

Corporate Events, Meetings, & Geminars 2024





Lodge Rental

If you can dream it, we can make it happen!

This brochure is intended for general corporate events, meetings, & seminars, and is not an exhaustive list of all event options.

In past summers, we have successfully hosted the Edmonton Symphony Orchestra's outdoor summer performances, were a major venue for the Edmonton International Jazzfest, have hotsed a week-long employee wellness retreat for a major healthcare provider, and have successfully been the venue of many other "outside the box" events.

Have a grand event vision? Please get in touch; we can help turn it into a reality!





Events, Meetings & Geminars

Monday to Friday (until 5:00pm) Full Day

\$1,200 without meal service

\$750 with one meal

\$500 with two meals

Half Day

\$750 without meal service \$500 with one meal

Corporate Events Capacity - 200

Full round-tables with 10 people per table

Meeting & Seminar Capacity - 90

2/3 full round-tables with 6 people per table

Maximum capacity 200. No outside caterers.

Includes

- 60" round tables
- chairs
- place settings
- linens
- risers with white curtain backdrop
- water jugs & glasses
- registration table
- podium with microphone
- complimentary wifi
- 3 easel stands
- separate buffet room

Rental add-ons

• screen & projector - \$150

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





Coffee Station

Beverages

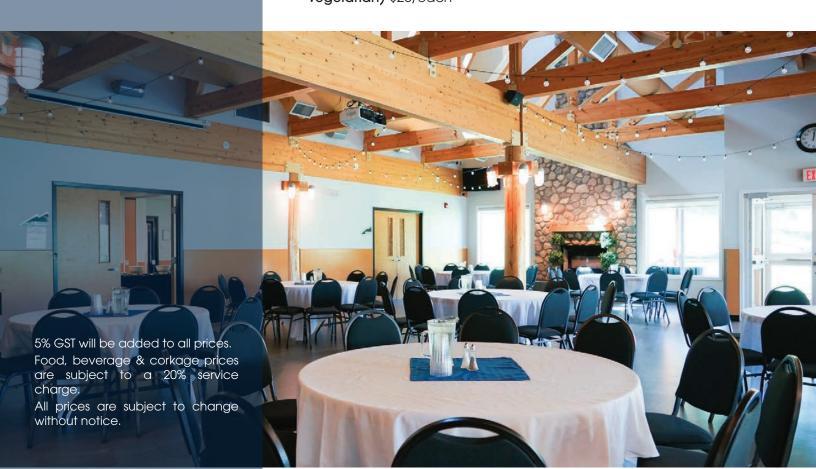
Tea & Coffee Station \$48/coffee carafe Pop & Juice Jugs \$20/ea Bottled Pop and/or Water \$3/ea Bottled Juice \$3.5/ea

Pastries

Assorted Muffins \$24/dozen
Cinnamon Buns \$24/dozen
Assorted Cookies \$22/dozen
Assorted Dessert Squares \$24/dozen

Snacks

Fresh Fruit Platter \$5.5/person
Cheese Platter \$6/person
Cured Meat Platter \$6.5/person
Fresh Vegetable Platter \$5/person
16" Pizzas (Cheese, Ham & Pineapple, Pepperoni & Mushroom, Vegetarian) \$25/each





