



THE LODGE
SNOW VALLEY

Celebrations
2026





THE LODGE

SNOW VALLEY

*Lodge
Rental*





Lodge Rental

Sunday to Thursday Celebrations

\$2,000 full day until 2:00am

\$1,200 until 5:00pm

Friday & Saturday Celebrations

\$2,500 full day until 2:00am

Maximum capacity 200.

Minimum guests required to book

fridays & saturdays 100

sunday to thursday no minimum

No outside caterers.

Includes

- 60" round tables
- chairs
- place settings
- white or black table-cloths
- choice of napkin colour
- elevated stage with white curtain twinkle light backdrop
- access to Bridal Suite
- skirted registration table
- DJ table
- podium with microphone
- complimentary wifi for slideshow
- 3 easels
- ceiling lights
- separate buffet room
- set up and teardown of event space (excl. decor)

Rental add-ons

- glass candle holders with flameless candle lights (3 per table) - \$225
- screen & projector - \$150
- chair covers (incl. install) - \$3 per chair
- SOCAN fee - obligatory for events with music - \$63.49
- ReSound fee - obligatory for events with music - \$26.63

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
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*Food
&
Beverage*





THE LODGE

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Appetizers

Minimum order of 3 dozen for each different item. Labour charge may apply.

Vegetarian \$30 per dozen

Mini Risotto Cakes artichoke, shredded parmesan and parsley

Spring Rolls sweet chili dip

Bruschetta on a crostini with a balsamic glaze

Caprese Skewers balsamic glaze

Seafood \$35 per dozen

Tempura Prawns ginger soy dip

Mini-Quiche smoked salmon, charred asparagus, gruyere and white truffle

Meat & Poultry \$32 per dozen

Dry Garlic Ribs honey garlic dip

Meatball Skewers (3) teriyaki sauce glaze

Sausage & Pretzel Skewers mustard dip

Charcuterie Skewers assorted meats & cheeses

Platters

Each platter serves up to 50 people.

Flatbread Platter \$300

hummus, tzatziki and spinach dips, includes GF crackers

Cheese Platter \$400

assortment of international and domestic cheeses

Cocktail Platter \$400

dry ribs, chicken bites, spring rolls and onion rings

Meat & Cheese Platter \$400

turkey, ham, roast beef and proscuitto with assorted sliced cheeses, buns and condiments

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Lunch Buffets

Italian Lunch Buffet \$39 per person

Garlic Bread	Spaghetti & Meatballs tomato & rosemary sauce
Caesar Salad	Baked Four-Cheese Tortellini
Artisan Green Salad	Fresh Fruit Platter seasonal selection
Italian Meats, Cheeses & Olives	Tiramisu gluten friendly option
Crudités ranch & hummus	Freshly Brewed Coffee & Tea

Mediterranean Lunch Buffet \$39 per person

Tomato Bisque	Lemon Roasted Potatoes
Greek Salad olives & crum- bled feta	Moroccan Rice
Hummus grilled flatbreads	Spanakopita
Souvlaki Skewers chicken and beef	Baklava
	Freshly Brewed Coffee & Tea

Valley Lunch Buffet \$42 per person

Assorted Dinner Rolls includes gluten-friendly options	Herb Roasted Potatoes onions
Crudités ranch & hummus	Baked Four-Cheese Tortellini
Caesar Salad	Assorted Dessert Squares includes gluten-friendly options
Roast Chicken Breast wild mushroom sauce	Fresh Fruit Platter seasonal selection
Warm Garden Vegetables seasonal selections	Freshly Brewed Coffee & Tea

BBQ Lunch Buffet see entrées below for pricing

Caesar Salad	Assorted Dessert Squares includes gluten-friendly options
Cold Pasta Salad	Fresh Fruit Platter seasonal selection
Coleslaw	Freshly Brewed Coffee & Tea
Crudités ranch & hummus	
Buns & Assorted Toppings condiments, cheese slices, tomato, lettuce, onion, pickles	

entrée choices per person. quantities of each must be specified

6 oz. rib eye steak \$42	beef hamburger \$33
6 oz. sirloin steak \$40	veggie burger \$34
grilled chicken breast \$37	beef hotdog \$30

