



Weddings

2028



THE MALCOLM
HOTEL



Weddings

An unforgettable celebration begins with an unforgettable setting.

The Alberta Rockies and charming downtown Canmore offer a romantic backdrop for any celebration. Whether you're hosting a few hundred family and friends in the Edinburgh Ballroom with its stunning mountain views or gathering in one of our more intimate venues, The Malcolm Hotel brings modern luxury and alpine ambiance together like no other destination.

Booking Facts

- The Malcolm does not book weddings Monday to Thursday in May, June, September or October
- 2028 menus will be issued in December 2027. You will be selecting your food and beverage items from the 2028 menus



Packages

All packages include:

- A complimentary Mountain View Royal King guestroom, or the highest available room category on the wedding night
- Round or rectangular dinner tables, white linen table cloths and napkins, white china, glassware, silverware, chairs, guestbook table, cake table
- Dance floor, podium, microphone, projector, screen and stage
- Any additional décor is the responsibility of the couple

GOLD PACKAGE \$189 PER PERSON

- Half hour sparkling wine reception; unlimited pour for first 30 minutes of the cocktail reception
- Three (3) pieces per person of cocktail hors d'oeuvres
- Choice of gold buffet or 3-course gold plated menu
- One (1) glass of house wine per person during dinner service
- Complimentary cake cutting fee, buffet style only
- 50% Off menu tasting for 2 people

ADD ONS | BAR | BRUNCH | CHEF ATTENDED COCKTAIL RECEPTION ENHANCEMENTS

DIAMOND PACKAGE \$259 PER PERSON

- Half hour sparkling wine reception; unlimited pour for first 30 minutes of the cocktail reception
- Four (4) pieces per person of cocktail hors d'oeuvres
- Choice of diamond buffet or 4-course diamond plated menu
- One (1) glass of house wine per person during dinner service
- Choice of two (2) items from the late night snack menu
- Four (4) drinks per person. *Includes house wine, house spirits and domestic beer
- Complimentary menu tasting for 2 people

ADD ONS | BAR | BRUNCH | CHEF ATTENDED COCKTAIL RECEPTION ENHANCEMENTS

KING MALCOLM PACKAGE

- Please ask your Group and Events Manager for our full catering menu; all food and beverage will be ordered a la carte to meet your minimum spend.
- 2028 menus will be issued in December 2027. You will be selecting your food and beverage items from the 2028 menus.





Ceremony Spaces

OUTDOOR		
ROOM	CAPACITY	SIZE
Edinburgh Terrace	135 People	1023 Sq. Ft.
Rooftop Stage	20 People	430 Sq. Ft.
INDOOR		
ROOM	CAPACITY	SIZE
Edinburgh Castle Room	260 People	3500 Sq. Ft.

It is mandatory to have an indoor backup plan in place. The Edinburgh Castle Room is the backup indoor ceremony location. The Malcolm Hotel staff will do a weather call 3 hours prior to the ceremony start time to determine whether the ceremony will be indoors or outdoors.

We require 3 hours from the end of the ceremony to the start of dinner in order to reconfigure the room to your dinner setup. Should your indoor backup plan be "as is" where the reception room is set for dinner, and guests are seated at their tables for the ceremony, the 3 hours is not required.

It is up to the couple to provide any additional décor. Access to the space will be provided at the weather call.

Use of flower petals, confetti, glitter, and rice is strictly prohibited. Candles which are enclosed in a votive as tall as the flame are permitted.

The Edinburgh Terrace does not come with a sound system. Any microphones and speakers will need to be outsourced. All ceremony spaces come equipped with power should you wish to have your DJ play music for your ceremony. Unplugged musicians such as a harpist or string quartet are permitted to perform at your ceremony.





Ceremony Spaces

The Malcolm Hotel will provide the following for your ceremony space:

- Set-up and tear down of our white garden chairs
- Signing table with white linen and skirting
- Guestbook and Gift table with white linen and skirting
- An easel

Rehearsal Ceremony

- Rehearsal Ceremonies can be booked the day before the wedding. The time and location will not be confirmed until 2 weeks prior to your wedding date due to other events taking place at the hotel.
- Event Managers do not conduct the rehearsals. It is the responsibility of the couple to arrange this with their wedding planner, commissioner and sound personnel.





