

Wedding Guide 2026



COAST
canmore hotel &
conference centre™

CONGRATULATIONS ON YOUR ENGAGEMENT!



Thank you for considering the Coast Canmore Hotel & Conference Centre to host your special day.

Nestled in the heart of Canmore, Alberta, the Coast Canmore Hotel & Conference Centre offers the ultimate Rocky Mountain wedding experience. As the largest full-service venue in Canmore, we can accommodate ceremonies and receptions for up to 300 guests, providing a seamless and unforgettable event.

Our diverse wedding packages are designed to ensure that your celebration is as unique as your love story. Our expert Sales Managers will be with you every step of the way, offering personalized guidance to bring your dream wedding to life—whether you're planning an intimate gathering of 20 or a grand event with 300 guests.

In addition to our elegant reception spaces, we offer guest accommodations, indoor ceremony venues, rehearsal dinner options, and all the comforts of a full-service hotel. Our on-site restaurant, Table Food+Drink, is open daily for breakfast, lunch, dinner, and drinks in the lounge, ensuring that every meal is catered to perfection.

We are excited to be a part of your wedding journey and look forward to helping you plan your perfect day!

Sincerely,

Coast Canmore Hotel & Conference Centre Sales Team
Direct: 403-609-5432
Email: canmoresales@coasthotels.com





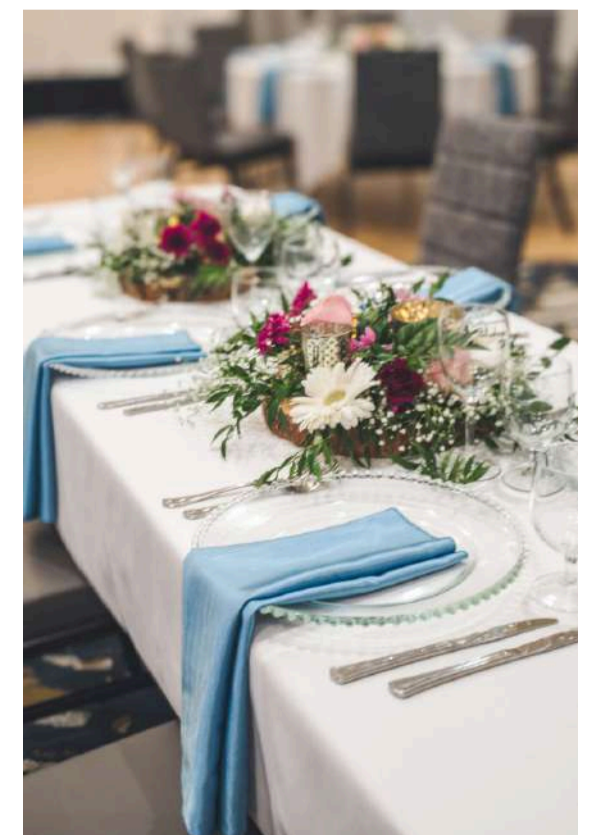
CONTENTS

- 2 Congratulations!
- 3 Contents
- 4 Reception Venue
- 5 Floor Plans
- 6 Ballroom Rental & Food and Beverage Spend
- 6 What is included
- 7 Wedding Ceremonies
- 8 Decor Add Ons
- 8 Table Food + Drink Private Dining Room Rental
- 9 Guestroom Rates
- 10 Catering Menu
- 11 Plated Dinner
- 12 Dinner Buffets
- 13 Dinner Buffet Enhancements
- 14 Reception & Cocktail Enhancements
- 15 Late Night Snacks
- 16 Beverage Service
- 17 Wine Selection
- 18 Local Vendors
- 20 Frequently Asked Questions
- 21 Financial Schedule
- 22 Banquet & Catering Guidelines
- 22 Alcohol Service Policy
- 23 Music
- Contact Us

RECEPTION VENUE

Our newly refreshed Wildrose Ballroom spans approximately 6,000 square feet and is divided into four sections with adjustable air wall dividers, allowing the space to accommodate up to 300 guests or 50 guests per section. This versatile ballroom is bathed in natural light and adorned with elegant chandeliers, creating a sophisticated ambiance. The room features plush carpeting and a permanent hardwood dance floor. For your event, the head table can be elevated on a stage, while your guests will be seated at round tables dressed in your choice of white or black table linens.

