

WEDDING PACKAGES



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Fairmont Hot Springs Resort simplifies the wedding planning process with our exceptional wedding packages with optional enhancements. Whichever option you choose, our wedding specialists are happy to offer their expertise, allowing you to look forward to your wedding day with joy and confidence, knowing that every detail has been taken care of.

EVENT SPACES & RECEPTION VENUES

OUTDOOR CEREMONY SITE

ROCKY MOUNTAIN PANORAMA PLATFORM
UP TO 200 GUESTS

Surrounded by two majestic mountain ranges and incredibly striking views of the Columbia Valley Wetlands & Columbia River, our Rocky Mountain Panorama Platform is truly unmatched. Situated just a short distance from our main lodge, it offers some of the most spectacular sights around – perfect for capturing true and authentic photos to show your love.

Our Rocky Mountain Panorama Platform offers fully equipped washroom facilities as well as a tent option for inclement weather (seasonal).

MOUNTAIN CHALET

UP TO 150 GUESTS

Our most popular venue for summer weddings and perched in the Rocky Mountains overlooking the entire Columbia Valley, the Mountain Chalet is the perfect setting for a unique and cozy mountain wedding. The spacious outdoor deck is the perfect place for a cocktail reception or to mingle and dance the special night away.

MOUNTAINSIDE CLUBHOUSE

UP TO 100 GUESTS

Overlooking the winding, manicured fairways of one of the most beautiful golf courses in the Columbia Valley, our MountainSide Clubhouse is set against a stunning Rocky Mountain backdrop and with floor to ceiling windows and a rustic interior offers a quaint and cozy atmosphere.

PRIVATE BANQUET ROOMS

10 TO 200 GUESTS

For a more traditional reception, we offer a choice of three banquet rooms of varying sizes located in our rustic main lodge. Our largest banquet room can hold up to 200 guests at round tables.



ALL-INCLUSIVE WEDDING PACKAGES

WE OFFER THREE TYPES OF ALL-INCLUSIVE WEDDING PACKAGES, TO FIT A VARIETY OF BUDGETS: THE PEAK, THE SUMMIT & THE MOUNTAIN. ALL THREE ALL-INCLUSIVE WEDDING PACKAGES INCLUDE:

- Your choice of the PEAK, SUMMIT or MOUNTAIN Buffet or the PEAK, SUMMIT or MOUNTAIN Plated 3-Course Menu
- The Rocky Mountain Panorama Ceremony Platform (incl. chairs, signing table, Wedding Arch, 2 hanging flower pots and 4 standing flower pots (seasonal), PA system & Microphone, fully equipped washroom facilities (seasonal), tent option for inclement weather (seasonal))
- Shuttle service from the main Lodge to the Rocky Mountain Panorama Ceremony Platform for all guests
- The Reception Venue
- Honeymoon Suite for Bride & Groom (subject to availability)
- 2 new plush bath robes to keep
- Consultations with Catering & Special Events Sales Manager
- Preferred guest room rates/discount
- Menu tasting for 2 guests
- Ceremony rehearsal (subject to availability)
- Dance floor
- Microphone & podium
- White table linens
- White or black napkins
- Tableware
- Tables and chairs
- Venue access the day before the wedding to decorate (time depends on reception venue)
- Venue access the day after the wedding to remove decorations (time depends on reception venue)
- Complimentary wedding guest parking

THE PEAK

ALL-INCLUSIVE WEDDING PACKAGE

\$245 BUFFET MENU | \$230 PLATED MENU

MINIMUM 30 GUESTS

This package also INCLUDES the following additional enhancements: The “I Do” package, “The Cocktail Hour” plus “The Late Night Snack”

