

WEDDING PACKAGES 2027

Customized. Optimized. Uncompromised.



SALES CONTACT

Laura Howell | Sales Manager
lhowell@lakelouiseinn.com
(587) 576-0272

CUSTOMIZED. OPTIMIZED. UNCOMPROMISED.

We are delighted you are considering the Lake Louise Inn for your special celebration.

When you look back, we want you to remember the little things and the treasures through the provision of attentive service, diverse space and culinary innovations we deliver.

The Lake Louise Inn is situated in the heart of the Lake Louise Village. We offer world-famous Rocky Mountain views, embraced by stunning mountain peaks and gleaming rivers and lakes. Our little paradise shares a picturesque scene to make your wedding day unforgettable.

The Lake Louise Inn offers a dynamic wedding package including venue space, an experienced Sales Team to facilitate your special day and assist in planning the food and beverage components.

Your ceremony and reception will be held in private function rooms or reserved outdoor spaces. Cuisine for your wedding will be prepared by our talented culinary team at the Lake Louise Inn (except for the cake).

One menu for the entire group must be selected for the dinner reception. However, we are happy to accommodate any dietary restrictions.

ENJOY A BLEND OF RUSTIC ELEGANCE WITH ROMANTIC SOPHISTICATION.

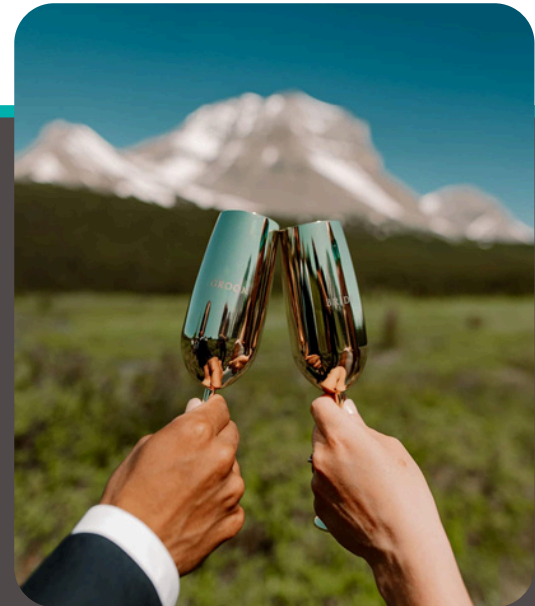
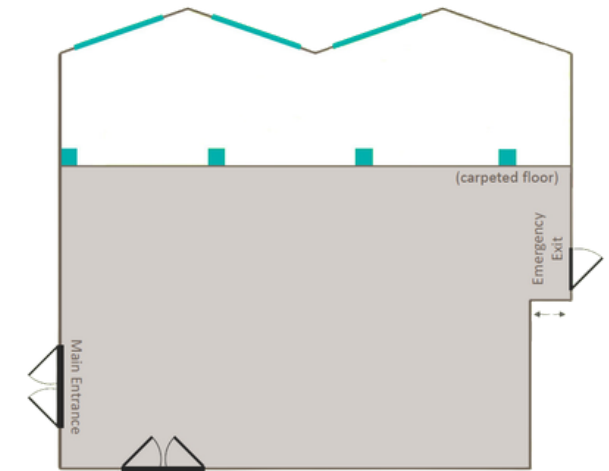


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VENUE SPECIFICATIONS

FUNCTION SPACE	DIMENSIONS	AREA (SQ. FT)	SEATED (BANQUET) BUFFET & BAR IN ROOM	SEATED (BANQUET) BUFFET & BAR IN FOYER	STANDING (COCKTAIL)
Wilson Room	40 x 45	1800	80	100	100 (Bar in Room)
Simpson Room	43 x 20	860	40	40	55
Peyto Room	24 x 28	672	18	24	35
Sarbach Foyer	51 x 17	867	-	-	60
Legends Restaurant	60 x 40	2400	92 (Existing Setup)	92 (Existing Setup)	-
Great Canadian Gazebo	50 x 50	2500	60 (Picnic Tables)	40 (Table Rounds)	90

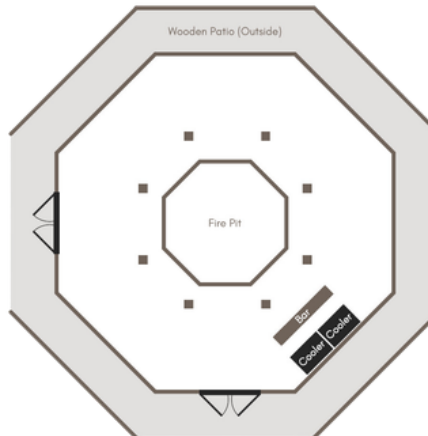


Wilson Room

Dimensions: 40 x 45 - 1800 Sq. Ft

Maximum Occupancy:
Banquet - 100 persons
Reception - 100 persons
Round Tables - 80 persons

