

## Corporate Events 2020

15979 Bow Bottom Trail SE, Calgary, AB

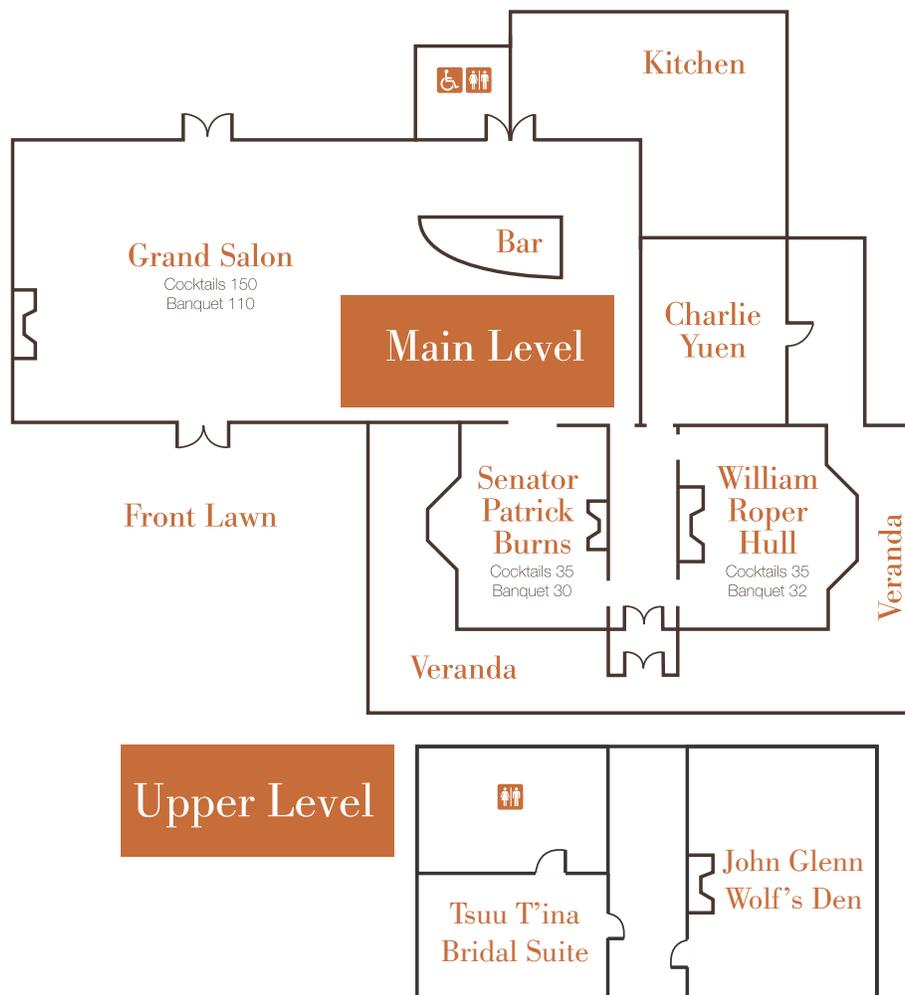
Phone: 403.476.1310

bookings@bvrrestaurant.com

www.bvrrestaurant.com

    RancheYYC

## FLOOR PLAN



## 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 Microphone and speakers with auxiliary cord and microphone stand | 55
- Whole House Microphone with microphone stand | 20

### Other Rental Items

- Large Podium | 20
- Charlie's Music Stand | 10
- Easel | 8

## BOOKING INFORMATION

- Please refer to the price chart for booking details.
- Booking time is 8 am - 4 pm. If you require an arrival prior to 8 am, a labour fee of \$150 will apply.
- Prices are exclusive 20% gratuity and GST. Any decor, linen and equipment rentals are additional.
- Prices and menus are subject to change without notice.
- Please note the Bow Valley Ranche is closed on Mondays.
- A 50% deposit is required at time of booking to secure your reservation.

## RENTAL RATES

FACILITY	MINIMUM FOOD & BEVERAGE SPEND	
Grand Salon	\$4500	
William Roper Hull Room	\$1600	
Senator Patrick Burns Room	\$1600	
John Glenn's Wolf Den	11am - 4pm \$450	8am - 4pm \$650
Whole House	\$8000	

## FACILITY INFORMATION

FACILITY	DIMENSIONS	STAND-UP STYLE COCKTAIL RECEPTION	U-SHAPE	CLASSROOM	BOARDROOM	THEATRE STYLE/ CEREMONIES	BANQUET STYLE SERVED MEAL
Grand Salon	32 x 48	150	24	42	2 tables of 25	140	110
William Roper Hull Room	18 x 22	35	14	16	20	40	32
Senator Patrick Burns Room	18 x 21	35	12	16	18	40	30
John Glenn's Wolf Den	13 x 16	N/A	N/A	N/A	N/A	N/A	12

