

**RIVER BEND GOLF
&
RECREATION AREA**



**2019
SPECIAL EVENTS PACKAGE**

Morning Starts
Available before 11:00am
Minimum 5 people

Morning Start \$8.00 per person

Muffins
Assorted Pastries
Coffee *
Assorted Teas

Continental \$14.00 per person

Assorted Bagels with Cream Cheese
Pastries
Fresh Fruit Salad
Hot Oatmeal with Honey
Coffee *
Assorted Teas

Breakfasts
Available before 11:00am
Minimum 25 people

English Morning \$21.00 per person

Meat, Cheese & Spinach Egg Bake or French Style
Bacon & Scallion Scrambled Eggs
Bacon & Sausage
Yogurt
Hot Oatmeal with Honey
Assorted Bagels with Cream Cheese
Fresh Fruit Salad
Pastries
Muffins
Coffee *
Assorted Teas

Classic Breakfast \$17.00 per person

Meat, Cheese & Spinach Egg Bake or French
Style Bacon & Scallion Scrambled Eggs
Sausage
Homemade Potato Hash Browns
Assorted Pastries
Muffins
Coffee *
Assorted Teas

Pancakes \$15.00 per person

Scrambled Eggs
Pancakes with Whipped Cream, Berry Sauce
Syrup
Bacon
Fresh Fruit Salad
Coffee *
Assorted Teas

Breakfast Enhancements

Fresh Fruits	Serves 25	\$55.00
Assorted Muffins	20 Pieces	\$40.00
Pastries	20 Pieces	\$50.00
Cinnamon Buns	20 Pieces	\$50.00
Banana Bread	20 Pieces	\$50.00

***Decaf Coffee only available upon request**

Mid-Day Getaway

Minimum 20 people

Under 20 people will be an additional \$1.00 per person

**All Mid-Day Getaways Include:
Freshly Brewed Coffee & Tea and Water Service
Dessert Squares**

Taco Bar \$18.50 per person

Mexican Roasted Corn, Bean and Rice Salad
Corn Tortillas (3 per person)
Taco Seasoned Shredded Pork, Beef or
Chicken
Sweet Chipotle Aioli
Refried Beans

Burger Bar \$18.50 per person

Two 4oz BBQ'ed Burger Patties with HP Caesar
Sauce
Brioche Buns
Assorted Cheeses
Condiments
Tossed Salad or Caesar Salad or Chef's Soup
French Fries

Beef or Pulled Pork on a Bun \$17.75 per person

Beef with BBQ Sauce or Pulled Pork
Brioche Buns
Tossed Salad or Caesar Salad or Chef's Soup
French Fries

Steak Sandwich \$20.00 per person

Alberta Cowboy BBQ'ed Steak
Garlic Toast
Tossed Salad or Caesar Salad
Sautéed Onions & Mushrooms
French Fries

Assorted Sandwich Wraps \$17.00 per person

Tossed Salad or Caesar Salad or Chef's Soup
Kettle Cooked Chips
Sandwich Wraps

Quick Lunch \$13.25 per person

Chef's Sandwich of the Day
Chef's Soup of the Day
Kettle Cooked Chips



***Gluten Free Option available for an additional charge of \$2.50 per person**

***Special dietary requirements such as Vegan, Vegetarian etc. will be charged an additional \$1.00 per person**

Add extra salad, soup or fries for \$2.50 per person

All prices are subject to 18% service charge and 5% GST

Dinner Packages

Minimum 25 people

All Dinner Packages Include:

Fresh Bread with Butter OR Corn Bread and Butter (additional \$1.00 per person)

Fresh Fruit Platter

Freshly Brewed Coffee & Tea and Water Service

CHOICE OF SALAD (Choose Two)

Additional Salad \$2.25 per person

Caesar Salad

Classic Garden Green Salad with Assorted Dressings

Roasted Beet & Feta Arugula Salad with Citrus Dressing

Spinach Salad with Strawberry, Bacon, Candied Pecan & Feta with Poppy Seed Dressing

BLT Macaroni Salad

Quinoa, Chickpea, Arugula & Feta Salad

Tropical Asian Slaw

Mexican Corn, Beans & Rice Salad

CHOICE OF ONE HOT ITEM

(All prices are per person)

