



## 2010 Ranche Restaurant Dinner Event 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 & marina on the Sunshine Coast, B.C. Other Calgary restaurants include; Divino Wine and 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 world class dining experiences. Please visit [www.CRMR.com](http://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.

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

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

Mike Burns ~ Event Coordinator ~ 403-225-6525 / [events@theranche.com](mailto:events@theranche.com)

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

[www.theranche.com](http://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.

Minimum guarantees may be waived depending on size of group.

Prices are subject to change and minimum guarantees vary during the high season.

Rooms available for private functions	AM/Afternoon Minimum Sunday to Friday 11:00am till 4:00pm*	AM/Afternoon Minimum Saturday 11:00am till 4:00pm*	Evening Minimum Sunday to Thursday 4:00pm till close*	Evening Minimum Friday and Saturday 4:00pm till close*
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. The Grand Salon, Parlour, Formal Room, Blue Room are not available for rental Saturday afternoons.

\*\*There is a deposit required (30% of the minimum) at time of booking to secure your reservation.

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# Terms & Conditions

## **Information and Policies**

- ☞ 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.
- ☞ 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. .
- ☞ 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.
- ☞ 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).
- ☞ 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.
- ☞ Health and Safety Regulations prohibits the removal of any food products after the function (with the exception of wedding cake).
- ☞ Our chef at The Ranche will be happy to accommodate any dietary or allergy concerns, please advise your events coordinator.

## **Decorations**

- ☞ You are more than welcome to bring in your own decorations if you wish, however no confetti can be thrown or sprinkled on the tables nor can you nail, tack, staple or tape anything to the walls.
- ☞ The Ranche will provide white tablecloths and white napkins; other colors are available on a rental basis. We will also provide tea light candleholders for the tables for you to use.

## **Bar Service**

- ☞ The Ranche Restaurant will be the sole provider of all beverages, including alcohol.
- ☞ We will provide a bartender, glassware, ice and mix at no extra cost. Please let us know at least two weeks in advance if you will be having a cash bar.

## **Music and Speeches**

- ☞ We are happy to provide music during your reception and dinner service; if you wish to have your own music played during your event please make arrangements outside of the in-house system.
- ☞ We have a podium, which we will make available upon your request. We also have a microphone system available to rent for \$50.00 fee.
- ☞ The Government of Canada mandates that the Ranche Restaurant collect a SOCAN (Society of Composers, Authors & Music Publishers of Canada) fee for all functions booking live or recorded music.

## **Audio-Visual**

- ☞ Please call the events coordinator at least three business days prior to your event to arrange any audio-visual requirements.

## **Public Parking**

- ☞ 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.

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## Hors D'oeuvres & Canapés

The following items are bite sized creations perfect for your events cocktail hour. These hand held appetizers are a delight to the eye as well as the pallet. They are guaranteed to create excitement for the meal to follow. These delectable little dishes pair well with Champaign & other aperitif style wines, or with a locally brewed Wild Rose beer.

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



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## Coursed menu selections

The following menus 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.

Please choose one of the following four menus for your dinner. The night of your event, each of your guests will have an individual menu presented to them. They will then be able to make selections from the menu you have chosen. There is no need to engage your guests for their selection before your function, allowing for a seamless & worry free planning experience.

Please address any dietary restrictions with your event coordinator. Vegetarian options are available as necessary. All of our dessert selections are served with a choice fresh brewed coffee or tea. Our menus evolve seasonally and are subject to change as such.



## Artisan Charcuterie

Any of the following menus can add a charcuterie course. Presented as a family style platter, charcuterie is a great way to engage your pallet while your meal is being prepared. Each charcuterie board contains all of the following items and is available at a cost of \$8.00 per person:

Locally produced Wild boar Terrine  
Air Dried Bison  
Smoked Pepper Duck Breast  
Cranberry Relish and Cornichons

Westphalia Ham  
Artisan Breads  
Mustard Melons  
Elk Salami

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## Menu #1 3 Course Dinner

\$62 per person

First course

### Romaine Hearts Salad

Creamy Parmesan Anchovy Dressing, Pink Peppercorn Parmesan Crackers, Double Smoked Bacon Lardons

Entrée Choice Of

### Roasted Red Spring Salmon

Hotchkiss Tomato Jam, Pinot Noir Reduction,  
Lobster Chive Mashed, Green Asparagus

or

### Oven Roasted Free Range Chicken Breast

Arugula Hazelnut Pesto, Warm Fingerling Potato & Boxburn Farm Vegetable Salad

or

### Grilled Alberta Beef Tenderloin

Grilled Portabella Mushroom, Spiced Red Wine Jus,  
Rosemary & Garlic Confit Potato, Heirloom Carrots

