



We've only just begun.

THE LLOYDMINSTER AGRICULTURAL EXHIBITION ASSOCIATION

WEDDING GUIDE 

Together is our
favourite place
to be



Wedding planning has never been easier!

At the Lloydminster Exhibition Association, we pride ourselves on making the wedding planning process as smooth as possible for our couples. We are there to support you every step of the way! With various wedding packages to choose from, we can accommodate intimate weddings or groups of up to 1,200 guests.

We understand that you want to customize your occasion, and our wedding packages cover 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. 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 proudly offer services from our outstanding Red Seal Chef, Jim Armstrong. He's a culinary master in the industry who creates extraordinary dishes with fresh ingredients. Our Chef can also develop a unique menu at your request.

To get you started, we offer a complimentary 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 beautiful venues to ensure a memorable wedding. We are happy to recommend skilled local vendors such as florists, DJs, decorating professionals, and more if you are looking for a specific service.

We understand and value our customer's expectations, and we pride ourselves on providing top-notch customer service. We want to make your day everything you dreamt it would be!

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

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Wedding Ceremony + Options

Venue Options

We offer a variety of spaces to accommodate anywhere from 30 up to 1,200 guests.

WLS Convention Centre

13,100 sq. ft.

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

Round Tables (8)	Max. People	Rectangle Tables (8)	Max. People	0 - 200	200 - 299	300 - 399	400 - 499
70	560	100	800	\$775	\$950	\$1,125	\$1,250

Nissan Hall

7,200 sq. ft.

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

Round Tables (8)	Max. People	Rectangle Tables (8)	Max. People	0 - 200	200 - 299	300 - 399	400 - 499
40	240	50	400	\$595	\$700	\$810	\$925

Bexson Construction Prairie Room - Willow and Sage

4,590 sq. ft.

- Track Lighting
- Built-In Bar
- Kitchen Area
- Private Washrooms
- Built-In Staging
- Coat Rack Area
- Separate Parking
- Outdoor Ceremony Area

	sq. ft.	Round Tables (8)	Max. People	Rectangle Tables (8)	Max. People	224 - 304
Combined	4,590	40	240	50	400	\$770
	sq. ft.	Round Tables (8)	Max. People	Rectangle Tables (8)	Max. People	104 - 152
Willow	2,250	13	104	19	152	\$445
Sage	2,250	13	104	19	152	\$445

Ranch Room

1,880 sq. ft.

Round Tables (8)	Max. People	Rectangle Tables (8)	Max. People	80 - 96
10	80	12	96	\$395

Venue Options

Ask about our smaller rooms for more intimate gatherings.

• LAH Aspen Room	\$280
• RJ Nelson President's Room	\$280
• JM Sidoryk Board Room	\$280
• Serving Room	\$280

Additional Fees

Setup Day

- \$110 per hour after 5:00pm
- No charge between 9:00am and 5:00pm if room is available

Event Day

- \$110 per hour for use longer than 8 hours or past 2:00am
 - \$110 per hour for cleanup i.e. if the venue is not left in respectably clean order
- **all events playing music will be invoiced a SOCAN and a Resound Fee*
- \$150 charge applies if Ceremony and Reception are to be held in the same room

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

Campsites

Campsites are available at the Exhibition Grounds for your out of town guests. Speak with our Banquet Sales Coordinator for details.

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.





All rentals are onsite for the Exhibition Grounds only
(Additional fees for offsite rentals can be provided upon request)

<i>Linens for rent:</i>	<i>Colour</i>	<i>Price</i>
72' x 72' Linen (round tables)	white or black	\$5.25 each
54' x 120' Linen (rectangle tables)	white or black	\$6.35 each
Table Skirting	white or black	\$25 each
Linen Napkins	white, black or colour (limited selection)	\$.95 each
Plastic (premium grade, rectangle table)	white	\$3.50 each
Plastic (premium grade, round table)	white	\$4.00 each

<i>Audio and Visual Equipment:</i>	<i>Price</i>
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

<i>Decorative Rental items:</i>	<i>Price</i>
Ceiling Décor with Tulle and White Lights (includes installation charge)	\$250.00
Wrought Iron Gazebo (includes setup charge)	\$170
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
Wishing Well	\$35.00

Stage Options:	Price
Staging (Includes 1 set of steps) 4' x 8' section on 8", 16", 24", 32" legs.	\$30.00 section
Same as above - 48" legs	\$40.00 section
8' Drape (black only)	\$6.00 per ft.
12' Drape (per foot - black only)	\$8.00 per ft.

