
2012 Wedding Package





Room Specifications

Valley Hall

200 Plated
 180 Buffet
 2 Large outdoor patios
 35' open beamed ceiling
 Natural lighting
 Dance floor
 Podium & Microphone

River Room

100 Plated
 90 Buffet
 Large outdoor patio
 Elegantly designed
 Natural lighting
 Dance floor
 Podium & Microphone

At Valley Ridge Golf Club, we strive to ensure your wedding is a memorable day for you and your guests. We will work with you through out the planning process to ensure your all your needs are exceeded. Should you have any questions or require vendor referrals throughout the planning process, do not hesitate to contact **Becky at bentwistle@valleyridgegolf.com**. *After all, it is YOUR day... and we have all the ingredients to make it PERFECT!*



Room Name	Sq. Ft.	Theatre	U-Shape/	Classroom	Banquet	Reception
River Room	1798	150	40	75	100	150
Valley Hall	4608	200	80	125	200	300
Brassies	1054	30	20	30	40	50

* Note: Valley Hall and Brassies are sold as 1 room (combined) on Fridays/Saturdays



Cocktail Appetizers

Cold Canapés

- Fresh half shell oysters served on ice, with assorted condiments, & sliced baguette 21.99/dozen
- Smoked salmon cones with cream cheese & fried capers 24.99/dozen
- Brie bruschetta with asiago cheese crusted crostini 18.99/dozen
- Assorted sushi rolls with pickled ginger, wasabi & soy 36.99/dozen
- Assorted California rolls with pickled ginger, wasabi & soy 27.99/dozen
- Prawn & avocado cones 24.99/dozen
- Genoa salami, olive & roasted vegetable cones 21.99/dozen

Hot Canapés

- Crisp skewered prawns with mild curry sauce 28.99/dozen
- Vegetable spring roll with sweet chilli sauce 21.99/dozen
- Pork pot sticker with sweet chilli soy sauce 18.99/dozen
- Curried vegetable samosa 28.99/dozen
- Spanakopita, baby spinach & feta 24.99/dozen
- Individual beef wellingtons 24.99/dozen
- Individual salmon dill quiche 24.99/dozen

Dessert Canapés

- Individual chocolate cups filled with a variety of flavoured mousses 18.99/dozen
- Mini sweet fruit tarts 21.99/dozen
- Mini baked lemon meringue pies 21.99/dozen
- Chocolate dipped strawberries 18.99/dozen
- Assorted French pastries 21.99/dozen
- Assorted dessert shooters 21.99/dozen

Prices subject to change. All prices subject to a 18% Gratuity and GST



Stationary Appetizer Platters

- Vegetable crudité with ranch dip 3.99/person
- Mediterranean antipasto platter with olives, pickles & marinated vegetables 4.99/person
- Seasonal sliced fresh fruit platter 3.99/person
- International & domestic cheese board with crackers 4.99/person
- Selection of buffet cakes, assorted squares, tarts & pastries 6.99/person
- Selection of cured smoked meats 3.99/person
- Variety of smoked, cured & candied seafood 7.99/person
- Tex-Mex dip with tri-color corn chips 3.99/person
- Assorted dry snack platter (chips, pretzels, nuts & bolts) 3.99/person
- Trio of vegetarian dips with assorted crisp flat breads 6.99/person
- Cooked citrus gulf prawns with cocktail sauce (40 pieces) 49.99/tower

Prices subject to change. All prices subject to a 18% Gratuity and GST



Chef Attended Gourmet Stations

Add the following to create an even more spectacular buffet.

Italian Pasta Bar

- Chicken, seafood & sausage
- Tomato pomodoro, basil pesto & alfredo sauces
- Chef's variety of pasta
- Garlic, white wine, peppers, mushrooms, Spanish onions, olives, parmesan cheese, and sun-dried tomatoes
- Freshly tossed Caesar salad with parmesan & house prepared croutons
- Baked garlic bread

16.99/person

Minimum 25 Guests

Asian Stir-fry Bar

- Crispy fried tender beef tips
- Sweet & Spicy ginger beef sauce
- Wok tossed Chinese vegetables
- Fried noodles & steamed basmati rice

15.99/Person

Minimum 25 Guests

Breakfast Omelette Station

- Individually prepared omelette's with an array of selected ingredients
- Eggs prepared any style to order
- Assorted condiments

10.99/Person

Minimum 25 Guests

Prices subject to change. All prices subject to a 18% Gratuity and GST



Chef Attended Gourmet Stations

Add the following to create an even more spectacular buffet.

