



EVENT PLANNING GUIDE 2022



STURGEON VALLEY
GOLF & COUNTRY CLUB



EVENT BOOKINGS
780 973 2205 or FB@SVGCC.CA
25114 Sturgeon Road
Sturgeon County, Alberta, T8T 1S6
sturgeonvalleygolfclub.com

THE VALLEY LOUNGE

- ◆ *Seats up to 75*
- ◆ *Square tables of 4 to 6 with walnut wood finish*
- ◆ *2 x 60 inch , 1 x 80 inch televisions*
- ◆ *Access to the Valley Lounge Patio*
- ◆ *Six beers on tap*
- ◆ *Premium liquor and wine selection*
- ◆ *Reception style service or full service events*
- ◆ *Dedicated entrance and restroom facilities*
- ◆ *Free WIFI*
- ◆ *Newly renovated in 2017*
- ◆ *40 X 40 or 1600 sq. ft.*
- ◆ *Ceiling height 9 ft. height to chandeliers 7 ft.*
- ◆ *Mobile dance floor up to 12 x 12 or 144 sq. ft.*

NOT AVAILABLE DURING PEAK GOLF SEASON

CONTACT YOUR EVENT PLANNER
FOR OFFSEASON RENTAL RATES

THE STURGEON ROOM

- ◆ *Seats up to 160 on rectangle tables of 4 to 12*
- ◆ *2 x 42 inch , 2 x 60 inch , 1 x 75 inch televisions*
- ◆ *Access to the 10th tee Patio*
- ◆ *Six Beers on Tap*
- ◆ *Premium liquor and wine selection*
- ◆ *Dedicated entrance and restroom facilities*
- ◆ *Free WIFI*
- ◆ *Perfect for weddings, tournaments, anniversaries, celebrations of life, retirements, large or small meetings*
- ◆ *Reception style service or full service events*
- ◆ *Newly renovated in 2017*
- ◆ *32 X 90 or 2880 sq. ft.*
- ◆ *Ceiling height 9 ft. height to chandeliers 7 ft.*
- ◆ *Mobile dance floor up to 18 x 15 or 270 sq. ft.*
- ◆ *Available year round*

ROOM RENTAL ONLY (off season)
From \$175.00 per hour (min. 4 hours)

All Prices are subject to a minimum 18% service fee & 5% G.S.T.

STURGEON VALLEY GOLF & COUNTRY CLUB



Welcome to Sturgeon Valley...

Thank you for your interest in hosting your special event at the Sturgeon Valley Golf & Country Club. For over 60 years our Club, has had the experience & privilege of hosting an array special events including: corporate meetings, retirements, weddings, birthdays, anniversaries, celebrations of life, corporate and/or private golf tournaments of all sizes and requirements.

We take great pride in welcoming all of the guests of the Club as if they were family. Our promise is to make every effort " to offer quality products and services for an affordable price, in a well-manicured, clean and welcoming environment". Please feel welcome to contact me with any questions or to book your special day at the Club.

*We look forward to seeing you at the SVGCC
Ralph Mazzuca
Food & Beverage Manager*

Our catering and banquet professionals are committed to ensuring that every detail of your event is executed to your satisfaction, from the planning stages to the completion of your event. In order to achieve this, we require you to acknowledge and accept the following policies, procedures & terms & conditions, as outlined in the Event Planning Guide and Banquet Event Order form (B.E.O.)/Contract

A signed & dated copy of our B.E.O | Contract accompanied by a valid credit card & 20% deposit is required to confirm & guarantee your reservation/event space. Your deposit is non-refundable unless the room can be rebooked for a similar revenue generating event.

PAYMENT, PRICING & CANCELLATIONS:

