



CATERING PACKAGE

VALLEY RIDGE GOLF CLUB

2024

In the beautifully secluded valley along the Bow River surrounded by healthy, green foliage, Valley Ridge Golf Club is able to cater your group with two separate banquet rooms. Both rooms have exclusive adjacent patios where you can also have your event

VALLEY HALL

Plated Dinner & Buffet 180 Guests
Cocktails 200 Guests

With the floor to ceiling windows and high wooden beams this space is sure to make your event 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



RIVER ROOM

Plated Dinner & Buffet 85 Guests
Cocktails 100 Guests

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/ \$4500 Food Minimum



For any questions, please contact Breanne Cappelle
bcappelle@valleyridgegolf.com or 403-221-9682 ext 242

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

EVENT EXTRAS

AUDIO VISUAL EQUIPMENT RENTALS

SCREEN- \$25

LCD PROJECTOR -\$150

FLIP CHART & MARKERS - \$25 EACH

PODIUM & MICROPHONE COMPLIMENTARY

IPOD/BLUETOOTH HOOKUP COMPLIMENTARY

GOLF OUTINGS

DURING THE GOLF SEASON, ADD A ROUND TO YOUR
MEETING OR EVENT. SUBJECT TO AVAILABILITY

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

Plated Breakfast

maximum 20 guests

Served juices- apple, orange & cranberry
Poured freshly brewed coffee & selected teas

Served platter style:
Freshly baked croissants, pastries, muffins, preserves & butter balls
Seasonal fresh fruit platter & berries

Choose one of the following:

The Eagle \$30/person

Crispy bacon & grilled maple pork breakfast sausages.
Scrambled Eggs topped with grated friulano cheese & fresh herbs. Hashbrown potatoes with sautéed onions, peppers, tomatoes & green peppers. Toasted sourdough bread.

OR

The Fairway \$32/person

Eggs Benedict-Two poached eggs, grilled sourdough, smoked ham, hollandaise & arugula.
Hashbrown potatoes with sautéed onions, peppers, tomatoes & green peppers.

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Breakfast Buffets

minimum 10 guests

LPGA CONTINENTAL -\$20/PP

Chilled assorted juices

Freshly baked croissants, pastries, muffins, preserves & butter balls

Seasonal fresh fruit platter & berries

Individual yogurts with steel cut granola, dried fruits & nuts.

Fresh brewed coffee & selected tea station

THE PGA-\$28/PP

Chilled assorted juices.

Fresh baked muffins. Seasonal fresh fruit platter & berries.

Crispy bacon & grilled maple pork breakfast sausages.

Scrambled Eggs topped with grated friulano cheese & fresh herbs. Hashbrown potatoes with sautéed onions, peppers, tomatoes & green peppers.

Fresh brewed coffee & selected tea station

THE BIRDIE-\$24/PP

Chilled assorted juices

Seasonal fresh fruit platter & berries

Breakfast sandwich, toasted bagel, egg, bacon, cheddar cheese. Hashbrown potatoes with sautéed onions, peppers, tomatoes & green peppers.

Fresh brewed coffee & selected tea station

THE EUROPEAN TOUR-\$34/PP

Chilled assorted juices

Seasonal fresh fruit platter & berries

Fresh baked croissants, baguette & butter balls

Charcuterie board with assorted soft & hard cheeses, salamis, pickles & smoked salmon. Chef's frittata with onions, peppers, spinach, sundried tomato, friulano & ham.

Hashbrown potatoes with sautéed onions, peppers, tomatoes & green peppers.

Fresh brewed coffee & selected tea station



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

Brunch Menu

\$40-minimum 50 guests

Juice

Apple, Orange & Cranberry

Pastry

House baked cinnamon buns, croissants & muffins

Seasonal Fresh Fruit Platter

Variety of melons, pineapple, citrus & berries.

Served with Greek yogurt, honey & granola

Charcuterie Board

Salami, pepperoni, prosciutto, baby pickles, olives, grainy Dijon, prunes, assorted artisanal cheeses, grapes, crackers, crostini's, tapenade & house prepared jam

Caesar Salad

Hearts of romaine, parmigiano Reggiano, oven roasted garlic focaccia croutons & creamy citrus dressing

Balsamic Beet & Mozzarella

Arugula, roma tomatoes, pickled red beets, mozzarella cheese, almonds, parsley, lemon zest, roasted artichokes, orange slices & balsamic vinaigrette

Mesquite Smoked Bacon & Maple Pork Sausages

Waffles or Pancakes

Maple syrup, butter & warm berry compote

Breakfast Hashbrown 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 & Hot Tea Selections