Hawaiian Pork Roast

- Slow roasted suckling pig
- Steamed vegetables & herb scented rice
- Traditional pineapple & grilled vegetable slaw
- Array of accompaniments

16.99/Person

Minimum 75 Guests

Tiger Shrimp Flambé

- Pan-seared tiger shrimp
- Tabasco & sweet chilli sauces
- Shallots, garlic, peppers, white wine & fresh herbs
- Steamed basmati rice and sliced French baguette

15.99/Person

Minimum 25 Guests

Ponderosa Hip of Alberta Beef

- Coffee rubbed and slow roasted
- Served with hand-cut home fries
- Chipotle mayonnaise and selected accompaniments
- Fresh baked rolls

18.99/Person

Minimum 75 Guests

Prices subject to change. All prices subject to a 18 % Gratuity and GST



Chef Attended Gourmet Stations

Add the following to create an even more spectacular buffet.

East Coast Lobster Fest (Live Cooking on the patio weather permitting)

- Fresh East Coast whole lobster, perfectly boiled and served with warm clarified butter
- Steamed baby creamer potatoes, tossed in citrus olive oil & fresh herbs
- Buttered corn on the cob
- Fresh baked dinner rolls

59.99/Person

Minimum 50 Guests

Prices subject to change. All prices subject to a 18% Gratuity and GST

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2012 Package | www.valleyridgegolf.com



Valley Ridge Brunch Buffet

Baked Goods

- Assorted flavored croissants
- Warm cinnamon buns
- Variety of fresh baked muffins
- Assorted breakfast pastries
- Fresh baked rustic rolls

Cold Salads & Platters

- Medley of seasonal California greens with signature dressings.
- Traditional Caesar salad with focaccia croutons, creamy garlic citrus dressing.
- Chef's choice of one additional house made salads.
- Vegetable crudité with ranch dip.
- International & domestic cheese board with crackers.

Breakfast Fair

- Grilled pork breakfast sausages
- Crisp Alberta bacon rashers
- Rustic potato hashbrowns, with sautéed onions, peppers & tomatoes
- Scrambled eggs with grated Monterey Jack cheese
- Buttermilk pancakes with warm maple syrup & berry compote

Hot Dishes

- Medley of steamed and roasted vegetables.
- Braised chicken coq au vin with baked vegetable rice pilaf
- Carved dijon & rosemary crusted Alberta beef with a cabernet peppercorn demi & horseradish sauce
- Tuscan penne pasta with a sundried tomato pomodoro sauce

Desserts

- Seasonal sliced fresh fruit platter.
- Selection of squares, cookies, tarts, & pies.

Beverages

- Freshly brewed Columbian Citavo coffee & selected Higgins & Burke fine teas.
- Juice Fountain

38.99/person

Prices subject to change. All prices subject to a 18% Gratuity and GST



Valley Ridge Deluxe Brunch Buffet

Baked Goods

- Assorted flavored croissants and scones
- Warm cinnamon buns
- Variety of fresh baked muffins
- Assorted breakfast pastries
- Fresh baked rustic rolls

Cold Salads & Platters

- Medley of seasonal California greens with signature dressings.
- Traditional Caesar salad with focaccia croutons, creamy garlic citrus dressing.
- Mediterranean Greek salad with vine ripened tomatoes and marinated feta cheese
- Chef's choice of one additional house made salads.
- Vegetable crudité's with ranch dip.
- Mediterranean antipasto board with a selection of olives, sundried tomatoes, grilled vegetables, prosciutto, calabrese, assorted hot & cold smoked cold cuts & pickled vegetables.

Seafood Platters

- Assorted smoked & pickled seafood platter
- Sliced smoked salmon, trout & mackerel fillets, candied salmon, smoked oysters, pickled herring & cooked shrimp.

