

2021 WEDDING VENUES & CATERING

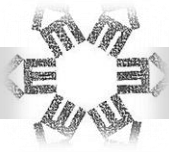
EVERY STORY IS BEAUTIFUL,
BUT YOURS SHOULD BE UNIQUE

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Lloydminster Agricultural
Exhibition Association

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Start your forever with us!

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Dear Bride and Groom,

**Congratulations on your engagement and for taking this exciting step together!
May your future together be a bright and happy one!**

The Lloydminster Exhibition Association simplifies the wedding planning process with our convenient, inclusive wedding packages. With a variety of possible setups to choose from, we can accommodate weddings from 30 to 1,200 guests. We understand that you want to custom design your occasion; our wedding package covers all the details – from event planning and décor to menu selections – we aim to inspire your imagination! Our Banquet Sales Coordinator is eager to offer their professional expertise to help create the vision you have for your special day. You can look forward to your wedding day with joy and confidence. Whether you dream of a grand gala in one of our spectacular event spaces, or an intimate gathering in one of our private rooms, we invite you to explore the possibilities for your unforgettable wedding.

We are proud to offer an outstanding culinary team with Red Seal Chefs Rob Hofer and Jim Armstrong, both are exceptional culinary masters in the industry. Our Chefs create extraordinary dishes with fresh ingredients and can develop a unique menu at your request. Feel free to let your palate determine the course of your menu.

We offer a free onsite tour of our facility and a one-on-one consultation with our Banquet Sales Coordinator. The Lloydminster Exhibition Association provides professional bar services, efficient set up and maintenance crews, décor rentals and a beautiful venue to ensure a memorable wedding. Through our relationships within the community and we can provide a vendor list which includes florists, DJs, decorating professionals and more to make things easier when you are looking for a specific service. We understand our valued customers and their expectations and pride ourselves on providing top notch customer service. We want to make your day everything you dreamt it would be!

We would be delighted to meet with you and your fiancé at a time that works best for you.



**Please contact our Banquet Sales Coordinator at (306)825-5571 or
Email banquetsales@lloydexh.com to book your free consultation today!**

Wedding and Ceremony Options

WLS Stockade Convention Centre

13,100 sq. ft.

Capacity 800

LED, Adjustable Color Lighting
Adjustable Mood Lighting
Serving Room
Bridal Room
Separate Entrance
Ample Parking
Built-In Bar
Excellent Sound
Coat Check Room
Private Washrooms
Draping Options
Park-Like Setting

Nissan Wild Rose Pavilion

7,200 sq. ft.

Capacity 240

Track Lighting
Built-In Bar
Kitchen Area
Ticket Booth
Private Washrooms
Built-In Staging
Coat Rack Area
Separate Parking
Park-Like Setting
Outdoor Ceremony Area

Prairie Room-Willow and Sage

4,590 sq. ft.

Capacity 224

Adjustable Mood Lighting
Buffet Line Outside of Room
Bar Options
Can Be Separated into Two Rooms
Private Area
Washroom Access
Coat Racks Available
Intimate Space

<u>Venue</u>	<u>Sq. Ft.</u>	<u>Round Tables (8)</u>	<u>Max. People</u>	<u>Rectangle Tables (8)</u>	<u>Max. People</u>	<u>0 - 200</u>	<u>200 - 299</u>	<u>300 - 399</u>	<u>400 - 499</u>
Stockade	1,310	70	560	100	800	\$775	\$950	\$1,125	\$1,250
Wild Rose	7,200	40	240	50	400	\$595	\$700	\$810	\$925
Prairie Room	4,590	28	224	38	304	Rental Rate \$770.00			
Prairie Willow	2,250	13	104	19	152	Rental Rate \$445.00			
Prairie Sage	2,250	13	104	19	152	Rental Rate \$445.00			
Ranch Room	1,880	10	80	12	96	Rental Rate \$395.00			

Please inquire for pricing and setup options above 499 – 1,200 people.

Aspen Room, RJ Nelson President's Room, JM Sidoryk Board Room or Serving Room\$280.00

Larger Buildings Available With Capacities From 1,000 – 3,000 PeoplePlease Inquire For Pricing

(Rentals are based on 8 hours use. Please inquire for specific setups)

Additional Fees:

Setup Day (per hour after 5:00pm) no charge between 8:00am and 5:00am if room is available..... \$110.00

For use longer than 8 hours or past 2:00am (per hour) \$110.00

Extra clean up (per hour) i.e. if the venue is not left in respectably clean order \$110.00

****all events playing music will be invoiced a SOCAN and a Resound Fee**

Are you looking for a venue to do your Ceremony and Reception in one?

Cocktail / Reception area - \$100

(Bartending available, Cash or Host Bar Options)

Ceremony in a Separate Room - \$250

Ceremony and Reception in the Same Room - \$100

(Please note; Event Staff will need at least 1 hour to change the room setup from Ceremony to Reception)

Ask for information on our Campsite for your out of town guests.

Wedding Packages

Package is based on 200 guests.

