



Where Friends Meet
& Friendships Grow

STURGEON VALLEY

G O L F & C O U N T R Y C L U B

20  23

E V E N T P L A N N I N G G U I D E

25114 STURGEON ROAD | STURGEON COUNTY, AB
780 973 2205 | STURGEONVALLEYGOLFCLUB.COM



VALLEY LOUNGE & PATIO

- ❖ Seating for up to 60 guests
- ❖ Square tables of 4 to 6 with walnut wood finish
- ❖ 2 x 60" + 1 x 80" televisions
- ❖ Access to the Valley Lounge Patio
- ❖ Eight premium domestic & import beers on tap
- ❖ Premium liquor and wine selection
- ❖ Reception style service or formal seating
- ❖ Dedicated entrance and restroom facilities
- ❖ Free WIFI
- ❖ 40' X 40' or 1600 sq.ft.
- ❖ Ceiling height 9' | height to chandeliers 7'
- ❖ Mobile dance floor up to 12' x 12' or 144 sq.ft.

Food & Beverage Minimum Spend Required

Contact your Event Planner for rental rates, terms & conditions

NOT AVAILABLE DURING PEAK SEASONS



STURGEON ROOM



- ❖ Seating for up to 160 guests
- ❖ 2 x 42" + 2 x 60" + 1 x 65" televisions
- ❖ Access to the 10th tee Patio
- ❖ Six premium domestic & import beers on tap
- ❖ Premium liquor and wine selection
- ❖ Dedicated entrance and restroom facilities
- ❖ Free WIFI
- ❖ Reception style service or formal seating
- ❖ 32' X 90' or 2880 sq.ft.
- ❖ Ceiling height 9' | height to chandeliers 7'
- ❖ Mobile dance floor up to 250 sq.ft.
- ❖ Available year round
- ❖ Perfect for weddings, tournaments, anniversaries, celebrations of life, retirements, large or small gatherings and corporate meetings

Room only from \$250.00 per hour | (minimum 4 hours)
Room rental discounts available when Food & Beverage minimum spend achieved.

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.

Sturgeon Valley Golf & Country Club has had the experience and privilege of hosting an array of 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 guests of the Club, as if they were family. Our promise is to make every effort to "Offer quality products and services for a fair price, in a well-manicured, clean and welcoming environment".

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.

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

PAYMENT, PRICING & CANCELLATIONS:

- ❖ All events 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.
- ❖ 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 seven (7) days after the first day of the event. After seven (7) days from the first day of which the event is held, interest will be charged at a rate of 3% on the remaining balance due for the event, which will be charged to the credit card on file.
- ❖ We guarantee all prices including food, beverage, multimedia, and room rental rates, no more than 30 days prior to the date of the function, or as indicated on the B.E.O. Contract.
- ❖ 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 under twelve (12) years of age can be arranged in advance.
- ❖ All prices, services and menus are subject to change without notice, suitable alternatives will be provided.
- ❖ Additional labour charges may be applicable, if any part of an event requires staffing on a recognized federal, provincial or civic holiday.

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.

STURGEON VALLEY

GOLF & COUNTRY CLUB



BOOKING POLICIES, TERMS & CONDITIONS

- ❖ By providing a deposit, signing and/or approving your B.E.O. Contract, you have indicated that you understand, accept & agree to 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 understands and accepts all responsibility and liability for damages incurred to the property, contents of the property & their guests, including third party suppliers who are present on the property at the Organizer/Company's request before, during, and post event. Any additional charges for damages or any other additional costs associated to the event 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 does not accept responsibility or liability for damages or loss of any attendees' personal belongings left at the premises prior, during or post 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 B.E.O. Contract.
- ❖ The Organizer/Company understands and accepts all responsibility and liability of any fines, loss of business and/or assessment of damages to people or property.
- ❖ Authorized SVGCC representatives may cease service at any time during an event and request all guests vacate the property immediately, or when safe to do, so for any reason. The event Organizer/Company understands and accepts, they will continue to be responsible for the full payment of the event, as agreed upon on the approved B.E.O. Contract, or the actual charges at the time service has ceased, whichever is greater.
- ❖ The performance of this contract is contingent and subject to the ability of management and/or authorized representatives of the SVGCC 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 or the SVGCC, 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.
- ❖ **No event shall proceed without a completed and signed B.E.O. Contract and deposit, unless otherwise agreed upon in writing by authorized SVGCC Management.**



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 the required 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 due 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, with a suitable or similar alternative.
- ❖ To ensure dietary concerns can be accommodated, a list must be provided in writing four (4) business days in advance, (at the time the guaranteed 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 & safety and 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 tablecloths 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 (1) 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.**

STURGEON VALLEY

GOLF & COUNTRY CLUB



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 invoiced 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	\$15.00	Screen	\$25.00	DVD Player	\$50.00
Flipchart Paper	\$15.00	LCD Projector	\$125.00	Wireless Mic.	N/C
Easel	\$10.00	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 panels	\$150.00	Butler Service	\$7.00 Person
Additional audio/visual equipment is available. Please ask your Event Planner for details and pricing.					