Breakfast Fair

- Grilled pork breakfast sausages
- Crisp Alberta bacon rashers
- Rustic potato hashbrowns, with sautéed onions, peppers & tomatoes
- Scrambled eggs with grated Monterey Jack cheese
- Traditional eggs benedict
- Buttermilk pancakes with warm maple syrup & berry compote

Hot Dishes

- Medley of steamed and roasted vegetables.
- Carved dijon & rosemary crusted Alberta beef with a cabernet peppercorn demi & horseradish sauce
- Cedar plank salmon haida with sauce remoulade
- Indian butter chicken with steamed basmati rice & baked naan

Desserts

- Seasonal sliced fresh fruit platter.
- International & domestic cheese board with crackers.
- Assorted dessert shooters, chocolate cups, French pastries & cakes

Beverages

- Freshly brewed Columbian Citavo coffee & selected Higgins & Burke fine teas.
- Juice Fountain

48.99/person

Prices subject to change. All prices subject to a 18% Gratuity and GST



Plated Lunch & Dinner Menu

Soup

- Baby leek, potato & roasted garlic soup with aged cheddar cheese crisp. 6.99
- Traditional clam chowder with toasted focaccia croutons. 6.99
- Portobello & button mushroom cream soup. 7.99
- Roasted red pepper & tomato bisque with sweet basil crème drizzle. 6.99
- Butternut squash, carrot & ginger soup. 6.99

Cold Salads & Starters

- Crisp California artisan green salad with sundried fruits and balsamic vinaigrette. 6.99
- Caesar salad with garlic focaccia croutons, shredded asiago, creamy garlic citrus dressing. 6.99
- Norwegian smoked salmon, artisan greens, mandarin orange capers, flat bread crackers, mustard vinaigrette. 9.99
- Modern prawn cocktail, baby green salad with peppers, tomato, avocado and cilantro salsa. 8.99

Warm Starters

- Peppered seared Ahi tuna nicoise, kalamata olives, egg, new potatoes, fresh vegetables, garlic dressing. 15.99
- Dungeness crab cakes, avocado mango salsa, remoulade sauce. 11.99
- Pan seared Tuscan prawns, olives, capers, diced tomato, garlic & peppers with steamed herb scented rice. 10.99
- Butternut squash ravioli, crisp bacon, garlic white wine cream sauce, basil oil, toasted garlic baguette. 7.99

Junior Menu (children ages 12 years and under) 12.99

- Chicken fingers and fries with citrus plum sauce.
- Macaroni & cheese with garlic toast.
- Individual pepperoni & cheese pizza.

All junior menus are served with vegetables and dip, chocolate milk and sundae dessert.

Prices subject to change. All prices subject to a 18% Gratuity and GST



Plated Lunch & Dinner Menu

Main Course

- Prime Alberta beef fillet, slow roasted to medium, light peppercorn & cabernet au jus. 35.99
- Prime Alberta beef strip loin, slow roasted to medium, pan jus. 24.99
- Duo of Prime Alberta beef strip loin & maple roasted chicken breast. Pan jus and balsamic cream glaze. 29.99
- Free range supreme breast of chicken, stuffed with baby spinach & ricotta, saffron white wine cream sauce. 25.99
- Pan seared salmon, sweet basil & citrus cream sauce. 26.99
- Alberta pork tenderloin, stuffed with goat cheese & fresh herbs, red wine sundried cherry glaze. 29.99
- Australian lamb rack, scented with rosemary, garlic & basil, chorizo sherry jus. 36.99

All entrees served with chef's choice of starch and seasonal vegetables.

Vegetarian

- Honey roasted butternut pumpkin ravioli, sundried tomato, crumbled feta, basil pesto sauce. 21.99
- Mediterranean strudel with smoked tomato sauce. 18.99
- Wok tossed vegetables, scented steamed rice, tofu, Asian ginger sauce (Gluten free). 17.99
- Vegetarian lasagne, grilled vegetables, roasted red pepper tomato sauce. 18.99

Guests may choose up to two entrees per event, not including one vegetarian selection.

Desserts

- Tiramisu teardrop on espresso sponge, cocoa dusted with fresh fruit. 8.99
- Rich hazelnut and chocolate marquise with chocolate slivers and fresh fruit. 6.99
- European apple strudel with vanilla anglaise, fresh fruit & whipped cream. 6.99
- White and dark chocolate torte with fresh fruit & whipped cream. 6.99
- Baked NY cheese cake with fresh fruit & whipped cream. 6.99
- Plate of domestic & international cheeses, fresh & dried fruits with crackers. 13.99/table

Guest may choose one choice each of the soups, starters, salads, and desserts per event.

