

2024 HOLIDAY PACKAGE

VALLEY RIDGE GOLF CLUB



VENUE INFO

Valley Ridge Golf Club offers an ideal setting for your Christmas Event accommodating any occasion. We have several options to pick from to make your Christmas gathering memorable!

VALLEY HALL

The 200 guest reception space has large picturesque windows and high detailed wooden beams, bringing in lots of light and showcasing the beautiful views of our surrounding golf course in a winter setting

ROOM RENTAL: \$1000
FOOD MINIMUM: \$8500

BRASSIES

If an intimate plated dinner is more your style, we've got just the space! Grab up to 30 of your dearest and allow us to make your gathering feel anything but small!

ROOM RENTAL: \$250
FOOD MINIMUM: \$1800

RIVER ROOM

The most memorable events begin with an intimate setting. Our River Room being perfect for this, holds up to 100 people. With windows along two of the four walls, your holiday celebration will be even more magical with our beautiful view of the golf course and festive décor set-up throughout the room.

ROOM RENTAL: \$500
FOOD MINIMUM: \$4500

For any questions, please contact Breanne Cappelle
bcappelle@valleyridgegolf.com

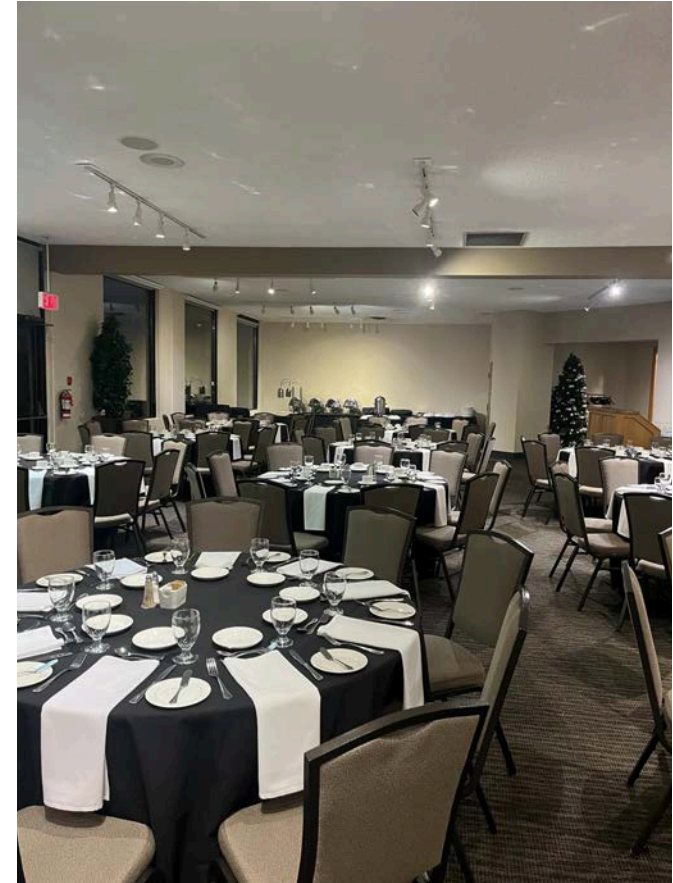


.....

VALLEY HALL / BRASSIES



RIVER ROOM



PASSED HORS D'OEUVRES

PICK 4 APPETIZERS - \$24 / GUEST

GF/Gluten Free, NF/Nut Free, DF/Dairy Free, V/Vegetarian S/Seafood

COLD APPETIZERS

TOMATO BRUSCHETTA **V/NF**

Garlic crostini, roma tomato, basil, red onion,
parmesan & balsamic reduction

CHILLED TIGER PRAWN COCKTAIL SHOOTERS **S/GF/NF**

Baby shrimp, American cocktail sauce, prawn, lemon

ANTIPASTO SKEWERS **NF**

Marinated bocconcini, genoa salami, kalamata olives,
grape tomato, olive oil & balsamic reduction

