

Bill Warren Training Centre

Wedding Package



Bill Warren Training Centre

The BWTC is located at the Canmore Nordic Centre, the host site of the cross-country skiing and biathlon events at the 1988 Olympic Winter Games. Canada's cross-country skiers, biathletes and many Canmore area alpine skiers regularly access the BWTC for training and technical support. The facility also serves as the national headquarters for Nordiq Canada, Biathlon Canada, Alberta Alpine, Alberta World Cup Academy, and the Canmore Nordic Ski Club.



Your wedding day is one of the most important days of your life. The Bill Warren Training Centre's commitment is to ensure your special day is a memorable one. The BWTC is the perfect wedding venue surrounded by the spectacular views of the Rocky Mountains and elegant design of the Haig Room, providing a warm ambience, sophistication, and exceptional backdrop for you to have your first dance as a married couple. To inquire about weddings or to schedule a visit to view our venue, please contact:

Daniel Brazolot

(587) 582-9050

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The Haig Room



Among the best venues in Canmore, AB, our Haig Room boasts floor to ceiling windows illuminating the room with plenty of natural light. Your guests will enjoy our licensed mountain view patio while gazing upon Mount Lady MacDonald and the gorgeous Bow Valley landscape. The 3350 sq.ft. space houses a minimum capacity of 60 guests* maximum capacity of 130 seated guests, while allotting plenty of room for a head table, dance floor, and bar



The room is a blank slate, waiting to be decorated by you for your ideal wedding with beautiful hardwood floors and a gas fireplace that create the perfect ambience. The Bill Warren Training Centre sets the stage for a dream wedding celebration for you and your guests.

Your Outdoor Ceremony

There is something so effortlessly romantic about an outdoor wedding ceremony. Enjoy the stunning mountain views of Lady MacDonald and Grotto Mountain while exchanging your marital vows. Stunning in all seasons, celebrate your day with breath taking views. This sophisticated approach is surrounded by natural settings that will complete your dream ceremony.

\$1400

Set-Up & Tear Down
White Folding Chairs
Ceremony Archway
Speakers with Mic
Signing Table with Linen
Indoor Back-Up Ceremony



**NOTE: To accommodate an outdoor or indoor ceremony, the BWTC requires a mandatory 2 hour window from the end of the ceremony to the beginning of cocktail hour to allow staff to tear down the ceremony and set up for the reception. During this time period guests are not permitted to be on the deck or in the Haig Room. They must leave the premises.*

Your Indoor Ceremony

Every wedding's ceremony requires an alternate plan in case of inclement weather which, in the Rockies, could mean rain, snow, or extreme cold/heat. This is where the indoor ceremony comes into play. Some of our couples only use the indoor ceremony option as a back-up, while others plan an indoor ceremony from the start. The choice is yours.

\$800

Set-Up & Tear Down
White Folding Chairs
Ceremony Archway
Speakers with Mic
Signing Table with Linen



**NOTE: To accommodate an outdoor or indoor ceremony, the BWTC requires a mandatory 2 hour window from the end of the ceremony to the beginning of cocktail hour to allow staff to tear down the ceremony and set up for the reception. During this time period guests are not permitted to be on the deck or in the Haig Room. They must leave the premises.*

Your Wedding Reception

Room Package - \$4700

Includes:

- Use of Haig & Rundle Rooms 8:00 AM to 2:00 AM.
- Venue Access day before for set-up 2:00 PM to 8:00 PM.
- Tables, flatware, glassware, and plates.
- Choice of white folding or banquet style chairs.
- Linens & Cloth Napkins - Choice of black, white or ivory.
- 4 Reserved parking stalls in front of the venue.
- Unlimited support and communication from BWTC Staff.
- Use of licensed mountain view patio with tables & seating.
- Patio Heated Lamps.
- Wireless Microphone & 70" LCD Screen.
- Set up & tear down of BWTC furniture.



Decor

At the BWTC, the sky is the limit in regards to décor, as the client is responsible for supplying and setting up any centre pieces, decoration, signs, etc. This allows you to apply a personal touch to your wedding.

**NOTE: Real flame candles, feathers and feather boas, glitter, confetti, rice, and flower petals are not permitted.*

Wedding Extras

Alternate Seating

Clients who prefer a different style chair than the banquet or white folding chairs the BWTC provides, are welcome to bring in their own seating at their cost and will be responsible in coordinating delivery, pick up, and all associated fees.

Alternate Linens

Client who would like a different colour or style linen or napkin, other than what the BWTC offers, are welcome to bring in their own at their cost and will be responsible in coordinating delivery, pick up, and all associated fees.