THE PEAK

ALL-INCLUSIVE BUFFET MENU

SERVED WITH ROLLS AND BUTTER

COLD SELECTIONS

Build your own vine tomato bruschetta

Caesar salad station with herb crostini • fresh parmesan traditional garnishes

Assorted seasonal vegetables • red pepper dip hummus • cucumber dip

Medley of baby field greens • sprouts • sliced cucumbers oven-dried croutons • tomatoes • feta cheese • Bermuda onions • peppers • selection of house-made dressings

Charred vegetable and penne pasta salad • torn basil and parmesan • sun-dried tomato and black olive vinaigrette

Country display of cold preserved meats • antipasto platter

HOT SELECTIONS

Peruvian spiced chicken breasts and thighs • roasted sweet corn and leek ragout

Oven baked cannelloni - stuffed with spinach & ricotta cheese in a rosé sauce

Duo of pan seared snapper & steelhead trout • wilted greens • light chive cream

Carved aged Alberta Prime Rib au jus • Yorkshire pudding • horseradish

Select seasonal vegetables

Oven roasted herb fingerling gold potatoes

DESSERTS

Assortment of Canadian specialty pies, cakes, pastries and sliced fresh fruit

Coffee and Tea

THE PEAK

ALL-INCLUSIVE 3-COURSE PLATED MENU

OPTION OF SOUP OR SALAD

SOUP OPTION - SELECT ONE:

Asparagus velouté • Blue cheese crostini

OR

Thai coconut & red curry • cilantro

OR

SALAD OPTION - SELECT ONE:

Heirloom tomato • buffalo mozzarella | basil balsamic reduction • Himalayan sea salt

OR

Baby arugula • poached beets • aged white cheddar sunflower seeds • sherry vinaigrette

MAIN COURSE

CHICKEN & BEEF - SELECT ONE:

Duo of Peruvian marinated chicken supreme • Manhattan cut striploin of beef • veal cognac glaze

OR

Alberta Filet Mignon • jumbo tiger shrimp white and dark sauces

VEGETARIAN OPTION - SELECT ONE:

Butternut squash ravioli • casserole of ratatouille vegetables • wilted spinach

OR

Charred vegetable risotto • yellow pepper coulis Parmesan cheese crisp

DESSERT

PICK 1:

Molten chocolate lava cake • fresh berries

OR

Blueberry crème brûlée • chocolate biscotti

Coffee and Tea

All main courses are served with fresh seasonal vegetables and Chef's choice starch

THE SUMMIT

ALL-INCLUSIVE WEDDING PACKAGE

\$186 BUFFET MENU | \$170 PLATED MENU
MINIMUM 30 GUESTS

This package also INCLUDES the following additional enhancements: The "I Do" package plus "The Late Night Snack"

THE SUMMIT

ALL-INCLUSIVE BUFFET MENU

SERVED WITH ROLLS AND BUTTER

COLD SELECTIONS

Build your own vine tomato bruschetta

Caesar salad station with herb crostini, fresh parmesan and traditional garnishes

Assorted seasonal vegetables • red pepper dip
hummus • cucumber dip

Medley of baby field greens • sprouts • sliced cucumbers
oven-dried croutons • tomatoes • feta cheese • Bermuda
onions • peppers • selection of homemade dressings

Charred vegetable and penne pasta salad • torn basil and
parmesan • sun-dried tomato • black olive vinaigrette

HOT SELECTIONS

Charred Atlantic salmon • roasted peppers • rosé sauce

Roast crisp skin chicken thighs • hunter sauce
braised leeks

Penne pasta tossed with wild mushrooms • baby spinach
in a roasted garlic cream

PEI mussels • red curry coconut cream • julienne
vegetables

Carved aged Alberta Prime Rib au jus • Yorkshire
pudding • horseradish

Select seasonal vegetables

Roasted garlic red skin potatoes

DESSERTS

Assortment of Canadian specialty pies, cakes, pastries and
sliced fresh fruit

Coffee and Tea

THE SUMMIT

ALL-INCLUSIVE 3-COURSE PLATED MENU

OPTION OF SOUP OR SALAD

SOUP OPTION - SELECT ONE:

