



## **2022 Afternoon Celebrations**

**Lodge Bookings until 5:00 p.m.**

**Lodge Rental - \$750**

## Italian Lunch Buffet

Garlic Bread

Caesar Salad

Artisan Greens Salad with sliced Tomato & Cucumber, shaved Carrot, toasted Pumpkin Seeds,  
Sun-dried Cranberries, Sprouts & Apple Cider Vinaigrette

Italian Meats, Cheeses, Olives & Grilled Vegetables

Vegetable Platter with Ranch Dip

Vegetarian Lasagna with Mozzarella Cheese

Meatballs & Pasta with Roasted Tomato & Rosemary Sauce

Baked Vegetable Rotini with an Asiago, Italian Herb, White Wine Garlic Cream Sauce

Fresh Fruit Platter

Tiramisu

Coffee & Herbal Teas

**\$34.00/person**

## Deluxe Lunch Buffet

Dinner Rolls & Butter

Caesar Salad

Asian Salad with Rice Noodles, Grilled Chicken, Mandarin Oranges, Roasted Cashews, Julienne of  
Sweet Peppers, Fresh Mint & Sesame Soya Dressing

Vegetable Platter with Ranch Dip

Pickles, Pimento Stuffed Green Olives, Hot Banana Peppers

Imported and Domestic Cheeses

Hot Garden Vegetables

Pan Roasted Red Potatoes with Mushrooms & Onions

Baked Four-Cheese Tortellini

Herb Roasted Chicken

Fresh Fruit Platter

Assorted Sweets

Coffee & Herbal Teas

**\$36.00/person**

## BBQ Lunch Buffet

Caesar Salad  
Pasta Salad  
Coleslaw  
Vegetable Platter with Ranch Dip  
Pickles, Pimento Stuffed Green Olives, Hot Banana Peppers  
Sliced Cheese, Tomatoes, Lettuce  
Condiments  
Fresh Fruit Platter  
Assorted Sweets  
Coffee & Herbal Teas

Choose one meat item only.  
If more than one type of entree is required the quantities of each must be specified.

6 oz. Rib Eye Steak	\$36.00
6 oz. Sirloin Steak	\$35.00
BBQ Boneless Chicken Breast	\$31.00
Beef Hamburger, Smokies & Vegetarian Burgers	\$28.00

## Mediterranean Lunch Buffet

Cream of Tomato & Fresh Basil Soup  
Greek Salad with Crumbled Feta Cheese  
Hummus & Grilled Flatbreads  
Grilled Beef & Chicken Souvlaki  
Lemon Roasted Potatoes  
Moroccan Rice  
Spanakopita  
Baklava  
**\$33.00/person**

PO Box 21100, Edmonton, AB T6R 2V4 | P. 780.809.2374 | F. 780.436.5479 | W. snowvalley.ca | E. gina@snowvalley.ca

*All prices subject to 18% service charge plus GST. Prices subject to change without notice.  
Revised July 2021*

## Corkage Bar

You provide the liquor, beer & wine along with a liquor license.  
Snow Valley will provide the Bartenders, Pop & Juice and Mixes & Condiments.  
Includes Open & Place of Dinner Wine on Dining Tables.

\$15.00 per Adult / \$10.00 per Child aged 17 & under

No Bottles larger than 1.14 Liters - Bar is closed during dinner service

If you wish to have a Toonie Bar along with the Corkage Bar, you will need to provide your own ticket seller, tickets and float. We cannot accept toonies at the bar when serving your liquor under your liquor license.

Champagne Reception on the Patio or in the Reception Room - \$100 service fee.  
Please provide your own plastic champagne flutes if service is on the Patio

## Corkage Dinner Wine Only

You provide the dinner wine only and have Snow Valley provide the liquor as a host bar. We will open & place your bottles of wine on the dining tables.

\$4.50 per Adult

## Host Bar

Charged on a per drink basis.

Snow Valley will provide the liquor, beer, wine, mixes & bartenders

Draft Beer - \$5.50

Regular Liquor, Beer & Wine - \$6.50

Premium Beer & Coolers - \$7.50

Premium Liquor - \$7.50 (available upon request)

Liqueurs \$8.00 - (available upon request)

Pop & Juice - unlimited - \$1.50/person

## Host Toonie Bar

Your guests pay a Toonie when purchasing our liquor. You subsidize the balance plus 18% service charge and GST on the full price. The bar tab and payment are finalized the following week. A credit card number is required to keep on file.

## Cash Bar

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