

VALLEY RIDGE GOLF CLUB

2026 WEDDING PACKAGE



REVEL PHOTOGRAPHY



REVEL PHOTOGRAPHY



JUSTINE MILTON

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. If the ceremony can't be held outside due to weather, it will be in the banquet room followed by a room flip.

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, 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!

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 one 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

BLUETOOTH HOOKUP- COMPLIMENTARY

CAKE CUTTING- \$2/SLICE

SOCAN & RE SOUND MUSIC COPYRIGHT FEE- market price

 BRE CAPPELLE | BCAPPELLE@VALLEYRIDGEGOLF.COM

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

WEDDING BOOKING

BOOKING

A signed contract & \$1000 non refundable deposit is due to secure your wedding date

6 MONTHS PRIOR

A payment of 50% of the food minimum is due

4 WEEKS PRIOR

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

1 WEEK PRIOR

Submit your final guest count and final payment

VR BRE CAPPELLE | BCAPPELLE@VALLEYRIDGEGOLF.COM

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

VALLEY HALL

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



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 GUESTS MAXIMUM

THE CAMERA CREW CO.

check out our website for more photos!

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

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
SERVED WITH FRESHLY BREWED COLUMBIAN COFFEE & SELECTED FINE TEAS

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
----------------------	--------

ROSÉ

Saintly Rosé (CAD)	\$ 4 2
--------------------	--------

WINE CORKAGE

per 750ML Bottle	\$ 2 5
------------------	--------

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
---------------------	--------

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*

*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 wedding 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) Six (6) months prior to the wedding 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 wedding date for the initial deposit to remain applicable.
- (f) In the event of cancellation within six (6) months of the wedding 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 wedding 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, ceremony fees, chair 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 wedding.
- (e) Should the wedding 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 ceremony fees, 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 wedding 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.
- (f) The date and time of the ceremony rehearsal will be confirmed seven (7) days prior to the event.
- (g) A backup indoor ceremony option is available in the event of inclement weather. The decision to relocate the ceremony indoors must be made at least twenty-four (24) hours in advance. If the Convener does not contact the Events Manager within this timeframe, the Events Manager will make the final decision at their discretion.

(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 weddings 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 wedding.
- (d) Valley Ridge Golf Club reserves the right to inspect and regulate all weddings, 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 wedding.
- (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.