Tomato bisque with grilled cheese croutons and a
hint of cream

OR

Forest mushroom bisque • rosemary essence

OR

SALAD OPTION - SELECT ONE:

Heritage greens • aged cheddar • charred grape tomatoes
artichokes • pickled onions • roasted shallot dressing

OR

Organic greens • roasted asparagus • bell peppers
pickled radish • Gorgonzola cheese • Sherry vinaigrette

MAIN COURSE

SELECT ONE:

Roasted supreme of chicken • brie • sundried tomato
spinach stuffing • pepper rosé sauce

OR

Grilled Alberta Top Sirloin Steak • forest mushroom
demi-glace

VEGETARIAN OPTION - SELECT ONE:

Butternut squash ravioli • casserole of ratatouille
vegetables • wilted spinach

OR

Charred vegetable risotto • yellow pepper coulis
parmesan cheese crisp

DESSERT

SELECT ONE:

Caramelized Okanagan apple tart • golden caramel sauce

OR

Molten chocolate lava cake • fresh berries

*All main courses are served with fresh seasonal vegetables
and Chef's choice starch*

THE MOUNTAIN

ALL-INCLUSIVE WEDDING PACKAGE

\$152 BUFFET MENU | \$135 PLATED MENU
MINIMUM 30 GUESTS

THE MOUNTAIN

ALL-INCLUSIVE BUFFET MENU

SERVED WITH ROLLS AND BUTTER

COLD SELECTIONS

Build your own vine tomato bruschetta

Caesar salad station with herb crostini • fresh parmesan traditional garnishes

Baked red skin potato salad

Assorted seasonal vegetables • red pepper dip hummus • cucumber dip

HOT SELECTIONS

Grilled chicken breast • roasted sweet corn & leek ragout

Pan seared Tilapia • wilted greens • roasted peppers Chardonnay butter sauce

Butternut squash ravioli • casserole of ratatouille vegetables • wilted spinach

Carved aged Alberta Prime Rib au jus • Yorkshire pudding • horseradish

Select seasonal vegetables

Roasted garlic red skin potatoes

DESSERTS

Assortment of Canadian specialty pies, cakes, pastries and sliced fresh fruit

Coffee and Tea

THE MOUNTAIN

ALL-INCLUSIVE 3-COURSE PLATED MENU

OPTION OF SOUP OR SALAD

SOUP OPTION - SELECT ONE:

Spinach & broccoli cream • Gorgonzola crostini

OR

Roasted red pepper & heirloom tomato • grilled cheese croutons

OR

SALAD OPTION - SELECT ONE:

Baby spinach • sprouts • select berries • Okanagan goat cheese • raspberry vinaigrette

OR

Traditional Caesar salad • herb croutons • Grana Padano

MAIN COURSE

PORK OR CHICKEN - SELECT ONE:

Pan seared medallions of pork tenderloin • grilled Okanagan apple • Calvados sauce

OR

Grain-fed spiced chicken supreme • baby leek & mushroom ragout

VEGETARIAN OPTION - SELECT ONE:

Butternut squash Ravioli • casserole of ratatouille vegetables • wilted spinach

OR

Charred vegetable risotto • yellow pepper coulis Parmesan cheese crisp

DESSERT

SELECT ONE:

New York cheesecake • fresh berry compote

OR

Molten chocolate lava cake • fresh berries

All main courses are served with fresh seasonal vegetables and Chef's choice starch

THE ONE OR THE OTHER

WEDDING PACKAGES

For those couples just wanting to celebrate only the ceremony or only the reception with us, we offer our “One or The Other” Wedding Packages. These packages are perfect for smaller receptions. Additional enhancements may be added.