# LIGHT BREAKFAST MENU

## COFFEE BREAK

**Fresh-Brewed Coffee | Carafe (10 cups) | 24.50**  
regular and decaffeinated

**Hot Tea Service | Carafe (10 cups) | 24.50**  
orange pekoe

**Pot of Loose Tea | per person | 4**  
peppermint, ceylon classic, Irish breakfast,  
earl grey, blueberry cream, rooibos chai, green,  
chamomile, English breakfast

**Milk | 12 oz glass | 3.50**

**Soft Drinks | 355 ml | 3**  
pepsi, diet pepsi, 7-up, ginger ale, club soda, tonic  
water

**Fresh Pulp Orange Juice | 12 oz glass | 4**

**Assorted Juices | 300 ml | 3.50**  
orange, ruby grapefruit, apple, cranberry, pineapple

**V8 Berry or V8 Tropical | 473 ml | 3.75**

**Nestle Water | 500 ml | 2.75**

**San Pellegrino Sparkling Water | 250 ml | 3.75**

## FROM THE BAKERY

**Selection of Fresh Baked Bagels | per person | 7.50**  
with timbale of cream cheese and fresh fruit garnish,  
natural preserves and butter (2 pieces per person)

**Variety of Garnished Danish Pastries, Filled  
Croissants and Breakfast Muffins | per person | 6.95**  
with fresh seasonal fruit garnish, marmalade, natural  
preserves and butter (2 pieces per person)

**Filled Croissants | per person | 6.95**  
with butter (2 pieces per person)

**Assorted Cookies | per person | 4**  
chocolate chunk, white chocolate macadamia, oatmeal  
raisin and double chocolate (2 pieces per person)

**Assorted Yogurt | each | 3.25**

## MID-MORNING & AFTERNOON SNACK MENU

**Nature Valley Granola Bars | each | 2.95**

**Whole Fresh Fruit | each | 1.95**

**Seasonal Fruit Tray | serves 15 | 85**

**Market Fresh Vegetable Display | serves 15 | 90**  
with a fine herb sauce for dipping

**International Cheese Display | per person | 10**  
with freshly baked baguette, rain coast crackers,  
selections of dried fruits and savoury jams

**Bruschetta | serves 15 | 85**

chopped fresh Roma tomatoes with garlic, basil, olive  
oil and lemon juice served on toasted slices of baguette

**Charcuterie Board | per person | 9**

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

**Homemade Potato Chips | serves 15 | 70**

with French onion dip

**Salted Dry Pretzels | bag | 2.50**



Photo: Photobolic



Photo: Photobolic

# BREAKFAST BUFFET MENU

THE CONTINENTAL | per person | 16.95

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**Variety of Garnished Danish Pastries, Filled Croissants and Breakfast Muffins**  
with fruit preserves, marmalade and butter

**Seasonal Fruit Tray**

THE EXECUTIVE | per person | 34.95

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**Variety of Garnished Danish Pastries, Filled Croissants and Breakfast Muffins**  
with fruit preserves, marmalade and butter

**Seasonal Fruit Tray**

**Assorted Yogurts**

**Mini French Toast**

with fruit compote and Canadian maple syrup

**Baked Farm Fresh Egg Frittata**

with market fresh vegetables and cheese blend

**Canadian Back Bacon**

**Home Style Potatoes**

THE EUROPEAN | per person | 29.95

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**Assortment of Deli Meats**

black forest ham, turkey breast, cold cuts

**Soft Boiled Farm Fresh Eggs**

served warm in the shell

**European Rolls and Butter**

**International & Domestic Cheese Board**

**Seasonal Fruit Tray**

**Chilled Plain Yogurt and Muesli**

**Variety of Garnished Danish Pastries, Filled Croissants and Breakfast Muffins**

with fruit preserves, marmalade and butter

THE ALL CANADIAN | per person | 29.95

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**Variety of Garnished Danish Pastries, Filled Croissants and Breakfast Muffins**

with fruit preserves, marmalade and butter

**Seasonal Fruit Tray**

**Scrambled Farm Fresh Eggs**

**Crisp Bacon and Sausages**

**Buttermilk Pancakes**

with Canadian maple syrup



# LUNCH BUFFET MENU

## SALAD SELECTION - Choice of one

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### **Classic Caesar Salad**

heart of romaine leaves, garlic croutons, shaved parmesan, caesar dressing

### **Mixed Field Greens**

baby greens garnished with cucumbers, tomatoes and red beet curls with raspberry dressing