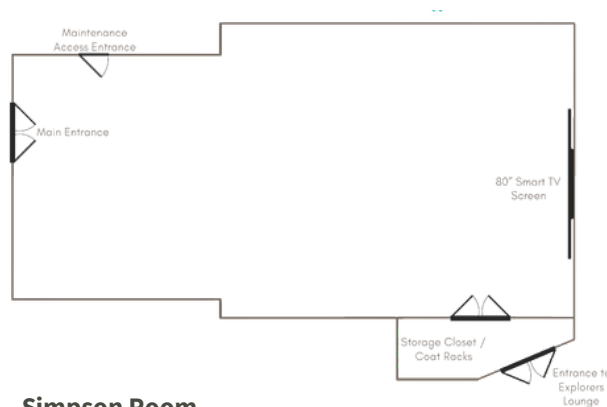
 - mirrored pillars
 - windows



Gazebo

Dimensions: 50 x 50 - 2500 Sq. Ft

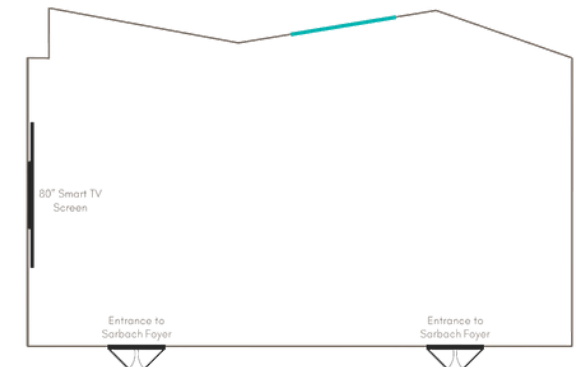
Maximum Occupancy:
Banquet (with tables) - 50 persons
Reception (without tables) - 70 persons



Simpson Room

Dimensions: 43 x 20 - 860 Sq. Ft

Maximum Occupancy:
Banquet - 40 persons
Reception - 40 persons



Peyto Room

Dimensions: 24 x 28 - 672 Sq. Ft

Maximum Occupancy:
Banquet - 25 persons
Reception - 25 persons

AV RENTALS

Our available audio-visual add-ons for banquet events.

TV	Included in room rental
Additional TV	\$100/ day
Projector	\$80/ day
Projector Screen	\$30/ day
Microphone	\$20/ day
Podium	\$30/ day
Speakers/ PA System	\$50/ day
Easel, Flip Chart & Markers	\$20/ day
Conference Owl	\$300/ day

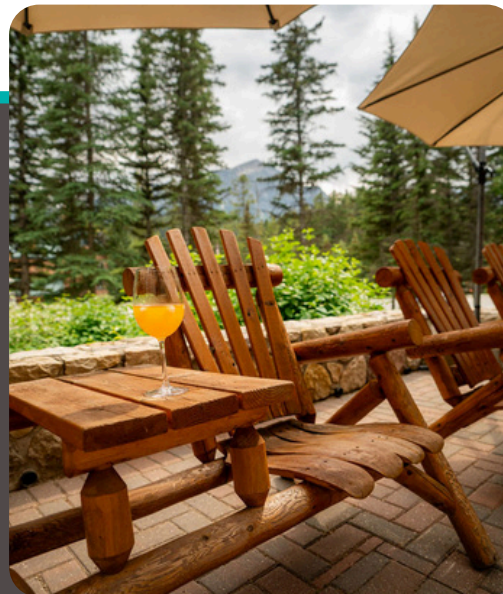


10 - 34 GUEST WEDDING PACKAGE

Winter (October to April) \$2,500

Summer (May to September) \$3,500

- Private use of the Fairview Patio for the ceremony. (Peyto Room for bad weather backup).
- Private use of the Peyto Room or Simpson Room for dinner and reception with a bartender.
- Early check-in (2:00 PM) and late check-out (1:00 PM) for the Wedding Couple (subject to availability).
- A Welcome Amenity for the Wedding Couple.
- Guestroom upgrade for the Wedding Couple for the duration of their stay from Summit Two Queen to Junior Suite or Deluxe One Bedroom Suite.
- Provision of Service Staff for ceremony and reception.
- Stereo Equipment with Bluetooth and AUX capabilities.
- Bartender throughout the reception.
- Wedding Cake Cutting (Wedding Cakes are not provided by the Lake Louise Inn).
- Package pricing is exclusive of taxes and fees.



35 - 80 GUEST WEDDING PACKAGE

Winter (October to April) \$3,000

Summer (May to September) \$4,000

- Private use of the Great Canadian Gazebo or the Wilson Room for the ceremony.
- Private use of the Wilson Room or Great Canadian Gazebo for dinner and reception with a bartender.
- Early check-in (2:00 PM) and late check-out (1:00 PM) for the Wedding Couple (subject to availability).
- A Welcome Amenity for the Wedding Couple.
- Guestroom upgrade for the Wedding Couple for the duration of their stay from Summit Deluxe Two Queen to Junior Suite or Deluxe One Bedroom Suite.
- Provision of Service Staff for ceremony and reception.
- Stereo Equipment with Bluetooth and AUX capabilities.
- Bartender(s) throughout the reception.
- Wedding Cake Cutting (Wedding Cakes are not provided by the Lake Louise Inn).
- Package pricing is exclusive of taxes and fees.



hand-passed or
buffet style

RECEPTION HORS D'OEUVRES

Available for both
wedding packages.

