

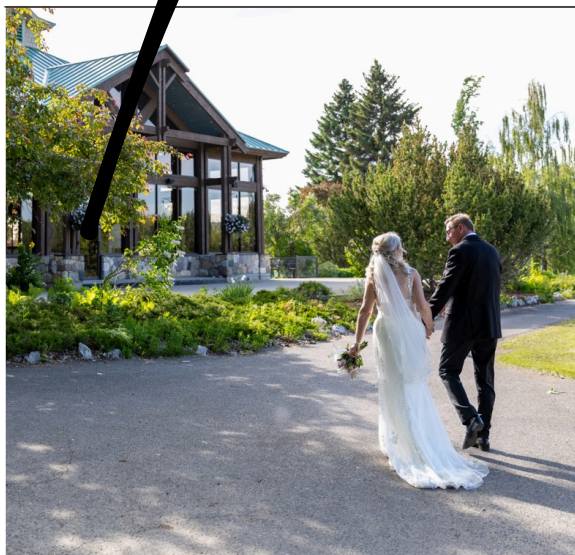
THE CAMERA CREW CO.

2025

WEDDING

*package*

VALLEY RIDGE GOLF CLUB



CHINOOK PHOTOGRAPHY





CONGRATULATIONS  
ON YOUR ENGAGEMENT!



# VENUE INFO

## CEREMONY

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

## CATERING

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

## ROOM RENTAL

Room rental includes set-up & take-down of all that we provide (tables, chairs, cutlery, glasses, additional skirted tables, to name a few), servers, bartenders, the choice of white or black tablecloths, napkins, podium, microphone, iPod/Bluetooth hookup for only background music &/or patio music (a speaker will have to be sourced or DJ hired for dance music) , dance floor & use of the gardens and pond area for photos.

## 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 & everyone out by 2AM including all decorations. Just like set-up the same goes for take-down, we will let you know 1 week out if it can be done the next day or if it has to be done the night of.

## PARKING

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

## ACCESSIBILITY

Valley Ridge is 100% wheelchair accessible!

## BRIDAL SUITE

We unfortunately do not have a Bridal Suite, however we will offer our second banquet room IF it is available that week.

## PETS

Valley Ridge does allow your furry friend to be involved in the ceremony. We do require them to head home right after and to remain outside until it's show time! If it's too hot or too cold, they may come inside.

## HIGHCHAIRS

We do have high chairs available! You can let us know in your final seating spreadsheet where & how many you would like.

## TASTING

We will be hosting a tasting for everyone who books their wedding with us! The tasting usually takes place in the early spring. Noting there is no cost to the couple however there is an additional cost for guests attending.

## LAST CALL

Last call is 12:45AM, Bar closed/music off at 1AM & everyone out by 2AM including all decorations and personal items brought in.



# EVENT EXTRAS

TV RENTAL- \$100

LCD PROJECTOR & SCREEN- \$175

PODIUM & MICROPHONE- COMPLIMENTARY

IPOD/BLEETOOTH HOOKUP- COMPLIMENTARY

CAKE CUTTING- \$2/SLICE

SOCAN & RE SOUND MUSIC COPYRIGHT FEE- market price

 BRE CAPPELLE | [BCAPPELLE@VALLEYRIDGEGOLF.COM](mailto:BCAPPELLE@VALLEYRIDGEGOLF.COM)

*Prices Subject to Change. Prices subject to an 18% Gratuity & GST*

# WEDDING BOOKING

## **B O O K I N G**

A signed Contract & \$1000 non refundable deposit is due to secure your Wedding Date

## **6 M O N T H S P R I O R**

A payment of 50% of the food minimum is due

## **4 W E E K S P R I O R**

We will meet to discuss your final details including your food selection

## **1 W E E K P R I O R**

Submit your final guest count and final payment



BRE CAPPELLE | [BCAPPELLE@VALLEYRIDGEGOLF.COM](mailto:BCAPPELLE@VALLEYRIDGEGOLF.COM)

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# VALLEY HALL

With the floor to ceiling windows and high wooden beams draped with café lights this space is sure to make your Wedding memorable. Two patio doors lead you outside to an L-shaped patio that wraps around with beautiful views of the golf course.



\$1000 Rental



\$8500 Food Minimum  
*not including beverages*



\$550 Ceremony Fee  
+ \$2/Chair



200 Guest Maximum

*check out our website for more photos!*



# RIVER ROOM

Get married under a wooden arbor surrounded by beautiful flowers and the sound of the waterfall and pond behind you. 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 to complete your special day!



