

VALLEY RIDGE GOLF CLUB

CATERING PACKAGE



VENUE INFO

CATERING

All catering is provided by us however we do allow cakes/cupcakes to be brought in.

We can accommodate 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, 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. All guests, vendors & decorations must be out by 2AM. 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!

HIGHCHAIRS

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

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.



BRE CAPPELLE

| BCAPPELLE@VALLEYRIDGEGOLF.COM

EVENT EXTRAS

TV RENTAL- \$100

LCD PROJECTOR & SCREEN- \$175

FLIP CHART & MARKERS- \$25 EACH

PODIUM & MICROPHONE- COMPLIMENTARY

BLUETOOTH HOOKUP- COMPLIMENTARY

SOCAN & RE SOUND MUSIC COPYRIGHT FEE- market price



BRE CAPPELLE

| BCAPPELLE@VALLEYRIDGEGOLF.COM

Prices subject to change. Prices subject to an 18% gratuity & gst

EVENT BOOKING

BOOKING

A signed contract & \$500 non refundable deposit is due to secure your event date

3 MONTHS PRIOR

A payment of 50% of the food minimum is due

4 WEEKS PRIOR

Submit all final details including food selection for your event

1 WEEK PRIOR

Submit your final guest count and final payment



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VALLEY HALL

With oversized windows and high wooden beams this space is sure to make your event memorable. Outside, an L-shaped patio wraps around the clubhouse with beautiful views of the golf course



\$1000 RENTAL
200 GUESTS MAXIMUM

\$8500 FOOD MINIMUM
not including beverages

ASHLEY DAPHNE PHOTOGRAPHY

check out our website for more photos!

RIVER ROOM

Windows along two of the four walls let in lots of natural light. The adjacent patio leads you directly into our glorious gardens surrounded by beautiful flowers and the sound of the waterfall



\$500 RENTAL
100 GUESTS MAXIMUM

\$4500 FOOD MINIMUM
not including beverages

check out our website for more photos!

BRASSIES

Located in our Valley Hall room, this space is perfect for an intimate gathering where you can host up to 30 of your guests



\$250 RENTAL

\$1000 FOOD MINIMUM
not including beverages

30 GUESTS MAXIMUM

check out our website for more photos!

BREAKFAST BUFFETS

MINIMUM 15 GUESTS

Continental -\$20/Person

Fresh baked muffins, croissants and pastries. Seasonal fruit platter. Individual yogurt, granola, dried fruit and nuts. Individual juices, Citavo coffee and select tea station

The Birdie- \$25/Person

Seasonal fruit platter. Breakfast sandwiches with sausage, egg and cheddar. Hashbrowns with sautéed onions and peppers. Individual juices, Citavo coffee and select tea station

The PGA - \$30/ Person

Fresh baked muffins & croissants. Seasonal fruit platter. Crispy bacon, breakfast sausage and scrambled eggs topped with shredded cheese. Hashbrown potatoes with sautéed onions and peppers. Individual juices, Citavo coffee and select tea station

