



Weddings

2025



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

- Weddings can only be booked 12 months in advance, with the exception of July and August, where there are no booking restrictions. If you are looking to book outside of July and August, please inquire about adding your name to a wait list.
- The Malcolm Hotel does not book weddings Monday through Thursday in September or October.
- The Malcolm Hotel does not book ceremony only events until 30 days prior to the wedding date.
- 2025 Menus will be issued in December 2024. You will be choosing your food and beverage items from the 2025 menus.



Packages

All packages include:

- A complimentary Mountain View Royal King guest room 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 \$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
- 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 | LATE NIGHT SNACK | BAR | BRUNCH

DIAMOND PACKAGE \$219 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

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.
- 2025 Menus will be issued in December 2024. You will be choosing your food and beverage items from the 2025 menus.





Ceremony Spaces

OUTDOOR		
ROOM	CAPACITY	SIZE
Edinburgh Terrace	120 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 are allowed as long as they are enclosed in a votive as tall as the flame.

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 also allowed to perform your ceremony music.





Ceremony Spaces

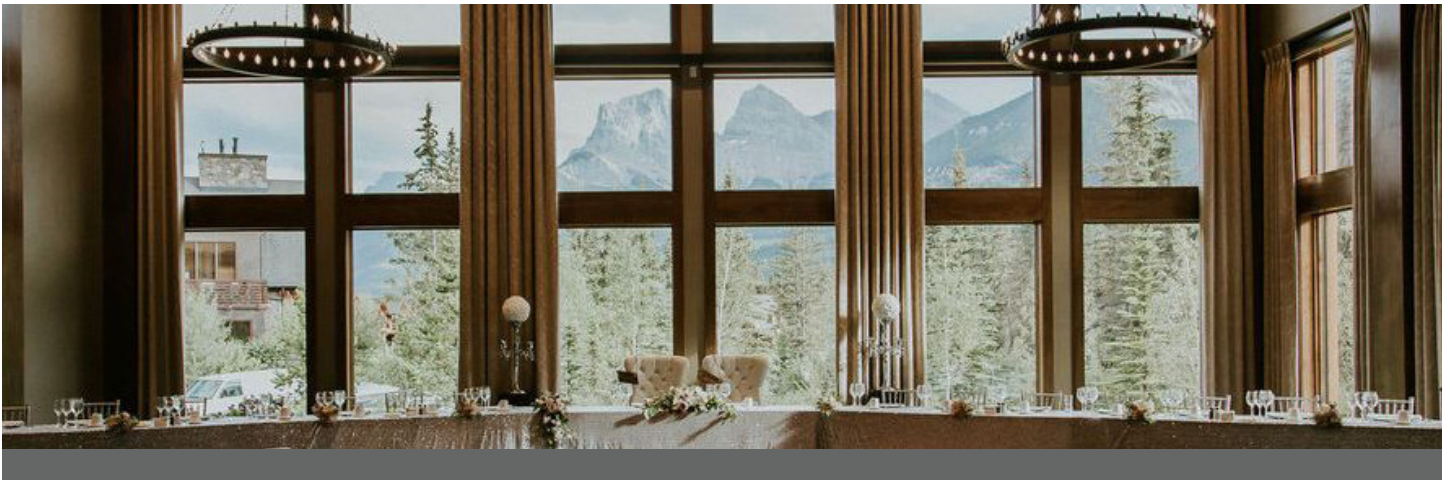
The Malcolm Hotel will provide the following for your ceremony space:

- Set-up and tear down of our banquet chairs
- White chair covers upon request at a fee of \$2.50 per chair
- Signing table 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 - April November - December		May - June		July - August		September - October	
	Room Rental	Food and Beverage Minimum	Room Rental	Food and Beverage Minimum	Room Rental	Food and Beverage Minimum	Room Rental	Food and Beverage Minimum
EDINBURGH CASTLE ROOM - MAXIMUM 150 GUESTS								
Mon - Thurs	\$3,000	\$12,000	\$3,500	\$15,000	\$4,000	\$18,000	N/A	N/A
Fri and Sun	\$3,500	\$16,000	\$4,250	\$18,000	\$4,750	\$22,000	\$4,250	\$18,000
Saturday	\$4,250	\$18,000	\$4,800	\$20,000	\$5,500	\$25,000	\$4,800	\$20,000
EDINBURGH TERRACE - MAXIMUM 120 GUESTS								
Mon - Thurs	\$1000	N/A	\$1,200	N/A	\$1,250	N/A	N/A	N/A
Fri and Sun	\$1,200		\$1,250		\$1,500		\$1,000	
Saturday	\$1,250		\$1,500		\$1,800		\$1,200	
EDINBURGH BALLROOM - MAXIMUM 256 GUESTS								
Mon - Thurs	\$3,500	\$15,000	\$4,000	\$18,000	\$5,250	\$22,000	N/A	N/A
Fri and Sun	\$4,500	\$20,000	\$5,250	\$22,000	\$5,500	\$26,000	\$5,250	\$22,000
Saturday	\$5,250	\$22,000	\$5,500	\$26,000	\$6,000	\$32,000	\$5,500	\$26,000



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. This fee is equivalent to \$100.00 per hour, plus materials.

