



2010 Ranche Restaurant Corporate Day Meetings & Banquet Lunch Package

The flavours and traditions of Alberta's ranching heritage live on at The Ranche Restaurant. Originally built in 1896 by William Roper Hull as the headquarters of The Bow Valley Ranche, this intriguing historic house was once one of Southern Alberta's grandest private residences. Today it is home to one of Calgary's finest and most creative restaurants as well as a unique setting for corporate meetings and special gatherings.

Located in Fish Creek Provincial Park, The Ranche Restaurant is owned and operated by Canadian Rocky Mountain Resorts. The CRMR family of mountain resorts includes Buffalo Mountain Lodge in Banff, Emerald Lake Lodge in Field, B.C., Deer Lodge in Lake Louise and The Painted Boat Resort Spa & Marina on the Sunshine Coast, B.C. Other Calgary restaurants include; Divino Wine & Cheese Bistro, Cilantro and Velvet. CRMR at Home, our specialty retail & catering division opened its doors in 2010. The company is acclaimed across Canada and throughout the world for its superb luxury alpine accommodations and its commitment to exceptional dining experiences. Please visit www.CRMR.com for information on any of our sister properties.

That commitment is evident at The Ranche, where CRMR's renowned and distinctive Canadian Rocky Mountain Cuisine is interpreted and presented by Chef Thomas Neukom. Working with CRMR Executive Chef Alistair Barnes, Neukom and his team offer discriminating diners fresh baked bread, the finest meat, poultry and fish, naturally raised game (from CRMR's own game ranch), fresh and delicious vegetables, and mouth watering desserts. Our commitment to local producers and sustainable products has heralded numerous culinary awards.

The romance of the West and Canada's mountain parks are evident in our menus and our surroundings – and are often creatively fused with modern and innovative style and flair.

Attached, please find our function package complete with room descriptions, pricing and food & beverage menus.

If you require additional information, please feel free to contact us directly.

Mike Burns ~ Event Coordinator ~ 403-225-6525 / event@theranche.com

We look forward to hosting your function at The Ranche Restaurant!

www.theranche.com

15979 Bow Bottom Trail SE
Fish Creek Provincial Park, Calgary, Alberta
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Booking Information

Banquet & Reception Facilities

Thank you for inquiring about hosting your event here at The Ranche Restaurant in Fish Creek Provincial Park. The Ranche offers a spacious and versatile facility - one that is truly unique to Calgary. Our Events Coordinator can help you coordinate a complete function package. This includes arranging for all of your food and beverages and making available any necessary audio/visual equipment or presentation material.

Rooms available for private functions	Dimensions	Stand-up Style Cocktail Reception	Banquet Style Served Meal
Whole House	3,000 sq. ft	250	160
Grand Salon	32 x 48	150	110
Parlour	18 x 22	37	32
Formal Room	18 x 21	35	30
Blue Room	13 x 16	N/A	12
Charlie's Lounge	15 x 22	20	N/A

Minimum Guarantee

Please note there is a minimum guarantee for the use of all private rooms and banquet facilities. This minimum includes the cost of food, beverages and alcohol, but does not include GST, 17% gratuities, labour charges (if applicable) or any additional rentals. Prices are subject to change.

Rooms available for private	AM/Afternoon Minimum Sunday to Friday	AM/Afternoon Minimum Saturday 11:00am till 4:00pm	Evening Minimum Sunday to Thursday	Evening Minimum Friday and Saturday
Whole House	\$5,000.00	PLEASE INQUIRE	\$15,000.00	\$20,000.00
Grand Salon	\$3,000.00	N/A	\$9,000.00	\$13,000.00
Parlour	\$500.00	N/A	\$2,200.00	\$2,500.00
Formal Room	\$500.00	N/A	\$2,200.00	\$2,500.00
Blue Room	N/A	N/A	\$800.00	\$1000.00

*Please note there will be a labour fee charged for any function starting in advance of the above listed hours of operation.

