



THE LODGE
SNOW VALLEY

Celebrations
2024





THE LODGE
SNOW VALLEY

*Lodge
Rental*





Lodge Rental

Sunday to Thursday Celebrations

\$1,750 full day until 2:00am

\$1,000 until 5:00pm

Friday & Saturday Celebrations

\$2,200 full day until 2:00am

Maximum capacity 200.

Minimum guests required to book

fridays & saturdays 100

sunday to thursday no minimum

No outside caterers.

Includes

- 60" round tables
- chairs
- place settings
- white or black table-cloths
- choice of napkin colour
- risers with white curtain backdrop and mini lights
- skirted registration table
- DJ table
- podium with microphone
- complimentary wifi for slideshow
- 3 easels
- ceiling lights
- separate buffet room

Rental add-ons

- tea light holders & candles (3 per table) - \$75
- screen & projector - \$150
- chair covers (incl. install) - \$3 per chair
- SOCAN fee - obligatory for events with music - \$63.49
- ReSound fee - obligatory for events with music - \$26.63

5% GST will be added to all prices.

Food, beverage & corkage prices are subject to a 20% service charge.

All prices are subject to change without notice.



THE LODGE
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*Food
&
Beverage*





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Appetizers

Minimum order of 3 dozen for each different item. Labour charge may apply.

Vegetarian \$30 per dozen

Mini Risotto Cakes grilled artichoke, parmesan, and sage

Avocado & Tomatoes on a crusty baguette

Spring Rolls sweet chili dipping sauce

Seafood \$35 per dozen

Tempura Prawns black vinegar, soya and ginger dip

Mini-Quiche smoked salmon, charred asparagus, gruyere and white truffle

Meat & Poultry \$32 per dozen

Dry Garlic Ribs smoked pepper

Meatball Skewers (3) teriyaki sauce glaze

Bruschetta proscuitto, cambozola and pineapple on a crostini

Platters

Each platter serves up to 50 people.

Cocktail Platter \$400

dry ribs, chicken bites, spring rolls and onion rings

Flatbread Platter \$300

hummus, tzatziki and spinach dips

Deli Cold Cut Platter \$400

turkey, ham, roast beef and proscuitto with assorted cheeses and buns

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Lunch Buffets

Italian Lunch Buffet \$37 per person

Garlic Bread

Caesar Salad

Artisan Greens Salad

Italian Meats, Cheeses & Olives

Crudités with ranch dip

Spaghetti & Meatballs
tomato & rosemary sauce

Baked Four-Cheese Tortellini

Fresh Fruit Platter seasonal selection

Tiramisu gluten friendly option

Freshly Brewed Coffee & Tea

Mediterranean Lunch Buffet \$37 per person

Cream of Tomato Soup

Greek Salad olives & crumbled feta

Hummus grilled flatbreads

Souvlaki Skewers chicken and beef

Lemon Roasted Potatoes

Moroccan Rice

Spanakopita

Baklava

Freshly Brewed Coffee & Tea

Valley Lunch Buffet \$39 per person

Dinner Rolls

Crudités with ranch dip

Accoutrements assorted olives, banana peppers, pickles

Cheese Platter

Caesar Salad

Roast Chicken Breast wild mushroom sauce

Warm Garden Vegetables seasonal selections

Pan Roasted Red Potatoes mushrooms & onions

Baked Four-Cheese Tortellini

Assorted Dessert Squares including gluten friendly options

Fresh Fruit Platter seasonal selection

Freshly Brewed Coffee & Tea

BBQ Lunch Buffet see entrées below for pricing

Caesar Salad

Cold Pasta Salad

Coleslaw

Crudités with ranch dip

Accoutrements assorted olives, banana peppers, pickles

Buns & Assorted Toppings

condiments, cheese slices, tomatoes, lettuce

Assorted Dessert Squares including GF options

Fresh Fruit Platter seasonal selection

Freshly Brewed Coffee & Tea

entrée choices per person. quantities of each must be specified

6 oz. rib eye steak \$39

6 oz. sirloin steak \$38

grilled chicken breast \$35

beef hamburger \$32

pork smokie \$32

veggie burger \$32

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Dinner Buffets min 50 people

