



WINSPORT™
Bill Warren Training Centre

Wedding Package 2026





Your Day, Our Pleasure

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.



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.

\$1400.00

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 option is up to you.



\$800.00

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

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Your Wedding Reception

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

Our Room Package is \$4700.00 and 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 licenced mountain view patio with tables & seating
- Patio Heated Lamps
- Wireless Microphone & 70" LCD Screen
- Set-up and tear down of BWTC equipment, & furniture



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.



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 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 - 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 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 \$45.00 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



Some Menu Options

3 Course

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
Banana Fosters Sauce*

Buffet

Salad

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

Entree

*Lemon Thyme Chicken with Red Pepper Sauce
Toasted Quinoa with Golden Raisins,
Sun Dried Cherries, Fresh Herb Vinaigrette
Summer Corn Succotash*

Dessert

New York Style Cheesecake with Blueberry Sauce

Appetizer & Late Night Snack

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

4 Course

Appetizer

*Bacon wrapped Scallops
Apple Cider Glaze Organic Chive*

Entrée

*Smoked AAA Alberta New York Strip Loin
Gruyere Gratin Potatoes,
Sautéed Asparagus, Yellow Peppers
Rosemary Jus*

Soup

Spring Pea with Mint Foam - Vegan

Dessert

*Chocolate Heaven Three ways:
Dark Chocolate covered Strawberries
Le Chocolatier Milk Chocolate Truffles
Double Chocolate – Godiva “Martini”*



Bar Services

Beer, Ciders, & Selzer

Corona
Coors Light
Kokanee
White Claw
No Boats on Sunday Cider
Selections from Sheepdog Brewing
Selections from Canmore Brewing Co.
Selections from Wild Life Distillery
Partake (Non-Alcoholic)

Liquor & Spirits

Bicardi Black Rum
Bacardi White Rum
Captain Morgan Spiced
Absolut Vodka
Cazadores Tequila
1800 Coconut Tequila
Crown Royal
Sour Puss
Beefeater Gin

Baileys
Kahlua
Dr. McGillicuddy's Peach
Dr. McGillicuddy's Butterscotch
Jägermeister
Jura 12 Year Scotch
Maker's Mark Bourbon
Pink Whitney
Aperol
Fireball

(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 Bill Warren Training Centre is licenced by the ALGC 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 \$9.00 per drink with a \$2000.00 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 the 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 fee of \$25.00 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 - \$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.





WINSPORT™

BILL WARREN TRAINING CENTRE

The Mountains Were Made For Saying I Do

100, 1995 Olympic Way
Canmore, AB
(403) 678 - 5759

