



Weddings **2025**





THE LODGE

SNOW VALLEY

Lodge Rental

“

We were over the moon with how everything turned out. The venue was gorgeous, staff was extremely helpful, we couldn't have asked for anything to go differently.

Thank you so much from the bottom of our hearts for making our day the best day ever.

”

MIKAELA & LUKE

Married August 2023





THE LODGE

SNOW VALLEY

Lodge Rental

\$2,500

Maximum capacity 200.

Minimum guests required to book

fridays 100

saturdays 100

sundays 75

No outside caterers.

Includes

- 60" round tables
- chairs
- place settings
- white or black table-cloths
- choice of napkin colour
- head table - skirted on risers, with white curtain backdrop and mini lights
- guest book table
- cake table
- 2 gift/display tables
- DJ table
- prop table for photo booth
- 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 - \$63.49
- ReSound fee - obligatory - \$26.63

Outdoor Ceremony

\$1,200

Includes ground rental for the duration of the ceremony and chairs, including setup.

Client is responsible for any outdoor arches and/or sound system.

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
SNOW VALLEY

*Wining
&
Dining*

“

The food was delicious we had so many compliments from guests about it! Service was great, staff was constantly checking in on guests and clearing tables.

Everyone did an amazing job making our day a special one we will remember forever. We are so thankful for you hosting us.

”

SARAH & ARTHUR

Married August 2023





THE LODGE
SNOW VALLEY

The Lodge Buffet

\$62 per person

Ages 4-10 are \$31 per person. No charge for 3 and under.

Includes

Assorted 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 crou-
tons 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, shred-
ded 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 Pota-
toes**

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 Carv-
ing 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

5% GST will be added to all prices.

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

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without notice.



The Lodge Buffet

Dietary Restrictions

All food items in the buffet are labelled in the buffet to indicate Gluten-Friendly, Dairy Free, Nut Free, Vegetarian and/or Vegan.

All gluten-friendly items are prepared in a kitchen that also handles gluten, and as such cannot be guaranteed to be 100% gluten free.

All buffet items are displayed for a maximum of 90 minutes to ensure quality and integrity.

		Gluten-Friendly	Dairy Free	Nut Free	Vegetarian	Vegan
Salads						
Caesar Salad	●		●	●		
Greek Salad			●	●		
Spinach Salad	●	●	●	●		
Baby Wild Greens	●	●	●	●	●	
Asian Mandarin Salad	●	●		●	●	
Sides						
Warm Garden Vegetables	●	●	●	●	●	
Gravy	●	●	●	●	●	
Roasted Baby Potatoes	●	●	●	●	●	
Garlic Mashed Potatoes	●		●	●		
Four-Cheese Perogies			●	●		
Baked Cheese Tortellini			●	●		
Penne Pasta			●	●		
Entrées						
Alberta Roast Beef	●	●	●			
Roast Chicken Breast	●	●	●			
Salmon Medallions	●		●			
AAA Prime Rib	●	●	●			



THE LODGE
SNOW VALLEY

The Corkage Bar

\$19 per adult. \$9 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 and speeches.

Cash bar not permitted.

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

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

Champagne Reception

\$250 labour fee

Celebrate with champagne on the patio or in the main reception room.

Please provide your own plastic champagne flutes if service is on the patio.

5% GST will be added to all prices.
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THE LODGE

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Appetizers

\$250 labour charge

Served on the patio or in the main reception room.
Minimum order of 3 dozen for each different item.

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 and sweet plum glaze

Meatball Skewers (3) teriyaki
sauce glaze

Bruschetta proscuitto, cambo-
zola and pineapple on a crostini

Platters

Can be served as an appetizer or as a late night snack.
Each platter serves up to 50 people.

Cocktail Platter \$400

dry ribs, chicken bites, spring rolls
and onion rings

Deli Cold Cut Platter \$400

turkey, ham, roast beef and
proscuitto with cheddar cheese
and buns

Flatbread Platter \$300

hummus, tzatziki and spinach
dips

Late Night Snacks

Minimum order of 60% of dinner guests. Served for 1 hour.

16" Pizzas \$27/ea.

choice of: cheese, pepperoni,
ham and pineapple, and vege-
tarian

Nacho Bar \$7/person

corn tortilla chips, cheese sauce,
tomatoes, green onion, sour
cream, olives, and jalapeño

Poutine Bar \$6.50/person

gravy and mozzarella cheese

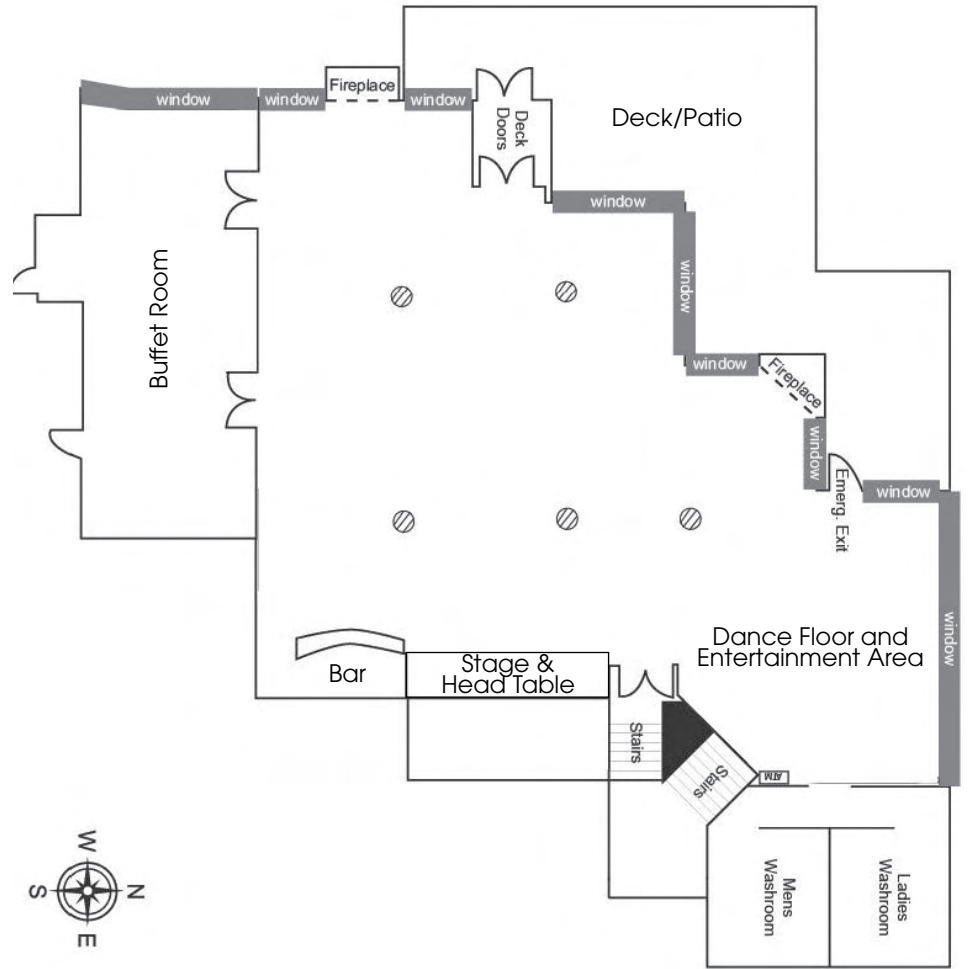
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THE LODGE

SNOW VALLEY

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 of \$2,000.00 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 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

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
SNOW VALLEY

Get In Touch

Start your happily ever after
with a best day ever

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Edmonton, AB

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