HOT HORS D'OEUVRES | \$42/DOZEN

Assorted Mini Quiche
Mini Sausages in Puff Pastry
Vegetable Spring Rolls
Scallops Wrapped in Hickory
Bacon
Buffalo Wings
with ranch dipping sauce
Coconut Shrimp
with honey mustard dipping sauce
Vegetarian Samosas
with sour cream and salsa
Teriyaki Chicken Skewers
Honey Garlic Beef Skewers
Sea Salted Boneless Pork Bites

COLD HORS D'OEUVRES | \$42/DOZEN

Shrimp Canapes
Vine Ripened Bruschetta
Crab Canapes
Smoked Oysters
Roasted Vegetables and Pesto
Atlantic Lobster Canapes
Apple and Brie Canapes
Chicken and Brie Canapes

PLATTER ADD-ON OPTIONS *can serve 10 to 15 guests each*

Vegetable Platter with Roasted Garlic Dipping Sauce | \$35
Assorted Squares | \$75
Daily Soup Kettle | \$75
Assorted Desserts | \$88
Tropical Fresh Fruit Platter | \$95
Assorted Freshly Made Sandwiches on Baguette | \$85
roast beef, roast turkey, black forest ham, egg salad and tuna salad
Assorted Freshly Made Wraps | \$85
roast beef, roast turkey, black forest ham, egg salad and tuna salad
International Cheese Selection and Assorted Crackers | \$150
Antipasto Platter | \$150
cured and smoked meats, assorted olives and international cheese
Chilled Shrimp Bowl | \$150



PLATED DINNER MENUS

Available for both
wedding packages.

MENU CHOICE 1 | \$60

Freshly Baked Dinner Rolls
Handpicked Baby Greens
Fresh Garden Vegetables with aged balsamic vinaigrette
Stuffed Free-range Chicken Breast
fresh basil & goat cheese wrapped with hickory bacon
Served with Red Skinned Mashed Potatoes,
Roasted Red Pepper Spear and Grilled Asparagus
Warm Apple Crumble *topped with Vanilla Bean Ice Cream and Banana Caramel*



ADD HOMEMADE SOUP | \$6

MENU CHOICE 2 | \$70

Freshly Baked Dinner Rolls
Handpicked Baby Spinach Salad
roasted pecans, goat cheese & fresh strawberries with raspberry vinaigrette
Fresh Atlantic Salmon with Sauteed Shrimp
with Lemon Dill Drizzle
Served with Basmati Rice and Fresh Seasonal Vegetables
Warm Molten Chocolate Cake *with vanilla bean ice cream and chocolate sauce*



MENU CHOICE 3 | \$80

Freshly Baked Dinner Rolls
Romaine Hearts *with garlic dressing, olive oil croutons and shaved parmesan cheese*
Alberta Centre Cut Beef Tenderloin *with a black peppercorn jus*
Served with Red Skinned Cream Cheese Mashed Potatoes, Grilled Asparagus, Baton Carrots and Grilled Red Pepper
Cheesecake *topped with Warm Berry Compote and Seasonal Berries*



PLATED DINNER MENUS

Available for both
wedding packages.

TABLE D'HÔTE DINNER | \$84

Appetizer

Mandarin Field Berry Baby Greens Salad

Mandarin segments, fresh seasonal berries, toasted almonds, and cherry tomatoes with a raspberry champagne vinaigrette

Main Course [choice of one]

Alberta Bison Short Ribs

Braised bison short ribs, roasted garlic mashed potatoes, and seasonal fresh vegetables with a rich bison jus

Truffled Chicken en Croûte

Chicken, truffle mushrooms, Gruyère, puff pastry, brown butter sage sauce, roasted garlic mashed potatoes, and seasonal vegetables

Fresh Atlantic Salmon

From the shores of beautiful British Columbia, fresh Atlantic salmon served with basmati rice, seasonal fresh garden vegetables, and a shrimp and dill cream sauce

Alberta Beef Striploin

Dry-aged 10 oz center-cut New York striploin served with roasted garlic mashed potatoes, fresh seasonal vegetables, and compound garlic butter

Dessert

Triple Chocolate Mousse

Three layers of rich dark, milk, and white chocolate mousse

ADD HOMEMADE SOUP | \$6



BUFFET DINNER MENUS

Available for 35-80 guest wedding package.