Reception Rooms & Pricing

	January 1 - April 30 November 1 - December 31		May 1 - 31 October 1 - 31		June 1 - September 30	
	Room Rental	Food and Beverage Minimum	Room Rental	Food and Beverage Minimum	Room Rental	Food and Beverage Minimum
EDINBURGH CASTLE ROOM - MAXIMUM 150 GUESTS						
Sun - Thurs	\$3,750	\$12,000	\$4,250	\$15,000	\$5,000	\$22,000
Fri and Sat	\$4,250	\$18,000	\$5,000	\$22,000	\$5,750	\$28,000
EDINBURGH BALLROOM - MAXIMUM 256 GUESTS						
Sun - Thurs	\$4,000	\$16,000	\$4,500	\$20,000	\$5,250	\$22,000
Fri and Sat	\$4,500	\$22,000	\$5,250	\$26,000	\$6,250	\$35,000
EDINBURGH TERRACE - MAXIMUM 135 GUESTS						
Sun - Thurs	\$1,000	N/A	\$1,250	N/A	\$1,500	N/A
Fri and Sat	\$1,200		\$1,600		\$1,800	

*Rates are subject to change for statutory holiday dates.



Reception Rooms

Edinburgh Castle Room and Edinburgh Ballroom

We know every couple is different and has a unique vision for their special day. As a wedding is a detailed production that requires an abundance of planning, we highly recommend hiring a wedding planner to ensure your day runs perfectly.

The Malcolm Hotel staff will assist you in any venue related questions, on-site guest room arrangements, menu selections, and creation of a timeline of events being held at The Malcolm Hotel to ensure your day goes perfectly. We do not organize or setup décor, center pieces, flowers, cakes, rentals, or anything not belonging to The Malcolm Hotel.

Access to the space will be provided at the weather call. If the ceremony will be held indoors in the Edinburgh Castle Room, any setup of décor for the dinner will need to be done once the ceremony has concluded.

The function space is available until 1:00 am the night of the wedding. Last call is at 12:30 am; the bar and music concludes at 1:00 am.

Any vendors or your assigned clean up team must be done by 2:00 am. All décor items must be removed from the space the night of the wedding due to other events taking place at the hotel the next day.

Any rented items, such as chairs, must be delivered at the weather call and removed by 2:00 am the night of the wedding. Please contact your Events Manager to see if it is possible for a pickup the next day. This will not be confirmed until 2 weeks prior to your wedding date.

The Malcolm Hotel reserves the right to charge extra cleaning/repair fees on your final invoice for any damages or excessive cleaning required beyond regular use as a result of your event.

Use of flower petals, confetti, glitter, and rice is strictly prohibited. Candles are allowed as long as they are enclosed in a votive as tall as the flame.

We do not allow any items to be affixed to the walls or chandeliers. Additionally, The Malcolm Hotel prohibits live music or bands, except for acoustic performances.

The Malcolm Hotel will provide the following for your Reception Space:

- Setup and tear down of our banquet chairs
- 5 ft. round dinner tables (that seat a maximum of 8 guests) or rectangular dinner tables with white table linens and white or black dinner napkins
- Guestbook and Gift table with white linen and skirting
- Cake table and high cocktail tables
- White china, glassware, silverware
- Dance floor, podium, microphone, projector, screen and stage
- Any additional décor is the responsibility of the couple





Guest Rooms

The Malcolm Hotel offers a 20% booking code for your wedding guests.

The Malcolm Hotel will provide a discount code to provide the flexibility for your guests to book online and choose from a variety of room categories.

We will also provide a direct reservations phone line should your guests prefer to speak with one of our Guest Services Agents.

Check-in begins at 4:00 pm, and while every effort will be made to accommodate an early arrival, we cannot guarantee guest rooms prior to this time.

If the wedding ceremony is scheduled before 4:00 pm, it is strongly suggested that the immediate wedding party reserve a guest room the evening before the wedding.





Cake Cutting

A wedding cake and/or cupcakes are the only outside food items we allow to be brought into The Malcolm Hotel.

