

2017

# CATERING PACKAGE

at Valley Ridge Golf Club



VALLEY **VR** RIDGE  
GOLF CLUB

At Valley Ridge Golf Club we strive to ensure your event is a memorable day for you and your guests. We will work with you throughout the planning process to ensure all your needs are exceeded. We take pride in planning, preparing and executing your event.



Should you have any questions or require vendor referrals throughout the planning process, please do not hesitate to contact me.

Thank you for considering us at Valley Ridge Golf Club.



**Kaitlyn Bruce**  
**Events & Marketing Manager**  
**[kbruce@valleyridgegolf.com](mailto:kbruce@valleyridgegolf.com)**  
**403.221.9682 x242**

# Your Event at Valley Ridge Golf Club

Room Name	Banquet	Reception	Theatre	U-Shape	Classroom
River Room	100	100	150	40	75
Valley Hall	200	250	200	70	125
Brassies	30	40	30	16	18

NOTE: Valley Hall & Brassies are sold as one room (combined) on Fridays/Saturdays

We are able to cater to groups of 10-200 with two separate banquet rooms. Both rooms have exclusive adjacent patios which are available during the summer months.

Our **Valley Hall** can host up to 200 guests for a plated meal or buffet dinner. It has a beautiful open wooden beamed ceiling along with floor to ceiling windows. Two patio doors lead you outside to an L-shaped patio with beautiful views of the golf course.

Our **River Room** can host more intimate gatherings, up to 100 guests. The adjacent patio leads you directly into our glorious gardens. Windows along two of the four walls let in lots of natural light. Dance the night away on our dance floor to complete your event!



## Audio Visual Equipment

Screen \$25 Rental

LCD Projector \$150 Rental

Flip Chart & Markers \$25 Each Rental

Podium & Microphone - Complimentary

Ipod Dock - Complimentary

## Golf Group Outings

During the golf season, add a golf outing to your meeting or event.

Subject to availability.



## Breakfast Buffets



### PGA BREAKFAST BUFFET

Chilled assorted fruit juices  
 Sliced seasonal fruit platter  
 Fresh baked croissants  
 Assorted fruit filled danishes  
 Assorted muffins with assorted condiments  
 Scrambled eggs topped with marble cheese  
 Lean & crispy bacon strips  
 Grilled pork sausages  
 Pepper & green onion potato hash  
 Coffee/Tea  
**\$21/Guest**

### CONTINENTAL BUFFET

Chilled assorted fruit juices  
 Sliced seasonal fruit platter  
 Individual Greek Yogurts  
 Fresh baked croissants  
 Assorted fruit filled danishes  
 Assorted muffins with assorted condiments  
 Coffee/Tea  
**\$16/Guest**

### EXPRESS BUFFET

Chilled assorted fruit juices  
 Sliced seasonal fruit platter  
 Assorted muffins with assorted condiments  
 Coffee/Tea  
**\$12/Guest**

### ADDITIONAL HOT ITEMS

**\$4/Guest**

#### Buttermilk Pancakes OR Belgium Waffles

With warm syrup, butter, berry compote

#### Goat Cheese & Spinach Frittata

With mushrooms and tomato

#### Eggs Benedict

Shaved back bacon, soft poached eggs coated in a rich traditional hollandaise sauce

#### Warm Individual Quiche

Sauteed spinach, bacon, onions & cheese served in an individual tartlet

## Valley Ridge Deluxe Brunch Buffet

### BAKED GOODS

Assorted flavoured croissants and breakfast pastries  
Warm cinnamon buns & variety of fresh baked muffins  
Fresh baked rustic rolls

### COLD SALADS & PLATTERS

Seasonal California greens with assorted dressings  
Traditional Caesar salad  
Mediterranean Greek salad  
Vegetable crudites with ranch dip  
Mediterranean antipasto board  
Charcuterie board

### BREAKFAST FAIR

Grilled pork breakfast sausages  
Crisp Alberta bacon rashers  
Rustic potato hashbrowns, with sautéed onions, peppers & tomatoes  
Scrambled eggs with Monterey Jack cheese  
Traditional eggs benedict  
Buttermilk pancakes with warm maple syrup & berry compote

### SEAFOOD PLATTER

Assorted smoked & pickled seafood platter

### HOT DISHES

Seasonal vegetable medley  
Carved Dijon & rosemary crusted Alberta beef with a cabernet peppercorn demi & horseradish sauce  
Fire grilled chicken with a saffron white wine cream sauce  
Steamed white rice

