

Castle Mountain Resort Wedding Package 2020



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!



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

Wedding Package

Lodge Rental Fee:

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

Included With Your Rental

- 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

Audio Visual Equipment

Small (Portable) Sound System	\$200.00
Large Sound System	\$300.00
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

Breakfast

Priced per person

All breakfasts include assorted juices, tea, and coffee service

Roundup Breakfast	\$16.00
Assorted baked goods and a selection of seasonal fruit	
Eggs Florentine	\$17.00
Sautéed spinach and poached eggs on English muffins with hollandaise sauce. Served with country potatoes, and seasonal fresh fruit	
Rancher's Breakfast	\$18.00
Hearty blueberry buttermilk pancakes served with whipped cream, seasonal fresh fruit compote, and maple sausage	
Backside Benedict	\$19.00
Poached eggs, black forest ham, and hollandaise sauce served on an English muffin with country potatoes, and seasonal fresh fruit	
Gravenstafel Breakfast Buffet	\$19.00
Fluffy scrambled eggs, thick cut bacon, link sausage, country potatoes, and whole grain toast	
High Rustler	\$20.00
Grand Marnier French toast served with pecans, fresh strawberries, crème fraiche, brown sugared bacon and seasonal fresh fruit	
Add to your breakfast: (per person)	
House made granola and local Alberta honey yogurt	\$3.00
Sliced seasonal fresh fruit	\$3.00
Assorted cereal	\$2.00
Steel cut oatmeal and brown sugar	\$2.00

Minimum 20-person order required

Luncheons

Priced per person

**All luncheons include assorted fountain beverages, tea, coffee service and Chef's choice of dessert.
Bar service available upon request.**

Lunch To-Go **\$16.00**

A deli sandwich or wrap, whole fruit, your choice of potato or pasta salad, and a granola bar; all packed to go.

Wrap, Salad, & Soup **\$17.00**

A selection of smoked turkey, roast beef and vegetarian wraps, mixed green and arugula salad with vinaigrette, and greek style quinoa. Choose 1 of the following soups: creamy roasted tomato, butternut squash bisque, potato leek, or gazpacho.

Backyard Burgers **\$18.00**

Your choice of 1 of the following: beef burgers, veggie burgers, or country sausage accompanied by 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 as well as coarse kosher mustard.

Little Roma **\$19.00**

Your choice of 1 of the following: traditional lasagna Bolognese, wild mushroom cannelloni with a pesto cream, or Portobello and zucchini lasagna (vegetarian). Accompanied by Caesar salad and garlic bread.

Baron and Bun Carvery **\$19.00**

Chef carved slowly roasted baron of beef served w/ au jus and 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

Minimum 20-person order required

Bar service available upon request

Nutrition Breaks

Priced per person

Fresh coffee or tea	\$ 3.00
Fresh baked assorted muffins with preserves	\$ 3.50
Assorted pastries	\$ 4.00
Soft Drinks (bottled)	\$ 3.50
Potato chips or chocolate bar	\$ 3.00
Sliced seasonal fresh fruit	\$ 5.00

Minimum 20-person order required

Bar service available upon request

Hors D'oeuvres

Priced per 50 pieces

COLD HORS D'OEUVRES

Fresh seasonal vegetable sticks, Italian sour cream dip	\$70.00
Bruschetta, tomato, basil, and mozzarella on Italian stick bread	\$80.00
Caprese on a skewer with grape tomato, mozzarella ball, and basil	\$80.00
California rolls, wasabi and soy	\$100.00
Pacific salmon in a pastry shell, with parsley garnish	\$135.00
Smoked salmon and dilled crème fraiche on brioche toasts	\$150.00
Shrimp pyramid with tangy seafood sauce	\$150.00

HOT HORS D'OEUVRES

Miniature spanakopita	\$80.00
Vegetable samosas with Tamarind sauce	\$90.00
Spring rolls with sweet chili	\$90.00
Chicken satay with peanut sauce	\$100.00
Beef satay with marinated Thai hot dip	\$110.00
Pacific fish cakes with remoulade and chive	\$120.00
Herbed chicken pops	\$120.00
Bacon wrapped scallops drizzled with green curry crema and sweet soy	\$130.00
Elk meatballs on skewers with grainy mustard	\$140.00

Minimum of 3 orders of each style required

Platters & Teasers

Priced per person

PLATTERS

Red pepper hummus served with naan	\$5.00
Fresh seasonal fruit and berries	\$6.00
Baked pinwheel, chicken and Mexican spice	\$7.00
An assortment of domestic and imported cheeses	\$10.50
Charcuterie; a selection of smoked meats and pate'	\$12.50
An assortment of sushi maki, nigiri, and sashimi served with wasabi and soy	\$12.50
Whole poached salmon garnished with cucumber, egg, onion, and capers	Market

EDIBLE TEASERS (Served in an oversized shot glass)