Buffet style: Flat fee of \$75 plus 5% GST and 18% service fee

Plated and served: \$5 per person to a maximum of \$275 plus 5% GST and 18% service fee

Cupcakes: Flat fee of \$50 plus 5% GST and 18% service fee

Menu Tastings

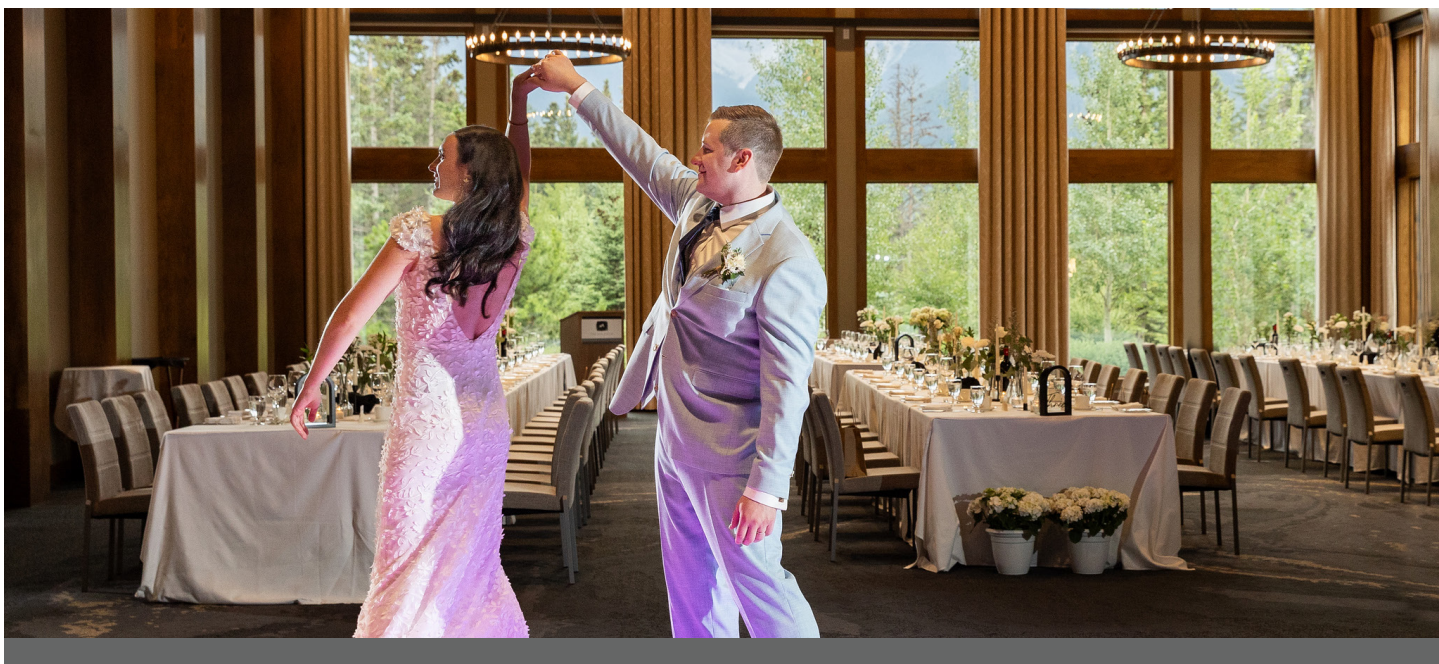
Menu tastings are available seven (7) days a week at 2:30pm in our Stirling Lounge.

Only plated menu items are available for tastings.

Pricing will vary depending on which package is chosen.

Should you wish to have a menu tasting prior to signing a contract, the tasting will be at your own cost. Pricing will be determined by the menu items selected to taste.





Socan & Re:Sound

If music is to be performed or played, a performing right license is required when renting a facility for a private function. This license fee is remitted to the Society of Composers, Authors and Music Publishers of Canada (SOCAN), as well as the Canadian Not-For-Profit Music Licensing Company (Re:Sound). Re:Sound, is dedicated to obtaining compensation for artists and record companies for their performance rights. In accordance with subsection 68(4) of the Copyright Act Tariff No. 6.B. SOCAN is a non-profit organization which, under the Copyright Act of Canada (R.S., C.55, S.1) is authorized to collect for the public performance of music in Canada. SOCAN distributes the money collected to Copyright owners in the form of a royalty. You are therefore required by federal law to pay a performing rights license under Tariff 8. These fees are approved by the Copyright Board.