### **Baby Kale Salad**

with dried cranberries, pumpkin seeds and lemon poppy dressing

## HOT ENTRÉE SELECTION

Choice of one | per person | 45.95

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### ***Certified Angus Beef®* Sirloin**

slow-roasted with peppercorn sauce

### **Roasted Free-Range Chicken Breast**

with roasted red pepper sauce

### **Pan-Seared Wild Salmon**

with tarragon butter

**Additional Meat Entrée | per person | 7.50**

### **Sea Shell Pasta**

with gorgonzola cream sauce

**Additional Vegetarian Entrée | per person | 6.50**

## STARCH SELECTION - Choice of one

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### **Whipped Potatoes**

### **Garlic Roasted Potatoes**

### **White & Wild Rice**

**Additional Starch | per person | 3.50**

## ALSO INCLUDES

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### **Roasted Seasonal Vegetables**

### **Artisan Breads & Butter**

### **Dessert Table | 5 pieces per person**

seasonal fruit tray and assortment of mini pastries and gourmet cookies

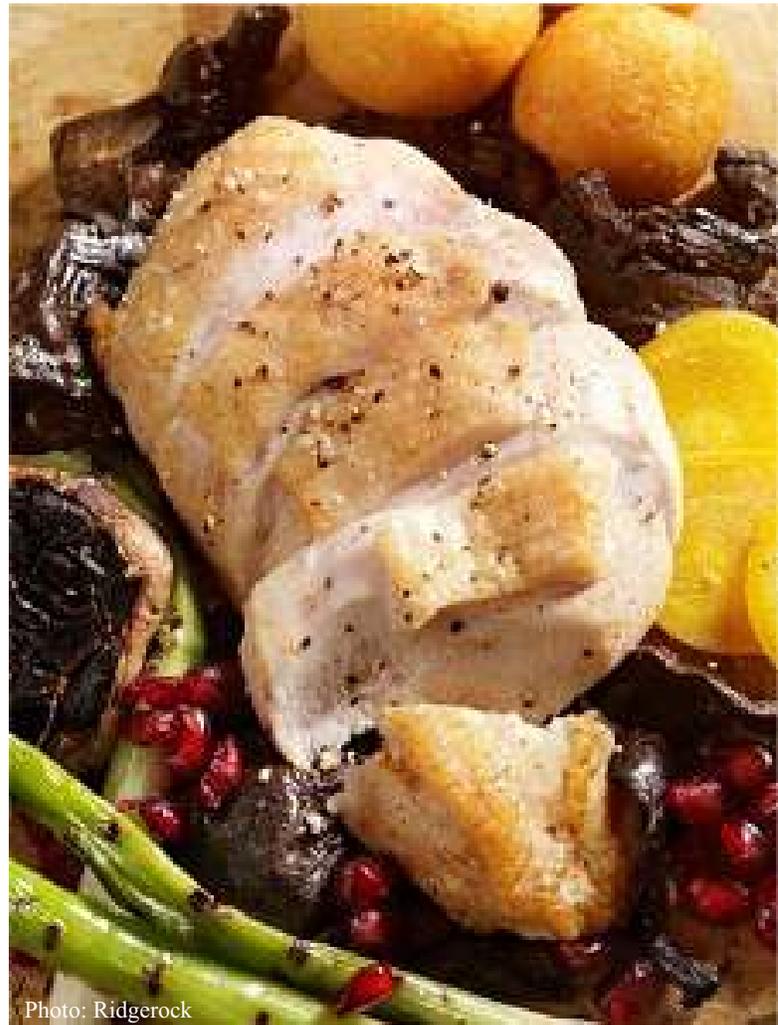


Photo: Ridgerock

For plated meal options, please inquire with our Event Coordinator.

# WORKING LUNCH BUFFET MENU

## SOUP SELECTION - Choice of one

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**Old Fashioned Chicken Noodle**

**Cream of Rocky Mountain Mushroom**

**Soup Russet Potato and Leek**

**Cream of Tomato with Fresh Basil**

## SALAD SELECTION - Choice of one

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**Classic Caesar Salad**

heart of romaine leaves, garlic croutons, shaved parmesan, caesar dressing

**Mixed Field Greens**

baby greens garnished with cucumbers, tomatoes and red beet curls with raspberry dressing

**Baby Kale Salad**

with dried cranberries, pumpkin seeds and lemon poppy dressing



## SANDWICH TRAY SELECTION

Choice of one type of tray | per person | 34.95

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**New York Deli Tray (2.5 pieces per person)**

made on a selection of fresh breads from our bakery

- black forest
- carved roast beef
- smoked turkey
- smoked salmon
- vegetarian

**Ciabatta Cocktail Buns Tray (2 pieces per person)**

- beef striploin with a dijon and horseradish aioli
- turkey breast with a fresh cranberry mustard
- vegetarian with brie cheese and grilled portabella mushrooms

## ALSO INCLUDES

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**Seasonal Fruit Tray**

**Assorted Cookies (2 pieces per person)**

- chocolate chunk
- white chocolate macadamia
- oatmeal raisin

# HISTORY

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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 Wasyliv 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

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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.



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