



2025 HOLIDAY PACKAGE

VALLEY RIDGE GOLF CLUB

VENUE INFO

Valley Ridge Golf Club offers an ideal setting for your Holiday event!
Our 3 banquet rooms can accommodate any occasion including Christmas parties!

CATERING

All catering is provided however we do allow cakes/cupcakes to be brought in.
We can accommodate all dietary restrictions/allergies!

ROOM RENTAL

Room rental includes set-up and take-down of all that we provide including but not limited to tables, chairs, cutlery, glasses, additional skirted tables, servers, bartenders, the choice of white or black tablecloths, napkins, podium, microphone, dancefloor, Bluetooth hookup for only background music and/or patio music (a speaker will have to be sourced or DJ hired for dance music).

SET UP/TEAR DOWN

Whatever room you're celebrating in is yours for the entire day! Please note that 1 week prior we will let you know if you are able to set-up the night before or if it has to be the morning of at 8AM. Last call is 12:45AM, Bar closed, music off at 1AM and everyone out by 2AM including all decorations. Just like set-up the same goes for take-down, if the schedule allows, there may be alternative options available for next day takedown.

PARKING

We have more than enough parking spots! Vehicles can also be left over night if necessary.



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



\$1000 Rental



\$8500 Food Minimum
not including beverages



200 Guest Maximum

check out our website for more photos!

VR BRE CAPPELLE | bcappelle@valleyridgegolf.com



RIVER ROOM

Our cozy window-lined room is filled with natural light and holiday cheer, the perfect spot for your holiday gathering!



\$500 Rental



\$4500 Food Minimum
not including beverages



100 Guest Maximum

check out our website for more photos!



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!

Located in our Valley Hall Room!



\$250 Rental



\$1800 Food Minimum
not including beverages



30 Guest Maximum

check out our website for more photos!

 BRE CAPPELLE | bcappelle@valleyridgegolf.com



PASSED HORS D'OEUVRES

PICK 4 APPETIZERS- \$32/GUEST

COLD APPETIZERS

TOMATO BRUSCHETTA

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

CHOCOLATE COVERED STRAWBERRIES

Dark chocolate, strawberries, white chocolate drizzle

ANTIPASTO SKEWERS

Marinated bocconcini, genoa salami,
kalamata olives, grape tomato

SMOKED SALMON PINWHEELS

Dill cream cheese, smoked salmon, cucumber,
pickled red onions and capers

FETA GRAPE CROSTINI

Whipped feta, roasted balsamic grapes on a crostini

BRIE CRANBERRY BITES

Phyllo dough, brie, cranberry compote

HOT APPETIZERS

WAGYU BEEF DUMPLINGS

Sweet chili, green onions and sesame seeds

VEGETABLE SPRING ROLLS

Honey garlic sauce

BUTTER CHICKEN SKEWERS

Tandoori marinated chicken served with tzatziki

SPINACH & ARTICHOKE MINI QUICHE

Cheddar cheese, spinach, artichokes

VEGETARIAN SAMOSAS

Served with mango chutney

STUFFED MUSHROOMS

Cream cheese, bacon, cheddar baked until golden

Minimum of 2 dozen per choice. 1 hour service

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

All items subject to change-18% gratuity + GST

STATIONED HORS D'OEUVRES

ALL PLATTERS FEED APPROXIMATELY 25 GUESTS

ARTISAN CHARCUTERIE BOARD \$200

Cured meats, salami, pepperoni, prosciutto, pickles, olives, sundried fruits & crostini

ASSORTED BREADS & DIPS \$175

Grilled herb focaccia, buttered naan, baguette & crispy tortilla chips. Hummus, guacamole and fire roasted salsa

VEGETABLE CRUDITÉ \$125

A variety of fresh including but not limited to carrots, cucumber, cauliflower, radish, peppers, broccoli & grape tomatoes. Served with ranch and hummus

SEASONAL FRUIT PLATTER \$150

Variety of melons, berries, grapes & citrus

MEDITERRANEAN PLATTER \$175

Grilled pita, naan bread, tapenade, hummus, mixed olives, bruschetta

CHEESE BOARD \$200

Variety of imported & domestic hard and soft cheeses. Served with grapes, crackers & crostini

JALAPENO POPPER DIP \$150

A blend of cream cheese, bacon, jalapenos and shredded cheese baked until bubbly. Served with tortilla chips and pretzel bites

PULL APART CHRISTMAS TREE BREAD \$150

Mozzarella, sharp cheddar, and a hint of garlic butter baked to perfection and made to share. Finished with a sprinkle of fresh herbs and served with pizza dipping sauce

SHRIMP ON ICE \$18/DOZEN

Poached jumbo shrimp served over crushed ice. Served with cocktail sauce, lemon & tabasco

