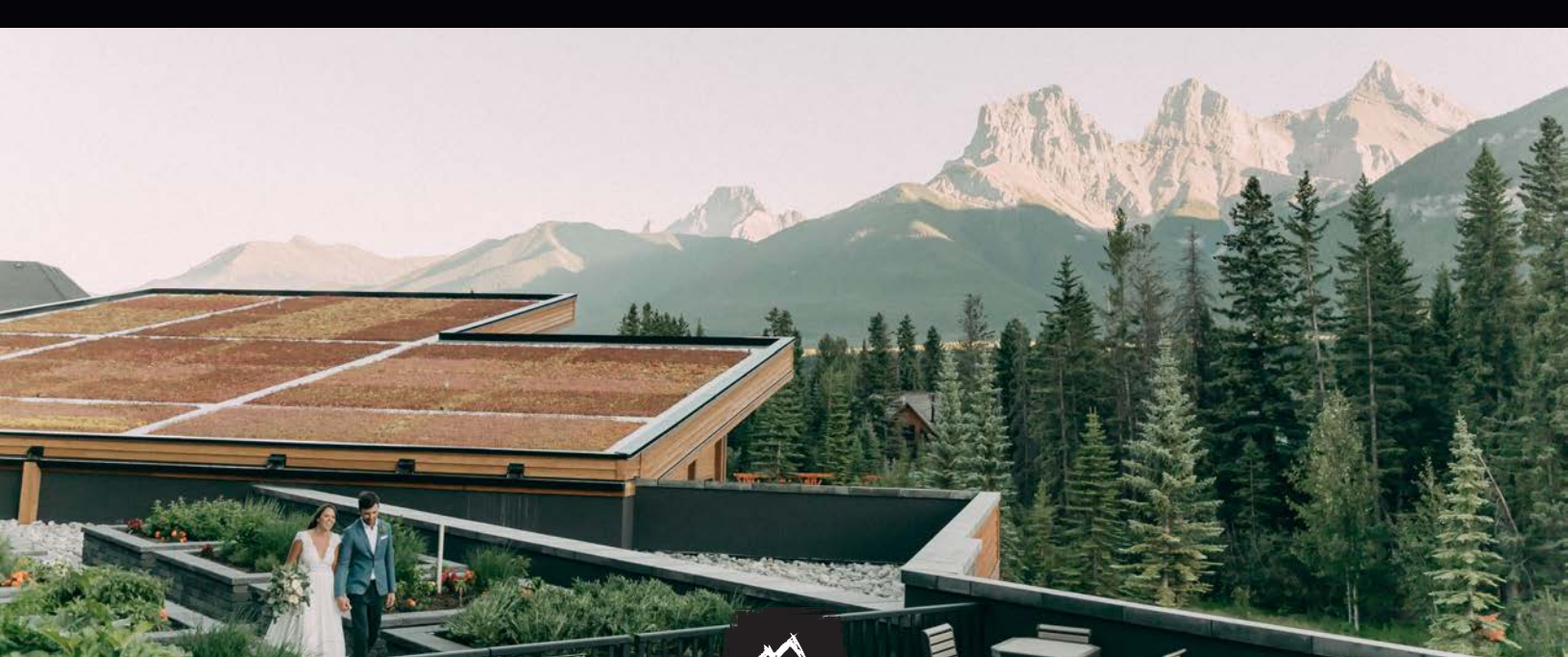




THE MALCOLM  
HOTEL

*Elapements*





# THE MALCOLM

HOTEL

## **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 \$2,000.00 + 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 \$1,000.00 + 5% GST.

### **DINNER RECEPTION**

The Stirling Private Dining Room is the perfect location to celebrate your love. The room is offered on a complimentary basis, with a food & beverage minimum spend of \$100.00 per person.

**Every elopement is different, and we want to focus on you.**





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## SILVER PACKAGE

\$100 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

## KING TABLE EXPERIENCE

\$125 PER PERSON

- Put your trust in the hands of our Chef for a Legendary Culinary Experience, for a 5-course menu to tantalize your senses. For the best experience, we recommend that the entire table commit to the kings table menu.
- Add on suggested wine pairings starting at \$105 per person

CONTACT THE MALCOLM HOTEL SALES DEPARTMENT

KATE KUZEMKO

403.812.0900 | [kate@malcolmhotel.ca](mailto:kate@malcolmhotel.ca)

Packages



# 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 Legendary 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.



# 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 thirty (30) days prior to arrival. This deposit will be split in half. The first 50% will be due upon signing of the contract. The remaining 50% will be due thirty (30) days prior to arrival.

