



BANQUET & RECEPTION 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, and Cilantro. The company is acclaimed across Canada and throughout the world 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 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.

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 menus.
Our 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
Tel: (403) 225-3939 ~ Fax: (403) 225-3959
Email: events@theranche.com



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	\$5,000.00	\$12,000.00	\$17,000.00
Grand Salon	\$3,000.00	N/A	\$9,000.00	\$11,000.00
Parlour	\$500.00	N/A	\$1,800.00	\$2,000.00
Formal Room	\$500.00	N/A	\$1,800.00	\$2,000.00
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 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 the 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

- ☞ You are more than welcome to use our sound system to provide music during your dinner service; the music must however be suitable for all guests of the restaurant and must be approved by the manager on duty.
- ☞ We have a podium, which we will make available upon your request, please note the podium does not have a microphone.
- ☞ 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. Any vehicles parked in the service access area or on pedestrian walkways will be ticketed and/or towed at the owners expense by the staff of Fish Creek Provincial Park.



HORS D'OEUVRES

\$26 per dozen

COLD

- œ Tomato and Basil Bruschetta with Garlic Grilled Country Bread
- œ Baked Parmesan Cannolis filled with Herbed Boursin Cheese
- œ Local Smoked Salmon with Pea Shoots and Citrus Vinaigrette
- œ Ranche Game Paté on Crostini with Cranberry Mustard

HOT

- œ Smoked Bacon and Brie Stuffed Baby Potatoes
- œ Grilled Elk Flank Steak Crostinis with Oven Dried Tomato Fondant
- œ Caramelized Onion and Oxtail Tartlets

\$30 per dozen

COLD

- œ Herb Goat Cheese Croquettes with Grilled Elk Chorizo and Red Pepper Jelly
- œ Serrano Ham with Thyme Mascarpone and Honey Roasted Pear
- œ Seared BC Albacore Tuna with Tomato and Arugula Relish
- œ Smoked Tomato-Rabbit Rillettes on Crusty Baguette

HOT

- œ Seared Scallops with Smoked Tomato Jam and Ranche Bacon
- œ Duck Consomme "Shooter" with Duck and Truffle Dumpling
- œ Pancetta Wrapped Prawns with Apricot Horseradish Sauce



Menu #1 3 Course Dinner \$52

Appetizer Choice Of

Organic Baby Green Salad
Mustard cured melon and flax seed vinaigrette, parsnip chips
or
Seasonal Chef's Soup

Entrée Choice Of

Bluecorn crusted Rainbow Trout fillets
Brown sage butter, warm mustard potato salad, tomato oil
or
Pheasant Breast
Corn chive cake, caramelized chestnut pear jus, thyme roasted vegetables

Desserts Choice Of

Please select **two** desserts from our regular dessert menu to offer a choice to your guests
Coffee or Tea

Menu #2 3 Course Dinner \$58

1st Course

Romain Hearts, ermite blue cheese dressing
Wild boar bacon, butternut squash croutons

Entrée Choice Of

Baked organic Tofino Salmon
Pancetta braised savoy cabbage, cumin roasted baby potato
or
Alberta Beef Tenderloin
Shiraz braised Bison Short rib, creamy horseradish potato

Desserts Choice Of

Please select **two** desserts from our regular dessert menu to offer a choice to your guests
Coffee or Tea

All menus are flexible. Please contact your event coordinator to discuss possibilities and vegetarian options.

Please note 17% Gratuity and GST are in addition to the prices quoted. All menus are subject to change.

ADDITIONAL ITEMS:

Add CHARCUTERIE BOARDS TO SHARE add \$8 pp
Cheese Course (three selections) add \$10 pp

Please contact us for suggested wine pairings.

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Menu #3 4 Course Dinner

\$65

1st Course:

Caribou and Wild Mushroom Soup
Caramelized onion baguette

2nd Course:

Organic Baby Green Salad
Mustard cured melon and flax seed vinaigrette, parsnip chips

Entrée Choice Of

Alberta Bison Ribeye
Gorgonzola cippolini onion butter, sweet potato and bell pepper hash, veal cabernet glaze
or
Alberta Beef Tenderloin
Shiraz braised Bison Short rib, creamy horseradish potato
or
Bluecorn crusted Rainbow Trout fillets
Brown sage butter, warm mustard potato salad, tomato oil

Desserts Choice Of

Please select **two** desserts from our regular dessert menu to offer a choice to your guests
Coffee or Tea

Menu #4 4 Course Dinner

\$79

1st Course

Snow Crab and Smoked Salmon Cakes
five bean and roasted corn succotash, ancho chilli aioli

2nd Course

Romain Hearts, ermite blue cheese dressing
Wild boar bacon, butternut squash croutons

Entrée Choice Of

Apple glazed Alberta Lamb Rack
Wild boar bacon, barley "risotto", pistachio pesto, baby carrots
or
Baked organic Tofino Salmon
Pancetta braised savoy cabbage, cumin roasted baby potato
or
Alberta Beef Tenderloin
Shiraz braised Bison Short rib, creamy horseradish potato

