



2017

CHRISTMAS PACKAGE

at Valley Ridge Golf Club



Your Christmas Party

At Valley Ridge Golf Club we strive to ensure your holiday party is memorable for you and your guests. We are able to cater to groups of 20-200 with two separate banquet rooms.

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. Our **River Room** can host more intimate gatherings, up to 100 guests. 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.

Room Name	Banquet	Cocktail Reception
River Room	100	100
Valley Hall	200	250





Appetizer Packages

*Must be ordered for full Guest Count

Pick (4) for \$10/guest Pick (5) for \$12/guest Pick (6) for \$14/guest

Add a Glass of Prosecco \$5/guest

Vegetable spring rolls with chili plum sauce

Beef satay with horseradish garlic aioli

Pork Dumplings with Thai chili sauce

Goat cheese & smoked salmon tartlets with dill aioli

Vine ripened tomato bruschetta with brie & balsamic reduction

Prosciutto cones with baby greens, melon, goat cheese & olive

Chicken satay cups with peanut satay sauce

Vegetable samosas with mango chutney

Tempura shrimp poblano avocado aioli

Individual shrimp cocktail cups with cocktail sauce and watercrest

Smoked salmon cones with baby greens, caper and cream cheese

Chocolate dipped strawberries



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 & 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)

CHEESE BOARD

Soft and hard Canadian & European cheeses, assorted crisps & crackers

\$175 (serves 25 guests)

VEGETABLE CRUDITE

Broccoli, carrots, celery, vine ripened tomatoes, cauliflower, radishes, ranch, spinach and tzatziki dips

\$125 (serves 25 guests)

FLATBREADS & DIPS

Variety of herb scented flatbreads & crisp tortilla chips with hummus, guacamole, olive tapenade, salsa & roasted garlic aioli

\$150 (serves 25 guests)

BAKED BRIE WHEEL

Aged brie wheel, wrapped in filo pastry with fig jam and toasted baguette

\$125 (serves 25 guests)

CRAB SPINACH & GOAT CHEESE

Warm dip, served with crisp baguettes and flatbreads

\$125 (serves 25 guests)

SHRIMP ON ICE

Lemon pached tiger shrimp with American cocktail & Marie rose sauces, tabasco & wasabi aioli

\$150 (serves 25 guests)

CHOCOLATE FOUNTAIN

Banana bread, marshmallows, strawberries, pineapple

\$500 (serves 50 guests)



Plated 3-Course Dinner

Please choose one soup or salad and one dessert. Pricing listed with entrees

SOUPS

Cream of Portobello & Wild Mushrooms,
fresh herbs & truffle oil
Traditional Italian Minestrone
with salsa verde
Autumn Spice Butternut squash
with fresh ginger, maple syrup &
cinnamon infused sour cream
Broccoli & double smoked Ontario
cheddar, sweet basil oil

SALADS

Seasonal House Greens

A blend of baby spinach & mixed
greens, sun-dried cranberries, grape
tomatoes, cucumber, BC crumbled goat
cheese, beet curls, candied pecans,
balsamic vinaigrette

Caesar Salad

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

Caprese Butterleaf Salad (add \$4/guest)

Roma tomatoes, bocconcini balls, white
balsamic reduction, poached asparagus
& baby pear, prosciutto ham, toasted
capers, carrot curls, sun-dried tomato
vinaigrette

DESSERTS

Apple Strudel

Warm vanilla bailey's Anglais, whipped
cream, fruit, dusted with icing sugar

Tiramisu Teardrop

Mango coulis, whipped cream, fruit,
cigar pirouline cookie

Brandy Snap Basket

Filled with a rich Callebaut chocolate
mousse, whipped cream, strawberries,
raspberry coulis, cigar pirouline cookie

NY White Chocolate Cheese Cake

Raspberry coulis, whipped cream,
fruit, cigar pirouline cookie

Steamed Christmas Plum Pudding

Warm vanilla rum anglaise sauce,
cigar pirouline cookie

Valley Ridge Cheese Plate (add \$48/table)

Variety of imported and domestic
cheeses, organic crackers,
seasonal fruit & berries

**Add a Fourth Course by choosing an
additional soup/salad for \$8/guest**



Plated 3-Course Dinner

All entrees are served with chef's choice of seasonal grilled and steamed vegetables and roasted thyme infused paprika fingerling potatoes, warm sourdough bread, butter balls, & freshly brewed Columbian Citavo coffee and a selection of Artisan teas

Select up to two entrees + one vegetarian entree

The Duo \$58/Guest

AAA Alberta Northridge Farms Beef Striploin & Grilled Chicken Breast
Green peppercorn Cabernet au-jus & sweet balsamic glaze

Slow Roasted Manitoba Turkey \$50/Guest

Apple sage stuffing, homemade cranberry compote and traditional gravy

Beef Fillet \$60/Guest

AAA Northridge Farms Beef Tenderloin, tarragon infused béarnaise sauce & green peppercorn Cabernet au-jus

Baked West Coast Salmon \$54/Guest

Brushed with olive oil, topped with a herb almond crust, citrus lime hollandaise & salsa verde

Supreme Chicken \$54/Guest

Seasoned with our 16 spice rub, goat cheese, wilted spinach & wild mushroom stuffing, port wine au-jus & sweet balsamic glaze

Butternut Squash Ravioli \$48/Guest

Vegetarian

Tossed in scented olive oil, roasted cherry tomato chutney, crumbled goat cheese

Stuffed Vegetarian Pepper \$48/Guest

Vegetarian

Fire roasted red bell pepper, filled with lentils, spinach, mushrooms, Spanish onions and cashew nuts, salsa verde & sweet balsamic glaze



