

Alpine Lodge Fernie



Dear Bride and Groom,

Congratulations on your engagement and upcoming marriage! We would like to thank you for your interest in the Alpine Lodge Fernie as the location for your wedding.

We understand this must be a very exciting time for you and your family and we would be thrilled to be a part of your celebration.

Located at Fernie Alpine Resort, we are committed to providing you with uncompromised service and exceptional facilities that include, but are not limited to, 8 ensuite rooms, a beautiful dining area framed by a 35 foot vaulted ceiling, and a ski up, outdoor hot tub surrounded by cedar forest. For a variety of reasons weddings are trending towards unique smaller affairs with an emphasis on service. Alpine Lodge finds itself perfectly positioned for this niche. Our ahead of the curve approach focuses on quality not quantity.

Remember that no detail is too small; no desire is too complex for our team to arrange. Once you have reviewed our Wedding package information, please do not hesitate to contact our team for any additional information or concerns you may have.

We look forward to working with you to create your perfect day.

www.alpinelodgefernie.com

reservations@alpinelodgefernie.com

1-866-887-4237

Our Services

Accommodations

The Alpine Lodge can offer accommodation for up to 18 people within our 8 ensuite rooms. When choosing our services you will have full use of the lodge, including your ceremony and reception venue spaces. A standard continental breakfast is included for all of the guests that will be staying with us. If you would like to upgrade this option, please contact our catering team.

We require a minimum stay of three (3) nights.

High Season	
From July 1 st to September 30 th	Call for pricing
From December 18 th to April 16 th	
Low Season	
From October 1 st to December 19 th	\$1625.00 per night
From April 17 th to June 30 th	

If you are looking to stay an extra night with us, we can offer a 15% discount on your rate for the night before or after our established agreement.

To ensure the quality of accommodation you and your guests will receive, we require a \$1000 damage deposit that will be refunded accordingly at the time of check out.

Booking policy

A \$1000, non-refundable deposit will guarantee the venue for the dates you have chosen; this payment will be due upon booking. The remaining balance will be due forty five (45) days prior to your scheduled check-in.

If under any circumstances you need to cancel your booking, we ask you to please let us know with at least forty five (45) prior days of notice. At this point, no penalty on accommodation will be levied and any prepayments in excess of the booking deposit will be returned to you. If the cancelation is given within forty five (45) days or less the accommodation fee will be non-refundable.

Catering

All food and beverage planning is required 45 days prior to the date of the wedding. In the event confirmation has not been received, our catering team reserves the right to choose the menu based on your budget requirements. Please keep in mind that in order for our catering team to provide you with an unforgettable experience, we will need a final number for all menu selections at least seventy-two (72) hours in advance. Charges will be applied to the guaranteed number or the actual number, whichever is greater. All of our Food and Beverage service prices are subject to taxes, and gratuity of 18%.

We want to make this dinner as special as the rest of your day, and for this we need to be aware of any dietary needs and food allergies that your guests might have. We will need the specific dietary needs with your guest name, and seating arrangements. If there are any unexpected meal changes or dietary requirements that have not been prearranged an extra charge of \$35 per meal will apply plus service charge.

Keep in mind that not all menus are set in stone and we are willing to work with you to find the best fit for your special day. Children's menu will be available and tailored to your needs.

Hors D'oeuvres

All hors d'oeuvres are served in platters of 25 pieces (\$75.00 per plater). We suggest a minimum of 6 to 8 pieces per person for late afternoon and as a late night snack. If you are more interested in a cocktail party feeling, we will suggest 4 to 6 pieces per person as a pre-dinner appetizer.

Hot hors d'oeuvres

Beef and chicken skewers with teriyaki sauce

Gyoza with spicy garlic soy

Cold hors d'oeuvres

Pepper seared tuna tataki mini tacos

Seasonal vegetable platter with dipping sauce

Smoked salmon with cucumber rounds and mango salsa

Assorted sushi rolls

Party platters (\$55 per person)

Because we're all family here (like a buffet that comes to you)

All of our party platters are served as a centre piece for each table. Serving 8-10 persons per platter. Only one style of platter may be selected for all of your guests. You can always add to your dinner the following options (\$15.00 per person):

Assorted sashimi

Pepper seared tataki trio of wild sockeye salmon, albacore tuna and beef strip loin

Premium sushi rolls. (East coast lobster roll and Dynamite roll)

Platter 1

Personal size pepper seared tuna tataki or rare beef salads followed by a loin of peppercorn and rosemary seasoned Black Angus roast, garlic mashed potatoes, medley of oven roasted vegetables, bread and butter.