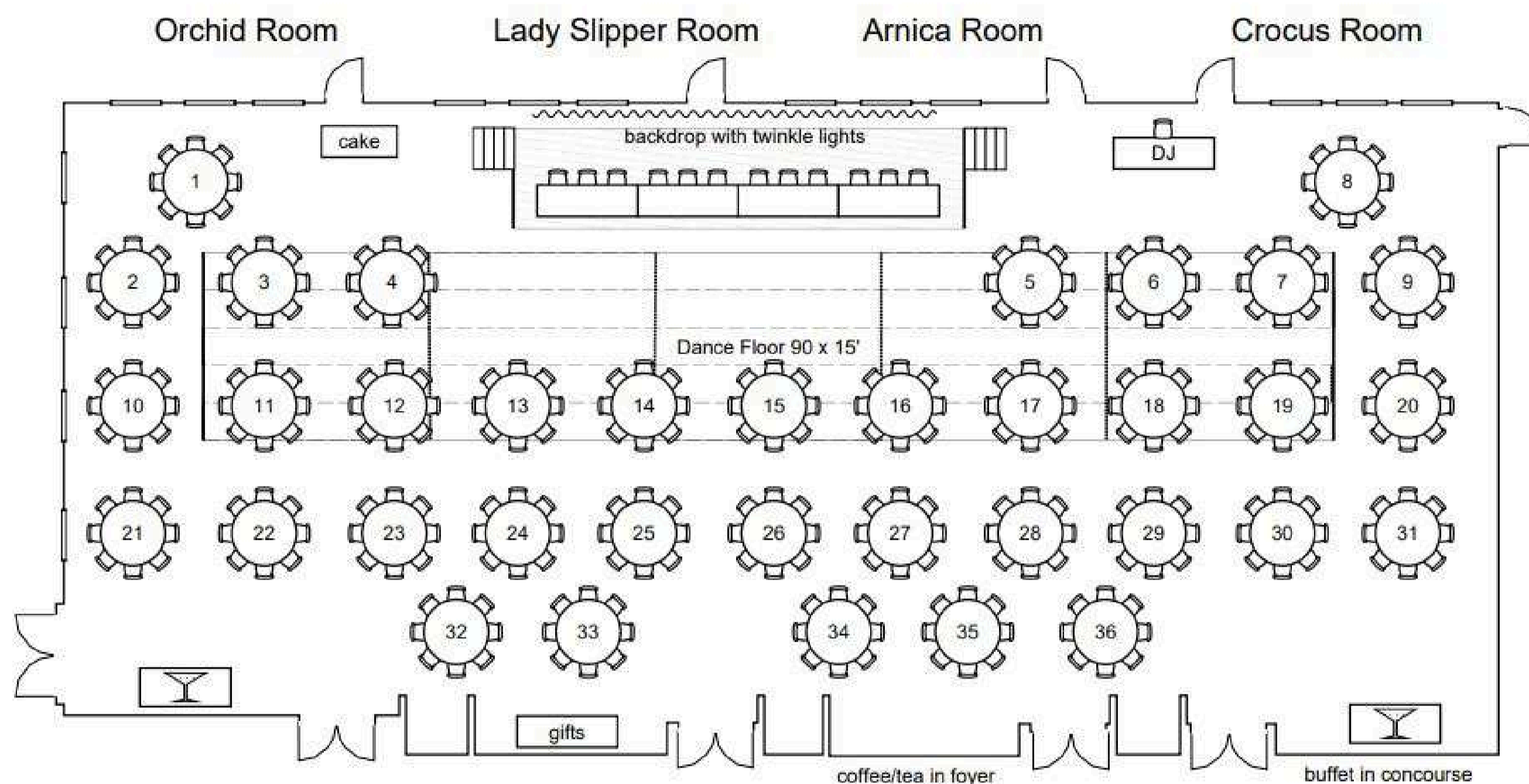
360 Virtual Tour



SAMPLE FLOOR PLANS

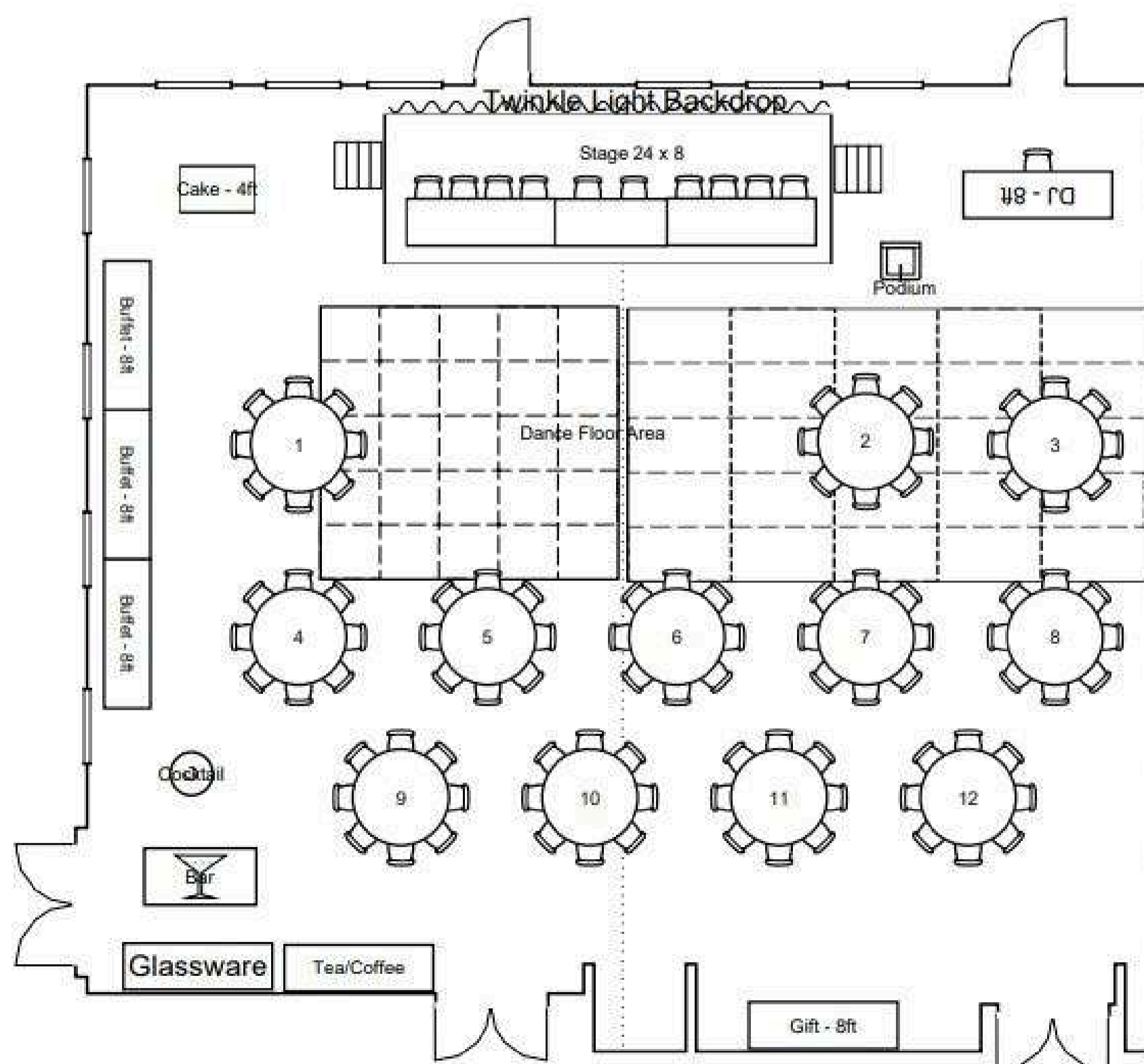
Wedding Reception Four Sections - 300 guests

Wildrose Ballroom



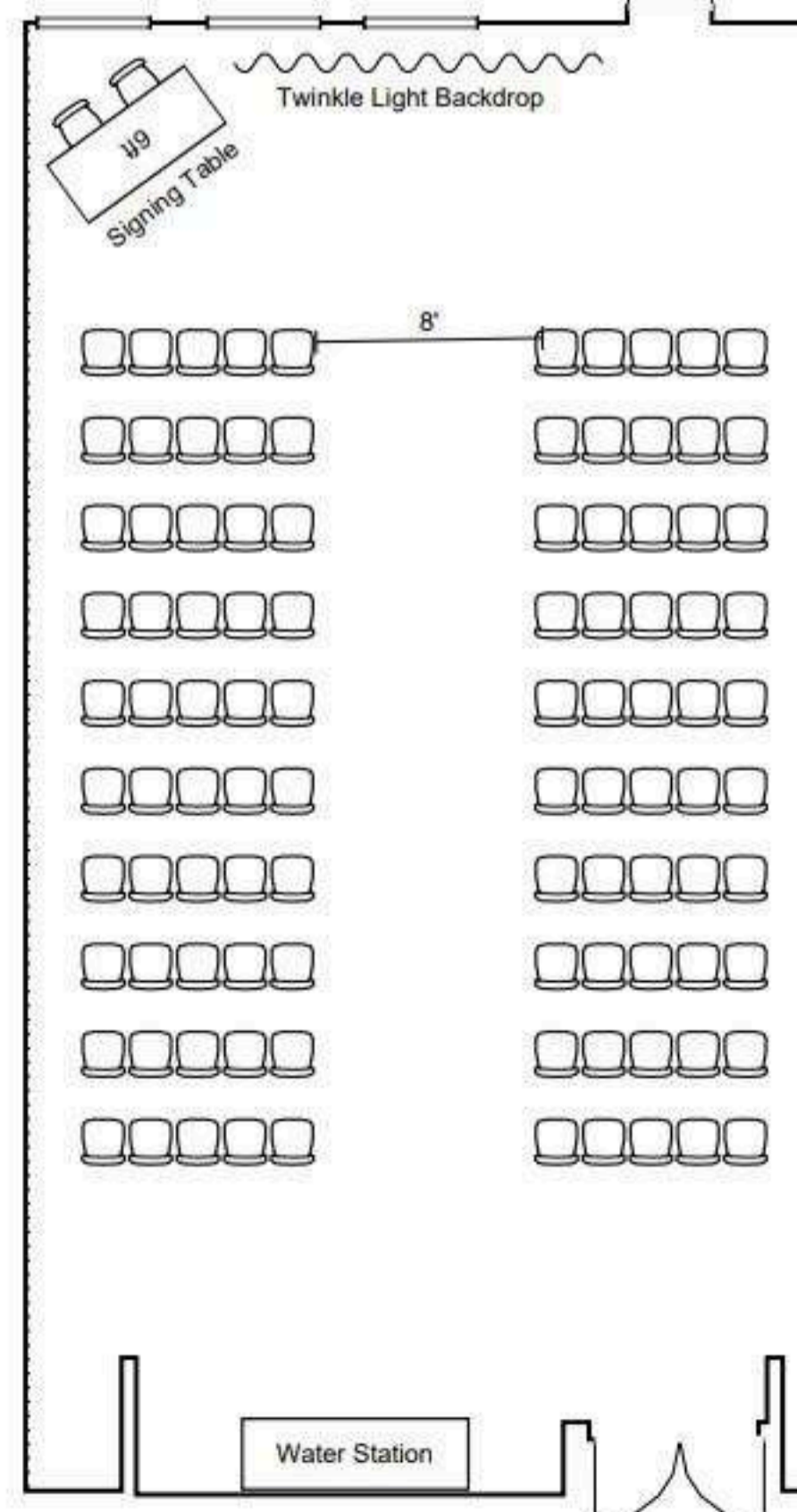
Wedding Reception Two Sections - 106 guests

Orchid Ballroom Ladyslipper Ballroom



Ceremony One Section - 100 guests

Arnica Ballroom



BALLROOM RENTAL & FOOD & BEVERAGE SPEND

| Ballroom Rental Guidelines | | |
|--|-------------------|-------------------------------|
| Number of Ballroom Sections Contracted | Venue Room Rental | Food & Beverage Minimum Spend |
| One Section | \$1,000 | \$4,000 |
| Two Section | \$1,500 | \$7,000 |
| Three Section | \$2,000 | \$10,500 |
| Four Section | \$2,500 | \$14,000 |

WHAT IS INCLUDED?