Package #1 - \$600.00+GST

(Additional people \$3/person)

Linen tablecloths and napkins

Water glasses and wine glasses

Head table meal service

1 mic, 2 speakers, 1 mixer

Standard Stage (8 x 24) on 32"
legs

Podium

Package #2 - \$1000.00+GST

(Additional people \$5 per person)

Linen Tablecloths and Napkins

Wine Glasses and Water Goblets

Head table meal service

Standard Stage (8 x 24) on 32"
legs

1 mic, 2 speakers, 1 mixer

Ceiling Drape with White Lights
(Install incl.)

Popcorn Machine

Podium



Please note: All Décor Package Items are the responsibility of the Renter to be setup.

A price quote can be provided for the Lloydminster Exhibition to setup and/or tear down Décor Package Items.

Décor & Rental Options

All rentals are onsite for the Exhibition Grounds only

(Additional Fees for offsite Rentals can be provided upon request)

Linens are available for rent:

72' x 72' Linen (round tables – white, black or ivory) (each)	\$5.25
54' x 120' Linen (rectangle tables – white, black or ivory) (each)	\$6.35
Table Skirting (black or white) (per table).....	\$25.00
Linen Napkins - white, black or color (limited selection) (each)	\$0.95

Other Table Coverings: White Plastic (Premium Grade) Table Covering

Per rectangle table.....	\$3.50
Per round table.....	\$4.00

Audio and Visual Equipment:

8' x 8' Screen	\$55.00
10.5' x 14' Front Projection Screen	\$145.00
10.5' x 14' Rear Projection Screen.....	\$165.00
Data Projector	\$140.00
Standard Sound System (2 Speakers, 1 Mixing Board, 1 Microphone)	\$140.00
Additional Speakers (per set of two)	\$60.00
Additional Microphones (each)	\$40.00
Additional Podium.....	\$40.00
Flat Screen Television 32", 42", 50"	\$50.00
DVD Rental	\$20.00

Decorative Rental items:

Ceiling Décor with Tulle and White Lights (includes Installation Charge).....	\$250.00
Wrought Iron Gazebo includes Setup Charge	\$170.00
Park Bench.....	\$22.00
Victorian Lamp	\$45.00
White Lattice Archway.....	\$22.00
Assorted Vases (each).....	\$3.50
Easels (each)	\$22.00
Pillars 2 sets (grey and white).....	\$40.00
Octagon Backdrop with shelves (3 Pieces)	\$300.00
Rustic Cabin Setting (includes Cabin Front, Bench, Table)	\$250.00
Rustic Backdrop with White Lighting (8 sections x 10ft of Barnboard Slab Fencing)	\$250.00
Per section (10ft)	\$35.00
Wishing Well	\$35.00

Stage Options:

Staging (Incl.1 set of Steps) 4' x 8' section on 8", 16", 24", 32" legs.\$30/section...on 48" legs..\$40/section	
8' Drape (black only) (per foot).....	\$6.00
12' Drape (black only) (per foot)	\$8.00

Specialty Rentals:

Popcorn Machine includes popcorn, bags and butter topping (approx. 200 servings)	\$150.00
Ice Cream Machine includes chocolate or vanilla with assorted toppings (cones, bowls and spoons)	\$170.00
Ice Cream Top Up - Chocolate or Vanilla – approx. 200 servings	\$130.00

Please Note: ONLY ice cream mix provided is to go into the ice cream machine

Catering Specials

Catering specials only available when a Ceremony or Reception has been booked

Ceremony and Reception Options

- Pre Family - Cocktail / Reception area - \$100
(Bartending available, Cash or Host Bar Options)
 - Ceremony in a Separate Room - \$250
- Ceremony and Reception in the Same Room - \$150

Please note; Event Staff will need at least 1 hour to change the setup in the room from Ceremony to Reception

Rehearsal Dinner

\$22.00 per person

Room Rental up to 4 hours

China and Cutlery

Linen Tablecloths and Napkins

Standard Sound System

Meal including:

One Choice of Entrée

One Accompaniment

One Hot Vegetable

One Salad

One Dessert

(Additional add-on items available)

(Only applicable if you have your ceremony here)

Family Breakfast and Gift Opening

\$15.00 per person

Room Rental up to 4 hours

China and Cutlery

Linen and Paper Napkins

Breakfast includes;

One choice of Bacon, Ham or Sausage

Scrambled Eggs

Hashbrowns

One choice of Pancakes or Toast

Coffee and Tea

Beverage Selection

Non Alcoholic Options

Coffee and Tea

Half Urn/ **\$65** (40 Cups) Full Urn/ **\$130** (80 Cups)

Fruit Juice (Apple or Orange)/ **\$9** per Pitcher

Juice Mix (100 Cups)/ **\$60**

Wine

House White or Red Wine/ **\$5 per glass/ \$25 per bottle**
(Lindeman's, Pinot Grigio, Sauvignon Blanc, Moscato, Merlot or Shiraz)