Platter 2 -

Blanched asparagus and spinach salad with creamy sesame dressing, whole side of sweet soy glazed BBQ Salmon with wasabi butter, mixed wild rice, baked baby potatoes.

Platter 3 -

Caesar salad followed by Baked Chicken Supreme seasoned to perfection with creamy shitake mushroom sauce, sesame Jasmine rice with a hint of coconut, seasonal roasted vegetables or garlic mashed red skin potatoes or tangy summer slaw

Dessert options

Gluten free chocolate torte

House made black sesame ice cream with finger wafers

Plated Dinner (\$65.00/per person)

Includes bread and butter for every table.

Please choose one of the following as the appetizer:

Soup OR Salad

Provide your guests with the choice of two entrees:

Herb roasted chicken supreme with creamy shitake and wild mushroom sauce, sesame jasmine rice with a hint of coconut and seasonal roasted vegetables

OR

Sirloin steaks au jus with redskin garlic mashed potatoes, roasted vegetables

**(Vegetarian options available.)

And for the last sweet note, pick one of the following:

Peach chocolate tart

Cream puff duo. Salted caramel + coffee flavours.

Home made black sesame ice cream with finger wafers.

Bar

A simple touch

Unlimited house wine service during dinner

Red wine	\$17 per person
White wine	\$15 per person
Sparkling wine for a private toast	\$9 per person

We understand that as a special detail for your wedding, you might want to do a signature drink. We would love to help you make this possible. All prices will depend on the drink that you decide to do.

Cash bar

This is the type of bar you don't have to worry about. Your guests will be paying for their own drinks, and possibly buying you a few. All the prices include tax and are for a single beverage. Labour charges are \$20.00 per hour per bartender (four hour minimum) when the bar consumption is under \$400.00 (before applicable taxes)

SPIRITS (1.5z SHOT) (include mix)

Premium Brands - \$6.50

Crown Royal, Absolut Vodka, Bombay Sapphire, Bacardi White Rum, Tequila Cazadores Blanco, Sailor Jerry spiced Rum, Bailey's, Kahlua

Scotch - \$8.50

Glenlivet 12years, Glenmorangie

BOTTLED BEER

Domestic Beer - \$5.50 Coor's Light, Budweiser, Kokanee

Imported Beer - \$6.50 Corona, Stella, Sapporo, Heineken

WINES (served by the glass)

White

Mission Ridge (house wine) \$6.50

Pentage, Pinot Gris, 2009 \$8.50

Red

Mission Ridge (house wine) \$6.50

Road 13, Honest John's Red, 2008 \$9.50

NON-ALCOHOLIC BEVERAGES

Soft Drinks, Fruit Juice, Perrier (330 ml) \$3.50

Alcohol-free Beer \$3.50

Host bar

Our host bar will offer the same options as the cash bar, the main difference is, you set the limit. Together we will set up the best budget that works for you. 50% of the set bar value will be due a minimum of seven days before your scheduled check in. The remaining balance will be due upon check out.

If your guest not consume all of the value of your bar, the left over balance will be refunded to you upon check out. On the other hand, if your guests do consume all of the beverages agreed upon, we could extend the value of the bar, or you have the option of switching to cash bar.

All the prices subject to tax and are for a single beverage. Labour charges are \$20.00 per hour per bartender (four hour minimum) when the bar consumption is under \$400.00 (before applicable taxes). Labour Charges as stated above apply to both cash and host bar setups.

Wedding planning

In order to provide you with a stress free experience, Alpine Lodge has incorporated a wedding planner into our team to be your eyes on the ground. This complimentary service allots 5 hours of interaction, brain storming, vendor lists, explanation of available services and general exchange of ideas that will provide you with enough information to take charge with confidence or ; delegate as you see fit.

This package includes: 5 hours complimentary liaison/coordination and discussions. Any additional required is billed at \$35/hr or portion thereof.

Our planner will be able to implement any or all of the following
Decoration design, set up and tear down including all tables with centre pieces (inside and outside)

Coordination of local vendors that include:

- Marriage commissioner
- Music
- Flowers
- Spa services
- Food and Beverage
- Photographer
- Tent and equipment rental

Guest services

- Allocation of rooms according to your guest needs
- Possibility of catering for the full length of your stay
- Seating chart with individual cards if necessary

If you would like more information about other services and vendor packages, do not hesitate to contact our team.

***If you are planning and implementing/catering the wedding yourself please call to discuss this available option.**

Regards

Alpine Lodge team

<https://youtu.be/qwHwCLid5iE>