

Castle Mountain Resort *Wedding Package* **2019**



Photograph: Love and be Loved Photography
www.loveandbeloved.ca

Congratulations

First and foremost – congratulations on your engagement! We are delighted you are considering Castle Mountain Resort for your wedding event. Our staff look forward to helping you create an ambience of romance in our pristine mountain setting. Let our wedding team help you create the day you've always imagined!

The menus presented in this package are a sample of what we offer at Castle Mountain Resort. We are happy to work with you to create a perfect menu that fits with your special day.

Castle Mountain Resort has the most beautiful setting to celebrate the beginning of your marriage. With the majestic Rocky Mountains, beautiful wild flowers, babbling brooks, and gorgeous forest, we are sure to ignite the nature lover in you.

Thank you for your consideration of Castle Mountain Resort!



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Wedding Package

Lodge Rental Fee:

| Category | Mid-week (Mon - Thurs) | Weekends (Fri - Sun) | Holiday Weekends** |
|------------|---------------------------|-------------------------|-----------------------|
| Wet Events | \$ 1000 | \$ 1500 | \$ 2000 |
| Dry Events | \$ 2000 | \$ 3000 | \$ 4000 |

**Holiday weekends, in 2019 are defined as June 28 – July 1, Aug 2 – 5, Aug 30 – Sept 2, & Oct 11 – 14.

Included in your rental fee:

- Day prior access to the lodge, for set-up, between 9:00 AM and 5:00 PM
- Day of access to the lodge from 12:00 PM until 2:00 AM, with last call at 1:30 AM, last service at 1:45 AM and event ending no later than 2:00 AM
- Set-up and tear down of the reception area, including place settings, tables, chairs, china, glassware and silverware
- Head table on risers with white table skirting
- Accessory tables for cake cutting, gifts and guest registry
- Dance floor and stage
- Paper lanterns over the dance floor
- Set up of any A/V equipment
- Local contacts for photography, floral arrangements, wedding commissioners and entertainment services

Optional Extras available at an additional cost:

Audio Visual Equipment

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| Small (Portable) Sound System | \$200.00 |
| Large Sound System | \$300.00 |
| Projector & Screen | \$100.00 |
| Lodge TV Network Slide Show | \$200.00 |

Other Extras

- Catering for rehearsal dinner, and/or gift opening brunch
- White ceremony chairs \$5.00 per chair *does not include set up
- Set up & tear down of ceremony chairs \$5.00 per chair
- Linens from \$5.00 per person

The Morning After

Prices are per person

Planning a special morning after your wedding? Let us cater for you after a late night of dancing. Take a load off, sit down, and let breakfast be served.

Assorted juices, tea, and coffee service included.

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| <u>Roundup Breakfast</u> | \$15.00 |
| Freshly baked muffins, cinnamon rolls and bagels served with cream cheese, butter and assorted preserves. | |
| <u>Rancher's Breakfast</u> | \$16.00 |
| Hearty blueberry buttermilk pancakes served with whipped cream, seasonal fresh fruit compote and maple sausage. | |
| <u>Eggs Florentine</u> | \$17.00 |
| Sautéed spinach and poached eggs on english muffins with hollandaise sauce. Served with country potatoes and seasonal fresh fruit | |
| <u>Biscuits and Gravy</u> | \$17.00 |
| Flakey buttermilk biscuits topped with southern style cream gravy. Served with seasonal fresh fruit. | |
| <u>Backside Benedict</u> | \$17.00 |
| Poached eggs, black forest ham, and hollandaise sauce served on an English muffin with country potatoes and seasonal fresh fruit. | |
| <u>Gravenstafel Breakfast Buffet</u> | \$18.00 |
| Fluffy scrambled eggs, thick cut bacon, link sausage, country potatoes and whole grain toast. | |
| <u>High Rustler</u> | \$19.00 |
| Grand Marnier French toast served with pecans, fresh strawberries, crème fraiche, brown sugared bacon and seasonal fresh fruit. | |

Add to your breakfast:

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| House made granola and local Alberta honey yogurt | \$5.00 |
| Sliced seasonal fresh fruit | \$5.00 |
| Assorted cereal | \$4.00 |
| Steel cut oatmeal and brown sugar | \$3.00 |

Ask about adding mimosas to your breakfast!