Ballroom Rental Includes:

- Stage (maximum size 9 pieces, 8'x36')
- 5ft diameter round tables for maximum 8 guests each
- Banquet chairs (no chair covers)
- Podium
- Head table with white or black skirting, maximum size of head table on stage is for 12 guests
- Plates, glasses & cutlery
- Black or white napkins, tablecloths, and skirting
- Gift, cake, guestbook and DJ tables with black or white skirting
- Table number stands
- Dance floor

Any additional set up and tear down requirements are the responsibility of the booking party including favors, decorations, lighting, name cards, etc. The hotel has an audiovisual company on-site that would be happy to provide a quote for any audiovisual equipment you may require.

Please note that access to the ballroom the day before or after your wedding cannot be guaranteed at the time of booking. However, we can ensure that the ballroom will be available for you by 12 PM on the day of your wedding.

Alcohol service will have a last call at 12:45 AM, with the bar closing at 1:00 AM. We kindly request that all guests vacate the venue by 1:15 AM, and all decorations must be removed by 2:00 AM. If additional time is required for setup or teardown, surcharges will apply, and this must be arranged in advance.

18% service charge and 5% GST apply to all pricing.



WEDDING CEREMONIES

The Wildrose Ballroom provides a beautiful location for an indoor ceremony at the Coast Canmore Hotel & Conference Centre. We will provide set up and tear down of banquet chairs, signing table with table cloth and a water station.

For outdoor ceremonies please contact the venues directly. Popular locations are:

- Quarry Lake Park, Rundlevue Parkette & Riverside Park with the Town of Canmore
- Tunnel Mountain Reservoir & Fenland Meadows with the Town of Banff
- Cross Zee Ranch in Canmore
- Creekside Hall & Garden along Policeman Creek in Canmore
- Lake Louise Ski Resort

Indoor Ceremony site rental fees:

From \$750



ADD ONS

DECORATIONS

We can connect you with our partners at Mountain Event Rentals for any decoration needs.

Please note that the Coast Canmore Hotel & Conference Centre does not provide setup services, so the group will be responsible for setting up the decorations.



BACK DROP WITH TWINKLE LIGHTS \$400

Enhance your head table with a simple white backdrop adorned with twinkle lights. The added glow will make the setting even more magical!



TABLE FOOD + DRINK

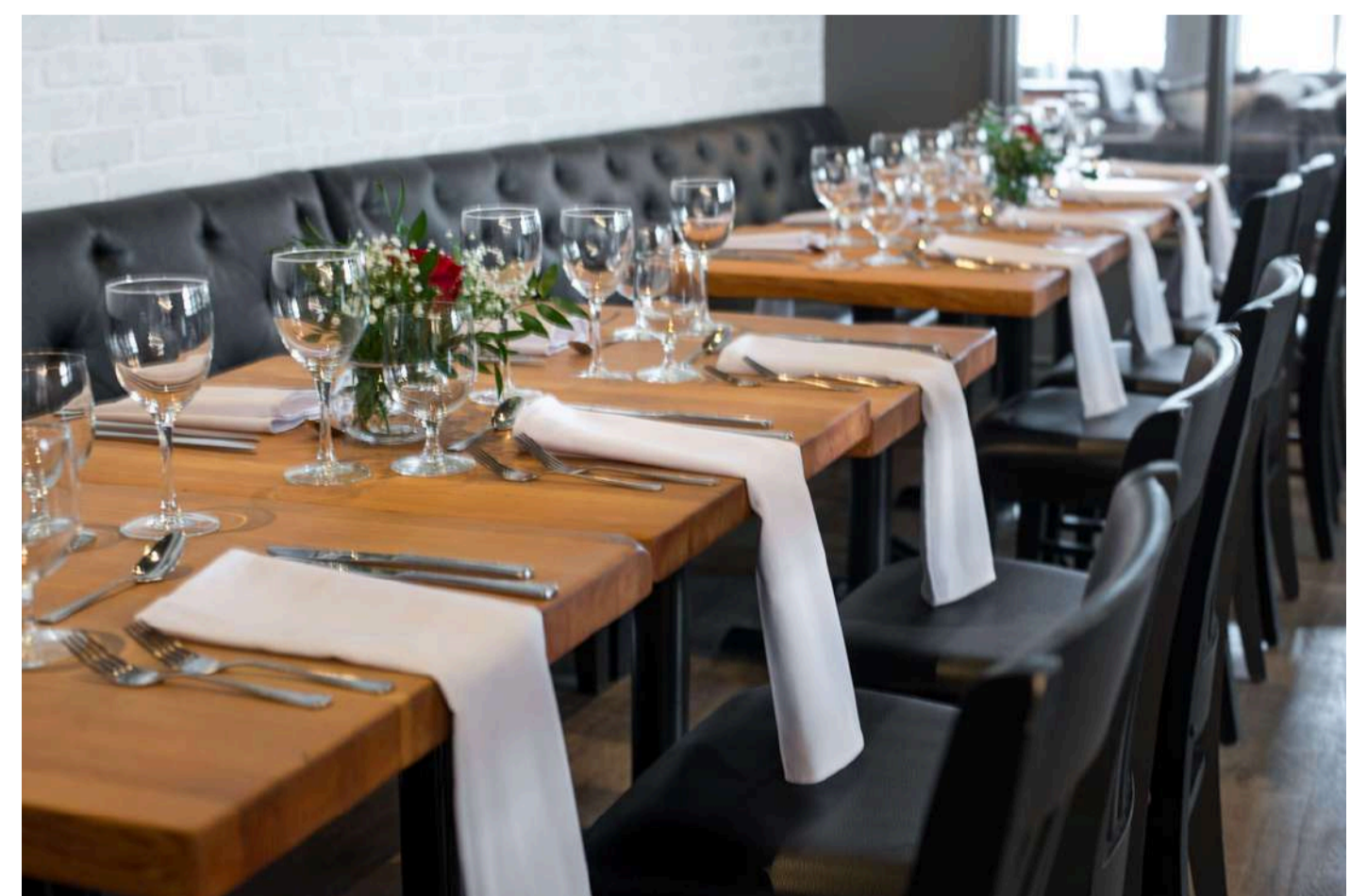
Searching for the ideal spot for your rehearsal dinner or post-wedding brunch? Our private dining room is perfect for intimate gatherings of 30 guests or fewer.

You can pre-order meals from our Feature Menu, and a private bar will be available for your event.

\$1,000

Food and Beverage Minimum Spend

Ask us about our Intimate Wedding Package!