Citavo- Euro Roast Coffee

Higgins & Burke Tea

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Breakfast/Brunch Additions

minimum 10 guests

Waffles \$3/person

Warm maple syrup, whipped cream, berry compote & icing sugar

Buttermilk Pancakes \$3/person

Warm maple syrup, whipped cream, butter & icing sugar

Eggs Benedict \$4/person

Poached egg, English muffin, ham & hollandaise

Devilled Eggs \$24/dozen

Boiled egg filled with creamy whipped egg yolk

Smoothie \$6/person

A blend of Greek yogurt, honey, banana, berries & milk

Large Croissants \$7/person

Baked fresh in house & topped with toasted almonds

Sweet Breakfast Loafs \$3/person

(Pumpkin, banana, banana chocolate)

GF options banana, chocolate zucchini

Cinnamon Buns \$6/person

Baked fresh inhouse with cream cheese frosting

Avocado Toast \$4/person

Smashed avocado, soft poached eggs, sea salt, cracked pepper, olive oil, toasted sourdough & pico de gallo

Whole Fruit \$3/person

Bananas, apples, oranges

Individual Quiche Lorraine \$4/person

Individual tart shell filled with crispy bacon, Swiss cheese, egg & parmesan

Croque Monsieur Bites \$4/person

Sourdough toasted with smoked ham, Swiss cheese & Dijon mustard. Cut into small bite size wedges

Omelet Station- Chef Attended- \$6/Person- 1.5 Hours incl. Chef

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

Baked Cedar Plank Salmon- \$150/Side-20PPL

Marinated overnight & baked over a cedar plank.

Glazed with spiced rum & maple syrup

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

House smoked brisket carved by chef.

Red wine au-jus, fresh baked rolls, butter, horseradish & mustards

Vegetable Medley- \$3/Person

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

Poached Tiger Shrimp- \$18/Dozen

Crushed ice, cocktail sauce, lemon wedges & tabasco

Fresh Shucked Oysters- \$36/Dozen

Freshly shucked, crushed ice, lemon, tabasco & mignonette sauce

Chicken Rigatoni- \$5/Person

Italian Puttanesca, pomodoro sauce, sundried tomatoes & fried capers

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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/ S/Seafood/ V/Vegetarian

Must be ordered for full Guest Count*

H O T S E L E C T I O N S

Grilled Tandoori Chicken Skewers GF/NF

Satay sauce & sesame seeds

Tempura Prawns S/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

Pork Dumplings

Asian chili dipping sauce, sesame seeds & cilantro

Vegetable Spring Rolls V/DF

Honey garlic sauce & sesame seeds

Italian Meat Ball & Bocconcini Skewers NF

Pomodoro sauce, basil pesto & grated parmesan

Battered Fish Shooters S/NF

Crispy skewered haddock, tartar sauce & lemon

Spinach & Artichoke Tartlets NF

Savory pastry cup, smoked cheddar, sauteed spinach & fried artichoke

C O L D S E L E C T I O N S

Antipasto Skewers NF

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

Genoa Salami Canapes NF/DF

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

Smoked Salmon Pinwheels NF

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

Tomato Bruschetta V/NF

Garlic crostini, grape tomato, basil, olive oil, balsamic reduction & parmesan

Chilled Tiger Prawn Cocktail Shooters S/GF/NF

Baby shrimp, American cocktail sauce, poached prawn & lemon.

Crudit  Shooters V/GF/NF

Carrot, celery, cucumber, tomato, feta & ranch dip

Tuna Poke S/NF

Fresh grilled tuna loin, guacamole, cucumber, spicy mayo & poppy seed cone

Chocolate Dipped Strawberries V/GF/NF

California strawberries dipped in dark chocolate

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Stationary Platters/Bufferet 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 trio crackers & crostini

Assorted Breads & Dips \$175

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

Shrimp on Ice \$18/Dozen

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

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

Strawberries, bananas, 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 hummus & ranch dipping sauce

Baked Cedar Plank Salmon \$150/Side

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

Cheese Empanadas \$100

Marinara sauce

Devilled Eggs \$100

Whipped egg yolk, cucumber, peppers & parsley

Assorted Squares & Tarts \$125

Variety of individual squares & pecan tarts



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Morning & Afternoon Breaks

minimum 10 guests

Whole Fruit \$3/person

Bananas, apples, oranges

Seasonal Fruit Platter \$6/person

Variety of melons, berries, grapes & citrus

Sliced Sweet Breakfast Loafs \$4/person

Choose one:

(Pumpkin, banana, banana chocolate)

GF options banana, chocolate zucchini

Chips & Dip \$6/person

House made tortilla & 1853 seasoned kettle chips, ranch, guacamole & salsa

Vegetable Crudité \$6/person

Selection of crisp seasonal vegetables with hummus & ranch dipping sauce

Artisan Charcuterie Board \$10/person

Cured meats, hard & soft cheeses, pickles, olives, sundried fruits, crostini, olive oil & balsamic

Assorted Baked Cookies \$24/dozen

Assorted Chocolate Bars \$3.50/person

Assorted Dessert Squares & Tarts \$6/person

Granola Bars \$5/person

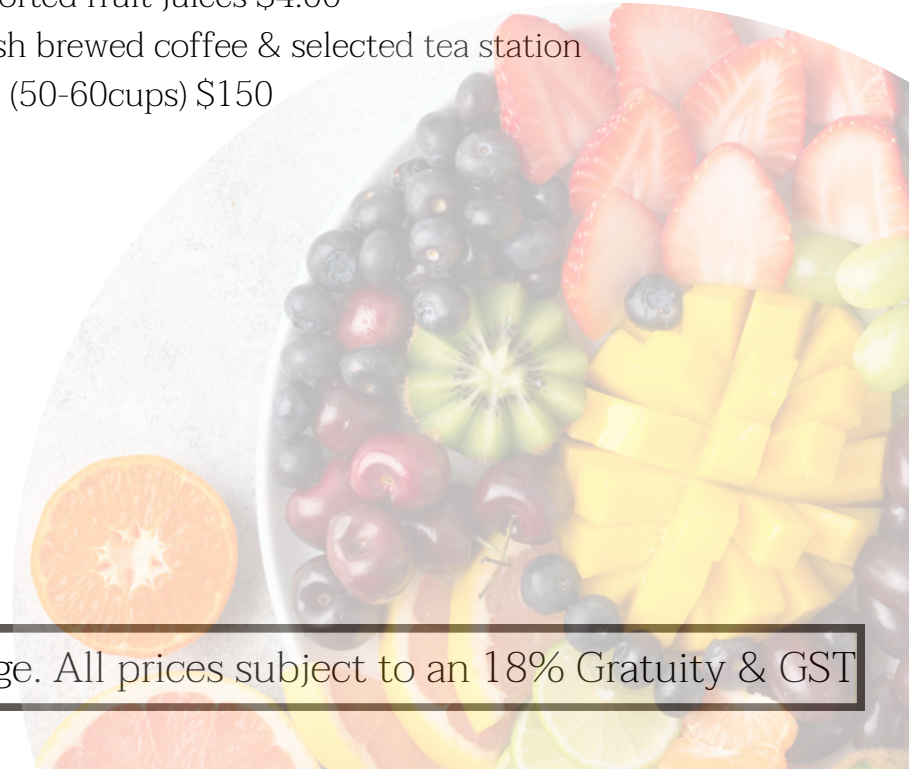
Siera Mountain Trail Mix \$4/person

REFRESHMENTS

Assorted fruit juices \$4.00

Fresh brewed coffee & selected tea station

Urn (50-60cups) \$150



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Sandwich Selections

minimum 15 guests

Included with sandwich selection:

Soup- Choose One:

Clam chowder, Thai chicken coconut curry, tomato basil, broccoli cheddar or cream of Portobello & button mushroom

Seasonal Tuscan Greens

Variety of crisp lettuce greens served with assorted dressings

Rotini Pasta Salad

Tri color rotini pasta, tossed in a creamy dill vinegar dressing with peppers, onions & cucumber

Caesar

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

Pickles & Olives

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

Vegetable Crudit 

Assortment of crisp raw vegetables with house ranch dip

Seasonal Fresh Fruit Platter

Variety of melons, berries, grapes & citrus

Dessert

Variety of fresh baked cookies, assorted squares & tarts
Fresh brewed & selected tea station

Finger Sandwiches \$35/Person

Black forest ham, mayonnaise, Dijon, Canadian cheddar & lettuce. Smoked turkey, mayonnaise, Canadian cheddar, cucumber & lettuce. Deli egg salad, mayonnaise, lettuce & celery. Tuna salad, mayonnaise, lettuce & celery. Vegetarian, mayonnaise, tomato, cucumber, lettuce & Canadian cheddar