- ◆ *All events will require full payment based on the expected number of guests, one week prior to the first day of any event, exceptions may be granted for Club Members and or corporate accounts in good standing. We accept all major credit cards, debit, certified cheques, bank drafts or e-transfers. *No personal cheques will be accepted.*
- ◆ *A valid credit card is required to be kept on file to book your event, the client acknowledges and will accept all incidental charges incurred outside of the original agreement, including any damages and/or any outstanding charges at the conclusion of the event.*
- ◆ *Full payment is required at the conclusion of your event to a maximum of 15 days after the first day of the event.*
- ◆ *After 15 days from the first day of which the event is held, interest will be charged at a rate of 3%, on all charges, on any outstanding accounts.*
- ◆ *We guarantee all prices, including food, beverage, AV, and room rental rates, no more than 60 days prior to the date of the function, or as indicated on the Banquet Event Order.*
- ◆ *Cancellations must be submitted in writing. Penalties for cancellations are as follows: less than two (2) weeks 100% of estimated event revenue; two (2) weeks to two (2) months – 50% of estimated event revenue; more than two (2) months – loss of non-refundable deposit. Postponing an event is considered a cancellation and a new booking must be made.*
- ◆ *Children under the age of six (6) will not be charged. Plated meals for children can be arranged in advance for kids under twelve (12) years of age.*
- ◆ *All prices, services and menus are subject to change without notice, suitable alternatives will be provided.*
- ◆ *All menu prices & services are subject to a minimum 18% service fee & 5% GST.*



BOOKING TERMS & CONDITIONS

BOOKING POLICIES, TERMS & CONDITIONS

- ◆ *By providing a deposit, signing and/or approving your Banquet Event Order Contract you have indicated that you understand, accept & agree with the terms, conditions, procedures and policies of the Sturgeon Valley Golf & Country Club, as they are and/or intended, policies may be changed without notice. All rights are reserved by the Sturgeon Valley Golf & Country Club.*
- ◆ *The Organizer/Company understand and accept all responsibility and liability for damages incurred to the property, contents of the property & their guests including third party suppliers whom are present on the property at the Organizer/Company's request before, during and post event, any additional charges will be included in the final invoice and will be due immediately upon receipt by the Organizer/Company.*
- ◆ *SVGCC reserves the right to assign function rooms in accordance with the guaranteed guest count or change function rooms as required for any reason. Efforts will be made to communicate a change of this nature within a reasonable amount of time prior to your event.*
- ◆ *SVGCC is not responsible for the loss or damage to items left in the Club before, during, or following any function or event. Items left at the Club will be disposed of one week after any event.*
- ◆ *All events will be executed and invoiced as agreed upon in advance on the Banquet Event Order Contract.*
- ◆ *The Organizer/Company understands and accepts all responsibility and liability of any fines, loss of business, assessment of damages to people or property.*
- ◆ *SVGCC does not accept responsibility or liability for damages or loss of any guests personal belongings left at the premises prior, during or post event .*
- ◆ *Authorized SVGCC representatives may cease service at any time during an event and request all guests to vacate the property immediately or when safe to do so, for any reason. The event Organizer/Company understand and accept they will continue to be responsible for full payment of the entire event as agreed upon on the approved BEO Contract, estimated revenue from the full event or the actual charges incurred, whichever is greater .*
- ◆ *No event shall proceed without a completed and signed BEO Contract and deposit, unless otherwise agreed upon in writing by authorised SVGCC Management.*
- ◆ *The performance of this contract is contingent and subject to the ability of management to complete all arrangements without interruption or interference and is subject to, but not limited to: acts of God, labour troubles, disputes or strikes, accidents, government restrictions, transportation of food, beverages or supplies and/or any other causes beyond the control of management, that may prevent or interfere with the performance of any contract or agreement. SVGCC reserves the right to substitute all products and services as required.*

In conjunction with local health orders and to ensure the health, safety and wellness of our membership, guests and team, we require all Event Organizers to keep a record of all guests attending their event. Furthermore, upon request agree to provide a copy of all attendees to The Sturgeon Valley Golf & Country Club and/or Alberta Health Services. Any Information collected will be for the sole purpose of contact tracing only and will remain completely confidential. Event organizers are solely responsible for their attendees, and are required to ensure no attendees have travelled internationally within 14 days of the event, entering SVGCC property and do not display any known symptoms of COVID-19, as described by appropriate government officials.

Event organizers are solely responsible to ensure all their guests are following Club and government policies and mitigation recommendations to stop the transmission of any disease. Event organizers understand and must agree to the above attestation prior to hosting an event at Sturgeon Valley Golf & Country Club,
Thank you for your assistance ensuring everyone's safety.

