



Welcome to the Sunridge Chalet (2011)



The **Sunridge Ski Area Chalet** is the ideal setting for your wedding or company function. Our large cedar-paneled chalet includes a dining area with a central fireplace, a dance floor, open beam ceiling, and a spectacular view of the river valley.

The Sunridge Chalet can be rented on any day between April and December and can seat up to 285 people; 135 in the upper area and 150 in the lower area.

Our catering menus are attractively priced from **\$46.00** per person (minimum 100 people) and includes rental of the chalet and corkage (glasses ice and mix for the bar). We have varied menus, featuring quality meats and fresh produce, prepared emphasizing flavour and presentation, at an excellent value. Please call us to discuss your requirements and budget.

In addition, a bartender is provided for \$200 per bartender per eight-hour shift and we recommend one bartender per 100 people. Please note that a 15% gratuity and GST will be added to the final invoice.

If you are providing your own liquor service, you are responsible for obtaining the liquor and liquor license, which can be arranged through any local liquor store. The liquor license must be posted in our chalet before alcohol service can begin. You must get your own alcohol liability insurance.

If you also wish to have your wedding ceremony at Sunridge, an additional fee of \$250 plus GST is charged.

A damage deposit of \$500 (cash, VISA, MC or certified cheque) is required prior to the function. This is refundable providing there is no damage or other costs. To confirm your booking, we require a non refundable down payment of \$900. This payment will be credited to your final invoice, and the balance of payment is due prior to the function. We accept VISA, MC, INTERAC, cash or certified cheque. Personal cheques are not accepted.

Please call us at 780-449-6555 in order to view our facility or to discuss any questions you may have. We look forward to seeing you here at Sunridge.



Sent via e-mail:

July 13, 2009

Hello Harold,

I can't thank you and your team enough for the absolutely fantastic time we had at Carly and Clayton's wedding. Carly's day was a dream come true and there was not a single glitch in the whole day, our time at Sun Ridge was perfect. The food was excellent, everyone totally enjoyed the meal, the service was professional, prompt and friendly. I never asked for a thing because it was done before I could think of it. The bar was a pretty busy place and the bar tenders handled it with friendly efficiency. I spoke with allot of people who commented on what a great facility to hold a wedding..the deck...the grounds wonderful!

My daughter's dream wedding came true in part to what you and your Sun Ridge team provided. It was quite simply perfect. If any one ever has doubts about Sun Ridge I will be more than happy to bestow the highest possible recommendations.

My deepest and most sincere thank you,

David & Robin Edwards

July 22, 2009

Hi Harold,

Christa and I want to thank you so much for hosting such a wonderful wedding! We couldn't have asked for anything better. The day was beautiful, the newly seeded grass was an excellent setting for the ceremony, the food was absolutely delicious...the steaks, ribs and chicken cooked perfectly and the salads were wonderfully fresh. We have heard nothing but rave reviews from our friends and family about how excellent the dinner and setting were.

We are thrilled to have had such a beautiful day. You played a big, big part of that...so thank you. Hats off also to your staff who worked hard to make the day a success. They were all very friendly and extremely accommodating.

Again, we loved working with you and received excellent service.

Thanks again for sharing the special day with us.

Cheers!

Kathy and Christa

PS: watching the storm perched high up on Sunridge was also amazing. I hope the storm wasn't a result of our nuptials. ;-)

ROAST BEEF (CARVED)

CHICKEN BREAST CHOOSE FROM...

CHICKEN PICCATA (FLAMBEED WITH BRANDY, AND LEMON)
CHICKEN CACCIATORI (ITALIAN TOMATO AND RED WINE SAUCE)
THAI COCONUT CURRY CHICKEN BREAST
HUNTER STYLE GRILLED CHICKEN with DEMI-GLACE and MUSHROOMS

POTATOES (choice of two)

Roasted garlic mashed potatoes
Baby select potatoes
Spinach and Cheese Manicotti (add \$2.50)
Perogies
White and wild rice

VEGETABLES (choice of two)

Baby carrots
Grilled and roasted seasonal vegetables
Green bean almandine
California style vegetables

SALADS (choice of three)

Tossed salad	Coleslaw
Taboulleh	Corn and black bean
Caesar salad	Bean salad
Greek salad	Vegetable tray
Marinated vegetable	Spinach salad
Potato salad	Pasta salad

DESERTS

Triple chocolate
Maple chocolate mania
Assorted cakes and squares
Fruit tray

CORKAGE

Glasses, ice
Table cleanup

Mixes for drinks including orange and clamato juice and all regular highball mixes

ALL MEALS INCLUDE:

Rental of the chalet
Buns or rolls
Butter
Horseradish
Cutlery, plates and tablecloths
Coffee,tea, cream, sugar
Table setup

\$47.50

BRAISED ALBERTA BEEF (CARVED)

ROAST CHICKEN

Add salmon \$6

Substitute Salmon \$4

POTATOES (choice of two)

Roasted garlic mashed potatoes

Baby select potatoes

Baked potato (sour cream, chives bacon bits)