** There is a deposit of 30% of your minimum required at your time of booking.



Terms & Conditions

Information and Policies

- œ A deposit is required at the time of booking to secure your function date; the deposit will be subtracted from your final bill on the date of your function.
- œ Please note, the final bill is due payable on the day of your function. We accept cash, debit, and all major credit cards; we do not accept cheques for final payment.
- œ Deposits will be fully refunded if cancellation is more than 6 months before the date of your event. If cancellation occurs before 30 days prior to your event, 50% of your deposit will be returned. Should cancellation occur within 30 days of your event, 100% of the deposit is non-refundable.
- œ The guaranteed number of guests is required (3) three working days prior to your event. You will be charged for the guaranteed number or the actual attendance (whichever is greater).
- œ Food and beverages (including alcohol) are applied towards your minimum guarantee; any additional rentals, 17% gratuity and GST are in addition to the minimum. If the minimum charge is not reached, a room rental fee will apply for the difference. The Ranche Restaurant reserves the right to select any additional food and beverage in lieu of a room charge.
- œ Health and Safety Regulations prohibits the removal of any food products after the function.
- œ Our chef at The Ranche will be happy to accommodate any dietary or allergy concerns, please advise your events coordinator.

Audio-Visual

- œ Please call the events coordinator at least five business days prior to your event to arrange any audio-visual requirements.
- œ Please note the Ranche Restaurant has wireless Internet capabilities but not independent phone lines.
- œ Black & white photocopying, faxing, and, document printing services, available on site, for a minimal charge.
- œ We have a podium, which we will make available upon your request, as well as a microphone system to rent for \$50 fee.

Public Parking

- œ Please be advised, restaurant parking is designated in the marked parking lots at no charge. Any vehicles parked in the service access area or on pedestrian walkways will be ticketed and/or towed at the owner's expense by the staff of Fish Creek Provincial Park.



Corporate Day Meeting Menu

The following items are freshly made in house and presented to your guests for self service.

Beverages

Freshly brewed Coffee (priced per pot/serves 10) \$24

Soft Drinks (canned soda's) \$1.75

Sparkling Water \$2.75

Tropicana Orange Juice (32oz. pitcher) \$30

Tea (each bag/individual pot) \$2

Bottled Water (non-carbonated) \$2.50

Juice Bottle \$1.75

Snacks

The following platters will serve approximately 10 Guests.

Selection of House Baked Muffins

Mascarpone Cream Dip, Butter, Home Made Fruit Marmalade and Jam

\$25

Fresh Sliced Seasonal Fruit

With Berry Yogurt Dip

\$48

Rocky Mountain Charcuterie Board

Locally produced Wild boar Terrine, Air dried Bison,

Elk Salami, Smoked Pepper Duck Breast and Westphalia Ham,

Artisan Breads, Mustard Melon, Cranberry Relish and Cornichons

\$90

Fresh Baked Fruit Breads

\$10 per loaf

Fresh Baked Ranche Cookies

\$8 per baker's dozen



Corporate Day Meeting Hors D'oeuvres & Canapés

Each item is available in quantities of twelve.

Cold items

Tomato and Basil Bruschetta with Grilled Country Bread - \$26 per dozen

Baked Parmesan Cannolis filled with Herbed Boursin Cheese - \$26 per dozen

Local Smoked Salmon with Pea Shoots and Citrus Vinaigrette - \$26 per dozen

Herb Goat Cheese Croquettes with Grilled Chorizo and Red Pepper Jelly - \$30 per dozen

Fireweed Honey Poached Pear with Thyme Mascarpone and Prosciutto Ham - \$30 per dozen

Seared BC Albacore Tuna with Tomato and Arugula Relish on Potato Gaufrette - \$30 per dozen

Hot items

Double Smoked Bacon and Brie stuffed Baby Potatoes - \$26 per dozen

Smoked Trout and Salmon Cakes with Parsley Citrus Aioli - \$26 per dozen

Mini Quiche with Sweet Onions and Applewood Smoked Cheddar - \$26 per dozen

Seared Scallops with Tomato Herb Jam and Double Smoked Bacon - \$30 per dozen

Mini Game Burgers on Tuscan Baguette with Aged Cheddar - \$30 per dozen

Pancetta Wrapped Prawns with Peach Horseradish Sauce - \$30 per dozen

Grilled Lamb Chops with Pecan Thyme Pesto - \$42 per dozen



Corporate Day Meeting 3 course Lunch Menu

Our corporate day meeting lunch is designed for up to 32 guests. Please choose 2 appetizers, 3 entrée's and 2 desserts to be offered to your group. Each of your guests will be presented an individual printed menu from which to choose their 3 course lunches.