Luncheons

Prices are per person

Luncheons are a great way to treat your friends and family who have come early to help you set up, for a special treat after a rehearsal dinner, or even a quick lunch during your gift opening. Whatever your situation – we'll be ready.

Assorted fountain beverages, tea, and coffee service included.

Boxed Lunch

\$16.00

A deli sandwich or wrap; whole fruit; your choice of potato or pasta salad; a granola bar and dessert.

Soup Salad and Wraps

\$17.00

Please choose one: creamy roasted tomato, butternut squash bisque, potato Leek, gazpacho
A selection of smoked turkey, roast beef and vegetarian wraps, mixed green and arugula salad with vinaigrette and greek style quinoa.

Backyard Burgers

\$18.00

Your choice of one: beef burgers, veggie burgers or country sausage and freshly baked buns.
Served with all the fixings, house made potato chips; fresh garden greens and a cilantro-ranch dressing.

New York Deli

\$18.00

A selection of sliced deli meats; swiss and cheddar cheeses, kaiser rolls, lettuce, tomato; sweet onion; roasted garlic aioli; coarse kosher mustard and dessert bars.

Little Roma

\$19.00

Your choice of traditional lasagna bolognese; wild mushroom cannelloni with a pesto cream or Portobello and zucchini lasagna (vegetarian) served with caesar salad, garlic bread and chef's choice dessert.

Baron and Bun Carvery

\$19.00

Chef Carved slowly roasted Baron of Beef served Au Jus with multi grain buns, horseradish aioli, coarse mustard; panzanella salad and kosher pickles.

Fajita Buffet

\$20.00

Chili-lime and cilantro marinated breast of chicken grilled and served with oven roasted sweet onions and peppers, flour tortillas, tortilla chips, salsa, sour cream; black beans and a display of fresh seasonal fruit.

Mt. Haig Picnic

\$21.00

Pecan chicken salad, buns, tomato, onions, dijon potato salad, coleslaw, cobb salad with buttermilk dressing and freshly baked cookies

Bar service available upon request.

Hors D'oeuvres

Priced per 50 pieces

COLD HORS D'OEUVRES

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| Prosciutto and sweet summer cantaloupe | \$70.00 |
| Tomato, olive bruschetta | \$70.00 |
| Herbed Polenta cakes with roasted tomato jam | \$80.00 |
| Zucchini bateau with creamed gorgonzola | \$80.00 |
| Potato pancakes with herbed chevre | \$90.00 |
| Fresh mozzarella, tomato and cashew pesto on crostini | \$90.00 |
| California rolls, wasabi and soy | \$90.00 |
| Smoked salmon, cucumber threads and dilled crème fraiche on brioche toasts | \$100.00 |
| Shrimp and mango summer rolls with sweet Thai curry | \$100.00 |
| Sesame-Unagi maki sushi with wasabi and soy | \$110.00 |
| Ahi tuna poke' on wonton crisps | \$120.00 |

HOT HORS D'OEUVRES

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| Cremini mushrooms duxelle with Marsala crema | \$70.00 |
| Miniature spanakopita | \$80.00 |
| Chicken satay | \$80.00 |
| Hoisin glazed pork short ribs | \$90.00 |
| Vegetable samosas with Tamarind sauce | \$90.00 |
| Miniature beef wellingtons | \$90.00 |
| Spring rolls with sweet chili | \$90.00 |
| Pork carnitas tostados with cilantro salsa fresca | \$90.00 |
| Crab and avocado fritters with chipotle aioli | \$100.00 |
| Lump crab cakes with remoulade and chive | \$100.00 |
| Rosemary and garlic crusted Lamb pops | \$120.00 |
| Bacon wrapped scallops drizzled with green curry crema and sweet soy | \$130.00 |

Why not enjoy a combination of hors d'oeuvres / platters as a late night snack or while you decorate?

Minimum of 3 orders of each style required.

