



CORNERSTONE
CATERING & EVENTS

Unforgettable Events Orchestrated Flawlessly

Meetings & Events
2026



We Don't Just Cater Events, We Create Experiences

At Cornerstone Catering & Events, we specialize in hosting seamless business meetings, corporate gatherings, and company retreats against the breathtaking backdrop of the Rocky Mountains.

Boost morale and elevate team performance without any of the event planning stress. Our meeting packages are designed to take the pressure off your team so you can focus on your agenda. Our dedicated event planners, chefs, servers, and set up staff will take care of every detail, from meticulous planning to exquisite cuisine.

Venues

Cornerstone Theatre Downtown Canmore

The Rundleview Room Canmore Nordic Centre

The Vista Canmore Nordic Centre

Capacity

Up to 190 Guests

Up to 80 Guests

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.



COMPLETE MEETING PACKAGES

\$119 PER PERSON

Elevate your next quarterly meeting or executive retreat with our Complete Meeting Packages. Enjoy a seamless experience with everything you need for a productive day:

FULL-DAY VENUE RENTAL

- Your package includes the rental of our Cornerstone Theatre, Rundleview Room, or The Vista venue spaces, providing the perfect backdrop for creativity and collaboration in the heart of the mountains.

CONTINENTAL BREAKFAST

- Start your day right with a delicious breakfast spread featuring a variety of fresh and flavorful options to fuel your team.

SNACKS AND COFFEE

- Keep the momentum going with energizing snacks and freshly brewed coffee, ensuring everyone stays focused and engaged.

BUFFET LUNCH

- Indulge in a delicious buffet lunch expertly prepared by our culinary team using the finest ingredients. Choose from a diverse selection of dishes to suit every palate.

WI-FI AND AV SERVICES

- Stay connected throughout your event, ensuring seamless communication and access to important resources.

Price includes all services charges. GST extra.



RECEPTION PACKAGES

Create a Cocktail Style Function with a Selection of Gourmet Food Stations

PACKAGE ONE (\$68 PP)

CHOICE OF

- 4 Tray passed canapes
- 2 Savoury grazing stations
- 1 Savory chef attended station
- 1 Sweet grazing station

PACKAGE TWO (\$87 PP)

CHOICE OF

- 5 Tray passed canapes
- 2 Savoury grazing stations
- 2 Savoury chef attended station
- 1 Sweet grazing station

PACKAGE THREE (\$95 PP)

CHOICE OF

- 6 Tray passed canapes
- 3 Savoury grazing stations
- 2 Savoury chef attended station
- 1 Sweet grazing station

OR

Create Your Own Cocktail Reception by Choosing Items À La Carte From the Following Menus

Minimum Order of 24 Per Package Required
GST & Gratuity Not Included



PASSED CANAPÉS

PRICE PER PIECE

SEAFOOD

Poached shrimp cocktail with smoked dill cocktail sauce	\$1.80
Tuna tartare with sweet pea creme fraiche, chilli crisp, and crispy wontons	\$3.75
Crab cake with sundried tomato aioli	\$3.25
Beet gravlax with caper cream cheese, apple slaw, and bannock	\$2.80
Lobster mac and cheese bites with avocado creme and preserved lemon	\$2.80
Bacon-wrapped scallops with maple citrus cream sauce	\$2.95
Salmon rillette with creme fraiche, pickled fennel, and marble rye	\$2.25

MEAT

Beef tartare with pickled beet, shallot, cured egg yolk, capers, and pretzel crostini	\$2.50
Duck rillette with Saskatoon chutney, sage, and bannock	\$1.85
Braised lamb slider with mint aioli, onion jam, and brioche	\$2.10
Bison cranberry meatball with wild berry jus	\$2.35
Mini chicken and waffles with chilli maple glaze and scallions	\$2.25
Beef tataki with citrus soy glaze and toasted sesame	\$2.35
Chicken empanada with pineapple pico de gallo	\$2.90
Pork belly bao with pickled carrot, daikon radish, and gochujang aioli	\$2.60

Minimum Order of 12 Required
GST & Gratuity Not Included

PASSED CANAPÉS (CONT.)

PRICE PER PIECE

VEGETARIAN

Heirloom tomato bruschetta with stone fruit balsamic, fresh basil, and crostini	\$1.70
Spring rolls with sweet chilli sauce	\$1.50
Watermelon feta with fresh citrus in a cucumber cup	\$1.85
Devilled eggs with roasted garlic, crispy capers, and smoked paprika	\$2.10
Roasted Wild Mushrooms with whipped herb ricotta, juniper oil, and bannock	\$2.35
Crispy cauliflower with babaganoush	\$1.00
Vegetable empanadas with avocado lime puree	\$2.75
Goat cheese and dried apricot bites with fresh herbs and toasted pistachio	\$1.50

SWEET

Brownies with warm caramel sauce	\$1.20
Apple turnovers with vanilla bourbon crème anglaise	\$2.30
Cookie Dough bites with chocolate and toffee chips	\$1.10
Lemon tarts with mixed berry Chantilly	\$1.07
House-made cheesecake pops (assorted flavours)	\$1.80
Macaroons (assorted flavours)	\$2.80
Chocolate truffles (choice of below flavours)	\$2.00
○ Toasted pistachio and cherry with white chocolate	
○ Cookies and baileys with milk chocolate	
○ Salted caramel and pretzel with dark chocolate	

Minimum Order of 12 Required
GST & Gratuity Not Included



GRAZING STATIONS

CHEESE & CHARCUTERIE (\$17.50 PP)

Fresh Canadian cheeses, locally cured and smoked meats served with house-made preserves, pickles, marinated olives, breads, and crackers.