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Breakfast Selections

Available Daily 7:00am to 11:00am

includes freshly brewed regular & decaffeinated coffee & herbal tea



BREAKFAST BUFFETS

(Minimum 25 guests)

VALLEY BREAKFAST

\$21.95 | PERSON

Assorted Danish | Muffins | Croissants

Loaded Scrambled Eggs

French Toast

Country Fried Hash Browns

Breakfast Sausage | Smoked Bacon

Seasonal Fresh Fruit

Assorted Condiments & Preserves

GRAB N GO BREAKFAST

\$9.25 | PERSON

Breakfast Sandwich

(2 Eggs + Bacon, Ham or Chorizo Sausage)

Hashbrown Pattie

Seasonal Fresh Fruit

CONTINENTAL BREAKFAST

\$11.95 | PERSON

Assorted Danish | Muffins | Croissants

Yogurt with Granola | Nuts | Dried Fruit

Seasonal Fresh Fruit Tray

Fruit Juice

BREAKFAST ENHANCEMENTS

- MUST BE ORDERED FOR ALL GUESTS -

Spinach & Cheese Frittata | Omelet
Eggs Benny | Loaded Scrambled Eggs
Belgian Waffles | Pancakes | French Toast
Fresh Tomatoes

from 4.95 | PERSON

PLATED BREAKFAST

(Maximum 25 guests)

FULL ROUND BREAKFAST

\$14.95 | PERSON

Two Eggs | Smoked Bacon | Breakfast Sausage

Choice of Potato | Fruit Cocktail

WRANGLER BREAKFAST

\$23.95 | PERSON

Two Eggs | 8oz. Strip Loin Steak

Choice of Potato | Fruit Cocktail

LIFESTYLE BREAKFAST

\$14.95 | PERSON

Bell Pepper & Green Onion, Egg White Omelet

Cottage Cheese | Fresh Tomato | Fruit Cocktail

PLATED BREAKFAST OPTIONS

- MUST BE ORDERED FOR ALL GUESTS -

EGGS

Spinach & Cheese Frittata | Ham & Cheese Omelet
Eggs Benny | Loaded Scrambled Eggs

POTATO

Country Fried Hashbrowns | Potatoes O'Brien
Hashbrown Patties (2)

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REFRESHMENTS & SNACKS



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	\$15.00
Bottled Pop (591ml)	Assorted Varieties	\$3.75
Fruit Juice	60oz pitcher	\$17.00
Bottled Water	500 ml	\$2.95
Gatorade or G2	Assorted Flavours	\$3.75
Pure Leaf Iced Tea	Raspberry	\$3.75
Alcohol-Free Punch	Serves up to 30 people	\$50.00
Beverage Station	Coffee, Assorted Tea, Juice	\$6.95 Person

Snacks

Danish Muffins Croissants	\$3.50
Featured Cookies	\$2.25
Featured Loaf	\$2.75
Individual Fruit Yogurt	\$2.75
Assorted Nuts	\$5.00
Bag of Chips	\$2.00
Chocolate Bars	\$2.00
Granola Bar	\$2.75
Hummus & Pita	\$6.25 Person
Seasonal Fresh Fruit Platter	\$7.00 Person



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LUNCH FAVORITES

includes freshly brewed coffee & assorted herbal tea

AVAILABLE 11:30AM TO 3:00PM



**LUNCH MENU AVAILABLE FOR DINNER
+ 10.00 | PERSON**

**conditions apply*



CHEF'S KETTLE & SANDWICHES \$22.95

Chef's Soup of the Day | Vegetable Crudités
Pickle Platter | Domestic Cheese
Assorted Sandwiches | Wraps | Croissants
Featured Squares & Cookies
Fresh Seasonal Fruit

TOURNAMENT BBQ

Caesar Salad | Chef's Feature Salad | Garlic Breadsticks
Corn on the Cob | Western Baked Beans | Baked Potato
Seasonal Fresh Fruit | Dessert Station

CHOICE OF ONE:

Advance Order Required For Each Selection:

8 oz. AAA Rib-Eye	\$38.95
8 oz. AAA Striploin	\$31.95
BBQ Chicken Breast	\$26.95
BBQ Baby Back Ribs Full Rack	\$27.95
BBQ Chicken Breast & ½ Rack Ribs	\$27.95