THE ROCKY MOUNTAIN PANORAMA CEREMONY

\$2,000 PER CEREMONY

- Shuttle service from the main Lodge to our Rocky Mountain Panorama Ceremony Platform
- Chairs
- Signing table with linen
- Wedding Arch
- 2 hanging flower pots and 4 standing flower pots (seasonal)
- PA system & microphone
- Fully equipped washroom facilities (seasonal)
- Tent Option for inclement weather (seasonal)
- Complimentary wedding guest parking

THE RECEPTION ONLY PACKAGES

- Your choice of either the MOUNTAIN Buffet (minimum 30 guests) or the PEAK, SUMMIT or MOUNTAIN Plated 3-Course Menu (minimum 10 guests)
- The Reception Venue
- Honeymoon Suite for Bride & Groom (subject to availability)
- 2 new plush bath robes to keep
- Consultations with Catering & Special Events Sales Manager
- Preferred guest room rates/discount
- Menu tasting for 2 guests
- Ceremony rehearsal (subject to availability)
- Dance floor
- Microphone & podium
- White table linens
- White or black napkins
- Tableware
- Tables and chairs
- Venue access the day before the wedding to decorate (time depends on reception venue)
- Venue access the day after the wedding to remove decorations (time depends on reception venue)
- Complimentary wedding guest parking

THE RECEPTION ONLY PEAK

3-COURSE PLATED MENU | \$145 | MINIMUM 10 GUESTS

OPTION OF SOUP OR SALAD

SOUP OPTION - SELECT ONE:

Asparagus velouté • Blue cheese crostini

OR

Thai coconut & red curry • cilantro

OR

SALAD OPTION - SELECT ONE:

Heirloom tomato • buffalo mozzarella • basil

balsamic reduction • Himalayan sea salt

OR

Baby arugula • poached beets • aged white cheddar

sunflower seeds • sherry vinaigrette

MAIN COURSE

CHICKEN OR BEEF - SELECT ONE:

Duo of Peruvian marinated chicken supreme

Manhattan cut striploin of beef • veal cognac glaze

OR

Alberta Filet Mignon • jumbo tiger shrimp

white and dark sauces

VEGETARIAN OPTION - SELECT ONE:

Butternut squash ravioli • casserole of ratatouille

vegetables • wilted spinach

OR

Charred vegetable risotto • yellow pepper coulis

Parmesan cheese crisp

DESSERT

SELECT ONE:

Molten chocolate lava cake • fresh berries

OR

Blueberry crème brûlée • chocolate biscotti

*All main courses are served with fresh seasonal vegetables
and Chef's choice starch*

THE RECEPTION ONLY SUMMIT

3-COURSE PLATED MENU | \$135 | MINIMUM 10 GUESTS

OPTION OF SOUP OR SALAD

SOUP OPTION - SELECT ONE:

Roasted corn chowder

OR

Forest mushroom bisque • rosemary essence

OR

SALAD OPTION - SELECT ONE:

Heritage greens • aged cheddar • charred grape tomatoes

artichokes • pickled onions • roasted shallot dressing

OR

Organic greens • roasted asparagus • bell peppers

pickled radish • Gorgonzola cheese • sherry vinaigrette

MAIN COURSE

CHICKEN OR BEEF - SELECT ONE:

Roasted supreme of chicken • brie • sundried tomato

spinach stuffing • pepper-rosé sauce

OR

Grilled Alberta Top Sirloin Steak • forest mushroom

demi-glaze

VEGETARIAN OPTION - SELECT ONE:

Butternut squash ravioli • casserole of ratatouille

vegetables • wilted spinach

OR

Charred vegetable risotto • yellow pepper coulis

parmesan cheese crisp

DESSERT

SELECT ONE:

Caramelized Okanagan apple tart • golden caramel sauce

OR

Molten chocolate lava cake • fresh berries

*All main courses are served with fresh seasonal vegetables
and Chef's choice starch*