Specialty Rentals:	Price
Popcorn Machine: Includes popcorn, bags, and butter topping (approx. 200 servings)	\$150.00
Ice Cream Top Up: Chocolate or Vanilla (approx. 200 servings)	\$130.00

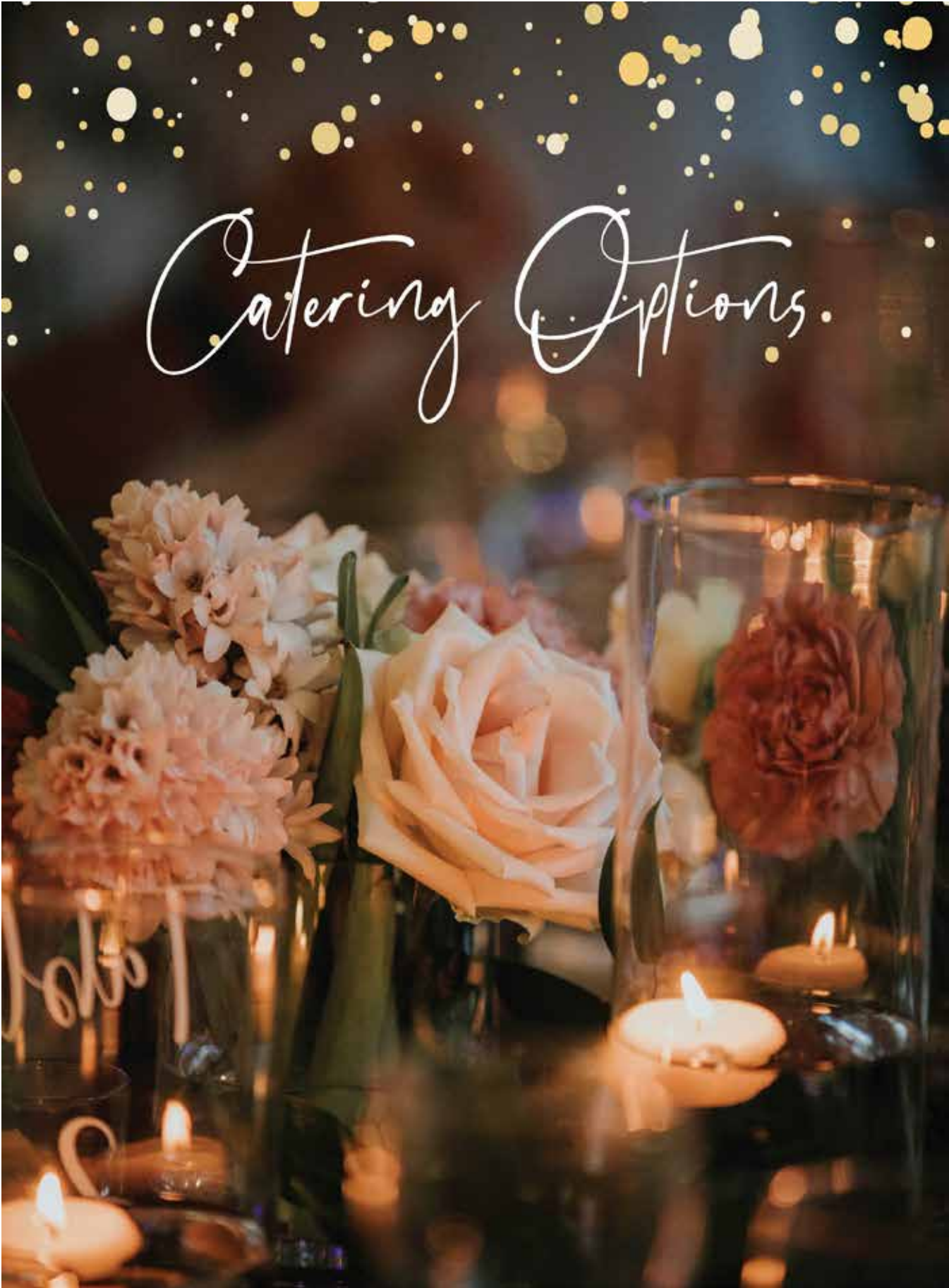
Wedding Packages

Packages are based on 200 guests.

Package #1	
\$600 + GST	Additional \$3/person over 200 guests
<ul style="list-style-type: none"> • Linen tablecloths and napkins • Water glasses and wine glasses • Head table meal service 	<ul style="list-style-type: none"> • 1 mic, 2 speakers, 1 mixer • Standard stage (8' x 24') on 32" legs • Podium

Package #2	
\$1000 + GST	Additional \$5/person over 200 guests
<ul style="list-style-type: none"> • Linen tablecloths and napkins • Wine glasses and water goblets • Head table meal service • Standard stage (8' x 24') on 32" legs 	<ul style="list-style-type: none"> • 1 mic, 2 speakers, 1 mixer • Ceiling drape with white lights (install included) • Popcorn machine or 8'x8' screen and projector • Podium

Please note: All Décor Package Items are the responsibility of the Renter to set up.
A quote can be provided for setup and tear down of Décor Package Items.



Catering Options

Catering Specials are only available once a Ceremony or Reception has been booked.

Pre-Reception Cocktail area : \$100

Rehearsal Dinner

\$22.00 per person

Only applicable if the Ceremony is booked

- Room rental up to 4 hours
- China and cutlery
- Linen tablecloths and napkins
- Standard sound system
- Meal including buffet option #1 (see pg 13)
- Additional add-on items available

Family Breakfast & Gift Opening