DINNER BUFFET | \$77

Cold Selection

Freshly Baked Dinner Rolls
 Caesar Salad Station
 Potato Salad *with Dijon Mayonnaise*
 Greek Salad *with rich Garden Vegetables with fresh herb vinaigrette and goat cheese*
 Tropical Fresh Fruit Platters
 Antipasto Platters *with cured and smoked meats, olives & international cheese*
 Vegetable Platters *with roasted garlic dipping sauce*
 Cheese Board Selection *with cracked black pepper crackers*

Hot Selection

Starch [choice of one]

Red Skinned Mashed Potatoes, Yukon Gold Mashed Potatoes, Baby Yellow Potatoes, Scallop Potatoes, Basmati Rice or Fried Rice

Fresh Vegetable [choice of one]

Honey Glazed Carrots, Dill & Butter Carrots, Peaches and Cream Corn on the Cob, Stir Fry of Fresh Assorted Vegetables, Baked Cauliflower with Three Cheese, Steamed Broccoli, Red Pepper & Asparagus

Proteins [choice of two]

Roasted whole chicken, Alberta beef, roast turkey breast, grilled chicken breast, lobster ravioli, chicken fettucine alfredo, grilled fresh Atlantic salmon with pineapple salsa or baked fresh Atlantic salmon with shrimp & dill cream

Rocky Mountain Dessert Selection

Decadent Chocolate Cake, Red Velvet Cake, Pecan Pie, and Apple Crumble, just to name a few!



DINNER BUFFET ENHANCEMENTS

Chef Attended Carving Station | \$15
choice of one of the following proteins: Roasted Turkey Breast, Alberta Beef, Alberta Lamb, Honey Glazed Bone-in Ham
 Add a second starch or fresh seasonal vegetables | \$5
 Add another protein of your choice | \$10
 Chocolate Fountain | \$7

GAZEBO BUFFET MENUS

Available for 35-80 guest wedding package.

GAZEBO MENU CHOICE 1 | \$60

Cold Selection

Baby Greens Station *with fresh herb vinaigrette*
 Cole Slaw
 Greek Salad *with rich garden vegetables, fresh herb vinaigrette and goat cheese*
 Tropical Fruit Platter
 Vegetable Platter *with roasted garlic dipping sauce*
 International Cheese Selection *with cracked black pepper crackers*
 Fresh Garden Vegetables

Hot Selection

Red Skinned Cream Cheese Mashed Potatoes
 Fresh Peaches & Cream Corn on the Cob

On the BBQ

Prime Rib Burgers
 Italian Sausages
 Freshly Baked Buns

Rocky Mountain Dessert Selection

Decadent chocolate cake, red velvet cake, pecan pie, apple crumble

GAZEBO MENU CHOICE 2 | \$70

Cold Selection

Caesar Salad Station
 Potato Salad *with Dijon mayonnaise*
 Greek Salad *with rich garden vegetables, fresh herb vinaigrette and goat cheese*
 Tropical Fruit Platter
 Vegetable Platter *with roasted garlic dipping sauce*
 International Cheese Selection *with cracked black pepper crackers*

Hot Selection

Scalloped Potatoes
 Fresh Peaches & Cream Corn on Cob

On the BBQ

Baby Back Ribs
braised, then barbecued with Southern BBQ sauce
 Fresh Chicken Breasts

Rocky Mountain Dessert Selection

Decadent chocolate cake, red velvet cake, pecan pie, apple crumble

GAZEBO MENU CHOICE 3 | \$80

Cold Selection

Tuscan Baby Greens Station
 Potato Salad *with Dijon mayonnaise*
 Pesto Pasta Salad *with Pine Nut Pesto*
 Tropical Fruit Platter
 Vegetable Platter *with roasted garlic dipping sauce*
 International Cheese Selection *with cracked black pepper crackers*

Hot Selection

Baked Potatoes
with bacon bits, green onions, three cheese & sour cream
 Fresh Peaches & Cream Corn on Cob

On the BBQ

Alberta Centre Cut New York Steaks
with a saute of onions and button mushrooms (one steak per person)

Rocky Mountain Dessert Selection

Decadent chocolate cake, red velvet cake, pecan pie, apple crumble

DESSERT ENHANCEMENTS

Chocolate Fountain | \$7
 S'mores | \$7



BREAKFAST & BRUNCH

Available for 35-80 guest wedding package.