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
- White chair covers upon request at a fee of \$2.50 per chair
- 5 ft. round dinner tables (that seat a maximum of 8 guests) 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

You are required to hold a minimum room block that is equal to 10% of your estimated guest count.

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 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 3:00 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.

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Menu Tastings

Menu tastings are available seven (7) days a week at 2:30 pm 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

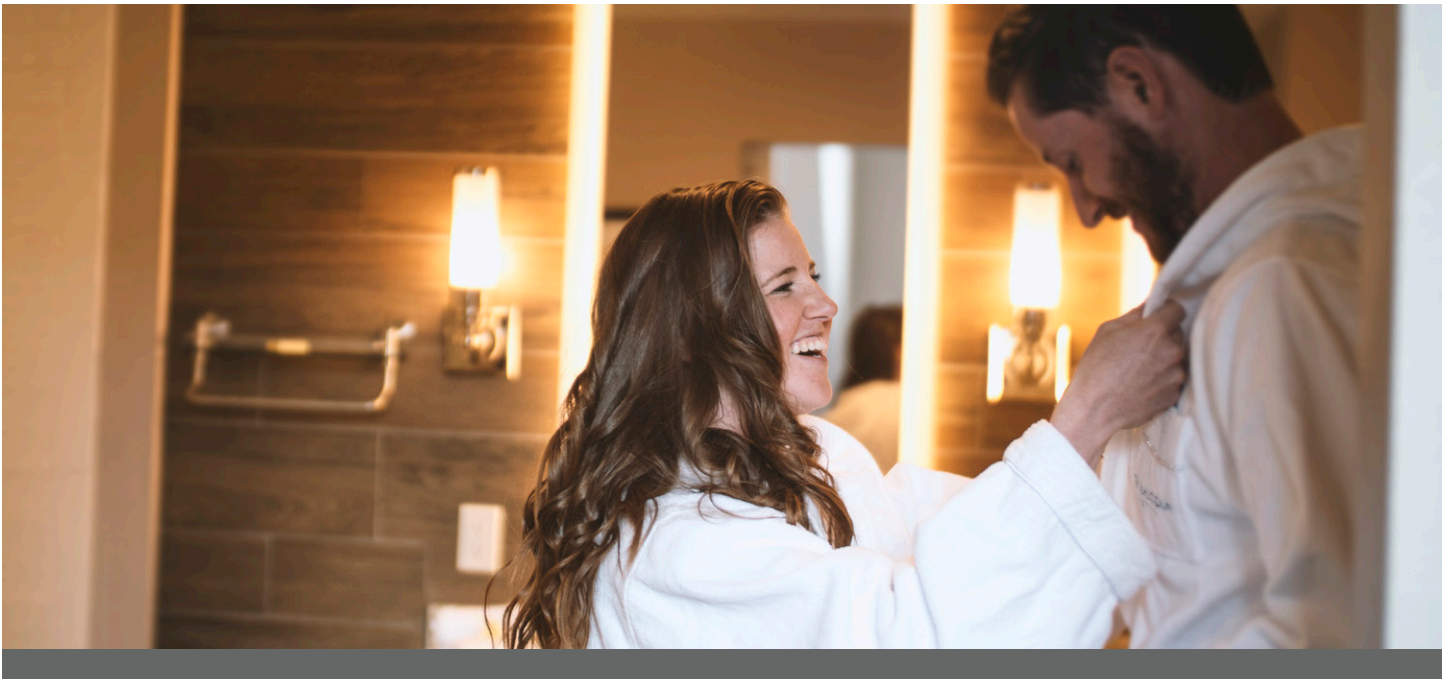
If you are interested in hosting a rehearsal dinner or welcome reception the night prior to your wedding, we highly recommend booking this at the contracting stage to ensure availability.

The Stirling Private Dining Room is a great location for a private dinner which can accommodate a maximum of 18 guests.

If you have more than 18 guests, we recommend our Highland Games Lounge for a more casual reception style event.