Add a Second Entrée \$6.00 per person

Montreal Spice Crusted Alberta Prime Rib with Horseradish Gravy Sauce \$37.50

Slow Roasted Herb Crusted Baron of Beef with Classic Horseradish Cream \$31.00

Cajun Crusted 8oz New York Striploin with Romesco Sauce \$32.00

Ham, Pepper, Asparagus & Feta Stuffed Chicken Roulade with Creamy Dill Sauce \$29.75

Pineapple Chutney Stuffed Slow Roasted Pork Loin with Fresh Pineapple Salsa \$29.75

Lemon Butter Baked 7oz Salmon Steak with Lemon Caper Butter Sauce \$32.00

Fried Eggplant Parmesan \$27.50

CHOICE OF POTATOES/PASTA/RICE (Choose One)

Additional Side \$2.00 per person

Herb Roasted Mini Potatoes

Classic Baked Potato with Condiments

Garlic Mashed Yellow Potato and Scallions with Gravy

Roasted Tomato, Onion and Feta Penne with Brown Butter Sauce

Roasted Mushrooms and Pine Nut Pasta with Parmesan Cheese

Steamed Saffron Basmati Rice

Ghee and Fried Onion String Hopper Pilaf with Cashews

CHOICE OF VEGETABLE (Choose One)

Additional Vegetable \$2.25 per person

Sautéed Green Beans with Mushrooms & Almonds

Buttered Broccoli & Peas with Honey Soy Sauce

Honey Butter Glazed Mixed Vegetables

Balsamic Glazed Candied Roasted Carrots

Lemon & Garlic Butter Roasted Cauliflower

CHOICE OF DESSERT (Choose One)

Additional Dessert \$2.25 per person

Rum & Raisin Bread Pudding with Custard Sauce

Dark Chocolate Mousse with Chocolate Whipped Cream

Apple Crisp with Vanilla Ice Cream

Banana Caramel Flan with Orange Sauce

Ice Cream Sundae Bar with Candies

Specialty Dinner Packages

Minimum 25 people

All Specialty Dinner Packages Include:

Fresh Fruit Platter

Freshly Brewed Coffee & Tea and Water Service

Baked Ham

\$26.50 per person

Smoked Baked Ham with Honey Mustard Sauce

Classic Mashed Potato & Gravy

Cauliflower Au Gratin

Roasted Corn & Peas

Classic Caesar Salad

Bread with Butter

Assorted Cheesecake Squares

BBQ Pork Back Ribs and Lemon Pepper Roasted Chicken

\$32.00 per person

BBQ Baby Back Ribs

Lemon Roasted Chicken Thighs & Legs

Baked Potatoes & Fixings

Rice and Corn Salad

Buttered Vegetables

Corn Bread with Butter

Assorted Dessert Squares

Mexican

\$28.75 per person

Carne Asado (Beef)

Polo Fajita (Chicken)

Warmed Corn Tortillas

Refried Beans

Salsa, Sour Cream & Guacamole

Sautéed Zucchini, Poblano Peppers and Onions

Rice, Corn & Bean Salad

Fried Churro with Chocolate Sauce and Letch Che Cream (Ice Cream)



All prices are subject to 18% service charge and 5% GST

Hors D'oeuvres

25 Pieces per platter

Mini Pizza	\$50.00
Classic Devilled Eggs	\$45.00
Poached Shrimp Tomato Shooters	\$60.00
Dragons Breath Marinated Steak and Chimichurri Canape	\$55.00
Roasted Red Pepper Hummus Stuffed Cucumber Vole au Vent	\$40.00
Arabic Spiced Meat Lollypops with Marinara Sauce	\$50.00
Devilled Pork Platter	\$50.00
Chickpea Tempered Chaser Platter	\$40.00
Potato Croquets	\$45.00
Roasted Tomato Caprese Canape	\$50.00
Berry Mini Tarts	\$55.00
Mini Chocolate Mousse Cups	\$60.00
Classic Mini Tiramisu Cups	\$60.00

Reception Trays

Serves 25 per platter

Charcuterie Platter	\$75.00
Fresh Vegetable Crudit�	\$55.00
Assorted Fresh Fruit Platter	\$55.00
Cheese, Cracker and Deli Meat	\$80.00
Assorted Pickle Platter	\$55.00
Mexican Dip with Nacho Chips	\$50.00
Spinach & Artichoke Dip with Toasted Pita Chips	\$50.00
Fresh Bruschetta with Toasted Baguette Chips	\$40.00
Arabic Platter with Pita Chips	\$60.00
(Hummus, Baba Ghanoush, and Tabbouleh)	