THE RECEPTION ONLY MOUNTAIN

BUFFET | \$141 | MINIMUM 30 GUESTS

SERVED WITH ROLLS AND BUTTER

COLD SELECTIONS

Build your own vine tomato bruschetta

Caesar salad station with herb crostini • fresh parmesan traditional garnishes

Baked red skin potato salad

Assorted seasonal vegetables • red pepper dip • humus cucumber dip

HOT SELECTIONS

Grilled chicken breast • roasted sweet corn & leek ragout

Pan seared Tilapia • wilted greens • roasted peppers Chardonnay butter sauce

Butternut squash ravioli • casserole of ratatouille vegetables • wilted spinach

Carved aged Alberta Prime Rib au jus • Yorkshire pudding • horseradish

Select seasonal vegetables

Roasted garlic red skin potatoes

DESSERTS

Assortment of Canadian specialty pies, cakes, pastries and sliced fresh fruit

Coffee and Tea

THE RECEPTION ONLY MOUNTAIN

3-COURSE PLATED MENU | \$125 | MINIMUM 10 GUESTS

OPTION OF SOUP OR SALAD

SOUP OPTION - SELECT ONE:

Spinach & broccoli cream • Gorgonzola crostini

OR

Roasted red pepper & heirloom tomato • grilled cheese croutons

OR

SALAD OPTION - SELECT ONE:

Baby spinach • sprouts • select berries • raspberry vinaigrette

OR

Traditional Caesar salad • herb croutons • Grana Padano

MAIN COURSE

PORK OR CHICKEN - SELECT ONE:

Pan seared medallions of pork tenderloin • grilled Okanagan apple • Calvados sauce

OR

Grain-fed spiced chicken supreme • baby leek & mushroom ragout

VEGETARIAN OPTION - SELECT ONE:

Butternut squash ravioli • casserole of ratatouille vegetables • wilted spinach

OR

Charred vegetable risotto • yellow pepper coulis Parmesan cheese crisp

DESSERT

SELECT ONE:

New York cheesecake • fresh berry compote

OR

Molten chocolate lava cake • fresh berries

All main courses are served with fresh seasonal vegetables and Chef's choice starch

ADDITIONAL ENHANCEMENTS

I DO

PACKAGE ON THE ROCKY MOUNTAIN PANORAMA
CEREMONY PLATFORM | \$15 PER PERSON
MINIMUM 30 GUESTS

- Sparkling Wine toast after the ceremony
(one glass per person)
- A selection of 3 cold canapés before the ceremony
(each selection served by the dozen)
- Non-Alcoholic Bar (canned beverages, water)

COLD CANAPÉ SELECTION

Brie and charred grapes crostini

Balsamic watermelon and feta cheese cubes

Grilled asparagus prosciutto wraps

Bruschetta crostini

Sesame Szechuan shrimp

Grape tomato and buffalo mozzarella skewers

Smoked salmon, capers and chive crema crostini

A TOAST TO THE COUPLE

PACKAGE AT THE RECEPTION VENUE | \$26 PER PERSON
MINIMUM 30 GUESTS

- Sparkling Wine toast (one glass per person)
- A selection of 3 hot or cold canapés
(each selection served by the dozen)
- Antipasto Board

HOT CANAPÉ SELECTION

Crispy vegetable spring rolls

Bacon wrapped scallops

Mini crab cakes with jalapeno chive crema

Tempura shrimp

Chicken satays

Beef satays

Five mushroom crostini with shaved parmesan

Risotto cakes with marinara sauce

COLD CANAPÉ SELECTION

Brie and charred grapes crostini

Balsamic watermelon and feta cheese cubes

Grilled asparagus prosciutto wraps

Bruschetta crostini

Sesame Szechuan shrimp

Grape tomato and buffalo mozzarella skewers

Smoked salmon, capers and chive crema crostini

ANTIPASTO BOARD

Assortment of grilled vegetables • prosciutto • Genoa salami • capicola • baby bocconcini cheese • provolone marinated olives • pickles • artichoke • flat breads