### DESSERTS

Seasonal sliced fresh fruit platter  
International & domestic cheese board with crackers  
Assorted dessert shooters, chocolate cups, French pastries & cakes

### BEVERAGES

Coffee/Tea  
Fruit Punch Juice Fountain

**\$45/Guest**

**50 Guest Minimum**



## Morning & Afternoon Breaks

### Choose Any (3) For \$10/Guest

Assorted fresh baked muffins  
 Assorted dessert squares  
 Assorted French pastries  
 Assorted fresh baked cookies  
 Confections & chocolate bars

Seasonal whole fruit  
 Seasonal sliced fresh fruit  
 Vegetable crudites with ranch dip

Flavoured yogurts  
 Granola bars

Tex Mex dip with tri-colour tortilla chips  
 Assorted dry snack platter (chips, pretzels, nuts & bolts)

### Refreshments

Assorted Fruit Juices \$3/each - Assorted Canned Soft Drinks \$3.50/each  
 Coffee/Tea Carafe (appx 15 cups) \$30 - Coffee/Tea Urn (appx 60 cups) \$100



## Cold Lunch Buffets

### INDIVIDUAL ARTISAN SANDWICH BUFFET

Chef's choice of soup with crackers  
Egg & tuna salads, smoked salmon,  
grilled Mediterranean vegetables, salami,  
black forest ham, turkey, and  
Cajun spiced chicken salad  
Served on a variety of Picolo & Goodhearth buns

Seasonal California greens  
with signature dressings  
Chef's choice of two house made salads  
Vegetable crudites with house ranch dip  
Mediterranean antipasto platter with olives,  
pickles and marinated vegetables

Seasonal sliced fresh fruit  
Variety of fresh baked cookies,  
assorted squares & tarts  
Coffee/Tea

**\$22/Guest**

### BUILD YOUR OWN SANDWICH BUFFET

Chef's choice of soup with crackers  
Assortment of fresh baked sliced breads,  
baguettes and buns  
Salami, black forest ham, roast beef, pastrami,  
smoked turkey, tuna and egg salad  
Sliced domestic cheeses  
Sliced tomato, red onions, lettuce, cucumber  
and assorted condiments

Seasonal California greens with  
signature dressings  
Chef's choice of one house made salad  
Vegetable crudites with house ranch dip  
Mediterranean antipasto platter with olives,  
pickles and marinated vegetables

Seasonal sliced fresh fruit  
Variety of fresh baked cookies,  
assorted squares & tarts  
Coffee/Tea

**\$24/Guest**  
**Minimum 20 Guests**



## Hot Themed Lunch Buffets

### ITALIAN BUFFET

Garlic bread  
Baked beef lasagne  
Selection of flatbread pizzas  
Sliced tomatoes with mozzarella cheese, fresh basil & balsamic cream  
Medley of seasonal California greens with assorted dressings  
Vegetable crudites with house ranch dip  
Tiramisu, assorted dessert squares & tarts  
Seasonal fresh fruit platter  
Coffee/Tea

**\$28/Guest - Minimum 20 Guests**

### MEXICAN BUFFET

Tortilla Soup  
Guacamole, pico de gallo & sour cream with tortilla chips  
Authentic Mexican rice  
Chicken fajita with sautéed Spanish onions & peppers  
Flour quesadilla's, Monterey jack & cheddar cheeses, green onions & hot sauce  
Medley of seasonal California greens with assorted dressings  
Vegetable crudites with house ranch dip  
Assorted dessert squares & tarts  
Seasonal fresh fruit platter  
Coffee/Tea

**\$25/Guest - Minimum 20 Guests**

### AMERICAN BUFFET

Mini gourmet lean beef cheese burgers  
Roasted Cajun BBQ chicken with chipotle aioli  
Seasonal vegetable medley  
Roasted baby creamer potatoes with crisp bacon & melted cheese  
Traditional Caesar salad  
Crisp California greens with apples and walnuts and assorted dressings  
Vegetable crudites with house ranch dip  
Assorted pies, dessert squares & tarts  
Seasonal fresh fruit platter  
Coffee/Tea