Corporate Day Meeting 3 course Lunch Appetizers

Oven Roasted Beets, Shaved Fennel & Arugula Salad

Lime Horseradish Vinaigrette, Sheep Cheese \$14

Romaine Hearts Salad

Creamy Parmesan Dressing, Brioche Croutons, Double Smoked Bacon Lardons \$14

Sunchoke & Cauliflower Puree Soup

Hotchkiss Arugula Pesto \$11

Seared Diver Scallops

Fresh Spinach, Salted Cashews, Blood Orange Fireweed Honey Vinaigrette \$17

Steamed PEI Mussels

Double Smoked Bacon, Wildrose Velvet Fog Cream Sauce, Sweet Garlic Crostini \$15

Corporate Day Meeting 3 course Lunch Entrée's

Creamy Caramelized Mushroom Ragout

Baked Manchego Parsley Polenta, Truffle Oil \$16

Wild Rice Risotto

Torn Spinach, Cherry Tomato & Fairwinds Farms Goat Cheese, Toasted Almonds, Cold Pressed Canola Oil \$20

Game Meatloaf

Double Smoked Bacon Pearl Onion Glaze, Arugula Spaetzli, Green Beans \$20

Roasted Red Spring Salmon

Cherry Tomato Jam, Sour Cream & Chive Potato Mashed, Port Wine Reduction \$22

Free Range Chicken Breast

House Made Duck Confit Spring Roll, Artisan Lettuce, Pomegranate Syrup \$21

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Corporate Day Meeting 3 course Lunch Dessert

Apple Frangipane Tart \$9.50

Walnut Butter Ice Cream,
Maple Reduction, Candied Walnuts

Chocolate Molten Cake \$9.50

Pistachio Ice Cream, Raspberry Coulis,
Fireweed Honey Wafer

Caramel Crème Brulee \$9.50

Earl Grey Sables

Hazelnut Chocolate Cheese Cake \$9.50

Butter Toffee Crunch, Chantilly Cream

Banana Rum Sticky Toffee Pudding \$9.50

Plantain Chip, Vanilla Bean Ice Cream



Plated Banquet Lunch Menu

The following dishes are designed to offer a beautiful array of Rocky Mountain Cuisine to your guests. Each menu contains dishes showcasing local produce, market fresh seafood and organically raised free range game from our CRMR game ranch. Chef Thomas Neukom & Sous Chef Anne Taylor's sophisticated but rustic style is a treat to the senses.

Plated banquet lunches are available with either two or three courses. A two course lunch consists of one appetizer or dessert & one entree. A three course contains one appetizers, one entree and dessert. Each of the dishes you select will be printed on an individual menu for your guests. Please select up to two of the following:

Plated Banquet Lunch Appetizers

Choice of one first course

Cauliflower Parsnip Puree

Hotchkiss Arugula Pesto,
Cold Pressed Canola Oil

Cream of Heirloom Tomato Soup

Parmesan Focaccia Croutons,
Balsamic Reduction

Organic Baby Green Salad

Mustard Melon and Flax Seed Vinaigrette,
Maple spiced Pecans

Romaine Hearts

Creamy Parmesan Dressing,
Crispy Double Smoked Bacon Lardons,
Sourdough Garlic Croutons

Dungeness crab and Salmon Cake

Charred Corn Wild rice Salad, Ancho Chilli Aioli
Add \$3.50 per person

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Plated Banquet Lunch Entrees

Please choose up to two of the following entrée's for your plated banquet lunch menu. Each of your selections will be printed on an individual menu for your guest the day of your event. A vegetarian option will also be made available to your guests the day of your event. A total count of each entrée must be provided 72 hours before your event. Each entrée is served with seasonal fresh vegetables. Price includes choice of one or two first courses and one dessert with coffee or tea.