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Dinner Buffets

min 50 people

Italian Dinner Buffet \$46 per person

Garlic Bread
Caesar Salad
Artisan Greens Salad
Italian Meats, Cheeses & Olives
Crudités ranch & hummus
Warm Garden Vegetables
seasonal selections

Spaghetti & Meatballs
tomato & rosemary sauce
Baked Four-Cheese Tortellini
Classic Beef Lasagna
Fresh Fruit Platter seasonal selection
Tiramisu Gluten Friendly
Freshly Brewed Coffee & Tea

Valley Dinner Buffet \$49 per person

Assorted Dinner Rolls
includes gluten-friendly options
Crudités ranch & hummus
Caesar Salad
Asian Noodle Salad soba noodles, shredded red cabbage, carrot, cucumber, and cilantro with miso dressing
Roast Chicken Breast wild mushroom sauce

Warm Garden Vegetables
seasonal selections
Herb Roasted Potatoes onions
Baked Four-Cheese Tortellini
Chef's Choice Sweets assorted squares, cakes, tortes (inc. GF)
Fresh Fruit Platter seasonal selection
Freshly Brewed Coffee & Tea

BBQ Dinner Buffet see entrées below for pricing

Caesar Salad
Cold Pasta Salad
Coleslaw
Crudités ranch & hummus
Buns & Assorted Toppings
condiments, cheese slices, tomatoes, lettuce, onion, pickles
Maple Baked Beans

Corn on the Cob
Baked Potatoes sour cream, bacon & chives on the side
Chef's Choice Sweets assorted squares, cakes, tortes (inc. GF)
Fresh Fruit Platter seasonal selection
Freshly Brewed Coffee & Tea

entrée choices per person. quantities of each must be specified

6 oz. rib eye steak \$51

beef hamburger \$42

6 oz. sirloin steak \$49

veggie burger \$43

grilled chicken breast \$46

beef hotdog \$39

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The Lodge Buffet

\$62 per person

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

Includes

Artisan Breads including GF
Crudités ranch & hummus

Warm Garden Vegetables
seasonal selections

Salads (choose three. Add fourth for \$5 per person)

Caesar Salad crisp romaine & parmesan, with toasted croutons and bacon on the side

Greek Salad cucumber, tomato, kalamata olives, onions, peppers, fresh oregano and feta dressing

Strawberry Spinach Salad avocado, crushed pecans, red onion and assorted dressings

Artisan Green Salad julienne cucumber, cherry tomato, shredded carrot, sunflower seeds and assorted dressings

Asian Noodle Salad soba noodles, shredded red cabbage, carrot, cucumber, cilantro and miso dressing

Sides (choose two. Add third for \$6 per person)

Herb Roasted Potatoes
onions

Roast Garlic Mashed
Potatoes

Four-Cheese Perogies
caramelized onions & parsley

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 Carving 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

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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		●	●		
Strawberry Spinach Salad	●	●		●	
Artisan Green Salad	●	●	●	●	●
Asian Noodle Salad		●		●	●
Sides					
Warm Garden Vegetables	●	●	●	●	●
Gravy	●	●	●	●	●
Herb Roasted Potatoes	●	●	●	●	●
Garlic Mashed Potatoes	●		●	●	
Four-Cheese Perogies			●	●	
Baked Cheese Tortellini			●	●	
Penne Pasta			●	●	
Entrées					
Alberta Roast Beef	●	●	●		
Roast Chicken Breast	●	●	●		
Salmon Medallions	●		●		
AAA Prime Rib	●	●	●		



Drinks

Full 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.

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

Host Bar & Cash Bar

We'll provide the liquor, bartenders, pop, juices, mixes, and accoutrements

Host Bar the bar tab and payment are finalized the following week. A credit card number is required to keep on file.

Cash Bar your guests pay for drinks as they order.