Barefoot Creek Moscato/ **\$5 per glass/ \$25 per bottle**

Jackson Triggs White Merlot (Blush)/ **\$30 per bottle**

Baby Canadian Champagne/ **\$25 per bottle**

Beringer Chardonnay or Cabernet Sauvignon/ **\$35 per bottle**

Barefoot Sangria/ **\$30 per bottle**

Arbor Mist Sangria/ **\$30 per bottle**

Beer

We carry Molson products only

Coors Light, Coors Banquet, MGD, Canadian or Pilsner/ **\$5**

Coolers

Smirnoff Ice, Bellini and Orange/ **\$5**

Bacardi Breezer, Orange and Strawberry/ **\$5**

Twisted Tea/ **\$5**

All Beverages must be poured into a plastic cup

Reception Cocktail Hour

\$9.95 per person

Chocolate Fountain

Seasonal Fruit

Marshmallows

Pretzels

One glass of House Wine per person

(White or Red)

*Gratuity optional

Evening Meal Selections

Western Standard Dinner Buffet

\$21.95/person + GST

Head table service – additional \$75.00+GST

Bread (choice of one)

Assorted Dinner Rolls
Multi Grain Croissant

Crusty Baguette
Garlic Bread

Entrée (choice of one)

Roast Hip of Beef

Baked Ham

Accompaniment (choice of one)

Mashed Potatoes and Gravy
Scalloped Potatoes

Long Grain Rice
Herb Roasted Potatoes

Hot Vegetable (choice of one)

Buttered Corn
Dilled Carrots
Seasoned Peas
Romanesco Style Vegetable Mix
PEI Mixed Medley with Hollandaise Sauce or Seasoned Butter Sauce

Salads (choice of one)

Caesar Salad
Oriental Noodle Salad
Pasta Salad
Three Bean Salad
Spring Green Salad with Assorted Dressings

Potato Salad
Coleslaw
Bean Fusion
Apple Cabbage Salad

Desserts (choice of one)

Deep Chocolate Cake
Chocolate Avalanche
Fruit Crumble
Carrot Cake (contains nuts)

Triple Chocolate Fudge Cake
Apple Crumble
Fruit Salad

Gluten Free options available: \$3.50 extra per serving requested

Additional Available Buffet Items: cost per person

Cabbage Rolls.....\$2.95
Perogies.....\$2.50
Additional Meat (as above).....\$4.95
Additional Accompaniment.....\$2.50
Additional Salad or Hot Vegetable.....\$1.95
Additional Dessert.....\$3.95
Additional Specialty Dessert.....\$4.95
(Sticky Toffee Cake, Red Velvet Layered Cake, Black Velvet Brownie Cake, and Assorted Cheesecakes)

Platters & Snacks

(Serves approximately 20 people)

Pickle Platter	\$24.95
Sweet Mix, Dill Pickle, Gherkins, Pickled Onions, Olives	
Fruit Platter	\$54.95
Seasonal Fruits with Dip	
Vegetable Platter	\$54.95
Broccoli, Cauliflower, Cucumber, Cherry Tomatoes and assorted Seasonal Vegetables with Dip	
Cheese Platter	\$74.95
Cheddar, Marble and assorted Deluxe Cheeses	
Bread and Cheese Platter	\$54.95
Assorted Breads, Gouda and Spinach Dip	
Specialty Cheese Platter	\$84.95
Gouda and assorted Specialty Cheeses, Olives, Pickled Onion, Gherkins and Grapes	
Cold Meat Platter (1/3lb per person)	\$74.95
Choice of three meats: Ham, Turkey, Roast Beef, Salami and Buns with Condiments	
Sweet Platter	\$64.95
Assorted Cakes, Cookies and Squares	
Charcuterie Platter	\$94.95
Gouda, Assorted French and Specialty Cheeses, Chorizo Sausage, Antipasto, Premium Crackers	

Appetizers

(Price per dozen)

Dry Ribs (Breaded or Salt and Pepper)	\$10.95
Spring Rolls (Veggie or Pork)	\$13.95
Samosa (Meat or Vegetarian)	\$13.95
Mozza Sticks	\$13.95
Meatballs (Sweet and Sour, Italian, or BBQ)	\$13.95
Mini Quiche	\$15.95
Spanakopita	\$15.95
Shrimp Ring with Cocktail Sauce	\$15.95
Tortilla Pinwheels	\$15.95
Deep Fried Pickles	\$15.95
Chicken Wings (Hot, Plain or Salt and Pepper)	\$17.95
Shrimp (Garlic or Breaded)	\$20.95
Devilled Eggs (Traditional or Curried)	\$20.95
Bacon Wrapped Scallops	\$26.95

All platters & appetizers come with paper plates and napkins

All Appetizers come with paper plates and napkins

Stockade Signature Dinner Buffet

\$24.50/person + GST

Head table service – additional \$75.00+GST

Bread (choice of one)

Assorted Dinner Rolls
Multi Grain Croissant

Crusty Baguette
Garlic Bread

Entrée (choice of one)