\$18.00 per person

- Room rental up to 4 hours
- China and cutlery
- Linen tablecloths and paper napkins
- **Complimentary Breakfast Including:**
 - One choice of bacon, ham or sausage
 - Scrambled eggs
 - Hashbrowns
 - One choice of pancakes or toast
 - Coffee and tea

Platters & Snacks

Each platter serves approximately 20 people

Pickle Platter: Sweet & dill pickles, gherkins, pickled onions, olives	\$24.95
Fruit Platter: Seasonal fruits with dip	\$54.95
Vegetable Platter: Broccoli, cauliflower, cucumber, cherry tomatoes and assorted seasonal vegetables with dip	\$54.95
Cheese Platter: Cheddar, marble and assorted deluxe cheeses	\$74.95
Bread & Cheese Platter: Assorted breads, gouda and spinach dip	\$64.95
Specialty Cheese Platter: Gouda and assorted specialty cheeses, olives, pickled onion, gherkins and grapes	\$84.95
Cold Cut Platter: Your choice of three meats: ham, turkey, roast beef, or salami and buns with condiments	\$74.95
Sweet Platter: Your choice of three meats: ham, turkey, roast beef, or salami and buns with condiments	\$64.95

Evening Meal Packages

Choose your menu items from a wide selection of options listed.

Head Table Service is an additional \$75.00 per person + GST

Evening Buffet Dinner #1

\$23.95 per person + GST

- 1 entree
- 1 accompanying side
- 1 bread option
- 1 hot vegetable
- 1 salad
- 1 dessert
- Coffee, tea, & water pitcher service

Evening Buffet Dinner #2

\$25.95 per person + GST

- 1 entree
- 1 accompanying side
- 1 bread option
- 1 hot vegetable
- 2 salads
- 2 desserts
- Coffee, tea, & water pitcher service