Free Range Chicken Breast

Sweet Corn and Barley Risotto, Truffle Poultry Jus

\$44 three courses

\$35 two courses

Baked Salmon Fillet

Potato Puree, Cherry Tomato Jam, Basil Oil

\$45 three courses

\$36 two courses

Alberta Beef Rib Eye Steak

Roasted Yukon Gold Potatoes, Sweet Onion Glaze

\$50 three courses

\$41 two courses

Lemon and Artichoke Ravioli

Heirloom Tomato Ragout with Kalamata Olives, Extra Virgin Olive Oil

\$42 three courses

\$33 two courses



Plated Banquet Dessert

Please choose one of the following prior to your event

Chocolate Molten Cake

Stracciatella Ice cream, Hazelnut Praline

Apple Rhubarb Crumble Tart

Cinnamon Ice cream, Sweet Cranberry Compote

Vanilla Crème Brulee

Amaretti cookies, Fruit Jellies

Caramelized Lemon Tart

Blueberry Sorbet, Crunchy Baby Meringues

Chocolate Tissimo

Crème Fraiche, Red Berry Compote

Selection of Petit Fours

Raspberry Truffles

Passion Fruit Truffles

Mascarpone Cream Cannolis

Chocolate Crunch Mousse Rounds

White Chocolate Hazelnut Mille-Feuille

Mini Lemon Meringue Tarts

Add \$2.00 per person

Plated Banquet Lunch Children's Menu

This menu is designed for your guests ten years old & younger. \$15.00 per person.

Fresh Vegetables and House Made Dip

Please select one of the following dishes for the children at your event:

Roasted Chicken Breast with Mashed Potato & Veggies

or

Macaroni & Cheese

or

Cheese Quesadilla with Caesar Salad

Selection of House Made Ice Cream

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Sparkling

NV CANELLA Blood Orange Mimosa (Veneto, Italy) \$35

Canella in their ultimate source for quality actually purchased a blood orange orchard to regulate consistently high quality fruit. A great job balancing juicy fruit and the slightly bitter character of these *sanquine* delights. Brunch, sunny day, or otherwise...excellent timing regardless.

NV CANELLA Prosecco (Veneto, Italy) \$42

Prosecco's soft and delicate nature, fills your mouth with pleasure; an easy way to engage your guests into the evening at hand.

NV DRAPPIER Carte d'Or Brut (Champagne, France) \$88

In this non vintage cuvée Drappier strides the line between crisp citrus fruit and toasty brioche. Drappier offers excellent value from a category normally known for very expensive wines. At a good job below a hundred dollars per bottle this little gem is well worth the inclusion to everyone's party.

NV DRAPPIER Val Des Demoiselle Rosé (Champagne, France) \$88

Rosé Champagne is keen where a little power is desired, and dinner plates at hand. Rosé is a lovely way to glide your guests into the mood of any occasion and a delight when paired with the dinner table. Rosé Champagne can be utilized throughout the whole meal...meaning more for everyone and the more the merrier.

White

TAWSE Riesling Échos (Niagara Peninsula, Canada) \$40

The charm of this bone dry Riesling rests with its pure lime peel citrus notes and biting acidity. A perfect wine for the cocktail reception to give anticipation to the meal ahead or with dinner itself where this wine will reflect well with greens and light fish dishes.

TOSCOLO Vernaccia di San Gimignano (Tuscany, Italy) \$38

Prized for its cloud dreaming towers, the town of San Gimignano is also a favourite for its white wines made from the Vernaccia grape. Lovely scents of lemon peel and soft notes of sunflower seed give way to refreshing acidity and plump mouth feel. Excellent for those who love fresh vibrant wines.

CASAS DEL BOSQUE Sauvignon Blanc (Casablanca, Chile) \$45

Arguably the best area in Chile for fragrant fresh varieties like Sauvignon Blanc. Deliciously crisp white with heaps of tangy citrus, fresh cut spring grass and hints of wild flowers. Perfect for sipping on during the fresh spring days and very versatile with dinner.