Prices subject to change. Prices subject to an 18% gratuity & gst

BREAKFAST ADDITIONS

MINIMUM 15 GUESTS

Waffles \$4/person

Whipped cream, maple syrup & strawberry compote

Buttermilk Pancakes \$3/person

Whipped cream, maple syrup & icing sugar

Eggs Benny \$4/person

English muffin, back bacon, poached egg & hollandaise

Devilled Eggs \$2/person

Egg yolks whipped with Dijon and mayo

Cinnamon Buns \$4/person

Baked fresh with cream cheese icing

Whole Fruit \$2/person

Bananas, apples, oranges. Perfect for on the go

Mini Quiches \$4/person

Assortment of Florentine and bacon cheddar quiches

Prices subject to change. Prices subject to an 18% gratuity & gst

MORNING & AFTERNOON SNACKS

MINIMUM 15 GUESTS

Whole Fruit \$2/person

Bananas, apples, oranges.
Perfect for on the go

Chips & Dip \$5/person

Tortilla chips & kettle chips served with
salsa, guacamole & garlic aioli

Vegetable Crudité \$5/person

Assorted fresh vegetables served with
ranch & hummus

Muffins & Cookies \$5/person

Freshly baked assortment

Tarts & Squares \$5/person

Freshly baked assortment

Artisan Charcuterie Board \$8/person

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

Cheese Board \$8/person

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

REFRESHMENTS

Assorted fruit juices \$4.00

Fresh brewed coffee & selected tea station

Urn (50-60cups) \$150

Prices subject to change. Prices subject to an 18% gratuity & gst

PASSED HORS D'OEUVRES

Choose any 4 of the following- \$28/ Guest

One hour of service- Minimum 2 dozen per choice

MUST BE ORDERED FOR FULL GUEST COUNT

APPROXIMATELY 3-4 PIECES PER PERSON

HOT SELECTIONS

Chicken Teriyaki Skewers

Grilled chicken glazed with teriyaki, green onions & sesame seeds

Wagyu Beef Dumplings

Pan fried and served with sweet chili sauce & fresh herbs

Bacon Wrapped Scallops

Bacon wrapped scallop medallion with maple glaze

Tempura Shrimp

Crispy fried tempura battered shrimp with chipotle aioli

Brisket Sliders

AAA brisket, brioche bun, caramelized onions,
arugula & horseradish garlic aioli

Vegetable Spring Rolls

Vegetable medley, honey garlic sauce & sesame seeds

Mini Quiches

Assortment of Florentine and bacon cheddar quiches

COLD SELECTIONS

Antipasto Skewers

Salami, bocconcini, olive & grape tomato

Smoked Salmon Pinwheels

Dill cream cheese, caper, pickled red onion

Bruschetta Bites

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

Shrimp Crostini

Poached shrimp, lime, mango, jalapeno & red onion

Poached Pear & Feta Canape

Wine poached pear, whipped feta, honey & thyme

Chocolate Covered Strawberries

Dark chocolate, strawberries, white chocolate drizzle

Crudité Cups

Carrot, celery, pepper, cucumber, tomato with ranch

Prices subject to change. Prices subject to an 18% gratuity & gst

STATIONARY PLATTERS

EACH PLATTER FEEDS APPROXIMATELY 25 GUESTS

Seasonal Fruit Platter \$150

Variety of melons, berries, citrus & grapes

Artisan Charcuterie Board \$200

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

Cheese Board \$200

Variety of imported/domestic hard & soft cheeses.

Served with crackers & crostini's

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

Mediterranean Platter \$175

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

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

Prices subject to change. Prices subject to an 18% gratuity & gst

SANDWICH BUFFET

\$35.00 PER PERSON
MINIMUM 15 GUESTS

Finger Sandwiches & Wraps

Assortment of sandwiches, wraps & buns with the following proteins:
Chicken salad, ham, roast beef, turkey, tuna salad & egg salad.
Assorted vegetables and sauces.

(vegetarian and gluten free sandwiches upon request)

Soup

Choose One:

Clam chowder, potato leek, broccoli cheddar,
butternut squash, thai chicken curry or minestrone

Tuscan Greens

Variety of crisp lettuce greens served with assorted dressings

Greek Pasta Salad

Farfalle pasta, tomato, peppers, onions, olives,
feta and cucumbers tossed in Greek vinaigrette

Pickles & Olives

Variety of pickles, olives and pickled vegetables

Seasonal Fruit Platter

Assorted melons, berries & grapes

Assorted Tarts & Squares

Served with Citavo coffee and select tea station

Prices subject to change. Prices subject to an 18% gratuity & gst

MEXICAN LUNCH BUFFET

\$38.00 PER PERSON

MINIMUM 15 GUESTS

Chips & Salsa

Corn tortilla chips with salsa and queso

Mexican Street Corn Salad

Mixed cabbage, sweet corn, peppers, jalapenos, red onions in a creamy chipotle dressing

Baked Southwest Rice

Oven baked Mexican-style rice with tomatoes, onions and black beans garnished with cilantro

Build your own Fajita

Create your perfect fajita with grilled chicken, seasoned veggies and all your favorite toppings. Includes flour tortillas, shredded cheese, sour cream, hot sauce & guacamole

Seasonal Fruit Platter

Assorted melons, berries & grapes

Assorted Tarts & Squares

Served with Citavo coffee and select tea station

Substitute Chicken for Ground Beef \$3/person

Prices subject to change. Prices subject to an 18% gratuity & gst

ITALIAN LUNCH BUFFET

\$40.00 PER PERSON

MINIMUM 15 GUESTS

Antipasto Platter

A hearty mix of sliced meats, cheeses, and marinated veggies with crackers and olives.