Buffet Menu Options

Entrees

Roast Beef: Slow roasted, herbed beef with rich gravy

Roast Turkey: Farm raised turkey with sage dressing

Roast Pork Loin: Roast pork, basted with grainy mustard and drizzled with maple syrup

Ukrainian Dinner: Borscht, cabbage rolls, perogies and sausage

Barbeque Ribs: Slow roasted baby back ribs, basted in our own handcrafted barbeque sauce (1/2 rack per person)

Baked Ham: Basted with maple syrup and served with our own warm honey mustard dill sauce

Smothered Chicken: Fresh chicken breast topped with barbeque sauce, diced bacon and mushrooms, topped with cheddar cheese and baked

Chicken Parmesan: Hand breaded fresh chicken breast topped with tomato sauce and parmesan cheese and baked

Poached Salmon: Fresh market priced salmon with dill sauce

Marinated Chicken Breasts: Chicken breasts marinated in Italian herb, olive oil and lemon juice

Sides

Traditional Mashed Potatoes: Creamy boiled potatoes that have been seasoned and mashed to perfection

Stuffed Potatoes: Your choice of bacon, cheese and onion, or herb and cream cheese stuffing

Red Skin Mashed Potatoes: Your choice of roasted garlic or sour cream with parmesan cheese

Scalloped Potatoes: Thinly sliced potatoes baked in cream sauce with onion slivers

Roasted Baby Potatoes: Baby potatoes tossed in olive oil, seasoned and oven roasted

Baked Potatoes: Potatoes brushed with olive oil and sprinkled with coarse salt, roasted to crispy golden perfection

Rice Pilaf: Oven roasted in chicken stock, garnished with diced carrots and green onions

Fettucine Alfredo: Cream cheese, parmesan cheese, and sliced mushrooms, tossed with tender noodles

Buffet Menu Options

Continued

Hot Vegetables

Fresh Carrots: Tossed in butter, maple syrup, and dill

Green Peas: Sautéed with mushroom and onions

Broccoli and Cauliflower: Steamed and topped with aged cheddar cheese

Roasted Vegetable Medley: Seasonal vegetable tossed in olive oil and roasted with fresh rosemary

Stir Fry: Sautéed vegetable medley

Fresh Vegetable Medley: Steamed broccoli, cauliflower and carrots with savoury butter sauce

Atlantic Veggie Mix: Carrots with green beans and hollandaise sauce

Buttered Corn: Steamed buttered corn

Peas and Carrots: Fresh dilled carrots and pea pods, steamed

Salads

Traditional Caesar Salad: Romaine lettuce, croutons, parmesan cheese, and ceasar dressing

Tossed Greens: Mixed greens with your choice of assorted dressings

Italian Pasta Salad: Pasta tossed with veggies and italian dressing

Savoury Broccoli Salad: Broccoli with creamy dressing, diced bacon and cheddar cheese

Sweet Broccoli Salad: Broccoli with cauliflower, creamy dressing, cranberries, and crunchy seeds

Coleslaw: Shredded cabbage with creamy dressing, apples and roasted almonds

Asian Noodle Salad: Rice noodles served with a variety of veggies and finished with a tangy vinaigrette

Traditional Potato Salad All the classic ingredients in a creamy mix

Traditional Greek Salad Classic Greek ingredients tossed with a zesty dressing

Exhibition Special Salad: Tossed greens with strawberries, roasted almonds, red onions, and feta cheese, served with balsamic dressing

Desserts

Carrot Cake: Homemade with cream cheese icing

Triple Chocolate Cake: Homemade with whipped cream

Triple Berry Crumble: Mixed berries baked with a homemade crumble topping

Fresh Fruit Cup: Fresh fruit with whipped cream

Cheesecake: No-bake cheesecake with cherry topping

Apple Crisp: House made apple crisp, served warm with caramel syrup and whipped cream

Chocolate Parfait: Chocolate pudding with brownies and whipped cream

Berry Parfait: Fresh berries and custard

Gluten Free Options: Available for an additional \$3.50 per serving requested

Breads

Assorted Dinner Rolls

Multigrain Croissant

Garlic Bread

Additional Buffet Items

Cost Per Person

Cabbage Rolls	\$3.25
Perogies (6 per serving)	\$3.25
Additional meat	\$7.95
Additional salad or hot vegetable	\$2.95
Additional dessert	\$3.95

Lighter Meal Selections

For a smaller dinner, try our carving station buffet or a light complete meal package.