BREAKFAST BUFFET | \$45

served from 7 AM - 11:30 AM

Cold Selection

French Pastries

Fresh Fruit Salad

Cold Smoked Salmon *with lemon, red onion & capers*

Mountain of Shrimp *with tequila cocktail sauce*

International Cheese Selection

Build Your Own Parfait

fruit bottom yogurt & plain yogurt with fresh berries, toasted pumpkin seeds, sunflower seeds, raisins, mountain crunchy granola & wildflower honey

Hot Selection

Maple Belgian Waffle Station *with real maple syrup, strawberry compote, icing sugar & whipping cream*

Alpine Home Fries *with sauté sweet bell peppers & green onions*

Free Range Scrambled Egg *garnished with three cheeses*

Eggs Benedict *with Canadian back bacon & hollandaise sauce*

Smoked Bacon Sausage

Banana Bread French Toast *topped with caramelized bananas*

Chef Attended Wildflower Honey Ham



BRUNCH BUFFET | \$68

served from 9 AM - 3 PM

Cold Selection

French Pastries

Fresh Fruit Salad

Cold Smoked Salmon *with lemon, red onion & capers*

Mountain of Shrimp *with tequila cocktail sauce*

International Cheese Selection

Build Your Own Parfait

fruit bottom yogurt & plain yogurt with fresh berries, toasted pumpkin seeds, sunflower seeds, raisins, mountain crunchy granola & wildflower honey

Hot Selection

Maple Belgian Waffle Station *with real maple syrup, strawberry compote, icing sugar & whipping cream*

Alpine Home Fries *with sauté sweet bell peppers & green onions*

Free Range Scrambled Egg *garnished with three cheeses*

Eggs Benedict *with Canadian back bacon & hollandaise sauce*

BBQ Chicken

Grilled Fresh Atlantic Salmon

Smoked Bacon Sausage

Banana Bread French Toast *topped with caramelized bananas*

Chef Attended Wildflower Honey Ham

Private Room Rental Fees will apply.

A MESSAGE FROM OUR EXECUTIVE CHEF

I'm thrilled that you are considering the Lake Louise Inn for your wedding day. The menus above are exclusively available for special occasions.

If you would like something different, I would be more than happy to make you your own custom menu. If you would like to meet me before your special day, I'm available anytime for both of you.

It's my pleasure to be a part of your special day!

Joseph Dolby
Executive Chef



10 - 34 GUEST WEDDING PACKAGE

Catering Policies

- In the case of bad weather, guests will need to leave the Peyto Room while our staff sets up the reception.
- The choice of passed Hors-d'oeuvres or Plated Dinner.
- For the Plated Dinner D'Hôte, guests have their choices of entrée. The appetizer and dessert will be the same for everyone. (Choices must be confirmed with your Sales Specialist a minimum 2 weeks prior to your event date.)
- Dietary restrictions can be accommodated. The protein will substitute for a choice of vegetarian Mushroom Wellington or vegan Aloo Gobi Options for \$45++.
- To accommodate dietary restrictions, Plated Dinners require a seating chart and name cards for your guests.
- If there are no dietary restrictions, a seating chart and name cards for your guests are not required.
- All menus and prices are subject to change without notice.
- Prices are exclusive of 18% gratuity and 5% GST.



35 - 80 GUEST WEDDING PACKAGE

Catering Policies

- Choice of passed hot and cold Hors D'oeuvres as part of a Cocktail Reception.
- Lake Louise Inn Dinner Buffet requires a minimum of 50 guests; all guests must dine from the same buffet menu.
- Dinner choice of Plated Choice Dinner OR Plated Dinner D'Hôte.
- For the Plated Dinner, all guests must dine from the same menu.
- For the Plated Dinner D'Hôte, guests have their choices of entrée. The appetizer and dessert will be the same for everyone. (Choices must be confirmed with your Sales Specialist a minimum 2 weeks prior to your event date).
- The Gazebo BBQ Buffet is only provided in the Gazebo; all guests must dine from the same menu.
- Dietary restrictions can be accommodated. The protein will substitute for a choice of vegetarian Mushroom Wellington or vegan Aloo Gobi Option for \$45++.
- To accommodate dietary restrictions, Plated Dinners require a seating chart and name cards for your guests.
- If there are no dietary restrictions, a seating chart and name cards for your guests are not required.
- There is no seating chart or name cards needed for a buffet dinner.
- All menus and prices are subject to change without notice.
- Prices are exclusive of 18% gratuity and 5% GST.



REHEARSAL DINNERS

Lake Louise Inn is excited to assist you in hosting your wedding rehearsal dinner. This dinner provides a delightful opportunity to enjoy a private meal with your nearest and dearest the evening before your wedding. Feel free to reach out to your Sales Specialist for details on rehearsal dinner options.

Couples can gather with their wedding party and loved ones to fine-tune the details of their ceremony. The rugged grandeur of the Canadian Rockies provides an awe-inspiring setting for couples to rehearse their vows, ensuring that their wedding day is nothing short of extraordinary.

If you have made a reservation for your ceremony at the hotel, we can accommodate a ceremony rehearsal based on space availability. Your Sales Specialist will inform you about space availability two weeks before your wedding date. Please note that rehearsal space is not guaranteed, and the room will not be set up.



ACCOMMODATIONS

A touch of nostalgia defines the lodging options at Lake Louise Inn, which spans five buildings and offers 247 guestrooms. These accommodations comprise a blend of both classic and contemporary styles.