SOCAN		
NUMBER OF PEOPLE	EVENTS WITH DANCING	EVENTS WITHOUT DANCING
1 - 100	\$44.13	\$22.06
101 - 300	\$63.49	\$31.72
RE:SOUND		
NUMBER OF PEOPLE	EVENTS WITH DANCING	EVENTS WITHOUT DANCING
1 - 100	\$18.51	\$9.25
101 - 300	\$26.63	\$13.30





Rehearsal Dinners & Welcome Receptions

If you are interested in hosting a rehearsal dinner or welcome reception the night prior to your wedding, we highly recommend booking this at the contracting stage to ensure availability.

The Stirling Private Dining Room is a great location for a private dinner which can accommodate a maximum of 20 guests.

If you have more than 20 guests, we recommend our Highland Games Lounge for a more casual reception style event to a maximum of 50 people.

Contact your Events Manager to receive menus for the above options.





Security

All weddings that have more than 50 guests in attendance and/or have a DJ are required to pay for security services.

The Malcolm Hotel will book these services from our preferred Security Agency, and the charges will be applied to the Master Account.

Costs will range anywhere from \$350.00 - \$450.00 depending on wedding size.

Deposits & Booking Procedures

The Malcolm Hotel will send a contract agreement with an initial estimate to secure a date. This estimate will consist of guest rooms being charged to the master account, a food and beverage minimum spend and the room rental fee, along with any security fees, if necessary.

The Malcolm Hotel will require full Master Account payment 30 days prior to arrival. This deposit will be split into thirds. The first 33% will be due upon signing of the contract. The second 33% will be due ninety (90) days prior to the wedding date.

A second estimate will be done prior to the final deposit due date. Therefore, the final deposit amount may change based on the menu selection and final guest count. The final deposit will be due thirty (30) days prior to arrival.



Cocktail Reception

Maximum choice of 5 items.

COLD HORS D'OEUVRES

Smoked Salmon Tartar **NF**
dill cream cheese

Roasted Peach & Basil Fork **V GF NF**

Ricotta on Cantaloupe **V GF NF**

Poached Prawns **GF DF NF**
saffron oil

Tuna Tataki **GF DF NF**
guacamole

Crisp Seasonal Crudités **V GF NF**
individual jar with ranch

HOT HORS D'OEUVRES

Vegetable Spring Rolls **V+ DF**
sweet chili sauce

Black Peppered Beef Skewers **GF DF NF**
sesame, scallions

Truffle Mushroom Arancini **V NF**
tomato basil sauce

Lamb Kofta **GF NF**
mint yogurt

Chicken Karaage **GF DF**
lemon mayo

Vegetable Dumplings **V DF**
soy vinegar



Cocktail Reception Enhancements

- All enhancements must be selected in addition to Gold & Diamond Package
- 40-person minimum per action station. Orders for less than 40 guests will be charged at the 40-person minimum.
- Chef attended stations will be served for a maximum of 2 hours. One Chef per 75 guests is required. A labour charge of \$75.00 per hour, per Chef will apply.
- Pricing is subject to change and will be confirmed in January, 2028.

CHEF ATTENDED ACTION STATIONS

Shrimp Flambee \$28 per person
tequila, butter, fine herbs

Carving Stations
Beef Striploin \$18 per person
Ribeye \$24 per person
Lamb Leg \$20 per person
Ham \$14 per person

Oyster Station \$25 per person
fresh shucked oysters, mignonette

Risotto Station \$18 per person
made to order risotto

Crudo Station \$24 per person
ahi tuna, salmon, sushi rice, crispy shallots, fried nori