Roast Hip of Beef
Roast Turkey with Stuffing
Herb-Roasted Chicken Breasts

Roast Ham
Italian Parmesan Chicken

Accompaniment (choice of one)

Mashed Potatoes and Gravy
Herb-Roasted Baby Potatoes
Long Grain Rice

Scalloped Potatoes
Fettuccine Noodles

Hot Vegetable (choice of one)

Buttered Corn
Seasoned Peas
Romanesco Style Vegetable Mix
Dilled Carrots
PEI Mixed Medley with Hollandaise Sauce or Seasoned Butter Sauce

Salads (choice of two)

Caesar Salad with Roasted Chickpeas
Oriental Noodle Salad – Rice or Wheat
Caesar Salad
Potato Salad
Spring Green Salad with assorted Dressings

Broccoli Salad
Greek Salad
Marinated Vegetable Salad
Apple Cabbage Salad
Pasta Salad

Desserts (choice of two)

Deep Chocolate Cake
Fruit Salad
Carrot Cake (contains nuts)
Strawberry, Cherry or Blueberry Cheesecake (choice of 1)

Triple Tiger Dessert
Apple Crumble
Chocolate Avalanche
Triple Chocolate Fudge Cake

Gluten Free options available: \$3.50 extra per serving requested

Additional Available Buffet Items: cost per person

<i>Cabbage Rolls</i>	<i>\$2.95</i>
<i>Perogies</i>	<i>\$2.50</i>
<i>Additional Meat (as above)</i>	<i>\$4.50</i>
<i>Additional Accompaniment.....</i>	<i>\$2.50</i>
<i>Additional Salad or Hot Vegetable.....</i>	<i>\$1.95</i>
<i>Additional Dessert.....</i>	<i>\$3.95</i>
<i>Additional Specialty Dessert.....</i>	<i>\$4.95</i>
<i>(Sticky Toffee Cake, Red Velvet Layered Cake, Black Velvet Brownie Cake, and Assorted Cheesecakes)</i>	

Lunch Buffet and Casual Meal Selections

Heritage Gourmet Dinner Buffet

\$29.95/person +GST

Head table service – additional \$75.00+GST

Bread (choice of one)

Assorted Dinner Rolls
Multi Grain Croissant

Crusty Baguette
Garlic Bread

Entrée (choice of one)

Garlic Roasted Prime Rib
Chicken Cordon Bleu (8oz)

Poached Salmon with Dill Sauce
Red Wine-Braised Short Ribs

Accompaniment (choice of one)

Mashed Potatoes and Gravy
Baked Potatoes with Assorted Toppings
Long Grain Rice
Herb-Roasted Baby Potatoes
Fettuccine Noodles

Scalloped Potatoes
Jasmine Rice
Homemade Spätzle Noodles
Long Grain and Wild Rice Pilaf

Hot Vegetable (choice of one)

Buttered Corn
Dilled Carrots
Whole Peas with Mushrooms
Romanesco Style Vegetable Mix
PEI Mixed Medley with Hollandaise Sauce or Seasoned Butter Sauce
Cauliflower, Broccoli, Zucchini Medley with Seasoned Butter Sauce

Mixed Bean Fusion
Seasoned Peas
Herb-Roasted Root Vegetables

Salads (choice of two)

Tropical Fruit Salad with Arugula
Thai Salad with Rice Noodles
Greek Salad
Spinach Mandarin Salad
Blueberry Quinoa Salad
Spring Green Salad with Assorted Dressings
Oriental Noodle Salad (wheat noodle or rice noodles)

Shredded Carrot Ginger Salad
Marinated Vegetable Salad
Broccoli Salad
Caesar Salad
Caesar Salad with Roasted Chickpeas
Coleslaw
Pasta Salad

Desserts (choice of two)

Deep Chocolate Cake
Carrot Cake (contains nuts)
Apple Crumble
Fruit Salad
Triple Chocolate Fudge Cake
Strawberry, Cherry, or Blueberry Cheesecake (choice of one)

Fruit Crumble
Chocolate Cheesecake
Triple Tiger Dessert
Assorted Cookies
Assorted Trifles
Chocolate Avalanche

Gluten Free options: \$3.50 extra per serving

Additional Available Buffet Items: cost per person +GST

<i>Cabbage Rolls.....</i>	<i>\$2.95</i>
<i>Perogies.....</i>	<i>\$2.50</i>
<i>Additional Meat (as above)</i>	<i>\$6.50</i>
<i>Additional Accompaniment.....</i>	<i>\$2.50</i>
<i>Additional Salad or Hot Vegetable</i>	<i>\$1.95</i>
<i>Additional Dessert.....</i>	<i>\$3.95</i>
<i>Additional Specialty Dessert (as per list below) in place of listed dessert</i>	<i>\$4.95</i>
<i>(Sticky Toffee Cake, Red Velvet Layered Cake, Black Velvet Brownie Cake, and Assorted Cheesecakes)</i>	

All Lunch Buffet and Casual Meal Selections include paper plates, plastic cutlery and paper napkins.