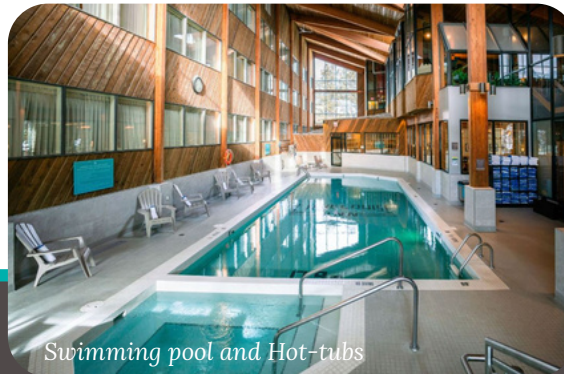
In these rooms, guests can expect wireless internet, a flat-screen TV, a telephone, a clock radio, and a coffee maker. Depending on the room type, guests may find additional features like kitchens, balconies, fireplaces, and jetted tubs to enhance their stay.

Lake Louise Inn is delighted to provide a limited number of pet-friendly rooms, although an extra fee applies for these accommodations. To reserve pet-friendly rooms, please make arrangements by phone.

Hotel rates are subject to applicable taxes and fees. Contact our Sales Manager, Laura Howell, at lhowell@lakelouiseinn.com for group rates.



Junior Suite



Swimming pool and Hot-tubs



Deluxe Queen Room



One Bedroom Condo Loft

FAQS

Is the Lake Louise Inn at Lake Louise?

We are situated in Lake Louise Village, surround by glorious mountains and soaring pines. It is roughly a 10 minute drive to Lake Louise itself, which is open to public year round with multiple transportation options.

Can we have our ceremony and reception in the same space?

Having a ceremony and reception in the same room requires you and your guests to vacate the room after the ceremony for up to 1.5 hours or more (depending on the room size). This is so our staff can set up for your reception. We will provide the furniture, linen and tableware setup. Any décor after this, such as centrepieces, will require your attention before welcoming your guests back to the room. In the case of using the Peyto Room for both the ceremony and reception for bad weather, our team will be as efficient as possible!

What's included with the Ceremony and Reception space?

Your ceremony space will include banquet chairs for your guests and a signing table with white linen. Your Reception space will include furniture (tables and chairs), linens (white tablecloths and black napkins), tableware (plates and cutlery) and glassware (wine and water glasses). The Wedding Package is subject to 18% gratuity and 5% GST. Gratuity includes the setup, tear down, all furniture, all linens, all tableware, all glassware and cleaning.

Do you provide décor?

We do not provide décor for your ceremony or reception other than what comes with the room rental mentioned above. We recommend looking at our vendors for renting décor and bringing this with you. Some guests often get an arbour, table centrepieces, floral arrangements and an aisle runner from an event rental provider. The Gazebo is the only room with fairy lights wrapped around the top beam. We ask that you not hammer, nail or staple anything into any walls or into the wood in the Gazebo.

Can we bring candles as part of the table décor?

You are welcome to bring candles. We highly recommend battery-operated candles. If candles have a live flame, we recommend submerging these in a vase or dish. Floating candles are also acceptable and can be very popular.

Can we change the furniture?

If you want alternative furniture, you can bring your own or rented tables and chairs. All spaces will have banquet chairs and either rectangular or round tables. The Gazebo has wide picnic tables with no furniture change option. Bringing your own furniture will not reduce the Wedding Package fee.

FAQS

Do you have any AV Equipment?

We offer a variety of AV Equipment, including additional TVs, a Projector, a Projector Screen, a Podium, a Microphone, and a Speaker/PA System. Prices are per day. Please refer to page 5.



Do you have floor plans for your venue spaces?

Yes, we do! Please ask your Sales and Events Specialist for these. If we provide any Plated Dinners, we will require a seating chart and name cards for place seating. This ensures that the correct food is being delivered to the right guest. This is especially important when our team is accommodating dietary restrictions. Please refer to page 4.



Do you provide a Wedding Cake, cake storage and what is your cake-cutting fee?

Unfortunately, we do not provide any Wedding Cakes as part of a dessert. However, amazing bakers in the Bow Valley can be found on our vendor list. We can offer cake storage in our kitchen refrigerators with two weeks' notice. Having a Wedding Cake for dessert does not change your menu price per person. Alternatively, we can offer some lighter dessert choices. This is subject to the cake dimensions. Our cake-cutting fee is included with the Wedding Package price.



What times can you serve dinner?

Dinner can be served from 5:00 PM – 9:00 PM for a maximum of 2hrs. If you want to include a late-night snack, we can provide this with a minimum of 2 weeks' notice, served between 9:00 PM – 11:00 PM. A great option if you expect your guests to get peckish!



Until what time do you serve liquor?

Per Alberta Liquor Law, alcohol can be served until 2:00 AM. The last call starts at 1:00 AM. The Gazebo has a limit of 11:00 PM as this venue can be disruptive to the rest of our hotel guests.



What are our options for the bar service?

We have a few options!