FRESH SHUCKED OYSTERS \$36/DOZEN MINIMUM 5 DOZEN

Crushed ice, lemon, tabasco & mignonette sauce

All items subject to change-18% gratuity + GST

PLATED 4 COURSE DINNER

CHOOSE TWO ENTRÉE SELECTIONS
AND ONE VEGETARIAN SELECTION

MAINS

All entrees served with maple glazed roasted potatoes & seasonal vegetable

TURKEY \$75

Roasted turkey seasoned with our sage poultry blend.
Served with apple cranberry stuffing, turkey gravy
and cranberry sauce

CEDAR PLANK SALMON \$75

Baked over a cedar plank and glazed with
rum with a lemon Dijon sauce

BRAISED BEEF SHORT RIB \$95

Seasoned with a BBQ coffee rub and braised for
6 hours with a Cabernet Sauvignon demi glaze

ROASTED TENDERLOIN \$95

Seasoned with house prepared 16 spice blend
and slow roasted for ultimate tenderness with
a Cabernet Sauvignon demi glaze

BUTTERNUT SQUASH RAVIOLI \$65

With garlic cream sauce and roasted mushrooms

VEGETARIAN STIRFRY \$65

Steamed broccoli, peppers, onions, carrots and
peanuts tossed in soy ginger sauce served over rice

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 with a creamy garlic citrus dressing.
Crispy bacon, herb focaccia croutons , parmesan & lemon

ROASTED BEET & KALE SALAD

Artisan lettuce, kale, roasted beets, crumbled feta
and red onion with a maple balsamic dressing

SOUP

BUTTERNUT SQUASH

With cinnamon, ginger and maple syrup

BROCCOLI CHEDDAR

Broccoli florets, carrot, celery & cheddar

FRENCH ONION

Topped with a garlic mozzarella crostini

DESSERT

CHOCOLATE TRUFFLE MOUSSE

With raspberry coulis

EGGNOG CHEESECAKE

With crème anglaise

PUMPKIN PIE

With cinnamon whipped cream

CHRISTMAS BUFFET DESSERT+ \$4/PERSON

Baked Christmas cookies, buffet tarts,
festive sponge mousses, French pastries,
squares & apple strudel

All dessert are served with fresh fruit,
whipped cream and chocolate garnish

All items subject to change-18% gratuity + GST

DINNER BUFFET

50 GUEST MINIMUM

CHOOSE ONE OF THE FOLLOWING:

TURKEY \$80

Roasted turkey seasoned with our sage poultry blend.
Served with turkey gravy and cranberry sauce

BRISKET & TURKEY \$85

Smoked Alberta brisket with Jack Daniel's BBQ sauce. Roasted turkey seasoned with our sage poultry blend. Served with turkey gravy and cranberry sauce, horseradish, Dijon mustards

PRIME RIB & TURKEY \$95

Alberta AAA Prime Rib seasoned with our house 16 spice rub and slow roasted for eight hours. Roasted turkey seasoned with our sage poultry blend. Served with turkey gravy and cranberry sauce, Cabernet Sauvignon demi glaze, horseradish, Dijon mustards

PRIME RIB/TURKEY/SALMON \$100

Alberta AAA Prime Rib seasoned with our house 16 spice rub and slow roasted for eight hours. Roasted turkey seasoned with our sage poultry blend. Baked over a cedar plank and glazed with rum. Served with turkey gravy and cranberry sauce, Cabernet Sauvignon demi glaze, horseradish and Dijon mustards

GLAZED HAM CAN BE SUBSTITUED FOR TURKEY
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

GREEK SALAD

Peppers, onions, tomatoes, cucumber & feta

ARTISAN GREENS

Selection of crisp baby lettuce greens
with a variety of dressings

BROCCOLI SALAD

Broccoli florets, sunflower seeds, carrots,
sundried cranberries, red onion

FARFALLE PASTA SALAD

Pesto, grape tomatoes, red onions, peppers & artichokes

THAI NOODLE SALAD

Chow mein noodles, green onions, peppers,
sesame seeds & peanut dressing

PICKLES & OLIVES

Variety of pickles & olives

HOT ITEMS

MAPLE ROASTED POTATOES

Seasoned with paprika, salt and pepper

CRANBERRY APPLE STUFFING

Blend of artisan bread, cranberry, apple
and sage baked until golden

WINTER VEGETABLE MEDLEY

Brussel sprouts, green beans, roasted carrot,
acorn squash, broccoli

BAKED RIGATONI

Onions, garlic and peppers with a vodka
sauce and baked with mozzarella

DESSERTS

Baked Christmas cookies, buffet tarts,
festive sponge mousses, French pastries,
squares & apple strudel
& a seasonal fruit platter