Host/Cash Bar Drink Pricing:

Draft Beer \$7.5

Liquor, Beer, Wine \$8.5

Tall Beers, Premium Beers,
& Coolers \$9.5

Pop & Juice - Host \$5/person

Pop & Juice - Cash \$2.5/drink

Upon Request:

Premium Liquor \$9

Liqueurs \$9.5

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

Toonie Host Bar

Your guests pay \$2 per drink when purchasing our liquor. You subsidize the balance on the full price. The bar tab and payment are finalized the following week.

A credit card number is required to keep on file.

Wine-Only Dinner Corkage \$5 per adult

You provide just the dinner wine and Snow Valley will provide the liquor and act as a host or cash bar. Includes open and place of dinner wine on dining tables.

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

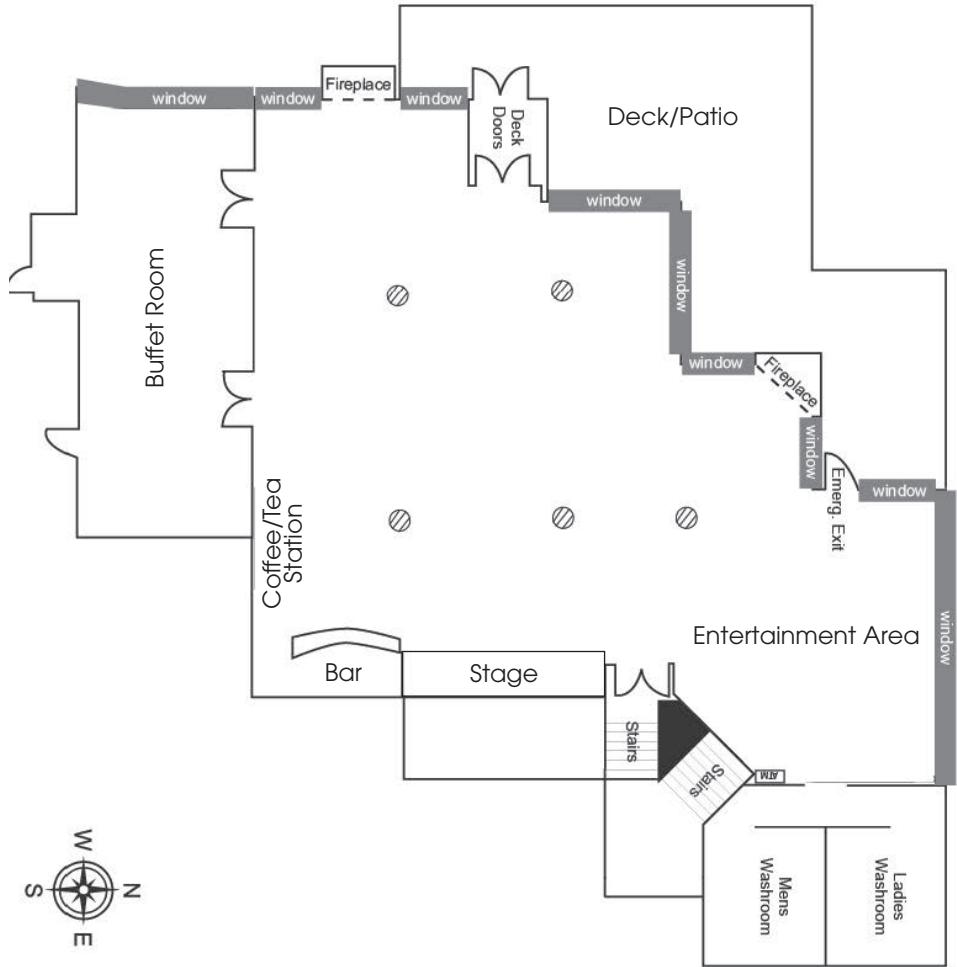
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Lodge Floorplan



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THE LODGE SNOW VALLEY

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 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

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Get In Touch

Let's work together to make your celebration one to remember!

The Lodge at Snow Valley
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Edmonton, AB

For Inquiries
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Elevate your celebration to new heights!

Ask us about adding a group booking at **discounted group rates** for our summer attractions.

snowvalley.ca/aerial-park