**\$26/Guest - Minimum 20 Guests**

## Hot Themed Lunch Buffets

### EUROPEAN BUFFET

Freshly baked bread rolls  
 Traditional beef stroganoff with buttered noodles  
 Catch of the day, grilled and served with chef's selected sauce  
 Seasonal vegetable panache with roasted almond butter  
 Traditional Greek salad  
 Medley of seasonal California greens with assorted dressings  
 Vegetable crudites with house ranch dip  
 Assorted dessert squares & tarts  
 Seasonal fresh fruit platter  
 Coffee/Tea

**\$27/Guest - Minimum 20 Guests**

### CHINESE BUFFET

Ginger beef and sweet & sour chicken  
 Stir-fried vegetables and Traditional fried rice  
 Crispy fried vegetable spring rolls with chili plum sauce  
 Noodle Salad  
 Medley of seasonal California greens with assorted dressings  
 Vegetable crudites with house ranch dip  
 Assorted pies, dessert squares & tarts  
 Seasonal fresh fruit platter  
 Coffee/Tea

**\$24/Guest - Minimum 20 Guests**

### INDIAN BUFFET

Garlic & cilantro baked Naan bread  
 Samosas with mango chutney  
 Traditional New Dehli style butter chicken with mango chutney  
 Basmati rice baked with peas and saffron threads  
 Cucumber raita and cilantro relish  
 Marinated mixed bean salad with toasted coconut and chilli  
 Medley of seasonal California greens with assorted dressings  
 Vegetable crudites with house ranch dip  
 Assorted dessert squares & tarts  
 Seasonal fresh fruit platter  
 Coffee/Tea

**\$26/Guest - Minimum 20 Guests**

## Appetizer Packages

Pre-selected packages based off of our most popular items. Must be ordered for the number of guests attending.



### *Package One*

Vine ripened tomato bruschetta, brie and balsamic reduction  
Pan fried pork dumplings, sweet chili sauce  
Lemon and herb scented chicken kabob with tzatziki

**\$10/Guest**

### *Package Two*

Chocolate Dipped Strawberries  
Baked Brie Wheel  
Sparkling Wine

**\$15/Guest**

### *Package Three*

Vine ripened tomato bruschetta, brie and balsamic reduction  
Smoked salmon pinwheels with cream cheese & fried capers  
Beef satay with horseradish garlic aioli  
Oka & almond filo pouches  
Tempura shrimp with rose island cocktail sauce

**\$15/Guest**

### *Package Four*

Charcuterie Board  
Baked Brie Wheel  
Goat cheese & mushroom tartlets  
Poached shrimp cones with wasabi aioli

**\$20/Guest**

## Passed Hors D'Oeuvres



TIP: For a one hour cocktail hour, we suggest ordering 3-4 pieces/person

### COLD SELECTIONS

Chocolate Dipped Strawberries	\$24/Dozen
Smoked salmon crab cones	\$28/Dozen
Assorted California rolls, pickled ginger, wasabi & soy	\$26/Dozen
Vine ripened tomato bruschetta with brie & balsamic reduction	\$26/Dozen
Poached shrimp cones with wasabi aioli	\$24/Dozen
Individual shrimp cocktail cups with cocktail sauce and watercrest	\$28/Dozen
Gazpacho shrimp shooters with tabasco & cracked pepper	\$24/Dozen
Smoked salmon pinwheels with cream cheese & fried capers	\$26/Dozen

### HOT SELECTIONS

Vegetable spring rolls with chili plum sauce	\$22/Dozen
Beef satay with horseradish garlic aioli	\$28/Dozen
Lemon & herb scented chicken kabob with tzatziki	\$26/Dozen
Pork dumplings with sweet chili sauce	\$21/Dozen
Goat cheese & mushroom tartlets	\$24/Dozen
Oka & almond filo pouches	\$24/Dozen
Tempura shrimp with rose island cocktail sauce	\$28/Dozen
Vegetable samosas with cilantro relish	\$26/Dozen
Lamb sliders with tzatziki & arugula	\$45/Dozen



## Presentation Stations

### Seafood Board

Smoked salmon, fresh shucked oysters, candy salmon, poached lemon shrimp, peppered mackerel, smoked trout and California rolls with lemon, soy sauce, tabasco, cocktail and remoulade sauces  
**\$225 (serves 25 guests)**

### Charcuterie Board

Cured Valbella sausages, baguette rubbed with olive oil and garlic clove, crackers, brie & oka cheeses, olives, salami, pickles, prosciutto and seasoned goat cheese  
**\$200 (serves 25 guests)**