Soup & Sandwich \$13.95

Assorted Cold Cuts & Sandwich Toppings, assortment of Buns and Homemade Soup

Soup and Salad \$13.95

Your choice of two salads: Greek Salad, Tossed Salad, Spinach Mandarin Salad, Caesar Salad, Marinated Veggie or Four Bean Salad and Homemade Soup with a choice of: assorted buns, biscuits or multigrain croissant

It's a Wrap \$13.95

Variety of Tortilla Wraps with Fillings, Your Choice of Tossed Salad with assorted Dressings OR Caesar Salad and Vegetables with Dip

Chuckwagon Stew \$13.95

Beef Stew, Coleslaw and assorted Buns

Italian Meatballs \$15.95

Beef Meatballs in Italian Tomato Sauce, Fettuccine Noodles, Italian Vegetable Blend and Garlic Bread

Country Kitchen \$15.95

Fried Chicken, Herb-Roasted Baby Potatoes, Corn

Country Riblets \$15.95

Sweet & Sour Riblets, Long Grain and Wild Rice Pilaf, with Carrots

Western Beef on a Bun \$15.95

BBQ Beef or Plain Beef with Kaiser Buns, Potato Salad, coleslaw and assorted Vegetables and Dip

Taste of Italy \$15.95

Lasagna, Garlic Bread, Caesar Salad or Tossed Salad with assorted Dressings

Sausage & Perogies \$16.95

Ukrainian Sausage, Perogies, Cabbage Rolls (Meat with Tomato Sauce OR Rice with Butter and Onion OR Onion and Bacon)

Premier Exhibition Classic \$18.95

Greek Lemon Chicken Breast, Long Grain Rice, PEI Mixed Medley with Hollandaise Sauce and Tossed Salad with assorted Dressings

Each Lunch Buffet Meal includes your choice of one Dessert from the following options:

Apple Crumble

Fruit Crumble

Deep Chocolate Cake

Fruit Salad

Carrot Cake *(contains nuts)*

Cheesecake *(Strawberry or Blueberry)*

Gluten Free Options available -

\$3.50 per serving requested

Add Salad \$1.95/ Add Veggies and Dip \$1.95/ Add Homemade Soup \$3.95 to any meal listed above

China & Cutlery Options

China & Cutlery per person.....\$1.85

Water Goblets..... per person.....\$0.55

Wine Glasses per person.....\$0.55

Linens Round 72 x 72.....\$5.25

Linens Rectangle 54 x 120.....\$6.35

Linen Napkins (white, black, ivory or color)..... \$0.95 per person

Unless a Wedding Package has been purchased,

China, Cutlery, Water Glasses, Table Linen and Linen Napkins etc. are available for an additional cost as shown.

Midnight Lunch Selections

Midnight Lunches will be left out for one hour.

Each option includes disposable tableware, coffee, tea, cream and sugar.

Canadian Midnight Lunch

(ONLY available if a catered evening meal has been booked)

\$5.95 per person

Sliced Cold Meat (1 meat from supper) (based on 1/3lb/person)
Cold Pickle Bar (Dill, Sweet Mix, and Olives), assorted Buns with Condiments
1 type of cheese – mozzarella or cheddar (add additional cheese \$1.75 per person)
Coffee and Tea with Cream and Sugar

Chocolate Fountain

\$ 6.95 per person

Melted Chocolate with assorted Seasonal Fruits, Pretzels and Marshmallows

Taco in a Bag/Loaded Nacho Bar

\$7.95 per person

Dorito Chips or Tortilla Chips with Grated Cheese or Hot Cheese Sauce
Guacamole, Sour Cream, Ground Beef, Salsa and Hot Sauce, Jalapenos, Diced Tomatoes and Lettuce

BBQ Pulled Beef Buns

\$9.95 per person

Beef or Pork in BBQ Sauce and assorted Buns
Coleslaw or Potato Salad *(additional salad \$1.95 per person)*
Veggies and Dip

Classic Midnight Lunch

\$10.45 per person

Assorted Sliced Cold Meat (3 Meats) (based on 1/3lb/person)
Supper Meat plus two others (if applicable)
Cheese Tray (3 types of cheese (2oz/person)
Assorted Buns, Cold Pickle Bar (Dill, Sweet Mix, and Olives) with Condiments

Poutine Stop

\$11.95 per person

French Fries with all the Poutine Fixings
Ground Beef, Cheese, Green Onion, Bacon Bits, Sour Cream and Gravy
Veggies and Dip

Burger Bar

\$11.95 per person

French Fries & gravy
Bun, Patties, Cheese, Onion, Tomato, Lettuce and all the condiments

Gourmet Midnight Lunch

\$13.45 per person

Assorted Sliced Cold Meat (5 meats) (based on 1/3lb/person)
Supper Meat plus four others (if applicable)
Assorted Buns, Cold Pickle Bar (Dill, Sweet Mix, and Olives)
Cheese Tray (3 types of cheese (2oz/person)
Potato Salad
Assorted Vegetables and Dip