Next Day Pick Up

Clients are expected to have their personal belongings, food, and décor removed from the BWTC by 2:00 AM. However, for an additional \$300 fee, clients are welcome to leave their décor and items onsite and return the next day during a 2-hour window of their choosing between 8:00 AM - 12:00 PM to remove them.



Catering Services

Bow Valley Gourmet and Chef/Owner Michael Anderson have partnered with the Bill Warren Training Centre to offer casual or formal dining, and healthy foods for all occasions.

Michael has worked at various levels in restaurants and hotels across North America and the Caribbean. He graduated from the Culinary Institute of America in New York in 2002. Michael's love for the outdoors led him to Vail, Colorado where he was an Executive Chef. He then moved to Canmore, AB to realize his dream of opening a catering company.

Chef Michael will work with you every step of the way and is always open to your suggestions. Bow Valley Gourmet's "fine dining" approach is applied to every wedding or event, and it is evident in every menu, from five-course plated dinners to casual buffets.

Starting from \$48 per person, please review the sample menus provided on the next page. These are just a few examples of customized menus that can be provided to you by Bow Valley Gourmet.

Contact Bow Valley Gourmet today for a free consultation & quote.

Bow Valley Gourmet

www.bowvalleygourmet.ca
chef@bowvalleygourmet.ca
(403) 679 - 8470



Menu Options



Please note below are sample options. Chef Michael will work directly with you to create your personalized wedding dinner.

3 Course

Salad

Organic Baby Spinach, Caramelized Pears, Smoked Gouda, Pistachios, Herbed Croutons, Strawberry Vinaigrette

Entrée

Panko Crusted Salmon, Wild Rice With Asparagus, Fresh Thyme, Baby Carrots, Tarragon, Lemon Cream Sauce

Dessert

Warmed Apple Strudel Banana Fosters Sauce

4 Course

Starter

Bacon Wrapped Scallops, Apple Cider Glaze, Organic Chive

Soup

Roasted Corn & Crab Chowder


Entrée

AAA Alberta Beef Tenderloin, Gruyere Gratin Potatoes, Sautéed Asparagus, Yellow Peppers, Rosemary Jus

Dessert

Individual Fresh Fruit Tartlet, Wild Berry Sauce





Menu Options

Please note below are sample options. Chef Michael will work directly with you to create your personalized wedding dinner.

Buffet

Salad

Organic Mixed Greens, Goat Cheese, Blueberries, Toasted Pecans,
Strawberry Vinaigrette

Entrée

Lemon Thyme Chicken with Red Pepper Sauce

Side

Summer Corn Succotash, Italian Parsley

Dessert

German Chocolate Decadence Cake, Kahlua Cream

Appetizers & Late Night Snacks

Chef Michael can offer many creative and delicious appetizers and late night snack options that are sure to impress and add to your wedding cuisine.



Bar Services

The Bill Warren Training Centre is licensed by the AGLC and is responsible for purchasing and serving all alcoholic beverages. We do not permit clients to supply or serve their own alcohol. All alcoholic beverages are \$9 per drink with a \$2,000 bar sale minimum.

Last Call is 12:00 AM

We accept all methods of payment including cash, debit or credit card.

An 18% gratuity is calculated from all alcohol sales.

Sparkling Cocktail Hour

For a flat fee of \$600, we offer a Sparkling Wine service during the cocktail hour to a **maximum of 12 bottles**. If more than 12 bottles is requested, there is a fee of **\$20 per additional bottle**.

Special requests for sparkling wine are not accepted and the service ends once dinner is served.

Table Wine

House Wine - \$25 per Bottle *(Not Eligible for Special Requests)*

Client Provided Wine - \$15 Corkage Fee per Bottle.

The BWTC does not offer a wine pouring service, however, we will ensure appropriate bottles are chilled and placed on the tables for guests to service themselves during dinner.

Drink Menu

HIGHBALLS

Vodka, Rum (white/spiced/dark), Gin, Crown Royal, Tequila, Bourbon, Rye. **With your choice of mix.**

COCKTAILS

Traditional Margarita, Coconut Margartia, Aperol Spritz, St. Germaia, Spritz, French 75, Limoncello Spritz, Caesar

BEER / CIDER

Selection of Craft, Domestic & Import Beers

WINE

Red, White, Sparkling

Subject to availability and change.

Special Requests are not accepted.

We do not offer any shaken, blended, or draft drinks, however, we have a large selection of domestic, imported, craft beer and hard liquor sure to satisfy every beverage preference.



The Mountains were made for saying

I Do

