

Dinner and Receptions 2016

Event Package

15979 Bow Bottom Trail SE, Calgary, AB

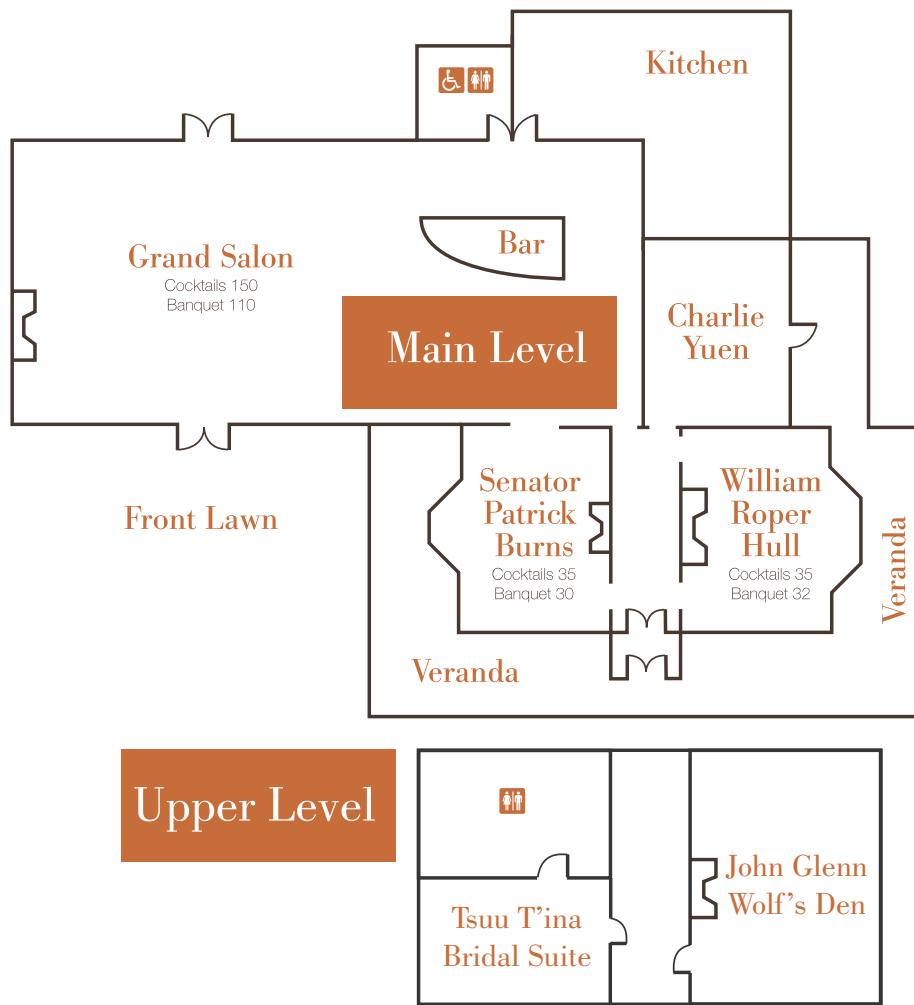
Phone: 403.476.1310

events@bvrrestaurant.com

www.bvrrestaurant.com

    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

- 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 wedding 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

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

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		

RECEPTION MENU

Minimum 3 dozen per item for parties over 32 | Minimum 2 dozen per item for parties 32 and under
(Select any 2-3 of the items below to be butlered before your plated dinner to create a cocktail hour).

COLD HORS D'OEUVRES | per dozen

MELON AND PROSCUITTO SKEWER (GF, NF)
Bocconcini, balsamic crema | 34

JALAPEÑO, BACON AND CHEDDAR BALLS (GF)
Candied spiced pecan | 32

ALBACORE TUNA CRUDO ON SPOON (GF, NF, DF)
Compressed apple, fennel, yuzu vinaigrette, puffed quinoa | 34

HOUSE SMOKED SALMON (GF, NF)
Lemon sour cream, salmon roe, cucumber, crispy wonton | 34

BEEF TARTAR ON SPOON (GF, NF)
Horseradish cream, potato chip, micro greens | 34

BEET ROOT AND GOAT CHEESE (GF)
Orange yogurt, toasted hazelnut | 34

ROASTED BEEF OPEN MINI SANDWICH (NF, DF)
Grainy mustard aioli, gherkin, pickled red onion, baguette | 34

