



CORNERSTONE
CATERING & EVENTS

Crafting Unforgettable Moments, Together

Holiday Parties
2026





Unforgettable Events Orchestrated Flawlessly

At Cornerstone Catering & Events, we specialize in hosting seamless, unforgettable gatherings against the breathtaking backdrop of the Rocky Mountains.

Host an elevated holiday party at one of our stunning venues. Our team will handle every detail, from meticulous planning to exquisite cuisine. Our talented chefs, event planners, and servers will handle all your food, beverage, and hosting needs, allowing you and your guests to enjoy the experience.

VENUES

Cornerstone Theatre Downtown Canmore

The Rundleview Room Canmore Nordic Centre

The Vista Canmore Nordic Centre

RATES

\$2,000 (Up to 190 Guests)

\$1,900 (Up to 80 Guests)

\$2,000 (Up to 150 Guests)





EVENTS AT CORNERSTONE THEATRE

Our premier venue features a rustic Manitoba barnwood interior, sweeping cathedral ceilings, a stonework fireplace, and a chic lounge area. Centrally located, Cornerstone Theatre is a five-minute walk from downtown Canmore and minutes from several popular hotels and Airbnbs.

EVENTS AT THE RUNDLEVIEW ROOM

Located at the Canmore Nordic Centre, a five-minute drive from downtown, this venue features stunning views of Mount Rundle and a classic ski chalet interior. Meeting rooms available on-site.



EVENTS AT THE VISTA

Our newest venue, also located at the Canmore Nordic Centre, features floor-to-ceiling windows with panoramic mountain views, rich wood finishes accented by modern metal architecture, and a private wrap-around deck. Meeting rooms available on-site.



WELCOME DRINKS

\$9 PER GLASS

PROSECCO

Treat your guests to a chilled glass of prosecco to start the evening.

CHRISTMAS MIMOSA

With ginger beer and a splash of cranberry.

FESTIVE SANGRIA

Served with red wine, ginger beer, and festive spices.

GET YOUR GUESTS HOME SAFELY

Enjoy the festivities with peace of mind, knowing everyone can get home safely after the party. We've partnered with local taxi and shuttle services to ensure convenient and reliable transportation options for your guests.

Email catering@cornerstonecanmore.com for details.

GST & Gratuity Not Included

FESTIVE BUFFET

\$65 Per Person | Minimum 50 Persons

MAINS

- Citrus Brined Herb Marinated Turkey
 - Served with Apple and Chorizo Stuffing, Homemade Grand Marnier Cranberry Sauce, and Rosemary Sage Turkey Gravy
- Spicy Maple Bone-In Christmas Ham
- *Switch the Ham to Beef Wellington with Choron Sauce for an Additional \$10 per person*

SIDES

- Arugula Salad with Baked Prosciutto, Candied Beets, Orange, Heirloom Tomatoes, and Cranberry Vinaigrette
- Roasted Sweet Potato, Pear, and Tricolour Onion
- Herb Roasted Honey Glazed Carrots and Parsnips
- Charbroiled Brussels Sprouts with Lardons and Aged Balsamic
- Assorted Dinner Rolls

DESSERT

- Apple Pecan Crumble with Eggnog Creme Anglaise
- Tea and Coffee selection



GST & Gratuity Not Included

APPETIZERS

BEEF

\$2.60 PER PIECE

- Alberta Beef Tartare on Crispy Wonton Chips
- Blueberry Bison Meatballs with Mixed Berry Compote (GF)
- Beef Satay with Teriyaki Soy Glaze
- Mini Beef Samosas with Tomato Cilantro Sauce

CHICKEN

\$1.95 PER PIECE

- Chicken Lollipops with Thai Peanut Sauce
- Bite-Sized Chicken and Waffles with Ginger Chili Maple Sauce
- Mini Pulled Chicken Quesadillas with Sour Cream and Pico De Gallo

SEAFOOD

\$2.40 PER PIECE

- Coconut Shrimp with Siracha Aioli
- Crab Cake with Tequila Cocktail Sauce
- Albacore Tuna Ceviche on Mini Rice Crackers (GF)
- Bacon Wrapped Scallops with White Rum Cream

VEGETARIAN

\$1.60 PER PIECE

- Vegetarian Spring Rolls with Sweet Chili Sauce
- Mini Spanakopita with Tzatziki Sauce
- Bruschetta on Herb Crostini
- Vegetarian Samosas with Cilantro Chutney
- Arancini Balls with Arrabbiata Sauce and Shaved Parmesan

GST & Gratuity Not Included

MAKE IT COCKTAIL STYLE

Turn cocktail hour into the main event by hosting a mix-and-mingle-style party for your guests. Choose a selection of appetizers, savoury stations, desserts, and late-night snacks to create the perfect social gathering.

Choose the following to create your custom package:

- 5-6 appetizers
- 2 savoury stations
- 1-2 dessert stations
- 1-2 late night snacks

SAVOURY STATIONS

CHARCUTERIE STATION

\$16 PER PERSON

Cured and smoked meats served with house made pickles, jams and preserves, crostini, and imported crackers.

CHEESE STATION

\$14 PER PERSON

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

SEAFOOD STATION

\$20 PER PERSON

House-cooked mussels, clams, tiger shrimp, tuna tataki, peppercorn mackerel, and candied salmon, served with homemade balsamic crostini, and crackers.

OYSTER STATION

\$70 PER DOZEN, MINIMUM 4 DOZEN

Fresh oysters shucked for you, accompanied with chefs choice of mignonette.

SHRIMP FLAMBÉ STATION

\$10 PER PERSON

Garlic and mixed herb shrimps flambéed for you, served with Cognac.



GST & Gratuity Not Included



SWEET STATIONS

FLAMBÉ CREPES STATION

\$7 PER PERSON

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

CANDY BUFFET

\$7 PER PERSON

Choose from a selection of popular candies to offer your guests. Bar includes all jars, tongs, scoops, and paper candy bags.

S'MORES BAR

\$16 PER PERSON

Enjoy roasting your marshmallows on our 6 ft. long S'mores table. Selection includes house-made gourmet marshmallows, graham crackers, chocolate squares, and toasting sticks. Can be served after dinner until 9 p.m.

GST & Gratuity Not Included

LATE NIGHT SNACKS

POTATO SKINS

\$6 PER PERSON

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

TACO BAR

\$9.50 PER PERSON

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

POUTINE BAR

\$9 PER PERSON

A Canadian classic. French fries and cheese curds served with gluten-free beef gravy.

CHICKEN WINGS

\$9.50 PER PERSON

Buttermilk marinated wings served with a selection of dipping sauces.

PEROGIE BAR

\$7.50 PER PERSON

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

SOFT PRETZELS

\$8 PER PERSON

New York-style soft and salty pretzels served with a variety of dipping sauces.

CORN DOGS

\$7.50 PER PERSON

Deep-fried corn dogs served with a selection of classic condiments.

SLIDER BAR

\$9 PER PERSON

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



A PARTY TO REMEMBER

ADD-ON'S FOR YOUR EVENT

IN-HOUSE DJ

\$1000

TABLE DECOR

Ask for details

PHOTOBOOTH

\$700

UPLIGHTS

\$165

SCREEN AND PROJECTOR

\$250

TEAMBUILDING PARTIES

Looking for a more interactive option for your holiday party? Consider our famous gingerbread house competition—an engaging event centred around a fun-filled competition to craft the perfect gingerbread house. Includes all gingerbread supplies, venue rental, and our Festive Buffet menu.

Email catering@cornerstonecanmore.com for details.

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