ANAKENA Viognier Single Vineyard (Rapel Valley, Chile) \$39

From one of the most beautiful wineries in Chile stems this pure rendition of succulent, aromatic Viognier. The owner of Anakena hails from a successful grocery store chain and wine being a passion he spared no expense making world quality wines. Full of apricot, soft scents of vanilla and a full ripe palate. Perfect for a rich aperitif and brilliant with fish dishes.

CHASSEUR Chardonnay (Sonoma Valley, United States) \$63

Chasseur is made by one Bill Hunter. Chasseur being a little French play on his last name, Chasseur meaning "hunter" in the language of love. Noteworthy for exceptional purity and a balance of power, Chasseur is one of the smallest, hardest to find of top echelon California Chardonnays available. We have secured a small stock exclusively for our Ranche Guests.

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Red

VIÑA TABALI Pinot Noir Reserva Especial (Limarí, Chile) \$55

When we think about Pinot Noir we often cite traditional growing areas as only possibilities. Chile is about to turn this notion in its head. The Lamarí appellation in northern Chile is home to cool climates perfect for maturing ripe, aromatically inspired Pinot Noir. Viña Tabali is a leader in the area and one would be straining to find anything more delicious than this very bottle. Ripe black cherry mixed with beautiful smoky cranberries.

PERTIMALI Rosso di Montalcino (Tuscany, Italy) \$58

An extremely small estate owned by the Sassetti family. Richly perfumed with spicy morello cherries, notes of fire roasted fennel and sweet cigar smoke. Lovely acidity here makes for ultimate pairing with our signature game dishes.

LA POSTA Cocina Blend Malbec ~Syrah~Bonarda (Mendoza, Argentina) \$38

Ripe with fragrant violets and black currents this signature grape of Argentina offers bibbers helpings of rich palate feel wrapped in a vibrant purple hue. Balanced for pleasure and will offer most full bodied dishes a welcome companion.

ARNALDO CAPRAI Sangiovese ~ Sagrantino Montefalco Rosso (Umbria, Italy) \$50

An absolute star in the central Italian region of Umbria. Caprai has single handedly taken the once obscure and rustic Sangrantino grape and transformed it into a powerful, richly textured wine. The base here is Sangiovese and with the Sagrantino here the wine is heavily fruity with black cherry and highlights of licorice.

R WINES The Strong Arm Shiraz (McLaren Vale, Australia) \$46

This Shiraz, aptly named, is sourced from the McLaren Vale of southern Australia. Quite dark in hue, this wine roars and flexes its muscles showing off deeply tanned fruit and ripping black plums, blueberry and supple vanilla overtones.....flexing, "the beach is that way!"

** Please note: This is a condensed version of our wine list. Please let us know if there is another selection you would like us to provide for your function.

In order to ensure availability, wine selections must be provided no less than two weeks prior to the event.



Beverage List

DRAFT BEER \$8.00/20oz Pint

Wildrose Brown
Wildrose Raspberry
Wildrose Velvet Fog
Wildrose Industrial Park Ale
Wildrose Seasonal Beer

BOTTLES OF DOMESTIC BEER \$6.50
Steam Whistle Pilsner (Toronto, Ontario)
Creemore Springs Lager (Creemore, Ontario)
Paddockwood India Pale Ale (Saskatoon, Saskatchewan)

BOTTLES OF IMPORTED BEER \$7.00
Stella Artois
Guinness

HIGHBALLS \$6.50
Our house brands are:
Beefeater Gin, StolichnayaVodka,
Canadian Club, Johnny Walker Red,
Bacardi White, Bacardi Dark

PREMIUM HIGHBALLS \$8.00
COCKTAILS \$7.00
PREMIUM COCKTAILS \$9.00
MARTINIS \$10.50
PREMIUM MARTINIS \$12.00

Soft drinks \$3.50
Juice \$4.00
Coffee & Tea \$3.50
Loose leaf tea \$4.00

Prices do not include tax.

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