Platters

Prices are per person

PLATTERS

| | |
|--|--------------|
| Red lentil hummus served with naan | \$5.00 |
| Fresh seasonal fruit and berries | \$5.00 |
| Antipasto | \$6.00 |
| An assortment of domestic and imported cheeses | \$6.00 |
| Charcuterie A selection of smoked meats and pate' | \$7.00 |
| Baked triple cream brie, brown sugar and roasted garlic en crouete | \$7.00 |
| An assortment of sushi maki, nigiri and sashimi served with wasabi and soy | \$9.00 |
| Jumbo shrimp poached in lemongrass broth served with green curry aioli | \$10.00 |
| Whole poached salmon garnished with cucumber, egg; onion and capers | market price |

EDIBLE MARTINIS

*minimum of 25 people

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| Yukon mashers, cheddar; bacon; scallion | \$6.00 |
| Pad Thai | \$6.00 |
| Shrimp and grits | \$7.00 |
| Ahi tuna poke | \$8.00 |
| Deconstructed Oysters Rockefeller | \$8.00 |

Why not enjoy a combination of hors d' oeuvres / platters as a late night snack or while you decorate?

Dinner Buffet

Prices are per person

Groups over 150 have the option to choose two main course selections. Pricing will be based on the higher price of the two items. Dinner pricing includes plates, flatware, water glasses, and buffet presentation.

All dinner buffets are served with artisan dinner buns, your choice of two salads, two side dishes, one starch, and one dessert. Tea and coffee service included.

Main Course

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| Ruby Trout Meuniere | |
| + Dusted with cornmeal | \$32.00 |
| Wild Mushroom Cannelloni | |
| + Served with a pesto crème | \$33.00 |
| Roasted Chicken Picatta | |
| + Kissed with a light lemon-caper beurre blanc | \$34.00 |
| Spinach Lasagna Béchamel | |
| + Spinach and three cheeses in a rich white sauce | \$34.00 |
| Roasted Pork Loin | |
| + Stuffed with apple, roast shallot and sun dried cranberries | \$34.00 |
| Baron of Beef | |
| + Chef carved roasted baron of beef served with home-style gravy | \$34.00 |
| Cajun Chicken Etouffee | |
| + Grilled chicken served with a Louisiana style etouffee | \$35.00 |
| Sea Bass | |
| + Pan seared with green curry crema and sweet soy | \$36.00 |
| Salmon Filet | |
| + Baked with a hoisin-miso glaze and sesame seeds/oil | \$36.00 |
| Braised Lamb Shank | |
| + Served with sauce Bordelaise | \$38.00 |
| Halibut Filet | |
| + Wrapped in pastry with spinach and feta, with roasted tomato compote | \$39.00 |
| AAA Alberta Prime Rib | |
| + Slowly roasted and served au jus with horseradish | \$41.00 |
| Beef Tenderloin | |
| + Molasses crusted tenderloin of beef served with lavender demi-glace | \$45.00 |

Add \$2 / person for banquet style service.

Side Dishes

Salads (Please select 2)

Mixed baby greens with toasted almonds and vinaigrette
Classic Caesar salad
Greek salad with Feta
Garden tomato with fresh mozzarella and basil
Yukon Gold potato with roasted garlic and bacon
Quinoa Tabouli
Penne, gorgonzola, sundried tomato and pesto
Tuscan style marinated vegetable salad

Vegetables (Please select 2)

Roasted root vegetables
Broccoli and cauliflower with sauce Mornay
Haricot Vert with toasted pinion butter
Baby Bok Choy and roasted cashews
Roasted carrots and parsnips with horseradish butter
Hashed Brussels sprouts with bacon and onion
Corn soufflé
Grilled asparagus with parmesan breadcrumbs

Starches (Please select 1)

Oven roasted rosemary potatoes
Basmati rice pilaf
Creamed Yams with white truffle
Baked potatoes with sour cream chives and butter
Orzo with caramelized onion and basil
Potatoes Lyonnaise
Roasted garlic and cheddar mashers
Potato Gnocchi with brown butter and caramelized leeks

Desserts (Please select 1)

Dessert Bar (a variety of Chef's choice squares / bars)
Sundae Bar (choice of ice cream with all the toppings; fruit, fudge, caramel, and strawberry sauces)
Warm apple pie with Crème Anglaise
Grand Marnier chocolate mousse
New York style cheesecake w/ chocolate drizzle and strawberry coulis