Everyone entering the Clubhouse will be required to wear a approved mask and/or face covering,

BOOKING TERMS & CONDITIONS



FOOD SERVICE AGREEMENT

- ◆ *All food consumed on the premises must be purchased from the Sturgeon Valley Golf & Country Club and served by our staff. Remaining food & beverage from any event may not be removed from the premises, exceptions will be made for wedding & birthday cakes. Any other items must have SVGCC approval and must follow Alberta Health Services & industry standards.*
- ◆ *Menu selection and event details are required at least two (2) weeks in advance of the first day of your function. Your expected guest count is required seven (7) business days prior to the first day of your event, if your expected and guaranteed guest count vary by more than +/-20%, an additional 15% surcharge will be applied to any guest count beyond the 20%.*
- ◆ *Final guaranteed number of guests and dietary concerns are required at least four (4) business days in advance of the first day of your event. Once the final guarantee is due, it may not be decreased. The client will be billed on the final guarantee or the actual number of guests present, whichever is greater. Should we not receive your guaranteed number in this time frame, the event will be billed for the expected number or total number of guests that attended, whichever is greater. Any additional guests or food added after the guarantee date or on the date of the event will be subject to a 15% surcharge on the items added.*
- ◆ *SVGCC reserves the right to substitute menu items or services when required, a suitable or similar alternative will be provided.*
- ◆ *To ensure dietary concerns can be accommodated; a list must be provided in writing four (4) business days in advance, (at the time the guarantee number of guests is required). Any additional dietary meals that are required after the final guarantee or on the day of the event will be charged as an additional meal, plus the 15% surcharge for an additional order.*
- ◆ *Menu minimums are specified throughout the menu. If you choose to place an order that does not meet the minimum, additional charges will apply.*
- ◆ *In consideration of health and safety & to ensure the quality and integrity of our products, buffet items will only be displayed for a maximum of one and a half (1.5) hours at any function.*
- ◆ *In an effort to reduce our carbon footprint, The Sturgeon Valley Golf & Country Club will only provide linen table cloths and linen napkins for full dinner events, house colors will be complimentary, all other requests for linens will be charged to the client at the rates outlined in the Event Planning Guide on page 6. We are unable to guarantee third party supplier colors or availability.*
- ◆ *Events will have access to their function rooms one hour prior to their function. If you require additional time for setup or tear down, additional charges may apply. Please inquire with your Event Planner to ensure availability.*

ALLERGY ALERT!

Our facilities use ingredients that contain or may have been in contact with nuts, traces of nuts and/or other allergens in the preparation of our recipes. SVGCC is unable and does not guarantee third party supplier products. All guests assume sole responsibility for their consumption of food & beverages while on Club property and are encouraged to use extreme caution if at risk.

All food & beverage must be purchased and consumed at the Sturgeon Valley Golf & Country Club.

All prices are subject to a minimum 18% service fee and 5% G.S.T. Conditions apply, All rights reserved.



BOOKING TERMS & CONDITIONS

DECORATIONS AND ENTERTAINMENT

- ◆ *Decorations must not deface or damage the facilities including the use of adhesive agents, tacks, staples, tape, nails, or other devices of any kind. Any cleanup, damage, or maintenance repairs that are required as a result of an event, or their guests, will be billed directly to the Organizer/Company.*
- ◆ *All candles must be in enclosed containers with the tip of the flame at least 2" below the lip of the container. Decorations or decoration materials including candles, must conform to local fire regulations. It is expressly prohibited for banners or materials of any kind to be affixed to the ceiling, walls, partitions, windows or any part of the building without the written consent of SVGCC. **A clean up/maintenance charge of \$400.00 will apply if confetti or similar décor is used or if excessive cleanup is required.***
- ◆ *All decorations or signs must be fully removed upon completion of the event. SVGCC will not be held responsible or liable for any missing or damaged items.*
- ◆ *All entertainment must cease by 1:00am with the facility vacated by 2:00am, no exceptions.*
- ◆ *Access gates are closed at 2:00am sharp and will not be open prior to 10:00am the following day, exceptions may be granted, if arranged in advance with the Club.*
- ◆ *All functions at which there is a DJ or live music being played are subject to a **SOCAN fee and Resound fee, which are then advanced to each association.** The fees are based on type of event, capacity and other factors. Please ask your Event Planner for a quote, if applicable to your event.*

AV EQUIPMENT:

If you are interested in bringing in your own equipment or a third party supplier, permission is required by the SVGCC, additional fees may apply.