Breakfast Gelections

Continental Breakfast \$18 per person

Muffins & Breakfast Pastries assorted selection

Fresh Fruit Platter seasonal selection

Vanilla Yogurt Orange Juice

Freshly Brewed Coffee & Tea

Smart Start Breakfast \$19 per person

Heart Smart Granola

Vanilla Yogurt Banana Bread

Muffins & Breakfast Pastries assorted selection

Fresh Fruit Platter seasonal selection

Orange Juice

Freshly Brewed Coffee & Tea

Hot Breakfast Buffet \$28 per person

Bacon, Breakfast Sausage,

& Ham Steaks

Scrambled Eggs

Pancakes

Roasted Hashbrowns sweet

onion & pepper

Bagels cream cheese

Banana Bread

Muffins & Breakfast Pastries

assorted selection

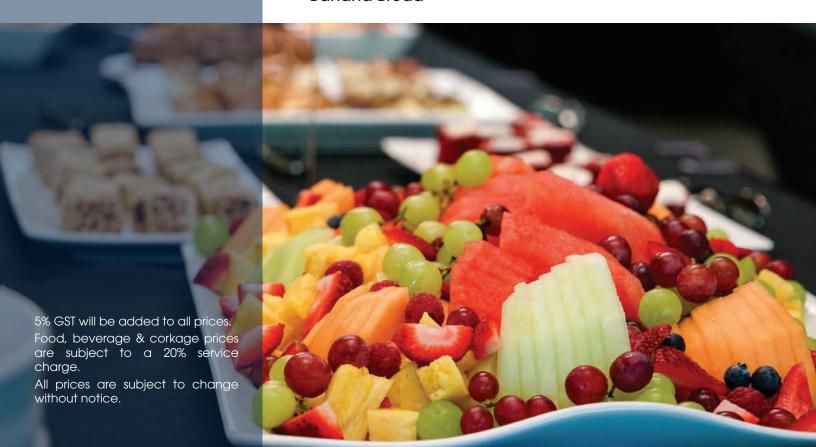
Fresh Fruit Platter seasonal

selection

Vanilla Yogurt

Orange Juice

Freshly Brewed Coffee & Tea





Lunch Favourites

Chef's Soup & Sandwiches \$25 per person

Hearty Vegetable Soup Sandwiches & Wraps assorted selection

Caesar Salad

Veggie Platter ranch dip

Fruit Platter seasonal selection
Assorted Dessert Squares
including gluten friendly options
Freshly Brewed Coffee & Tea

Build-Your-Own Sandwich Bar \$28 per person

Bread & Buns

Assorted Sandwich Toppings selection of deli meats, cheese slices, fresh vegetables, and condiments

Accoutrements assorted olives, banana peppers, pickles

Field Greens Salad

Caesar Salad

Veggie Platter ranch dip

Fruit Platter seasonal selection

Assorted Dessert Squares including gluten friendly options

Freshly Brewed Coffee & Tea

BBQ Lunch Buffet see entrées below for pricing

Caesar Salad
Cold Pasta Salad

Coleslaw

Veggie Platter ranch dip

Accoutrements assorted olives, banana peppers, pickles

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

Assorted Dessert Squares including gluten friendly 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

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



Lunch Buffets

Italian Lunch Buffet \$37 per person

Garlic Bread Caesar Salad

Field Greens Salad assorted dressings

Italian Meats, Cheeses & Olives

Veggie Platter ranch dip

Spaghetti & Meatballs tomato & rosemary sauce

Baked Four-Cheese Tortellini Fresh Fruit Platter seasonal selection

Tiramisu gluten friendly options
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

Veggie Platter 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

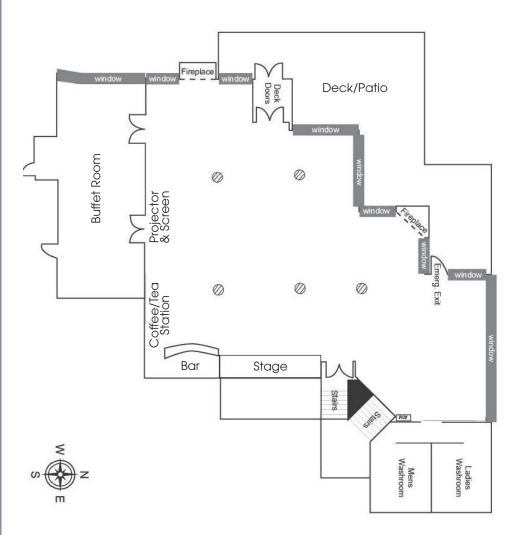
Fresh Fruit Platter seasonal selection

Freshly Brewed Coffee & Tea

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



Lodge Floorplan







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 venders. 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

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

The undersigned agrees to the above	Date of Function		
Signature	Street Address		
Print Name	City & Postal Code		
Today's Date	e-Mail Address		



Get In Touch

Let's work together to make your event a success!

The Lodge at Snow Valley 13204 Rainbow Valley Road Edmonton, AB

For Inquiries

Shelley Kozowy foodservices@snowvalley.ca 780-809-2374 thelodgeatsnowvalley.ca