All meals served with fresh baked bread rolls. Freshly brewed Columbian Citavo Coffee & Selected Higgins & Burke fine teas.

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Valley Ridge Dinner Buffet

All buffets include the following:

Cold Salads & Platters

- Fresh baked bread rolls.
- Medley of seasonal California greens with signature dressings.
- Traditional Caesar salad with focaccia croutons, creamy garlic citrus dressing.
- Chef's choice of two additional house made salads.
- Vegetable crudité's with ranch dip.
- Mediterranean antipasto platter with olives, pickles & marinated vegetables.
- Selection of cured smoked meats & sausages.
- International & domestic cheese board with crackers.

Hot Dishes

- Medley of steamed and roasted vegetables.
- Roasted potatoes with crisp bacon and fresh herbs.
- Ricotta, spinach & sundried tomato cannelloni.

Desserts

- Seasonal sliced fresh fruit platter.
- Selection of buffet cakes, dessert shooters, chocolate cups, French pastries.
- Freshly brewed Columbian Citavo coffee & selected Higgins & Burke fine teas.

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Valley Ridge Dinner Buffet Selections

Buffet I

Slow roasted Sirloin with peppercorn red wine demi.
Grilled Cajun chicken breast with chipotle aioli and pico de galo sauce.
44.99/person.

Buffet II

Slow roasted Sirloin with peppercorn red wine demi.
Grilled Cajun chicken breast with chipotle aioli and pico de galo sauce.
Cedar plank Atlantic salmon. Sauce remoulade.
48.99/person.

Buffet III

Slow Roasted Prime Rib with peppercorn red wine demi.
Grilled Cajun chicken breast with chipotle aioli and pico de galo sauce.
52.99/person.

Buffet IV

Slow Roasted Prime Rib peppercorn red wine demi.
Grilled Cajun chicken breast with chipotle aioli and pico de galo sauce.
Cedar plank atlantic salmon. Sauce remoulade.
58.99/person.

Additions to your Buffet:

Baked saffron & vegetable rice pilaf.
2.99/person.

Cooked citrus gulf prawns and cocktail sauce.
4.99/person.

Assorted smoked and candied seafood platter.
6.99/person.

Chocolate fountain, fresh fruit, marshmallows & sweet breads.
6.99/person.

Prices subject to change. All prices subject to a 18% Gratuity and GST



Late Night Menu

Menu One

Assorted platters of finger sandwiches
Vegetable crudité platter & creamy dill dip
6.99/Person

Menu Two

Selection of 12" pizzas
Cheese, Hawaiian, Pepperoni, Vegetarian
8.99/Person

Menu Three

Build your own sandwich buffet
Assortment of fresh baked sliced breads, baguettes & buns.
Chef's selection of sandwich fillings & assorted condiments.
Assorted pickles, olives & marinated vegetables
8.99/Person

Menu Four

Assorted flavored chicken wings & riblet's
Vegetable crudité platter & creamy dill dip
12.99/Person

Prices subject to change. All prices subject to a 18% Gratuity and GST



Beverages

Liquor

	Host	Cash
House Bar Brands (1 oz)	5.25	6.25
Premium Highballs (1 oz)	6.25	7.25
Liqueurs (1 oz)	6.25	7.25
Premium Liqueurs (1 oz)	7.50	8.00

Beer

Domestic	5.25	6.25
Premium & Import	6.25	7.25
Coolers	6.25	7.25

Wine

House Red or White (5 oz)	6.00	7.00
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Non Alcoholic

Soft Drinks or Juices	1.75	2.00
Sparkling/Still Mineral Water (750 ml bottle)	4.00	5.00
Punch Fountain (Peach, Cranberry or Fruit Punch)	125.00 per 4 Gallons	
Rum Punch Fountain	200.00 per 4 Gallons	

BEVERAGE PRICES SUBJECT TO CHANGE

Note: Cash Bar Prices Include GST

Prices subject to change. All prices subject to a 18% Gratuity and GST



Wine List

House Wine

Beringer California, Pinot Grigio (USA)	27.00
Beringer California, Merlot (USA)	27.00
Penfolds Rawson's Retreat, Chardonnay (AUS)	27.00
Penfolds Rawson's Retreat, Shiraz/Cabernet (AUS)	27.00
Colores Del Sol, Malbec (Argentina)	27.00

