

# Dinner and Receptions 2018

15979 Bow Bottom Trail SE, Calgary, AB

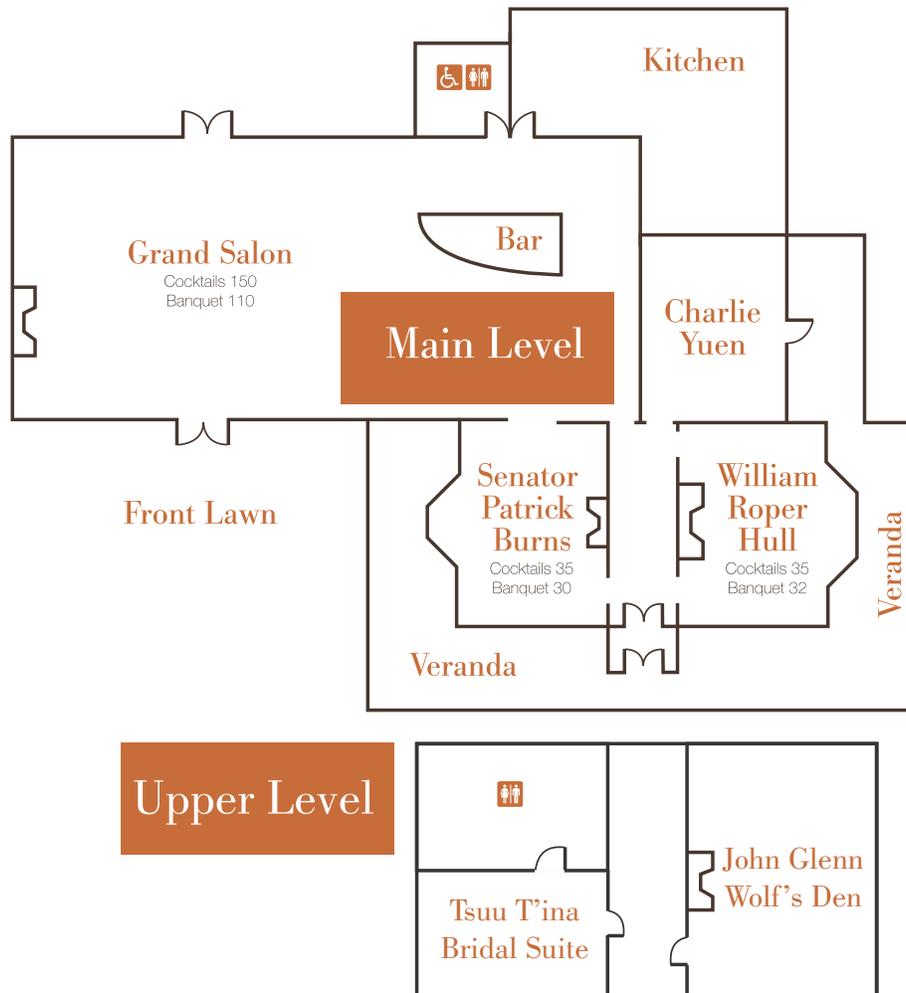
Phone: 403.476.1310

events@bvrrestaurant.com

www.bvrrestaurant.com

f t i p RancheYYC

## FLOOR PLAN



## TASTINGS AND TOURS

Book a private tasting to help you decide on your menu.

### Tastings include

- a tour of the house
- wine small pours (roughly equivalent to one glass each in total)
- some hors d'oeuvres
- your choice of 3, 4 or 5 courses

### Pricing

- 3-Course tasting | 60 per person
- 4-course tasting | 75 per person
- 5-course tasting | 90 per person
- Plus 18% gratuity and 5% GST