THE COCKTAIL HOUR

PACKAGE AT THE RECEPTION VENUE | \$49 PER PERSON*
MINIMUM 30 GUESTS

FRESH VEGETABLE DISPLAY

Farm fresh selection of grilled and crisp raw vegetables
chive dipping sauce • roasted garlic dipping sauce
sun-dried tomato dipping sauce

FRUIT DISPLAY

Seasonally-inspired sliced fruit • assortment of fresh
berries with minted honey yogurt

CHIPS AND DIPS

Corn chips • tortilla chips • pretzels • kettle chips • dips
salsa • sour cream

IMPORTED AND DOMESTIC CHEESE

Banquet of locally sourced and imported cheeses • red and
green grapes • sliced baguettes • bread sticks • sun-dried
fruits • nuts

ANTIPASTO BOARD

Assortment of grilled vegetables • prosciutto • Genoa
salami • capicola • baby bocconcini cheese • provolone
marinated olives • pickles • artichoke • flat breads

*ADD-ON:

ICE CHILLED PEEL-AND-EAT JUMBO SHRIMP \$250 FOR 100 PIECES

Jumbo poached shrimp with a duo of cocktail and
chimichurri cocktail sauce

THE LATE NIGHT SNACK

PACKAGE AT THE RECEPTION VENUE | \$10 PER PERSON*
MINIMUM 30 GUESTS

CHOICE OF:

KETTLE CHIPS

Kettle chips • hummus • ranch dip • roasted red pepper dip

POUTINE BAR

Fresh-cut fries • cheese curds • beef demi-glaze

NACHO BAR

Tortilla chips • cheese • tomatoes • green onions
house-made salsa • sour cream • guacamole

THE ARTISAN PIZZAS

Cheese • Vegetable • Meat

*ADD-ON:

Add a SECOND Late Night Snack for \$10 Per Person

THE BAR

A complimentary bartender is provided for both cash and host bars. If consumption is below \$400 net revenue per bar, the following labour charges will apply: \$30 per hour per bartender for a minimum of 4 hours.

As the licensed facility, Fairmont Hot Springs Resort is legally responsible to be the sole provider of alcoholic beverages. An exception may be made with regard to wine service where a corkage fee of \$20 per bottle will be charged.