White Wine

Santa Barbara, Chardonnay (USA)	33.00
Sandhill VQA, Pinot Gris (Canada)	39.00
Botalcura "El Delirio" Reserve Sauv Blanc (Chile)	33.00
Kung Fu Girl Riesling (USA)	41.00
Santa Margherita, Pinot Grigio (Italy)	33.00
Greg Norman, Chardonnay (USA)	39.00
Beringer California, White Zinfandel (USA)	27.00

Sparkling

Yellowglen Pink (AUS)	25.00
Yellowglen Yellow (AUS)	25.00
Sutter Home Fre (USA)	17.00

Red Wine

Rancho Zabaco, Zinfandel (USA)	37.00
Beringer Knights Valley, Cab/Sauv (USA)	74.00
Velvet Devil, Merlot (USA)	40.00
Boom Boom, Syrah (USA)	49.00
Gabbiano, Chianti Classico Riserva (Italy)	48.00
Sandhill, Cabernet/Merlot (Canada)	42.00
Santa Barbara, Pinot Noir (USA)	33.00
Phebus, Malbec (Argentina)	32.00
Beringer Founders Estate, Cab/Sav (USA)	37.00
Wolf Blass Gold, Cabernet (AUS)	45.00
Greg Norman, Shiraz (AUS)	41.00