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





Security

All weddings that have more than 50 guests in attendance, have live music and/or 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

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



Gold Menu Buffet

SALADS

Artisan Green Salad **V+ V GF D NF**

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

Caesar Salad **V**

croûtons, lemon wedges, bacon bits, parmesan cheese

Caprese Salad **V GF NF**

roma tomato, bocconcini cheese, fresh basil, olive oil

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

smoked paprika, arugula, pommery mustard dressing

ENTRÉES

Herb Roasted Chicken Breast **GF D NF**

lemon thyme jus

Squash Ravioli **V**

sautéed mushrooms, hazelnut crumble, sage cream sauce

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

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

LIVE COOKING STATION

Alberta Beef Carvery **GF D NF**

horseradish, red wine jus

DESSERTS

New York Cheesecake **V**

Coffee and Tea

Chocolate Brownies **V+ V GF D NF**

Mini Crème Brûlée **V GF NF**

Fresh Sliced Fruit **V+ V GF D 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

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 | D dairy free | NF nut free



Diamond Menu Buffet

SALADS

Artisan Green Salad **V+ V GF D 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+ V GF D NF**

citrus and dill dressing

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

orange tahini dressing, cous cous, red cabbage

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

Hot Smoked Salmon **GF NF**

maple-rosemary glaze, 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+ V GF D NF**

LIVE COOKING STATION

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

DESSERTS

New York Cheesecake **V**

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

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

Coffee and Tea

Mini Crème Brûlée **V GF NF**

V+ vegan | **V** vegetarian | **GF** gluten free | **D** dairy free | **NF** nut free



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 Pear Salad **V GF**

honey poached pear, goat cheese, candied pecans, mulled wine vinaigrette

Caesar Salad **V**

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

ENTRÉES SELECT ONE ITEM

Pan Roasted Salmon and Prawn **GF D NF**

smashed potatoes, lemon and tomato salsa, seasonal vegetables

AAA Seared Beef Tenderloin **GF NF**

mashed potatoes, merlot jus, seasonal vegetables

Roasted Garlic Chicken Supreme **GF NF**

whipped potatoes, rosemary sauce seasonal vegetables

Miso Eggplant **V+ D**

parsnip puree, cous cous, chick peas, pickled onion

DESSERTS SELECT ONE ITEM | INCLUDES COFFEE AND TEA

New York Cheesecake **V**

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

V+ vegan | **V** vegetarian | **GF** gluten free | **D** dairy free | **NF** nut free



Kids Menu

12 and under

ULTIMATE PARTY BUFFET \$25 PER PERSON | MINIMUM OF 10 KIDS

Hummus and Veggies **V+ V GF D NF**

Cheesy Macaroni **V NF**

Chicken Fingers and Plum Sauce **D**

Pepperoni Pizza **NF**

French Fries **V**

Fruit and Berry Kebobs

Dessert Pizza **V**

cookie base, chocolate chips, fudge, caramel, marshmallows

PLATED MENU \$20 PER PERSON | MAXIMUM OF TWO (2) ENTRÉE CHOICES FOR ALL KIDS

**Add an appetizer course of fresh veggies and ranch for \$25 per person.*

ENTRÉES

Grilled Chicken Breast **NF**

mashed potatoes, fresh vegetables

Salmon Filet **GF D NF**

roasted potato, fresh vegetables

Mini Malcolm Burger

cheddar cheese, beef patty, tomato, lettuce, homemade fries

Chicken Fingers and Fries **D**

Macaroni and Cheese **NF**

DESSERT

Brownie **V+ V GF D NF**

V+ vegan | **V** vegetarian | **GF** gluten free | **D** dairy free | **NF** nut free



Late Night Snack Menu

Churros \$34 PER DOZEN **V NF**

salted caramel dip

Pizza \$130 PER TRAY | SERVES 40 **NF**

Hawaiian, spicy salami, honey, olives & red onion, margherita **V**

Chicken Wings 30 PER DOZEN **D**

salt and pepper, bbq, fenugreek hot

Malcolm Fried Chicken \$60 PER DOZEN

Cauliflower Bites \$30 PER BOWL | SERVES 8 - 10 **V+ V GF D NF**

teriyaki glaze, scallions

Pulled Pork Sliders \$50 PER DOZEN

Nachos \$22 PER PLATTER **V GF**

jalapenos, tomatoes, green onions, black olives, salsa, sour cream

Poutine Bar \$19 PER PERSON | ADDITIONAL \$3 PER PERSON FOR DIAMOND PACKAGE

french fries, sweet potato fries, cheese curds, gravy

ADD ON TO POUTINE BAR:

- butter chicken sauce \$3
- bbq sauce \$2
- pulled pork \$4

Flavoured Popcorn \$7 PER PERSON **V GF**

butter, salt and pepper, truffle honey

Brownies \$50 PER DOZEN **V+ V GF D NF**

Cookies \$50 PER DOZEN **V**

chocolate chip, white macadamia nut





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 18% 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

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



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

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

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

Cakes

Kake by Darci

403.609.8482 | cakerhapsody@gmail.com | kakecanmore.com



Preferred Vendors

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