MEXICAN TACO BAR \$29.95

Roasted Corn Salad | Smashed Taco Salad
Spanish Rice | Refried Beans | Mexi Fries
Clubhouse Pico De Gallo | Sour Cream

CHOICE OF TWO:

Beef | Chicken | Fish | Pork

PRANZO ITALIANO \$27.95

Garlic Parmesan Bread Sticks
Tomato Acini Pesto Fresca | Caesar Salad
Spinach & Cheese Cannelloni Pesto Marinara
Parmesan & Herb Roasted Potatoes & Vegetable
Polo Parmigiana | Fresh Fruit | Tiramisu Cake

ASIAN DELIGHT \$27.95

Thai Noodle Salad | Asian Slaw
Chicken & Chive Pot Stickers | Pork Spring Rolls
Asian Fried Rice | Asian Vegetables
Korean BBQ Chicken | Char Siu Pork
Fortune Cookies & Assorted Squares

SOUP & SALAD BAR \$19.95

Chef's Soup Of The Day
Garlic Parmesan Bread Sticks & Artisan Breads
Mushroom Salad | Smashed Taco Salad | Caesar
Tomato Acini Pesto Fresca | Thai Noodle | Caprese
Tomato & Cucumber | Mixed Greens & Assorted
Dressings

GOURMET BURGER BAR \$23.95

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

CHOICE OF ONE:

Advance Order Required For Each Selection:

Veggie Patty | Chicken Breast | Alberta Beef Patty
Italian Sausage On A Bun with Peppers & Mushrooms

Bacon, Sauteed Mushrooms & Onions + 3.00

CUSTOM DINNER BUFFETS

Minimum 40 Guests



THE VALLEY FEAST

3 Salads | 1 Entree | 1 Side | Carving Station

Please Select Your Carving Station

Beef Tenderloin Red Wine Demi	60.00
AAA Prime Rib of Beef Rosemary Jus	55.00
AAA Roast Beef Au Jus	46.00
AAA Beef Striploin Peppercorn Sauce	50.00
Smoked Beef Brisket BBQ Jus	43.00
Bacon Wrapped Pork Loin Maple Jus	43.00

THE GRANDE BUFFET

4 Salads | 1 Entree | 2 Sides | Carving Station

Please Select Your Carving Station

Beef Tenderloin Red Wine Demi	65.00
AAA Prime Rib of Beef Rosemary Jus	60.00
AAA Roast Beef Au Jus	50.00
AAA Beef Striploin Peppercorn Sauce	55.00
Smoked Beef Brisket BBQ Jus	48.00
Bacon Wrapped Pork Loin Maple Jus	48.00

Dinner Buffets Include:

Fresh Dinner Rolls & Butter | Seasonal Vegetables | Chef's Choice Assorted Dessert Station
Coffee & Assorted Herbal Tea

SALADS SELECTION

Tomato | Cucumber | Red Onion | Balsamic

Asian Noodle Salad | Peppers | Onions | Thai Sweet Chili

Caprese Salad | Tomatoes | Bocconcini | Basil | Balsamic

Creamy Potato Salad | Poblano Ranch

Mediterranean Pasta | Greek Dressing

Fresh Tomato | Acini | Balsamic | Pesto Fresca

Beet | Apple | Feta Cheese | Raspberry Dressing

SV Smashed Taco | Sour Cream | Salsa

Clubhouse Slaw | Creole Dijon

Marinated Prairie Mushroom Salad

Mixed Greens | Assorted Dressings (3)