Italian Wedding Soup

A flavorful Italian soup made with meatballs, spinach and mini pasta balls with savory herbs in a chicken broth

Caprese Salad

Roma tomatoes, fior de latte cheese, basil topped with balsamic glaze and olive oil

Caesar Salad

Romaine leaves, herb focaccia croutons, lemon & parmesan

Baked Cannelloni

Tender pasta filled with a ricotta, mozzarella and beef. Baked in a rose sauce and topped with a blend of cheeses

Garlic Cheese Focaccia

Brushed with garlic butter and baked with cheese

Assorted Tarts & Squares

Served with Citavo coffee and select tea station

Prices subject to change. Prices subject to an 18% gratuity & gst

INDIAN LUNCH BUFFET

\$40.00 PER PERSON

MINIMUM 15 GUESTS

Vegetable Samosas

Served with mango chutney

Aloo Gobi

Roasted potato and cauliflower
tossed in turmeric & ginger

Indian Chickpea Salad

Cucumber, tomato, chickpeas, red onion,
peppers in an orange cumin vinaigrette

Jasmine Rice

Garnished with cilantro

Naan Bread

Lightly grilled and served with raita

Chana Masala

Braised chickpeas in a tomato onion curry

Butter Chicken

Tender chicken simmered in a creamy tomato
sauce with a hint of aromatic spices

Assorted Tarts & Squares

Served with Citavo coffee and select tea station

**All mildly spiced, can be spicier upon request*

Prices subject to change. Prices subject to an 18% gratuity & gst

ASIAN LUNCH BUFFET

\$40.00 PER PERSON

MINIMUM 15 GUESTS

Asian Noodle Salad

Chow mein noodles, carrot, red peppers, green onions and edamame in a peanut soy dressing

Vegetable Spring Rolls

Served with plum sauce

Chicken Dumplings

Pan fried and garnished sesame seeds & green onions

Sweet & Sour Pork

Crispy fried pork, onions, peppers and pineapples tossed in a sweet and sour sauce

Fried Rice

Rice stir-fried with vegetables and eggs seasoned with soy sauce

Beef & Broccoli Stir Fry

Juicy beef stir-fried with crisp broccoli, carrots, cabbage and garlic in a rich oyster ginger sauce

Assorted Tarts & Squares

Served with Citavo coffee and select tea station

Prices subject to change. Prices subject to an 18% gratuity & gst

AMERICAN LUNCH BUFFET

\$45.00 PER PERSON

MINIMUM 15 GUESTS

Tuscan Greens

Variety of crisp lettuce greens served
with assorted dressings

Coleslaw

Crisp shredded cabbage and carrots
tossed in a creamy, tangy dressing

Vegetable Crudité

Assortment of fresh vegetables served with ranch

Baby Potato Salad

Bite-sized baby potatoes mixed with
creamy dressing, eggs, green onions and celery

Texas Baked Beans

Slow baked beans with peppers,
onions and tangy BBQ sauce

AAA Beef Brisket

Smoked and slow roasted overnight
with BBQ sauce, carved to order by one of our chefs

Mac & Cheese

Tender pasta tossed in a silky three-cheese
sauce and topped with a buttery breadcrumb crust

Jalapeno Cheddar Cornbread

House baked cornbread infused
with cheddar and fresh jalapeños

Assorted Tarts & Squares

Served with Citavo coffee and select tea station

**Can substitute Brisket for AAA Beef Sirloin served with
horseradish and Cabernet Sauvignon demi glaze \$2/person*

Prices subject to change. Prices subject to an 18% gratuity & gst

DINNER BUFFET

50 GUEST MINIMUM

All of our beef at Valley Ridge Golf Club is Alberta **Chef's Exclusive Black Angus Beef***