## BOOKING INFORMATION

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- Venue rental rates vary according to the season, time of day and day of the week. Please refer to the price chart for booking details.
- Prices are exclusive of 18% food & beverage service & setup charge and 5% GST on minimum spend or above.
- Any rentals, linens and AV equipment are additional.
- Client is responsible for the set up of any decor not provided by the Bow Valley Ranche Restaurant.
- Access for client set up is as follows: AM booking 9:30AM / PM booking 3:00PM.
- Prices and menus are subject to change without notice. Meal indicators for entrée selections must be provided by client.
- Please note the Bow Valley Ranche is closed on Mondays.
- A 30% deposit (calculated on the facility rate plus the food & beverage minimum) is required at time of booking to secure your reservation.
- All food and beverage is provided by the restaurant with the exception of weddings cakes. \$3 cake cutting fee per person applies.
- A \$500 retainer fee will be held with any cancellations made at any time prior to 90 days before the event.
- All deposits become non-refundable at 90 days prior to the event.
- Bookings of 140 people and over require a tent rental fee. \*Ceremonies only.

## AUDIO-VISUAL COSTS

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### Screens & Projectors

#### **(laptop to be provided by client)**

- Large Screen, projector with VGA cord | 70
- Small Screen, projector with VGA cord | 60
- Large Screen ONLY | 30
- Small Screen ONLY | 25

### Sound

- Wireless Mic, Speakers with Aux cord and mic stand | 55
- Whole House Mic with mic stand | 20

### Other Rental Items

- Large Podium | 20
- Charlie's Music Stand | 10
- Easel | 10

## FACILITY INFORMATION

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FACILITY	DIMENSIONS	STAND-UP STYLE COCKTAIL RECEPTION	BANQUET STYLE SERVED MEAL
Whole House	3,000 sq. ft	200	172
Grand Salon & Backyard	32 x 48	150	110
William Roper Hull Room	18 x 22	35	32
Senator Patrick Burns Room	18 x 21	35	30
John Glenn's Wolf Den	13 x 16	N/A	10
Backyard Tent (Addition to Grand Salon)	Please Inquire	Please Inquire	Please Inquire

# FACILITY RENTAL RATES

## CEREMONY SET-UP AND TEAR DOWN FEES

- Includes set up and tear down, white folding resin chairs, ceremony table with white table cloth and cushioned chair.
- Base fee \$100 + \$5 per person fee.
- Morning bookings: ceremonies may start at 11:00 am or later.
- Evening bookings: ceremonies may start at 4:30 pm or later.

### JUNE 1ST - DECEMBER 31ST

		MINIMUM FOOD & BEVERAGE CONSUMPTION		
FACILITY	FACILITY RENTAL	TUESDAY - SUNDAY DAYTIME (11AM-4PM)	SUNDAY - THURSDAY EVENING (4PM-CLOSE)	FRIDAY - SATURDAY EVENING (4PM-CLOSE)
Whole House	\$4,000	\$6,500	\$15,000	\$23,000
Grand Salon & Backyard	\$1,000	\$6,000	\$9,000	\$14,000
William Roper Hull Room	\$300	\$800	\$2,700	\$2,900
Senator Patrick Burns Room	\$200	\$700	\$2,500	\$2,800
John Glenn's Wolf Den	\$100	\$550	\$900	\$1,050
Backyard Tent (Addition to Grand Salon)	Please inquire			

### JANUARY 1ST - MAY 31ST

		MINIMUM FOOD & BEVERAGE CONSUMPTION		
FACILITY	FACILITY RENTAL	TUESDAY - SUNDAY DAYTIME (11AM-4PM)	SUNDAY - THURSDAY EVENING (4PM-CLOSE)	FRIDAY - SATURDAY EVENING (4PM-CLOSE)
Whole House	\$2,000	\$3,500	\$11,000	\$18,000
Grand Salon & Backyard	\$1,000	\$2,000	\$7,000	\$12,000
William Roper Hull Room	No charge	\$700	\$1,900	\$2,200
Senator Patrick Burns Room	No charge	\$600	\$1,700	\$2,000
John Glenn's Wolf Den	No charge	\$300	\$650	\$850
Backyard Tent (Addition to Grand Salon)	N/A			









# DESSERTS

## DESSERTS - PLATED | per person | *please choose one*

### SEASONAL BRÛLÉE

Fresh fruit, biscotti | 12

### FLOURLESS ALMOND CHOCOLATE CAKE

Raspberry coulis, vanilla anglaise | 12

### CHOCOLATE MATCHA MOUSSE

Meringue, white chocolate powder | 12

### STRAWBERRY SHORTCAKE

Chantilly, strawberry coulis | 12

## CAKES | each

Regular servings are recommended as dessert for a 3-course meal. Small servings are recommended as an addition to a dessert buffet OR when served with a frozen accompaniment in a 3-course meal.