Late Night Snacks

Prices are per person

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| <u>New York Deli</u> | \$13.00 |
| Platters of deli meats, cheeses, fresh artesian buns, condiments and a relish tray | |
| <u>Pub Platter</u> | \$12.00 |
| Hot wings with ranch sauce and bleu cheese fries | |
| <u>Slider Bar</u> | \$13.00 |
| Your choice of two – burgers, pulled pork, andouille sausage, fried chicken or tuna poke | |
| <u>T-Bar Thin Crust Pizza</u> | \$13.00 |
| Assorted pizzas (choose up to three flavours) from our local T-Bar pub. Prepared fresh and cooked to pizza perfection | |

Libations

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|---------------------|-------------|
| Spirits | \$6.00 |
| Premium Spirits | \$6.50 & up |
| Domestic Beer | \$6.00 |
| Premium Beer | \$7.00 |
| House wine by glass | \$6.00 |
| Coolers and Ciders | \$7.00 |
| Shooters | \$6.00 & up |
| Premium Liquor | \$6.50 & up |

Bar options include cash, partial host or host (open) bar. Bar service is available from 4pm-2am. Service staff reserve the right to refuse liquor service to anyone, at any time, for any reason. A number of alcohol-free beverages are also available. Please inquire.

Wine List

Red Wine

Blends

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|-----------|---------|
| Bear Flag | \$24.00 |
| Apothic | \$27.00 |

Pinot Noir

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| MacMurray Ranch Central Coast | \$38.00 |
| Quial's Gate | \$49.00 |

Merlot

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| Concha y Toro Frontera | \$19.00 |
| Columbia | \$38.00 |
| Ghost Pines | \$41.00 |

Cabernet Sauvignon

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|---------------------------|---------|
| Jackson Triggs | \$21.00 |
| La Joya Estate | \$27.00 |
| Louis Martini | \$34.00 |
| Bridlewood Paso Robles | \$38.00 |
| William Hill North Coast | \$41.00 |
| Louis Martini Napa Valley | \$52.00 |

Zinfandel

| | |
|---------------|---------|
| Ravenswood | \$37.00 |
| Rancho Zabaco | \$40.00 |

Shiraz

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| Fuzion Shiraz Malbec | \$19.00 |
| Heartland Shiraz | \$32.00 |

White Wine

Blends

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|------------------------|---------|
| Fuzion Chenin/Torontes | \$19.00 |
| Bear Flag | \$24.00 |

Pinot Grigio

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|-------------------|---------|
| Lindeman's Bin 85 | \$27.00 |
| Cavit | \$35.00 |

Chardonnay

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|-----------------------------------|---------|
| Concha y Toro Frontera Chardonnay | \$19.00 |
| William Hill North Coast | \$36.00 |
| Bridlewood Monterey County | \$38.00 |
| Edna Valley | \$41.00 |

Sauvignon Blanc

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|--------------------------------|---------|
| Jackson Triggs Sauvignon Blanc | \$21.00 |
| Calliope | \$40.00 |

Viognier

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|-------------------|---------|
| Cono Sur Viognier | \$27.00 |
| Heartland | \$32.00 |
| Fairview | \$48.00 |

Pinot Gris

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|-----------------|---------|
| Heartland | \$32.00 |
| MacMurray Ranch | \$44.00 |

Reisling

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| Wynn's Coonawarra | \$36.00 |
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Moscato

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| Yalumba Christobel | \$31.00 |
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Orvieto

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| Casasole | \$28.00 |
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Sparkling Wine

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|---|----------|
| Jacques Reynard Brut | \$25.00 |
| Chandon Brut | \$29.00 |
| Cave De Bissey Cremant Brut Rose | \$38.00 |
| La Marca Prosecco | \$40.00 |
| Piper Heidsieck Brut | \$47.00 |
| Veuve Clicquot | \$52.00 |
| Moet Chandon Brut Imperial | \$58.00 |
| Taittinger Nocturne | \$73.00 |
| Philipponnat Vintage | \$105.00 |
| Dom Perignon | \$260.00 |

If you have a specific wine you would like please let us know and we will do our best to find it for you. All prices are per bottle.

5% GST applies to all items above (food, beverage, equipment, rentals, and venue rental).