### Canadian & European Cheese Board

Soft and hard cheeses, assorted crisps & crackers  
**\$175 (serves 25 guests)**

### Spinach & Goat Cheese Dip

Served warm with crisp baguettes and flatbreads  
**\$125 (serves 25 guests)**

### Baked Brie Wheel

Aged brie wheel, wrapped in filo pastry with fig jam and toasted baguette  
**\$125 (serves 25 guests)**

### Flatbreads & Dips

Variety of herb scented flatbreads & crisp tortilla chips with hummus, guacamole, olive tapenade, salsa and roasted garlic aioli  
**\$150 (serves 25 guests)**

### Chocolate Fountain

Banana bread, marshmallows, strawberries, pineapple  
**\$500 (minimum 50 guests)**

### Vegetable Crudite

Broccoli, carrots, celery, vine ripened tomatoes, cauliflower, radishes & ranch, spinach & tzatziki dips  
**\$125 (serves 25 guests)**

### Shrimp On Ice

Lemon poached tiger shrimp with American cocktail & Marie rose sauces, tabasco and wasabi aioli  
**\$150 (serves 25 guests)**

## *Beverage Fountain*

Non-Alcoholic Fruit Punch Beverage Fountain  
 Alcoholic Fruit Punch Beverage Fountain

\$125/4 Gallons  
 \$200/4 Gallons



## Plated 3-Course Dinner (Soups & Salads)

Please choose one soup or salad, and one dessert from the following page. Pricing listed with entrees.

### *Soups*

Cream of Portobello & Cremini mushrooms, baked parmesan crisp  
 Roasted red pepper & tomato bisque, focaccia rosemary croutons  
 Butternut squash & ginger, toasted coconut  
 Broccoli & Ontario smoked cheddar with red pepper coulis  
 Seafood clam bisque with grilled shrimp & warm baguette

### *Salads*

#### **Artisan blended greens**

Oka cheese, cucumber, dried cranberries, candied pecans, cocktail tomatoes, carrot curls, pea shoots, balsamic dressing

#### **Caesar salad**

Crisp romaine leaves, focaccia croutons, parmesan, creamy garlic citrus dressing

#### **Spinach salad**

Blended with arugula, goat cheese, mandarin segments, cherry tomato, red beets, carrot curls, citrus poppyseed dressing

#### **Smoked Salmon Salad**

Butter leaf, watercress & arugula lettuces, shaved Spanish onions, cherry tomato, toasted capers, poached asparagus & crisp crackers, sundried tomato vinaigrette **Add \$4/Guest**

***Add a Fourth course by choosing an additional soup/salad for +\$7/Guest***



## Plated 3-Course Dinner (Desserts)

Please choose one dessert. Following page contains pricing with entrees.

### Apple Strudel

Warm vanilla Anglais, whipped cream and seasonal fruits

### Tiramisu Teardrop

Espresso sponge, dusted with cocoa, berry coulis, whipped cream & seasonal fruits

### Brandy Snap Basket

Filled with a rich strawberry parfait, fresh seasonal berries & whipped cream

### Baked NY Cheese Cake

Berry coulis, whipped cream and seasonal fruits

### Decadent Chocolate Mousse Torte

Individual round mousse torte, baked sponge, berry coulis, whipped cream & seasonal fruits

### Buffet Dessert Choice

Variety of buffet cakes, assorted French pastries, fruit tarts, chocolate flavoured cups and mousse shooters **Add \$6/Guest**

### Trio Dessert

Variety of imported and domestic cheeses with crackers, torched crème brule and a rich chocolate mousse shooter with selected berries **Add \$12/Guest**

### Valley Ridge Cheese Plate

Variety of imported and domestic cheeses, organic crackers and fresh seasonal fruits and berries **Add \$40/Table of 8**

## Plated 3-Course Dinner (Entrees)

All entrees are served with chef's choice of seasonal vegetables and roasted potato, as well as warm dinner rolls, butter balls, & fresh brewed Columbian Citavo coffee & Artisan teas.