CAKE SIZE	REGULAR SERVINGS	BUFFET SERVINGS	PRICE
6" Round	8 pieces	N/A	75
8" Round	12 pieces	24 pieces	120
10" Round	16 pieces	30 pieces	150
2 Tier (6" & 8")	24 pieces	38 pieces	210
2 Tier (8" & 10")	36 pieces	48 pieces	320
3 Tier (6", 8", 10")	48 pieces	60 pieces	450
1/2 Slab Cake	30 pieces	N/A	200
Full Slab Cake	60 pieces	N/A	350

## CAKE OPTIONS | *please choose one from each category*

**CAKE TYPES** | Chocolate, strawberry shortcake, vanilla, carrot, lemon

**ICING TYPES** | Cream cheese icing or buttercream *icing* (chocolate, vanilla, lemon)

**FILLINGS** | Salted caramel, lemon curd, raspberry

**ADD FROZEN ACCOMPANIMENTS** | add \$3 per person

Ice cream (*vanilla, raspberry, caramel*)

Sorbet (*lemon, coconut, strawberry*)

## CAKE CUTTING FEE | per person | 3

A \$3 per person cutting fee will apply for any bookings bringing in their own cake. The cake fee will not count as one of the minimum 3 courses and a food waiver form must be signed prior to the event.

## DESSERTS - BUFFET | per dozen | *select 3-4 items*

Parties more than 32 people | minimum 3 dozen

Parties less than 32 people | minimum 2 dozen

### MACARONS (GF)

Coconut, pistachio and strawberry flavors filled with vanilla butter cream | 38

### MINI VANILLA CRÈME BRÛLÉE (GF, NF) | 38

### MINI CHOCOLATE CHEESECAKE (NF) | 36

### LEMON LIME MERINGUE TART (NF) | 36

### FRUIT TART | 36

### MIXED BERRY PANNA COTTA (GF, NF) | 36

### MINI MOCHA MOUSSE IN TULIP CUPS (NF) | 38

### CUPCAKES | 38

Mini gourmet cupcakes



# CHILDREN'S MENU

3-COURSE MENU (UP TO 12 YEARS OLD) | 24

## Course I

FRESH VEGETABLES  
With herbed dipping sauce

## Course II *please choose one*

CHICKEN STRIPS  
With home style fries

DOUBLE SMOKED BACON MAC & CHEESE

BEEF STRIPLOIN  
With sweet potato fries & demi-glaze

## Course III

GOURMET CUPCAKE  
Chocolate or vanilla

# DRINK LIST

## BAR MENU

Regular Liquor Hi-Balls | 1oz 6.50  
Premium Liquor Hi-Balls | 1oz 8.00  
Ultra-Premium Hi-Balls | 1oz 10.00  
Shooters | 1oz 6.00  
Regular Cocktails | 1oz 7.00  
Cocktails | 2oz 13.00  
Domestic Bottled Beer | 7.00  
Imported Bottled Beer | 8.50  
Local Draft Beer | 22oz 7.50  
Imported Draft Beer | 19oz 9.50  
Alcoholic Punch | 90 per gallon (serves 16-18 people)  
Scotch Selection | please see the Events Coordinator

## WINE SELECTIONS | 750ml

Farnese – “Fantini” Pinot Grigio – Abruzzo, Italy | 40  
Bodega Norton – Barrel Select Malbec – Mendoza, Argentina | 44  
\*\*For our full wine list, please see the Events Coordinator\*\*

## NON ALCOHOLIC BEVERAGES

Coffee and Tea | 3.25 per serving  
Coffee and Tea Carafes | 10 cups 24.50  
Loose Leaf Tea | 4 per serving  
Pop | 3 per serving  
Juice | 3 per serving  
Orange Juice | 4 per serving  
Water Service | 1.50 per person  
(option of cucumbers, pineapple or lemon)  
Non-Alcoholic Punch | 35 per gallon (serves 16-18)