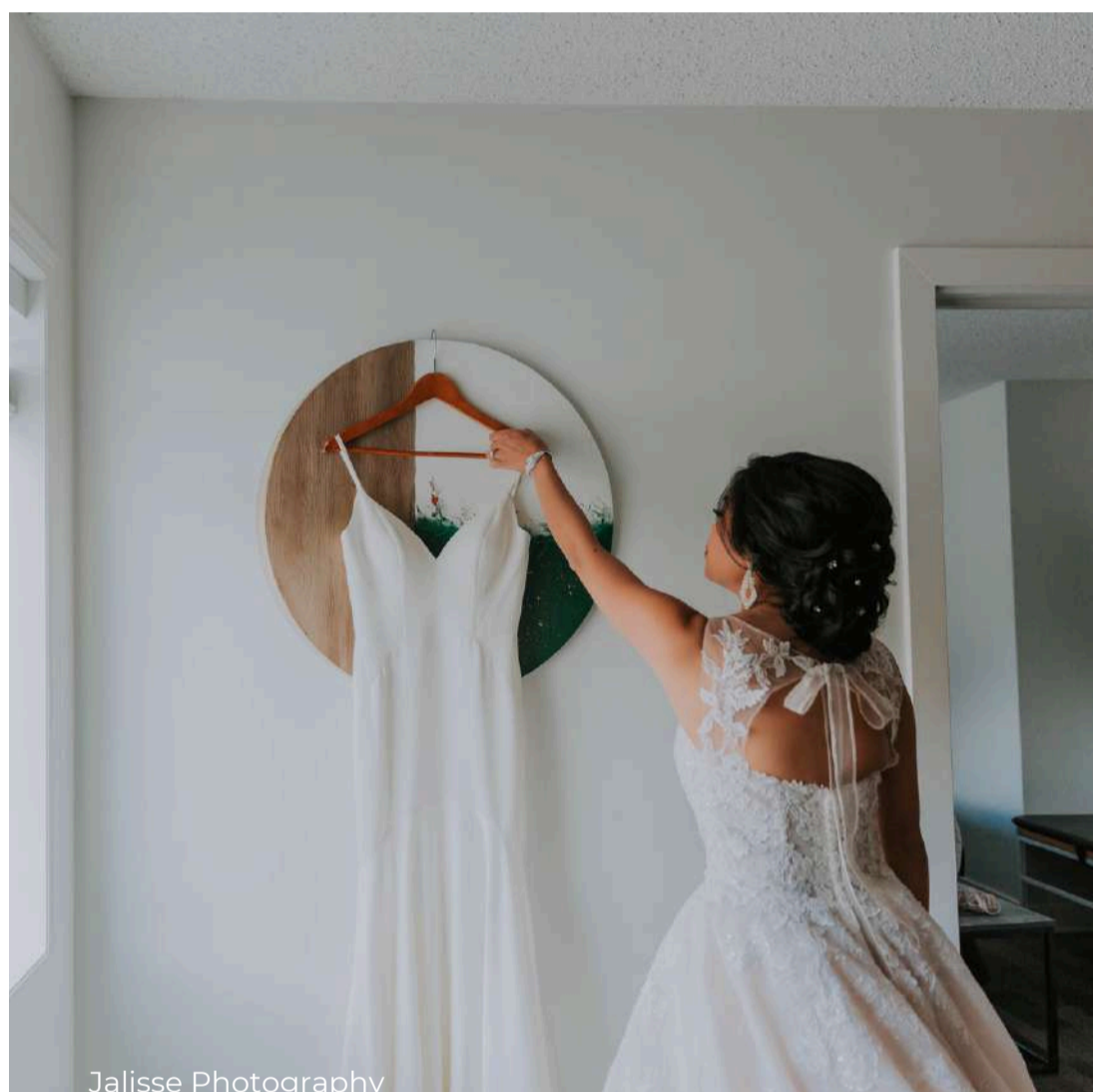


18% service charge and 5% GST apply to all pricing.

GUESTROOM RATES

Celebrate your wedding reception with us and enjoy exclusive room rates for you and your guests. Your Sales Manager will be delighted to assist with detailed information on rates and the seamless booking process.

The hotel features 164 elegantly appointed guest rooms, each offering the choice of a king bed or two queen beds. Enjoy the comfort of triple-sheeted bedding, complimentary Wi-Fi, and in-room Starbucks coffee and tea. Rooms also feature a refrigerator, hairdryer, iron and ironing board, along with access to a range of premium amenities to enhance your stay.

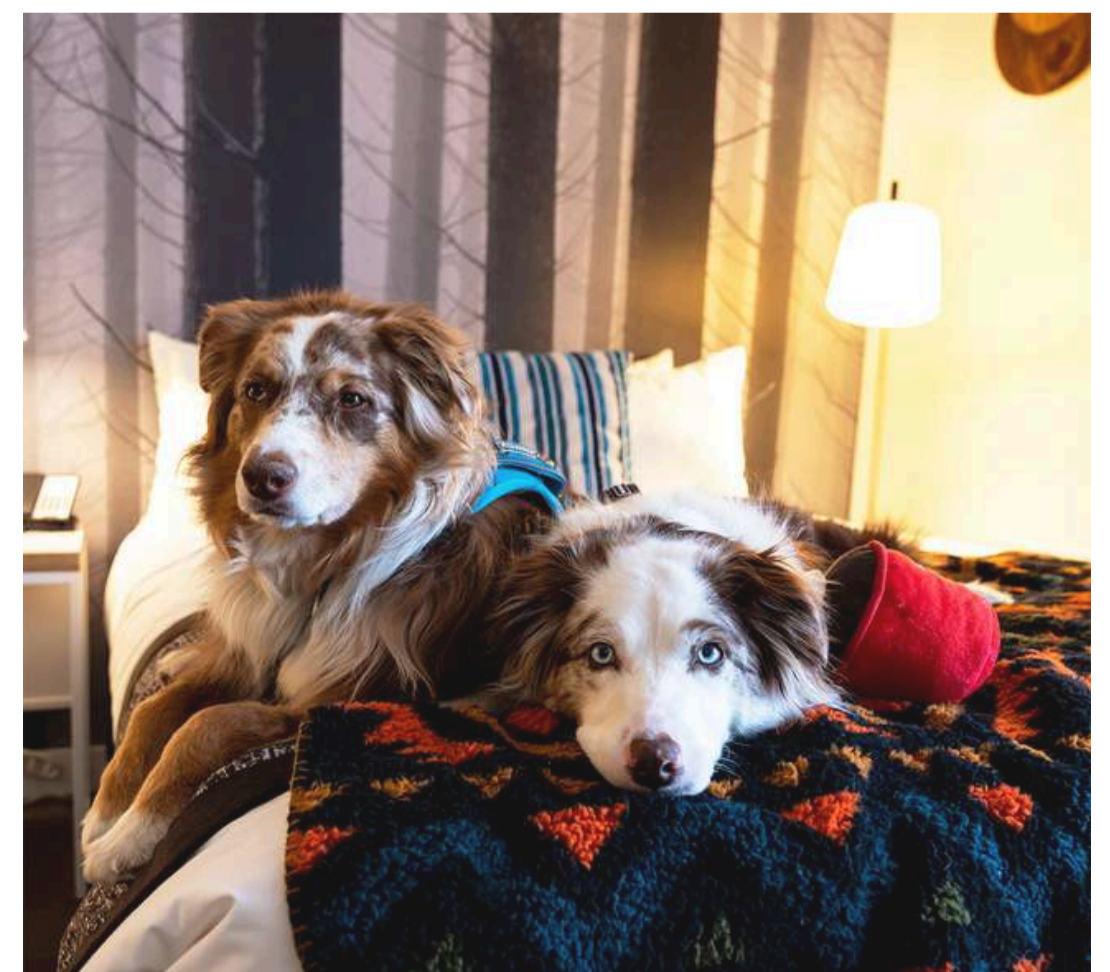


PET FRIENDLY ROOMS

Our hotel offers a limited number of pet-friendly rooms, which must be reserved in advance. Please note that pets cannot be left unattended in guestrooms, and a pet policy agreement will be required upon check-in.

We welcome all dog breeds, including large dogs, with a pet fee of \$25 per pet, per day. To make your furry friend's stay extra special, we provide a cozy pet bed, a food bowl, and a locally sourced treat. We've even had the pleasure of welcoming a few feline guests!

Please note that pets are not permitted in banquet areas.





Children meal pricing guidelines:

- Guests 12 years old and over are full price
- Guests 6-11 years old are half price (buffet only)
- Guests under 6 are complimentary (buffet only)

Food Allergies:

The Coast Canmore Hotel & Conference Centre will accommodate serious* and cultural (where possible) food allergies; we are unable to accommodate food preferences. The Hotel must receive food allergies no later than 10 business days prior to event. Guests name and dietary must be provided. The Hotel may not be able to accommodate any last-minute requests for allergies. All items are labelled on our buffets and will indicate if they contain gluten, dairy or nuts. Attendees who have notified us of food allergies in advance and that don't find appropriate options available on the buffet are to make themselves know to one of our team members so we can accommodate. Group must complete hotel food allergy form for all dietary restrictions/allergies. *gluten, dairy, nuts, shellfish, vegan, vegetarian

Please note:

Coast Canmore Hotel & Conference Centre is the sole provider of all food and beverages. External food and beverages are not permitted to be brought onsite.

Wedding cakes / cupcakes and wedding favors (e.g. candy, chocolates, popcorn) are the only exception. Alcoholic wedding favors are not permitted. Wedding cakes and cupcakes must be purchased from a certified bakery or store and a food waiver must be signed.