WINE

WHITE WINE

750 ML

Desert Hills Cactus White

\$38.00

OKANAGAN, BC

Oyster Bay Sauvignon Blanc

\$41.00

MARLBOROUGH, NZ

Hillside Cellars, Pinot Gris

\$41.00

OKANAGAN, BC

Chloe Chardonnay

\$46.00

SONOMA COUNTY, USA

ROSÉ WINE

Desert Hills Rosé

\$38.00

OKANAGAN, BC

RED WINE

Desert Hills Cactus Red

\$38.00

OKANAGAN, BC

Oyster Bay Merlot

\$41.00

MARLBOROUGH, NZ

50th Parallel Pinot Noir

\$41.00

OKANAGAN, BC

J Lohr, Cabernet Sauvignon

\$46.00

NAPA, USA

SPARKLING WINE

Stellar Jay Songbird Brut

\$38.00

OKANAGAN, BC

Lamarca Prosecco

\$40.00

VENETO, ITALY

Reserve Wine List Available upon request

BEER

DOMESTIC

\$6.75

Kokanee

Budweiser

Canadian

Coors Light

PREMIUM

\$7.00

Corona

Stella Artois

LOCAL CRAFT BEER

\$7.00

Original 83 Honey Ale

ARROWHEAD BREWING CO., INVERMERE, BC

Split Wit Belgian White

OVERTIME BEER WORKS, KIMBERLEY, BC

Lone Wolf IPS

FERNIE BREWING CO., FERNIE, BC

SPIRITS

STANDARD BAR

HIGHBALL 1 OZ. \$6.75

WATER, SODA, TONIC, SOFT DRINK MIX

COCKTAIL 1 OZ. \$7.00

CLAMATO, TOMATO JUICE, ORANGE JUICE, CRANBERRY

Gibson's Sterling Rye Whisky

Flor de Caña White Rum

Flor de Caña Dark Rum

Sailor Jerry Spiced Rum

Smirnoff Vodka

Tanqueray Gin

Glenfiddich Scotch

PREMIUM BAR 1 OZ. \$8.75

Gibson's 12 year Sterling Rye Whisky

Flor de Caña 4 year White Rum

Kraken Dark Rum

Sailor Jerry Spiced Rum

Grey Goose Vodka

Bombay Sapphire Gin

Glenfiddich 12 year Scotch

LIQUEURS 1 OZ.

\$6.75

SERVED WITH COFFEE OR HOT CHOCOLATE

Bailey's Irish Cream

Frangelico

Kahlúa

Flor de Caña 4 year White Rum

Kraken Dark Rum

Sailor Jerry Spiced Rum

SHOTS 1 OZ.

Jägermeister

\$3.75

Fireball

\$3.75

Additional options may be added upon request as quoted

NON-ALCOHOLIC

Budweiser Prohibition

\$5.00

Martinelli's Sparkling Cider (5 oz.)

\$4.50

Canned Soft Drinks:

\$2.50

COKE, DIET COKE, SPRITE, GINGER ALE

FUNCTION POLICIES & INFORMATION

Guaranteed Number of Attendees

To assist us in making your event the best it can possibly be, please notify us of the final guaranteed number of attendees three (3) working days prior to the function. We need this number so we can order and guarantee your chosen menu items. Also, this will be the minimum number used for estimation and billing purposes. If more people attend than what you guaranteed, we will bill using the number of attendees. We are prepared to serve and set 5% more people than your guaranteed number as long as the space and venue booked is able to accommodate the increase in numbers. If no guarantee is received, the expected number will be considered the guarantee.

Menu and Package Selections

Menu and Package selections should be submitted to our Sales & Catering Department no less than four (4) weeks prior to the function date. The Resort cannot guarantee the availability of all menu items ordered less than 4 weeks prior to the event date.

Event Contract

To secure all events, the Event Organizer will be required to sign a legally binding contract and pay a non-refundable deposit. Should the Resort not be in the possession of a signed contract, the function will be considered cancelled.

Pricing & Minimum Number of Guests

All Food & Beverage pricing may be subject to change without prior notice. All prices are per person unless otherwise stated and do not include taxes and 17% gratuities.

Minimum Number of Guests: All-Inclusive Wedding Packages require a minimum of 30 guests. The Reception-Only Package requires a minimum of 30 guests for the buffet option and a minimum of 10 guests for the plated option. Groups of less are subject to a surcharge.

Food Allergies & Dietary Restrictions

Should any of your guests have food allergies or dietary restrictions, it is important that you inform us at the time of booking and state the name of each guest and the nature of their food allergy or dietary restriction. In turn, we will take the necessary precautions during the preparation of their meal. Dietary substitutes are \$5 per person.

British Columbia Liquor Law

In order to legally drink in the province of British Columbia regardless of the type of event, a guest must be 19 years of age or older.

We reserve the right to ask for government-issued identification (ID) if anyone appears to be under the age of 25. Failure to do so will result in denial of liquor service.

Alcoholic beverages must only be dispensed by Fairmont Hot Springs employees or bartenders on all of our premises, including golf courses and other venues. Liquor service may be denied to those guests who appear to be intoxicated.

As the licensed facility, Fairmont Hot Springs Resort is legally responsible to be the sole provider of alcoholic beverages. An exception may be made with regard to wine service where a corkage fee of \$20 per bottle will be charged.