18% Gratuity applies to all food and beverage items

Wedding Policies

Menu / Bar

- A Food and Beverage minimum of \$5500 (pre-tax and excluding the bar) will be adhered to.
- CMR requires food choices to be made 3 months prior to the wedding, along with a submission of approximate number of expected guests. Final guest numbers are required, in writing, 10 days prior to your event.
- All food, beverage, and liquor must be provided by CMR; outside food or beverage is not permitted during set up, clean up, or during the function itself, with the exception of wedding cakes, candy bars, or cupcakes. We respectfully decline any corkage events.
- CMR accepts no liability for damage, set-up, care, or repair of the wedding cake.
- Any special food and beverage related requests, including food allergies, must be made 2 weeks prior to your event. The honoring of requests made within 2 weeks of your event date cannot be guaranteed.
- In order to comply with public health regulations, removal of remaining food by guests is prohibited and cannot be packaged to take away at the end of the evening
- All food and beverage services are subject to gratuity of 18% and GST of 5%.
- CMR reserves the right to refuse service to anyone, anytime for any reason.

General Policies

- Absolutely no popcorn, rice, or confetti please
- All rental equipment / linens must be pre booked at least 2 weeks before your event
- Out of respect for our pristine alpine environment, fireworks & firecrackers are not permitted.
- All pricing is subject to GST.
- CMR performs routine cleaning during and after a function, any excessive cleaning after the event will be charged to the client at \$50 per hour with a minimum of 3 hours.
- Any damage to CMR property will be included in the cost of the final invoice.
- Events which utilize pre-recorded or live music are subject to SOCAN (Society of Composers, Authors, and Music Publishers of Canada) fees. The pre-recorded fees are \$59.17 per event with dancing.
- Events with pre-recorded or live music are subject to RE:Sound Canada music licensing fees in the amount of \$26.63 / event.
- Outdoor ceremonies are subject to the whims of Mother Nature.

Set-up / Decorating / Timelines

- All decorations must be pre-approved by the event coordinator.
- Complimentary, day-prior access, is included in the cost of your venue rental. The venue can be accessed, without additional charges, between the hours of 9:00 AM and 5:00 PM, the day prior to your event. After hours set-up time is subject to a Facility Attendant rate of \$50 / hour (three hour minimum / day).
- On the day of your event, the venue will be open and available starting at 12:00 PM (Noon). Last call will take place no later than 1:30 AM, last service of alcohol no later than 1:45 AM, with the event ending no later than 2 AM.

- All décor must be removed, from the facility, on the day immediately following your event, at a time to be agreed upon.

Catering and Alcohol Policies

- CMR requires food choices to be made 3 months prior to the wedding, along with an approximate number of guests. Final guest numbers are required 10 days prior.
- All food, beverages and liquor must be provided by Castle Mountain Resort, we respectfully decline any corkage events.
- No outside liquor or food products are allowed to be brought into the premises with the exception of the wedding cake.
- CMR accepts no liability for damage, set-up, care or repair of the wedding cake.
- Absolutely no outside food or drinks before, during set up or during the function in any of our licensed areas.
- Any special requests including food allergies and liquor requests must be made 2 weeks prior to your event to avoid disappointment.

Payment / Pricing

- A discounted venue rental fee (referred to above as “Wet Events”), plus GST, is applicable for events where bar service is permitted. “Dry events”, or those without bar service are subject to the full rental rate, plus GST.
- A non-refundable deposit, in the amount of your venue rental fee (plus GST), is required to confirm our catering services and your room rental and date.
- Six months (180 days) prior to the event, a 50% payment of services for the function is required based on the initial quote, this payment is non-refundable in the event of a cancellation by client.
- Menu prices can vary due to market value fluctuations. Food pricing is guaranteed three months (90 days) prior to your event
- A valid credit card must be provided for any open bar purchases, bar tabs, toonie bars, or any other beverages which you have not pre-paid for.
- Final and complete payment is due 24 hours prior to your event. Final billing number will be based on either the final number given or the actual count that day, whichever is greater
- Payment can be made via cash, debit, Visa or MasterCard

Cancellation

- Your initial deposit is non-refundable. Cancellation outside of 180 days prior to your event date will result in the forfeiture of your initial deposit.
- Cancellation inside 180 days will result in the forfeiture of your initial deposit plus any subsequent deposits. Failure to pay your 50% deposit, 180 days prior to your event date, will result in the cancellation of your event and your initial deposit will be withheld.
- Cancellation inside of 10 days will result in the forfeiture of any deposits in addition to the billing of any expected charges, based on your anticipated number of attendees.