AUDIO VISUAL RENTALS

Flipchart	\$10.00	Screen	\$15.00	DVD Player	\$25.00
Flipchart Paper	\$10.00	LCD Projector	\$75.00	Wireless Mic.	N/C
Easel	N/C	Television	\$30.00	Podium	N/C

ADDITIONAL SERVICES

Linen Napkins	\$1.00 ea.	Cake Cutting/Plating	2.00 person	BBQ (small)	\$60.00
Linen Table Cloths	\$5.00 ea.	Photocopying	\$0.35 per copy	BBQ (large)	\$90.00
Charger Plate	\$5.00 ea.	Dance Floor 12 x 3 x 3 panels	\$150.00	Butler Service	\$7.00 Person

We would be happy to utilize our suppliers and preferred pricing to accommodate items that we currently do not have available. Please ask your Event Planner for details and pricing.

BREAKFAST

AVAILABLE DAILY 6:30am to 11:00am



Breakfast buffets include chilled fruit juice,
freshly brewed regular & decaffeinated coffee & our selection of herbal tea

VALLEY FULL BREAKFAST

\$23.95/PERSON (Minimum 20
people)

Assorted Danish | Muffins | Croissants
Assorted Cereal
Loaded Scrambled Eggs
French Toast
Country Fried Hash Browns
Breakfast Sausage | Smoked Bacon
Seasonal Fresh Fruit
Assorted Condiments & Preserves

CLASSIC CONTINENTAL

\$14.75/PERSON

Assorted Danish | Muffins | Croissants
Yogurt with Granola | Nuts | Dried Fruit
Seasonal Fresh Fruit Tray

BREAKFAST ENHANCEMENTS

from \$4.00 | per guest

Spinach & Cheese Frittata
Eggs Benny
Loaded Scrambled Eggs
Belgian Waffles
Fruit Cocktail
Fresh Tomatoes
Yogurt

Must be ordered for all guests.

STURGEON VALLEY BRUNCH

\$34.95/PERSON (Minimum 30 people)

Assorted Danish | Muffins | Croissants
Chef's Selection of Specialty Loafs
Chef's Choice Salads (2)
Country Hash Browns | Loaded Scrambled Eggs
Choice of: French Toast | Waffles | Pancakes
Breakfast Sausage | Smoked Bacon
Grilled Chicken & Mushroom Ragout
Penne | Basil Pesto
Bourbon Glazed Baked Ham
Seasonal Fresh Fruit
Assorted Squares and Tortes Station

All food & beverage must be purchased and consumed at the Sturgeon Valley Golf & Country Club.

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REFRESHMENTS

Coffee Carafe (8 cups)	Regular or Decaffeinated	\$22.00
Coffee Urn (20 cups)	Regular or Decaffeinated	\$40.00
Herbal Tea	Assorted Flavours	\$2.75
Fountain Pop	60oz. pitcher	\$14.50
Bottled Pop (591ml)	Assorted Varieties	\$3.50
Fruit Juice	60oz pitcher	\$18.00
Bottled Juice	491ml Apple & Orange	\$3.50
Bottled Water		\$2.75
Gatorade or G2	Assorted Flavours	\$3.75
Bottled Pure Leaf Iced Tea	Lemon or Raspberry	\$4.00
Alcohol-Free Punch	Serves up to 30 people	\$40.00
Assorted Beverage Station	Coffee, Assorted Tea, Fruit Juices	\$5.25/Person

SNACKS

Danish Muffins Croissants	\$3.00
Featured Cookies	\$2.50
Featured Loaf	\$3.00
Individual Fruit Yogurt	\$2.75
Munchies Assorted Nuts	\$6.00
Bag of Chips	\$2.00
Chocolate Bars	\$2.00
Granola Bar	\$3.00
Hummus & Pita	\$5.00 Person.
Seasonal Fresh Fruit Platter	\$7.00 Person

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Lunch Favorites

AVAILABLE DAILY 11:30am to 3:00pm



THE ITALIAN KITCHEN

\$28 | PERSON

Toasted Bread Sticks
Tomato & Onion Salad Traditional Caesar Salad
Spinach & Cheese Cannelloni Marinara
Pasta Primavera
Breast of Chicken Cacciatore
Seasonal Fresh Fruit
Tiramisu Cake

