



# *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**  
SNOW VALLEY

*Food  
&  
Beverage*





# THE LODGE

SNOW VALLEY

## 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 prosciutto with assorted sliced cheeses, buns and condiments

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# Lunch Buffets

## Italian Lunch Buffet \$39 per person

Garlic Bread  
Caesar Salad  
Artisan Green Salad  
Italian Meats, Cheeses & Olives  
Crudités ranch & hummus

Spaghetti & Meatballs  
tomato & rosemary sauce  
Baked Four-Cheese Tortellini  
Fresh Fruit Platter seasonal selection  
Tiramisu gluten friendly option  
Freshly Brewed Coffee & Tea

## Mediterranean Lunch Buffet \$39 per person

Tomato Bisque  
Greek Salad olives & crumbled feta  
Hummus grilled flatbreads  
Souvlaki Skewers chicken and beef

Lemon Roasted Potatoes  
Moroccan Rice  
Spanakopita  
Baklava  
Freshly Brewed Coffee & Tea

## Valley Lunch Buffet \$42 per person

Assorted Dinner Rolls  
includes gluten-friendly options  
Crudités ranch & hummus  
Caesar Salad  
Roast Chicken Breast wild mushroom sauce  
Warm Garden Vegetables seasonal selections

Herb Roasted Potatoes onions  
Baked Four-Cheese Tortellini  
Assorted Dessert Squares  
includes gluten-friendly options  
Fresh Fruit Platter seasonal selection  
Freshly Brewed Coffee & Tea

## BBQ Lunch Buffet see entrées below for pricing

Caesar Salad  
Cold Pasta Salad  
Coleslaw  
Crudités ranch & hummus  
Buns & Assorted Toppings  
condiments, cheese slices, tomato, lettuce, onion, pickles

Assorted Dessert Squares  
includes gluten-friendly options  
Fresh Fruit Platter seasonal selection  
Freshly Brewed Coffee & Tea

## 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

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

SNOW VALLEY

# 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 cab-  
bage, 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 assort-  
ed 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 assort-  
ed 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

6 oz. sirloin steak \$49

grilled chicken breast \$46

beef hamburger \$42

veggie burger \$43

beef hotdog \$39

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

**\$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
<b>Salads</b>						
Caesar Salad	●		●			
Greek Salad			●	●		
Strawberry Spinach Salad	●	●		●		
Artisan Green Salad	●	●	●	●	●	
Asian Noodle Salad		●		●	●	
<b>Sides</b>						
Warm Garden Vegetables	●	●	●	●	●	
Gravy	●	●	●	●	●	
Herb Roasted Potatoes	●	●	●	●	●	
Garlic Mashed Potatoes	●		●	●		
Four-Cheese Perogies			●	●		
Baked Cheese Tortellini			●	●		
Penne Pasta			●	●		
<b>Entrées</b>						
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

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.

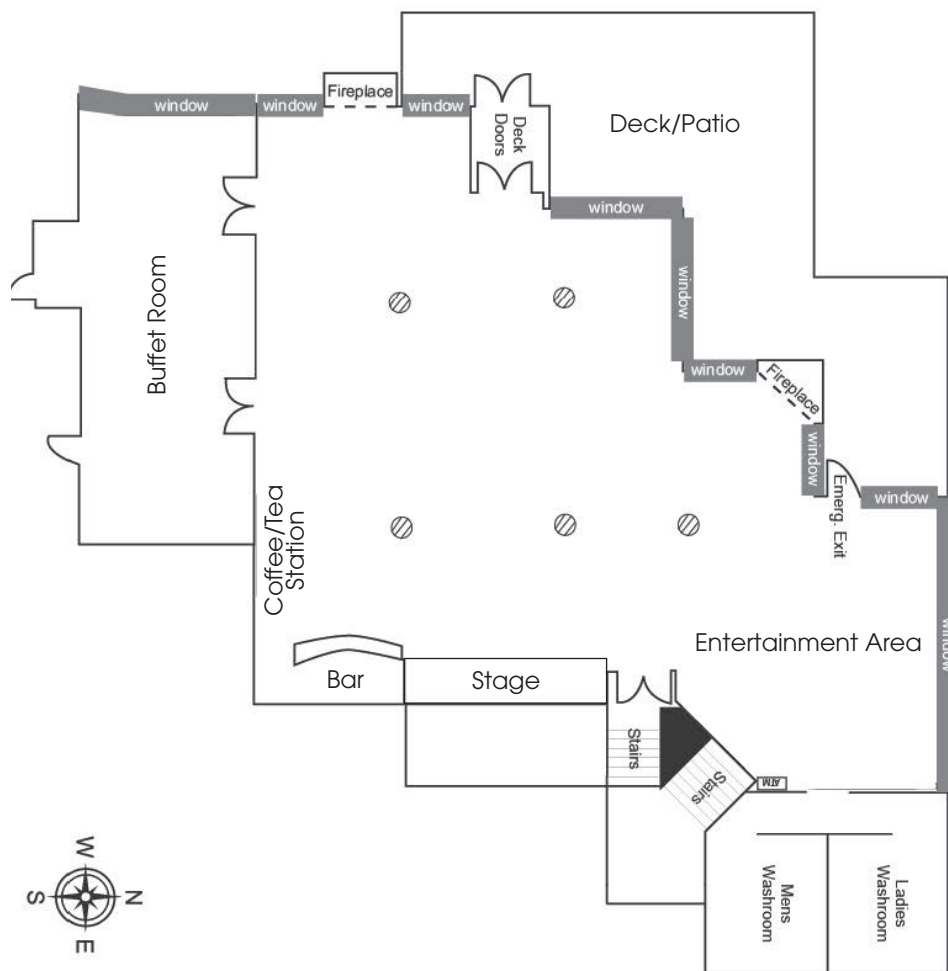




# THE LODGE

SNOW VALLEY

## Lodge Floorplan



5% GST will be added to all prices.  
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# 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

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.





# *Get In Touch*

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

The Lodge at Snow Valley  
13204 Rainbow Valley Road  
Edmonton, AB

For Inquiries  
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thelodgeatsnowvalley.ca

**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](http://snowvalley.ca/aerial-park)