Italian Dinner Buffet \$44 per person

Garlic Bread

Caesar Salad

Artisan Greens Salad

Italian Meats, Cheeses & Olives

Crudités with ranch dip

Warm Garden Vegetables
seasonal selections

Spaghetti & Meatballs
tomato & rosemary sauce

Baked Four-Cheese Tortellini

Classic Beef Lasagna

Fresh Fruit Platter seasonal
selection

Tiramisu inc. Gluten Free option

Freshly Brewed Coffee & Tea

Valley Dinner Buffet \$44 per person

Dinner Rolls

Crudités with ranch dip

Accoutrements assorted
olives, banana peppers, pickles

Cheese Platter

Caesar Salad

Asian Mandarin Salad thai
noodles, roasted cashews,
shaved carrot with sesame-soy
dressing

Roast Chicken Breast wild
mushroom sauce

Warm Garden Vegetables
seasonal selections

Pan Roasted Red Potatoes
mushrooms & onions

Baked Four-Cheese Tortellini

Chef's Choice Sweets assort-
ed squares, cakes, tortes (inc. GF)

Fresh Fruit Platter seasonal
selection

Freshly Brewed Coffee & Tea

BBQ Dinner Buffet see entrées below for pricing

Caesar Salad

Cold Pasta Salad

Coleslaw

Crudités with ranch dip

Accoutrements assorted
olives, banana peppers, pickles

Buns & Assorted Toppings
condiments, cheese slices,
tomatoes, lettuce

Maple Baked Beans

Corn on the Cob

Baked Potatoes sour cream,
bacon & chives on the side

Chef's Choice Sweets assort-
ed squares, cakes, tortes (inc. GF)

Fresh Fruit Platter seasonal
selection

Freshly Brewed Coffee & Tea

entrée choices per person. quantities of each must be specified

6 oz. rib eye steak \$48

6 oz. sirloin steak \$47

grilled chicken breast \$44

beef hamburger \$41

pork smokie \$41

veggie burger \$41

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The Lodge Buffet

\$59 per person

Ages 4-10 are \$29.5 per person. No charge for 3 and under.

Includes

Artisan Breads including GF

Accoutrements assorted olives, banana peppers, pickles, horeseradish

Crudités with ranch dip

Cheese Platter

Warm Garden Vegetables seasonal selections

Salads (choose three. Add fourth for \$5 per person)

Caesar Salad crisp romaine & parmesan, with toasted croutons and bacon on the side

Greek Salad cucumber, tomato, kalamata olives, onions, peppers, fresh oregano and feta dressing

Spinach Salad avocado, egg, tomato, sunflower seeds, dried cranberries and assorted dressings

Baby Wild Greens julienne cucumber, cherry tomato, shredded carrot, sunflower seeds and assorted dressings

Asian Mandarin Salad thai noodles, roasted cashews, shaved carrot with sesame-soy dressing

Sides (choose two. Add third for \$6 per person)

Roasted Baby Potatoes mushrooms & onions

Roast Garlic Mashed Potatoes

Four-Cheese Perogies caramelized onions

Baked Cheese Tortellini asiago peppercorn cream and grilled italian vegetables

Penne Pasta braised mushrooms and parmesan cream sauce

Entrées (choose two. Add third for \$7 per person)

Alberta Roast Beef Carving Station gravy

Roast Chicken Breast wild mushroom sauce

Salmon Medallions baby rock shrimp and lemon cream sauce

Alberta AAA Prime Rib Carving Station (+\$9 per person) yorkshire pudding and pan jus

Dessert Table

Sticky Toffee Pudding

Chef's Choice Sweets assorted dessert squares, cakes and tortes, including GF

Fresh Fruit Platter seasonal selection

Freshly Brewed Coffee & Tea

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Drinks

Full Corkage Bar \$17 per adult. \$7 per minor

You provide the liquor, beer and wine, along with a liquor license. We will provide the bartenders, pop, juice, mixes, and accoutrements.