GOURMET BURGER BAR

\$25 | PERSON

Mix Greens Salad & Assorted Dressings
Traditional Caesar Salad
Thick Fries | Western Baked Beans
Corn on the Cob | Fresh Pretzel Bun
Seasonal Fresh Fruit
Assorted Cookies & Squares

Select One:

Veggie Patty | Chicken Breast Alberta Beef Patty | Italian Sausage

ASIAN DELIGHT

\$28 | PERSON

Asian Noodle Salad
Creamy Cucumber Salad
Pot Stickers
Spring Rolls
Asian Fried Rice
Asian Vegetables
BBQ Pork Loin
Assorted Squares & Fortune Cookies

CHEF'S KETTLE & SANDWICHES

\$23 | PERSON

Chef's Soup of the Day
Mixed Green Salad
Vegetable Crudités
Assorted Pickle Platter
Assorted Sandwiches | Wraps | Croissants
Assorted Squares & Cookies
Fresh Seasonal Fruit

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CUSTOM DINNER BUFFETS

Dinner buffets include freshly brewed regular & decaffeinated coffee & our selection of herbal tea

MINIMUM OF 40 GUESTS REQUIRED

THE VALLEY FEAST

4 Salads | 1 Entrée | 2 Sides
1 Chef Carved Feature:

AAA Canadian Prime Rib of Beef	\$60.00
AAA Canadian Roast Beef Au Jus	\$52.00
Five Spice Hoisin Pork Loin	\$49.00
Smoked BBQ Pork Back Ribs	\$48.00
Additional entrée	\$9.00

THE ALBATROS

3 Salads | 1 Entrée | 1 Sides
1 Chef Carved Feature:

AAA Canadian Prime Rib of Beef	\$56.00
AAA Canadian Roast Beef Au Jus	\$48.00
Five Spice Hoisin Pork Loin	\$45.00
Smoked BBQ Pork Back Ribs	\$44.00
Additional entrée	\$9.00

SALADS

Tomato | Cucumber | Red Onion | Balsamic
Asian Noodles | Peppers | Onions | Thai Sweet Chili
Kale Crunch | Cranberries | Lemon Citrus Vinaigrette
Creamy Potato Salad | Dijon Dill Dressing
Mediterranean Pasta | Garlic Aioli
Fresh Tomato | Acini | Balsamic | Pesto Fresca

SV Smashed Taco | Sour Cream | Salsa
Clubhouse Slaw | Creole Dijon
Berry Spinach | Raspberry Vinaigrette
Mixed Greens | Assorted Dressings (3)
Classic Caesar | Croutons | Bacon | Parmesan
Chickpeas | Roasted Corn | Artichoke | Red Pepper | Ancho

SIDES

Spanish Rice
Basmati Rice
Steamed Rosemary Potatoes
Roasted Garlic Mashed Potatoes
Baked Potato | Sour Cream | Bacon | Chives
Penne | Marinara
Four Cheese Tortellini | Mushroom Alfredo

ENTRÉE

Baked Atlantic Salmon | Honey Soya Glaze
Spinach & Cheese Cannelloni | Marinara
Grilled Chicken Breast | Tarragon Red Wine Sauce
Butter Chicken
Penne | Chicken | Red Thai Curry
Breast of Chicken Cacciatore
Mediterranean Veal Cutlets

DINNER BUFFETS INCLUDE:

Fresh Dinner Rolls & Butter | Chef's Choice of Seasonal Vegetables Medley
Assorted Dessert Platters

