





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'oeurves, 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

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'oeurves
- 3 Course Plated Menu
- One (1) glass of house wine per person during dinner service
- Complimentary cake cutting fee for buffet style only

KING TABLE EXPERIENCE

Available in 3 and 5-course options, the King's Table menu is a unique chef-driven experience. Choose from a few seasonal options for each course (including vegetarian), and indulge in the sommelier wine pairings to complement the chef's spectacular dishes.

3 Course Menu \$90

Choice of One Appetizer, One Entrée, Cheese or Dessert

3 Course Vegetarian Menu \$70

Choice of One Appetizer, One Entrée, Cheese or Dessert

5 Course Menu \$125

Choice of Two Appetizers, One Entrée, Cheese and Dessert

5 Course Vegetarian Menu \$110

Choice of Two Appetizers, One Entrée, Cheese and Dessert

Wine Pairing

Elevate your evening with our exclusive Sommelier wine pairing, meticulously curated to complement each course.

Three Course Wine Pairing | Standard \$35 per person | Premium \$65 per person Five Course Wine Pairing | Standard \$55 per person | Premium \$105 per person

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.



Cocktail Reception

COLD HORS D'OEUVRES

Scottish Smoked Salmon

dill cream cheese, pickled onion and rye crumble, crepe stack

Basil Marinated Feta and Cherry Tomato Fork V+ V GF DF

Grilled Prawn Spoon GF DF NF

cucumber lime salad

Tuna Tataki GF DF NF

onion slaw, soy sesame dressing

Crisp Seasonal Crudités V+ V GF DF NF

individual jar with hummus

HOT HORS D'OEUVRES

Vegetable Spring Rolls V DF

sweet chili sauce

Black Peppered Beef Skewers GF DF NF

sesame, scallions

Truffle Mushroom Arancini v

tomato basil sauce

Rosemary Marinated Lamb Chops GF DF NF

roasted garlic, olive tapenade

Potato and Lentil Samosa V DF

mango chutney

Coconut and Cashew Crusted Chicken Satay GF DF

Beyond Beef Kebobs V+ V GF DF NF

mango bbq





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

Oven Roasted Tomato Soup V+ V GF DF NF basil oil

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

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

ENTRÉE

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

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

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

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

DESSERTS SELECT ONE ITEM

Chocolate Decadent Cake V+ V GF DF NF Pot De Crème V GF NF raspberry gel seasonal fresh berries

Coffee and Tea

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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



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

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@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



Décor Rentals

Mountain Event Rentals
403.762.2272 | rentals@mountainevents.ca | mountainevents.ca

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

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