\$500 Rental



\$4500 Food Minimum  
*not including beverages*



\$550 Ceremony Fee  
+ \$2/Chair



100 Guest Maximum

*check out our website for more photos!*

# BRUNCH MENU

\$40.00 PER PERSON

MINIMUM 50 ADULTS

## Juice

Apple, Orange & Cranberry

## Pastry

House baked cinnamon buns, croissants & muffins

## Market Sliced Fruit & Berries

Variety of melons, pineapple, citrus & berries.

Served with Greek yogurt, honey & granola

## Charcuterie Board

Salami, pepperoni, prosciutto, baby pickles, olives, grainy

Dijon, assorted artisanal cheeses, grapes, crackers,

crostinis & tapenade

## Caesar Salad

Hearts of romaine, parmesan, oven roasted garlic

focaccia croutons & creamy citrus dressing

## Balsamic Beet & Mozzarella

Arugula, roma tomatoes, pickled red beets, mozzarella cheese,

parsley, lemon zest, roasted artichokes & balsamic vinaigrette

## Mesquite Smoked Bacon & Maple Pork Sausages

## Waffles or Pancakes

Maple syrup, butter & warm berry compote

## Breakfast Potatoes

Sautéed onions, peppers, diced tomatoes & fresh herbs

## Scrambled Eggs

Friulano cheese & fresh herbs

## Dessert

Assorted buffet cakes, French pastries, individual fruit tarts, assorted squares & sponge rolls

## Freshly Brewed Regular & Decaffeinated Coffee and Hot Tea Selections

Citavo- Euro Roast Coffee

Higgins & Burke Tea

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

# BRUNCH ADDITIONS

FULL GUEST COUNT

## **Baked Cedar Plank Salmon \$150/Side**

Marinated overnight and baked over a cedar plank.  
Glazed with spiced rum and maple syrup

## **Braised Beef- \$8/ Person- Minimum 50 People**

House smoked brisket carved by one of our chefs.  
Red wine au jus, fresh baked rolls, butter, horseradish  
& mustards

## **Vegetable Medley- \$3/Person**

Selection of seasonal steamed and roasted vegetables,  
glazed with olive oil & maple syrup.

## **Grilled Flatbreads, Crisps, Dips & Vegetable Crudité- \$4/ Person**

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

## **Poached Tiger Shrimp- \$18/Dozen**

Over crushed ice, cocktail sauce, lemon wedges & tabasco

## **Fresh Shucked Oysters- \$36/Dozen**

Served over crushed ice with lemon, tabasco  
and mignonette

## **Omelette Station- \$6/Person**

### ***Chef Attended for 1 1/2 Hours***

Eggs any style, peppers, onions, ham, tomato,  
mushrooms, spinach, friulano cheese & salsa

## **Eggs Benedict- \$4/ Person**

Canadian ham, English muffin, poached egg  
& hollandaise

## **Chicken Puttanesca- \$5/Person**

Pomodoro sauce, sundried tomatoes, capers, olives,  
parsley & fresh lemon

## **Avocado Toast- \$4/Person**

Smashed avocado, poached egg, grilled sourdough  
& pea shoots

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



# PASSED & STATIONED HORS D'OEUVRES

**Choose any 4 of the following- \$24/ Guest**

One Hour of Service for Passed

GF/Gluten Free/ NF/Nut Free/ DF/Dairy Free

MUST BE ORDERED FOR FULL GUEST COUNT

## HOT SELECTIONS

### **Grilled Teriyaki Chicken Skewers GF**

Sesame seeds & green onions

### **Tempura Prawns NF**

Japanese Tempura batter, chipotle aioli & lemon

### **Pulled Pork Sliders DF/NF**

Bourbon BBQ sauce, warm brioche slider bun & roasted garlic aioli

### **Vegetable Samosas V/NF**

Sweet curry aioli

### **Dumplings**

Sweet chili sauce, sesame seeds & cilantro

### **Vegetable Spring Rolls V/DF**

Honey garlic sauce & sesame seeds

### **Italian Meatball & Bocconcini Skewers NF**

Pomodoro sauce, parmesan & parsley

### **Battered Fish Shooters NF**

Crispy skewered haddock, tartar sauce & lemon

### **Spinach & Artichoke Mini Quiche NF**

Egg, cheddar cheese, sautéed spinach & fried artichoke

## COLD SELECTIONS

### **Antipasto Skewers NF**

Marinated bocconcini, genoa salami, Kalamata olive, grape tomato & basil oil

### **Genoa Salami Canapes NF**

Genoa salami, green olive, Swiss cheese, lettuce & crostinis

### **Smoked Salmon Pinwheels NF**

Tortilla, whipped dill cream cheese, fried caper, cucumber & red onion

### **Tomato Bruschetta NF**

Garlic crostini, tomato, red onion, basil, olive oil, balsamic reduction & parmesan