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RECEPTION OPTIONS

***MINIMUM ORDER OF 2 DOZEN PER ITEM**

Chicken Wings	BBQ Sea Salt & Pepper Cajun Lemon Pepper Teriyaki Hot	\$22.00 dz.
Cauliflower Bites	Crusted Cauliflower Buffalo Hot Sauce Ranch	\$19.00 lbs
Pot Stickers	Chicken & Chive Sesame Dip	\$18.00 dz.
Vegetarian Spring Rolls	Asian Vegetables Thai Sweet Chili Plum Sauce	\$19.00 dz.
Garlic Dry Ribs	Sea Salt Cracked Pepper Bourbon BBQ Sauce	\$24.00 lb
Szechwan Meat Lollipops	Beef Meatballs Sweet Asian Sauce	\$20.00 dz.
Buffalo Chicken Cones	Crusted Chicken Bites Buffalo Sauce Shredded Lettuce	\$24.00 dz.
Chicken Kabobs	Grilled Chicken Bell Peppers Onions Bourbon BBQ Sauce	\$24.00 dz.
Alaskan Wild Wing Cones	Panko Pollock Clubhouse Tatar Lemon	\$22.00 dz.
Jalapeño Poppers	Fresh Jalapeños Cream Cheese Smashed Tortillas	\$19.00 dz.
Assorted Sliders (max 2)	Roast Beef Meatball Marinara Chicken	\$32.00 dz.
Assorted Sushi Rolls	15 pieces Cusabi Sauce Pickled Ginger Soya Sauce	Market.
Bacon Wrapped Perogies	Potato Cheddar Sour Cream Dill Dip	\$20.00 dz.
Sweet Drop Peppers	Stuffed with Cream Cheese	\$19.00 dz.
Bruschetta Our Way	Tomatoes Basil Onion Balsamic Olive Oil Crostini	\$22.00 dz.
Donair Canapés	Grilled Naan Sweet Sauce Cheese Donair Loaf Tomato	\$24.00 dz.
Cinnamon Bites	Cinnamon Sugar	\$16.00 dz.

RECEPTION PLATTERS

(minimum order 15 people | 4 pieces per item | person)

Kettle Chips	Garlic Aioli Dip	\$6.00 Person
Vegetable Crudités	Chef's Seasonal Selection Ranch	\$8.00 Person
Seasonal Fresh Fruit Platter	Chef's Seasonal Selection Yogurt Dip	\$8.00 Person
Sandwich Platter	Assorted Sandwiches Croissants Wraps	\$12.00 Person
Domestic & Imported Cheese	Chef's selection of Imported & Domestic Cheese Crackers	\$9.00 Person
Charcuterie Board	Imported & Domestic Cold Cuts Cheese Antipasto Crackers	\$16.00 Person
Deli Station	Turkey Corned Beef Ham Genoa Salami Mortadella Pickles Cheese Fresh Buns	\$14.00 Person

RECEPTION PACKAGE 1

Vegetable Crudite s | Seasonal Fruit Platter
Vegetarian Spring Rolls | Pot Stickers
Szechwan Meat Lollipops | Chicken Wings
Dessert Squares

\$39.00 | Person

(3 Pieces Per Item | Person)

Chef Attended Action Station \$7.00 | Person

RECEPTION PACKAGE 1

Vegetable Crudités | Seasonal Fruit Platter
Vegetarian Spring Rolls | Pot Stickers
Szechwan Meat Lollipops | Chicken Wings
Dessert Squares

\$49.00 | Person

(3 Pieces Per Item | Person)

Chef Attended Action Station \$7.00 | Person

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BAR SERVICES

We are governed and licenced by the Alberta Gaming & Liquor Commission. Liquor service will not be permitted after 1:00a.m. A minimum revenue of \$350.00 must be generated per bar. If the minimum is not reached, the event Organizer/Company will be charged a \$25/hour bartender labour charge for each bartender, including set up and take down, to a minimum of three hours (3), this charge will be included on the final invoice for the event.

Requests for products that are not part of our standard menus may be ordered if sufficient notice is provided, however will be subject to availability and Club pricing. The client will be charged for the full order; Arrangements must be made a minimum of three (3) weeks prior to the event date.

Authorized representatives of the Sturgeon Valley Golf & Country Club may cease service at anytime, for any reason.

As per A.G.L.C. regulations our service staff will request approved government issued photo identification for individuals that appear to be under the age of 25 and are required to refuse service to any individual whom appears to be intoxicated by alcohol or illicit drugs. The event Organizer/Company will be responsible for all guests attending their event.

A minimum cleanup charge of \$400.00 will be included on the final invoice for any cleanup or maintenance that is required due to over consumption of food or beverages and/or not considered to be regular cleanup.

Cash Bar

All guests purchase beverages at the bar, at regular club prices, bar tabs are not available.

Ticket Bar

Tickets are purchased in advance & redeemed for beverages at the bar. All sales are final, no refunds, will be available.