Evening Morsels

Minimum 25 people

Poutine Bar	\$7.00/person
Perogy & Condiments Bar	\$9.00/person
Beef Taco & Tortilla Bar	\$9.00/person
Chocolate Fondue & Fruit Bar	\$11.00/person

Little Extras (Minimum 35 guests)

Cotton Candy Machine \$10.00 per person
(Includes flavouring and cones)

Punch Fountain \$200.00/day
(Includes 5 gallons of punch)

Popcorn Machine \$7.00 per person
(Includes bags and popcorn)

Chocolate Fountain \$15.00 per person
(Includes fruit, assorted cake & pastries and
premium chocolate)

Bar Options

Cash Bar: All beverages are served and guests pay the full cost of drinks

Toonie Bar: Guests are charged \$2.00 per drink (1oz/2oz highballs, beer and wine) the rest of the drink price is charged to your account

Host Bar: All drinks are charged to your account and guests do not pay

Combination Bar: Host bar until a certain amount, host bar until dinner service and then toonie bar, etc.

Corkage Fee: Wine corkage is \$20.00 per bottle. All opened bottles will be charged the corkage fee. All opened bottles must remain on the premises and cannot be taken at the end of the event.

BEVERAGE SERVICE

River Bend Golf & Recreation Area has a variety of alcohol and non-alcohol beverages to compliment your special event.

PRICES

All Day Beverage Service	\$85.00/Day
(Coffee, Tea & Hot Chocolate)	
House Highballs	\$5.75
Premium Highballs	\$7.00
Domestic Beer	\$5.75
Premium Beer	\$6.75
Cocktails	\$6.50
Mocktails	\$3.00
Coolers	\$6.75
Punch (4 Gallon)	\$50.00
Pitchers of Juice/Pop	\$12.00

Drink Tickets

Domestic Tickets	\$5.00
Valid for house rack liquor and domestic beers	
Premium Tickets	\$6.00
Valid for premium liquor and premium beers	

Wine Lists are available upon request
Bar prices are subject to change without notice

All prices are subject to 18% service charge and 5% GST

General Policies and Information

Planning & Booking

All arrangements, including maximum numbers and menu selections, must be finalized **8 days prior** to the date of the function. The organizer will be required to pay for the guaranteed number or the actual number served, whichever is greater. **No refunds or credits will be given for confirmed guests that do not show.**

Menu Selections

River Bend Golf & Recreation Area supplies all food & beverage items for a function. Our culinary team has prepared the enclosed menus with suggestions to assist you with your menu choices. Should the attached menus not suit your needs, we will be pleased to work with you to create your personalized menu. **Absolutely no food and beverage is permitted to be brought in to the facility or taken out.**

Payment Policy

Payment in full is due after invoice is received with Certified Cheque, Visa, Master Card or Debit. Terms will not be extended without prior approval. A credit card number will be taken and placed on your file. All charges to your credit card will be approved prior to being processed.

Cancellation

Deposits are non-refundable if not cancelled **30 days** prior to event. Cancellation with **14 days** of event will be charged the rental fee. Additional charges may be applied if cancellation is made less than **8 days** prior to event.

Pricing

- All prices are subject to change without notice. Pricing will be guaranteed thirty (30) days prior to the function. 18% service charge will be applied to all food and beverage items. 5% GST will be applied to all items including the service charge amount as per CRA regulations.

Weddings

- The banquet room rental is \$350.00 plus GST. Access to the banquet room for set up and decoration is available any time after 9:00am on the day of the event. Access may be permitted the night before depending on availability.
- The event organizer is responsible to ensure clean up and removal of all decorations by 3:00am on the night of the wedding event. In the case that clean up following the wedding exceeds normal janitorial costs the event organizer will be billed back at a cost of \$25.00 per hour.
- Attendees are expected to confine their use of the clubhouse facilities to the banquet room, hallway and bathrooms unless special arrangements are made in agreement with the Events Coordinator.