CHOOSE ONE OF THE FOLLOWING

Roasted Pork Loin \$75/Person

Tender pork loin with a maple mustard glaze

Beef Sirloin \$80/Person

Seasoned with our house 16 spice blend and slow roasted. Served with horseradish, Dijon mustards & Cabernet Sauvignon demi glaze

BBQ Beef Brisket \$85/Person

Smoked and slow cooked with Jack Daniel's BBQ sauce. Served with horseradish and Dijon mustards

Prime Rib \$90/Person

Seasoned with our house 16 spice blend and slow roasted for 8 hours. Served with horseradish, Dijon mustards & Cabernet Sauvignon demi glaze

BUFFET ADDITIONS

Cedar Plank Salmon \$7/Person

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

Greek Pasta Salad

Farfalle pasta, peppers, tomatoes, cucumbers, onions, feta in Greek dressing

Artisan Greens

Selection of crisp baby lettuces with a variety of dressings

Broccoli Salad

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

Vegetable Medley

Assortment of chef's selection of market vegetables including but not limited to zucchini, carrots, peppers, cauliflower, green beans

Pickle & Olive Board

Variety of olives, pickles, pepperoncini, pickled beets & asparagus

Vegetable Crudit 

Assortment of raw vegetables with ranch

Chicken Marsala

Grilled chicken breast with saut ed mushrooms, garlic and fresh herbs with a Marsala wine cream sauce

Mixed Baby Potatoes

Roasted potatoes with garlic & rosemary

Baked Cannelloni

Filled with spinach and ricotta covered in rose sauce and baked with mozzarella

Dessert

Seasonal fruit platter and a variety of buffet cakes, tarts, macaroons, squares and brownies. Served with freshly brewed Columbian coffee & selected fine teas

**Kids ages 3-12 are either 50% off the buffet price or have a choice of a kids plated option
Prices subject to change. Prices subject to an 18% gratuity & gst*

FOUR COURSE PLATED DINNER

All of our beef at Valley Ridge Golf Club is Alberta **Chef's Exclusive Black Angus Beef***
ALL PLATES SERVED WITH ROSEMARY ROASTED POTATOES AND SEASONAL VEGETABLES

SELECT TWO MEAT ENTRÉES & ONE VEGETARIAN ENTRÉE

BEEF

Beef Tenderloin \$95

Seared tenderloin seasoned with our house 16 spice blend with Cabernet Sauvignon demi glaze

Braised Short Rib \$95

Tender short ribs slowly braised in red wine and aromatic vegetables, finished with a rich au jus

CHICKEN

Chicken Supreme \$85

Stuffed with spinach and garlic with a mushroom marsala wine cream sauce

FISH

Baked Salmon \$85

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

VEGETARIAN

Butternut Squash Ravioli \$75

Pasta filled with roasted butternut squash and herbs served with a vodka cream sauce

Cauliflower Steak \$75

Oven roasted cauliflower steak finished with garlic-herb butter and a drizzle of balsamic reduction

SELECT ONE SALAD & ONE SOUP

Tuscan Greens

Baby lettuce, cucumber ribbons, candied pecans, sundried cranberries, mandarins, goat cheese & balsamic dressing

Caesar

Crisp romaine leaves, parmesan, croutons & lemon

Greek Farfalle

Farfalle pasta, peppers, tomatoes, cucumbers, onions, feta in Greek dressing

Butternut Squash

Creamy roasted butternut squash blended with warm spices and a touch of cream

Roasted Red Pepper and Tomato

A smooth blend of fire roasted red peppers and ripe tomatoes, seasoned with garlic and herbs

Potato Leek

Silky purée of potatoes and caramelized leeks with cream finished with chives

SELECT ONE DESSERT

Triple Chocolate Mousse

Layers of silky white, milk, and dark chocolate mousse, topped with a dark chocolate glaze

Cheesecake

Baked New York style cheesecake with raspberry coulis

Strawberry Shortcake

Delicate buttery shortcake layered with vanilla bean cream and strawberry coulis

Raspberry Almond Tartlet

Buttery tart shell with a raspberry filling and toasted almonds

*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. Prices subject to an 18% gratuity & gst*