- Host Bar: there are no restrictions; guests can order whatever they like, and everything will be charged to the Master Account. You will cover everything!
- Toonie Bar: your guests will pay \$2 per drink. The collection of “Toonies” (\$2) will go towards the final bill for the bar, and you will pay the rest.
- Cash Bar: everyone will pay for their drinks for the evening. You are not on the hook for anyone else’s drinks!

FAQS

What if we want to pay for our guest's first drink?

We can offer drink coupons that can be redeemed for any drink on the menu, which will be added to the Master Account. It's very popular to offer 1-2 drink coupons each as "free drinks." We can also provide restrictions such as "redeemable for beer and wine only" – ask your Sales Specialist!



We want to bring alcohol instead, is that allowed?

You are welcome to bring your own wine; the wine must be delivered to our Food and Beverage team and will attract a \$25/bottle charge for the corkage fee. The corkage fee is charged per bottle of wine our staff opens on your behalf. You cannot bring your own beer, coolers, seltzers or spirits. If there is something specific you would like, ask your Sales Specialist to see if we can order this for you. This is subject to extra charges depending on how much we have to order from our supplier.



What are the check-in times for our guests?

Our regular check-in time is 4:00 PM daily. We offer an early 2:00 PM check-in through the Wedding Package for the Wedding Couple; this is subject to availability.



Where can the bridal party get ready?

If you want to get ready together and need a space big enough, we recommend staying in one of our Suites. Alternatively, you can look at using one of our smaller meeting rooms; however, this will be at an additional charge and subject to availability.



We plan to invite more than 80 guests; what are our options?

Here at the Lake Louise Inn, we know we can provide extraordinary services for weddings of up to 80 guests. We can cater to weddings of up to 100 guests, but this comes with some limitations. Such as, some guests may have to stand during the ceremony, and you may have to forego a dancefloor, DJ and band to fit enough tables for all your guests to have dinner.



We only want a ceremony or reception space. Do we qualify for the Wedding Package?

The Wedding Package includes a ceremony and reception space, and there is no change in price if only one room is required. Chat with your Sales Specialist to find our alternative options for ceremony or reception only with or without catering.

FAQS

Can we add breakfast the next day for our guests?

Definitely! We have a couple of options: a private buffet which starts at a minimum of 35 guests, or vouchers for breakfast that your guests can redeem at their leisure. These options will be billed to your Master Account. Alternatively, guests can purchase their breakfast in our Legends Restaurant themselves.

When do we need to have our wedding day information confirmed?

- Your Sales Specialist will require details confirmed at a minimum of one month from your wedding date.
- Food and Beverage final details must be confirmed two weeks from your wedding date.
- There are no further changes to your menu within one week from your wedding date. If you have cancellations within seven days, this will attract a 100% charge for the confirmed menu.
- All other cancellation and attrition policies are in your agreed contract.

What are the next steps to book our wedding?

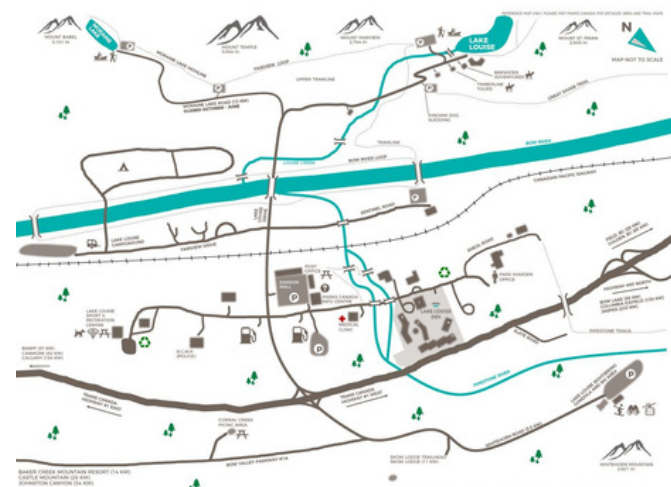
If you would like more information on our wedding packages and available dates, please get in touch with Laura Howell, Sales Manager, at lhowell@lakelouiseinn.com. To secure your wedding date, we will require a deposit of \$1,000 due with a signed contract. All additional deposits will be noted on your contract, with the final balance being due upon departure.

Music Licensing Fee

	ROOM CAPACITY	MUSIC ONLY	MUSIC WITH DANCE
SOCAN LICENCE	1-100 Guests	\$9.25	\$18.51
	101-300 Guests	\$13.3	\$26.63
RE:SOUND LICENCE	1-100 Guests	\$22.06	\$44.13
	101-300 Guests	\$31.72	\$63.49

SOCAN and Re: Sound are subject to applicable taxes.

Village of Lake Louise



VENDOR INFORMATION

Lake Louise, Banff, Canmore
& surrounding areas.