Wedding Cake

The hotel offers cake cutting services at \$50 per 100 guests. The cake will be served buffet style.



PLATED DINNER

Available for up to 250 people maximum
Hotel requires 8 weeks notice if selecting a plated dinner.

All plated meals include assorted baked house bread with whipped butter, freshly brewed Starbucks regular and decaf coffee, and assorted teas.

Please choose one from each category.

All allergies must be communicated with the Sales Manager prior to the event.

18% service charge and 5% GST apply to all pricing.

Menus and pricing subject to change.

All proteins excluding pork/bacon items are Halal

STARTER

Group choice of one

- Traditional Caesar salad

\$16/person

double smoked bacon, parmesan, croutons, padano cheese
- Salmon salad

\$18/person

Smoked salmon, baby frizze citrus vinaigrette, orange segments, dill crema, cucumber
- Vine ripe tomato & bocconcini v/g

\$18/person

fresh arugula pesto, aged balsamic, fresh basil
- Artisan green salad v/d

\$16/person

fresh cucumber, radish, shredded carrot, honey balsamic

ENTREE

Group choice of one

- Roasted Prime Rib of Alberta Beef (6oz) g/d

\$54/person

port rosemary reduction, herb roasted potatoes, seasonal vegetables
- Seared Chicken Supreme g

38/person

truffle mushroom cream sauce, served on buttermilk mashed potatoes seasonal vegetables
- Seared Salmon g

\$38/person

green pea & mint beurre blanc, dill smashed potatoes, seasonal vegetables
- Pork Chop

\$32/person

grilled Alberta pork chop, caramelized pearl onion and gala apple , mashed potato, seasonal vegetables pan jus
- Mediterranean Polenta v

\$28/person

crispy polenta, roast garlic caponata, wilted spinach, balsamic reduction
- Gluten Free Canmore Pasta Co v/g

\$28/person

arrabiata sauce, pesto & grana padano

DESSERT

Group choice of one

- Chocolate fudge brownie

\$12/person

caramel sauce, chantilly cream, fresh seasonal berries
- Vanilla cheesecake

\$12/person

wild berry compote, chantilly cream
- Creme brulee cheesecake

\$12/person

with wild berry compote caramel sauce fresh chantily
- Triple chocolate mousse

\$12/person

white, milk & dark chocolate, raspberry coulis, chantilly cream

DINNER BUFFETS

All buffets include assorted baked house bread with whipped butter, freshly brewed Starbucks regular and decaf coffee, and assorted teas & chef's choice dessert.
Please choose one buffet menu.
All allergies must be communicated with the Sales Manager prior to the event.
18% service charge and 5% GST apply to all pricing.
Menus and pricing subject to change.
All proteins excluding pork/bacon items are Halal.

THE COUGAR
CREEK
\$56/person

THE COAST
\$55/person

- Slow roasted AAA Alberta beef inside round with a red wine demi **g/d**

Spicy vegan bean chili tomato sauce **v/d**

Herb roasted potatoes **v/d/g**

Fresh seasonal vegetables **v/d/g**

Tomato, baby bocconcini, basil & arugula with pesto **v/g**

Kale, brussels sprouts, pear, candied nuts, goat cheese, apple cider vinaigrette **v/g**

- Bone in chicken, slow roasted with wild mushroom sauce **g/d**

Seared salmon, fresh dill, caper & lemon butter **g**

Baked penne with spinach and mushroom pesto cream sauce fresh Padano **v**

Herb roasted potatoes **v/g/d**

Fresh seasonal vegetables **v/g/d**

Mixed green salad, seasonal vegetables, assorted dressings **v/g**

Chickpea salad with cucumber, grape tomatoes, red onion & a mint yoghurt dressing **v/g**

- Roast AAA Alberta beef striploin with truffle wild mushroom ragout **g/d**

Seared salmon with a mint, pea beurre blanc **g**

Ratatouille, stewed eggplant, zucchini, red onion, red pepper, roast garlic tomato sauce baby bocconcini **v/g**

Fresh seasonal vegetables **v/g**

Red skin mashed potatoes **v/g**

Corn & black bean salad with cilantro lime dressing **v/g**

Baby spinach salad, candied nuts, goat cheese & balsamic vinaigrette **v/g**

Artichoke, Kalamata olive, roasted red pepper salad with a sundried tomato dressing **v/g**

CUSTOMIZED BUFFET DINNER

\$70/PERSON

(40 GUESTS MINIMUM)

All buffets include assorted baked house bread with whipped butter, freshly brewed Starbucks regular and decaf coffee, and assorted teas & chef's choice dessert.

All allergies must be communicated with the Sales Manager prior to the event.

18% service charge and 5% GST apply to all pricing. Menus and pricing subject to change.

All proteins excluding pork/bacon items are Halal.

Please Select
Your Choice of
Three Salads:

Mixed green salad with seasonal vegetables, assorted dressings **v/g/d**

Caesar salad with double smoked bacon, parmesan, croutons, padano cheese

Tomato, bocconcini, basil & arugula with pesto **v/g**

Greek salad, cucumber, red onion, red peppers, feta, red wine vinegar & herb lemon dressing **v/g**

Chickpea salad with cucumber, grape tomatoes, red onion with a mint yogurt dressing **v/g**

Please Select Your
Choice of Two
Starches:

Roasted red skin potatoes **v/g**

Creamy Red Skin Mash **v/g**

Roasted Sweet Potato & Maple Brown Sugar **v/g/d**

Rice Pilaf **v/g/d**

Greek Style Lemon herbs potato **v/g/d**

Please Select your Choice of Two
Main Dish & One Vegetarian Meal:

Spice rubbed slow roast chicken with herb red wine jus **g/d**

Seared salmon, fresh dill, caper & lemon butter **g**

Slow roasted AAA Alberta beef inside round with red wine demi **g/d**

Mussels & Prawns in red curry **g/d**

Baked Cod in hoisin ginger sauce **g**

Chickpea and roast cauliflower coconut curry sauce **(vegan)**

Spicy bean chili tomato sauce **(vegan)**

Ratatouille, stewed eggplant, zucchini, red onion, red pepper, roast garlic tomato sauce
baby bocconcini

Baked penne with spinach and mushroom pesto cream sauce fresh Padano

WEDDING PACKAGE

\$95/PERSON + 5% GST

INCLUSIONS BELOW

All buffets include assorted baked house bread with whipped butter, freshly brewed Starbucks regular and decaf coffee, and assorted teas & chef's choice dessert. All allergies must be communicated with the Sales Manager prior to the event.

Menus and pricing subject to change.

All proteins excluding pork/bacon items are Halal.

WELCOME DRINK

One glass of **Prosecco** for each guest

DINNER BUFFET

Choose between **The Coast Dinner** or **The Cougar Creek** dinner

*one buffet selection for all guests

LATE NIGHT SNACK

Choose your preferred option (**nachos tray or pizza or poutine bar**)



PACKAGE ALSO INCLUDES

18% gratuity

Room Rental



DINNER BUFFET ENHANCEMENTS

All buffets include assorted baked house bread with whipped butter, freshly brewed Starbucks regular and decaf coffee, and assorted teas.

All allergies must be communicated with the Sales Manager prior to the event.

18% service charge and 5% GST apply to all pricing.

Menus and pricing subject to change.

All proteins excluding pork/bacon items are Halal.

SIDES & SALADS



Caesar salad \$5/person

Tomato & bocconcini salad v \$4/person

Greek salad v \$4/person

**Five bean salad with
cilantro & cumin v** \$4/person

Soup of the day g \$3/person

Spanish rice v/g \$4/person

Garlic bread v \$3/person

MAINS



AAA Alberta roast beef inside round g/d \$16/person
with a red wine demi

Herbed crusted bone in chicken g \$13/person
with a wild mushroom sauce

Seared salmon g \$16/person
with a green pea and mint beurre blanc

Garlic prawn skewers g \$12/person
in a citrus butter sauce

RECEPTION & COCKTAIL ENHANCEMENTS

All allergies must be communicated with the Sales Manager prior to the event.
18% service charge and 5% GST apply to all pricing.
Menus and pricing subject to change.
All proteins excluding pork/bacon items are Halal.