DESSERT STATION \$15 per person
Banana Foster \$16 per person
Flambeed Beignets



Gold Menu Buffet

SALADS

Artisan Green Salad **V GF DF NF**

carrot, cucumber, beet, sunflower seeds, honey vinaigrette, ranch dressing

Caesar Salad

croûtons, lemon wedges, bacon bits, parmesan cheese

Roasted Tomato & Burrata Salad **V GF NF**

ginger soy vinaigrette, tapioca crisp, pickled ginger

Fingerling Potato and Roasted Corn Salad **V+ GF DF NF**

smoked paprika, arugula, pommery mustard dressing

ENTRÉES

Herb Roasted Chicken Breast **GF DF NF**

lemon thyme jus

Squash Ravioli **V NF**

sautéed mushrooms, roasted butternut squash, sage cream sauce

Herb Roasted Fingerling Potatoes **V+ GF DF NF**

Maple Rosemary Roasted Heirloom Carrots **V+ GF DF NF**

LIVE COOKING STATION

Alberta Beef Carvery **GF DF NF**

horseradish, red wine jus

DESSERTS

New York Cheesecake **V**

Coffee and Tea

Chocolate Brownies **V**

Pot De Crème **V GF NF**

Fresh Sliced Fruit **V+ GF DF NF**



Gold 3 Course Plated Menu

All guests will receive the same soup or salad and dessert. Choice of entrée must be received in advance and provided to your Group and Events Manager a minimum of 30 days prior to event.

SOUP OR SALAD SELECT ONE ITEM

Roasted Mushroom Soup V GF NF
truffle Chantilly cream

Tomato Bisque V+ GF DF NF
vegan cream

Arugula Salad V GF
pickled apple, goat cheese, almond, cranberry vinaigrette

Roasted Tomato Salad V GF NF
stracciatella, pickled ginger, soy vinaigrette, puffed tapioca

ENTRÉES

Pan Seared Salmon DF NF
dill lemon potato, roasted tomato, tonnato sauce

Herb Roasted Chicken Breast NF
roasted maple squash, spinach & ricotta tortellini, dijon mushroom cream sauce

Japanese Hamba-gu Steak NF
tomato risotto, mushroom gravy, grilled broccolini, roasted carrot

Roasted Eggplant V+ GF DF NF
rice, sesame seeds, green onion, arugula, teriyaki sauce

DESSERTS SELECT ONE ITEM

Chocolate Sensation Cake V NF

Vegan Carrot Cake V+ GF DF NF

Coffee and Tea



Diamond Menu Buffet

SALADS

Artisan Green Salad **V GF DF NF**

carrot, cucumber, beet, sunflower seeds, honey vinaigrette, ranch dressing

Broccoli & Onion Salad **V GF**

cucumber, mint basil, almond, buttermilk dressing

Roasted Red and Golden Beet Salad **V+ GF DF NF**

pickled apple, whipped mascarpone, apple cider vinaigrette

Roasted Mushroom and Kale Salad **V+ GF DF NF**

soy sesame dressing, sesame seeds, sunflower seeds

Artisan Charcuterie Platter

assorted meats and cheese selection, grapes, nuts, pickles, crackers and baguette

ENTRÉES

Double Smoked Bacon Chicken Breast **NF**

mushroom mustard cream sauce

Maple Rosemary Salmon **GF NF**

grilled fennel, citrus sauce

House Pasta **V NF**

pesto cream, zucchini relish, lemon oil

Creamy Whipped Potatoes **V GF NF**

Steamed and Seasoned Market Vegetables **V+ GF DF NF**

LIVE COOKING STATION

Roasted Alberta Beef and Au Jus **GF NF**

DESSERTS

Chocolate Sensation Cake **V NF**

Vegan Carrot Cake **V+ GF DF NF**

Mini Pot De Crème **V GF NF**

Fresh Sliced Fruit and Berries **V+ GF DF NF**

Coffee and Tea



Diamond 4 Course Plated Menu

All guests will receive the same soup, salad, and dessert. Choice of entrée must be received in advance and provided to your Group and Events Manager a minimum of 30 days prior to event.

SOUP SELECT ONE ITEM

Forest Mushroom en Croute V NF
puff pastry covered mushroom soup

Lobster Bisque GF NF
sherry foam

SALAD SELECT ONE ITEM

Butterleaf Salad V GF
radish, mini cucumber, olives, almond, dill buttermilk dressing

Caesar Salad V
chopped romaine, brioche croûtons, shaved Grand Padano, lemon, creamy Caesar dressing

ENTRÉES SELECT ONE ITEM

Pan Seared Salmon DF NF
Israeli couscous tabbouleh, crispy frisee, roasted tomato, pomegranate vinaigrette

Alberta Beef Tenderloin GF NF
celeriac & potato pave, mushroom duxelles, creamed kale, leek hay, jus

Herb Roasted Chicken Breast NF
roasted maple squash, spinach & ricotta tortellini, truffle cream sauce