Wraps \$35/Person

Roast beef, garlic aioli, Dijon, peppers, red onions, Canadian cheddar & lettuce. Chicken Caesar, romaine, grated cheddar, bacon & garlic citrus dressing. Tuna salad, mayonnaise, red onions, cucumber, lettuce & celery. Black forest ham, mayonnaise, Dijon, tomato, Swiss cheese & lettuce. Vegetarian, hummus, peppers, red onion, cucumber, grated carrot & spinach

Individual Artisan Baguettes \$38/Person

Black forest ham, mayonnaise, Dijon, tomato, Swiss cheese & lettuce. Smoked turkey, cranberry mayonnaise, cucumber, Canadian cheddar & lettuce. Roast beef, horseradish, garlic aioli, Dijon, Canadian cheddar, tomato & lettuce. Tuna salad, mayonnaise, lettuce & celery. Vegetarian, tahini, tomato, cucumber, peppers, lettuce & Canadian cheddar

Build Your Own Sandwich \$40/Person

Variety of sliced breads, rolls, baguette & flour tortilla's. Sliced black forest ham, pepperoni, smoked turkey, salami, roast beef, egg & tuna salad. Sliced tomato, cucumber, Spanish onions, lettuce, cheddar, provolone & Swiss cheeses. Mayonnaise, American & Dijon mustards, horseradish & sliced pickles

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Mexican Lunch Buffet

\$38/ Person
minimum 15 guests

Chips & Salsa

Crisp corn tortillas with fresh pico de galo

Maya Taco Salad

Romaine lettuce, red onion, sliced black olives, avocado, tomato, green onion, corn, Jalapeno's, cheddar cheese, peppers & cilantro lime vinaigrette

Chichen Itza Enchiladas

Sauteed chicken breast, black beans, peppers, red onions & cilantro. Wrapped in a flour tortilla & topped with red enchilada sauce & Mexican cheese

Yucatan Beef & Bean Chili

Sautéed ground beef, garlic, onions, red & black beans, tomato, chili, cumin & oregano

Chiapas Mexican Rice

Baked rice with onions, garlic, chicken broth, chili, cumin, corn, peppers & lime

Condiments

Salsa, sour cream, hot sauce, guacamole & chimichurri

Seasonal Fresh Fruit Platter

Variety of melons, berries, grapes & citrus

Dessert

Variety of fresh baked cookies, assorted squares & tarts

Fresh brewed coffee & selected tea station



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Italian Lunch Buffet

\$40/ Person
minimum 15 guests

Antipasto

Kalamata & green olives, grilled vegetables, assorted cold cuts, grapes, banana peppers, pitted dates, cheeses, crostini, bruschetta, infused jam, olive oil & balsamic

Florence Salad

Arugula & romaine leaves, topped with red beets, bocconcini, tomato's, kalamata olives, peppers, almonds & parsley. Drizzled with olive oil & balsamic glaze

Caesar Salad

Crisp romaine leaves, focaccia croutons, shredded parmesan & focaccia croutons. Creamy garlic citrus Dijon dressing

Naples Lasagna

Layers of beef bolognese, white sauce & pasta, smothered with a rich Italian pomodoro sauce & topped with grated mozzarella cheese

Butternut Squash Ravioli

Tossed in a tomato, pesto & caper cream sauce

Tuscan Herb Focaccia

Brushed with garlic butter & grilled over open flame

Seasonal Fresh Fruit Platter

Variety of melons, berries, grapes & citrus

Dessert

Variety of fresh baked cookies, assorted squares & tarts
Fresh brewed coffee & selected tea station



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Indian Lunch Buffet

\$40/ Person
minimum 15 guests

Kachumber Salad

Spinach, peeled cucumber, tomatoes, bell peppers, onions & carrot. Tossed with fresh cilantro, mint & parsley with lemon, cumin & vinegar

Vegetable Crudit 

Selection of crisp seasonal vegetables with hummus & ranch dipping sauce

Vegetable Samosas

Served with a sweet mango chutney

Naan Bread

Lightly grilled over open flame & served with a cucumber raita

Butter Chicken

Tender marinated chicken breast braised in a mild tomato cream sauce

Chanta Masala (Vegetarian Curry)

Chickpeas, onions, peppers, cauliflower, tomato, garlic, cilantro & garam masala

Basmati Rice

Baked with onions, turmeric & green peas

Seasonal Fresh Fruit Platter

Variety of melons, berries, grapes & citrus

Dessert

Variety of fresh baked cookies, assorted squares & tarts
Fresh brewed coffee & selected tea station



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Asian Lunch Buffet

\$42/ Person
minimum 15 guests

Seasonal California Greens

Served with a variety of dressings

Asian Noodle Salad

Cabbage, carrot, red & green onions, peppers, cucumber, almonds, noodles, sweet soy & chili vinaigrette

Vegetable Spring Rolls

Sweet chili & soy sauces

Steamed Pork Dumplings

Lightly pan fried & tossed in sesame oil with hoisin dipping sauce

Sweet & Sour Chicken

Crispy fried chicken, onions, pepper & pineapple.

