COMFORTABLY FIT UP TO 30 PEOPLE FOR A SIT DOWN MEAL AND 80 FOR A COCKTAIL EVENT

BUTLER PASSED APPETIZERS

\$5 PER PERSON PER SELECTION

Caprese salad on a skewer
Gorgonzola & caramelized onion tart
Greek baked jalapeno poppers
Sundried Tomato with Parmesan
stuffed crimini mushrooms
Tomato basil bruschetta with charred
crostini
Coconut shrimp with a honey orange
sauce

\$6 PER PERSON PER SELECTION

Grilled beef sliders
Blueberry Balsamic goat cheese crostini
Italian chicken Parmesan sliders
Chili lime chicken brochette
Fried crab cake with tequila cocktail
sauce
Beef satay with Thai peanut sauce

\$8 PER PERSON PER SELECTION

Steak crostini with carrot-horseradish
marmalade
Charbroiled buffalo sliders with
blueberry bacon jam
Bacon wrapped Gorgonzola shrimp
Cranberry pecan goat cheese truffles

BUFFET DINNERS

BBQ BUFFET

Coleslaw
Soup of the day
BBQ chicken legs
BBQ pork back ribs
Slow roasted Southern
potatoes
Grilled corn on the cob
Chef selection of desserts

\$48.50 PER PERSON

EUROPEAN BUFFET

Traditional Greek salad
Beef bourguignon
Herb roasted potato
Anatolian chicken with olives &
capers
Mushroom risotto
Lemon roasted broccoli with
Parmesan
Chef selection of desserts

\$52 PER PERSON

ALBERTA RANCH LAND BUFFET

Garden salad
Roasted seasonal vegetables
Cowboy baked beans
Build your own baked potato
Roast chicken
Alberta beef sirloin with
horseradish
Biscuits & homemade gravy
Apple crumble with caramel
drizzle

\$48 PER PERSON

FOOD STATIONS

SHRIMP FLAMBE STATION

\$10 PER PERSON

Garlic and mixed herb shrimp
flambe with Cognac

FLAMBE CREPE STATION

\$7 PER PERSON

Crepes served with caramel
banana, strawberry, mix
berries, milk chocolate, cream
Chantilly and wild berry
compote

CHARCUTERIE BOARD

\$16 PER PERSON

Cured and smoked meat
served antipasto, pickles, jams
and preserves, crostini and
crackers

CHEESE BOARD

\$14 PER PERSON

Artisan cheese platter
accompanied by jams and
preserves, crostini and
crackers, dried fruits and nuts



À LA CARTE DINING

SOUPS (SERVES 12) \$80

Cream of mushroom (with chicken)
Roast tomato bisque
Potato leek with bacon
Roasted butternut squash
Italian wedding
Minestrone

BREADS (SERVES 12) \$30

Crusty French rolls
Butter rolls
Garlic baguette

SALADS (SERVES 12) \$75

Garden salad
Creamy coleslaw
Mediterranean chickpea salad
Pasta salad
Greek salad
Caesar salad

DESSERT (SERVES 12) \$58

Assorted brownies & cake bites
Assorted baked pastries
Freshly baked cookies
Fresh fruit platter

MAIN COURSES

Beef lasagna	\$95
Vegetarian lasagna	\$85
Mac & cheese	\$87
Chicken wings	\$107
Butter chicken & rice	\$144
BBQ pulled pork & buns	\$144
Assorted sandwich tray	\$102
BBQ chicken legs & thighs	\$109
Vegan chick pea curry with rice	\$127
Kung Pao chicken with rice	\$144

EVENING SNACKS

POTATO SKINS

\$6 PER PERSON

Fried potato skins stuffed with bacon bits, shredded cheese, spring onions. Served with salsa and sour cream.

TACO BAR

\$9.50 PER PERSON

Hard and soft shell tacos, ground beef served with tomatoes, lettuce, onions, salsa, sour cream and cheese.

SOFT PRETZELS

\$8 PER PERSON

Artisan cheese platter accompanied by house-made jams and preserves, balsamic crostini and crackers, fresh fruits, dried fruits and nuts.

PEROGIE BAR

\$7.50 PER PERSON

Perogies stuffed with potatoes and cheese, served with bacon bits, sour cream, green onions and sauerkraut.

POUTINE

\$9 PER PERSON

Canadian classic! French fries, cheese curds and gluten free beef gravy.

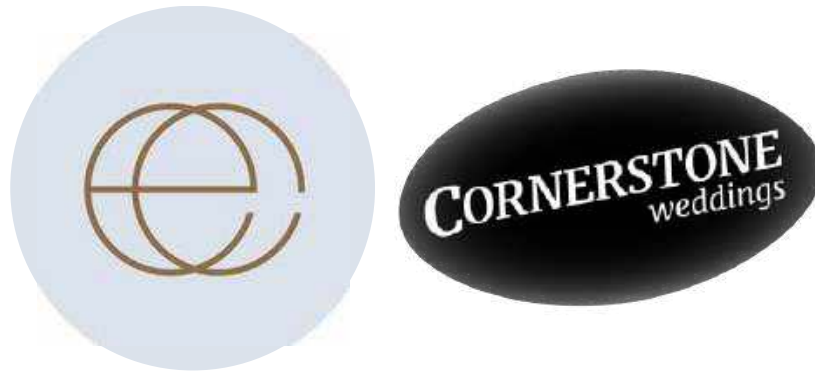
SLIDER BAR

\$9 PER PERSON

Alberta mini beef sliders with a variety of build your own toppings.

Please note we have a \$1000 minimum spend for food

All prices are excluding GST & gratuity



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Cornerstone Weddings

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