SMOKED SALMON PINWHEELS **NF**

Tortilla, cream cheese, smoked salmon, cucumber,
red onion, dill & capers

TUNA POKE SPOONS **NF**

Sesame crusted tuna loin, Unagi, cucumber & spicy mayo

HOT APPETIZERS

CRISPY COCONUT SHRIMP **S/NF**

Japanese tempura batter, arugula, chipotle aioli & lemon

PORK DUMPLINGS **DF/NF**

Asian chili oyster dipping sauce, sesame seeds & cilantro

VEGETABLE SPRING ROLL SHOOTERS **DF/NF**

Honey garlic sauce

SHUMAI & HAR GOW

Sweet chili & Asian dipping sauce

SPINACH & ARTICHOKE MINI QUICHE **NF/V**

Savory pastry cup, smoked cheddar, sautéed
spinach & crispy artichoke

VEGETARIAN SAMOSAS **NF**

Sweet pineapple curry aioli

Minimum of 2 dozen per choice. 1 Hour Service

Must be ordered for Full Guest Count & will be served by a VR Staff Member

All items subject to change-18% gratuity + GST



STATIONED HORS D'OEUVRES

ARTISAN CHARCUTERIE BOARD \$200/PERSON APPROX. 25 GUESTS

Assorted salamis, pepperoni sticks, prosciutto, smoked salmon, sausage, pickles, olives, sundried fruits, crackers & garlic baguette crostini

ASSORTED BREADS & DIPS \$175 APPROX. 25 GUESTS

Grilled herb focaccia, buttered naan, baguette & crispy tortilla chips.
Garlicky chickpea hummus, guacamole, fire roasted tomato salsa tapenade, olive oil & balsamic

VEGETABLE CRUDITÉ \$125 APPROX. 25 GUESTS

A variety of fresh & grilled vegetables including carrots, cucumber, cauliflower, radish, peppers, asparagus, broccoli & grape tomatoes.
Ranch, garlic & citrus hummus and a roasted red pepper cream cheese

SEASONAL FRUIT PLATTER \$150 APPROX. 25 GUESTS

Variety of melons, berries, grapes & citrus

CHEESE BOARD \$200 APPROX. 25 GUESTS

Variety of imported & domestic hard and soft cheeses, served with crackers and crostini

SHRIMP ON ICE \$18/DOZEN

Poached jumbo shrimp served over crushed ice. Cocktail sauce, lemon & tabasco

FRESH SHUCKED OYSTERS \$36/DOZEN MINIMUM 5 DOZEN

Crushed ice, lemon, tabasco & mignonette sauce

BAKED BRIE \$200 APPROX. 25 GUESTS

Baked in a light bread dough, drizzled with honey & pecans. Served with a cranberry orange chutney

All items subject to change-18% gratuity + GST



EXECUTIVE STANDUP COCKTAIL SOCIAL

\$ 9 0 / P E R S O N - 7 5 G U E S T S M I N I M U M

CARVED ALBERTA BEEF TENDERLOIN

Dry rubbed with our house peppercorn, herb & coffee rub. Grilled over open flame & slow roasted for ultimate flavor and tenderness. Cabernet peppercorn demi, creamy horseradish, Dijon & grainy mustards. Served on a fresh baked crusty roll with caramelized tomato bacon jam

BAKED CEDAR PLANK RUM SALMON

Cured overnight & baked over cedar with dark rum and glazed with maple syrup. Baked spiced rice pilaf with fresh herbs

SHRIMP FLAMBE STATION

Tiger prawns, garlic, Sambuca, cream & fresh herbs

PORK DUMPLINGS & VEGETABLE SPRING ROLL SHOOTERS

Asian noodle salad, sweet chili sauce. Shumai & Har gow basket
Sweet chili and Asian soy dipping sauces

INDIVIDUAL MEDITERRANEAN SALAD

Peppers, red onion, bocconcini, kalamata olives & crisp romaine leaves. Olive oil & garlic citrus dressing, balsamic reduction

ARTISAN CHARCUTERIE & SEAFOOD

Assorted salamis, pepperoni sticks, prosciutto, & garlic sausage. Pickles, olives, sundried fruits, crackers & garlic baguette crostini. Smoked, BBQ & candied salmon, cucumber salad, peppered mackerel & Japanese Unagi

ASSORTED BREADS & DIPS

Grilled herb focaccia, buttered naan, baguette & crispy tortilla chips. Garlicky chickpea hummus, guacamole, fire roasted tomato salsa tapenade, olive oil & balsamic

