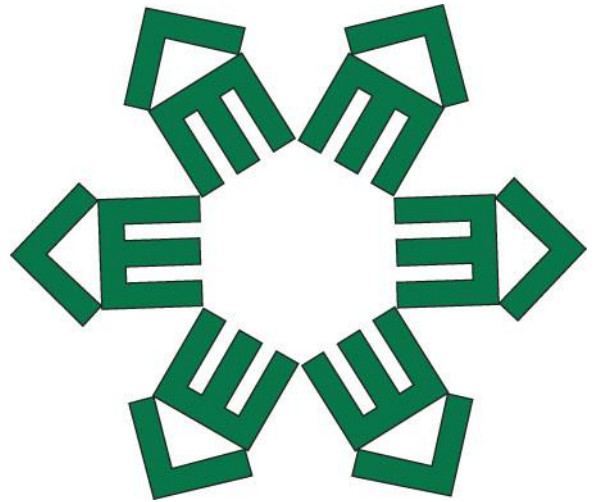


Catering & Venue 2023



Guidelines

Food

1) Due to city and provincial health regulations, Lloyd Ex does not allow any outside food to be brought in, with the exception of wedding cakes. For the same reason, food provided by Lloyd Ex is not allowed off-premises.

2) The menus are suggestions and may be altered in consultation with our Food & Beverage Manager. We are ready to create menus designed specifically for your function upon request. Please advise if there are dietary requests for your event – we are pleased to assist (gluten, celiac, halal, vegetarian or vegan)

3) gratuity

Liquor

4) A restocking charge will apply to special order products.

6) Last call for bar service will be one half hour prior to doors closing.

7) The facility is governed by Provincial Liquor Laws and all applicable guidelines must be met. All liquor served in the facility is to be provided by the Lloyd Ex Food & Beverage department (includes all beer, spirits and wine). No additional corkage charges will apply. We reserve the right to refuse service to anyone who appears intoxicated. Function hosts (you) are responsible for their guests and are encouraged to arrange appropriate safe rides home.

Guarantee

8) A preliminary estimate of attendance is required when the menu is selected. A guarantee of the number of guests attending must be provided to Lloyd Ex three working days prior to the function. The greater guarantee of attendees will be charged to the client.

Labour

9) Catering services delayed by the client will result in a labor charge of \$100.00 each additional 15 minutes, after the first half hour.

10) Butler service on hors d'oeuvres or poured wine will be an additional \$1.50/person, 5% GST above menu price.

11) To ensure quality of service, please allow a 15-minute clearing time immediately following the meal, prior to beginning the program.

Venue Options

WLS Convention Centre

- LED Adjustable Coloured Lighting
- Adjustable Mood Lighting
- Serving Room
- Separate Entrance
- Ample Parking
- Built-in Bar
- Excellent Sound
- 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

7,200 sq.ft.

Nissan Hall

- 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

4,590 sq.ft.

Bexson Construction Prairie Rooms – Willow and Sage

	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

Smaller rooms for more intimate gatherings.

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

Venue Options

The Ag Dealers

Saskatchewan Building

- Great for large functions
- Livestock Shows
- Concerts
- Auctions
- Cabarets
- Trade shows

Show Day	\$1,500
Move-In/Set-Up Day/Move out	\$750

45,000 sq.ft.

The Culligan Water Building

- Great for large functions
- Livestock Shows
- Concerts
- Auctions
- Cabarets
- Trade shows

Show Day	\$1,400
Move-In/Set-Up Day/Move out	\$700

20,000 sq.ft.

Dick Jones Sales Pavilion

- Great for 4-H Events
- Farmer's Market
- Auction Sales
- Fundraisers

Show Day	\$1,200
Move-In/Set-Up Day/Move out	\$600

7,500 sq.ft.

Venue Options

*Ag Dealers Saskatchewan Building/Culligan Water Building/Dick Jones Sales
Pavilion Only Rental Charges for additional assets*

Bleachers		\$100.00
Basic Sound System		\$140.00
Tables		\$7.00/each
Chairs		\$1.25/each
Green Carpet		\$.40/Sqft
Alterations once layout is agreed upon		\$40.00/Staff/Hour
Equipment (tractor/loader/bobcat etc)		\$75.00/hour
Staff operator		\$40.00
Split Rail Fence	Per Section	\$25.00
Rubber pebbled flooring for dance floor	Black Rubber per pail	\$25.00
Power Tie Ins		\$200

All rentals are onsite for the Exhibition only

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

(Additional fees for offsite rentals can be provided upon request)

Linens for rent:

	<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

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

Decorative Rental items:

Ceiling Décor with Tulle and White Lights (includes installation charge)	\$250.00
Wrought Iron Gazebo (includes setup charge)	\$170
Park Bench	\$22.00
White Lattice Archway	\$22.00
Assorted Vases (each)	\$3.50
Easels (each)	\$10.00
Pillars (2 sets - grey and white)	\$40.00
Rustic Cabin Setting (includes cabin front, bench, table)	\$250.00
Rustic Backdrop with White Lighting	\$250.00
Wishing Well	\$35.00

Stage Options:

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:

Popcorn Machine: Includes popcorn, bags, and butter topping (approx. 200 servings)	\$150.00
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Snack Time

All prices are subject to 15% Gratuity, 5% GST

Beverages

Coffee and Tea

½ Urn, 40 cups	\$65.00
Per Urn, 80 cups	\$130.00

Fruit Juice

Individual 355ml bottle	\$3.50
Per Pitcher, 60 Oz.	\$11.49

Apple / Orange / Cranberry

Milk

Individual	\$3.99
White/Chocolate	
473ml	

Soft Drinks

Coca – Cola Products, 500ml Bottle	\$3.00
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Dasani Water, 591ml bottle

\$3.00

Coffee Time Snacks

Donuts (per dozen) \$21.99

Muffins/Danish/Croissant \$24.00

(per dozen)

Chocolate Chip / Blueberry / Carrot / Bran

Jumbo Cookies (per dozen) \$20.00

Chocolate Chip / Oatmeal Raisin / Peanut Butter

Rice Krispie Cake, Puffed Wheat \$2.50

Squares (per person) \$2.50

Nanaimo / Butter Tart / Brownie / Carrot Cake

Homemade Banana Bread \$16.00

(per loaf)

Seasonal Fresh Fruit Cup \$5.99

(per person)

Seasonal Fresh Fruit – whole \$1.49

(1 per person)

Breakfast Buffet Selection

Coffee Breaks: Coffee, tea, juice assorted muffins or cookies	\$6.00 <i>per person</i>
Morning Express: Chef's selection of muffins, croissants, danishes, fruit, juice, coffee and tea	\$9.45 <i>per person</i>
Farm House: Toast, scrambled eggs, hash browns, choice of 1 meat: bacon, ham or sausage; juice coffee and tea	\$12.95 <i>per person</i>
Chef's Favorite Breakfast: Toast, scrambled eggs, hash browns, choice of 2 meats: bacon, ham or sausage; juice coffee and tea	\$14.95 <i>per person</i>
Canadian Morning: French toast, scrambled eggs, hash browns, choice of 2 meats: bacon, ham or sausage; assorted muffins, fruit salad, juice coffee and tea	\$16.95 <i>per person</i>

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: Assorted cakes, cookies and squares	\$64.95

Evening Dinner Buffets

All prices are subject to 15% Gratuity, 5% GST

Single Entrée: \$25.95 | Two Entrees: \$33.95 | Three Entrees: \$44.95

All entrees served with choice of one starch, Chef's choice of hot vegetable, two salads, one bread option, one or two desserts coffee, tea and water pitcher service.

Roast Beef Dinner

Prepared with our signature blend of spices, slow roasted with rich gravy

Roast Turkey Dinner

Farm raised roasted white & dark meat served with sage dressing, flavorful gravy and cranberry sauce

Roast Pork Loin

Roast pork, basted with grainy mustard and drizzled with maple syrup

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 barbecue 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, baked to perfection

Poached Salmon

Fresh market priced salmon with dill sauce

Marinated Chicken Breasts

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

Evening Dinner Buffets *continued*

Salads (all dressings are gluten free)

Choose 2

Traditional Caesar Salad | Tossed Green Salad | Italian Pasta Salad | Savoury Broccoli Salad | Sweet Broccoli Salad | Coleslaw | Asian Noodle Salad | Traditional Potato Salad | Traditional Greek Salad | Exhibition Special Salad (tossed green with strawberries, roasted almonds, red onions, and feta cheese, served with balsamic dressing)

Starch

Choose 1

Traditional Mashed Potatoes | Stuffed Potatoes | Red Skin Mashed Potatoes | Scalloped Potatoes | Roasted Baby Potatoes | Baked Potatoes | Rice Pilaf | Fettuccine Alfredo

Hot Vegetable

Choose 1

Buttered Corn | Dilled Carrots | Whole Peas with Mushrooms | Mixed Bean Fusion | Seasoned Peas | Herb-Roasted Root Vegetable | Romanesco Style Vegetable Mix | PEI Mixed Medley with Hollandaise Sauce or Seasoned Butter Sauce | Cauliflower, Broccoli, Zucchini Medley with Seasoned Butter Sauce

Desserts

Choose 2

Carrot Cake | Triple Chocolate Cake | Triple Berry Crumble | Fresh fruit crumb | Cheesecake | Apple Crisp | Chocolate Parfait | Berry Parfait

Gluten free options available for an additional \$3.50 per serving requested.