Tossed in a sweet apple cider, tomato & soy garlic sauce

Ginger Beef

Marinated beef strips, lightly fried with bell peppers, onions & carrots. Tossed in ginger, garlic soy chili sauce & topped with green onions & sesame seeds

Chinese Fried Rice

Sautéed with onions, peppers, carrots, celery & egg
Seasoned with soy, sweet chili & oyster sauces

Seasonal Fresh Fruit Platter

Variety of melons, berries, grapes & citrus

Dessert

Variety of fresh baked cookies, assorted squares & tarts
Fresh brewed coffee & selected tea station



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American Lunch Buffet

\$44/ Person
minimum 15 guests

Seasonal California Greens

Served with a variety of dressings

Tangy Slaw

Cabbage, grated carrot, red onion, cumin, cayenne, & creamy apple cider vinaigrette

Potato Salad

Steamed russet potatoes, pickles, boiled eggs, onions & creamy Dijon slaw dressing

Vegetable Crudité with House Ranch Dip

Assortment of crisp raw vegetables with house ranch dip

Seasoned Potato Wedges

Beef Brisket

Smoked & slow roasted over night & smothered in a Jack Daniels BBQ sauce

Southern Fried Chicken

Marinated chicken drumettes, coated with a seasoned flour breading & fried to perfection. Served with gravy & corn bread

Texas Baked Beans

Braised with onions, peppers & BBQ sauce

Seasonal Fresh Fruit Platter

Variety of melons, berries, grapes & citrus

Dessert

Variety of fresh baked cookies, assorted squares & tarts
Fresh brewed coffee & selected tea station

Add On: Corn Bread- \$3/Per Person



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Dinner Buffet

minimum 50 guests

Includes assorted buns & butter balls. Horseradish, Dijon & grainy mustards
All of our Beef at Valley Ridge Golf Club is Certified AAA Wild Rose Angus Beef.
Seasoned with our house 16 spice seasoning mix

Sirloin of Beef \$80/Person

Slow roasted & served with Cabernet au-jus

Baked Ham \$75/Person

Baked with cloves, pineapple, brown sugar, maple syrup with an apple cinnamon compote

BBQ Beef Brisket \$80/Person

Smoked & slow roasted for ultimate flavor & tenderness.
Smothered in a rich Jack Daniels BBQ sauce with Cabernet au-jus

Prime Rib \$90/Person

Slow roasted for 8 hours & served with Cabernet au-jus



B U F F E T A D D I T I O N S

Carved Cedar Plank East Coast Salmon \$6/Person

Chipotle citrus remoulade sauce

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

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Dinner Buffet

All buffets include the items below

S A L A D S

Spinach Salad

Baby spinach, roma tomatoes, pickled beets, mozzarella cheese, almonds, roasted artichokes, orange slices, sundried cranberries & balsamic vinaigrette.

Caesar

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

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 vinegar dressing with peppers, onions & cucumber

P L A T T E R S

Pickles & Olives

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

Vegetable Crudité

Assortment of crisp raw vegetables with house ranch dip

Seasonal Fruit Platter

Variety of melons, pineapple, citrus & berries

D E S S E R T S

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

H O T D I S H E S

Chicken Puttanesca

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

Roasted Honey Glazed Red Potatoes

Tossed with olive oil, with paprika, cracked pepper & herbs

Butternut Squash Ravioli

Creamy sundried tomato & balsamic basil pesto sauce

Choose ONE of the following

Vegetable Cheese Empanadas GF/V

Latin American pastry turnover filled with a savory cheese. Drizzled with chipotle aioli & fresh herbs

OR

Vegetable Medley

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

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Plated Dinner

SELECT UP TO TWO ENTRÉES & ONE VEGETARIAN ENTRÉE

B E E F

Beef Tenderloin \$95

Seasoned with our own 16 spice blend & roasted for ultimate flavor & tenderness. Cabernet wine jus & balsamic glaze

The Duo \$85

Aged & slow roasted Alberta striploin & marinated grilled chicken breast. Cabernet wine jus & balsamic glaze

