



WEDDING PACKAGES

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 is owned and operated by Canadian Rocky Mountain Resorts. The CRMR family of companies includes Buffalo Mountain Lodge in Banff, Emerald Lake Lodge in Field, B.C., Deer Lodge in Lake Louise, and local restaurants Divino Wine and Cheese Bistro, Cilantro and Velvet at The Grand. The company is acclaimed for its superb alpine accommodations and its commitment to exceptional dining experiences.

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 seasonal local producers, Chef 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 unique homemade desserts.

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 wedding package complete with room descriptions, pricing and menus.
Our full wine list is available upon request.

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

Andrea Manzer ~ Event Coordinator ~ The Ranche Restaurant ~ (403)-225-6525

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
Please contact us for a mailing address
Tel: (403) 225-3939 ~ Fax: (403) 225-3959
Email: events@theranche.com



BOOKING INFORMATION

Banquet & Reception Facilities

Thank you for inquiring about hosting your wedding 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

** PLEASE ASK ABOUT OUR TENTING POSSIBILITIES

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 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.

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

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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 the wedding cake).
- ☞ Our chef at The Ranche will be happy to accommodate any dietary or allergy concerns, please advise your event coordinator.

Ceremonies

- ☞ If you have booked your wedding reception here at The Ranche we would be pleased to hold your ceremony at our location as well. Our large tree lined yard ornamented by local flowers and bushes provides the perfect spot on a warm day or if the weather does not permit we will make space for the ceremony inside the restaurant depending on the number of guests.
- ☞ For outdoor ceremonies we would be happy to offer chair rentals for you, please note the rental charge will be added to your final total – chairs are priced at \$3.00 per chair.
- ☞ If you wish to have a tent set up on our lawn please ask/discuss with your event coordinator. It is imperative that you advise your event coordinator of your tent at least one month in advance of your wedding.

Decorations

- ☞ You are welcome to bring in your own decorations if you wish, however no confetti can be thrown or sprinkled on the tables or outside of the house, nor can you nail, tack, staple or tape anything to the walls.
- ☞ The Ranche will provide our regular tea light candleholders and tea lights for the tables for you to use at no addition charge. We will provide a table for your guest book, gift table and cake table and also a signing table for ceremonies.

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

- ☞ The Ranche would be happy to provide background music during the reception / dinner / event. If you wish to have dance music or your own music, please make arrangements to provide your own equipment / hired music / musician(s).
- ☞ We have a podium, which we will make available upon your request, as well as a microphone system available 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. Please contact your function coordinator for specific pricing

Wedding Cakes

- ☞ A plating fee of \$0.50 - \$1.50 per person will apply for the Ranche Restaurant to cut and serve a wedding cake. Please ask your Event Coordinator for details.

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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Please note that all of the Ranches Menus are changed seasonally along with prices.

Hors D'Oeuvres

\$26 per dozen

COLD

- œ Tomato and Basil Bruschetta with Grilled Country Bread
- œ Baked Parmesan Cannolis filled with Herbed Boursin Cheese
- œ Local Smoked Salmon with Pea Shoots and Citrus Vinaigrette

HOT

- œ Double Smoked Bacon and Brie stuffed Baby Potatoes
- œ Smoked Trout and Salmon Cakes with Parsley Citrus Aioli
- œ Mini Quiche with Sweet Onions and Applewood Smoked Cheddar

\$30 per dozen

COLD

- œ Herb Goat Cheese Croquettes with Grilled Chorizo and Red Pepper Jelly
- œ Fireweed Honey Poached Pear with Thyme Mascarpone and Prosciutto Ham
- œ Seared BC Albacore Tuna with Tomato and Arugula Relish on Potato Gaufrette

HOT

- œ Seared Scallops with Tomato Herb Jam and Double Smoked Bacon
- œ Mini Game Burgers on Tuscan Baguette with Aged Cheddar
- œ Pancetta Wrapped Prawns with Peach Horseradish Sauce

- œ Grilled Lamb Chops with Pecan Thyme Pesto
(Minimum order of 12 at \$3.50each)

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WEDDING LUNCH ENTREES

*Please choose one of the following prior to your event
(Price includes choice of one first course and/or one dessert)
(If you require an additional entrée choice please contact the events coordinator)*

Slow Roasted Ranche Elk Striploin

Glazed Root Vegetable Medley, Rosehip Game Jus
*\$52 three courses
\$43 two courses*

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 Ribeye Steak

Roasted Yukon Gold Potatoes, Sweet Onion Glaze
*\$50 three courses
\$41 two courses*

Lemon and Artichoke Ravioli

Tomato Ragout with Kalamata Olives, Extra Virgin Olive Oil
*\$42 three courses
\$33 two courses*

Entrees include

Selected Seasonal Vegetables


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WEDDING DINNER ENTRÉES

*Please choose one of the following prior to your event
(Price includes choice of one or two first courses and one dessert and coffee or tea)
(If you require an additional entrée choice please contact the events coordinator)*

Grilled Alberta Beef Tenderloin

Yukon Gold Thyme and Sea Salt Roast Potato, Double Smoked Bacon Jus
\$65 four course  \$57 three courses

Free Range Chicken Supreme

Baked Goat Cheese and Corn Polenta, Brown Truffle Poultry Jus
\$56 four courses  \$48 three courses


Baked BC Salmon

Creamy Barley Pinenut Risotto, Cherry Tomato Jam, Basil Oil
\$57 four courses  \$49 three courses