KIDS MENU

12 YEARS AND UNDER

\$22/ PERSON

Please choose **ONE** of the following entrees

Chicken Fingers & Fries

Individual Cheese Pizza

Alfredo Pasta

ALL MEALS COME WITH A COOKIE FOR DESSERT

**Kids ages 3-12 are either 50% off the buffet price or have a choice of a kids plated option
Prices subject to change. Prices subject to an 18% gratuity & gst*

LATE NIGHT SNACK

MINIMUM 50% OF GUEST COUNT PER SELECTION

Pizza Buffet \$10/Person

Variety of pizzas from Hawaiian, pepperoni & cheese

Poutine Bar \$12/Person

French fries, gravy, shredded cheese and ketchup

Bar Snacks \$15/Person

Dry ribs, pretzel bites, dumplings served with ranch, queso & plum sauce

Seasonal Fruit Platter \$5/Person

Assortment of grapes, melon, citrus & berries

Build Your Own Taco In a Bag \$15/Person

Dorito chips, taco beef, shredded lettuce, salsa, sour cream, tabasco & cheese

Dessert Platter \$6/Person

Assorted tarts, squares & cookies

Sandwich Platter \$10/Person

Assortment of sandwiches, wraps & buns with ham, chicken & roast beef

Prices subject to change. Prices subject to an 18% gratuity & gst

BAR OPTIONS

CASH

Guests pay at the bar-credit card, debit or cash available

HOST

All liquor ordered at the bar gets invoiced to the host

SUBSIDIZED

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

DRINK TICKETS

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

SIGNATURE DRINKS

Contact your Event Manager
no less than 10 days prior!

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

All items subject to change-18% gratuity + gst

BAR OPTIONS

FULL HOUSE OR PREMIUM AVAILABLE

FULL HOUSE HIGHBALLS		PREMIUM HIGHBALLS	
Full House Highballs Trolley 5 Compadre Vodka, Bacardi White Rum, Appleton Estates Dark Rum, Tanqueray Gin, Forty Creek Rye \$7.00	Premium Highballs Jose Cuervo Tequila, Jack Daniel's, Baileys Irish Cream, Captain Morgan Spiced Rum \$8.00	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
INCLUDED IN BOTH HOUSE OR PREMIUM			
BEER, COOLERS, CIDERS		WINE	NON ALCOHOLIC
Domestic Beer Budweiser, Bud Light, Kokanee \$8.00	Premium Beer Stella, Corona, Seltzer \$9.00	House Red or White \$10.00	Fernie LOGO IPA & Pilsner \$7.00 Corona Sunbrew \$8.00 Soft Drinks or Juice \$3.00
Coolers Smirnoff Ice \$8.00	Cider Somersby \$12.00		

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

Selaks Sauvignon Blanc (NZ)	\$ 4 0
Oyster Bay Chardonnay (NZ)	\$ 4 0
Villa Marchesi Pinot Grigio (ITA)	\$ 4 0

RED

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

PROSECCO

Villa Marchesi (ITA)	\$ 4 0
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ROSÉ

Saintly Rosé (CAD)	\$ 4 2
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WINE CORKAGE

per 750ML Bottle	\$ 2 5
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PREMIUM WINE

WHITE

Artesano De Argento Organic White Malbec (ARG)	\$ 4 2
Château St-Jean Chardonnay (USA)	\$ 5 0
Flat Rock Riesling (CAD)	\$ 5 1
Kim Crawford Sauvignon Blanc (NZ)	\$ 5 4
Tinhorn Creek Pinot Gris (CAD)	\$ 5 6

RED

Fat Bastard Merlot (AUS)	\$ 4 4
Ruffino IL Ducale Toscana Sangiovese (ITA)	\$ 5 0
Wolf's Head Cabernet Sauvignon (USA)	\$ 6 0
Three Sisters Cabernet Franc (CAN)	\$ 6 7
Emiliana Coyam Organic Red Blend (CHILE)	\$ 6 8
Mollydooker Shiraz (AUS)	\$ 7 5

PROSECCO

Gemma di Luna (ITA)	\$ 4 4
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**PLEASE CONTACT THE EVENT MANAGER NO LESS THAN 10 DAYS PRIOR TO YOUR EVENT FOR SPECIAL INQUIRIES*

