



2024

WEDDING  
PACKAGE

VALLEY RIDGE GOLF CLUB

*congratulations!*

Congratulations on your engagement! Thank you for considering Valley Ridge Golf Club to host your special day. This beautiful secluded valley is able to cater your event with two separate banquet rooms. Both rooms have exclusive adjacent patios where you can also have your ceremony & cocktail hour

## V A L L E Y   H A L L

**Plated Dinner & Buffet 180 Guests**

**Cocktails 200 Guests**

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

**\$1000 Rental/ \$8500 Food Minimum**

**\$550 Ceremony Fee + \$2/Chair**

## R I V E R   R O O M

**Plated Dinner & Buffet 85 Guests**

**Cocktails 100 Guests**

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**

**\$550 Ceremony Fee + \$2/Chair**



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

# VALLEY HALL



# RIVER ROOM



# venue info



## C E R E M O N Y

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.

## R O O M R E N T A L

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, I-pod dock for only background music &/or patio music, dance floor & use of the gardens and pond area for photos.

## S E T U P / T E A R D O W N

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. Last call is 1AM (bar closed, music off) & everyone 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.

## P A R K I N G

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

## A C C E S S I B I L I T Y

Valley Ridge is 100% wheelchair accessible!

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

# venue info



## **B R I D A L S U I T E**

We unfortunately do not have a Bridal Suite

## **P E T S**

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.

## **G O L F C A R T S**

If you are looking for some golf carts to drive around for picture time, please let me know when we meet 1 month before the wedding. There is no guarantee we will be able to give you the exact amount you want, but will try our very best :)

## **H I G H C H A I R S**

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

## **T A S T I N G**

We will be hosting a tasting for everyone who books their wedding with us! The tasting usually takes place in the early spring.



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

# Brunch Menu

\$40 -Minimum 50 Adults



## **Juice**

Apple, Orange & Cranberry

## **Pastry**

House baked cinnamon buns, croissants & muffins

## **Market Sliced Fruit & Berries**

Variety of melons, pineapple, citrus & berries.

Served with Greek yogurt, honey & granola

## **Charcuterie Board**

Salami, pepperoni, prosciutto, baby pickles, olives, grainy Dijon, 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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# Brunch Additions

Full Guest Count



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

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.

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

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

## **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

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

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

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

Canadian ham, English muffin, poached egg &  
hollandaise

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

Italian Puttanesca, pomodoro sauce, sundried  
tomatoes & fried capers

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

Smashed avocado, poached egg, grilled sourdough &  
watercress



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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

Must be ordered for full Guest Count\*

Treat your guests to a welcome glass of Prosecco-\$7.50/ Guest!

## 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 Crudit  \$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

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

# Buffet

## 50 Guest Minimum

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 for 8 hours & served with Cabernet au-jus

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

Baked with cloves, pineapple, brown sugar, maple syrup & 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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# 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 green pepper 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

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

# 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

NOTE: With a plated meal you must have your choices on your invitation so that guests RSVP in advance their selection. A seating plan is required with a place card for each guest indicating their meal choice. This can be done by a color code, picture, sticker etc

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

# Plated Dinner



## Choose One Soup & One Salad

All meals are served with fresh baked buns & softened butter. Freshly brewed Columbian Coffee & Selected Fine Teas  
Pricing listed with entrée

### 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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# Kids Menu

12 Years and Under  
\$22/ Person

All meals include vegetable crudité & ranch, bun and butter

## **Chicken Fingers & Fries**

Plum sauce & ketchup

## **Pasta with Grilled Chicken**

House pasta, grilled chicken breast & tomato sauce

## **Individual Pepperoni Pizza**

Pizza sauce, sliced pepperoni & mozzarella

## **Dessert**

Vanilla Ice-cream with chocolate sauce & sprinkles

\*Kids ages 3-12 are either 50% off the Buffet price or have a choice of a Kids Plated Option

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# Welcome & Signature Drinks

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

## **Signature Drinks**

Contact your Event Manager  
NO less than 10 days prior!

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

Villa Marchesi Prosecco

### **French Kiss 75 \$9.50/Glass**

Gin, Rose Prosecco, Pink Lemonade  
topped with a rosemary spring

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

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

### **Old Fashioned (2oz) \$...**

### **Wild Turkey Bourbon \$15/Glass**

### **Russels Bourbon \$17/Glass**

### **Longbranch Bourbon \$19/Glass**

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

# Bar Options

Available Cash, Host, Drink Tickets

## F U L L H O U S E B A R

### **Full House Highballs \$7/oz**

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

## P R E M I N U M B A R

### **Premium Bar Plus Highballs \$10/oz**

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

## A C C O M P A N I E D W I T H B O T H H O U S E & P R E M I U M

### **Premium Highballs \$8**

Jose Cuervo Tequila, Jack Daniels, Carolans Irish Cream

### **Domestic Beer \$7**

Budweiser, Bud Light & Kokanee

### **Premium Beer \$8**

Stella, Shocktop, 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  
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# 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

## R O S E   &   P R O S E C C O

### **Rosé**

**\$40/Bottle**

upon request

### **Prosecco**

**\$40/Bottle**

Villa Marchesi

## 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)

### **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 ten (10) business days prior to your event.
- (e) Should an event be delayed for any reason outside of Valley Ridge Golf Club control, we cannot guarantee the quality of the meal.
- (f) All stationary appetizers, buffets and late night snacks can stay out a maximum of 1.5 hours as per Alberta Health regulations
- (g) On bars with less than \$250.00 in sales and/or upon request of an additional bartender (one bartender per 120 guests will be provided), a fee of \$20.00/hour per bartender (minimum 4 hours) will be applied to your final bill.
- (h) Valley Ridge Golf Club reserves the right to refuse alcohol service to anyone who appears overly intoxicated. A \$200 fee will be added to the final bill for each occurrence of drinking any alcoholic beverage not supplied by Valley Ridge Golf Club on property; including but not limited to the function space, parking lot, golf course, and practice areas.
- (i) Valley Ridge Golf Club reserves the right to end all alcoholic service at any time if outside beverages are found. Liquor service ends strictly at 1AM.
- (j) Gifts or Favours that include alcoholic beverages will be held within Valley Ridge Golf Club's administrative office and returned to the client at time of departure.

### **(3) MENU PRICES**

- (a) All food and beverages prepared and services provided including but not exclusive to the ceremony fee, audio/visual equipment and any rentals are subject (to 18% gratuity and all applicable taxes.
- (b) All prices are subject to change based on market conditions subject to subsection 4(c).
- (c) Catering package and prices are guaranteed three (3) months prior to your event date.

#### **(4) GUARANTEES**

- (a) We require a tentative headcount at the time of contract. A guaranteed number of guests must be received five (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.