CHILLED SNOW CRAB CLAW (NF, DF)
House made cocktail sauce | 38

MEDITERRANEAN SALAD ON SPOON (GF, NF)
Feta cheese, olive, pepper | 32

HOT HORS D'OEUVRES | per dozen

SPECK-WRAPPED PRAWN (GF, NF, DF)
Chili aioli, sage | 34

CRISPY PORK BELLY (GF, NF, DF)
Spicy korean bbq sauce | 34

MOUNTAIN MUSHROOM ARANCINI (NF)
Truffle mayo | 32

PAN-SEARED SCALLOPS (GF, NF, DF)
Tomato coulis, crispy bacon | 36

CHICKEN SATAY (GF, NF, DF)
Teriyaki sauce | 34

MINI POTATO WITH BACON & CHEESE (GF, NF)
Sour cream, green onion | 34

SMOKED DUCK ON A PRETZEL BUN (DF, NF)
Arugula, tomato bacon jam, aged cheddar | 36

COCONUT SHRIMP TEMPURA (DF, NF)
Sweet chili sauce | 36

CRISPY FRIED TOFU (DF, NF)
House pickled vegetables, soy glaze | 34

GF - gluten free | DF - dairy free | NF - nut free | Please note, our kitchen uses these allergens, thus people who are especially sensitive or have life-threatening allergies should avoid consuming any food on our premises.



RECEPTION MENU

HORS D'OEUVRES STATIONS | per person

WILD GAME MINI BURGERS

Sesame mini bun, tomato, lettuce, bacon, cheeses | 7

CHICKEN KEBOB STATION

Zucchini, pepper, onion | 9

GRILLED LAMB LOLLY POP

Mint yogurt | 13

MISTY MOUNTAIN MUSHROOM RISOTTO | 9

CHEF-ATTENDED ACTION STATIONS | per person

These items require an attending chef. A \$35 per hour labour charge applies for a minimum of 4 hours per station.

SHUCKED OYSTERS

Served with lemon wedges, a selection of hot sauces and house mignonettes | 9

CARVED BEEF STRIP LOIN

Crusty buns, horseradish butter, gourmet mustard, pickled onions | 15

SALMON WELLINGTON

Vegetables julienne, almond brown butter | 12

ROASTED WHOLE CHICKEN | 36 per chicken

serves 6-7 people

SALAD BAR | per person

HOUSE SALAD

Honey lemon dressing | 5

BEET ROOT SALAD

Goat cheese, baby kale | 7

BABY ROMAINE CAESAR SALAD

House caesar dressing | 5

ROASTED POTATO SALAD | 5

ROASTED SEASONAL VEGETABLE SALAD | 5

PLATTERS | per person

VEGETABLE ANTIPASTO

Marinated and pickled seasonal vegetables, fior di latte | 8

BAKED BRIE CHEESE DISPLAY

Fresh baked baguette, raincoast crackers, selection of dried fruits, savoury jams | 8

CHARCUTERIE BOARD

Selection of in-house cured meats, terrines, chutneys and jellies served with rustic breads | 9

SEASONAL FRUIT PLATTER

Organic Alberta honey comb yogurt dipping sauce | 5

CHILLED JUMBO SHRIMP PYRAMID

Wakami slaw, horseradish cocktail sauce, ginger lime dipping sauce, citrus wedges | 8

INTERNATIONAL CHEESE DISPLAY

With freshly baked baguette, rain coast crackers, selection of dried fruits and savoury jams | 10





PLATED DINNERS

Minimum 3 courses | Meal indicators for entrées must be provided by client

SOUPS AND BISQUES | per person | *please choose one*

BUTTERNUT SQUASH VELOUTE (GF, NF)
Bacon bits, crème fraîche, sage | 12

LOBSTER BISQUE (GF, NF)
Brunoises vegetable, lobster oil | 15

LENTIL AND WILD MUSHROOM SOUP (GF, NF, DF)
Double smoked bacon, crispy kale | 13

TOMATO AND BASIL BISQUE (GF, NF)
Focaccia crostini, shaved grana padano | 12

SALADS | per person | *please choose one*

BEETROOT AND GOAT CHEESE SALAD (GF)
Hazelnut, orange vinagrette, baby kale | 14

ARTISAN MIXED GREEN (GF, NF, DF)
Shaved vegetable, honey lemon dressing | 12

KALE, CAULIFLOWER, ROASTED PUMPKIN,
QUINOA, TOASTED PECAN (GF)
Dried fruit, pomegranate vinaigrette | 14

GRILLED BABY ROMAINE CAESAR (NF)
Herbed focaccia, house Caesar dressing, prosciutto | 13

APPETIZERS | per person | *please choose one*

SEARED SCALLOP & SHRIMP (NF)
Agave cream, pepperonata, fennel salad | 16

LAMB LOLLIPOP (GF, NF)
Parsnip purée, cipollini, sautéed kale | 17

RICOTTA GNOCCHI (NF)
Rose sauce, shaved grana padano | 15

PALATE CLEANSERS | per person | *please choose one*

AGAVE AND MINT SORBET | 5

LIME SORBET | 5

ROSE WATER WITH CARAMELIZED PINEAPPLE | 5

You may also create a cocktail hour by selecting items from page 4 to be butlered prior to your plated dinner.