Roasted Eggplant V+ GF DF NF
rice, sesame seeds, green onion, arugula, teriyaki sauce

DESSERTS SELECT ONE ITEM | INCLUDES COFFEE AND TEA

Chocolate Sensation Cake V NF

Vegan Carrot Cake V+ GF DF NF



Kids Menu

12 and under

ULTIMATE PARTY BUFFET \$35 per person

Must be ordered for a minimum of 10 children

Ranch & Veggies **V GF NF**

Cheesy Pasta **V**

**Gluten free noodles available upon request for \$2 per person*

Chicken Fingers & Plum Sauce

Pepperoni Pizza

French Fries **V DF NF**

Fruit Salad **V+ GF DF NF**

Dessert Pizza **V**

cookie base, chocolate chips, fudge, caramel, marshmallow

KIDS PLATED \$30 per person

Three Courses - Starter, Pre-selected Entrée, Dessert

Maximum of 2 entrees to be selected for all children

STARTER

Veggies with Dip **V GF NF**

ENTRÉES

Grilled Chicken Breast **GF NF**

mashed potatoes, fresh vegetables

Cheesy Pasta **V**

**Gluten free noodles available upon request for \$2 per person*

Kids Cheeseburger and Fries

Chicken Fingers & Fries

DESSERT

Brownie **V**



Late Night Snack Menu

Pricing is subject to change and will be confirmed in January, 2028

Churros V NF salted caramel dip	\$34 per dozen
Pizza Serves 40 NF Hawaiian Diavola: spicy salami, honey, olives & red onion Margherita V	\$150 per tray
Chicken Wings DF salt and pepper, bbq, hot	\$35 per dozen
Pulled Pork Sliders coleslaw, spicy mayo	\$65 per dozen
Nachos V GF jalapeno, tomato, green onion, black olive, salsa, sour cream	\$35 per platter
Poutine Bar french fries, sweet potato fries, cheese curds, gravy <i>Additional \$3 per person for diamond package</i>	\$26 per person
ADD ON TO POUTINE BAR: • truffle oil \$5 • duck confit \$8 • pulled pork \$4	
Flavoured Popcorn V GF butter, salt and pepper, truffle honey	\$9 per person
Gluten Free Chocolate Brownies V GF	\$60 per dozen
Deluxe Cookies V chocolate chip, white chocolate macadamia, oatmeal raisin	\$58 per dozen
Potato Wedges sour cream, thai chili sauce, green onion, bacon bits	\$22 per person
Grilled Cheese Bar Classic: ham, cheddar cheese, pickled mustard seeds	\$55 per dozen