### **Tiger Prawn Cocktail Shooters GF/NF**

Baby shrimp, cocktail sauce, poached prawn & lemon

### **Crudit  Shooters GF/NF**

Broccoli, carrot, celery, cucumber, tomato & ranch dip

### **Tuna Poke NF**

Fresh grilled tuna loin, cucumber, spicy mayo & sesame seeds

### **Chocolate Dipped Strawberries GF/NF**

Strawberries dipped in dark chocolate

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

# STATIONARY PLATTERS & BUFFET ENHANCEMENTS

APPROXIMATELY 25 GUESTS

## **Seasonal Fruit Platter \$150**

Variety of melons, berries, grapes & citrus

## **Artisan Charcuterie Board \$200**

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

## **Cheese Board \$200**

Variety of imported/domestic hard & soft cheeses.  
Served with crackers & crostinis

## **Assorted Breads & Dips \$175**

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

## **Shrimp on Ice \$18/Dozen**

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

## **Chocolate Fondue Fountain \$8/Person- Minimum 50 people**

Strawberries, pretzels, pineapple & marshmallows

## **Fresh Shucked Oysters \$36/Dozen- Minimum 5 Dozen**

Crushed ice, lemon, tabasco & mignonette sauce

## **Vegetable Crudité \$125**

Selection of crisp seasonal vegetables with ranch dipping sauce

## **Cedar Plank Salmon \$150/Side**

(serves approximately 20 people)  
Cured overnight and baked over a plank of cedar.  
Glazed with spiced rum and maple syrup

## **Devilled Eggs \$100**

Whipped egg yolk, peppers & parsley

## **Assorted Squares & Tarts \$125**

Variety of individual squares & pecan tarts

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

# BUFFET

50 GUEST MINIMUM

## **Sirloin of Beef \$80/Person**

Slow roasted for 8 hours & served with Cabernet au jus

## **Baked Ham \$75/Person**

Baked with pineapple, brown sugar & maple syrup.

Served with an apple cinnamon compote

## **BBQ Beef Brisket \$80/Person**

Smoked and slow roasted with BBQ sauce for ultimate flavor & tenderness. Served with Cabernet au jus

## **Prime Rib \$90/Person**

Slow roasted for 8 hours & served with Cabernet au jus

*All of our Beef at Valley Ridge Golf Club is Certified AAA Wild Rose Angus Beef.*

*Seasoned with our house 16 spice seasoning mix*

*Buffet includes assorted buns & butter balls. Horseradish, Dijon & grainy mustards*

## BUFFET ADDITIONS

### **Cedar Plank Salmon \$6/Person**

Cured overnight and baked over a plank of cedar.

Glazed with spiced rum and maple syrup

### **Charcuterie Board \$5/Person**

### **International & Domestic Cheese Board \$6/Person**

Variety of hard & soft international/domestic cheeses with crackers

*\*Kids ages 3-12 are either 50% off the Buffet price or have a choice of a Kids Plated Option  
Prices Subject to Change. All prices subject to an 18% Gratuity & GST*



# BUFFET

ALL BUFFETS INCLUDE THE ITEMS BELOW

## SALADS

### **Greek Salad**

Peppers, onions, tomatoes, cucumber & feta

### **Caesar**

Hearts of romaine, focaccia croutons & parmesan

### **Artisan Greens**

Selection of crisp baby lettuce greens with a variety of dressings

### **Rotini Pasta Salad**

Tri color rotini pasta tossed in a creamy dill dressing

## SIDES & PLATTERS

### **Chicken Puttanesca**

Grilled chicken breast in a rich tomato sauce. Topped with kalamata & green olives, capers, sundried tomato & basil. Parsley, olive oil & balsamic reduction

### **Roasted Red Potatoes**

Tossed with honey, paprika, cracked pepper & fresh herbs

### **Butternut Squash Ravioli**

Creamy sundried tomato with balsamic reduction

### **Vegetable Medley**

Variety of Grilled, roasted & steamed vegetables glazed with olive oil & maple

### **Pickles & Olives**

Variety of olives, pickles, beans, beets & marinated vegetables

### **Vegetable Crudit **

Assortment of crisp raw vegetables with ranch dip

### **Seasonal Fruit Platter**

Variety of melons, pineapple, citrus & berries

## DESSERTS

Chef's selection of assorted buffet cakes, fruit tarts & individual French pastries.  
Freshly brewed Columbian coffee & selected fine teas