Deposit and Payment Procedure

- A. Tentative bookings will be held for a 7 day period. At the end of the 7 day period, the following will be required to confirm your booking;
1. A **non-refundable** deposit of \$500 of the venue rental
 2. A **non-refundable** deposit of \$500 is required toward the estimated catering
 3. A signed contract is required to secure the booking.
- B. 60 days prior to the event another 30% of the total estimated invoice is due.
(This is a **non-refundable** deposit)
- C. 14 days prior to the event full payment of room rental and estimated catering is due.
- D. A Damage Deposit of \$1,000 is due a minimum of 10 business days prior to your event. It can be paid by certified cheque, credit card, debit or cash. The Damage Deposit will be refunded via cheque within 14 days following event, unless the venue and event inspection prove additional expenses need to be charged for the event. If additional expenses are incurred, the Renter will be notified in writing prior to the refund deadline and the Renter will be responsible to pay any outstanding amount owing prior to receiving back their Damage Deposit.
- E. All rental deposits and catering deposits will be applied against the final total notice which is to be paid on or before the last business day prior to event.



*100% of the venue and catering deposits are **non-refundable**.*

All prices do NOT include GST. Tax will be calculated on final billing total.

Additional deposits can be made at the Renter's discretion prior to the deposit requirements listed. These deposits are **non-refundable** and are applied to the final invoice.

Photo: Videre by Jason Whiting

Wedding & Catering Policies

Room Décor

We want you to transform your wedding venue space into your dream wedding day.

We ask that you follow these guidelines:

1. To avoid damage to wallpaper or paint, please refrain from taping, tacking or attaching posters, flyers, or written materials to walls or doors. Consult your Banquet Sales Coordinator for more details and options.
2. To avoid damage to our linens and carpet please refrain from using real flower petals, bubbles, silly string and confetti.
3. All materials brought into the facility must be flame resistant. No flammable fluids or substances may be used. All candles must be enclosed in glass containers that are 3 inches above the flame.

Use of these items and failure to comply with the above mentioned décor policies will result in additional cleaning fee of \$200 plus the replacement fee of any damaged items. Wedding décor delivery schedule to be discussed with your Banquet Sales Coordinator.

Room Rental

The LAEA cannot guarantee the Renter access to the facility the day prior to their rental for decorating or set up purposes. We will contact the Renter if another rental potential arises and you will be given the option to rent the facility for a guaranteed set up day.

If there is no conflict, the Renter can access the venue the day before their event from 8am until 5pm at no charge. If the Renter requires access past 5pm, there is a charge of \$110 per hour.

All Food services on the Lloydminster Exhibition Association grounds are to be provided solely by the Lloydminster Exhibition Catering Department. Certain specialty items are permitted at the discretion of the Banquet Sales Coordinator.

All quoted prices are subject to review and change without notice. The Renter is responsible for full payment regardless of the original price quoted.

Final Guarantee

A final number of guaranteed guests is required a minimum of 3 days prior to an event. The Renter agrees to pay for this guaranteed number or the actual meals served, whichever is greater. If a final guarantee is not provided, the greater of the contracted number of guests or the actual meals served will apply.

Dietary Restrictions

We will gladly accommodate any dietary restrictions such as vegetarian, Celiac, gluten allergies, or lactose intolerant, etc. It is the responsibility of the Renter to inform the Banquet Sales Coordinator of the severity of such restrictions in order to take the appropriate precautions in preparing food items. Dietary restrictions and allergies must be communicated no later than 14 days prior to the event. All guests with dietary restrictions or allergies will need to identify themselves upon arrival to the event.

Food Regulations

Internal Health and Safety regulations state that the Lloydminster Exhibition Association cannot allow any food to be taken out of the facility by the Renter after the event. No outside food or operators permitted.

Menu Choice

Although we prefer to have your menu selections well in advance, menu selections must be received no later than 2 weeks prior to the event. All menu items are subject to availability.

Bar Service

The Lloydminster Exhibition Association is governed by the Saskatchewan Liquor and Gaming Authority (SLGA) and all SLGA Rules and Regulations must be adhered to.

No Homemade Liquor products are permitted. All beverages must be dispensed into plastic cups. No outside beverage product allowed.

All liquor must be purchased from a Saskatchewan Liquor Store and must be listed on the Liquor Permit.

If it is not listed, it cannot be brought to the event.

Bar Options:

1. Permit Bar Services – The Renter may operate their own bar service and must obtain an appropriate liquor permit from SLGA, supply their own liquor and bartenders.
2. Permit Bar Service Plus LAEA Bartenders – The Renter may operate their own bar service and must obtain the appropriate Liquor Permit from SLGA and supply their own liquor. It is your responsibility to find the Rules & Regulations on the ServIt Rite Course. The Renter can hire LAEA Bartenders at a rate of \$40/ hour per Bartender.

These rules apply for Option 1 and 2:

- a. A corkage fee of \$3.75 per person applies and is based on the guaranteed number of guests.
- b. Unconsumed liquor, empty and partial bottles must be removed from the facility at the end of the event.
- c. Party Alcohol Liability (PAL) Insurance is required.