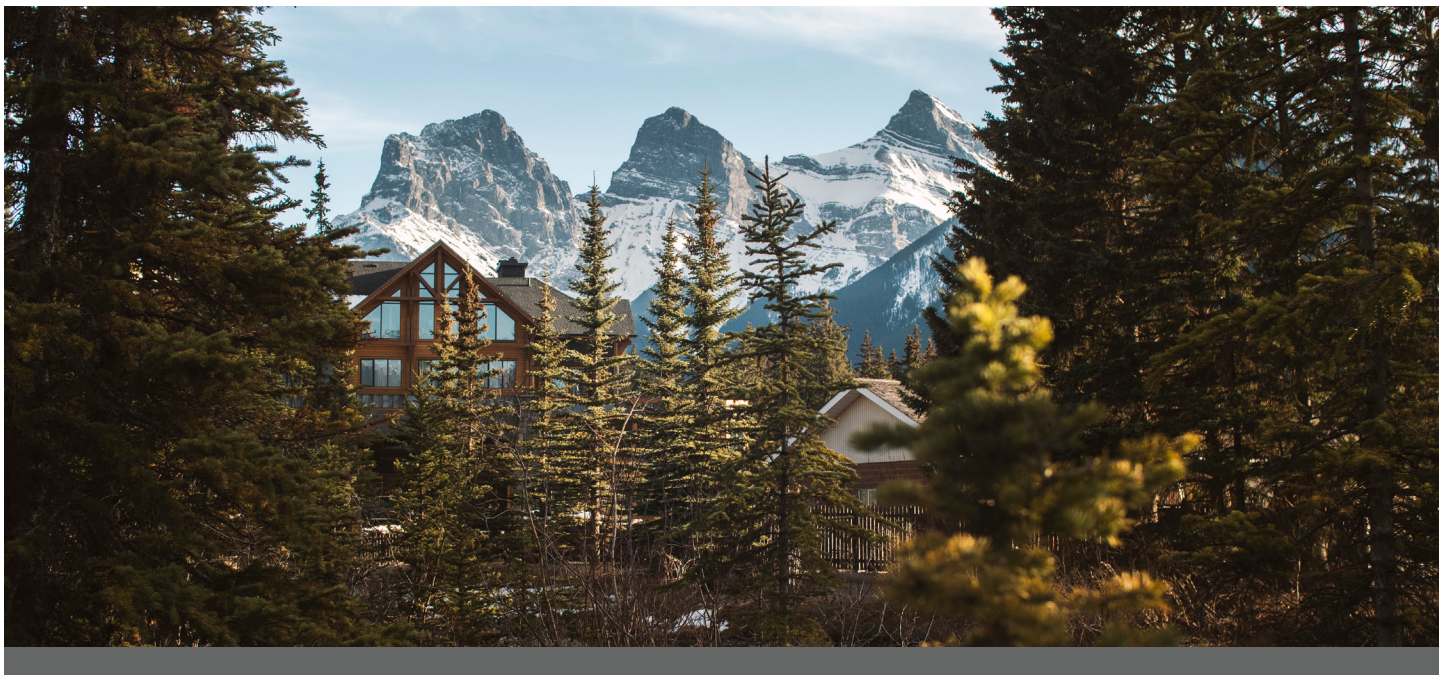




Catering Policies

1. All prices are subject to change without notice; however, The Malcolm Hotel will guarantee prices ninety (90) days prior to the function date. All Food and Beverage prices are subject to an 20% Service Charge and 5% Goods and Services Tax (GST).
2. For all meal functions, the Group and Events Manager must be notified of final guaranteed numbers no later than seventy-two (72) hours prior to the function. The Malcolm Hotel will charge for the guaranteed numbers or actual attendance, whichever is higher.
3. To be assured of your menu choice, we ask that you advise the hotel of your menu selection thirty (30) days prior to the function date.
4. The Malcolm Hotel will be the sole supplier of food and beverage items with the exception of wedding cakes. Any special items (i.e. Food Samples) must be approved by your Group and Events Manager, at minimum, two-weeks prior to the function. The customer is to indemnify and hold harmless The Malcolm Hotel, their employees and agents against damages and all suits caused by own, or by independent contractors on their behalf, including supplied materials and food or beverage for use or consumption by guests.





5. The Malcolm Hotel permits the service of alcoholic beverages from 9:00 am to 1:00 am.
6. For a Host or Cash bar, should consumption fall below \$375.00 per bar, the difference will be charged to the master account.
7. The use of petals, confetti, glitter, and rice is prohibited.
8. To ensure that all requirements are as agreed upon, we ask that a signed copy of the Banquet Event Order must be returned to the Group and Events Manager at a minimum of fourteen (14) business days prior to the function start date.
9. The Malcolm Hotel is committed to accommodating all dietary needs such as gluten free, lactose intolerant, vegetarian, etc. Please provide us a list of any guests who have any special dietary requirements which will need to include: type of allergy or intolerance, guest's name, table number and function name. The Malcolm Hotel will accommodate up to 5% of the total guaranteed attendance in dietary needs. Anything above 5% will be subject to additional fees.
10. Personal effects and equipment must be removed from the function rooms at the end of the scheduled day unless reserved on a twenty-four (24) hour basis. We reserve the right to inspect and control all private functions. The Malcolm Hotel is not responsible for damages to or loss of any articles left in the hotel prior to, during, or following any function by the client or their guests. Special security arrangements may be made through your Group and Events Manager.



Preferred Vendors

Wedding Planners

Day of Diva Planning and Coordination

403.875.8325 | hello@dayofdiva.ca | dayofdiva.ca

Rocky Mountain Weddings

587.222.0026 | info@rmwe.ca | rockymountainweddings.ca

Bow Valley Weddings

403.707.6242 | info@bowvalleyweddings.ca | bowvalleyweddings.ca

Mountainscape Weddings

403.760.5431 | katie@mountainevents.ca | mountainscapeweddings.ca

Rocky Mountain Bride

403.585.7649 | lisa@mountainbride.com | rockymountainbride.com

Moments by Madeleine

403.585.7649 | hello@momentsbymadeleine.com | momentsbymadeleine.com

Locke Wedding Co.