Breads

Choose 1

Assorted Dinner rolls | Multigrain Croissant | Garlic Bread

Additional Buffet Items

Cost per person

Cabbage Rolls	\$3.25
Perogies (6 per serving)	\$3.25
Additional Salad or Hot Vegetable	\$2.95
Additional Dessert	\$3.95

Lighter Meal Selection

All prices are subject to 15% Gratuity, 5% GST

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

Carvery Buffet

\$20.95 per person & gst

- 1 carving item
- 2 accompanying sides
- Dinner buns
- Pickles & condiments
- Coffee & Tea
- Homemade dessert

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

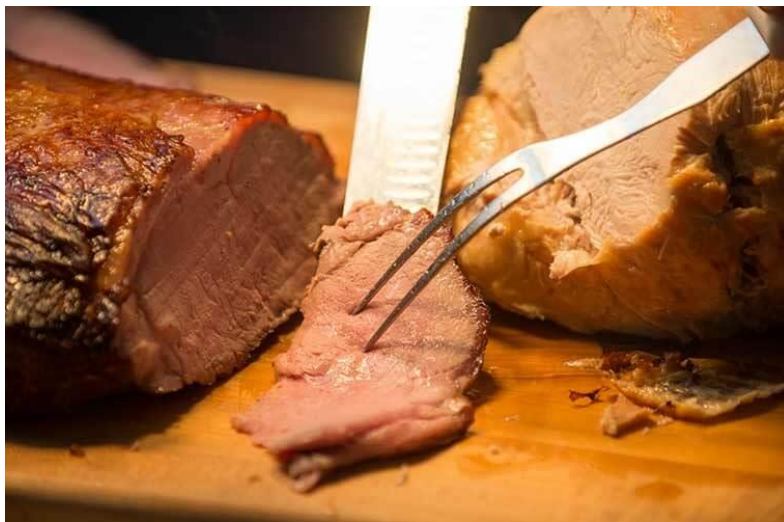
Homemade Potato Salad

Italian Pasta Salad

Marinated Salad

Wanda's Baked Beans

Creamy Pasta Salad



Complete Meal Package

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 Caesar 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 Caesar or tossed salad and garlic toast	\$18.95
Next Level Mac & Cheese: Homemade mac and cheese, folded with sliced farmer's sausage, and your choice of Caesar salad or tossed salad with crusty buns	\$18.95
Ukrainian Special: Cabbage roll (1 per person), farmers 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 Caesar or tossed salad and dinner rolls	\$21.95
Soup & Sandwich: Variety of Sandwiches, served with homemade soup	\$13.95
Soup & Salad: Your choice of two Salads: Greek Salad, Tossed Salad, Caesar Salad, Marinated Salad, Pasta Salad, or Potato Salad. Served with Homemade Soup with a bun or a biscuit	\$13.95
It's a Wrap: Variety of Tortilla Wraps with Fillings, Your Choice of Tossed Salad with assorted Dressing OR Caesar Salad and Vegetables with Dip	\$13.95
Country Fried Chicken: Fried Chicken (3 pieces), Herb Roasted Baby Potatoes, and Corn.	\$16.95
Beef on a Bun: Plain or BBQ Beef with a Kaiser Bun, Potato Salad, and Coleslaw	\$16.95



Jim's Famous Dry Ribs

Midnight Lunch Meal 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 per 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 Fondue (minimum order of 50)

\$9.95 per person

- Melted Chocolate
- Seasonal Fruits
- Assorted buns
- Pretzels
- Marshmallows

Taco in a Bag & Loaded Nacho Bar

\$11.95 per person

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

BBQ Pulled Beef or Pork

\$10.95 per person

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

Poutine Stop

11.95 per person

- French Fries
- Gravy
- Ground Beef
- Cheese
- Green Onion
- Bacon bits
- Sour cream
- Veggies and dip

Burger Bar

\$11.95 per person

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

Homemade Pizza

\$10.95 per person

- Hawaiian
- Pepperoni & Mushroom
- Pepperoni
- Cheese
- Deluxe
- Vegetarian

Please note that Midnight Lunches are only available if dinner has been booked

Bar Service

All alcohol consumed on premises must be supplied by Lloydminster Agricultural Exhibition Association Department. All alcohol prices include 5% GST.

All prices are subject to 15% Gratuity & 5% GST

Liquor \$6.00

Wisers Rye | Polar Ice Vodka | Lambs Spiced Rum | Lambs White Rum

Beer \$6.00

Budlight | Canadian | Coors Light | Pilsner

House Wine \$6.00

Jackson Triggs

Red: Cabernet Sauvignon

White: Pinot Grigio

\$24 per Bottle

Coolers \$6.00

White Claw | Berry Blast | Twisted Tea



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 the 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.

Venue & Catering Policies

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

All prices are subject to 15% Gratuity & 5% GST

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 Manager 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. 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 Manager.

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 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.