COLD CANAPES

(Minimum 2 dozen per selection)

| | |
|--|-------------------|
| Cucumber with hummus v/g micro green & padano wafer | \$34/dozen |
| Caprese salad skewers v pesto marinated bocconcini, grape tomatoes & aged balsamic | \$34/dozen |
| Goat cheese tarts herbed goat cheese, fresh melon & oven cured prosciutto | \$37/dozen |
| Classic bruschetta v on roast garlic balsamic crostini | \$34/dozen |
| Crab & avocado in a cucumber cup with lemon dill & Crème Fraiche | \$39/dozen |
| Smoked salmon mousse crostini, capers, lemon preserve, cream cheese & fresh dill | \$37/dozen |
| Prosciutto wrapped asparagus g with melon and smoked apple wood cheddar | \$39/dozen |



HOT CANAPES

| | |
|---|-------------------|
| Vegetarian spring rolls v/d with sweet chili sauce | \$37/dozen |
| Vegetarian samosa v/d With mango chutney sauce | \$40/dozen |
| Vegetable & pork gyoza with sesame soy | \$36/dozen |
| Chicken wings dusted with sea salt lemon pepper | \$40/dozen |
| Chicken satay g with thai peanut sauce | \$36/dozen |
| Fried Chicken, waffle Garlic crema siracha | \$38/dozen |
| Crab cakes avocado aioli & fennel slaw | \$39/dozen |
| Spanakopita v with tzatziki | \$36/dozen |
| House-made beef meatballs Choice of one sauce: <ul style="list-style-type: none"> Pineapple sweet & sour wild mushroom roast garlic tomato sauce | \$39/dozen |



RECEPTION & COCKTAIL ENHANCEMENTS



Crudit  v/g **\$9/person**

Artisan Cheese Board v **\$18/person**

Fresh Carved Fruit Display v/g **\$12/person**

Charcuterie **\$18/person**

Candy shop **\$17/person**

LATE NIGHT SNACKS



Pub Fare **\$20/person**

Salt & pepper wings, pork dry ribs with Asian BBQ sauce, jalape o poppers, & onion rings

Poutine Bar **\$16/person**

(based on 1 bowl per guest)

Fries, 3 cheeses (cheese curds, shredded mozzarella & cheddar), house-made gravy

Nacho Tray **\$16/person**

Corn chips, cheese, jalape os, olives, sour cream and salsa

Assorted Pizzas **\$14/person**

(based on 1.5 slices per guest)

Ham & Pineapple, Pepperoni and Cheese, Three Cheese, Vegetarian

Build your own Deli Sandwich **\$18/person**

(1.5 sandwiches per person)

Freshly sliced assorted deli meats & cheeses, assorted condiments, cocktail buns, olives & pickles

BEVERAGE SERVICE

Note: A bartender charge of \$35 per hour (min. of three hours) will be applied if sales are less than \$450 (not including table wine).
Menu items/pricing subject to change. Tax and gratuities included in price.

PREMIUM

\$13

Includes 18% grat + 5% GST

LIQUOR

Smirnoff Vodka
Captain Morgan White Rum
Captain Morgan Dark Rum
Captain Morgan Spiced Rum
Gordons Dry Gin
Seagram's Rye
Tequila

BEER & COOLERS

Budweiser
Bud Light
Molson Canadian
Kokanee
Coors Light
Seasonal Ciders & Coolers

WINE

Our Story Cabernet/ Merlot Red
&
Our Story Charming White

COCKTAILS CANNED

Caesar - Motts Clamato, Margarita - El Timador, Ciders - Growers, Hard Iced Tea - Twisted Tea

DELUXE

\$15

Includes 18% grat + 5% GST

LIQUOR

Stolichnaya Vodka, Bombay
Sapphire, Bacardi White
Rum, Crown Royal,
Appleton Rum,
Johnnie Walker Red Scotch,
Tequila

BEER & COOLERS

Stella Artois
Corona
Heineken
Grizzly Paw Beer
Variety
Ciders

WINE

Mission Hill Estate
Chardonnay
&
Zolo Reserve Cabernet
Sauvignon

COCKTAILS CANNED

A Selection of local coolers by *WildLife Distillery* - Wild Mule Vodka & Rhubarb Spritz Gin
A Selection of local coolers by *Grizzly Paw* - Greyhound Grapefruit Vodka & Gin Squeeze

***Bar selections will also include Pop, Juice & Non-alcoholic Beers - \$5.00 (inclusive of tax and service charge)**

BAR TYPE OPTIONS

Only one bar type can be selected

DEBIT/CREDIT BAR

Guests are responsible for paying for their own beverages using debit or credit. Cash payments are available upon request.

SUBSIDIZED BAR

Guests will pay the pre-determined amount and the remaining charge per drink will be charged to the master account.

HOST/OPEN BAR

All drinks ordered will be charged to the master account.

TICKETED BAR

You may provide drink tickets, subject to prior approval by your sales manager, or we can supply the tickets for you.

WINE SELECTION

All alcohol must be supplied by the hotel
Menus and pricing subject to change
18% service charge and 5% GST apply to all pricing below.

WHITE &
SPARKLING

RED

PUNCH

| | |
|--|------|
| OUR STORY, CABERNET & MERLOT, ONTARIO, CANADA | \$48 |
| BILLI BILLI, SHIRAZ, VICTORIA, AUSTRALIA | \$53 |
| ZOLO RESERVE, CABERNET SAUVIGNON, MENDOZA, ARGENTINA | \$62 |
| MAIN DIVIDE, PINOT NOIR, WAIPARA VALLEY, NEW ZEALAND | \$77 |
| TILIMUQUI, MALBEC, LA RIOJANA, ARGENTINA | \$50 |

| | |
|--|------|
| OUR STORY CHARMING WHITE, RIESLING AND CHARDONNAY, ONTARIO, CANADA | \$46 |
| MISSION HILL ESTATE CHARDONNAY, OKANAGAN VALLEY, CANADA | \$48 |
| CORTE GIACOBBE DELLE VENEZIE “RAMATO” PINOT GRIGIO, VENETO, ITALY | \$58 |
| WITTMANN 100 HILLS RIESLING, RHEINHESSEN, GERMANY | \$52 |
| MISSION HILL SAUVIGNON BLANC, OKANAGAN VALLEY, CANADA | \$64 |

| | |
|---|------|
| Prosecco Toast (price per glass) | \$9 |
| CANELLA PROSSECO BRUT, VENETO, ITALY | \$42 |
| CANELLA PROSECCO BRUT ROSÉ, VENETO, ITALY | \$63 |

| | |
|------------------------------|-----------------|
| Fruit Punch (Non- Alcoholic) | \$55/Dispenser |
| Fruit Punch (Alcoholic) | \$200/Dispenser |
| Rum Punch | \$150/Dispenser |
| Sangria (Red or White) | \$150/Dispenser |

One dispenser is 6L and serves 40 guests (5oz)



RECOMMENDED VENDORS

PHOTOGRAPHERS

Carlin Anquist Photography: www.carlinanquist.com
Forest Light Photography: www.forestlightphoto.com
Ethereal Photography: www.etherealphotographyinc.com
Jalisse Photography: www.jalissephotography.com
Jenelle Quigley Photography: www.jenellequigley.com
Jody Goodwin Photography: www.jodygoodwinphotography.com
K Kemmler Photography: www.kkemmlerphotography.com
Owl Eye Photography: www.owleyephotography.ca
Stephanie Victoria Photography: www.stephanievictoriaphotography.com
Alex Popov Photography: www.alexpopovphotography.ca

VIDEOGRAPHERS

Your Black + White Photo: www.yourblackandwhite.com
Jasmine Davies Productions: www.jd-productions.com

FLOWERS

Willow Flower Co.: www.willowflowercompany.ca
Elements Floral Design: www.elementsfloral.com
Blue Lakes Floral Design: www.bluelakesfloraldesign.ca

MARRIAGE OFFICIANTS

Patrick Smiley: www.patricksmileyweddings.com
Patricia Compton: www.imarry.ca
Marilyn Reid: www.mreidweddings.com