WINE SELECTION & PRICES SUBJECT TO CHANGE

All prices subject to a 18% Gratuity and GST



Rentals

Audio Visual

Screen (12' X 12')	25.00
LCD Projector	275.00
Flip Chart	25.00

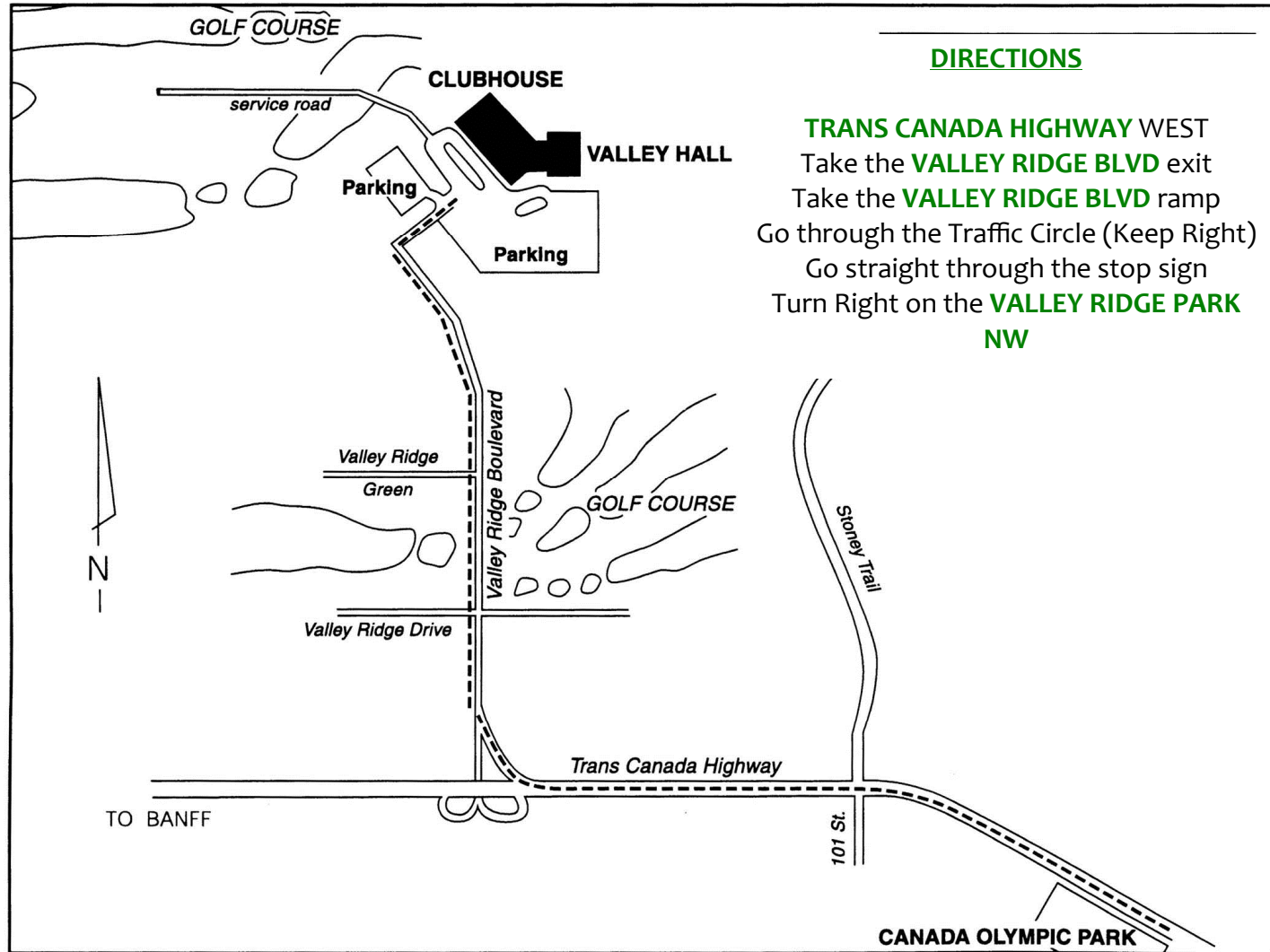
Ceremonies

Ceremony Fee (includes set-up, take-down, red carpet, signing table)	425.00
White Folding Ceremony Chair	2.00
Microphone & Speaker Set	175.00

Prices subject to change. All prices subject to a 18% Gratuity and GST



Location Map





APPENDIX A - Special Events

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 event. Thank you for choosing Valley Ridge Golf Club. The signator of this contract will be known as the “Convenor” herein.

(1) CONTRACTS, DEPOSITS, PAYMENTS AND CANCELLATIONS

- (a) All functions 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 date, a 50% installment payment of the food value outlined in your contract is required.
- (d) Initial deposit and all subsequent installment payments are non-refundable.
- (e) A date change request can only occur more than nine months prior to your event date in order for your initial deposit to apply.
- (f) Should you cancel within six(6) months prior to your event date, the remaining balance of the total payment to reach the minimum food requirement outlined in your contract will automatically be processed to the credit card number on file.
- (g) All cancellations must be received in writing by your Valley Ridge Golf Club Events Manager.
- (h) A change in date, based on availability, will result in the signing of a new contract along with a \$250.00 non-refundable deposit.
- (i) Final installment payment is due five (5) business days prior to your event (based on the guaranteed number of guest disclosed to the catering office at the same time) for food, alcoholic and non-alcoholic beverages, rentals, ceremony fee, chair rental and any miscellaneous costs. Should your final instalment payment date fall on a Statutory Holiday, the final instalment payment is due on the preceding business day.
- (j) Final instalment payment not received five (5) business days prior to your event will result in a \$250.00/day late charge applied to your final invoice.
- (k) Valley Ridge Golf Club will allow 30 days following your event date for subsequent payments from your final billing. 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 a wedding cake only.
- (b) You will be required to sign a wedding cake waiver and supply the business card from the licensed food establishment preparing your wedding cake at least five(5) business days prior to your event.
- (c) If you wish to serve your wedding cake as a plated dessert, one or more sheet cake versions must be supplied for plating purposes. The kitchen will include a fruit garnish, fruit coulee or chocolate sauce and a whipped cream rosette. A \$3.99 per plate service charge will apply.
- (d) Valley Ridge Golf Club is not responsible for the presentation or quality of the wedding cake supplied from another licensed food establishment.
- (e) To comply with the Health and Safety Regulation and the A.G.L.C. Valley Ridge prohibits the removal of all food and beverage following an event.
- (f) If dietary substitutions are required, please advise the Valley Ridge Golf Club Events Manager a minimum of five (5) business days prior to your event.
- (g) Should a function be delayed for any reason, Valley Ridge Golf Club will not guarantee the quality of the meal one (1) hour after the arranged meal time.
- (h) The bar provided for your event will stock regular bar brands of Rye, Rum, Scotch, Gin, and Vodka as well as domestic beer and house wine. Special requests are welcome, however, additional charges will apply for higher priced brands.
- (i) 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 \$12.50 per bartender (minimum 4 hours) will be applied to your final bill.

