

2017

WEDDING PACKAGE

at Valley Ridge Golf Club



VALLEY **VR** RIDGE
GOLF CLUB

Imagine your Wedding surrounded in beauty. With our beautiful indoor and outdoor facilities, we are the perfect location for your Wedding ceremony and reception. Our captivating banquet rooms are surrounded with floor to ceiling windows overlooking our golf course, magnificent gardens, tranquil pond and stunning waterfall. The perfect setting for your special day!



At Valley Ridge Golf Club we strive to ensure your wedding is a memorable day for you and your guests. We take pride in planning, preparing and executing your Wedding. Our award winning chef and his team will create the perfect meal for your event.

Thank you for considering us at Valley Ridge Golf Club.



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Your Wedding at Valley Ridge Golf Club

We are able to cater to groups of 20-200 with two separate banquet rooms. Both rooms have exclusive adjacent patios on which you can also have your ceremony.

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 that wraps around 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. Get married under a wooden arbour surrounded by beautiful flowers and the sound of the waterfall and pond behind you. 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 Capacities

Valley Hall	Guests
Banquet	200
Cocktail Reception	250

River Room	Guests
Banquet	100
Cocktail Reception	100



Ask Us About Our Off-Season
Discounts (January to April)

I Do's

When you book your reception with us, we can also offer you our beautiful ceremony space as well. Each room has a unique, distinct patio to host your ceremony.

Our **Valley Hall** features stunning views of our beautifully landscaped golf course, with the Bow River in the distance. Trees and shrubs surround you with hanging baskets and planters to complete the look. Your guests will enjoy the convenience of everything in one spot!

Our **River Room** is great for more intimate affairs, surrounded by our picturesque gardens. Stand underneath our wooden arbour, with the pond located behind you as you listen to the gentle sound of a waterfall as you say your I Do's.

Both ceremony locations include: Setup and Take Down of All That We Provide, White Folding Chairs, Cordless Microphone, Ipod Dock For Ceremony Music, Signing Table with Choice of Tablecloth + Chair, Use of Our Stunning Gardens For Photos, Back Up Indoor Location (to be decided day before)

Anna Michalska Photography



Interested in Booking a Ceremony Only?
Contact Us For Details



Wemi Studio



Totem Photography

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 **\$10/Guest**
 Pan fried pork dumplings, sweet chili sauce
 Lemon and herb scented chicken kabob with tzatziki

Package Two

Chocolate Dipped Strawberries **\$15/Guest**
 Baked Brie Wheel
 Sparkling Wine

Package Three

Vine ripened tomato bruschetta, brie and balsamic reduction **\$15/Guest**
 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

Package Four

Charcuterie Board **\$20/Guest**
 Baked Brie Wheel
 Goat cheese & mushroom tartlets
 Poached shrimp cones with wasabi aioli

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

Totem Photography

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

Chocolate Fountain with fresh fruit, marshmallows & cookies **Add \$6/Guest**



Wemi Studio

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

Yellowglen Pink (Australia)	\$30
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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



Other Events & Outings

Rehearsal Dinners, Showers, Brunches & More

Book your rehearsal lunch or dinner, gift opening brunch, or bridal shower at Valley Ridge Golf Club and receive a 10% discount off your food and non-alcoholic beverages when meals are paid by the host. Discount applies to pre or post wedding events only and not the wedding day. The pre or post room will be provided at 50% off, based on availability and the offer is valid only if your wedding day reception is booked at Valley Ridge Golf Club

Golf Group Outings

Book an outing for your family, friends to celebrate your wedding. Available for those who have a reception booked with us.

\$85/Guest includes 18 hole green fee and cart.

Subject to availability.



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 weddings 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 wedding date in order for your initial deposit to apply.
- (f) Should you cancel within six (6) months prior to your wedding 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 wedding (based on the guaranteed number of guests disclosed to the Events Manager at the same time) for food, alcoholic and non-alcoholic beverages, rentals, ceremony fee, chair rental 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 wedding 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) Wedding 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 wedding cake at least five (5) business days prior to your event.
- (c) Valley Ridge Golf Club is not responsible for the presentation or quality of the wedding cake supplied from another licensed food establishment.
- (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 a wedding 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 ceremony fee, 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 wedding 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 wedding 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.
- (f) Ceremony rehearsal date and time will be determined seven (7) days prior to your event.
- (g) A backup plan in case of inclement weather is available for ceremonies. The decision to move the ceremony indoors must be made 24 hours in advance. If the convener does not contact the Events Manager 24 hours in advance the decision will be made at the Event Managers discretion.

(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 weddings 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 wedding.
- (d) Valley Ridge Golf Club reserves the right to inspect and regulate all weddings 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 weddings 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.