Tuna tartar with dill flower	\$7.00
Pacific seafood medley with a tarter drop	\$7.00
Pulled pork pate and taco crisp	\$7.00
Peppered gazpacho	\$7.00
Deconstructed oysters Rockefeller	\$7.00

Minimum 20-person order required

Dinner Buffet

Priced per person

Groups of 150 + have the option to choose two main course selections. Pricing is based on the higher price of the two items. **All dinner buffets are served with artisan buns, your choice of one salad, one vegetable, one starch, and one dessert. Tea and coffee service included.**

Roasted Top Sirloin of Beef

With rich tomato, mushroom and red wine tarragon sauce \$35.00

Chicken Cordon Bleu

Chicken stuffed with Alberta smoked ham and chicory cheddar \$35.00

Roasted Chicken Picatta

Kissed with a light lemon-caper beurre blanc \$37.00

Roasted Pork Loin

Stuffed with apple, roast shallot, and sun-dried cranberries \$37.00

Wild Pacific Salmon Filet

Baked with a hoisin-miso glaze and sesame seeds/oil \$39.00

Halibut Filet

Wrapped in pastry with spinach, feta, and roasted tomato compote \$42.00

AAA Alberta Prime Rib

Slowly roasted and served au jus with horseradish \$45.00

Minimum 20-person order required

Add \$3.50 / person for banquet style service

Dinner Options

SALADS (Select 1)

Mixed baby greens with toasted almonds and vinaigrette
Classic Caesar salad
Greek salad with Feta
Garden tomato with fresh mozzarella and basil
Quinoa Tabouli

VEGETABLES (Select 1)

Roasted root vegetable medley
Broccoli and cauliflower with sauce Mornay
Haricot Vert with toasted pinion butter
Grilled asparagus with parmesan breadcrumbs

STARCHES (Select 1)

Oven roasted rosemary potatoes
Basmati rice pilaf
Baked potatoes with sour cream chives and butter
Orzo with caramelized onion and basil
Potato Gnocchi with brown butter and caramelized leeks
Spatzli with parmesan and olive oil

DESSERTS (Select 1)

Dessert Bar (a variety of Chef's choice squares / bars)
Warm apple pie with Crème Anglaise
Grand Marnier chocolate mousse
New York style cheesecake w/ chocolate drizzle and strawberry coulis
Decadent white and dark chocolate mousse

Late Night Snacks

Priced per person

New York Deli	\$15.00
Platters of deli meats, cheeses, fresh artesian buns, condiments, and a relish tray	
Pub Platter	\$14.00
Hot wings with ranch sauce and bleu cheese fries	
Slider Bar	\$15.00
Your choice of two – beef burgers, pulled pork, andouille sausage, fried chicken, or tuna poke	
T-Bar Thin Crust Pizza	\$13.00
Assorted pizzas (choose up to three flavours) from our local T-Bar pub; prepared fresh and cooked to pizza perfection	

Minimum 20-person order required

Libations

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.

Spirits	\$6.50
Premium Spirits	\$7.00
Domestic Beer	\$6.50
Premium Beer	\$7.50
House wine by glass	\$6.50
Coolers and Ciders	\$7.50
Shooters	\$6.50
Premium Liquor	\$7.00

Red Wine List

Priced by the bottle

Blends

Bear Flag	\$28.00
Apothic	\$33.00

Pinot Noir

MacMurray Ranch Central Coast	\$42.00
Quial's Gate	\$54.00

Merlot

Concha y Toro Frontera	\$25.00
Columbia	\$38.00

Cabernet Sauvignon

Jackson Triggs	\$28.00
La Joya Estate	\$30.00
William Hill North Coast	\$47.00
Louis Martini Napa Valley	\$59.00

Zinfandel

Ravenswood	\$41.00
Rancho Zabaco	\$46.00

Shiraz

Fuzion Shiraz Malbec	\$28.00
Heartland Shiraz	\$37.00

White + Sparkling Wines

Priced by the bottle

Blends

Bear Flag \$29.00

Pinot Grigio

Lindeman's Bin 85 \$30.00

Cavit \$40.00

Chardonnay

William Hill North Coast \$39.00

Bridlewood Monterey County \$41.00

Edna Valley \$47.00

Sauvignon Blanc

Jackson Triggs Sauvignon Blanc \$28.00

Calliope \$47.00

Pinot Gris

Heartland \$39.00

MacMurray Ranch \$51.00

Reisling

Wynn's Coonawarra \$41.00

Orvieto

Casasole \$34.00

Sparkling Wine

Chandon Brut \$36.00

La Marca Prosecco \$47.00

Piper Heidsieck Brut \$54.00

Veuve Clicquot \$60.00

Moet Chandon Brut Imperial \$64.00

Wedding Policies

Menu / Bar

- A Food and Beverage minimum of \$6000 (pre-tax & 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.