Includes open and place of dinner wine on dining tables.

No bottles larger than 1.14L. Bar is closed during dinner service.

If you wish to sell drink tickets for the Corkage Bar, you will need to provide your own ticket seller, tickets and float. We cannot accept any payments at the bar when serving your liquor under your liquor license.

Host Bar & Cash Bar

We'll provide the liquor, bartenders, pop, juices, mixes, and accoutrements

Host Bar the bar tab and payment are finalized the following week. A credit card number is required to keep on file.

Cash Bar your guests pay for drinks as they order.

Host/Cash Bar Drink Pricing:

Draft Beer \$5.50

Liquor, Beer, Wine \$6.50

Premium Beer, Coolers \$7.50

Pop & Juice - Host \$4/person

Pop & Juice - Cash \$2/drink

Upon Request:

Premium Liquor \$7.50

Liqueurs \$8.00

If sales are less than \$250, a \$150 Bartender Fee will apply.

Toonie Host Bar

Your guests pay \$2 per drink when purchasing our liquor. You subsidize the balance on the full price. The bar tab and payment are finalized the following week.

A credit card number is required to keep on file.

Wine-Only Dinner Corkage \$5 per adult

You provide just the dinner wine and Snow Valley will provide the liquor and act as a host or cash bar. Includes open and place of dinner wine on dining tables.

Last Call at 12:30am. Bar service ends at 1:00am

5% GST will be added to all prices. Food, beverage & corkage prices are subject to a 20% service charge.

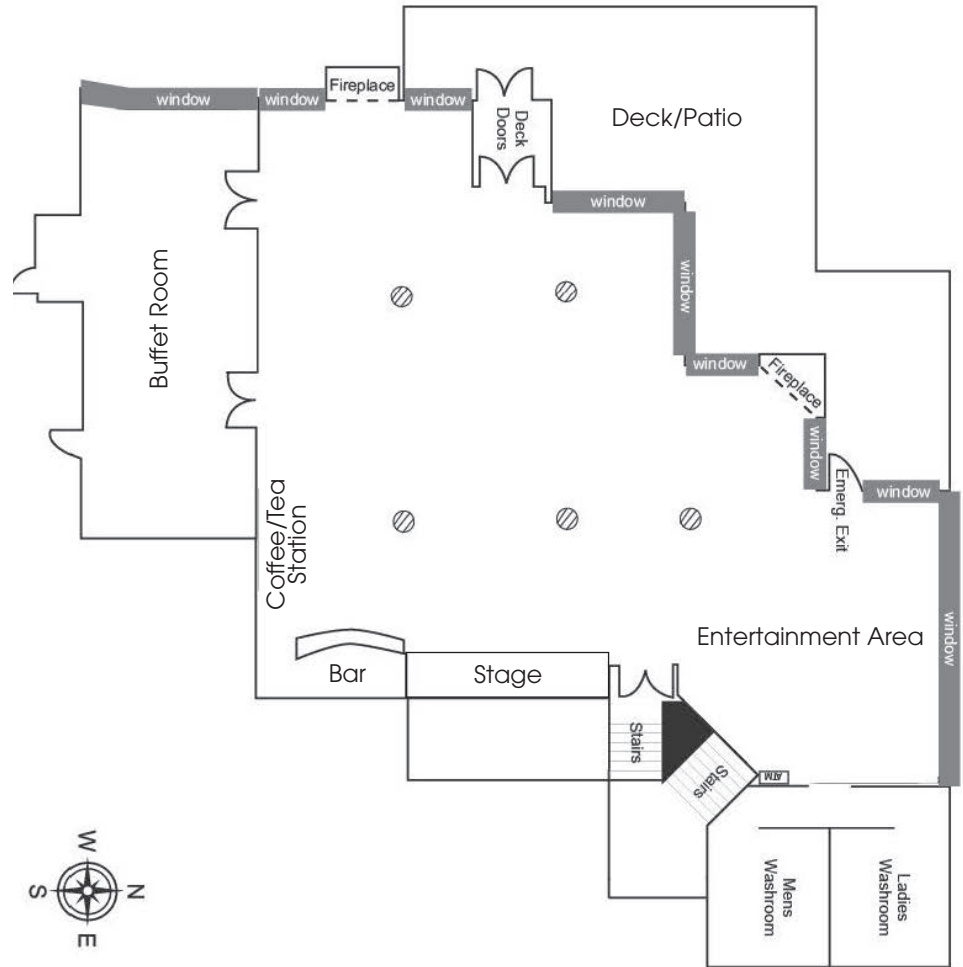
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THE LODGE