Initials: _____



(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 provincial and federal government 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. The final guaranteed number of guests cannot decrease by more than 25% of the original number quoted in your contract. A confirmed 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 of your Valley Ridge Golf Club Events 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 six(6) 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. If the minimum food requirement is not met, the difference will be charged as a room rental to the final bill.
- (f) A wedding ceremony fee of \$425.00 plus \$2.00 per chair rental will be applied to the final invoice for an on-site ceremony.
- (g) Ceremony rehearsal date and time will be determined 7 days prior to your event.

(5) SECURITY AND ROOM LIMITATIONS

- (a) Complimentary white or ivory table cloths and matching napkins are provided.
- (b) A complimentary podium and microphone for speeches is provided for functions booked in Valley Hall & River Room.
- (c) A 18' x 12' dance floor is provided for events in River Room and a 18' x 18' dance floor is provided for events in Valley Hall.
- (d) 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.
- (e) Valley Ridge Golf Club reserves the right to inspect and regulate all functions 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.
- (f) Bagpipers are not permitted for weddings at Valley Ridge Golf Club. A \$200.00 fine will automatically be processed to the credit card number on file for violation.
- (g) 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.
- (h) Bubble machines are permitted. Fog machines, 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.
- (i) The "Convenor" will be held responsible for any damages to the property incurred by him/herself, his/her guests or outside contracted suppliers hired or working on behalf of the convenor (i.e. bands, decorators, disc jockeys, audio visual companies, etc.).
- (j) Children under 12 years of age must be in constant supervision by an adult.
- (k) Children under 12 years of age are not permitted in the Club House, Mulligans Restaurant, Locker Rooms or Pro Shop without the company of an adult.
- (l) Guests are not permitted in any areas of golf play including but not exclusive to walking on the golf cart paths or any where on the golf course, putting or chipping greens or driving range areas for safety purposes.
- (m) In adherence with Fire Regulations and for safety of guests and staff, open flame candles are not permitted within our facilities. When lit, candle flame must be one inch below top of candle holder.
- (n) Ladders are not permitted for decorating purposes.

Initials: _____



(5) SECURITY AND ROOM LIMITATIONS CONTINUED

- (o) Ladders are not permitted for decorating purposes.
- (p) Valley Ridge Golf Club reserves the right to reassign function space. An alternate function room better suited for the group size may be provided should the number of guests attending differ from the original number quoted.
- (q) Artwork in the event rooms cannot be removed from the walls. A \$250.00 fee will automatically be applied to the credit card number on file for failure to adhere to item 5(q) in Appendix A.
- (r) All trees and plants must remain in the event rooms. Requests to move trees or plants in your event room are subject to a moving fee of \$150.00 and must be moved by a Valley Ridge employee only. A moving fee of \$250.00 will be applied to your final invoice should any member of your party move plants or trees in your event room.
- (s) Information and rates on audio/visual equipment and other items required are available upon request.
- (t) In accordance with the Alberta Gaming & Liquor Commission, Valley Ridge Golf Club will not serve alcohol prior to 10:00AM or after 1:00AM.

(6) MISCELLANEOUS

- (a) A labour fee of \$75.00 will be applied to the final invoice for set up of room décor. All décor must arrive pre-assembled. The Head Table and Cake Table must be decorated by a member of your party to ensure accuracy as they are key focal points in the room.
- (b) Photographs are permitted within the beautiful Valley Ridge Clubhouse Gardens and the front entrance gardens only.
- (c) Use of all areas of the golf course including but not exclusive to the first tee box gardens, driving range gardens, putting or chipping greens are strictly prohibited for safety purposes. A \$500.00 fee will automatically be processed to the credit number on file for failure to adhere to item 6(c) of Appendix A.
- (d) A coat check will be provided upon request at a rate of \$4.00 per coat.
- (e) All musical entertainment (live and recorded) is subject to the SOCAN FEE (Society of Composers and Music Publishers of Canada) and will be applied to your final bill.
- (f) The Valley Ridge Golf Club is pleased to offer a smoke-free environment.

I have read, fully understand and agree to the terms and conditions set out above.

Authorized Signature: _____ Date: _____