Classic Caesar | Croutons | Bacon | Parmesan

Mexican Roasted Corn Salad

Watermelon Mint Salad

SIDE CHOICES

Spanish Rice

Mushroom Rice Pilaf

Herb Roasted Potatoes

Roasted Garlic Mashed Potatoes

Baked Potato | Sour Cream | Bacon | Chives

Baked Fusilli | Pesto Marinara

Four Cheese Tortellini | Mushroom Alfredo

ENTRÉES OPTIONS

Char Siu Pork

Spinach & Cheese Cannelloni | Pesto Marinara

Grilled Chicken Breast | Tarragon Red Wine Sauce

Seared Chicken Breast | Creamy Dijon & Herb Sauce

Baked Atlantic Salmon | Honey Soya Glaze

Wild Mushroom & Roasted Garlic Ravioli | Chicken Alfredo

Chicken Parmigiana

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RECEPTION OPTIONS

minimum order | two dozen per item



Cauliflower Bites	Crusted Cauliflower Buffalo Hot Sauce Ranch	\$19.00 lbs.
Garlic Dry Ribs	Sea Salt Cracked Pepper Green Onion Bourbon BBQ Sauce	\$24.00 lbs.
Chicken Wings	Sauced BBQ Teriyaki Hotiyaki Hot Honey Garlic Thai Sweet Chili Dry Seasoned Sea Salt & Pepper Cajun Parmesan Herb Feature Flavour	\$24.00 dz.
Pot Stickers	Chicken & Chive Soy Sesame Dip	\$18.00 dz.
Vegetarian Spring Rolls	Asian Vegetables Thai Sweet Chili Plum Sauce	\$19.00 dz.
Szechuan Meatball Lollipop	Beef Meatballs Sweet Asian Sauce	\$20.00 dz.
Chicken Caesar Cones	Crusted Chicken Bites Lettuce Caesar Dressing	\$24.00 dz.
Chicken Kabobs	Grilled Chicken Bell Peppers Onions Bourbon BBQ Sauce	\$24.00 dz.
Caprese Skewers	Cherry Tomatoes Bocconcini Basil Balsamic Drizzle	\$22.00 dz.
Salmon Mousse Canapés	Smoked Salmon Mouse Cucumbers Dill	\$24.00 dz.
Assorted Sliders	Prime Rib Smoked Beef Brisket Crispy Chicken	\$30.00 dz.
Mini Mason Jars	Ginger Beef & Chow Mein Char Sui Pork & Chow Mein Lemongrass Chicken & Vermicelli	\$26.00 dz.
Bacon Wrapped Perogies	Potato Cheddar Bacon Sour Cream & Dill Dip	\$20.00 dz.
Poco Taco Salad	Beef Chicken Pork Mini Tortilla Bowl Traditional Toppings	\$24.00 dz.
Bruschetta Our Way	Tomatoes Basil Onion Balsamic Olive Oil Crostini	\$22.00 dz.
Fruit Kabobs	Assorted Seasonal Fruit Skewers Yogurt Dip	\$22.00 dz.
Cinnamon Bites	Cinnamon Sugar	\$16.00 dz.

RECEPTION | PER GUEST

minimum 20 people

Kettle Chips	Garlic Aioli Dip	\$6.00
Vegetable Crudites	Chef's Seasonal Selection Ranch	\$7.00
Fresh Fruit Platter	Chef's Seasonal Selection Yogurt Dip	\$8.00
Sandwich Platter	Assorted Sandwiches Croissants Wraps	\$10.00
Cheese Board	Chef's selection of Imported & Domestic Cheese & Crackers	\$14.00
Charcuterie Board	Imported & Domestic Cold Cuts Cheese Antipasto Crackers	\$18.00
Poutine Bar	Seasoned Thick Fries Tatars Gravy Mixed Cheese Cheese Curds Beef Brisket Bacon Green Onions	\$14.00
Action Station	Flambé Shrimp Fruit Crepes Chicken Wing Bar	\$12.00
Flatbread Feast	Szechuan Chicken Margarita Veggie Chorizo, Mushrooms & Peppers	\$13.00
Deli Station	Turkey Corned Beef Ham Genoa Salami Mortadella Pickles Olives Cheese Fresh Assorted Buns	\$12.00
Carving Station	Beef Brisket Prime Rib Baron of Beef Hoisin Pork Loin Fresh Buns Condiments	\$16.00

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BAR SERVICES



- ❖ The SVGCC is licensed by the Alberta Liquor and Gaming Commission and will adhere to all A.G.L.C. policies, 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.
- ❖ We are required to refuse service to any individual who appears to be intoxicated by alcohol and/or illicit drugs. The event Organizer/Company is responsible and liable for all guests attending their event.
- ❖ Authorized representatives of the Sturgeon Valley Golf & Country Club may cease service at anytime, for any reason.
- ❖ Liquor service is not permitted after 1:00a.m.
- ❖ It is recommended that transportation arrangements are made in advance for any 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 reason, &/or will contact the appropriate authorities for violation of Club policies, civil, provincial or federal laws or legislation
- ❖ 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, including products and pricing, prior to the event date.
- ❖ **The host of any 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 and/or to the property itself.**
- ❖ **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.**

BAR OPTIONS.

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 on the event date. All sales are final, no refunds, will be available for remaining tickets.

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 the 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.

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

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VENUE BOOKING REQUEST

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 (back of card):

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 and as agreed upon in the B.E.O. Contract. This request is not confirmation of booking.

NAME (FIRST , LAST)

SIGNATURE

DATE



STURGEON VALLEY

G O L F & C O U N T R Y C L U B

25114 Sturgeon Road, Sturgeon County, Alberta, T8T1S6
780 973 6700

sturgeonvalleygolfclub.com

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,