Please note: It is the Responsibility of the Renter's hired Bartenders to clear the cups from the tables during the event.

Where LAEA Bartenders are operating a bar service, they are responsible for clearing the cups from the tables during the event.

3. **Host Bar Service** – The LAEA will operate a host bar with a \$20/ hour per Bartender fee; providing the liquor, bar supplies, beverage mixes and bartenders. The Renter is then invoiced for all liquor consumed during the event.
4. **Cash Bar Service** – The LAEA will operate a cash bar with a \$20/ hour per Bartender fee; providing liquor, bar supplies, and Bartenders. Patrons pay directly for their drinks.

These rules apply for Option 3 and 4:

- a. There is no corkage charge with these options.
 - b. Under 200 people we will charge the bartender fee, \$20 per hour per bartender.
 - c. Over 200 people we will not charge the bartender fee.
 - d. The LAEA reserve the right to ask for ID, restrict or cease bar service to any guest and/or ask patrons to leave.
 - e. PAL Insurance is required.
5. **Corkage fee** – Corkage is based on the total number of guaranteed guests.
 - a. Includes ice, mix, condiments, and plastic glasswares.
 - b. Milk, specialty juices, seasonings and glassware are not included.
 - c. Additional items can be acquired and will be charged directly to the Renter.
 - d. Corkage supplies provided to the Renter that are not consumed are to remain in the facility at the end of the function. Any missing items will be charged to the Renter.

6. **Liquor delivery** – Liquor can be delivered the day prior to the event pending space availability and will be left at the owner's risk and must be accompanied by a permit. All unconsumed liquor, empty and partial bottles
1. The Lloydminster Agricultural Exhibition Association (hereafter known as LAEA) reserves the right to determine the suitability of any event in each facility.
2. **The LAEA requires that all Renters must carry liability insurance**, which includes public liability, liquor liability, fire, theft, vandalism, or any other insurance as required. You are required to provide a certificate of insurance with the LAEA listed as an additional insured for a minimum of **\$2,000,000.00 liability**. Insurance is available from Foster Park Brokers or an insurance agent of your choice. Please contact the Banquet Sales Coordinator at the Lloydminster Exhibition for more information. Foster Park Brokers website is www.fpb.ca/Specialty-Insurance.
3. The LAEA does not guarantee the Renter access to the facility the day prior to their rental for decorating or set up purposes. (i.e. the facility may be rented to another party).
4. The LAEA will supply for the Renter's convenience an Event Staff member to maintain the washrooms, garbage, floors, corkage service and unlock and lock the hall before and after your event.
5. The Renter is responsible to keep the tables tidy during the event. Where there are Bartenders brought in during an event; they are responsible for removing the cups and garbage from the tables during and after the event.
6. The Renter is responsible to clean tabletops and remove their own supplies at the conclusion of their event and leave the hall in a respectable, clean condition. All garbage needs to be placed in the receptacles provided for these purposes inside the venue. If the tabletops are not clean and the hall not left in a respectable manner, there will be a charge incurred to the Renter for extra clean up.
7. The Renter agrees to maintain all fire exits and access to fire equipment. The Renter further agrees to keep all fire lanes clear.
8. No portion of the sidewalks, entries, exits, passages, and stairways of said premises, shall be obstructed by the Renter or used for any purpose other than for ingress and egress from the premises. The doors, windows, radiators, sprinkler heads, fire exit signs and house lighting attachments shall not be covered or obstructed by the Renter.
9. The washrooms or other water apparatus shall not be used for any purpose other than that for which they were constructed, and no sweepings, rubbish, rags, papers or other substances shall be thrown therein. The Renter is responsible for any damage resulting from misuse of any nature or character.
10. The Renter is responsible for any damage done to the facility while in their possession and will then be charged for all **required repairs**.
11. The Renter is responsible for decorating for their event. Tape, pins and tacks cannot be used on the walls or ceilings for any reason. If these items are used, it will be considered as damage and the Renter will be charged for repair.
12. If any event is to include open flame, pyro-technics, sparklers or any type of combustible, a Fire Permit must first be obtained from the Lloydminster Fire Chief.
13. Only candles enclosed with appropriate containers will be permitted. Those containers must be a minimum of 3 inches higher than the flame of the candle and must be made of a non-combustible material.
14. Any Renter requiring additional power requirements must be pre-booked and will be charged the current rate for these services.
15. Wi-Fi is available. Renter requiring access to the Wi-Fi, will need to acquire the password from the Banquet Sales Coordinator. SaskTel customers are able to connect automatically.
16. The Renter is responsible for supplying parking attendants, first aid attendants, and other volunteers that are

17. The Renter is responsible to provide adequate security for the event and campsite areas. Security personnel must be bonafide bonded security and must comply with the Saskatchewan Justice Rules and Regulations.