Braised Beef Short Ribs \$95

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

C H I C K E N

Chicken Supreme \$85

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

F I S H

Baked Salmon \$85

Crusted with black and white sesame seeds & brushed with olive oil & dark rum. Topped with fresh baby arugula greens, saffron lime cream sauce & balsamic reduction

V E G E T A R I A N

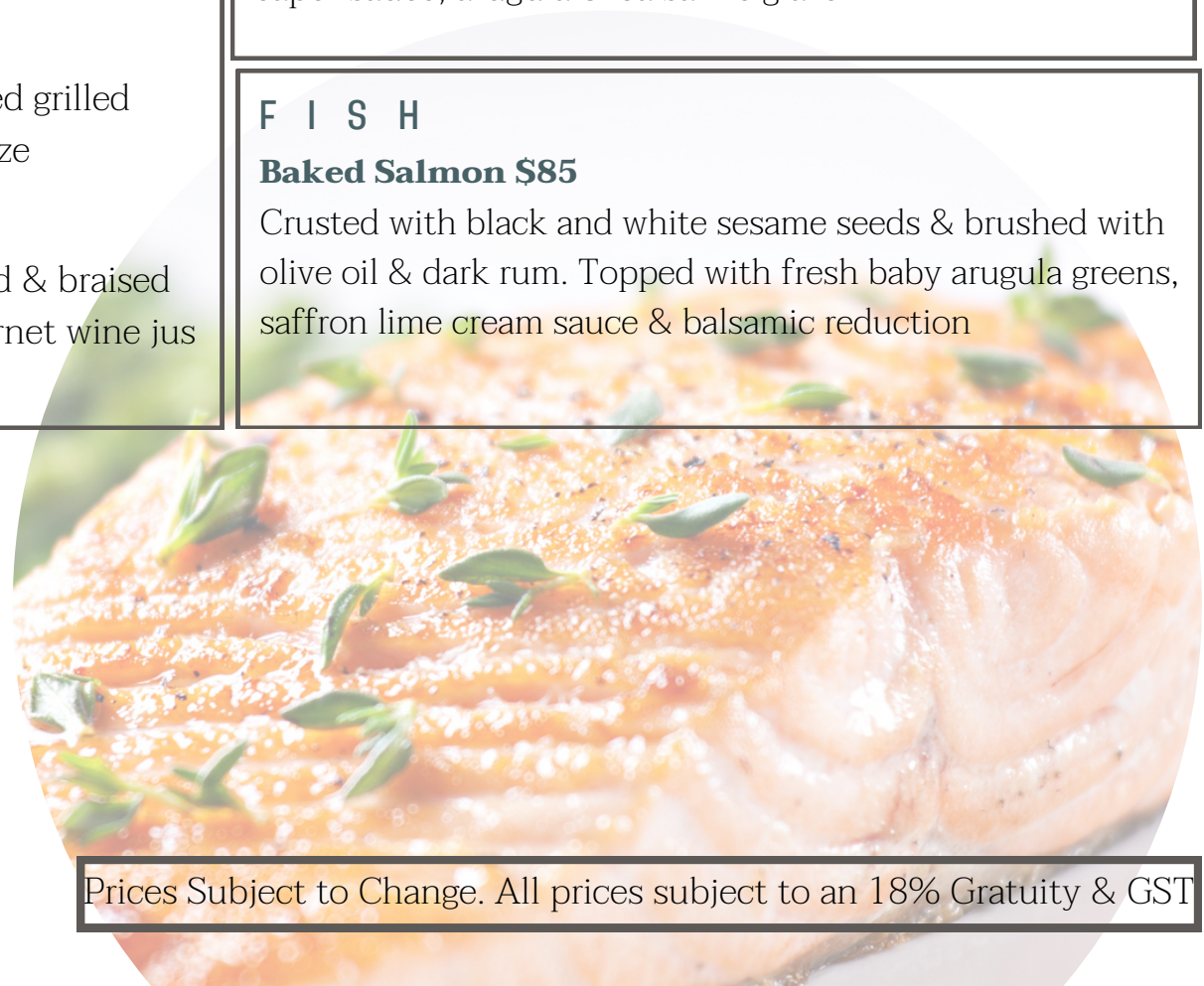
Butternut Squash Ravioli \$75

Basil oil, arugula & crumbled goat cheese

Vegetarian Empanadas \$75

Three Latin American pastry turnover filled with savory vegetables.