403.896.0255 | lockeweddings@gmail.com | lockeweddings.com

Canadian Rocky Wedding Service

403.688.1002 | mahoweddings@gmail.com | canadianrockyweddingservice.ca

Blush and Co Weddings and Events

403.614.7277 | info@blushandcoevents.com | blushandcoevents.com

Everlasting Impressions Wedding Planning

587.897.4342 | lisa@everlasting-impressions.ca | everlasting-impressions.ca

Signature Weddings

403.678.1126 | info@signatureweddingsbyashley.com | signatureweddingsbyashley.com

Chemistry Events

403.616.4459 | info@chemistryevents.ca | chemistryevents.ca



Preferred Vendors

Commissioners

Cheryl Cooper

1.844.418.4825 | canmorecommissioner@gmail.com | canmorecommissioner.ca

Patrick Smiley Weddings

403.678.2912 | psmiley@me.com | patricksmileyweddings.com

Twyla Jacobson

403.678.1195 | mctwyjac63@yahoo.com

Photographers

Rocky Mountain Photo Co.

587.575.2020 | info@rockymountainphoto.co | rockymountainphoto.co

Willow & Wolf Photography

hello@willowandwolf.co | willowandwolf.co

Kadie Hummel Photography

403.390.3389 | hello@kadielummel.com | kadielummelphotography.com

Tkshotz Photography

tkshotz@gmail.com | tkshotz.com

Kim Payant Photography

403.497.5111 | kimpayantphotography@gmail.com | kimpayantphotography.com

Magnifik Photography

emiliaschmidt@magnifikmedia.com | magnifikphotography.com

Videographers

Black & White Photo & Film

yourblackandwhite@gmail.com | yourblackandwhite.com

Décor Rentals

Mountain Event Rentals

403.762.2272 | rentals@mountainevents.ca | mountainevents.ca



Preferred Vendors

Music and Entertainment

Class Act DJ Service

1.800.661.6044 | mydj@classactdj.com | classactdj.com

Livin' & Dancin' DJ Service

403.609.3546 | djben@telus.net | banffcanmoredj.com

Pez Productions

403.980.2172 | info@pezproductions.ca | pezproductions.ca

Harp Angel, Harpist

403.678.6509 | info@harpangel.com | harpangel.com

Vegas Entertainment

587.434.5849 | vegasent@outlook.com | vegasthedj.com

David Hirschman Music

403.457.2399 | hello@davehirschman.com | Davehirschman.com

Florals

Elements Floral Design

403.678.4554 | vicki@elementsfloral.com | elementsfloral.com

Forget-Me-Not Flowers

403.762.4111 | banffflowers@gmail.com | banffflowers.com

Flowers by Janie

403.700.8299 | info@flowersbyjanie.com | flowersbyjanie.com

Willow Flower Co.

403.678.6775 | hello@willowflowerco.com | willowflowercompany.ca

Locke Wedding Co.

403.896.0255 | lockeweddings@gmail.com | lockeweddings.com



Preferred Vendors

Cakes

Kake by Darci

403.609.8482 | cakerhapsody@gmail.com | kakecanmore.com

Hair and Makeup

The Hair Co.

403.762.3087 | info@thehairco.ca | thehairco.ca

Mountain Beauties

403.609.1454 | booking@mountainbeauties.com | mountainbeauties.com

Katie Lucy Beauty

587.437.0991 | katielucybeauty@gmail.com | katielucybeauty.com

Transportation

Banff Sedan

403.762.1671 | aaron@banffairporter.com | banffsedan.com

Alpine Limousine & Tours

403.762.5558 | info@alpinelimo.ca | alpinelimo.ca

Invitations

Pink Umbrella Wedding Invitations

403.679.8482 | info@pinkumbrelladesigns.com | pinkumbrelladesigns.com

Pre-Wedding Skin Care and Wellness

Skin RNI

403.431.6699 | canmoreskinrni@gmail.com | skinrni.com/prewedding