18. The LAEA is not responsible for any fees/taxes related to SOCAN/Resound. It is the Renter's responsibility to pay all of these fees on their final invoice. More information can be found at www.socan.ca and www.resound.ca.

19. All corkage and catering services must be provided by LAEA. No outside catering or beverage/corkage products allowed.

20. Personal belongings left after the event is finished are done so at the owner's risk. The LAEA is not responsible for any personal belongings left in the facilities; however any found items will be turned in to our main office.

21. The Renter shall remove all belongings, furniture, decorations, posters, streamers, lights and other furniture, appliances or fixtures of whatever kind brought onto the premises upon the expiration of the lease, and shall leave the premises in a like condition to that at the time the Renter entered, in default of which such belongings shall become the property of the LAEA and the Renter shall pay the LAEA its costs of removal or disposal of such chattels and any costs incurred in repairing or restoring the premises to a like condition to that existing when the Renter entered into the premises (reasonable wear and tear and damage from fire not caused by the negligence of the Renter excepted) PROVIDED HOWEVER that the LAEA reserves unto itself the exclusive right to designate those places where decorations, posters, streamers and lights may be affixed, placed and erected.

22. The LAEA shall retain the right to cause the interruption of any event/rental in the interests of public safety, and to likewise cause the termination of such performance when in the sole judgment of the LAEA it is necessary to do so, or in the interest of public safety, and the Renter hereby waives any claim for damages or compensation from the LAEA in such an event.

23. In case the said premises or any part thereof shall be destroyed or damaged by fire or any other cause, or if any other causality or unforeseen occurrence shall render the fulfillment of this lease by the LAEA impossible, then and there upon this lease shall terminate and the Renter shall pay rental for such premises only up to the time of such termination and the LAEA hereby waives any claim for damages or compensation should lease be so terminated.

24. Any LAEA equipment (loader, tractor, etc.) or personnel labor required will be at the Renter's expense and charged at current rates.

25. It is agreed that any matters not expressly provided for in this agreement will be decided and dealt with at the sole discretion of the LAEA.

26. If the rental requirements exceed LAEA equipment, the Renter agrees to cover the cost of the equipment brought in for the event.

27. All food and beverage is served on/in disposable tableware unless otherwise specified.

28. The LAEA Board of Directors and Management reserve the right to conduct periodic reviews of all rates, policies and procedures. In addition, market-driven pricing increases may be made from time to time without notice. This may impact final payment pricing. The LAEA will guarantee pricing 60 days prior to the Renter's event. The Renter is responsible for full payment at the guaranteed price.

29. Exclusion of Liability Assumption of Risk, Jurisdiction

As a condition of renting a facility or the grounds of the Lloydminster Agricultural Exhibition Association, the Renter assumes all risk of liquor liability issues, personal injury, death, or property loss resulting from any cause whatsoever including but not limited to the negligence, breach of contract, or breach of statutory duty of care on the part of the Lloydminster Agricultural Exhibition Association Ltd. their Directors, Officers, Volunteers, Employees, Agents, Representatives or Sponsors.

The Renter agrees that the Lloydminster Agricultural Exhibition Association shall not be liable for any such liquor liability issue, personal injury, death or property loss and releases the Lloydminster Agricultural Exhibition Association and waives all claims with respect there to. The Renter agrees that any litigation involving the renters/event shall be brought solely within the Province of Saskatchewan and shall be within the exclusive jurisdiction of the Courts of the Province of Saskatchewan. The Renter further agrees that these conditions and any rights, duties, obligations as between the Lloydminster Agricultural Exhibition Association and the Renter shall be governed by and interpreted solely in accordance with the laws of the Province of Saskatchewan and no other jurisdiction

30. Hold Harmless and Indemnity Clause

That by signing this Agreement the Renter of the facilities or grounds of the Lloydminster Agricultural Exhibition Association, further agree to save harmless and indemnify the Lloydminster Agricultural Exhibition Association Ltd., and their Directors, Officers, Volunteers, Employees, Agents, Representatives, or Sponsors, from any and all liabilities and claims which may occur from renting at the Lloydminster Agricultural Exhibition Association.

31. No Smoking Policy

Effective January 1, 2005 it is the Renter's Responsibility to enforce NO SMOKING in all public buildings or facilities, or any part of a public building or facility, which is rented out for private events. Section 11 of the Tobacco Control Act for the Province of Saskatchewan prohibits all persons from smoking or holding lighted tobacco in an enclosed public place. This prohibition applies to everyone within the enclosed public place, including the proprietor, employees and patrons. For the time that you are renting the facilities, you are the proprietor. No smoking or consumption of marijuana in a public place as per the City of Lloydminster. A public place is defined as a general place where the public has access. Renters must abide by the local Municipal, Provincial bylaw and Federal Legislations. It is the Renter's responsibility to govern these policies accordingly.



Campsites

(Speak with our Banquet Sales Coordinator for details)

Campsites are available for your out of town guests.

Campsites may not be available during major Lloydminster Agricultural Exhibition Association events. The rest of the year will be pending availability as the campsites are on a first-come, first-served basis.