- Wedding events and their attendees cannot interfere with access and enjoyment by golfing patrons to the common areas of the clubhouse, patio and grounds. The west side of the patio will be reserved for attendees of the wedding function.
- Banquet room doors must be kept closed when entering and leaving the room as the central air conditioning does not function if the doors in the room are propped open.
- Tables can be used as rounds of 6 or 8 and head tables will be made up of 8ft and/or 6 foot tables
- Table linens will be included in the room rental fee and are available in white, black or ivory 85x85 or 114x52. Any other colors or sizes can be brought in for an additional fee. Event organizers have the option to bring their own linens if they choose however River Bend will not be responsible for the set-up of these linens.
- All food and beverage for a wedding function will be ordered through and provided by River Bend Golf & Recreation Area with the exception of wedding cakes/cupcakes.
- Wedding cakes/cupcakes can be delivered a maximum of 24 hours in advance of the wedding function and will be stored in the kitchen's walk in cooler. River Bend Golf & Recreation Area will not accept responsibility for the quality or condition of the cake/cupcakes provided by the supplier.
- Alcohol beverages are provided by the River Bend Golf & Recreation Area staff only. All alcohol consumption is restricted to the banquet room and the west side of the patio. Last call for alcohol service will be at 1:45am with consumption until 3:00am. River Bend adheres to all AGLC regulations with the service of alcohol.

Bridal Food Tastings

- Food tastings are complimentary for two guests and will be organized by the Events Coordinator.

Special Event Spaces

At River Bend Golf & Recreation Area our commitment to excellence assures your wedding day is filled with enjoyment and fond memories. Let our professional, dedicated and creative service and culinary teams take care of every little detail to make your day unique and memorable.

Rehearsal Dinners

Our smaller banquet room is perfect if you are looking for an intimate setting for your rehearsal dinner. This is available the evening before your wedding (depending on availability) beginning after 6pm. We recommend booking in advance to avoid disappointment.

Room rental is free of charge.

A set menu is required for all guests.

Ideal for groups of 30 or less.

Clubhouse Lobby

\$300.00 plus tax

Functional space equipped with a fireplace and bar that can be used for cocktail receptions, champagne celebrations, photo booth, gift opening and much more.

Available only from October 15th – April 1st

All prices are subject to 18% service charge and 5% GST

Banquet Room
\$350.00 plus tax

The banquet room can accommodate groups up to 120 people with a dance floor.
Room Rental Includes:

- An elegant naturally lit banquet room
- Table linens (Black, White or Ivory)
- Guestbook and gift table
- Choice of host, toonie, combination or cash bar
- Banquet room access for décor on the morning of the event or previous evening
(depending on availability)
- Bartender and serving staff
- Tables (round or rectangle)
- Chairs
- Set up/Tear down of tables and chairs
- China, Glassware and Flatware
- Permanent dance floor

Decor Options

- Spandex Chair Covers (*White, Black, Ivory*) \$5.00/Chair
- Organza Chair Sashes \$3.00/Chair
- Centerpiece Mirrors (Round or Square) \$2.00/Mirror
- Round Charger Plates \$2.00/Plate
- Napkin Ring (Gold or Silver) \$1.00/Ring
- Napkins \$1.50/Napkin
(Available colors: White, Black, Ivory)

Specialty colors available upon request and additional fee



Capacities and Room Rental Rates

All room rental fees include set up of tables, chairs and tablecloths

	Capacity	Rental Rates	
		Half Day (under 4 hours)	Full Day (over 4 hours)
River Room	105	\$225	\$325
Bend Room	30	\$125	\$175
River Bend Room	135	\$250	\$350
River Bend Grill (Off Season)	60	\$200	\$300

*Capacities will vary depending on room set-up.



River Room



Bend Room

Audio Visual Equipment

Use of the following audio visual equipment is available on request:

LCD Projector & Screen - \$75.00 per day

Screen Only - \$25.00

Podium – No charge

Basic sound system/ cordless microphone - \$50.00 per day

Flipchart available for a rental of \$25.00 each

Wireless Internet – No charge

All prices are subject to 18% service charge and 5% GST

Booking Form

Organizer Name: _____

Phone Number: _____ Email: _____

Credit Card Authorization

Card Number: _____ Expiry: _____ CVV: _____

Authorizing Signature: _____ (VISA/MASTERCARD ONLY)
Estimated payment of fees will be required 8 days in advance

Estimated Amount of Guests: _____
(Guaranteed amount will be required 8 days in advance)