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

# PLATED DINNER

SELECT TWO ENTRÉES & ONE VEGETARIAN ENTRÉE

*ALL PLATES SERVED WITH ROASTED POTATOES AND SEASONAL VEGETABLES*

## BEEF

### **Beef Tenderloin \$95**

Seasoned with our own 16 spice blend. Roasted for ultimate flavor & tenderness. Cabernet demi glaze

### **The Duo \$85**

Slow roasted Alberta striploin & grilled chicken breast. Cabernet demi glaze

### **Braised Beef Short Ribs \$95**

Alberta AAA boneless beef short ribs, charbroiled & braised overnight for ultimate flavor & tenderness. Cabernet demi glaze

## CHICKEN

### **Chicken Supreme \$85**

Alberta supreme chicken breast filled with a spinach mushroom and cheese mousse. White wine lemon caper sauce, arugula & balsamic glaze

## FISH

### **Baked Salmon \$85**

Topped with fresh baby arugula, saffron lime cream sauce & balsamic reduction

## VEGETARIAN

### **Butternut Squash Ravioli \$75**

Basil oil, arugula & crumbled goat cheese  
White wine lemon caper sauce

### **Cauliflower Steak \$75**

White wine lemon caper sauce

***NOTE: Place cards & a seating chart are required when picking a plated meal. Each place card must have an indicator for your guests meal choice (color, picture, sticker, etc)***

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

# PLATED DINNER

## Choose One Soup & One Salad

All meals are served with fresh baked buns & softened butter.

Freshly brewed Columbian Coffee & Selected Fine Teas

Pricing listed with entrée

## SALADS

### **Tuscan Artisan Greens**

Bib lettuce, grape tomatoes, cucumber ribbons, candied pecans, sundried cranberries, mandarin segments with crumbled goat cheese, carrot curls & balsamic dressing

### **Caesar**

Crisp romaine leaves, parmesan, croutons & lemon

### **Insalata Caprese**

Roma tomatoes, bocconcini, grilled asparagus, arugula, Kalamata olives with basil oil, cracked pepper & balsamic vinaigrette

## SOUP

### **Butternut Squash**

Spiced Butternut squash with fresh ginger & maple

### **Roasted Red Pepper and Tomato**

Roasted red pepper & tomato with basil & cream

### **Gold Potato and Braised Leek**

Puree of Yukon gold potato & braised leek with crispy pancetta

### **Portobello Mushroom**

Roasted Portobello and button mushroom with cream & truffle oil

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



# PLATED DINNER

## **Choose One Dessert**

Pricing listed with entrée

### DESSERT

#### **Apple Strudel**

Vienna style apple strudel, dusted with fine sugar, rich vanilla rum anglaise, whipped cream & fruit

#### **Italian Tiramisu**

Served with whipped cream, fruit & raspberry coulis

#### **Triple Chocolate Mousse**

Served with whipped cream, fruit & raspberry coulis

#### **Cheese Cake**

Baked NY Cheese cake, topped with a mango compote, served with whipped cream, fruit & raspberry coulis

#### **Chocolate Praline**

Rich milk chocolate mousse, dipped in a dark chocolate ganache, topped with a caramelized hazelnut praline

#### **Dessert Buffet \$15/Guest**

Assorted buffet cakes, French pastries, individual fruit tarts, individual sponge cakes & assorted flavored macarons. Freshly brewed Columbian coffee & selected fine teas

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

# KIDS MENU

12 YEARS AND UNDER

\$22/ PERSON

*All meals include vegetable crudité with ranch,  
buns/butter and vanilla ice cream*

Please choose **ONE** of the following entrees

**Chicken Fingers & Fries**

Plum Sauce & Ketchup

**Pasta with Grilled Chicken**

House pasta, grilled chicken breast & tomato sauce

**Individual Pepperoni Pizza**

Pizza sauce, sliced pepperoni & mozzarella

*\*Kids ages 3-12 are either 50% off the Buffet price or have a choice of a Kids Plated Option  
Prices Subject to Change. All prices subject to an 18% Gratuity & GST*