OFFICIANTS & COMMISSIONERS

Carl J. Shields

(403) 762-2430

www.weddingsbanff.com

Cheryl Cooper

(403) 707-7788

www.canmorecommissioner.ca

MARRIAGE LICENSE

Banff Registry

(403) 762-2177

www.thebanffregistry.com

Canmore Registry

(403) 678-1968

www.canmoreregistry.com

Beforehand, couples must obtain an Alberta Marriage License from a registry in the province of Alberta. It is valid for three months from the date of issue. Kindly note that there is no issuing office in Lake Louise.

PREFERRED DÉCOR RENTAL

A La Sil Events

A La Sil Events is an event company based in Calgary, AB. Their services include decor rentals such as backdrops, arches, draping, lighting, flower arrangements and more.

(403) 708-8701

info@alasilevents.com

www.alasilevents.com



PREFERRED WEDDING PLANNER

Blush and Lace Beginnings

(403) 805-8122

blushandlaceevents@outlook.com

www.blushandlace.ca



@blushandlacebeginnings



VENDOR INFORMATION

Lake Louise, Banff, Canmore
& surrounding areas.

FLORISTS

Banff Mountain Top Flowers
(403) 762-8600
www.banffmountaintopflowers.com

Willow Flower Co.
(403) 678-6775
www.willowflowercompany.ca

WEDDING MUSIC

Megan Ann Konschuh (Violinist)
www.meganannkonschuh.com

Uptown Strings (String Quartet)
www.uptownstrings.com

PHOTO & VIDEOGRAPHY

BDFK Photography
(403) 762-2430
www.weddingsbanff.com

Cheryl Cooper
(403) 707-7788
www.canmorecommissioner.ca

WEDDING CAKES

Kakes by Darci
(403) 609-8482
www.kakecanmore.com

Yvonne's Delightful Cakes
(403) 700-5751
www.yvonesdelightfulcakes.com

TRANSPORT

Fairview Limousine
(844) 525-3287
www.fairviewlimo.ca

Limo To Go
(403) 619-4629
www.limotogo.ca

CHILDCARE SERVICES

Childcare Connections
(403) 760-4443
www.childcarebanff.com

My Hotel Sitter
(403) 762-3661
www.myhotelsitter.com



LOCAL ACTIVITIES

SUMMER ACTIVITIES

Hiking in Lake Louise

www.banfflakelouise.com/hiking

Lake Louise Visitor Centre

(403) 762-8421

Canoeing (Fairmont Chateau Lake Louise)

(403) 522-1601

Sightseeing Gondola (Lake Louise Summer Gondola)

(403) 522-3555 | www.skilouise.com

Horseback Riding (Brewster Stables)

(403) 762-5454 | www.brewsteradventures.com

Horseback Riding (Timberline Tours)

(403) 522-3743 | www.timberlinetours.ca

Golf (Stanley Thompson Golf Course)

(403) 762-6801 | www.fairmont.com/banff-springs/golf

Golf (Silver Tip Golf Course)

(403) 678-1600 | www.silvertipresort.com

WINTER ACTIVITIES

Snowshoeing and Walking

Our Front Desk has complimentary snowshoes available for all guests.

Skiing & Snowboarding (Lake Louise Ski Resort)

(403) 522-3555 | www.skilouise.com

Cross-Country Ski and Ice Skate Rentals (Wilson Mountain Sports)

(403) 522-3636 | www.wmsll.com

Ice Skating on Lake Louise (Fairmont Chateau Lake Louise)

Anyone is welcome to skate on Lake Louise for free!

Sleigh Rides (Fairmont Chateau Lake Louise)

(403) 522-1601

Helicopter Tours (Alpine Helicopters)

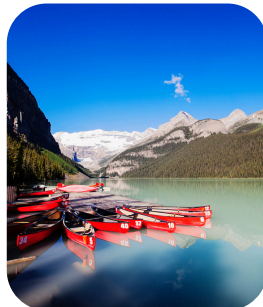
(403) 678-4802 | www.alpinehelicopter.com

Snowmobiling Tours (Wet 'n' Wild Adventures, Golden, BC)

(250) 344-6521 | www.wetnwild.bc.ca

Ice Climbing Adventures (Yamnuska Mountain Adventures)

(403) 678-4164 | www.yamnuska.com/rock-climbing



CONTACT US

Our dedicated Sales team is wholeheartedly committed to making your wedding day an unforgettable and seamless experience. Your happiness is their top priority; they are here to make your dreams come true on this momentous occasion.



Laura Howell
Sales Manager



With years of experience and a deep connection to Lake Louise, my team and I are dedicated to crafting a personalized and unforgettable wedding experience that reflects your unique love story. Let us be your partner in turning your dreams into reality, ensuring your special day in this enchanting destination is magical.

Thank you for expressing your interest in the Lake Louise Inn. Our dedicated team is here to assist you every step of the way, and we welcome any questions or inquiries you may have about our services. We understand that choosing the perfect venue is a significant decision, and we are here to provide you with all the information and support you need to make an informed choice. Feel free to reach out to us at any time, and we look forward to the opportunity of potentially hosting your upcoming wedding with us.

Warm regards,

Lake Louise Inn Sales Team