SEASONAL FRUIT PLATTER

Melons, grapes, citrus & berries

DESSERT

Baked Christmas cookies & Stollen. Seasonal assorted buffet cakes. Array of festive French pastries, mousses and fruit tarts. Fresh brewed Columbian Citavo coffee and selected Higgins & Burke fine teas

All items subject to change-18% gratuity + GST



PLATED 4 COURSE DINNER

CHOOSE TWO ENTRÉE SELECTIONS
AND ONE VEGETARIAN SELECTION

MAINS

TURKEY \$85

Roasted maple glazed Manitoba turkey, seasoned with our own wintery spice blend. Served with apple sage stuffing, cranberry sauce & house prepared gravy

ROASTED CHICKEN SUPREME \$85

Filled with a porcini mushroom, ricotta cheese & toasted pine nut mousse. Brushed with olive oil, cracked pepper & kosher salt. Italian lemon chardonnay cream sauce.

BAKED CEDAR PLANK RUM SALMON \$85

Marinated overnight & baked over a cedar plank. Glazed with rum and Lemon caper dill sauce

VEGETARIAN STIRFRY \$75

Steamed Asian vegetable wok, tossed with onions & garlic on rice. Kung Pao Sauce.

BRAISED BEEF SHORT RIB \$95

Alberta prime beef short rib, dry rubbed with our house coffee seasoning. Braised overnight for ultimate flavor & tenderness. Green Peppercorn Cabernet demi glaze

AUSTRALIAN LAMB SHANK \$85

Braised in mirepoix, herbs & lamb stock until fall of the bone. Cherry Merlot au jus

ROASTED TENDERLOIN \$95

Rubbed with our 16 spices and slow roasted for ultimate flavor and tenderness. Roasted paprika, thyme & honey glazed fingerling potatoes and seasonal vegetables. Mustard cream demi

BUTTERNUT SQUASH RAVIOLI (VEGETARIAN) \$75

Olive oil, lemon caper dill cream sauce, balsamic glaze, grated parmesan & seasonal vegetables

All entrees served with honey glazed roasted fingerling potatoes & seasonal vegetables

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 place card for each guest indicating their meal choice. This can be done by a color code, picture or sticker etc.

All items subject to change-18% gratuity + GST



PLATED 4 COURSE DINNER

PLEASE CHOOSE ONE SALAD, ONE SOUP AND ONE DESSERT
PRICING LISTED WITH ENTREES

ALL MEALS ARE SERVED WITH FRESH BAKED BUNS, SOFTENED BUTTER,
FRESHLY BREWED COLUMBIAN COFFEE & SELECT FINE TEAS

SALAD

VR CAESAR SALAD

Crisp hearts of romaine, baby kale & arugula, topped with a creamy garlic citrus dressing. Crispy prosciutto ham, herbed crouton focaccia, parmesan & lemon

ROASTED BEET, FENNEL & APPLE SALAD

Artisan greens, roasted beets, Granny Smith apples, candied pecans, carrot curls, grilled fennel, sundried cranberries, balsamic vinaigrette

SOUP

BUTTERNUT SQUASH

With cinnamon, ginger and maple syrup

BROCCOLI CHEDDAR

Broccoli florets, carrot, celery & smoked cheddar

CREAM OF ASPARAGUS & LEEK

Asparagus, braised leeks, cream & truffle oil

DESSERT

WARM VIENNA APPLE STRUDEL

With vanilla anglais & ice cream

CHOCOLATE TRUFFLE MOUSSE

With raspberry coulis

KEY LIME PIE

With mango coulis

BAKED NY CHEESE CAKE

With Raspberry coulis

CHRISTMAS BUFFET DESSERT+ \$15/PERSON

Baked Christmas cookies & Stollen. Seasonal buffet tortes, festive sponge mousses, French pastries, squares, & apple strudel

All desserts are served with fresh fruit & whipped cream

All items subject to change-18% gratuity + GST



DINNER BUFFET

75 GUEST MINIMUM

CHOOSE ONE OF THE FOLLOWING

PRIME RIB & TURKEY \$90

Alberta AAA Prime Rib seasoned with our house 16 spice rub and slow roasted for ultimate flavor and tenderness. Served with Cabernet demi glaze, creamy horseradish, Dijon & grainy mustards.

Roasted maple glazed Manitoba turkey, seasoned with our own wintery spice blend.