CHEESE FONDUE STATION (\$18 PP)

Traditional cheese fondue with a selection of cured meats, pickles, steamed vegetables, and fresh bread.

HOT SANDWICH BAR (\$14.40 PP)

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

BAO BUN BAR (\$18.75 PP)

Pork belly, brisket, pulled chicken, sriracha aioli, pickles (cabbage, carrots, daikon radish), BBQ sauce, and char siu sauce.

MEDITERRANIAN BAR (\$18.75 PP)

Hummus, tzatziki, roasted red pepper feta dip, melitzanosalata (eggplant dip), marinated olives, pickled red onions, dolmas, feta stuffed peppadews, fresh crudité, Lavash crackers, and grilled pita.



CHEF ATTENDED STATIONS



PASTA STATION (\$21.50 PP)

A selection of fresh pasta, with choice of creamy mornay or basil tomato sauce and a variety of toppings, served out of a parmesan wheel.

SEAFOOD STATION (\$20.75 PP)

Fresh cooked mussels and clams, poached shrimp, sesame tuna tataki, candied salmon, and fresh oysters, served with house-made cocktail sauce, mignonette, tartar sauce, and toasted baguette and sourdough.

CURRY STATION (\$21.25 PP)

Butter chicken and tikka masala sauce served with choice of braised lamb, chicken thighs, grilled paneer, pickled red onion, raita, red onion chutney, crispy chickpeas, fresh cilantro, and basmati rice.

GYOZA STATION (\$16.00 PP)

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

TARTAR AND CEVICHE STATION (\$19.75 PP)

Fresh mixed tuna ceviche marinated in fresh citrus juice and herb with 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, wonton crisps, cucumber cups or gluten-free crackers.

SWEET STATIONS

GRAZING STATIONS

CHURRO STATION (\$8.50 PP)

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

S'MORES STATION (\$10.00 PP)

Three types of house-made marshmallows with raspberry white chocolate ganache, milk chocolate ganache, dark chocolate ganache, and selection of fresh cookies.

CANDY BUFFET (\$7.30 PP)

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

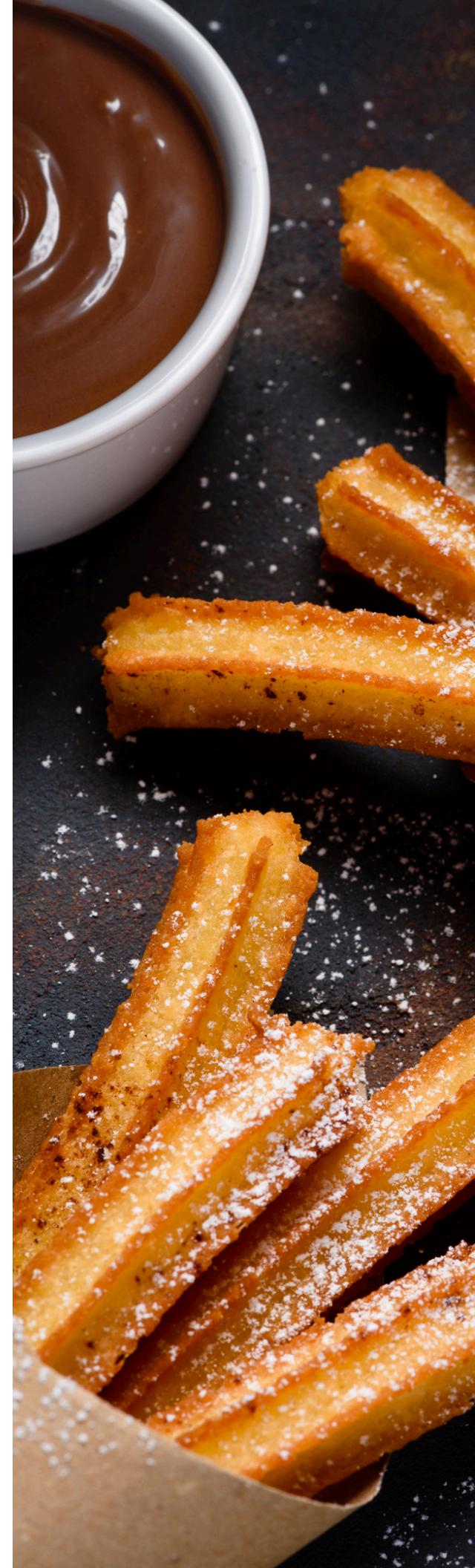
CHEF ATTENDED STATIONS

FLAMBÉ CRÊPE STATION (\$8.00 PP)

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

ICE CREAM STATION (\$10.00 PP)

A selection of locally made ice cream, supplied by Canmore's Lovely Ice Cream, with an assortment of sundae toppings.



Tel: 403.609.0004
catering@cornerstonecanmore.com
www.cateringwithcornerstone.com

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