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.





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# COCKTAIL RECEPTION

## COLD HORS D'OEUVRES

Scottish Smoked Salmon **NF**

dill cream cheese, pickled onion & rye crumble, crepe

Basil Marinated Feta & Cherry Tomato Skewer **V+ V GF NF**

Grilled Prawn Spoon **D GF NF**

chipotle aioli

Tuna Tataki **D GF NF**

onion slaw, soy sesame dressing

Crisp Seasonal Crudités **V+ V GF D NF**

individual jar with hummus

## HOT HORS D'OEUVRES

Vegetable Spring Rolls **V D**

sweet chili sauce

Black Peppered Beef Skewers **D GF NF**

sesame, scallions

Truffle Mushroom Arancini **V NF**

tomato basil sauce

Rosemary Marinated Lamb Chops **D GF NF**

Potato & Lentil Samosa **V D**

mango chutney

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

Beyond Beef Kebobs **V+ V GF D NF**

mango bbq

**V** Vegetarian

**GF** Gluten Free

**D** Dairy Free

**NF** Nut Free

**V+** Vegan

Menus



THE MALCOLM  
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## SILVER & GOLD MENU

# 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**  
truffle Chantilly cream

Oven Roasted Tomato Soup **V+ V GF D NF**  
basil oil

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

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

### ENTRÉE

Pan Seared Salmon **GF D NF**  
smashed dill potatoes, lemon cauliflower coulis, seasonal vegetables

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

Star Anise Braised Alberta Beef Short Rib **GF**  
cheddar mashed potatoes, pan jus, seasonal vegetables

Roasted Mushroom Quinoa **V+ V GF D NF**  
chickpea, roast garlic, lemon fried kale

### DESSERT SELECT ONE ITEM

Chocolate Decadent Cake **V+ V GF D NF**  
raspberry gel

Pot De Crème **V GF NF**  
seasonal fresh berries

### COFFEE & TEA

**V** Vegetarian **GF** Gluten Free **D** Dairy Free **NF** Nut Free **V+** Vegan



# KINGS TABLE EXPERIENCE

Put your trust in the hands of our Chef for a Legendary culinary experience. For the best experience we recommend that the entire table commit to the Kings Table menu.

## **5 COURSE MENU TO TANTALIZE YOUR SENSES**

Chef Graham Smith has developed an affinity for food over a career of working in some of the finest hotels in Canada. Travelling the world learning all that he could to bring the experiences of a lifetime to your plate.

## **SOMMELIER SUGGESTED WINE PAIRING**

A selection of amazing wines paired to compliment your meal.  
A collaboration from our Sommelier and Chef to enhance your dining experience.

**Royal Table \$120 per person**

**Wine Pairing \$105 per person**





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# PREFERRED VENDORS

## WEDDING PLANNERS

Rocky Mountain Weddings	403.760.2963	info@rmwe.ca	rockymountainweddings.ca
Signature Weddings	403.678.1126	info@signatureweddingsbyashley.com	signatureweddingsbyashley.com
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 & Co Weddings and Events	403.614.7277	info@blushandcoevents.com	blushandcoevents.com

## 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@kadiehummel.com	kadiehummelphotography.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
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## MUSIC & 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



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# PREFERRED VENDORS

Vegas Entertainment	587.434.5849	vegasant@outlook.com	vegasthedj.com
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## DÉCOR RENTALS

Mountain Event Rentals	403.762.2272	rentals@mountainevents.ca	mountainevents.ca
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## FLORALS

Elements Floral Design	403.678.4554	vicki@elementsfloral.com	elementsfloral.com
Forget-Me-Not Flowers	403.762.4111	banffflores@gmail.com	banffflores.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

## HAIR & 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

## CAKES

Kake by Darci	403.609.8482	cakerhapsody@gmail.com	kakecanmore.com
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## 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
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## PRE-WEDDING SKIN CARE & WELLNESS

Skin RNI	403.431.6699	canmoreskinrni@gmail.com	skinrni.com/prewedding
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