



2016

HOLIDAY PACKAGE

at Valley Ridge Golf Club



Your Christmas Party at Valley Ridge Golf Club

At Valley Ridge Golf Club we strive to ensure your holiday party is memorable for you and your guests. We are able to cater to groups of 20-200 with two separate banquet rooms.

Our **Valley Hall** can host up to 200 guests for a plated meal or buffet dinner. It has a beautiful open wooden beamed ceiling along with floor to ceiling windows. Our **River Room** can host more intimate gatherings, up to 100 guests. Windows along two of the four walls let in lots of natural light. Dance the night away on our dance floor to complete your event!

Room Name	Banquet	Cocktail Reception
River Room	100	100
Valley Hall	200	250



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



Appetizer Packages

Must be ordered for the number of guests attending

PASSED PACKAGE ONE \$10/Guest

Vine ripened tomato bruschetta, brie and balsamic reduction
Pan fried pork dumplings, sweet chili sauce
Lemon and herb scented chicken kabob with tzatziki

PASSED & STATIONARY PACKAGE TWO \$15/Guest

Chocolate Dipped Strawberries
Baked Brie Wheel
Sparkling Wine

PASSED PACKAGE THREE \$15/Guest

Vine ripened tomato bruschetta, brie and balsamic reduction
Smoked salmon pinwheels with cream cheese & fried capers
Beef satay with horseradish garlic aioli
Oka & almond filo pouches
Tempura shrimp with rose island cocktail sauce

STATIONARY PACKAGE FOUR \$20/Guest

Charcuterie Board
Baked Brie Wheel
Goat cheese & mushroom tartlets
Poached shrimp cones with wasabi aioli

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Passed Hors D'Oeuvres

COLD SELECTIONS

Chocolate Dipped Strawberries	\$24/Dozen
Smoked salmon crab cones	\$28/Dozen
Assorted California rolls, pickled ginger, wasabi & soy	\$26/Dozen
Vine ripened tomato bruschetta with brie & balsamic reduction	\$26/Dozen
Poached shrimp cones with wasabi aioli	\$24/Dozen
Individual shrimp cocktail cups with cocktail sauce and watercrest	\$28/Dozen
Gazpacho shrimp shooters with tabasco & cracked pepper	\$24/Dozen
Smoked salmon pinwheels with cream cheese & fried capers	\$26/Dozen

HOT SELECTIONS

Texas fire sticks	\$22/Dozen
Vegetable spring rolls with chili plum sauce	\$22/Dozen
Beef satay with horseradish garlic aioli	\$28/Dozen
Lemon & herb scented chicken kabob with tzatziki	\$26/Dozen
Pork dumplings with sweet chili sauce	\$21/Dozen
Goat cheese & mushroom tartlets	\$24/Dozen
Oka & almond filo pouches	\$24/Dozen
Tempura shrimp with rose island cocktail sauce	\$28/Dozen
Vegetable samosas with cilantro relish	\$26/Dozen
Lamb sliders with tzatziki & arugula	\$45/Dozen

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Presentation Stations

Seafood Board

Smoked salmon, fresh shucked oysters, candy salmon, poached lemon shrimp, peppered mackerel, smoked trout and California rolls with lemon, soy sauce, tabasco, cocktail and remoulade sauces

\$225 (serves 25 guests)

Charcuterie Board

Cured Valbella sausages, baguette rubbed with olive oil and garlic clove, crackers, brie & oka cheeses, olives, salami, pickles, prosciutto and seasoned goat cheese

\$200 (serves 25 guests)

Shrimp On Ice

Lemon poached tiger shrimp with American cocktail & Marie rose sauces, tabasco and wasabi aioli

\$150 (serves 25 guests)

Spinach & Goat Cheese Dip

Served warm with crisp baguettes and flatbreads

\$125 (serves 25 guests)

Baked Brie Wheel

Aged brie wheel, wrapped in filo pastry with fig jam and toasted baguette

\$125 (serves 25 guests)

Flatbreads & Dips

Variety of herb scented flatbreads & crisp tortilla chips with hummus, guacamole, olive tapenade, salsa and roasted garlic aioli

\$150 (serves 25 guests)

Chocolate Fountain

Banana bread, marshmallows, strawberries, pineapple

\$500 (minimum 50 guests)

Vegetable Crudite

Broccoli, carrots, celery, vine ripened tomatoes, cauliflower, radishes & ranch, spinach & tzatziki dips

\$125 (serves 25 guests)

Canadian & European Cheese Board

Soft and hard cheeses, assorted crisps & crackers

\$175 (serves 25 guests)

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Signature Cocktails

Our Director of Food & Beverage Dave Hoffman would be delighted to help you come up with a signature drink for your event. Let us know if you are interested and we can discuss further.

