



2018

# CATERING PACKAGE

at Valley Ridge Golf Club

Jamie Anholt Photography



# Your Event at Valley Ridge Golf Club

We are able to cater to groups 20-200 with two separate banquet rooms. Both rooms have exclusive adjacent patios which are available during the summer.

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. Windows along two of the four walls let in lots of natural light. Dance the night away on our dance floor!

Room Name	Theatre	U-Shape	Banquet Rounds	Standing Cocktails
	Style			
River Room	150	40	100	100
Valley Hall	250	70	200-240	250
Brassies	N/A	16	30	40

Brassies is available Monday-Thursday



At Valley Ridge Golf Club we strive to ensure your event is a memorable day for you and your guests. We take pride in planning, preparing and executing your Special Event.

Thank you for considering us at Valley Ridge Golf Club.

**Kaitlyn Bruce - Events & Marketing Manager**  
**kbruce@valleyridgegolf.com**  
**403.221.9682 x242**



Totem Photography



Prices Subject to Change. All Prices Subject to an 18% Gratuity & GST



# Event Extras



## Audio Visual Equipment

Screen \$25 Rental

LCD Projector \$150 Rental

Flip Chart & Markers \$25 Each Rental

Podium & Microphone Complimentary

Ipod Hookup 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  
**\$24/Guest**

### **CONTINENTAL BUFFET**

Chilled assorted fruit juices  
Sliced seasonal fruit platter  
Fresh baked croissants  
Assorted fruit filled danishes  
Assorted muffins with assorted condiments  
Individual Greek yogurts  
**\$18/Guest**

### **ADDITIONAL HOT ITEMS**

**\$6/Item/Person**

#### **Buttermilk Pancakes or Belgium Waffles**

Served with warm syrup, butter, berry compote

#### **Goat Cheese & Spinach Frittata with Mushrooms & 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, pastries, cinnamon buns & muffins  
Fresh baked rustic rolls

## **SALADS & PLATTERS**

Chef's choice of (3) salads  
Vegetable crudites with house ranch dip  
Mediterranean antipasto board  
Charcuterie board  
Assorted smoked & picked seafood platter

## **BREAKFAST FAIR**

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

## **HOT DISHES**

Seasonal vegetable medley  
Carved Dijon & rosemary crusted AB beef with a cabernet peppercorn demi & horseradish  
Fire grilled chicken with a saffron white wine cream sauce  
Pasta puttanesca

## **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 Fountain

**\$48/Guest**





# Morning & Afternoon Breaks

## **CHOOSE ANY THREE FOR \$10/GUEST**

Assorted fresh baked muffins

Seasonal whole fruit

Seasonal sliced fresh fruit platter

Flavoured Yogurts

Granola Bars

Vegetable crudites with ranch dip

Cheese & fruit board with crackers

Tex Mex dip with tri-colour tortilla chips

Assorted dry snacks platter (chips, pretzels, nuts & bolts)

Assorted fresh baked cookies

Chocolate Bars

Assorted dessert squares

## **REFRESHMENTS**

Assorted fruit juices \$3 - Assorted canned soft drinks \$3.50

Coffee/Tea carafe (15-20 cups) \$30 - Coffee/Tea urn (50-60 cups) \$100

# Individual Artisan Baguette 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 baguette

Seasonal California greens with signature dressings

Traditional Caesar salad

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

**\$26/Guest**



# Hot Themed Lunch Buffets

Minimum 20 Guests

## **MEXICAN BUFFET**

Tortilla Soup  
Medley of seasonal California greens with assorted dressings  
Traditional Taco Salad  
Vegetable crudites with house ranch dip  
Chicken fajita with sautéed Spanish onions & peppers  
Flour quesadilla's, Monterey jack & cheddar cheeses, green onions & hot sauce  
Guacamole, pico de gallo & sour cream with Tortilla chips  
Authentic Mexican Rice  
Assorted dessert squares & tarts  
Seasonal fresh fruit platter  
Coffee/Tea  
**\$28/Guest**

## **ITALIAN BUFFET**

Minestrone Soup  
Medley of seasonal California greens with assorted dressings  
Traditional Caesar Salad  
Sliced tomatoes with mozzarella cheese, fresh basil & balsamic cream  
Vegetable crudites with house ranch dip  
Baked beef lasagne  
Vegetarian penne puttanesca; calamata olives, sundried tomatoes, olive oil & basil  
Tiramisu, assorted dessert squares & tarts  
Seasonal fresh fruit platter  
Coffee/Tea  
**\$30/Guest**





# Hot Themed Lunch Buffets

Minimum 20 Guests

## AMERICAN BUFFET

Mini gourmet lean beef cheese burgers

Buttermilk fried Southern chicken

Potato wedges

Medley of seasonal California greens with assorted dressings

Traditional Caesar salad

Coleslaw

Vegetable crudites with house ranch dip

Assorted dessert squares & tarts

Seasonal fresh fruit platter

Coffee/Tea

**\$30/Guest**

## EUROPEAN BUFFET

Freshly baked bread rolls

Traditional beef stroganoff with buttered noodles

Haddock with saffron cream & basil oil

Seasonal vegetable panache with roasted almond butter

Medley of seasonal California greens with assorted dressings

Traditional Caesar Salad

Traditional Greek Salad

Vegetable crudites with house ranch dip

Assorted dessert squares & tarts

Seasonal fresh fruit platter

Coffee/Tea

**\$30/Guest**



# Hot Themed Lunch Buffets

Minimum 20 Guests

## CHINESE BUFFET

Ginger beef and sweet & sour chicken  
Stirfried vegetables & traditional fried rice  
Crispy fried vegetable spring rolls with chili plum sauce  
Medley of seasonal California greens with assorted dressings  
Noodle salad  
Vegetable crudites with house ranch dip  
Assorted dessert squares & tarts  
Seasonal fresh fruit platter  
Coffee/Tea  
**\$28/Guest**