Set up Time: _____ Date: _____

Date of Event: _____ Start Time: _____ End Time: _____

Serving Times:

- Breakfast: _____
- Lunch: _____
- Cocktails: _____
- Hors D'oeuvres: _____
- Dinner: _____
- Late Night Snack: _____

Bar Service:

- Cash
- Host
- Toonie
- Combination
- Tickets
 - House: Qty: _____
 - Premium: Qty: _____

All Day Beverage Service:
(Unlimited coffee & tea) \$85.00/day

- Portable Bar set up in Banquet space**
(\$50.00 set up fee for functions under 25 guests)
- Clubhouse Bar**

Start Time: _____

Room Preference:

- River Room (Capacity 105)
- Bend Room (Capacity 30)
- River Bend Room (Capacity 135 without dance floor, 120 with dance floor)
- Clubhouse (**Capacity 60 Available October 15th – April 1st**)

Audio Visual Equipment

- Sound System with Cordless Microphone \$50.00
- Projector with Screen \$75.00
- Screen Only \$25.00
- Podium

Room Set Up

- Rounds of 6
- Rounds of 8
- Classroom
- U-Shaped
- Banquet
- Head Table _____ people Plated Dinner (Yes/No)

Linens

Linens tablecloths are included with room rental fees. If no cloth napkins are selected you will be provided with paper napkins at no additional cost

Tablecloths

- White
- Black
- Ivory
- Cloth Napkins Color: _____ \$1.50 each
- Chair Covers Color: _____ \$5.00 each
- Chair Sashes Color: _____ \$3.00 each

*Napkin colors: White, Black & Ivory

*Specialty colors available upon request and additional fee

Décor Options

- Centerpiece Mirrors (Round/Square) \$2.00 each
- Round Charger Plates Color: _____ \$2.00 each
- Napkin Rings (Gold/Silver) \$1.00 each

Menu Selections

Do you require gluten free meals? Yes/No Qty: _____

Do you require any Vegan/Vegetarian Meals? Yes/No Qty: _____

(Meals with special dietary needs will be required 8 days in advance)

Gluten Free Option available for an additional charge of \$2.50 per person

Vegan, Vegetarian & Allergy requests are an additional \$1.00 per person

Morning Starts

Available before 11:00am
Minimum 5 people – Buffet Style Only

- Morning Start \$8.00/person
- Continental \$14.00/person

Breakfasts

Available before 11:00am
Minimum 25 people – Buffet Style Only

- Pancakes \$15.00/person
- Classic Breakfast \$17.00/person
- English Morning \$21.00/person

***Decaf Coffee only available upon request**

All prices are subject to 18% service charge and 5% GST

Buffet Packages
Minimum 25 people

BREAD (Choose One)

- Bread & Butter
- Corn Bread & Butter (\$1.00 per person)

CHOICE OF SALAD (Choose Two)

Additional Salad \$2.25 per person

- Caesar Salad
- Classic Garden Green Salad with Assorted Dressings
- Roasted Beet & Feta Arugula Salad with Citrus Dressing
- Spinach Salad with Strawberry, Bacon, Pecan & Feta with Poppy Seed Dressing
- BLT Macaroni Salad
- Quinoa, Chickpea, Arugula & Feta Salad
- Tropical Asian Slaw
- Mexican Corn, Beans & Rice Salad

CHOICE OF ONE HOT ITEM

(All prices are per person)

Add a Second Entrée \$6.00 per person

- | | |
|---|---------|
| <input type="checkbox"/> Montreal Spice Crusted Alberta Prime Rib with Horseradish Gravy Sauce | \$37.50 |
| <input type="checkbox"/> Slow Roasted Herb Crusted Baron of Beef with Classic Horseradish Cream | \$31.00 |
| <input type="checkbox"/> Cajun Crusted 8oz New York Striploin with Romesco Sauce | \$32.00 |
| <input type="checkbox"/> Ham, Pepper, Asparagus & Feta Stuffed Chicken Roulade with Creamy Dill Sauce | \$29.75 |
| <input type="checkbox"/> Pineapple Chutney Stuffed Slow Roasted Pork Loin with Fresh Pineapple Salsa | \$29.75 |
| <input type="checkbox"/> Lemon Butter Baked 7oz Salmon Steak with Lemon Capers Butter Sauce | \$32.00 |
| <input type="checkbox"/> Fried Eggplant Parmesan | \$27.50 |