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

TERMS AND CONDITIONS

(1) CONTRACTS, DEPOSITS, PAYMENTS AND CANCELLATIONS

Payment Options- Valley Ridge Golf Club accepts the following methods of payment:

Credit Card – VISA, MASTERCARD or AMEX

Cheque – payable to Valley Ridge Golf Club

Bank Draft

E-Transfer – send to ssmandych@valleyridgegolf.com - comment “Event Payment”

- (a) All event bookings require a signed contract and a non-refundable, non-transferable deposit in order to secure the event date.
- (b) For all subsequent payments or refunds, Valley Ridge Golf Club requires a valid credit card to be kept on file.
- (c) Three (3) months prior to the event date, a 50% installment payment of the minimum food requirement outlined in the contract is due.
- (d) The initial deposit and all subsequent installment payments are strictly non-refundable.
- (e) Requests to change the event date may only be made more than nine (9) months prior to the confirmed event date for the initial deposit to remain applicable.
- (f) In the event of cancellation within six (6) months of the event date, the remaining balance of the minimum food requirement, as outlined in the contract, will be automatically charged to the credit card on file.
- (g) All cancellations must be submitted in writing to the Valley Ridge Golf Club Events Manager.
- (h) Any change of event date, subject to availability, will require the execution of a new contract.
- (i) Final payment is due five (5) business days prior to the event date, based on the guaranteed guest count provided to the Events Manager at that time. This payment includes all food, alcoholic and non-alcoholic beverages, rentals and any miscellaneous charges.

If the payment deadline falls on a statutory holiday, payment is due on the preceding business day.

(j) Failure to provide the final installment payment by the required deadline may result in cancellation of the event.

(k) Final billing will be processed on the next business day following the event. Any billing inquiries must be submitted within thirty (30) days of the event date.

If an outstanding balance remains after thirty (30) days, the credit card on file will be charged for the full amount owing, including retroactive interest at a rate of 2% per month.

(2) FOOD AND BEVERAGE

- (a) In accordance with Calgary Health Authority licensing requirements and Valley Ridge Golf Club's quality standards, all food and beverage served on the premises must be supplied by Valley Ridge Golf Club, with the sole exception being cakes or cupcakes.
- (b) Valley Ridge Golf Club assumes no responsibility for the presentation, quality, or condition of any cake or cupcakes provided by an external licensed food establishment.
- (c) To comply with Health and Safety Regulations and AGLC policies, the removal of any food or beverage from the premises after an event is strictly prohibited.
- (d) Any required dietary substitutions must be communicated to the Events Manager at least five (5) business days prior to the event.
- (e) Should the event be delayed for any reason outside the control of Valley Ridge Golf Club, the Club cannot guarantee the quality of the meal more than one (1) hour past the scheduled meal service time.
- (f) All stationary appetizers, buffets, and late-night snacks may remain out for a maximum of 1.5 hours, in accordance with Alberta Health regulations.
- (g) For hosted bars with less than \$250 in sales, a fee of \$20.00 per hour per bartender (minimum four hours) will be applied. Additional bartenders are available at a flat rate of \$250 each. One bartender per 120 guests is included in the package.
- (h) A fee of \$200.00 will be added to the final invoice for each occurrence where alcoholic beverages not supplied by Valley Ridge Golf Club are consumed on the property, including—but not limited to—the function spaces, parking lot, golf course, and practice areas.
- (i) Valley Ridge Golf Club reserves the right to suspend or terminate alcoholic beverage service at any time if outside alcohol is discovered.
- (j) Gifts or favours containing alcoholic beverages will be held in Valley Ridge Golf Club's administrative office and returned to the client upon departure.
- (k) Last call for alcoholic service is at 12:45 a.m., and the bar must close at 1:00 a.m. All guests, along with any personal or decorative items, must vacate the premises by 2:00 a.m., unless otherwise arranged with the Events Manager. Failure to comply will result in a fine charged to the credit card on file.

(3) MENU PRICES

- (a) All food and beverage services, as well as any additional services provided—including but not limited to audio/visual equipment, and rentals—are subject to an 18% gratuity and all applicable taxes.
- (b) All prices are subject to change based on market conditions, in accordance with subsection 4(c).
- (c) Catering package selections and pricing are guaranteed for a period of three (3) months prior to the event date.