Subsidized Bar

Guests of the event will be charged a flat rate for beverages, minimum \$2.00 per beverage. All monies will be collected by the Club on behalf of the host, then will be applied/credited to the final invoice. All beverages on subsidized bars, will be invoiced at Club prices.

Host Bar

All beverages will be invoiced to the host of the event, at Club prices.

Wine Corkage

The event host provides bottles of wine. To open & place a \$15.00 per bottle charge will apply. To open & pour a \$20.00 charge per bottle will apply. All charges will be applied to the final invoice for the event. Our wine corkage service requires that all products are removed from the Club at the conclusion of the event. SVGCC will not be responsible for loss, damage or quality of any products. Products may be subject to additional storage fees, if the aforementioned requirements are not realized. All products must be purchased from an approved A.G.L.C. supplier or distributor, no home brewed/made products are permitted. A valid receipt must be present for products that are not supplied by the SVGCC.

**SVGCC does not offer full corkage bars/service.
All food and beverages must be purchased from
the Sturgeon Valley Golf & Country Club**



BAR SERVICES

All bars are stocked with house selected products, and will be invoiced at regular Club prices. The host is solely responsible to notify the Club of any restrictions on host bars, and/or products and pricing, prior to the event date.

SVGCC, is licenced by the Alberta Liquor and Gaming Commission , and will adhere to all A.G.L.C polices, procedures and industry best practices, where/when applicable.

SVGCC employees are encouraged and required by law to request approved government issued picture identification for all persons that appear to be under the age of 25.

Representatives and employees of SVGCC have the right to refuse service to any guest of the Club, whom appear to be intoxicated and/or do not adhere to Club policies.

It is recommended that transportation arrangements are made in advance for your guests, that may require a safe ride from the event.

SVGCC reserves the right to discontinue services to any individual or group of guests, for any valid reason &/or contact the appropriate authorities for violation of Club policies, civil, provincial or federal laws. Or legislation

The host of an event is solely responsible to ensure their guests behavior will not jeopardize the health, safety or wellness of any persons on Sturgeon Valley Golf & Country Club property or to the property itself.

PRODUCT	BAR PRICES
Domestic Beer (btl/can)	\$6.00
Import Beer (btl/can)	from \$7.00
Standard Draft Beer (pint)	from \$7.50
Premium Draft Beer (pint)	from \$9.00
Select Coolers (btl/can)	from \$7.00
House Liquor (oz.)	\$6.00
Premium Liquor (oz.)	from \$7.75
House Wine (5 oz.)	\$8.35
House Wine (8 oz.)	\$12.15
House Wine (750ml BTL)	\$38.00
SPECIALTY WINE & BEVERAGES	MARKET PRICE

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REQUEST FOR VENUE BOOKING

Please complete the following questionnaire and email to: fb@svgcc.ca
 Thank you for the opportunity to host your special event.

Event Host Name:		
Date of Event:		
Name of Event:		
Type of Event:		
Number of Expected Guests:		
On-Site Contact Name:		

BILLING INFORMATION

Contact/Organizer Name		
Business Name		
Address:		
Phone:		
Email:		
Fax:		
Method of Payment:		
Name on Account:		
Account Number:		
Expiry Date:		
Sec Code <small>(back of card):</small>		

By signing below you accept all terms, conditions and policies of the Sturgeon Valley Golf & Country Club. Furthermore you agree to pay in full, for all services and charges rendered on your behalf, by the Sturgeon Valley Golf & Country Club & as agreed upon in the Banquet Event Order. This request is not confirmation of booking.

NAME (FIRST , LAST)	SIGNATURE	DATE



STURGEON VALLEY GOLF & COUNTRY CLUB

780 973 6700

25114 Sturgeon Road, Sturgeon County, Alberta, T8T 156

sturgeonvalleygolfclub.com

CONTACTS:

MARK BECKWITH

GENERAL MANAGER / TOURNAMENT BOOKINGS

GM@SVGCC.CA

RALPH MAZZUCA

FOOD & BEVERAGE MANAGER / EVENT BOOKINGS

FB@SVGCC.CA

DEBBIE HUDE

OFFICE MANAGER/ACCOUNTANT

ACCT@SVGCC.CA

Location...

Just 2 kilometers from St. Albert on Sturgeon Road (connection of Sir Winston Churchill Avenue) or From Edmonton, north on 127th street, following the curve,