For an example see below!



Chocolate Raspberry Martini

Raspberry vodka, dark crème de cacao, cream, coffee liquor. Served in a martini glass with a raspberry garnish

Beverage Fountain

- Non-Alcoholic Fruit Punch Beverage Fountain
- Alcoholic Fruit Punch Beverage Fountain

\$125/4 Gallons
\$200/4 Gallons



Plated 3-Course Dinner - Soups & Salads

Please choose one soup or salad, and one dessert from the following page. Pricing listed with entrees.

Soups

Cream of Portobello & Cremini mushrooms, baked parmesan crisp

Roasted red pepper & tomato bisque, focaccia rosemary croutons

Butternut squash & ginger, toasted coconut

Broccoli & Ontario smoked cheddar with red pepper coulis

Seafood clam bisque with grilled shrimp & grilled baguette

Artisan blended greens

Oka cheese, cucumber, dried cranberries, candied pecans, cocktail tomatoes, carrot curls, pea shoots, balsamic dressing

Caesar salad

Crisp romaine leaves, focaccia croutons, parmesan, creamy garlic citrus dressing

Spinach salad

Blended with arugula, goat cheese, mandarin segments, cherry tomato, red beets, carrot curls, citrus poppyseed dressing

Smoked Salmon Salad

Butter leaf, watercress & arugula lettuces, shaved Spanish onions, cherry tomato, toasted capers, poached asparagus & crisp crackers, sundried tomato vinaigrette **Add \$4/Guest**

Add a Fourth or Fifth course by choosing an additional soup/salad for +\$7/Guest

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Plated 3-Course Dinner - Desserts

Please choose one dessert. Following page contains pricing with entrees.

Apple Strudel

Warm vanilla Anglais, whipped cream and seasonal fruits

Tiramisu Teardrop

Espresso sponge, dusted with cocoa, berry coulis, whipped cream & seasonal fruits

Brandy Snap Basket

Filled with a rich strawberry parfait, fresh seasonal berries & whipped cream

Baked NY Cheese Cake

Berry coulis, whipped cream and seasonal fruits

Decadent Chocolate Mousse Torte

Individual round mousse torte, baked sponge, berry coulis, whipped cream & seasonal fruits

Buffet Dessert Choice

Variety of buffet cakes, assorted French pastries, fruit tarts, chocolate flavoured cups and mousse shooters **Add \$6/Guest**

Trio Dessert

Variety of imported and domestic cheeses with crackers, torched crème brule and a rich chocolate mousse shooter with selected berries **Add \$12/Guest**

Valley Ridge Cheese Plate

Variety of imported and domestic cheeses, organic crackers and fresh seasonal fruits and berries
Add \$40/Table of 8

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Plated 3-Course Dinner - Entrees

All entrees are served with chef's choice of seasonal vegetables and roasted potato, as well as warm dinner rolls, butter balls, & fresh brewed Columbian Citavo coffee & Artisan teas.

Select up to two entrées + one vegetarian entrée.

Valley Ridge Duo \$52/Guest

AAA Alberta beef striploin & grilled free range chicken breast, red peppercorn demi & sweet balsamic cream glaze

Slow Roasted Turkey \$48/Person

Turkey, cranberry apple sage dressing, traditional gravy & cranberry compote

Beef Tenderloin \$54/Guest

AAA Alberta beef tenderloin (6oz), cabernet shallot demi

West Coast Salmon \$48/Guest

Pan seared, brushed with lime juice and olive oil, Saffron and balsamic glaze

Chicken Supreme \$48/Guest

Dusted with paprika & olive oil, filled with a ricotta cheese spinach mousse, saffron cream sauce

Butternut Squash Ravioli \$35/Guest Vegetarian

Lightly poached & tossed in scented olive oil, shallot wine cream sauce, fresh basil & crumbled goat cheese

Vegetarian Filo Strudel \$35/Guest Vegetarian

Grilled vegetables, lightly tossed in a sweet roasted tomato sauce and wrapped in filo pastry



Valley Ridge Dinner Buffet

*All buffets include the following. Please view the following page for entrée choices and pricing
50 person minimum*

Salads & Platters

Fresh baked bread rolls

Medley of seasonal California greens with three assorted dressings

Caesar salad with focaccia croutons, creamy garlic citrus dressing

Tri colour cous cous salad

Greek Salad

Seafood Board: Smoked salmon, fresh shucked oysters, candy salmon, poached lemon shrimp, peppered mackerel, smoked trout, tabasco, cocktail and remoulade sauces