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Lodge Floorplan



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Policies & Agreements

Our Catering and Banquet professionals are committed to administering every detail to your complete satisfaction. In order to ensure that your function runs smoothly we request you acknowledge the following policies:

To confirm a booking, a deposit is required. The deposit goes towards your final invoice. It is refundable only if another party books the date you are cancelling.

All pricing is subject to change due to fluctuating costs. We guarantee prices three (3) months prior to the date of the function.

A guaranteed number and payment in full based on the guarantee are required one week prior to the function date. A signed copy of the catering contract will ensure that we fulfill all agreed upon arrangements. Any additional services requested that are not on the signed contract may be subject to a service fee.

Snow Valley provides all food with the exception of wedding cakes, cupcakes, donut walls and candy bars. Alberta Health Code Regulations does not allow removal of food from the premises. Snow Valley displays buffet items for a maximum of 1-1/2 hours to ensure the quality and integrity of the products.

All Corkage liquor, beer & wine, along with your liquor license and receipts to be delivered prior to the date of your function. This will ensure proper chilling. AGLC does not permit homemade liquor or wine. Snow Valley retains all empties.

Restrictions: No Confetti, Rice, Glitter, Balloons, Sparklers or Fog/Smoke Machines. All candles must be contained. Affixing any materials to the walls, floors, ceilings or furnishings must use green painters tape only. We do not allow Duct tape on floors...please inform your vendors. No safety pins, pins or staples attached to linens, curtains or walls. No Smoking on the deck.

Snow Valley is not responsible for the loss or damage of articles left in the facility prior, during or following any function. It is the Client's responsibility to pack their decorations directly after the function. Packed décor may be stored and picked up the following day. Client to take any leftover Corkage alcohol the same evening.

The client is responsible and shall reimburse Snow Valley for any damage caused to the premises, building, patio and deck, and equipment including but not limited to damage or excessive clean up made by florists, decorations or outside agencies during set-up or tear down. A credit card number is required to be on file in the event any such charges would apply.

All functions with a DJ or Live Band are subject to SOCAN & ReSound fees as established by the Society of Composers, Authors and Music Publishers of Canada and The Canadian not-for-profit music licensing company.

Liquor service ends at 1:00 am as Governed by the Alberta Gaming & Liquor Commission Regulations. All entertainment should cease by that time in order to vacate the premises no later than 2:00 am. A \$200/hour fee will apply for any time after 2:00 am. A credit card number is required to be on file in the event of any such charges.

Snow Valley's liquor license covers the Lodge, Deck & Patio only and not the grounds or parking lot. Any guests found drinking in the parking lot or on the grounds must cease immediately when asked to do so. Guests found with liquor not given at the bar or liquor given to minors may result in bar service being suspended. If the restricted drinking persists, Snow Valley has the right to end the function prior to the arranged end time.

The performance of this contract is contingent upon the ability of management to complete the same and is subject to the acts of God, labor troubles, disputes or strikes, accidents, government restrictions, transportation of food, beverages or supplies & other causes beyond the control of management preventing or interfering with performance.

PLEASE FILL OUT AND RETURN

The undersigned agrees to the above Date of Function _____

Signature _____ Street Address _____

Print Name _____ City & Postal Code _____

Today's Date _____ e-Mail Address _____

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Get In Touch

Let's work together to make your celebration one to remember!

The Lodge at Snow Valley
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Edmonton, AB

For Inquiries
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Elevate your celebration to new heights!

Ask us about adding a group booking at **discounted group rates** for our summer attractions.

snowvalley.ca/aerial-park