TIP: With a plated meal you must have your choices on your invitation so that guests RSVP in advance their selection. A seating plan is required with a placecard for each guest indicating their meal choice. This can be done by a colour code, picture or sticker

### Select up to two entrées + one vegetarian entrée

#### Valley Ridge Duo \$59/Guest

AAA Alberta beef striploin & grilled free range chicken breast, red peppercorn demi & sweet balsamic cream glaze

#### Valley Ridge Trio \$62/Guest

AAA Alberta beef striploin, grilled free range chicken breast & garlic buttered shrimp skewer, red peppercorn demi, sweet basil pesto

#### Beef Tenderloin \$58/Guest

AAA Alberta beef tenderloin (6oz), cabernet shallot demi

#### Tenderloin & Chicken Duo \$64/Guest

AAA Alberta beef tenderloin (6oz), cabernet shallot demi & free range chicken breast, filled with a ricotta cheese spinach mousse, balsamic cream glaze

#### Cornish Game Hen \$50/Guest

Marinated with fresh rosemary & cracked pepper and glazed with maple syrup, madeira wine jus

#### Chicken Supreme \$54/Guest

Dusted with paprika & olive oil, filled with ricotta cheese spinach mousse, saffron cream sauce

#### West Coast Salmon \$55/Guest

Pan seared, brushed with lime juice and olive oil, apricot brandy cream sauce, wasabi aioli

#### Short Rib Ravioli \$50/Guest

Slowly braised Alberta short ribs, encased in a traditional ravioli pasta, roasted red pepper tomato sauce, grilled asparagus and fresh parmesan

#### Butternut Squash Ravioli \$48/Guest

*Vegetarian*

Lightly poached & tossed in scented olive oil, shallot wine cream sauce, fresh basil & crumbled goat cheese

#### Vegetarian Filo Strudel \$48/Guest

*Vegetarian*

Grilled vegetables, lightly tossed in a sweet roasted tomato sauce and wrapped in filo pastry

Add Grilled Garlic buttered shrimp skewer +\$4/Guest

Add 5oz grilled lobster tail +\$10/Guest



## Valley Ridge Dinner Buffets

All buffets include the following. Please view the following page for entrée choices and pricing

**50 person minimum**

### **Salads & Platters**

Fresh baked bread rolls

Medley of seasonal California greens with three assorted dressings

Caesar salad with focaccia croutons, creamy garlic citrus dressing

Tri colour rotini pasta with creamy dill dressing

Bean medley with fresh herbs, feta cheese, sun-dried tomato dressing

Vegetable crudités with ranch dip

Mediterranean antipasto platter with olives, pickles & marinated vegetables

International & domestic cheese board with crackers

Grilled rosemary garlic flat bread and tortilla chips with salsa, hummus, guacamole and tzatziki dips

### **Hot Dishes**

Seasoned and steamed vegetable medley

Oven roasted paprika potatoes with honey and fresh herbs

Spinach & ricotta cannelloni with white cream sauce & melted mozzarella cheese

### **Desserts**

Seasonal sliced fresh fruit platter

Chef's dessert buffet; assorted buffet cakes, French pastries, fruit tarts,

chocolate flavoured cups & dessert shooters

Freshly brewed Columbian Citavo coffee & selected Higgins & Burke fine teas



## Valley Ridge Dinner Buffets

All buffets include the items on the previous page

### *Buffet One*

Slow roasted sirloin of beef with peppercorn red wine demi, horseradish, Dijon and grainy mustards

Grilled paprika chicken breast with basil pesto & pineapple pico de galo

**\$56/Guest**

### *Buffet Two*

Slow roasted sirloin of beef with peppercorn red wine demi, horseradish, Dijon and grainy mustards

Grilled paprika chicken breast with basil pesto & pineapple pico de galo

Cedar plank West Coast salmon with citrus wasabi aioli

**\$60/Guest**

### *Buffet Three*

Slow roasted AB Prime Rib with peppercorn red wine demi, horseradish, Dijon & grainy mustards

Grilled paprika chicken breast with basil pesto & pineapple pico de galo

**\$62/Guest**

### *Buffet Four*

Slow roasted AB Prime Rib with peppercorn red wine demi, horseradish, Dijon & grainy mustards

Grilled paprika chicken breast with basil pesto & pineapple pico de galo

Cedar plank West Coast salmon with citrus wasabi aioli

**\$65/Guest**



## Late Night Snacks



TIP: We suggest ordering for no less than 50% of your guests. 50-75% is our recommendation

