

WINSPORT

BILL WARREN
TRAINING CENTRE

*Wedding
Package*



bwtccanmore.com

The Bill Warren Training Centre



WinSport owns and operates Canada Olympic Park in Calgary, the Bill Warren Training Centre (BWTC) at the Canmore Nordic Centre in Canmore Alberta, and the Beckie Scott High Performance Training Centre on Haig Glacier Alberta. WinSport also funds two-thirds of the operating budget for the Olympic Oval at the University of Calgary. Funds spent at WinSport facilities supports Canadian high-performance athletes and thousands of Calgarians to mountain-based sports each year.

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, and as one of two major national training centres for Biathlon Canada. It is also home to Alberta Alpine, the 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.



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 licenced mountain view patio while gazing upon Mount Lady MacDonald and the gorgeous Bow Valley landscape.



The 3350 sq.ft. space houses a maximum capacity of 130 seated guests while allotting plenty of room for head table, dance floor, and bar area. The room is a blank slate, waiting to be decorated for your ideal wedding with beautiful hardwood floors and 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 mountain Views which display the stunning backdrop of Lady MacDonald and Grotto Mountain while exchanging your marital vows. This sophisticated approach is surrounded by natural settings that will complete your dream ceremony.



\$1200.00

What Is Included?

- Set-up and tear down of BWTC items
- White folding chairs
- Ceremony archway
- Speakers with Microphone
- Signing table with linen
- Back up indoor ceremony option (if indoor ceremony is chosen the above fee is reduced to \$500.00)

*** 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 option is up to you.

\$500.00

What Is Included?

- Set-up and tear down of BWTC items
- Choice of Banquet or White folding chairs
- Ceremony archway
- Signing table with linen
- Back up indoor ceremony option
- Speakers with Microphone

*** 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

Celebrate your union as a married couple in our beautiful mountain view Haig Room.

Decor

At the BWTC, the sky is the limit in regards to decor 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 making it a true reflection of you.

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



Our Room Package is \$4000.00 and includes:

Use of the Haig & Rundle Rooms 8:00 AM to 2:00 AM on the wedding day

Access to the venue the day before for set-up 2:00 PM to 8:00 PM

All tables, flatware, glassware, and plates

Your choice of white folding or banquet style chairs

All linens and skirts - black, white or ivory - with matching cloth napkins

4 Reserved parking stalls in front of the venue

Unlimited support and communication from our Wedding & Event Coordinator

Access to our licenced mountain view patio with patio tables and seating

Set-up and tear down of BWTC items, equipment, and furniture

Room clean-up of BWTC equipment and items.



Reception 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 decor removed from the BWTC by 2:00 AM. However, for an additional \$300.00 fee, clients as welcome to leave their decor and items onsite and return the next day during a 2 hour window of their choosing between 8:00 AM - 11:00 AM to remove them.

Catering Services



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

Michael 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, whether it is a five-course plated dinner or a casual buffet.



Starting from \$44.00 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 & price quote.

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

Catering Services

Sample Menu: 3-Course Wedding Reception Plated Dinner:

Salad - Iceberg Wedge, Cherry Tomatoes, Apple-wood smoked Bacon, Chives,
Crumbled Danish Blue Cheese, Ranch Dressing
Entrée - Pan seared Halibut, Roasted Rosemary Fingerling Potatoes,
Organic Baby Carrots with Tarragon, Lemon Cream Sauce
Dessert - Warmed Apple Strudel with Banana Fosters Sauce

Sample Menu: 4-Course Wedding Reception Plated Dinner:

Appetizer - Bacon wrapped Scallops, Apple Cider Glaze, Organic Chive
Soup - Spring Pea with Mint Foam(Vegan)
Entrée - Smoked AAA Alberta New York Strip Loin, Gruyere Gratin Potatoes,
Sautéed Asparagus with Yellow Peppers, Rosemary Jus
Dessert - Chocolate Heaven Three ways: Dark Chocolate covered Strawberries, Le
Chocolatier Milk Chocolate Truffles,
Double Chocolate – Godiva “Martini”

Sample Menu: Buffet Wedding Reception

Salad - Organic Mixed Greens, Goat Cheese, Blueberries,
Toasted Pecans, Strawberry Vinaigrette
Entree - Lemon Thyme Chicken with Red Pepper Sauce
Side - Toasted Quinoa with Golden Raisins, Sun Dried Cherries,
Fresh Herb Vinaigrette
Vegetables - Summer Corn Succotash
Dessert - New York Style Cheesecake with Fresh Blueberry Sauce

Sample Menu: Buffet Option with Double Entree

Salad - Organic Baby Spinach, Boursin Cheese, Strawberries, Red
Onion, Toasted Almonds, Wild Berry Vinaigrette
Entrees - Butternut Squash Ravioli with Sage Cream Sauce &
AAA Alberta Beef Tenderloin with Rosemary Jus
Side - Roasted Garlic Potato Puree
Vegetables - Grilled Zucchini, Cherry Tomatoes with Organic Basil

Bar Services

The Bill Warren Training Centre is a fully licenced facility 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 \$8.00 per drink with a \$1500.00 bar sale minimum. Last Call is 12:00 AM and we offer Cash, Toonie, and Host Bar.

We accept all methods of payment including cash, debit or credit card. An 18% gratuity is calculated from the all achohlc sales and invoiced to the client.



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.

Our alcohol selection is as follows:

(Subject to availability and change. Special Requests are not accepted)

Beer & Selzers

Corona
Coors Light
Strongbow
Kokanee
White Claw
Selections from Sheepdog Brewing
Selections from Canmore Brewing Co.
Selections from Wild Life Distillery
Partake (Non-Alcoholic)

Spirits

Bacardi Black
Bacardi White Rum
Captain Morgan Spiced
Absolut Vodka
Cazadores Tequila
Crown Royal
Sour Puss
Beefeater Gin
Fireball
Baileys
Kahlua
Dr. McGillicuddy's Peach
Jägermeister
Dr. McGillicuddy's Butterscotch Ripple
McClelland's Scotch
Maker's Mark Burbon
Pink Whitnes
Aperol

Sparkling Cocktail Hour

For a flat fee of \$500 we offer staff poured Sparkling Wine service for guests to help themselves during the cocktail hour to a maximum of 12 bottles. If more than 12 bottles is requested, there is fee of \$20.00 per additional bottle. Special requests for sparkling wine are not accepted and the service ends once dinner is served.

Table Wine

The BWTC offers two options for Table Wine:
House Wine - \$20 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.

Thank you for considering the
Bill Warren Training Centre for your wedding venue.

For more venue and booking information,
please contact our Operations & Events Coordinator

Andrea Murphy

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amurphy@winsport.ca

www.bwtccanmore.com