Slow Roasted Alberta AAA Prime Rib

Horseradish whipped Potato Purée, Natural Jus
\$63 four courses  \$55 three courses

Organic Turkey Galantine

Cranberry and Sourdough Bread Pudding, Sage Poultry Reduction
\$58 four courses  \$50 three courses

Grilled Ranche Bison Ribeye

Sweet Potato Corn Red Pepper Hash, Sweet Onion Herb Butter, Green Beans
\$73 four courses  \$65 three courses

Lemon and Artichoke Ravioli

Tomato Ragout with Kalamata Olives, Extra Virgin Olive Oil
\$50 four course  \$42 three courses

Entrees include

Selected Seasonal Vegetables

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FIRST COURSES & APPETIZERS

(choice of one or two first courses)

Potato and Leek Bisque

Duck Confit, 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 Blue Cheese Dressing, Crispy Wild Boar Bacon, Fresh Pears

Roasted Alberta Lamb Chops

Mushroom Risotto, Truffle Glaze

(\$4.50 supplement per guest for this choice)

Dungeness Crab and Salmon Cake

French Lentil Vegetable Salad, Arugula Aioli

(\$3.50 supplement per guest for this choice)

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DESSERT SELECTIONS

Please choose one of the following prior to your event

Dark & White Chocolate Tissimo
Woodberry Coulis, Florentine Brittle

Vanilla Crème Brûlée
Housemade Espresso Biscotti

Apple and Rhubarb Crisp Tart
Cinnamon Ice Cream, Cranberry Pear Relish

Caramelized Lemon Tart
Raspberry Sorbet, Blueberry Compote

Warm Molten Chocolate Cake
Praline Ice Cream, White Chocolate Almond Bark

PETIT FOURS:

*As dessert, add \$2.00 per person – 6 pieces per person
Also available in platters*

Blackberry Truffles
Passion Fruit Truffles
Mascarpone Cream Cannoli
Chocolate Mousse Rounds
White Chocolate Hazelnut Mille-Feuille
Mini Lemon Fruit Tarts

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Children's Menu

Children 10 and under

\$15.00 per child

Vegetables and Dip

Please select one of the following to be offered to the children at your function

Roasted Chicken Breast with Mashed Potato & Veggies

or

Macaroni & Cheese

or

Cheese Quesadilla with Caesar Salad

Ice Cream

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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**

* Prices do not include tax. Prices are subject to change.

All menu items and prices are subject to changes within six months of your event occurring.

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FUNCTION WINE LIST

October 2009

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.

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.

NEWTON Chardonnay (Napa Valley & Sonoma Valley, United States) \$40
Offering wonderfully rich fragrant wines, Newton has long had a reputation for excellent Chardonnay. Lifted aromatics bring notes of brioche, toasted almond and crème caramel. The palate is luscious with a rich mouth feel plying the bibber with apple preserve, pear marmalade and fresh olive.

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.

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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.

BRAMPTON Merlot ~ Cabernet Sauvignon ~ Shiraz (Coastal Region, South Africa) \$48

This old vine red is produced by Rustenberg, one of the best South African producers available on our market. A very plush blend offering a rich supple mouth feel. Exotic smoky blueberries are enhanced with charming notes of vanilla. Excellent with our game selections.

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.

MARQUIS PHILIPS Cabernet Sauvignon (South Eastern Australia, Australia)

\$45

This wine is a joint venture between Dan Philips of the Grateful Palate importing Co. (he also imports bacon) and Chris Ringland, one of the hottest wine consultants on the planet. The two of them have harvested fruit from several vineyards around South East Australia and blended them together to form this full bodied, slightly monstrous vision of Cabernet Sauvignon...for the very rich of palate.

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

\$40

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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LATE NIGHT SNACK

SUGGESTIONS:

Platters

☞ Ranche Cured Meats <i>Served with minibuns & condiments</i>	\$8 per person
☞ Fresh Sliced Seasonal Fruit	\$6 per person
☞ Fresh Seasonal Vegetables & Dip	\$6 per person
☞ Selection of Assorted Cheeses	\$8.00 per person
☞ Assortment of marinated Vegetables, Pickles & Olives	\$5 per person
☞ Ranche Pan Pizzas (large pan pizzas, approx 28 pieces – Meat or Vegetarian)	\$65 per pan
☞ Assorted Petit Fours	\$1.50 per piece
☞ Coffee / Tea	\$24/thermos

These suggestions are flexible. Please contact the event coordinator to discuss further options. Please note, price do not include 17% gratuity or GST.

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CONTACT INFORMATION

For more information on the Canadian Rocky Mountain Resorts Corporate Family please contact:

Buffalo Mountain Lodge
Banff, AB
Tel (403) 760-4475 or 4485
Fax (403) 760-4495

Deer Lodge
Lake Louise, AB
Tel (403) 522-3991
Fax (403) 522-3883

Emerald Lake Lodge
Yoho National Park, B.C.
Tel (250) 343-6321
Fax (250) 343-6724

Divino Wine and Cheese Bistro
113-8th Avenue SW
Calgary, AB
Tel (403) 410-5555
Fax (403) 410-5556

Cilantro
338-17th Avenue SW
Calgary, AB
Tel (403) 229-1177
Fax (403) 245-5239

Velvet at The Grand
608 – 1st Street SW
Calgary, AB
Tel (403) 244-8400

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