Served with steamed rice & drizzled with chipotle aioli and fresh herbs



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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

S A L A D S

Tuscan Artisan Greens

Bib lettuce, grape tomatoes, cucumber ribbons, candy pecans, sundried cranberries, mandarin segments with crumble goat cheese, carrot strings & raspberry balsamic dressing

Caesar

Crisp romaine leaves, parmesan & garlic crostini with garlic citrus dressing

Insalata Caprese

Sliced roma tomatoes, bocconcini, grilled asparagus, arugula, Kalamata olives & roasted sliced almonds with basil oil, cracked pepper & balsamic vinaigrette

S O U P

Butternut squash

Spiced Butternut squash with fresh ginger & maple

Roasted Red Pepper & Tomato

Fire roasted red pepper & tomato with fennel & basil

Gold Potato & Braised Leak

Puree of Yukon gold potato & braised leak with crispy pancetta

Portobello

Roasted Portobello & button mushroom with cream & truffle oil

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Plated Dinner

Choose One Dessert

Pricing listed with entrée

D E S S E R T

Apple Strudel

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

Italian Teardrop 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 Silk

Smooth whipped decadent dark chocolate, 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 dome, pyramid mini mousse & assorted flavored half moon roulades.

Freshly brewed Columbian coffee & selected fine teas



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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, sliced black olives & tabasco

Wild West Wings & Salt & Pepper Pork Ribs \$24/Person

VR Wings with your choice of 2 flavors: Salt & pepper, buffalo, honey garlic, BBQ or teriyaki & Salt & pepper bone in pork ribs
Kettle chips & ranch dipping sauce

Mini Corn Dogs \$15/Person

Honey mustard sauce, ketchup & fries

Montreal Poutine Bar \$18/Person

Crispy seasoned fries, Quebec cheese curds, beef gravy & ketchup

Vegetable Crudit  \$4/Person

Selection of crisp seasonal vegetables with hummus & ranch dipping sauce

Seasonal Fruit Platter \$5/Person

Variety of melons, berries, grapes & citrus

Cheese Empanadas \$3.50/Person

Marinara sauce

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Bar Options

Available Cash, Host, Drink Tickets

FULL HOUSE BAR

Full House Highballs \$7/oz

Sky Vodka, J Wray White Rum, Appleton Estates
Dark Rum, Tanqueray Gin, Forty Creek Rye

PREMIUM BAR

Premium Bar Plus Highballs \$10/oz

Grey Goose Vodka, Hendricks Gin, Bacardi 8 Year
Rum, Crown Royal Black Rye, Glen Fiddich Scotch

ACCOMPANIED WITH BOTH HOUSE & PREMIUM

Premium Highballs \$8

Jose Cuervo Tequila, Jack Daniels, Carolans Irish Cream

Domestic Beer \$7

Budweiser, Bud Light & Kokanee

Premium Beer \$8

Stella, Corona & Keith's

Non-Alcoholic Beer \$8

Coolers & Ciders \$8

Smirnoff Ice, & Seasonal Ciders

Wine \$9

House Red or White

Soft Drinks or Juice \$3

All Liquors and Liqueurs are 1oz Pours. All Wines are 6oz Pours
All host prices subject to an 18% Gratuity & GST. All cash prices include GST

Wine List

H O U S E W I N E S

\$42/ Bottle

White

Sauvignon Blanc

Pinot Grigio

Chardonnay

Red

Cabernet Sauvignon

Shiraz

Malbec

P R E M I U M W I N E S

\$52/ Bottle

White

Kim Crawford Sauvignon Blanc (New Zealand)

Beringer Founders Estates Chardonnay (USA)

Red

Fabre Montmayou Malbec (Argentina)

Beringer Founders Estates Merlot (USA)

Tom Gore Cabernet Sauvignon (USA)

R O S E & P R O S E C C O

Rosé

\$40/Bottle

upon request

Prosecco

\$40/Bottle

Villa Marchesi

Sparkling Water

\$8.00/Bottle

Perrier Mineral Water (750ml)

All Liquors and Liqueurs are 1oz Pours. All Wines are 6oz Pours
All host prices subject to an 18% Gratuity & GST. All cash prices include GST

TERMS AND CONDITIONS - CATERING

Valley Ridge Golf Club strives to deliver exceptional customer service and the following terms and conditions are in place to ensure that your experience with us reflects the vision that you have for your event. Please read the following terms and conditions carefully. We look forward to offering our assistance during the planning and execution of your special day. The signatory of this contract will be known as the "Convener" herein.