Charcuterie Board: Cured Valbella sausages, grilled rosemary flat bread rubbed with olive oil & garlic clove, crackers, hummus, baba ganouch, tzatziki, pico de galo together with a variety of local and imported cheeses, salami's, mortadella, chimney sticks, prosciutto, and seasoned goat cheese

Vegetable crudités with ranch dip

Mediterranean antipasto platter with olives, pickles & marinated vegetables

Array of fresh melons, grapes & berries

Hot Dishes

Scallop potatoes

Seasonal vegetable medley

Butternut Squash Ravioli with a roasted red pepper tomato sauce

Desserts

Chef's selection of Christmas cookies and seasonal festive pastries, assorted cakes, shooters, fruit tarts and chocolate cups

Freshly brewed Columbian Citavo coffee & selected Higgins & Burke fine teas

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Valley Ridge Dinner Buffet

All buffets include the items on the previous page

Buffet One

Succulent herb roasted turkey, sundried fruits and apple sage stuffing,
traditional gravy & cranberry compote

Slow roasted sirloin of beef with peppercorn red wine demi, horseradish, Dijon and grainy mustards

\$56/Guest

Add Salmon for +\$4/Guest

Buffet Two

Succulent herb roasted turkey, sundried fruits and apple sage stuffing,
traditional gravy & cranberry compote

Slow roasted Alberta Prime Rib of beef with peppercorn red wine demi, horseradish, Dijon and grainy
mustards

\$60/Guest

Buffet Three

Succulent herb roasted turkey, sundried fruits and apple sage stuffing,
traditional gravy & cranberry compote

Slow roasted Alberta Prime Rib of beef with peppercorn red wine demi, horseradish, Dijon and
grainy mustards

Cedar plank West Coast salmon with citrus wasabi aioli

\$64/Guest

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Late Night Selections

House Prepared Pizza

12" Selection of Hawaiian, three cheese, pepperoni & vegetarian
\$9/Guest

Poutine Bar

Crispy fries, fresh cheese curds, cheese sauce, gravy, sliced jalapenos, salsa & bacon bits
\$10/Guest

Smokies & Wedges

Grilled Italian smoked sausages, fresh buns, assorted condiments.
Crispy fried potato wedges, chipotle aioli
Vegetable crudité & house dip
\$10/Guest