Carvery Buffet

\$18.95 per person + GST

- 1 carving item
- 2 accompanying sides
- Dinner buns
- Pickles & condiments
- Coffee & tea
- Homemade carrot cake
- Homemade chocolate cake

Carvery Menu Options

Carving Items

Roast Beef: Slow roasted inside round

Roast Ham: Maple syrup glazed ham

Roast Pork Loin: Whole roasted pork loin

Sides

Caesar Salad

Coleslaw

Macaroni Salad

Tossed Green Salad

Fresh Veggies

Housemade Potato Salad

Italian Pasta Salad

Marinated Salad

Wanda's Baked Beans

Creamy Pasta Salad

Complete Meal Packages

Includes coffee, tea, and your choice of homemade carrot cake or chocolate cake for dessert.

Meals

Cost Per Person

Jim's Famous Dry Ribs: Dry garlic ribs, choice of ceasar or tossed salad, and garlic toast	\$18.95
Beef Stew: Savory beef stew with mashed potatoes and homemade cheddar drop biscuits	\$18.95
Savoury Lasagna: Baked lasagna with meat sauce smothered in mozzarella cheese, with your choice of ceasar or tossed salad and garlic toast	\$18.95
Next Level Mac And Cheese: Homemade mac and cheese, folded with sliced farmer's sausage, and your choice of ceasar salad or tossed salad with crusty buns	\$18.95
Ukranian Special: Cabbage roll (1 per person), farmer's sausage and perogies (6 per person), with coleslaw and dinner buns	\$20.95
Exhibition Classic: Marinated chicken breast with rice pilaf or oven roasted potatoes, with your choice of ceasar or tossed salad and dinner rolls	\$21.95

Midnight Lunch Menu Options

Midnight Lunches will be left out for one hour.

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

Canadian Midnight Lunch

\$8.95/person

- Sliced cold meat
- Cold pickle bar (dill, sweet mix, and olives),
- Assorted buns
- Condiments
- Mozzarella or cheddar cheese (add additional cheese \$1.75 per person)
- Coffee and tea
- Cream and sugar

Chocolate fountain

\$9.95/person

- Melted chocolate
- Seasonal fruits
- Pretzels
- Marshmallows

Taco in a Bag & Loaded Nacho Bar

\$7.95/person

- Doritos chips or tortilla chips
- Grated cheese or hot cheese sauce
- Guacamole
- Sour cream
- Ground beef
- Salsa and hot sauce
- Jalapenos
- Fresh tomatoes and lettuce

BBQ Pulled Beef

\$9.95/person

- Pulled beef or pork in BBQ Sauce
- Assorted buns
- Coleslaw or potato salad
- Veggies and dip
- Additional salad: \$1.95/person

Poutine Stop

\$11.95/person

- French fries
- Gravy
- Ground beef
- Cheese
- Green onion
- Bacon bits
- Sour cream
- Veggies and dip

Burger Bar

\$11.95/person

- Grilled burger patties
- Buns
- Cheese
- Onions
- Fresh tomato and lettuce
- Condiments

Classic Midnight Lunch

\$10.45/person

- 3 assorted sliced cold meats (1/3 lb per person)
- Supper meat plus two others
- Cheese tray (2oz/person)
- Assorted buns
- Cold pickle bar (sweet, dill, olives)

Gourmet Lunch

\$13.45/person

- 5 assorted sliced cold meats (1/3lb per person)
- Supper meat plus four others
- Assorted buns
- Cold pickle bar (sweet, dill, olives)
- Cheese tray (2 oz/person)
- Potato salad
- Assorted veggies and dip

Please note: Midnight Lunches are only available if a reception has been booked.