(1) CONTRACTS, DEPOSITS, PAYMENTS AND CANCELLATIONS

- (a) All events require a signed contract and a non-refundable, non-transferable deposit to confirm your date.
- (b) For subsequent payments or refunds, Valley Ridge Golf Club requires a valid credit card number on file (Visa, Master Card or American Express).
- (c) 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 five (5) business days prior to your event.
- (e) Should an event be delayed for any reason outside of Valley Ridge Golf Club control, we cannot guarantee the quality of the meal.
- (f) All stationary appetizers, buffets and late night snacks can stay out a maximum of 1.5 hours as per Alberta Health regulations
- (g) On bars with less than \$250.00 in sales and/or upon request of an additional bartender (one bartender per 120 guests will be provided), a fee of \$20.00/hour per bartender (minimum 4 hours) will be applied to your final bill.
- (h) Valley Ridge Golf Club reserves the right to refuse alcohol service to anyone who appears overly intoxicated. A \$200 fee will be added to the final bill for each occurrence of drinking any alcoholic beverage not supplied by Valley Ridge Golf Club on property; including but not limited to the function space, parking lot, golf course, and practice areas.
- (i) Valley Ridge Golf Club reserves the right to end all alcoholic service at any time if outside beverages are found. Liquor service ends strictly at 1AM.
- (j) Gifts or 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 (5) 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 as a room rental to the final bill.
- (f) Ceremony rehearsal date and time will be determined seven (7) days prior to your event.
- (g) A backup plan in case of inclement weather is available for ceremonies. The decision to move the ceremony indoors must be made 24 hours in advance. If the convener does not contact the Events Manager 24 hours in advance the decision will be made at the Event Managers discretion.

(5) SECURITY AND ROOM LIMITATIONS

- (a) Complimentary white or black table cloths and napkins are provided.
- (b) A complimentary podium and microphone for speeches is provided for events booked in Valley Hall & River Room.
- (c) Valley Ridge Golf Club is not responsible for any lost, stolen or damaged items or any personal injuries prior to, during or following your event.
- (d) Valley Ridge Golf Club reserves the right to inspect and regulate all event including but not exclusive to the right to deny entry or remove from the property any person / persons whose behavior or demeanor is not conducive to the enjoyment or safety of other guests and/or staff.
- (e) Valley Ridge Golf Club does not permit nails, staples, tacks, or similar items to be used anywhere on the property including but not exclusive to function room walls, ceilings or furniture. All repair costs plus a service charge of \$200 per damaged area will be added to the final bill.
- (f) Bubble machines are not permitted. Flower petals used in outdoor spaces must be real. Fog machines, Popcorn machines, popcorn, rice, confetti of any kind (on tables or otherwise) and any decoration affixed to the ceilings, walls and floors of the Valley Ridge Clubhouse are strictly prohibited. A \$500 cleaning fine will be added to the final bill if any of the previous items are used.
- (g) The Convener will be held responsible for any damages to the property incurred by him/her, his/her guests or outside contracted suppliers hired or working on behalf of the convener (i.e. bands, decorators, disc jockeys, audio visual companies, etc.).
- (h) Children under 12 years of age must be in constant supervision by an adult.
- (i) Guests are not permitted in any areas of golf play for safety purposes, including but not exclusive to walking on the golf cart paths or anywhere on the golf course, putting or chipping greens or driving range areas for safety purposes. Any damages to the golf course caused by guests will be billed to the event.
- (j) In adherence with Fire Regulations and for safety of guests and staff: Open-flame candles are not permitted. Candles are only permitted within our facilities if, when lit, the top of the candle flame is at least one inch below top of candle holder.
- (k) Valley Ridge Golf Club will not provide ladders for decorating purposes. Conveners must sign a waiver if they or any of their contractors intend to supply their own.
- (l) Artwork in the event rooms cannot be removed from the walls.
- (m) Valley Ridge Golf Club will strictly adhere to all rules and regulations set out by the Alberta Gaming & Liquor Commission.

(6) MISCELLANEOUS

- (a) Photographs are permitted within the beautiful Valley Ridge Clubhouse Gardens and the front entrance gardens only. All golf course areas are strictly off limits.
- (b) All musical entertainment (live and recorded) is subject to both the Re:Sound and SOCAN fees and will be applied to your final bill.
- (c) Smoking is permitted in designated areas only at Valley Ridge Golf Club.
- (d) Trailers, motorhomes, RV's are not permitted on the Valley Ridge Golf Club property at any time. A \$500 fee will be applied to the final bill for each occurrence.