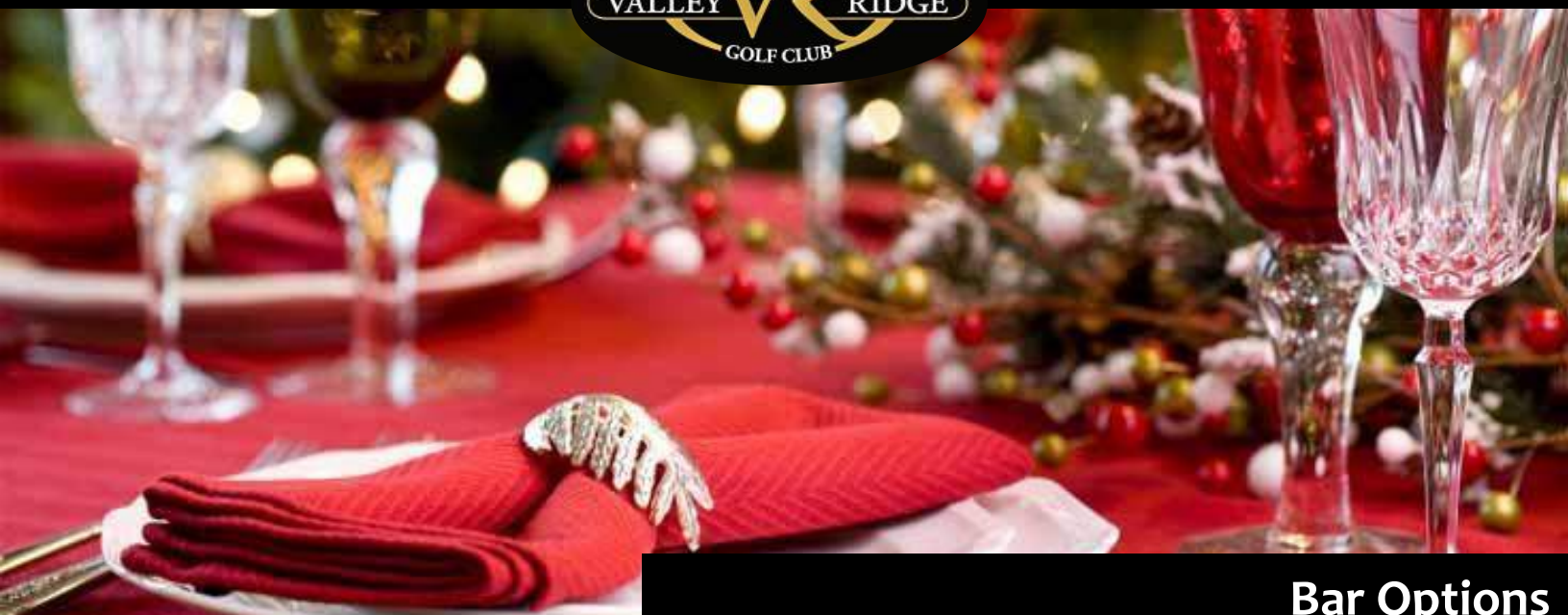
Deli Sandwiches

Selection of egg, tuna, ham, turkey, pastrami, vegetarian, prepared with a variety of fillings & condiments on fresh baked Artisan rolls
Vegetable crudité and house dip
\$8/Guest

Cheese & Fruit

Selection of Canadian & Imported cheeses served with crackers
Variety of melons, berries & seasonally available fruits
\$6/Guest

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Bar Options

FULL HOUSE BAR

HOST CASH

LIQUOR

Sky Vodka, Bacardi White Rum, Appleton Estates Dark Rum, J&B Scotch, Tanqueray Gin, Gibsons Rye, Captain Morgan Spiced Rum \$5.75 \$6.50

Cuervo Gold, Jack Daniels, Baileys \$6.75 \$7.50

BEER

Budweiser, Bud Light, Kokanee, Grasshopper, Traditional \$5.75 \$6.50

Stella, Bud Light Lime, Corona, Keiths \$6.75 \$7.50

COOLERS - Smirnoff Ice, Mike's Cranberry, Rock Creek Cider \$6.75 \$7.50

WINE - House Red or White (6oz) \$6.75 \$7.50

NON-ALCOHOLIC - Soft Drinks or Juice \$1.75 \$2

PREMIUM HOUSE BAR

HOST

LIQUOR

Grey Goose Vodka, Hendricks Gin, Bacardi 8 Year Rum, Crown Royal Black Rye, Glenfiddich Scotch \$7.50

Cuervo Gold, Jack Daniels, Baileys \$6.75

BEER

Budweiser, Bud Light, Kokanee, Grasshopper, Traditional \$5.75

Stella, Bud Light Lime, Corona, Keiths \$6.75

COOLERS - Smirnoff Ice, Mike's Cranberry, Rock Creek Cider \$6.75

WINE - House Red or White (6oz) \$6.75

NON-ALCOHOLIC - Soft Drinks or Juice \$1.75

Note: All liquors and liqueurs are 10z pours. All wines are 6oz pours.

Note: All host prices are subject to 18% gratuity and 5% GST. All cash prices include 5% GST

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Wine List

HOUSE WINE

Arabella Sauvignon Blanc (South Africa) \$30

Seven Peaks Chardonnay (USA) \$30

Beringer Pinot Grigio (USA) \$30

Seven Peaks Merlot (USA) \$30

Arabella Cabernet (South Africa) \$30

Lindeman's Bin 50 Shiraz (Australia) \$30

Marcus James Malbec (Argentina) \$30

WHITE WINE

Chocalan Seleccion Rose (Chile) \$30

Lingenfelder Bird label Riesling (Germany) \$32

Chateau St. Jean Chardonnay (USA) \$40

See Ya Later Gewurztraminer (Canadian) \$40

Kim Crawford Sauvignon Blanc (New Zealand) \$45

Stag's Leap Viognier (USA) \$60

SPARKLING

Yellowglen Pink (Australia) \$30

RED WINE

Mark West Pinot Noir (USA) \$35

Painters Bridge Zinfandel (USA) \$38

Ravenswood Zinfandel (USA) \$38

19 Crimes Shiraz (Australia) \$40

Wynn's Gables Cabernet Shiraz (Australia) \$45

Kim Crawford Pinot Noir (New Zealand) \$50

Pepper Tree Merlot (Australia) \$50

Ruffino Chianti Classico Riserva (Italy) \$55

J Lohr "Seven Oaks" Cabernet (USA) \$57

Beringer Napa Valley Merlot (USA) \$65

Beringer Knights Valley Cabernet (USA) \$85

Caymus Zinfandel (USA) \$95

WINE SELECTION SUBJECT TO CHANGE

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