# LATE-NIGHT SNACKS

BUFFET | per person (unless noted)

## WILD GAME MINI BURGERS

Sesame mini bun, tomato, bacon, lettuce, pickle, ketchup | 6

## CHILLED SHRIMP PYRAMID

Horseradish cocktail sauce, Marie-Rose dipping sauce, citrus wedges (approx. 3 pieces per person) | 8

INTERNATIONAL CHEESE DISPLAY Fresh baked baguette, raincoast crackers, selection of dried fruits, savory jams (approx. 60 grams per person) | 12

## SEASONAL FRUIT PLATTER

Organic Alberta honey comb yogurt dipping sauce (approx. 5 pieces per person) | 9

## VEGETARIAN 3-CHEESE NACHOS

Black olives, jalapeños, green onion, fresh tomato with sour cream and salsa | 10

## VEGETABLE ANTIPASTO

Marinated and pickled seasonal vegetables, buffalo mozzarella (approx. 5 pieces per person) | 9

## POUTINE BAR | 15

Fresh curd cheese, gravy  
TOPPINGS Moroccan chicken | pulled beef | bacon bits | jalapeños | charred tomato | diced red onions | salt & pepper

## CHARCUTERIE BOARD

Selection of in-house cured meats, terrines, chutneys and jellies served with rustic breads (approx. 5 pieces per person) | 12



# HISTORY

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The story of the Bow Valley Ranche is nearly twelve decades long. It began with a few characters who were critical to the development of Alberta's cattle industry.

In 1896, cattle rancher and businessman William Roper Hull purchased property along the Bow River and built a sprawling ranch house for about \$4,000. The ranch became a centre for 'refined social activities' and he welcomed and entertained many local and foreign visitors there. In 1902, it was purchased by Patrick Burns, a successful cattle rancher who eventually became a senator.

In 1945, the house underwent some repairs. A more extensive renovation in 1957 included the addition of a large family wing and a games room. Though Burns passed away in 1937, his extended family continued on in the house until the early 1970s, constructing a one-storey addition, a tennis court

and pool. In 1973, the Alberta government bought Bow Valley Ranche as part of the development of Fish Creek Provincial Park.

Afterwards, the house sat empty for nearly 20 years. Concerned about the future of the grand, historic building, local residents Mitzie and Larry Wasyliw created The Ranche at Fish Creek Restoration Society in 1995 for the purpose of saving the Hull residence. In the summer of 1999 the ranch house was opened as a fine dining restaurant. In early 2014 the building was restored to its original grandeur and its restaurant continues to be a serene location for refined social gatherings.

The Artisan Gardens, located next to the house, complete the society's vision to honour the First Nations People and the rich history of the Bow Valley Ranche. 175 pieces of original art are showcased in a one-of-a-kind nature art gallery that is open to the public year-round.

## FOOD PHILOSOPHY

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At the Bow Valley Ranche Restaurant we strive for culinary excellence by paying close attention to the source and quality of our ingredients. We create a dining experience like no other by using in-season, locally-grown ingredients, including organic, sustainable meat, game, fish, poultry, vegetables and grains.

In the summertime, The Bow Valley Ranche cultivates our own herb garden to provide the freshest ingredients possible.

We are passionate about and committed to creating delicious and locally inspired choices for our guests. Creating and nurturing relationships with responsible, ethical producers such as Heritage Market Gardens in Vulcan or

Heritage Angus in Camrose allows us to be confident in the provenance of the food we provide.

The tranquil park setting of The Bow Valley Ranche Restaurant is a reminder of the importance of maintaining a clean, safe environment to enjoy now and to leave for future generations. To lessen our impact footprint, we compost and only purchase ingredients that have been produced without sprays, GMOs or antibiotics.

We invite you to share our joy of excellent, quality cuisine with a getaway to the Bow Valley Ranche. Visit us to experience our warm, inviting atmosphere, our history, our extraordinary hospitality and our superb regional fare.



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