All items subject to change-18% gratuity + GST

BAR OPTIONS

Cash, Host, Drink Tickets or Subsidized options available

FULL HOUSE BAR

HIGHBALLS

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

Full House Highballs
Trolley 5 Compadre Vodka,
Bacardi White Rum, Appleton
Estates Dark Rum, Tanqueray
Gin, Forty Creek Rye
\$7.00

BEER, COOLERS, CIDERS

Domestic Beer
Budweiser, Bud Light, Kokanee
\$7.00

Premium Beer
Stella, Corona, Happy Dad
\$8.00

Coolers
Smirnoff Ice
\$8.00

Cider
Somersby
\$11.00

WINE

House Red or White
\$10.00

NON ALCOHOLIC

Fernie LOGO IPA & Pilsner
\$7.00
Corona Sunbrew
\$8.00
Soft Drinks or Juice
\$3.00

PREMIUM HOUSE BAR

HIGHBALLS

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

Premium Bar Plus Highballs
Grey Goose Vodka, Hendricks
Gin, Bacardi 8 Year Rum, Crown
Royal Black Rye, Glenfiddich Scotch
\$10.00

BEER, COOLERS, CIDERS

Domestic Beer
Budweiser, Bud Light, Kokanee
\$7.00

Premium Beer
Stella, Corona, Happy Dad
\$8.00

Coolers
Smirnoff Ice
\$8.00

Cider
Somersby
\$11.00

WINE

House Red or White
\$10.00

NON ALCOHOLIC

Fernie LOGO IPA & Pilsner
\$7.00
Corona Sunbrew
\$8.00
Soft Drinks or Juice
\$3.00

If your favorite wine, beer or spirit is not listed on our menu, we would be happy to look into bringing it in for you from our supplier; please inquire for pricing

**PLEASE CONTACT THE EVENT MANAGER NO LESS THAN 10 DAYS PRIOR TO YOUR EVENT FOR SPECIAL INQUIRIES OR SIGNATURE DRINKS*

*Note: All liquors and liqueurs are 1oz. All wines are 6oz
All items subject to change-18% gratuity + GST*

WINE LIST

HOUSE WINE

WHITE

White Haven Sauvignon Blanc (NZ)	\$ 4 2 . 0 0
Oyster Bay Chardonnay (NZ)	\$ 4 2 . 0 0
Villa Marchesi Pinot Grigio (ITA)	\$ 4 2 . 0 0

RED

Jackson Triggs Merlot (CAD)	\$ 4 2 . 0 0
Barossa Valley Estate Cabernet Sauvignon (AUS)	\$ 4 2 . 0 0
Alamos Malbec (ARG)	\$ 4 2 . 0 0
Smokey Bay Shiraz (AUS)	\$ 4 2 . 0 0

PROSECCO

Villa Marchesi (ITA)	\$ 4 5 . 0 0
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ROSÉ

Oyster Bay Rosé (CAN)	\$ 4 4 . 0 0
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SPARKLING WATER

San Pellegrino	\$ 1 5 / B O T T L E
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WINE CORKAGE

750ML Bottles	\$ 2 5 . 0 0
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PREMIUM WINE

WHITE

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

RED

Ruffino II Ducale Toscana Sangiovese (ITA)	\$ 5 0 . 0 0
Red Rooster Pinot Noir (CAD)	\$ 6 0 . 0 0
Three Sisters Cabernet Franc (CAD)	\$ 6 6 . 0 0
Emiliana Coyam Organic Red Blend (CHL)	\$ 6 8 . 0 0
Poplar Grove Merlot (CAD)	\$ 7 3 . 0 0
Molly Dooker Shiraz (AUS)	\$ 7 6 . 0 0

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TERMS AND CONDITIONS

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) Six 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) 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.
- (f) All cancellations must be received in writing by your Valley Ridge Golf Club Events Manager.
- (g) A change in date, based on availability, will result in the signing of a new contract.
- (h) Final installment payment is due five (5) business days prior to your event (based on the guaranteed number of guests disclosed to the Events Manager at the same time) for food, alcoholic and non-alcoholic beverages, rentals and any miscellaneous costs. Should your final installment payment date fall on a Statutory Holiday, the final installment payment is due on the preceding business day. Final payment can be made by credit card or certified cheque.
- (i) Final installment payment not received five (5) business days prior to your event may result in cancellation of your event.
- (j) 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 cupcakes or a candy bar.
- (b) 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.
- (c) If dietary substitutions are required, please advise the Events Manager a minimum of ten (10) business days prior to your event.
- (d) Should an event be delayed for any reason outside of Valley Ridge Golf Club control, we cannot guarantee the quality of the meal.
- (e) All stationary appetizers, buffets and late night snacks can stay out a maximum of 1.5 hours as per Alberta Health regulations
- (f) 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.
- (g) 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.
- (h) 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.
- (i) 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 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 from a Valley Ridge Golf Club 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 to the final bill.

(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, Sparklers (cold sparklers exempt) 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.