



Elopements

2025



THE MALCOLM
HOTEL



Elopements

An unforgettable celebration begins with an unforgettable setting.

The Alberta Rockies and charming downtown Canmore offer a romantic backdrop for an intimate elopement. The Malcolm Hotel brings modern luxury and alpine ambiance together like no other destination.

Ceremony

Our Roof Top Stage boasts panoramic mountain views, opting as the perfect location to exchange your vows. The space has a rental fee of \$2,250.00 + 5% GST, and can host a maximum of 20 people. A weather call will be made 3 hours prior to the ceremony start time to determine whether the ceremony will be indoors or outdoors. An indoor weather backup will be provided on a complimentary basis.

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

- Set-up and tear down of our banquet chairs
- White chair covers upon request at a fee of \$2.50 per chair
- Signing table; high cocktail table or a white linen table with 2 chairs

Cocktail Reception

Our Roof Top Fire Pit, located beside the Roof Top Stage, is available to host your cocktail reception. Enjoy some delicious hors d'oeuvres, while sipping on some bubbles, taking in the views of the incredible mountains that surround our property. The space has a rental fee of \$1,500.00 + 5% GST.

Dinner Reception

The Stirling Private Dining Room is the perfect location to celebrate your love. There is a minimum spend of \$100.00 per person. The room is offered on a complimentary basis when booked with a ceremony. If you are booking a dinner only event, a \$300.00 + GST rental fee will apply.





Packages

GROUP FINE DINING

- \$90 per person pre-selected or \$120 per person ordered at the time of dining
- Indulge in a 3 course fine dining menu, with seasonal options (including vegetarian)
- Select dinner wine from our Stirling wine list

SILVER PACKAGE \$120 PER PERSON

- One (1) glass of Prosecco per person at the ceremony, cocktail reception, or dinner
- 3 - Course Plated Menu
- One (1) glass of house wine per person during dinner service

GOLD PACKAGE \$149 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
- 3 - Course Plated Menu
- One (1) glass of house wine per person during dinner service
- Complimentary cake cutting fee for buffet style only

Contact the Malcolm Hotel Sales Department

403.812.0680 | sales@malcolmhotel.ca





Guest Rooms

The Malcolm Hotel offers a 20% discount off the Best Flexible Rate*

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 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 is made to accommodate an early arrival, we cannot guarantee guest rooms prior to this time.

If the wedding ceremony is scheduled to start before 3:00 pm, it is strongly suggested that the couple & immediate wedding party reserve a guest room the evening before the wedding.

***If you are booking a dinner only event, the Malcolm Hotel offers a 15% discount off the best flexible rate.**





Cake Cutting Fee

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

The Malcolm cake cutting fees are:

- Buffet Style - Flat fee of \$75.00 plus 5% GST and 18% Service Fee
- Plated and Served - \$5.00 per person plus 5% GST and 18% Service Fee
- Cupcakes - Flat fee of \$50.00 plus 5% GST and 18% Service Fee

Deposits & Booking Procedure

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 & beverage minimum spend and the room rental fee.

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.





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 WITHOUT DANCING
1 - 100	\$22.06
RE:SOUND	
NUMBER OF PEOPLE	EVENTS WITHOUT DANCING
1 - 100	\$9.25



Cocktail Reception

COLD HORS D'OEUVRES

Smoked Salmon Tartar **NF**

dill cream cheese

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

Ricotta on Cantaloupe **V GF NF**

Grilled Prawn Spoon **GF D NF**

cucumber lime salad

Tuna Tataki **GF D NF**

guacamole, soy sesame dressing

Crisp Seasonal Crudités **V GF NF**

individual jar with ranch

HOT HORS D'OEUVRES

Vegetable Spring Rolls **V+ D**

sweet chili sauce

Black Peppered Beef Skewers **GF D NF**

sesame, scallions

Truffle Mushroom Arancini **V NF**

tomato basil sauce

Lamb Kofta **GF NF**

mint yogurt

Potato and Lentil Samosa **V+ D**

mango chutney

Coconut and Cashew Crusted Chicken Satay **GF D**

Mushroom Dumplings **V**

soy vinegar



Group Fine Dining Menu

\$90 per person pre-selected (to be provided to your Group and Events Manager a minimum of 30 days prior to event) or \$120 per person ordered at the time of dining.

APPETIZERS Served with freshly baked bread

Celeriac Tart **v**

caramelized onion, hazel nuts, pickled mustard seeds

Smoked Venison Tataki **GF**

gooseberry chutney, chestnut puree, bay leaf oil

Cured Albacore Tuna **GF NF**

soy citrus dressing, micro green salad, puffed tapioca, crème fraiche

Stirling Salad **v+ GF NF**

mixed leave, endive, radicchio, watercress, spiced pickling dressing, vegan feta

ENTRÉES

Squid Ink Pasta

confit garlic cream, fennel, grilled squid rings, watercress

Charcoal Smoked Duck Breast **GF DF**

orange beet puree, endive, braised sunchokes, pistachio

Braised Short Rib **GF NF**

parsnip potato puree, pickled red cabbage, creamed kale

Mushroom Couscous **v+ GF NF**

harissa vinaigrette, grilled eggplant, lemon kale

DESSERTS Served with coffee and an assortment of teas

Earl Grey Pot De Crème **v NF**

vanilla shortbread

NY Cheesecake **v**

strawberry compote, pistachio

Sticky Toffee Pudding **v**

caramelized pear, crème anglaise

Vegan Chocolate Cake **v+ GF NF**

orange chutney, vegan whipped cream

v+ vegan | **v** vegetarian | **GF** gluten free | **DF** dairy free | **NF** nut free



Silver & 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

Thyme Roasted Mushroom Soup V GF NF
truffle Chantilly cream

Tomato Bisque V GF NF
crème fraîche

Artisan Green Salad V+ V GF D NF
shaved carrots, cucumber roll, cherry tomatoes, honey vinaigrette

Caprese Salad V GF NF
tomatoes, bocconcini, organic fresh basil vinaigrette

ENTRÉES

Pan Seared Salmon GF D
lemon risotto, white wine cream sauce, seasonal vegetables

Herb Roasted Chicken Breast GF NF
Boursin mashed potatoes, rosemary jus, seasonal vegetables

Star Anise Braised Alberta Beef Short Rib GF NF
yukon gold mashed potato, pan jus, seasonal vegetables

Miso Eggplant V+ D
parsnip puree, cous cous, chick peas, pickled onion

DESSERTS SELECT ONE ITEM

Chocolate Decadent Cake V+ V GF D NF

Pot De Crème V GF NF
seasonal fresh berries

Coffee and Tea

V+ vegan | V vegetarian | GF gluten free | DF dairy free | NF nut free



Preferred Vendors

Wedding Planners

Rocky Mountain Weddings

587.222.0026 | info@rmwe.ca | rockymountainweddings.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

Love Spell Co.

403.827.9786 | cassie@lovespell.co | lovespell.co

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

Day of Diva Planning and Coordination

403.875.8325 | hello@dayofdiva.ca | dayofdiva.ca

Signature Weddings

403.678.1126 | info@signatureweddingsbyashley.com | signatureweddingsbyashley.com



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

Cole Hoftra: Married By Cole

780.994.2378 | colehofstra@gmail.com | marriedbycole.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

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

Accommodations

Spring Creek Vacations

403.678.5108 | info@springcreekvacations.com | springcreekvacations.com

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

Harp Angel, Harpist

403.678.6509 | info@harpangel.com | harpangel.com

Vegas Entertainment

587.434.5849 | vegasent@outlook.com | vegasthedj.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