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 placard for each guest indicating their meal choice. This can be done by a colour code, picture or sticker



Dinner Buffet

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

SALADS

Mixed California greens with three assorted dressings
Caesar salad, focaccia croutons, citrus garlic dressing
Orzo pasta salad with Kalamata olives, feta cheese, sundried tomato vinaigrette

PLATTERS

Chilled tiger prawns, served on ice, with lemon & cocktail sauce
West coast sliced smoked salmon, marinated cucumber salad, Spanish onions & toasted capers
Vegetable crudité with ranch dip
Mediterranean antipasto platter with olives, pickles & marinated vegetables
Charcuterie board with salami, pepperoni, chimney sticks, prosciutto ham, mortadella & Ukrainian garlic sausage
Grilled flatbread brushed with garlic clove, and rosemary & crisp tortilla chips.
Hummus, salsa, guacamole & tzatziki

HOT DISHES

Oven roasted fingerling potatoes, olive oil, fresh herbs, paprika & sea salt
Vegetable medley of maple glazes Brussel sprouts, steamed green beans, chargrilled peppers, zucchini & roasted squash
Spinach & ricotta cannelloni with basil oil and shredded parmesan

DESSERTS

Assorted Christmas cookies & stollen
Selected domestic & international cheeses with crackers
Array of fresh melons, grapes & pineapple
Assorted buffet cakes
Array of French pastries, fruit tarts, mousse cups & shooters
Freshly brewed Columbian citavo coffee & selected Higgins & Burke fine teas



Dinner Buffet

All buffets include items on the previous page **50 Guest Minimum**

CHRISTMAS BUFFET ONE

\$58/Guest

Slow Roasted Manitoba Turkey

Apple sage stuffing, homemade cranberry compote & traditional gravy

Slow Roasted AAA Alberta Sirloin of Beef

Green peppercorn Cabernet au-jus, horseradish, Dijon and grainy mustards

CHRISTMAS BUFFET TWO

\$62/Guest

Slow Roasted Manitoba Turkey

Apple sage stuffing, homemade cranberry compote & traditional gravy

Slow Roasted AAA Prime Rib of Beef

Green peppercorn Cabernet au-jus, horseradish, Dijon and grainy mustards

CHRISTMAS BUFFET THREE

\$68/Guest

Slow Roasted Manitoba Turkey

Apple sage stuffing, homemade cranberry compote & traditional gravy

Slow Roasted AAA Prime Rib of Beef

Green peppercorn Cabernet au-jus, horseradish, Dijon and grainy mustards

Cedar Plank West Coast Rum Salmon

Basil cracked peppercorn Hollandaise sauce

Late Night Snack



HOUSE PREPARED PIZZA

12" Selection of Hawaiian, three cheese, pepperoni & vegetarian
Gluten Free can be made upon request
\$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 confiments
Crispy fried potato wedges, chipotle aioli
Vegetable crudites & house dip
\$10/Guest

DELI SANDWICHES

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

CHEESE & FRUIT

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

Must be ordered for minimum 50% of guests

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

Full House Highballs \$5.75 Host or \$6.50 Cash

Sky Vodka, J Wray White Rum,
Appleton Estates Dark Rum, Johnnie Walker
Red Label, Tanqueray Gin, Forty Creek Rye,
Captain Morgan Spiced Rum

PREMIUM BAR

Available Host Only

Premium Bar 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 or \$7.50 Cash

Olmecca Tequila, Jack Daniels, Carolans Irish Cream

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

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 WINES

- Los Cardos Sauvignon Blanc (Argentina) \$31
- Marcus James Chardonnay (Argentina) \$31
- Villa Marchesi Pinot Grigio (Italy) \$31
- Jackson Triggs Merlot (Canada) \$31
- Beringer Cabernet (USA) \$31
- Lindeman's Bin 50 Shiraz (Australia) \$31
- Marcus James Malbec (Argentina) \$31

SPARKLING

- Ruffino Prosecco \$34
- Ruffino Rose \$34

WHITE WINES

- Lingenfelder Bird Label Riesling (Germany) \$36
- Jester Vermintino (Australia) \$40
- See Ya Later Gewurztraminer (Canada) \$44
- Pepper Tree Verdelho (Australia) \$45
- Stags Leap Viognier (USA) \$62

- Beringer Founders Estates Chardonnay (USA) \$40
- Chateau St Jean Chardonnay (USA) \$44
- Kim Crawford Pinot Gris (New Zealand) \$44
- Kim Crawford Sauvignon Blanc (New Zealand) \$48

RED WINES

- Duboeuf Beaujolais-Villages (France) \$34
- Beringer Founders Estates Merlot (USA) \$40
- Ravenswood Zinfandel (USA) \$42
- Tom Gore Cabernet Sauvignon (USA) \$45
- Wynn's Gables Cabernet Shiraz (Australia) \$49
- Pepper Tree Shiraz (Australia) \$52
- J Lohr "Seven Oaks" Cabernet (USA) \$62
- Duckhorn "Decoy" Cabernet Sauvignon (USA) \$80
- Mondavi Oakville Cabernet Reserve (USA) \$100
- Mollydooker 2 Left Feet Shiraz/Cab/Merlot (Australia) \$68

- Mark West Pinot Noir (USA) \$38
- Jester Cabernet Sauvignon (Australia) \$40
- 19 Crimes Shiraz (Australia) \$44
- Passi Reali VINO Organico Appassimento (Italy) \$45
- Kim Crawford Pinot Noir (New Zealand) \$52
- Ruffino Chianti Classico Riserva (Italy) \$58
- Beringer Napa Valley Merlot (USA) \$65
- Stags Leap Petite Syrah (USA) \$90
- Zenato Amarone Classico (Italy) \$100