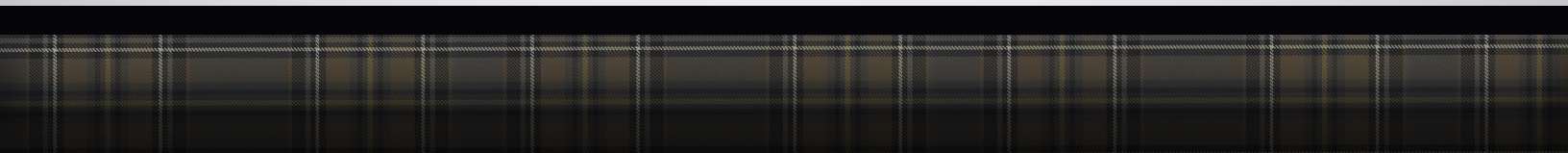
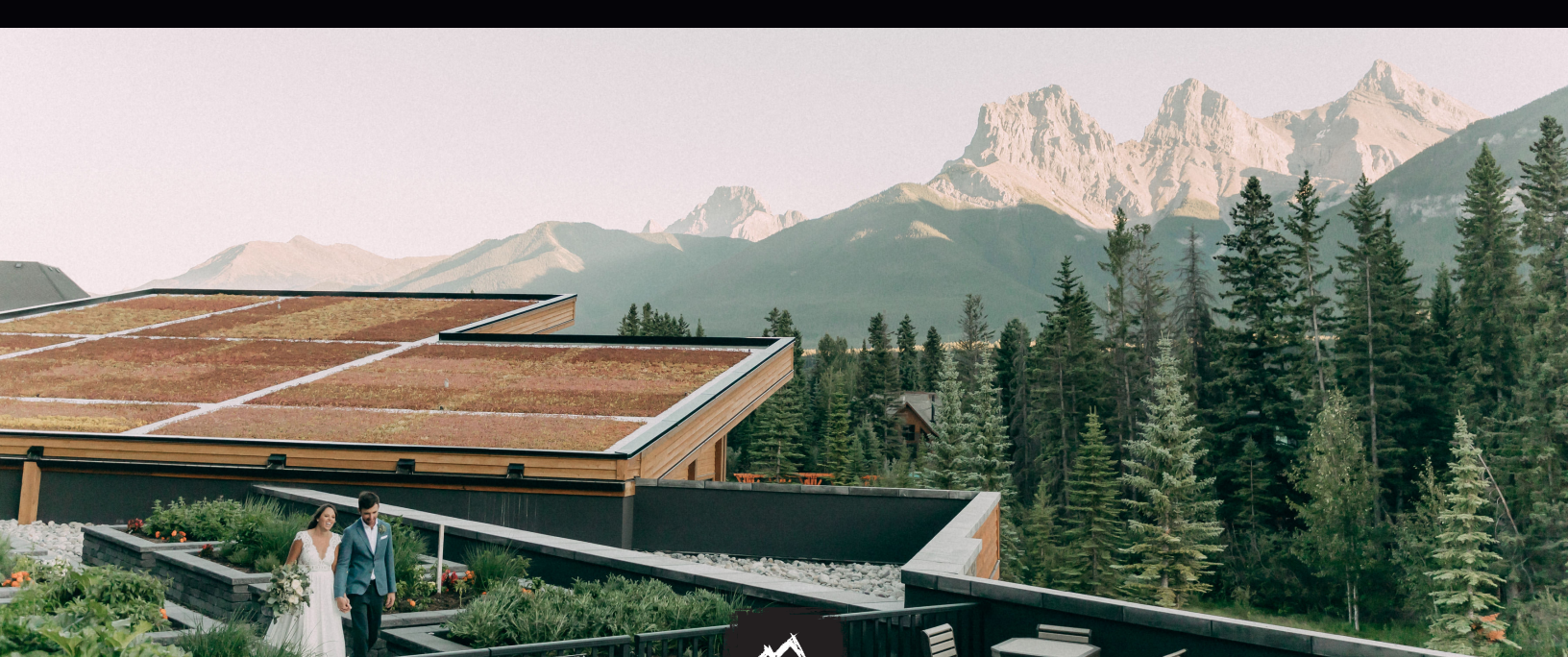




THE MALCOLM
HOTEL

Legendary Enloperments





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 lined 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.



THE MALCOLM
HOTEL

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

\$120 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

Packages



GUESTROOMS

**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 guestrooms 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 guestroom 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 guestrooms 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.

COCKTAIL RECEPTION

COLD HORS D'OEUVRES

Scottish Smoked Salmon
dill cream cheese, pickled onion & rye crumble

Basil Marinated Bocconcini & Cherry Tomato Skewer **V** **GF**

Grilled Prawn Fork **D** **GF**
chipotle aioli

Tuna Tataki Spoons **D** **GF**
onion slaw, soy sesame dressing

Crisp Seasonal Crudités **V**
individual jar with hummus or ranch dip

HOT HORS D'OEUVRES

Vegetable Spring Rolls **V** **D**
sweet chili sauce

Black Peppered Beef Skewers **D** **GF**
sesame, scallions

Truffle Mushroom Arancini **V**
tomato basil sauce

Rosemary Marinated Lamb Chops **D** **GF**

Potato & Lentil Samosa **V** **D**
mango chutney

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

Tandoori Chicken Skewer
cucumber raita



THE MALCOLM
HOTEL

SILVER & GOLD PACKAGE

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** **GF**
basil cream

Artisan Green Salad **V** **GF**
shaved carrots, cucumbers, radishes, honey dressing

Caprese Salad **V** **GF**
tomatoes, bocconcini, organic fresh basil pesto, friese, basil dressing

ENTRÉE EACH GUEST SELECTS ONE ITEM

Pan Seared Salmon **GF**
yukon potato mousseline, lemon cauliflower cream, seasonal vegetables

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

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

White Bean Croquette **V**
sautéed spinach, squash purée, oven cured tomato

DESSERT SELECT ONE ITEM

Chocolate Torte **V**
raspberry coulis

Crème Brûlée **V** **GF**
seasonal fresh berries

COFFEE & TEA

GF Gluten Free

V Vegetarian

D Dairy Free

Gold Menu



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