### House Prepared Pizza

12" Selection of Hawaiian, three cheese, pepperoni & vegetarian  
\$9/Guest

### Poutine Bar

Crispy fries, fresh cheese curds, cheese sauce, gravy, sliced jalapenos, salsa & bacon bits  
\$10/Guest

### Smokies & Wedges

Grilled Italian smoked sausages, fresh buns, assorted condiments.  
Crispy fried potato wedges, chipotle aioli  
Vegetable crudité & house dip  
\$10/Guest

### Deli Sandwiches

Selection of egg, tuna, ham, turkey, pastrami, vegetarian, prepared with a variety of fillings & condiments on fresh baked Artisan rolls  
Vegetable crudité and house dip  
\$8/Guest

### Cheese & Fruit

Selection of Canadian & Imported cheeses served with crackers  
Variety of melons, berries & seasonally available fruits  
\$6/Guest



## Bar Options



TIP: Host pricing is provided for a Host Bar (the event covers all beverages), Subsidized Bar (the guests pay a portion and that goes towards the hosts bar bill, for example a toonie bar) or Drink Tickets. Cash pricing is when the guests pay for their own drinks

### FULL HOUSE BAR

*Available Cash or Host*

- House Highballs**            **\$5.75 Host or \$6.50 Cash**  
Sky Vodka, Appleton White Rum, Appleton Estates Dark Rum, J&B Scotch. Tanqueray Gin, Forty Creek Rye, Captain Morgan Spiced Rum
- Premium Highballs**    **\$6.75 Host or \$7.50 Cash**  
Cuervo Gold, Jack Daniels, Baileys
- Domestic Beer**            **\$5.75 Host or \$6.50 Cash**  
Budweiser, Bud Light, Kokanee, Traditional
- Premium Beer**            **\$6.75 Host or \$7.50 Cash**  
Stella, Shocktop, Corona, Keiths
- Coolers**                    **\$6.75 Host or \$7.50 Cash**  
Smirnoff Ice, Mike's Hard Cranberry, Okanagan Cider
- Wine**                        **\$6.75 Host or \$7.50 Cash**  
House Red or White
- Soft Drinks or Juice**      **\$1.75 Host or \$2 Cash**

### PREMIUM BAR

*Available Host Only*

- Premium Plus Highballs**            **\$7.50 HOST**  
Grey Goose Vodka, Hendricks Gin, Bacardi 8 Year Rum, Crown Royal Black Rye, Glenfiddich Scotch
- Premium Highballs**                **\$6.75 HOST**  
Cuervo Gold, Jack Daniels, Baileys
- Domestic Beer**                        **\$5.75 HOST**  
Budweiser, Bud Light, Kokanee, Traditional
- Premium Beer**                        **\$6.75 HOST**  
Stella, Shocktop, Corona, Keiths
- Coolers**                                **\$6.75 HOST**  
Smirnoff Ice, Mike's Hard Cranberry, Okanagan Cider
- Premium House Wine**                **\$7.50 HOST**
- Soft Drinks or Juice**                **\$1.75 HOST**

**Note:** All liquors and liqueurs are 1oz pours. All wines are 6oz pours.

**Note:** All host prices are subject to 18% gratuity and 5% GST. All cash prices include 5% GST



## Wine List

### House Wine

Arabella Sauvignon Blanc (South Africa)	\$30
Seven Peaks Chardonnay (USA)	\$30
Beringer Pinot Grigio (USA)	\$30
Seven Peaks Merlot (USA)	\$30
Arabella Cabernet (South Africa)	\$30
Lindeman's Bin 50 Shiraz (Australia)	\$30
Marcus James Malbec (Argentina)	\$30

### White Wine

Chocalan Seleccion Rose (Chile)	\$30
Lengfelder Bird Label Riesling (Germany)	\$32
Chateau St Jean Chardonnay (USA)	\$40
See Ya Later Gewurztraminer (Canadian)	\$40
Kim Crawford Sauvignon Blanc (New Zeal)	\$45
Stag's Leap Viognier (USA)	\$60

### Sparkling

Ruffino Sparkling Rose (Italy)	\$34
Ruffino Prosecco (Italy)	\$34

### Red Wine

Mark West Pinot Noir (USA)	\$35
Oak Grove Merlot (USA)	\$35
Painters Bridge Zinfandel (USA)	\$38
Ravenswood Zinfandel (USA)	\$38
19 Crimes Shiraz (Australia)	\$40
Wynn's Gables Cabernet Shiraz (Australia)	\$45
Kim Crawford Pinot Noir (New Zeal)	\$50
Ruffino Chianti Classico Riserva (Italy)	\$55
J Lohr "Seven Oaks" Cabernet (USA)	\$57
Beringer Napa Valley Merlot (USA)	\$65
Beringer Knights Valley Cabernet (USA)	\$85
Caymus Zinfandel (USA)	\$95