GF - gluten free | DF - dairy free | NF - nut free
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ENTRÉES | per person | *please choose two meat entrées*

TELlicherry Pepper Beef Tenderloin (GF, NF)
6oz steak, horseradish mashed potatoes, seasonal vegetables, port wine jus | 45

Mushroom-Stuffed Free-Range
Chicken Suprême (GF, NF)
Roasted potatoes, seasonal vegetables, poussin jus | 39

Pan-Seared Salmon (GF, NF)
Potato pave, seasonal vegetables, pineapple salsa | 40

Braised Lamb Shank (GF, NF)
Seared polenta, roasted vegetables, cognac demi-glace | 43

Roasted Bison Strip Loin (GF, NF)
Mashed potato, seasonal vegetable, cranberry demi-glace | 47

VEGETARIAN ENTRÉE OPTION | per person

Vegetarian Wellington
Lentils, tomato, pepper, zucchini, carrot, leek, onion, wrapped in a puff pastry | 31



DESSERTS

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

SEASONAL BRÛLÉE

Fruit garnish | 10

FLOURLESS ALMOND CHOCOLATE CAKE

Raspberry coulis | 12

OPERA CAKE | 12

Caramel sauce

TIRAMISU | 12

Mascarpone cheese, ladyfingers dipped in espresso coffee

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	SMALL SERVINGS	PRICE
6" Round	6 pieces	N/A	65
8" Round	8 pieces	18 pieces	100
10" Round	10 pieces	24 pieces	120
2 Tier (6" & 8")	14 pieces	24 pieces	175
2 Tier (8" & 10")	18 pieces	42 pieces	230
3 Tier (6", 8", 10")	24 pieces	50 pieces	330
1/2 Slab Cake	30 pieces	N/A	150
Full Slab Cake	60 pieces	N/A	250

CAKE OPTIONS | *please choose one from each category*

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

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

FILLINGS | Salted caramel, lemon curd, raspberry, vanilla pastry cream, mocha

GARNISHES | Seasonal fruit coulis, chocolate sauce, crème anglaise, fresh seasonal berries

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 | 36

Coconut with white chocolate ganache | pistachio with cherry ganache | strawberry with vanilla bean buttercream

VANILLA CRÈME BRÛLÉE | 34

CHOCOLATE CHEESECAKE TART | 34

Served in shot glasses

KEY LIME MERINGUE TART | 32

Served with pastry cream

FRUIT TART | 32

Served with pastry cream

MIXED BERRY PANNA COTTA | 32

MINI MOCHA MOUSSE CUPS | 32

With candied citrus

LOLLIPOP PARADE | 34

Brownie lollipops, dipped in dark chocolate



Photos: Abby + Dave

CHILDREN'S MENU

3-COURSE MENU (UP TO 12 YEARS OLD) | 18

Course I

FRESH VEGETABLES
With herbed dipping sauce

Course II *please choose one*

CHICKEN STRIPS
With home style fries

GOURMET MAC & CHEESE

SPAGHETTI ALFREDO

Course III

CHOCOLATE FUDGE CUPCAKE
Chocolate icing and sprinkles

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

Mini buns, mini pretzel buns, cheeses, pickles, onions, roma tomatoes, sauces and condiments | 7

CHILLED JUMBO SHRIMP PYRAMID

Wakami slaw, horseradish cocktail sauce, ginger lime dipping sauce, citrus wedges | 8

INTERNATIONAL CHEESE DISPLAY

Fresh baked baguette, raincoast crackers, selection of dried fruits, savory jams | 10

SEASONAL FRUIT PLATTER

Organic Alberta honey comb yogurt dipping sauce | 5

VEGETARIAN PIZZA

tomato, fior di latte, basil | 32 per 8 slices

VEGETABLE ANTIPASTO PLATTER

Grilled asparagus, bell peppers, artichokes, a selection of olives, pickled onions, marinated buffalo mozzarella, blackened tomato, caperberries | 6

POUTINE BAR | 12

Fresh curd cheese, gravy

TOPPINGS Moroccan chicken | pulled beef | double-smoked bacon bits | jalapeños | crispy onions | salt & pepper

CHARCUTERIE BOARD

Selection of in-house cured meats, terrines, chutneys and jellies served with rustic breads | 9

COOKIES AND MILK

One large cookie and one large glass of milk | 5



HISTORY

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

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.