Beverage Selection

All bar service is to be operated by LAEA Bartenders.

House Wine: Jackson Triggs

Made in Canada

\$24 per Bottle • \$6 per glass

Red: Shiraz Cabernet

- Medium fruity style
- Medium dry
- Raspberry and blackcurrant notes
- Smooth finish

White: Pinot Grigio

- Cool fermented
- Tropical fruit aroma
- Medium sweet
- Peach and citrus notes

Beer Canadian, Pilsner, Bud Light, and more

\$6.00

Coolers: White Claw, Berry Blast, Twisted Tea

\$6.00

Non-Alcoholic Options

Coffee and Tea

Half Carafe/40 cups: \$65.00

Full Carafe/80 cups: \$130.00

Juice Mix

100 cups: \$60.00

Fruit Juice: Apple or Orange

\$9.00 per Pitcher

Service Booking Options

Please ask our Banquet Manager for specialty cocktail options. Gratuity tipping is optional.

Host Bar Service: Renter is invoiced directly for all liquor consumed during the event.

Cash Bar Service: Patrons pay directly for their drinks during event.

Toonie Bar Service: Patrons pay \$2 per drink. The Renter is billed for the remaining balance of each drink.

Rules & Regulations

The Lloydminster Exhibition Association is governed by the Saskatchewan Liquor and Gaming Authority (SLGA)

All SLGA Rules and Regulations must be adhered to, including but not limited to:

- No Homemade Liquor products are permitted.
- No outside beverage products allowed.
- \$20 per hour, per bartender.
- The LAEA reserves the right to ask for ID, restrict or cease bar service to any guest and/or ask patrons to leave.
- PAL Insurance is required.
- LAEA Bartenders are responsible for all services, including clearing cups from tables, during the event.



Ceremony, Reception & Catering Policies

We ask that you follow these guidelines in planning your dream wedding day with us.

Room Décor

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.

To avoid damage to our linens and carpets, please refrain from using real flower petals, bubbles, silly string, or confetti.

All materials brought into the facility must be flame resistant. No flammable fluids or substances may be used.

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 9am 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.

Conditions of Rental

The following conditions are non-negotiable conditions of the Lloydminster Agricultural Exhibition Association (LAEA).

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. If there are Bartenders brought in during an event, they are responsible for removing cups and garbage from 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 kind.
10. The Renter is responsible for any damage done to the facility while in their possession and will thus be consequently charged for all required repairs.
11. The Renter is responsible for all event decorations. 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.

Conditions of Rental Continued

The following conditions are non-negotiable conditions of the Lloydminster Agricultural Exhibition Association (LAEA).

16. The Renter is responsible for supplying parking attendants, first aid attendants, and any other volunteers that are necessary to run the event.

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 bar 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, appliances or fixtures of any kind brought onto the premises upon the expiration of the lease. The Renter shall leave the premises in a similar condition as prior to entering the property. Any such belongings left behind shall become the property of the LAEA, and the Renter shall pay the LAEA for any cost of removal or disposal, and any costs incurred in repairing or restoring the premises.

Reasonable wear and tear, and damage not caused by the negligence of the Renter is exempted; provided that the LAEA reserves unto itself the exclusive right to designate where any decorations, posters, streamers and lights may be affixed, placed, or 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. 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.

Conditions of Rental Continued

The following conditions are non-negotiable conditions of the Lloydminster Agricultural Exhibition Association (LAEA).

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.

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.

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.



Deposit & Payment Procedure

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

Booking

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 \$1000.00
2. A signed contract is required to secure the booking.

60 days prior to the event:

Another 30% of the total estimated invoice will be due.

This is a non-refundable deposit.

14 days prior to the event:

Full payment of room rental and estimated catering is due.

Damage Deposit

A Damage Deposit of \$1,000 is due a minimum of 10 business days prior to your event. It can be paid by cash, certified cheque, or credit card. 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.

Final Total

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.

Prices listed do not include GST. Tax will be calculated on the 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.