Wine Selection Subject to Change



## **TERMS AND CONDITIONS - CATERING**

Valley Ridge Golf Club strives to deliver exceptional customer service and the following terms and conditions are in place to ensure that your experience with us reflects the vision that you have for your wedding. Please read the following terms and conditions carefully. We look forward to offering our assistance during the planning and execution of your special day. Thank you for choosing Valley Ridge Golf Club. The signatory of this contract will be known as the "Convener" herein.

### **(1) CONTRACTS, DEPOSITS, PAYMENTS AND CANCELLATIONS**

- (a) All events require a signed contract and a non-refundable, non-transferable deposit to confirm your date.
- (b) For subsequent payments or refunds, Valley Ridge Golf Club requires a valid credit card number on file (Visa, Master Card or American Express).
- (c) Six Months prior to your wedding, a 50% installment payment of the minimum food requirement outlined in your contract is required.
- (d) Initial deposit and all subsequent installment payments are non-refundable.
- (e) A date change request can only occur more than nine (9) months prior to your event date in order for your initial deposit to apply.
- (f) Should you cancel within six (6) months prior to your event date; the balance of the food minimum requirement outlined in your contract will automatically be processed to the credit card number on file.
- (g) All cancellations must be received in writing by your Valley Ridge Golf Club Events Manager.
- (h) A change in date, based on availability, will result in the signing of a new contract.
- (i) Final installment payment is due five **(5) business days prior** to your event (based on the guaranteed number of guests disclosed to the Events Manager at the same time) for food, alcoholic and non-alcoholic beverages, rentals, and any miscellaneous costs. Should your final installment payment date fall on a Statutory Holiday, the final installment payment is due on the preceding business day. Final payment can be made by credit card or certified cheque.
- (j) Final installment payment not received five (5) business days prior to your event may result in cancellation of your event.
- (k) Valley Ridge Golf Club will process your final billing the next business day following your wedding. Should you wish to make billing inquiries, please ensure it is within 30 days following your function. If an outstanding balance exists after 30 days of your event date, the credit card number on file will be billed for the full amount owing in addition to interest charged retroactively on the outstanding balance at a rate of 2% per month.

### **(2) FOOD AND BEVERAGE**

- (a) Due to licensing requirements by the Calgary Health Authority and quality control issues, all food and beverage served on the premises will be supplied by Valley Ridge Golf Club with the exception of a wedding cake only.
- (b) Cakes must be provided by a licensed food establishment. You will be required to supply the business card from the licensed food establishment preparing your cake at least five (5) business days prior to your event.
- (d) To comply with the Health and Safety Regulation and the A.G.L.C. Valley Ridge prohibits the removal of any food and beverage following an event.
- (e) If dietary substitutions are required, please advise the Events Manager a minimum of five (5) business days prior to your wedding.
- (f) Should an event be delayed for any reason outside of Valley Ridge Golf Club control, we cannot guarantee the quality of the meal one (1) hour after the arranged meal time.
- (g) All stationary appetizers, buffets and late night snacks can stay out a maximum of 1.5 hours as per Alberta Health regulations
- (h) On bars with less than \$250.00 in sales and/or upon request of an additional bartender (one bartender per 120 guests will be provided), a fee of \$20.00/hour per bartender (minimum 4 hours) will be applied to your final bill.
- (i) A \$200 fee will be added to the final bill for each occurrence of drinking any alcoholic beverage not supplied by Valley Ridge Golf Club on property; including but not limited to the function space, parking lot, golf course, and practice areas.
- (j) Valley Ridge Golf Club reserves the right to end all alcoholic service at any time if outside beverages are found.
- (k) Gifts or Favours that include alcoholic beverages will be held within Valley Ridge Golf Club's administrative office and returned to the client at time of departure.

### **3) MENU PRICES**

- (a) All food and beverages prepared and services provided including but not exclusive to the audio/visual equipment and any rentals are subject to 18% gratuity and all applicable taxes.
- (b) All prices are subject to change based on market conditions subject to subsection 4(c).
- (c) Catering package and prices are guaranteed three (3) months prior to your event date.