### Dessert

Please select two desserts from the dessert menu



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## Menu #2 3 Course Dinner

\$68 per person

First course choice of

### Artisan Lettuce Salad

Cider Pickled Red Onions, Toasted Walnuts,  
Crumbled Sheep's Feta, Apple Chips, Flaxseed Vinaigrette

or

### Brandy Spiked Lobster and Spot Prawn Bisque

Truffled Oyster Mushroom Toast, Green Pea Coulis

Entrée choice of

### Pan Seared Pacific Halibut

Sautéed Side Striped Shrimp, Saffron Gastrique,  
Arugula & Roasted Artichoke Risotto, Mini Bell Peppers

or

### Grilled Alberta Beef Tenderloin

Grilled Portabella Mushroom, Spiced Red Wine Jus,  
Rosemary & Garlic Confit Potato, Heirloom Carrots

or

### CRMR Farm Raised Elk Ribeye

Horseradish Butter, Sweet Onion Jus, Yukon Gold Pancetta Gratin,  
Hotchkiss Green Beans

Dessert

Please select two desserts from the dessert menu

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## Menu #3 4 Course Dinner

\$74 per person

First course

Brandy Spiked Lobster and Spot Prawn Bisque  
Truffled Oyster Mushroom Toast, Green Pea Coulis

Second Course

Romaine Hearts Salad  
Creamy Parmesan Anchovy Dressing, Pink Peppercorn Parmesan Crackers, Double Smoked Bacon  
Lardons

Entrée Choice Of

Roasted Red Spring Salmon  
Hotchkiss Tomato Jam, Pinot Noir Reduction,  
Lobster Chive Mashed, Green Asparagus

or

Oven Roasted Free Range Chicken Breast  
Arugula Hazelnut Pesto, Warm Fingerling Potato & Boxburn Farm Vegetable Salad

or

Grilled Alberta Beef Tenderloin  
Grilled Portabella Mushroom, Spiced Red Wine Jus,  
Rosemary & Garlic Confit Potato, Heirloom Carrots

Dessert

Please select two desserts from the dessert menu

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## Menu #4 4 Course Dinner

\$80 per person

### First Course

Blue Corn Meal Crusted Salmon and Dungeness Crab Cakes  
Charred Corn, Yam & Wild Rice Salad, Ancho Chilli Aioli

### Second Course

Artisan Lettuce Salad  
Cider Pickled Red Onions, Toasted Walnuts,  
Crumbled Sheep's Feta, Apple Chips, Flaxseed Vinaigrette

### Entrée Choice Of

Slow Roasted Lamb Rack  
Mustard Gremolata, Rosemary Balsamic,  
Double Smoked Bacon Roesti, Sautéed Pearl Onion

Or

Roasted Red Spring Salmon  
Hotchkiss Tomato Jam, Pinot Noir Reduction,  
Lobster Chive Mashed, Green Asparagus

Or

Grilled Alberta Beef Tenderloin  
Grilled Portabella Mushroom, Spiced Red Wine Jus,  
Rosemary & Garlic Confit Potato, Heirloom Carrots

### Dessert

Please select two desserts from the dessert menu

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## Desserts

Finally, the part you have been waiting for. All of our desserts are expertly prepared in house by Pastry Chef Michelle Gee. These delectable creations will have your guests begging for mercy. Paired with a Canadian Ice wine or Tawny Port wine, any one of these dishes will leave a lasting impression.

Warm Dark Chocolate Molten Cake  
Minted Sweet Cream Ice Cream,  
Dark Chocolate Cracker

Orange Blossom Honey Crème Brulee  
Lemon Zest Madeline, White Peach Macaron

Warm Blueberry Thyme Crumble  
Almond Milk Crème Anglaise

Cashew Butter Layered Cheesecake  
Earl Grey Ice Cream, Praline Dust

Selection of Ranche Ice Creams and Sorbets

All Desserts are \$9.50

**\*\*Please inquire about In-house made custom Cakes\*\***

## 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 lob 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.

### **DOG POINT Sauvignon Blanc (Marlborough, New Zealand) \$45**

From the founders of Cloudy Bay comes this brilliantly fresh, zesty, full throttle Sauvignon Blanc from the leading growing area in New Zealand. Gooseberry galore with quince, jalapeno, dandelion and cut grass. Beautiful for spring and summer drinking.

### **MINER FAMILY Viognier (Napa Valley, United States) \$51**

The Miner family operates a superb winery in the heart of Oakville in Napa Valley. Their Viognier is one of the most successful bottlings of this varietal in the country. Very ripe peaches-and-cream, apricot, lily and white vanilla mousse mix with scents of tangerine.

### **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 Limarí 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.

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## 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**

**NON ALCOHOLIC**

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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