CHOICE OF POTATOES/PASTA/RICE (Choose One)

Additional Side \$2.00 per person

- Herb Roasted Mini Potatoes
- Classic Baked Potato with Condiments
- Garlic Mashed Yellow Potato and Scallions with Gravy
- Roasted Tomato, Onion and Feta Penne with Brown Butter Sauce
- Roasted Mushrooms and Pine Nut Pasta with Parmesan Cheese
- Steamed Saffron Basmati Rice
- Ghee and Fried Onion String Hopper Pilaf with Cashews

CHOICE OF VEGETABLE (Choose One)

Additional Vegetable \$2.25 per person

- | | |
|--|--|
| <input type="checkbox"/> Sautéed Green Beans with Mushrooms & Almonds | <input type="checkbox"/> Honey Butter Glazed Mixed Vegetables |
| <input type="checkbox"/> Buttered Broccoli & Peas with Honey Soy Sauce | <input type="checkbox"/> Balsamic Glazed Candied Roasted Carrots |
| | <input type="checkbox"/> Lemon & Garlic Butter Roasted Cauliflower |

CHOICE OF DESSERT (Choose One)

Additional Dessert \$2.25 per person

- | | |
|--|--|
| <input type="checkbox"/> Rum & Raisin Bread Pudding with Custard Sauce | <input type="checkbox"/> Apple Crisp with Vanilla Ice Cream |
| <input type="checkbox"/> Dark Chocolate Mousse with Whipped Cream | <input type="checkbox"/> Banana Caramel Flan with Orange Sauce |
| <input type="checkbox"/> Ice Cream Sundae Bar with Candies | |

All prices are subject to 18% service charge and 5% GST

Hors D'oeuvres

25 Pieces per platter

- Mini Pizza \$50.00 Qty: _____
- Classic Devilled Eggs \$45.00 Qty: _____
- Poached Shrimp Tomato Shooters \$60.00 Qty: _____
- Dragons Breath Marinated Steak and Chimichurri Canape \$55.00 Qty: _____
- Roasted Red Pepper Hummus Stuffed Cucumber Vole au Vent \$40.00 Qty: _____
- Arabic Spiced Meat Lollypops with Marinara Sauce \$50.00 Qty: _____
- Devilled Pork Platter \$50.00 Qty: _____
- Chickpea Tempered Chaser Platter \$40.00 Qty: _____
- Potato Croquets \$45.00 Qty: _____
- Roasted Tomato Caprese Canape \$50.00 Qty: _____
- Berry Mini Tarts \$55.00 Qty: _____
- Mini Chocolate Mousse Cups \$60.00 Qty: _____
- Classic Mini Tiramisu Cups \$60.00 Qty: _____

Reception Trays

Serves 25 per platter

- Charcuterie Platter \$75.00 Qty: _____
 - Fresh Vegetable Crudité \$55.00 Qty: _____
 - Assorted Fresh Fruit Platter \$55.00 Qty: _____
 - Cheese, Cracker and Deli Meat \$80.00 Qty: _____
 - Assorted Pickle Platter \$55.00 Qty: _____
 - Mexican Dip with Nacho Chips \$50.00 Qty: _____
 - Spinach & Artichoke Dip with Toasted Pita Chips \$50.00 Qty: _____
 - Fresh Bruschetta with Toasted Baguette Chips \$40.00 Qty: _____
 - Arabic Platter with Pita Chips \$60.00 Qty: _____
- (Hummus, Baba Ghanoush, and Tabbouleh)

Evening Morsels & Little Extras

Minimum 25 people

- Poutine Bar \$7.00/person Qty: _____
- Perogy & Condiments Bar \$9.00/person Qty: _____
- Beef Taco & Tortilla Bar \$9.00/person Qty: _____
- Chocolate Fondue & Fruit \$11.00/person Qty: _____
- Cotton Candy Machine \$10.00/person Qty: _____
- Popcorn Machine \$7.00/person Qty: _____
- Chocolate Fountain \$15.00/person Qty: _____
- Punch Fountain \$200.00/day

Organizer Signature: _____ **Date:** _____

Upon receipt of this booking package a formal contract will be issued for approval



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PosterMyWall.com

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