(4) GUARANTEES

- (a) A tentative guest count is required at the time the contract is signed. The final guaranteed number of guests may not decrease by more than 25% from the original estimate provided in the contract. The final guaranteed number must be submitted five (5) business days prior to the wedding date.
- (b) The guaranteed guest count provided five (5) business days prior to the event is final and cannot be reduced. Increases to the guest count within this period may be permitted with approval from the Valley Ridge Golf Club Events Manager.
- (c) Final billing will be based on the guaranteed number of guests or the actual number served, whichever is greater. By signing this contract, the Convener authorizes the designated on-site contact to approve additional food and beverage charges (both alcoholic and non-alcoholic) incurred on the day of the event.
- (d) The confirmed menu and all setup requirements must be finalized no later than four (4) weeks prior to the event date.
- (e) Each event space at Valley Ridge Golf Club has a minimum food requirement, which will be specified in the event contract. This minimum applies to food only and does not include gratuity, taxes, or beverages. If the minimum food requirement is not met, the difference will be charged as a room rental fee on the final invoice.

(5) SECURITY AND ROOM LIMITATIONS

- (a) Complimentary white or black tablecloths and matching napkins are provided.
- (b) A complimentary podium and microphone for speeches are available for events booked in Valley Hall and the River Room.
- (c) Valley Ridge Golf Club is not responsible for any lost, stolen, or damaged items, nor for any personal injuries occurring before, during, or after the event.
- (d) Valley Ridge Golf Club reserves the right to inspect and regulate all events, including—but not limited to—the right to deny entry to or remove from the property any individual whose behavior or conduct is deemed disruptive, unsafe, or detrimental to the enjoyment of other guests or the safety of staff.
- (e) The use of nails, staples, tacks, adhesives, or any similar items is strictly prohibited on any part of the property, including but not limited to walls, ceilings, and furniture. All repair costs, plus a service charge of \$200 per damaged area, will be added to the final invoice.
- (f) Bubble machines are not permitted. Flower petals used outdoors must be real. Fog machines, sparklers (with the exception of cold sparklers), popcorn machines, popcorn, rice, confetti of any kind (tabletop or otherwise), and any décor affixed to ceilings, walls, or floors are strictly prohibited. A \$500 cleaning fee will be added to the final invoice if any of these prohibited items are used.
- (g) The Convener is responsible for any damage to Valley Ridge Golf Club property caused by the Convener, their guests, or any external vendors or contractors hired on their behalf (including but not limited to bands, decorators, disc jockeys, and audiovisual companies).
- (h) Children under twelve (12) years of age must remain under the constant supervision of an adult.
- (i) Guests are prohibited from entering any areas designated for golf play for safety reasons. This includes, but is not limited to, golf cart paths, the golf course, putting greens, chipping areas, and the driving range. Any damage caused to the golf course by guests will be charged to the event.
- (j) In accordance with Fire Regulations and for the safety of guests and staff: open-flame candles are not permitted. Candles may only be used if the flame is at least one (1) inch below the top edge of an appropriate candle holder when lit.
- (k) Valley Ridge Golf Club does not provide ladders for decorating purposes. Should the Convener or any contracted vendor bring their own ladder, a waiver must be signed prior to use.
- (l) Artwork displayed in event rooms may not be removed.
- (m) All trees and plants must remain within the event rooms. Any request to relocate trees or plants is subject to the Events Manager's discretion and must be carried out by Valley Ridge Golf Club staff.
- (n) Valley Ridge Golf Club strictly adheres to all rules and regulations established by the Alberta Gaming & Liquor Commission.

(6) MISCELLANEOUS

- (a) Photography is permitted exclusively within the Valley Ridge Clubhouse gardens and the front entrance gardens. All golf course areas are strictly off-limits.
- (b) All musical entertainment, whether live or recorded, is subject to applicable Re:Sound and SOCAN fees, which will be applied to the final invoice.
- (c) Smoking is permitted only in designated areas on Valley Ridge Golf Club property.
- (d) Trailers, motorhomes, and RVs are not permitted on Valley Ridge Golf Club property at any time. A fee of \$500 will be applied to the final invoice for each violation.