# LATE NIGHT SNACK

MINIMUM 40% OF GUEST COUNT PER SELECTION

## **Italian Pizza Buffet \$18/Person**

### ***Maui Wowie***

*Ham, green peppers, pineapple, mozzarella & friulano*

### ***Meat Lover***

*Ham, pepperoni, chorizo sausage, bacon, red onions, mozzarella & friulano*

### ***Triple Crown***

*Pepperoni, mushrooms, green peppers, mozzarella & friulano*

### ***Quattro Cheese***

*Mozzarella, fior de latte, cheddar cheese drizzled with truffle oil & honey*

## **Build Your Own Taco In a Bag \$18/Person**

Dorito tortilla chips, seasoned taco beef, shredded lettuce, grated cheese, salsa, sour cream, tomatoes & tabasco

## **Chicken Wings & Pork Ribs \$24/Person**

Wings with your choice of 2 flavors:

*Salt & pepper, buffalo, honey garlic, BBQ or teriyaki*

Bone in pork ribs with ranch dipping sauce

## **Mini Corn Dogs \$15/Person**

Honey mustard sauce, ketchup & fries

## **Montreal Poutine Bar \$18/Person**

Crispy seasoned fries, cheese curds, gravy & ketchup

## **Vegetable Crudité \$4/Person**

Selection of crisp seasonal vegetables with ranch dipping sauce

## **Seasonal Fruit Platter \$5/Person**

Variety of melons, berries, grapes & citrus

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

# WELCOME & SIGNATURE DRINKS

From your dress and tux, to your flowers & vows– Don't let your bar become an after thought.  
Nothing says “Just Married” quite like a welcome drink to kick start the celebrations!

## **Signature Drinks**

Contact your Event Manager no less than 10 days prior!

### **Champagne \$7.50/Glass**

Villa Marchesi Prosecco

### **Shirley Temple \$4/Glass (NON ALCOHOLIC)**

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

### **Old Fashioned (2oz)**

Bulleit Bourbon Bourbon \$15/Glass

Russels Bourbon \$17/Glass

Woodford Reserve \$19/Glass

### **Pellegrino Bottle \$15.00 (NON ALCOHOLIC)**

## **Water Stations**

Bottled Water \$3.00

Infused Water (Citrus, Cucumber & Mint or Cranberry) \$20.00

*All host prices subject to an 18% Gratuity & GST. All cash prices include GST*

# BAR OPTIONS



## C A S H

Guests pay at the bar- CC, Debit, Cash all available



## H O S T

All liquor ordered at the bar gets invoiced to the host



## S U B S I D I Z E D

Toonie, \$5 Bar etc gets partially invoiced to the host



## D R I N K   T I C K E T S

Allocate a number of tickets for the host to cover,  
then offer a cash bar once those have been used

***Liquor consumed at Valley Ridge Golf Course Club must be purchased through the club***

*All items subject to change-18% gratuity + GST*



# BAR OPTIONS

## FULL HOUSE BAR

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

Full House Highballs  
Skyy 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, Alexander 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 Daniel's, 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, Alexander Keith's  
\$8.00

Coolers  
Smirnoff Ice  
\$8.00

Wine  
House Red or White  
\$9.00

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***

*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

Jack 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 2 . 0 0
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### ROSÉ

Prophecy Rosé (USA)	\$ 4 5 . 0 0
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WINE	\$ 2 5 . 0 0 /
CORKAGE	7 5 0 M L
	B O T T L E

## PREMIUM WINE

### WHITE

See Ya Later Riesling CAD	\$ 4 6 . 0 0
Beringer Founders Estate Chardonnay USA	\$ 4 8 . 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 5 . 0 0
Lake Breeze Vineyards Pinot Blanc CAD	\$ 5 5 . 0 0
Haywire Pinot Gris CAD	\$ 5 8 . 0 0

### RED

Ruffino II Ducale Toscana Sangiovese ITA	\$ 4 8 . 0 0
Beringer Founders Estate Merlot USA	\$ 4 7 . 0 0
Tom Gore Cabernet Sauvignon USA	\$ 5 5 . 0 0
Fabre Montmayou Malbec ARG	\$ 5 6 . 0 0
Red Rooster Pinot Noir CAD	\$ 6 0 . 0 0
Emiliana Coyam Organic Red Blend	\$ 6 5 . 0 0
Poplar Grove Merlot	\$ 6 9 . 0 0
Wolf's Head Haymaker Cabernet Sauvignon USA	\$ 7 3 . 0 0
Molly Dooker Shiraz AUS	\$ 7 6 . 0 0

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

# 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, 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.
- (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 wedding cakes, cupcake or a candy bar.
- (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 ten (10) 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 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 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.
- (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, 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.