Property Regulations

Due to internal Health and Safety regulations, Fairmont Hot Springs Resort will be the sole provider of any food items and we are unable to allow any food supplied by outside operators to be brought in by clients. The only exception to this would be Wedding Cakes which can only be accepted if prepared professionally in a licensed retail outlet and a signed waiver "Food Liability Release Form" has been returned to your Catering & Special Events Sales Manager.

To avoid damage to wallpaper or paint, we ask that you refrain from taping, tacking or attaching posters, flyers, or written material to walls or doors. All materials brought into the hotel must be flame proof and subject to inspection by the local Fire Department. No flammable fluids or substances may be used. All candles must be enclosed in glass containers that are one inch above the flame.

To avoid damage to our linens and carpet please refrain from using real flower petals, bubbles, silly string or confetti. Use of these items could result in an additional cleaning or replacement fee.

Disclaimers

The Resort will not be responsible for the loss of, or damage to, any articles left on the Resort property prior to, during or following any function. Conversely, for any damage to Resort property caused by equipment or merchandise brought onto Resort premise, the Event Organizer will be held liable.

The Resort reserves the right to inspect and control all private functions.

Deposits

In order to secure all bookings, an advanced payment of 20% based on the total estimated cost including gratuities and taxes will be required at time of signing of the contract and will be credited toward the Master Account.

A second payment of 25% based on the total estimated cost including gratuities and taxes will be required 45 days prior to the ceremony date and will be credited toward the Master Account. A third payment which will be the balance of the total estimated cost including gratuities and taxes will be required 7 days prior to the ceremony date and will be credited toward the Master Account.

The possible remaining balance will be settled prior to departure. All deposits and balance may be paid by cash, cheque or credit card.

Cancellation

In the event of cancellation occurring 0 to 14 days prior to the ceremony date, liquidated damages in the amount of one hundred percent (100%) of the estimated Food and Beverage Revenue, total Function Room Rental, ceremony site fee, group recreational activities and group transportation will be due plus all applicable taxes.

In the event of cancellation occurring 15 to 30 days prior to the ceremony date, liquidated damages in the amount of eighty percent (80%) of the estimated Food and Beverage Revenue, total Function Room Rental, ceremony site fee, group recreational activities and group transportation will be due plus all applicable taxes.

In the event of cancellation occurring 31 to 60 days prior to the ceremony date, liquidated damages in the amount of fifty percent (50%) of the estimated Food and Beverage Revenue, total Function Room Rental, ceremony site fee, group recreational activities and group transportation will be due plus all applicable taxes.

In the event of cancellation occurring 61 to 90 days prior to the ceremony date, liquidated damages in the amount of thirty percent (30%) of the estimated Food and Beverage Revenue, total Function Room Rental, ceremony site fee, group recreational activities and group transportation will be due plus all applicable taxes.

Guest Room Block

A maximum of five (5) rooms in total will be held for the wedding couple and immediate family. A special discount of 20% off Best Available Rate will be extended for all other guests attending the wedding and made available for the duration of two (2) days prior and two (2) days after the actual ceremony date. All rooms are subject to availability. Individual guests will be asked for a valid credit card at time of booking and a non-refundable deposit for the first night accommodation will be charged 72 hours prior to arrival.

Our Catering & Special Events Sales Manager will confirm the booking code for the 20% discounted rate to the Event Organizer once the legally-binding contract has been signed and confirmed.

Further cancellation and attrition policies can be found in your completed Function Contract.

Fairmont Hot Springs Resort has everything you need to make your wedding day naturally yours.

DISTANCES

Cranbrook, BC	108 km (67 mi)
Calgary, AB	299 km (185 mi)
Lethbridge, AB	392 km (244 mi)
Spokane, WA	410 km (255 mi)
Red Deer, AB	432 km (268 mi)
Kelowna, BC	490 km (305 mi)
Edmonton, AB	584 km (362 mi)
Saskatoon, SK	901 km (560 mi)