HAIR AND MAKE UP

The Loft Beard & Beauty Lounge: www.theloftcanmore.com
Mountain Beauties: www.mountainbeauties.com
Simply Me Canmore: www.simplymehairandmakeup.com
Prohibition Barber & Bourbon Room: www.prohibitioncanmore.com

SITTERS

Babysitter: www.myhotelsitter.com
Petsitter: www.sunsoutpawsoutyyc.com

DJ

Class Act DJ Service: www.classactdj.com
Livin' & Dancin' DJ Service: www.banffcanmoredj.com
Visual Sound Waves: www.visualsoundwaves.com

MUSICIANS

Deborah Nyack, Harpist: www.harpangel.com
Ensemble Cascade, Violinist & Cellist:
www.ensemblecascade.com
Andrew Ibanez, Guitarist: www.andrewibanez.com

WEDDING PLANNERS

Harry George Weddings : www.harrygeorge.ca
Rocky Mountain Weddings & Events:
www.rockymountainweddings.ca
Signature Weddings by Ashley:
www.signatureweddingsbyashley.com
Mountainscape Weddings: www.mountainscapeweddings.ca

CAKES

Kake by Darci: www.kakecanmore.com
Cotera Cakery: www.coteracakes.ca

DONUTS

Frankie D's Donuts: www.frankiedsdonuts.com

DECOR

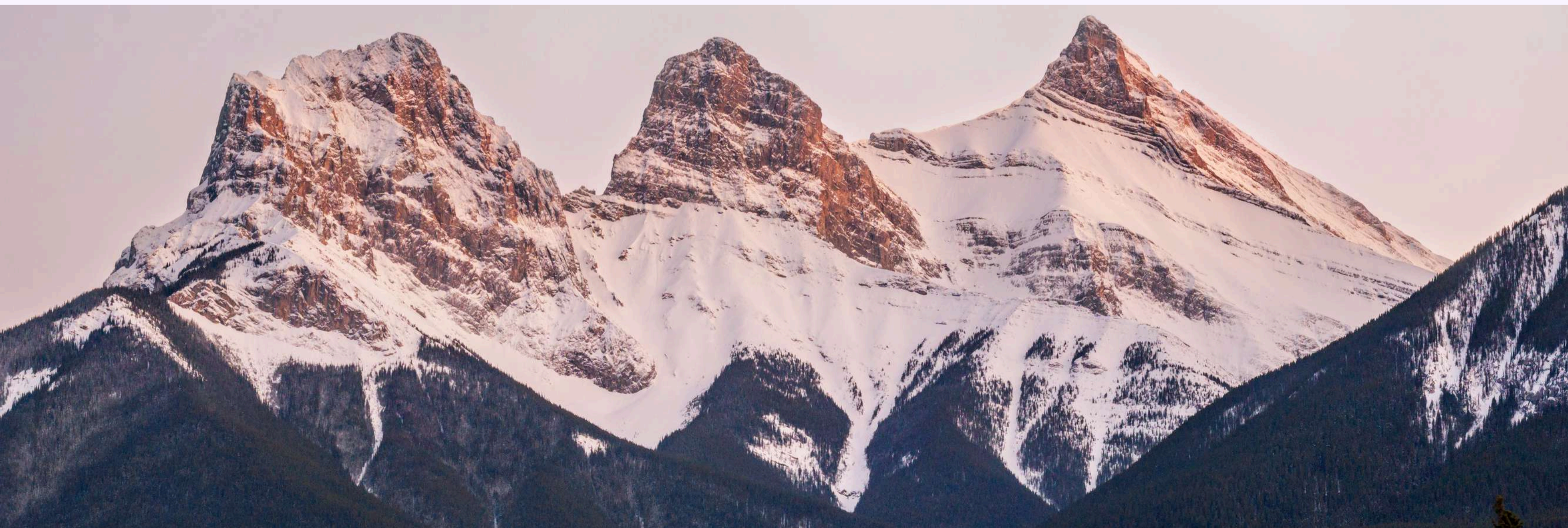
Mountain Event Rentals: www.mountaineventrentals.ca
Chair Flair: www.chairflair.ca

TRANSPORTATION

Alpine Limousine & Tours: www.alpinelimo.ca
Highland VIP: www.highlandvip.com
Banff Airporter (airport shuttle): www.banffairporter.com

PHOTOBOOTH

Snap Beauty Photobooth: www.snapbeautyphotobooth.com





FREQUENTLY ASKED QUESTIONS

We know planning a wedding can be a lot of work.

To make it easier for you, here are answers to some common questions that we have heard from our couples!

What is the last call and when do we have to be out of the space?

Last call for alcohol service by 12:45am, with the bar closing at 1:00am. All guests must leave the venue by 1:15am and all decorations must be removed by 2am. Surcharges apply if more time is needed for set up and tear down of décor and this must be booked in advance. Your Sales Manager will need to know what time you would like last call to be.

How can guests book rooms?

We will share a discount code and booking link with you for your group.

Can I bring my own cake / cupcakes?

Cakes and cupcakes must be from a certified bakery / store. We require a food waiver form to be signed. There is a cake cutting fee of \$50 per 100 guests. The cake will be served buffet style.

Do you have storage space for cake?

Yes, please let your Sales Manager know if cake storage is required. We will also need to know when the cake will arrive.

Do you have an in-house caterer?

Our on-site culinary team will prepare you and your guests a delicious meal! We do not allow any external catering / food and beverage to be brought on-site, wedding cakes / cupcakes are the only exception.

Do you offer a shuttle service from a ceremony location to your hotel?

While we do not offer a shuttle service, there are numerous taxi companies in Canmore available for your convenience. The hotel also maintains a list of local transportation providers that we would be happy to share with you.

What is the tax and service charge?

We charge a service fee of 18% on the final bill, followed by 5% GST on top of this total. Your Sales Manager has an estimate sheet that will help you with planning your expenses. Guestrooms are subject to a total of 12% taxes (4% Alberta tourism tax, 3% Destination Marketing Tax, and 5% GST).

Will our ceremony space be available for a rehearsal?

If you have booked your ceremony at the hotel, we will allow you to have a ceremony rehearsal, subject to availability of the space. Your Sales Manager will let you know two weeks prior to your wedding date if the space is available. rehearsal space is not guaranteed and the room will be empty.

Does the hotel have a preferred list of vendors or can we use who we'd like?

You are welcome to use any vendors that you would like. However, we do ask that you let us know the name and contact details of your vendors, should we need to contact them for any reason. We do have a listing of some local vendors that may be helpful with your planning.

How early can I get into the room to set up?

Your contracted reception space will be available to you from **12pm Midday the day of the wedding**, unless your contract states otherwise. The Coast Canmore Hotel & Conference Centre cannot guarantee access to the ballroom the day before and / or the day after your wedding. Two weeks prior to the wedding, your Sales Manager can advise you if the space is available for earlier set up to begin. We can also confirm at this time if we will have a storage space available for you to use. Please ask your sales manager for more details.

When do we have to remove our decorations after the event?

Your contracted reception space will be available to you until 2am the night of the wedding, unless your contract states otherwise. The Coast Canmore Hotel & Conference Centre cannot guarantee access to the ballroom the day after your wedding. Two weeks prior to the wedding, your sales manager can advise if the space is available for later take down of decorations. We can also confirm at this time if we will have a storage space available for you to use. Please ask your sales manager for more details.

Do you offer audiovisual services?

Our on-site audiovisual provider (Encore) would be happy to provide you with a quote for any audiovisual requirements you may have. Please contact Encore at 403-762-1740 if you have any questions or require a quote. Note: Encore do not provide DJ / band services.

What are the SOCAN and Re:Sound fees? Do we have to pay it even if we have a DJ / band?

If you will be playing music of any kind, these fees are non-negotiable, and legally we must collect payment of these fees. Note: the hotel forwards these fees to SOCAN and Re:Sound. If you have a DJ / band that is playing music these fees will still apply. Your DJ / band should be familiar with these fees, as every venue charges these fees for playing music.

Staging

The hotel has 9 pieces of 8x4 staging. The staging height is approximately 1.5 feet off the ground. If you would like your head table raised (on a stage) please let your Sales Manager know how many people will be at the head table. The maximum number of people on the stage is 12.