Perogies

White and wild rice

VEGETABLES (choice of two)

Baby carrots

Roasted fresh seasonal vegetables

Sweet potato chili

Green bean almandine

California style vegetables

SALADS (choice of three)

Tossed salad

Coleslaw

Caesar salad

Bean salad

Greek salad

Vegetable tray

Marinated vegetable

Spinach salad

Mexican black bean salad

Tabouleh

Potato salad

Pasta salad

DESERTS

Triple chocolate

Maple chocolate mania

Assorted cakes and squares

Fruit tray

CORKAGE

Glasses, ice

Table cleanup

Mixes for drinks including orange and clamato juice and all regular highball mixes

ALL MEALS INCLUDE:

Rental of the chalet Table setup

Buns or rolls,

Butter, Horseradish

Cutlery, plates and tablecloths

Coffee, tea, cream, sugar

\$46

ROAST PRIME RIB OF ALBERTA BEEF

POTATOES (choice of two)

Roasted garlic mashed potatoes
Baby select potatoes
Baked potato (sour cream, chives, bacon bits)
White and wild rice

VEGETABLES (choice of two)

Baby carrots
Medley of fresh vegetables
Green bean almandine
California style vegetables

SALADS (choice of three)

Tossed salad	Coleslaw
Caesar salad	Bean salad
Greek salad	Vegetable tray
Marinated vegetable	Spinach salad
	Taboulleh
Potato salad	Pasta salad

DESERTS

Triple chocolate
Maple chocolate mania
Assorted cakes and squares
Fruit tray

CORKAGE

Glasses, ice
Table cleanup

Mixes for drinks including orange and clamato juice and all regular highball mixes

ALL MEALS INCLUDE:

Rental of the chalet
Buns or rolls
Butter
Horseradish
Cutlery, plates and tablecloths
Coffee, tea, cream, sugar
Table setup

\$49

UPGRADE ANY OTHER ROAST BEEF MENUS TO PRIME RIB
(ADD \$4.50 TO OTHER MENUS)

CHARBROILED STEAK AND CHICKEN BREAST
Charcoal barbequed

AAA or better NEW YORK CUT **\$48.50**

Add baby back pork ribs \$4.85

POTATOES (choice of two)

Roasted garlic mashed potatoes

Baby select potatoes

Baked potato (sour cream, chives bacon bits)

Perogies

White and wild rice

VEGETABLES (choice of two)

Baby carrots

Grilled and roasted seasonal vegetables

Green bean almandine

California style vegetables

SALADS (choice of three)

Tossed salad

Coleslaw

Caesar salad

Bean salad

Greek salad

Vegetable tray

Marinated vegetable

Spinach salad

Potato salad

Pasta salad

Tabouleh

DESERTS

Triple chocolate fudge

Maple chocolate mania

Nanaimo bars

Fruit tray

CORKAGE

Glasses, ice

Table cleanup

Mixes for drinks including orange and clamato juice and all regular highball mixes

ALL MEALS INCLUDE:

Rental of the chalet

Buns or rolls

Butter

Horseradish

Cutlery, plates and tablecloths

Coffee, tea, cream, sugar

Table setup

LIGHT LUNCH MENU SELECTIONS

Kaiser, Brown, and Crusty buns

MEAT PLATTERS

Roast Beef, Turkey Breast roast,
Black Forest Ham,
Salami

CHEESE PLATTERS

Cheddar,
Mozza,

SALADS (chef's choice of three)

Tossed salad (Ranch, French, and House dressing)

Caesar salad
Potato salad
Coleslaw
Bean salad
Vegetable tray
Spinach salad

CONDIMENTS

Sliced Tomatoes, and Onions
Pickles, Olives
Lettuce
Mustard, Mayo, and Butter

DESERTS

Double fudge brownies
Nanaimo bars
Fruit Platters

Coffee and tea

\$11

ADDITIONAL OPTIONS

ENTREES

SWISS STYLE PEPPER STEAK
BBQ BABY BACK RIBS
CHARCOIL GRILLED BEEF RIBS
BBQ CHICKEN BREAST: TERIYAKI OR HONEY GARLIC

PASTA

CHEESE AND SPINACH MANICOTTI (ADD \$3)
VEGETARIAN CANNELONI (ADD \$3)

APPETIZERS

MARINATED BEEF SKEWERS
BEEF SATAY
SPRING ROLLS
CHICKEN SOUVLAKI
SHRIMP SKEWERS (CHARBROILED) \$5/skewer
VEGGIE KABOBS
CHICKEN WINGS

DESSERTS

TORTES, CHEESECAKES AND/OR
MOUSSE CAKES (add \$4.00)
BAKLAVA (add \$2.00)
FRUIT BOMBS

PLATTERS (EACH PLATTER SERVES 6 – 10 GUESTS)

ASSORTED CHEESES AND CRACKERS \$51.50
GARLIC SAUSAGE (KUBI) AND CRACKERS \$51.50
VEGGIE TRAYS \$43.00