Desserts Choice Of

Please select **two** desserts from our regular dessert menu to offer a choice to your guests
Coffee or Tea

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Desserts

(Please choose **two** desserts from our regular dessert menu to offer a choice to your guests)

Baked Apple Shortcake

brown sugar crusted mascarpone cream, blackberry sauce

Dark Chocolate Truffle and Blood Orange Caramel Tort

pretzel crust, ginger tapioca anglaise

Pecan Crusted Baked Cheesecake

Mission Fig sorbet, vanilla black fig compote
puff pastry twist

Chocolate Molten Cake

wild rose petal ice cream, white chocolate gingerbread cookie

Buttered Rum and Toasted Coconut Milk Crème Brûlée

sponge sugar

Poached Pear and Almond Galette

organic maple ice cream
pulled candy stick

Selection of Ranche Ice Creams and Sorbets



FUNCTION WINE LIST

October 2007

SPARKLING:

N/V	BELLINI PROSECCO COCKTAIL (Italy)	36
	<i>Peach flavoured sparkling wine.</i>	
N/V	NINO FRANCO PROSECCO RUSTICO (Italy)	47
	<i>Refreshing and fruit-forward.</i>	
N/V	BELLAVISTA CUVÉE BRUT (Italy)	73
	<i>Crisp with vanilla notes.</i>	
N/V	POL ROGER CHAMPAGNE BRUT (France)	100
	<i>Crisp, refreshing, slightly dry traditional Champagne.</i>	

WHITE:

2006	TINHORN CREEK, Pinot Gris (Canada)	35
	<i>Crisp and refreshing. Not too sweet, not too dry. One that everyone will enjoy.</i>	
2006	MCMANIS VINEYARDS, Chardonnay (California)	38
	<i>Deep and full-flavoured oaked Chardonnay.</i>	
2006	MAIN DIVIDE, Sauvignon Blanc (New Zealand)	42
	<i>Dry and fruit-forward. Citrus and tropical fruit notes. Perfect on a hot day.</i>	
2005	WILLIAM FEVRE CHABLIS, Chardonnay (France)	52
	<i>Unoaked Chardonnay. Apple notes on the palate. Great for indoor or outdoor functions.</i>	
2006	HENRY PELLÉ POUILLY-FUMÉ, Sauvignon Blanc (France)	65
	<i>Good acidity with citrus notes and flint on the palate. Another good one for warm weather events.</i>	

RED:

2005	GRAY MONK, Pinot Noir (Canada)	40
	<i>Light-bodied, fruit-forward and easy drinking. Perfect for receptions. Recommended with chicken, pork or salmon.</i>	
2005	CASTLE ROCK, Cabernet Sauvignon (Washington)	40
	<i>Full-bodied, bold and balanced. Dark fruit notes. Recommended with beef.</i>	
2003	CHATEAU D'ARGADENS, Bordeaux (France)	43
	<i>Full-bodied blend of primarily Cabernet Sauvignon and Merlot. Elegant and classic.</i>	
2005	FINAL CUT, Shiraz (Australia)	46
	<i>Full-bodied, black fruit and peppery flavours. Goes well with bison.</i>	
2003	BENZIGER, Merlot (California)	56
	<i>Medium-bodied, strong California fruit character.</i>	
2002	SHEEP'S BACK, Shiraz (Australia)	68
	<i>Very full-bodied with strong fruit notes and hints of chocolate on the palate. A true crowd pleaser.</i>	
2004	SEQUOIA GROVE, Cabernet Sauvignon (California)	82
	<i>Very full-bodied with balanced tannins and delightful dark fruit notes. Recommended with bison or beef.</i>	

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** 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 **\$5.50/pint**

Wildrose Brown
Wildrose Raspberry
Wildrose Velvet Fog
Wildrose Industrial Park Ale

BOTTLES OF DOMESTIC BEER **\$5.00**

Budweiser
Canadian
Coors Lite
Kokanee

Big Rock Grasshopper & Traditional **\$5.50**

BOTTLES OF IMPORTED BEER **\$5.50**

Heinken
Corona
Sleeman Cream Ale
Newcastle Ale
Keith's India Pale Ale
Stella Artois

Guinness & Kilkeny **\$7.00**

HIGHBALLS **\$5.00**

Our house brands are:
Beefeater Gin, Iceberg Vodka,
Canadian Club, Johnny Walker Red,
Bacardi White, Bacardi Dark

PREMIUM HIGHBALLS **\$6.00**

COCKTAILS **\$5.50**

PREMIUM COCKTAILS **\$6.00**

MARTINIS **\$8.00**

PREMIUM MARTINIS **\$10.00**

* Prices do not include tax

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CONTACT INFORMATION

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

Lisa Vinderskov, Director of Sales ~ Sales Office ~ (403) 781-8109

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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