Served with apple sage stuffing, cranberry sauce & house prepared gravy

BRISKET & TURKEY \$80

Alberta raised beef brisket seasoned with our 16 spice rub and slow roasted with BBQ sauce.

Served with Cabernet demi glaze, creamy horseradish, Dijon & grainy mustards.

Roasted maple glazed Manitoba turkey, seasoned with our wintery spice blend.

Served with apple sage stuffing, cranberry sauce & house prepared gravy

PRIME RIB/TURKEY/SALMON \$95

Alberta AAA Prime Rib seasoned with our house 16 spice rub and slow roasted for ultimate flavor and tenderness. Roasted maple glazed Manitoba turkey, seasoned with our own wintery spices.

Served with apple sage stuffing, cranberry sauce & house prepared gravy.

Baked Cedar plank salmon glazed with brandy and maple syrup

GLAZED HAM CAN BE SUBSTITUED FOR TURKEY

ADD ROASTED BOURBON MUSTARD GLAZED HAM \$6/ PERSON

ADD BAKED CEDAR PLANK SALMON \$8/ PERSON

All items subject to change-18% gratuity + GST



DINNER BUFFET

INCLUDED IN THE BUFFET

SERVED WITH FRESH ARTISAN BREAD ROLLS & BUTTER BALLS

SALAD

CAESAR

Hearts of romaine, focaccia croutons,
parmesan & creamy garlic citrus dressing

ARTISAN GREENS

Selection of crisp baby lettuce greens with
a variety of dressings

BROCCOLI SALAD

Broccoli florets, sunflower seeds, carrots, sundried
cranberries, red onion, sliced almonds.
Creamy poppy seed dressing

FARFALLE PASTA SALAD

Pesto, feta, grape tomatoes, red onions, peppers & artichokes

HOT ITEMS

ROASTED GARLIC FINGERLING POTATOES

Clarified butter, roasted garlic, parsley & parmigiano

WINTER VEGETABLE MEDLEY

Brussel sprouts, green beans, roasted carrot, acorn
squash & braised red cabbage. Drizzled with
balsamic reduction & fresh herbs

RIGATONI PASTA

Roasted red pepper pomodoro sauce.
Topped with bocconcini, sundried tomatoes,
fresh herbs & balsamic glaze

PLATTERS

DOMESTIC & INTERNATIONAL CHEESE BOARD

Variety of soft & hard international and domestic cheeses.
Gourmet and gluten free crackers

CHARCUTERIE & SEAFOOD

Assorted salamis, prosciutto ham, with marinated
cucumber salad, pepperoni & garlic sausage.
Smoked, BBQ & candied salmon, peppered mackerel
& Japanese Unagi

PICKLES & OLIVES

Variety of pickles, vegetables & olives

SEASONAL FRUIT PLATTER

Melons, grapes, citrus & berries

DESSERTS

Baked Christmas cookies & Stollen

Seasonal buffet tortes, festive sponge mousses,
French pastries, squares & apple strudel.

Fresh brewed Columbian Citavo coffee and selected
Higgins & Burke fine teas

All items subject to change-18% gratuity + GST



BAR OPTIONS

AVAILABLE CASH, HOST,
DRINK TICKETS

FULL HOUSE BAR

Premium Highballs
Jose Cuervo Tequila, Jack Daniels, Carolan's
Irish Cream, Captain Morgan Spiced Rum
\$8.00

Full House Highballs
Sky Vodka, J Wray White Rum,
Appleton Estates Dark Rum, Tanqueray Gin,
Forty Creek Rye
\$7.00

Domestic Beer
Budweiser, Bud Light, Kokanee,
Cottage Springs Seltzer
\$7.00

Premium Beer
Stella, Corona, Keith's
\$8.00

Coolers
Smirnoff Ice
\$8.00

Wine
House Red or White
\$9.00

Soft Drinks or Juice
\$3.00

PREMIUM HOUSE BAR

Premium Bar Plus Highballs
Grey Goose Vodka, Hendricks Gin,
Bacardi 8 Year Rum, Crown Royal Black Rye,
Glenfiddich Scotch
\$9.00

Premium Highballs
Jose Cuervo Tequila, Jack Daniels, Carolan's
Irish Cream, Captain Morgan Spiced Rum
\$8.00