Day of set up

The wedding party is responsible for setting up anything besides the "basic structure" of the room. The wedding party will be responsible for setting up items such as centerpieces, special décor, seating cards, chair covers, etc. If you would like hotel staff to put the chair covers on, there will be an additional fee. The hotel staff will set up items that the hotel is providing listed on page 6.

DJ / band information

Please ensure your DJ / band comes equipped with all appropriate power cords, speakers, mic stands, projector carts, etc. as we do not have any equipment on-site unless it has been pre-arranged through our audiovisual company. The hotel reserves the right to control the volume of the music.

Can you cater to dietary restrictions?

Yes, our culinary team is very familiar with preparing meals to suit all dietary restrictions. The couple will be required to provide a list of all guest dietary restrictions (with associated names). If the meal selected is not suitable for those with certain dietary restrictions the chef will prepare a separate plate for these individuals.

Is the hotel pet friendly?

The hotel has a limited number of pet friendly guestrooms. Guests must inform the reservation agent at the time of booking and a pet policy form must be signed upon check-in. There is a pet fee of \$25 per pet per day, and we welcome all dog breeds, including large dogs. Pets are not allowed to be left alone in the guestrooms. Pets are not allowed in any banquet areas. Pets must be well-behaved and kept on a leash at all times.

What is the role of my Sales Manager?

The Sales Manager is your point of contact throughout the booking and planning process of your wedding. The Sales Manager will prepare the banquet event orders and cost estimate for your wedding, and discusses all the details with our banquet team. The Sales Manager is not a wedding coordinator and will not be present during your wedding. Our Banquet Manager will take care of all requests during the event.

Are real candles allowed?

Unfortunately, real candles are not allowed in our banquet spaces.

Do you provide storage space for decorations?

Storage space for decorations and décor rentals is not guaranteed unless a space is booked in advance. Additional fees may apply.

What items are not allowed?

Items not allowed include, but are not limited to: confetti, glitter, smoke or fog machine, alcoholic wedding favors, outside food and beverages, real/artificial petals, vinyl dancefloor covers, sparklers, open flames, tacks, tape, nails, screws and bolts, or any tool which could mark the floors, walls, ceilings, fixtures. Please let your sales manager know if you are planning on bringing any decorations.

Do we have to hire a bartender?

The hotel will schedule a bartender for your event. A bartender charge of \$35 per hour (min. of three hours) will be applied if sales are less than \$450 (not including table wine).

FINANCIAL SCHEDULE

Costing & Estimates

Menus, bar and wine selections must be confirmed 30 days prior to the wedding date.

First deposit

Non-refundable deposit of \$1,000 due with signed contract.

Second deposit

50% of the minimum required food and beverage spend is required 90 days in advance to the function.

Full pre-payment & last minute additions

A full prepayment of the estimated master account will be required 20 business days prior to the function (includes food and beverage, room rental, audiovisual, bar charges and any room accommodation). A 5% incidental charge will be added to this cost estimate in case of last minute additions. If not used this charge will be credited to the master account. Please note that a cost estimate is not the final billing, it is an estimate of the event.

Final invoice

The final invoice will be sent to you within 5 business days after your event. Any balance owing is due within 2 business days from receipt of the invoice. In case of an overpayment, a refund will be issued to the credit card on file.

BANQUET & CATERING GUIDELINES

Food & Beverages

- Our catering menu features a selection of our most popular items. Special dietary substitutions can be made available upon request. All our proteins are Halal except for any pork products.
- Menu selections must be submitted to your Sales Manager at least 30 days prior to the function date.
- Food Allergies must be received 10 business days prior to the function. The Hotel will accommodate serious* and cultural (where possible) food allergies; we are unable to accommodate food preferences. *gluten, dairy, nuts, shellfish, vegan, vegetarian
- The Coast Canmore Hotel & Conference Centre will be the sole supplier of all food and beverage items. The only exception is wedding cakes. Cakes must be from a certified bakery / store and a cake waiver must be signed.
- No food and beverage items may be removed from the function room.
- Any substitutions or special requests for menu changes may be subject to additional charges.
- The couple is allowed to bring in food and beverage items solely for the purpose of a wedding favor (e.g. candy, chocolates, popcorn). Food favors cannot be homemade. Wedding favors that include alcohol are not permitted.
- A bartender charge of \$35 per hour (min. of three hours) will be applied if sales are less than \$450 (not including table wine).
- Late night snacks are served at 11pm at the latest.
- Last call is at 12:45am and the bar closes at 1pm, no exceptions

Pricing

Price guarantee: all prices are subject to change without notice. Quoted prices will be honored for 3 months prior to any event. All alcoholic beverage pricing is subject to change without notice.

Guaranteed numbers

A guaranteed number of guests is required 5 business days before an event. If a guaranteed number is not supplied within this time frame, we shall assume it to be the highest figure of attendees; estimated by the most recent numbers supplied to us by the couple.

Should the number of guests attending your wedding differ greatly from the original number quoted, the hotel reserves the right to provide an alternative function room more appropriately suited for the group's size, based on availability.

Not permitted

Items not allowed include, but are not limited to: confetti, glitter, smoke or fog machine, alcoholic wedding favors, outside food and beverages, real/artificial petals, vinyl dancefloor covers, sparklers, open flames, tacks, tape, nails, screws and bolts, or any tool which could mark the floors, walls, ceilings, fixtures. Please let your Sales Manager know if you are planning on bringing any decorations. The hotel will hold the wedding couple responsible for any damages to the hotel property. Any signage used in the public spaces or banquet rooms should be of professional quality and should be approved by your Sales Manager.

Security

It is mandatory for the hotel to hire local security personnel for weddings of 100 guests or more. A charge of \$220 will be added to the master account if you have 100 guests or more.

Noise policy

The hotel reserves the right to turn down music and ask guests to stay indoors as per the Town of Canmore noise bylaw. The hotel's quiet hours are between 11pm and 7am, and guests are asked to stay in the ballroom during these hours.

Other wedding policies

The Coast Canmore Hotel & Conference Centre is not responsible for damages to or loss of any article left in the hotel prior to, during, or after any function by the couple or guests.

Should damages occur in a banquet room (table linens, carpet, walls, etc.) due to negligence of members of the group, an assessment for damages will be added to the final bill, payable upon check out.

ALCOHOL SERVICE POLICY

AGLC licensing

The Alberta Gaming and Liquor Commission (ALGC) policy stipulates that we must adhere to applicable laws, including request identification from anyone who appears under 25 years of age. A driver’s license or passport are the ONLY recognized AND acceptable forms of identification.

Alcohol policies

The hours of alcoholic beverage service at the Coast Canmore Hotel are 11:00 a.m. to 1:00 a.m. daily. No outside alcohol can be brought into the hotels’ conference, banquet or dining facilities - a \$500 fine will incur if done so.

What is music licensing?

MUSIC

When music is played in a public banquet room (either live or recorded) a license is required from the Society of Composers, Authors and Music Publishers of Canada (SOCAN) as well as Tariff #5 – Use of Music to Accompany Live events will be charged. Charges are determined upon room capacity (not guest attendance). The fee payable for each event is as follows and will be charged on your final invoice.

For more information please visit:
www.socan.com
http://www.resound.ca/

RE:SOUND LICENCE
SOCAN LICENCE

| ROOM CAPACITY | FEE WITHOUT DANCING | FEE WITH DANCING |
|---------------|---------------------|------------------|
| 1-100 | \$22.06 | \$44.13 |
| 101-300 | \$31.72 | \$63.49 |
| 301-500 | \$66.19 | \$132.39 |

| ROOM CAPACITY | FEE WITHOUT DANCING | FEE WITH DANCING |
|---------------|---------------------|------------------|
| 1-100 | \$9.25 | \$18.51 |
| 101-300 | \$13.30 | \$26.63 |
| 301-500 | \$27.76 | \$55.52 |

CONTACT US!

Thank you for considering the Coast Canmore Hotel & Conference Centre for your wedding venue.

Please contact us for any additional questions or further details.

Tel: 403.609.5432 Email: canmoresales@coasthotels.com

511 Bow Valley Trail Canmore, AB T1W 1N7