## 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 ranch dip  
Vegetable crudites with house ranch dip  
Assorted dessert squares & tarts  
Seasonal fresh fruit platter  
Coffee/Tea  
**\$28/Guest**





## Passed Appetizers

\*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



## Stationary Appetizers

### 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  
**\$150 (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)**





Janine Deanne Photography

## Plated 3-Course Dinner (Soups, Salads, Desserts)

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

#### Decadent Chocolate Mousse Torte

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

#### Buffet Dessert (add \$8/guest)

Variety of buffet cakes, assorted French  
pastries, fruit tarts, chocolate flavoured  
cups, mousse shooters

#### Trio Dessert (add \$6/guest)

Variety of cheeses, crackers, crème brulee  
& a rich chocolate mousse shooter

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



## Plated 3-Course Dinner (Entrees)

All entrees are served with chef's choice of seasonal grilled and steamed vegetables and Chefs choice of potato, warm dinner rolls butter balls, & freshly brewed Columbian Citavo coffee & selection of Artisan teas

### Select up to two entrees + one vegetarian entree

#### Valley Ridge Duo \$60/Guest

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

#### Tenderloin & Chicken Duo \$66/Guest

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

#### Valley Ridge Trio \$64/Guest

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

#### Beef Tenderloin \$62/Guest

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

#### Cornish Game Hen \$52/Guest

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

#### Baked West Coast Salmon \$56/Guest

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

#### Supreme Chicken \$56/Guest

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

#### Butternut Squash Ravioli (Vegetarian) \$48/Guest

Tossed in scented olive oil, shallot wine cream sauce, fresh basil & crumbled goat cheese

#### Stuffed Vegetarian Pepper (Vegetarian) \$48/Guest

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





# Valley Ridge 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  
Tri colour rotini pasta with creamy dill dressing  
Traditional Greek Salad

## **PLATTERS**

Vegetable crudité with ranch dip  
Mediterranean antipasto platter with olives, pickles & marinated vegetables  
International and domestic cheese board with crackers  
Grilled flatbread brushed with garlic clove, and rosemary & crisp tortilla chips.  
Hummus, salsa, guacamole & tzatziki dips

## **HOT DISHES**

Seasonal vegetable medley  
Oven roasted fingerling potatoes, olive oil, fresh herbs, paprika & sea salt  
Spinach & ricotta cannelloni with white cream sauce & melted mozzarella cheese

## **DESSERTS**

Array of seasonal fresh fruit  
Assorted buffet cakes, array of French pastries, fruit tarts, mousse cups & shooters  
Freshly brewed Columbian citavo coffee & selected Higgins & Burke fine teas

Walker Photography



Prices Subject to Change. All Prices Subject to an 18% Gratuity & GST



Jamie Anholt Photography

# Valley Ridge Dinner Buffet

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

## **BUFFET ONE**

**\$58/Guest**

Slow roasted sirloin of beef with peppercorn red wine demi, horseradish, Dijon & grainy mustards  
Grilled paprika chicken breast with basil pesto and pineapple pico de galo

## **BUFFET TWO**

**\$62/Guest**

Slow roasted sirloin of beef with peppercorn red wine demi, horseradish, Dijon & grainy mustards  
Grilled paprika chicken breast with basil pesto and pineapple pico de galo  
Cedar plank West Coast salmon with citrus wasabi aioli

## **BUFFET THREE**

**\$64/Guest**

Slow roasted AB Prime Rib with peppercorn red wine demi, horseradish, Dijon & grainy mustards  
Grilled paprika chicken breast with basil pesto and pineapple pico de galo

## **BUFFET FOUR**

**\$68/Guest**

Slow roasted AB Prime Rib with peppercorn red wine demi, horseradish, Dijon & grainy mustards  
Grilled paprika chicken breast with basil pesto and pineapple pico de galo  
Cedar plank West Coast salmon with citrus wasabi aioli



Prices Subject to Change. All Prices Subject to an 18% Gratuity & GST



# Late Night Snacks



## 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





## 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

## **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. 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) Valley Ridge Golf Club is not responsible for the presentation or quality of the wedding cake supplied from another licensed food establishment.
- (c) 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.
- (d) If dietary substitutions are required, please advise the Events Manager a minimum of five (5) business days prior to your wedding.
- (e) 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.
- (f) All stationary appetizers, buffets and late night snacks can stay out a maximum of 1.5 hours as per Alberta Health regulations
- (g) 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.
- (h) 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.
- (i) Valley Ridge Golf Club reserves the right to end all alcoholic service at any time if outside beverages are found.
- (j) 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. A guaranteed number of guests must be received five (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) 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.