Domestic Beer
Budweiser, Bud Light, Kokanee,
Cottage Springs Seltzer
\$7.00

Premium Beer
Stella, Corona, Keith's
\$8.00

Coolers
Smirnoff Ice
\$8.00

Wine
House Red or White
\$9.00

Soft Drinks or Juice
\$3.00

NOTE: ALL LIQUORS AND LIQUEURS ARE 1 OZ. ALL WINES ARE 6 OZ

All items subject to change-18% gratuity + GST



WINE LIST

HOUSE WINE

WHITE

White Haven Sauvignon Blanc (NZ)	\$ 4 2 . 0 0
Bread & Butter Chardonnay (USA)	\$ 4 2 . 0 0
Villa Marchesi Pinot Grigio (ITA)	\$ 4 2 . 0 0

RED

Jack Triggs Merlot (CAD)	\$ 4 2 . 0 0
Longshot Cabernet Sauvignon (USA)	\$ 4 2 . 0 0
Alamos Malbec (ARG)	\$ 4 2 . 0 0

PROSECCO

Villa Marchesi (ITA)	\$ 4 2 . 0 0
----------------------	--------------

PREMIUM WINE

WHITE

See Ya Later Riesling (CAD)	\$ 4 6 . 0 0
Chateau St. Jean Chardonnay (USA)	\$ 5 2 . 0 0
Kim Crawford Sauvignon Blanc (NZ)	\$ 5 4 . 0 0
Kim Crawford Pinot Gris (NZ)	\$ 5 6 . 0 0

RED

Beringer Founders Estate Merlot (USA)	\$ 4 7 . 0 0
Ruffino II Ducale Toscana Sangiovese (ITA)	\$ 4 8 . 0 0
Tom Gore Cabernet Sauvignon (USA)	\$ 5 5 . 0 0
Emiliana Coyam Organic Red Blend (CHIL)	\$ 6 0 . 0 0

ROSÉ

Prophecy Rosé (USA)	\$ 4 5 . 0 0
---------------------	--------------

All items subject to change-18% gratuity + GST



WELCOME/SIGNATURE COCKTAILS

WELCOME YOUR GUESTS WITH A SIGNATURE
DRINK TO CHEERS TO A GREAT YEAR!

PROSECCO

Villa Marchesi Prosecco (ITA)

\$ 8 . 0 0 / G L A S S

CHRISTMAS CHAMPAGNE

Prosecco & Chambord with a sugar rim

\$ 8 . 5 0 / G L A S S

JACK FROST MIMOSA

Blue Curacao & Champagne
with a sugar rim

\$ 9 . 0 0

WINTER APEROL SPRITZ

Aperol, Prosecco, Cranberry Juice & orange
zest. Topped with an orange wedge

\$ 1 2 . 0 0

PIMMS CHRISTMAS CUP

Pimm's, cranberry juice, ginger ale, topped
with a lemon slice & frozen cranberry

\$ 9 . 5 0 / G L A S S

OLD FASHIONED

Bourbon, Angostura bitters,
simple syrup & orange twist

WILD TURKEY \$15/GLASS-2 OZ
WOODFORD RESERVE \$19/GLASS-2 OZ

CHERRY TEMPLE NON ALCOHOLIC

Traditionally made with ginger ale,
a splash of grenadine & garnished
with a maraschino cherry

\$ 4 . 0 0 / G L A S S

All items subject to change-18% gratuity + GST



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 event. 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 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) Two Months prior to your event, 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, 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 event may result in cancellation of your event.
- (k) Valley Ridge Golf Club will process your final billing the next business day following your event. 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 wedding cakes, cupcake or a candy bar.
- (b) Valley Ridge Golf Club is not responsible for the presentation or quality of cakes 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 event.
- (e) Should an event be delayed for any reason outside of Valley Ridge Golf Club control, we cannot guarantee the quality of the meal.
- (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) Valley Ridge Golf Club reserves the right to refuse alcohol service to anyone who appears overly intoxicated. 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. Liquor service ends strictly at 1AM.
- (j) Gifts or Favors 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 event).
- (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 event 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.
- (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 or black table cloths and 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 event 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) 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.
- (f) 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.
- (g) 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.).
- (h) Children under 12 years of age must be in constant supervision by an adult.
- (i) 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 event.
- (j) 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.
- (k) 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.
- (l) Artwork in the event rooms cannot be removed from the walls.
- (m) 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.