#### **(4) GUARANTEES**

- (a) We require a tentative headcount at the time of contract. The final guaranteed number of guests cannot decrease by more than 25% of the original number quoted in your contract. A guaranteed number of guests must be received five (5) business days prior to your wedding.
- (b) The guaranteed number of guests quoted five (5) business days prior to your event is not subject to reduction. Your number may increase within the five (5) business days prior to your wedding with the approval of your Valley Ridge Golf Club Events Manager.
- (c) Final billing will be based on the guaranteed number or actual number of guests served, whichever is greater. By signing this contract, you authorize the individual designated as the on-site contact for your event with signing authority for additional food and beverages (alcoholic and non-alcoholic) served on the day/evening of your event.
- (d) A confirmed menu and all setup requirements will be required **four (4) weeks** prior to your event.
- (e) Each function space at Valley Ridge Golf Club has a minimum food requirement that will be outlined in the event contract. This food minimum requirement does not include gratuity, tax or beverages. If the minimum food requirement is not met, the difference will be charged as a room rental to the final bill.

#### **(5) SECURITY AND ROOM LIMITATIONS**

- (a) Complimentary white, black or ivory table cloths and matching napkins are provided.
- (b) A complimentary podium and microphone for speeches is provided for events booked in Valley Hall & River Room.
- (c) Valley Ridge Golf Club is not responsible for any lost, stolen or damaged items or any personal injuries prior to, during or following your event
- (d) Valley Ridge Golf Club reserves the right to inspect and regulate all events including but not exclusive to the right to deny entry or remove from the property any person / persons whose behavior or demeanor is not conducive to the enjoyment or safety of other guests and/or staff.
- (e) Bagpipers are not permitted for events at Valley Ridge Golf Club. A \$500.00 fine will be processed to the credit card number on file for violation.
- (f) Valley Ridge Golf Club does not permit nails, staples, tacks, or similar items to be used anywhere on the property including but not exclusive to function room walls, ceilings or furniture. All repair costs plus a service charge of \$200 per damaged area will be added to the final bill.
- (g) Bubble machines are not permitted. Flower petals used in outdoor spaces must be real. Fog machines, Popcorn machines, popcorn, rice, confetti of any kind (on tables or otherwise) and any decoration affixed to the ceilings, walls and floors of the Valley Ridge Clubhouse are strictly prohibited. A \$500 cleaning fine will be added to the final bill if any of the previous items are used.
- (h) The Convener will be held responsible for any damages to the property incurred by him/her, his/her guests or outside contracted suppliers hired or working on behalf of the convener (i.e. bands, decorators, disc jockeys, audio visual companies, etc.).
- (i) Children under 12 years of age must be in constant supervision by an adult.
- (j) Guests are not permitted in any areas of golf play for safety purposes, including but not exclusive to walking on the golf cart paths or anywhere on the golf course, putting or chipping greens or driving range areas for safety purposes. Any damages to the golf course caused by guests will be billed to the wedding.
- (k) In adherence with Fire Regulations and for safety of guests and staff: Open-flame candles are not permitted. Candles are only permitted within our facilities if, when lit, the top of the candle flame is at least one inch below top of candle holder.
- (l) Valley Ridge Golf Club will not provide ladders for decorating purposes. Conveners must sign a waiver if they or any of their contractors intend to supply their own.
- (m) Artwork in the event rooms cannot be removed from the walls.
- (n) All trees and plants must remain in the event rooms. Requests to move trees or plants in your event room are subject to the Event Managers discretion and must be moved by a Valley Ridge employee.
- (o) Valley Ridge Golf Club will strictly adhere to all rules and regulations set out by the Alberta Gaming & Liquor Commission.

#### **(6) MISCELLANEOUS**

- (a) Photographs are permitted within the beautiful Valley Ridge Clubhouse Gardens and the front entrance gardens only. **All golf course areas are strictly off limits.**
- (b) All musical entertainment (live and recorded) is subject to both the Re:Sound and SOCAN fees and will be applied to your final bill.
- (c) Smoking is permitted in designated areas only at Valley Ridge Golf Club.
- (d) Trailers, motorhomes, RV's are not permitted on the Valley Ridge Golf Club property at any time. A \$500 fee will be applied to the final bill for each occurrence.