

Bow Valley Ranche
Restaurant



CORPORATE GATHERINGS

Event Package





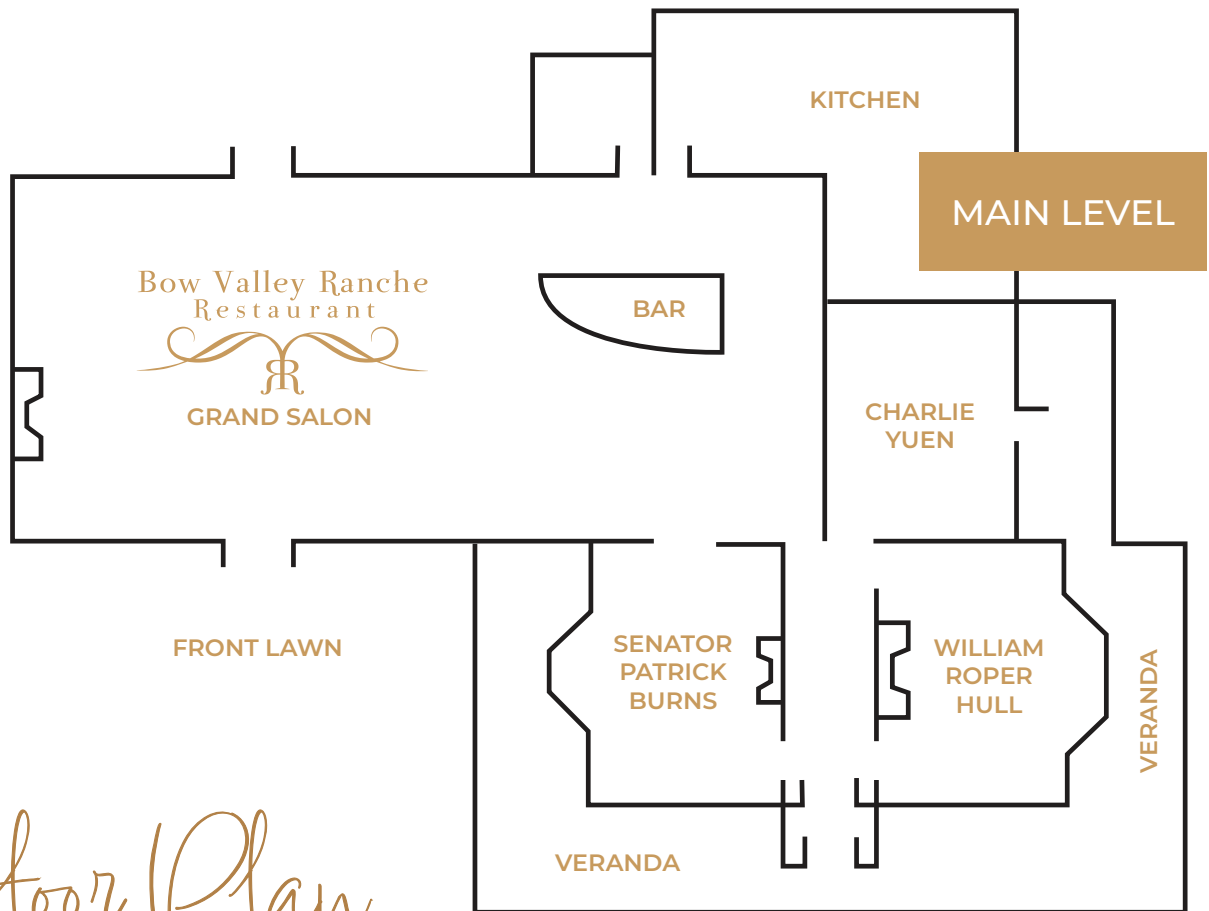
Historical Charm & Grandeur

THE HISTORY OF THE HOUSE

The story of the Bow Valley Ranche is nearly twelve decades long. Throughout its many years, the house has always had a reputation for holding unforgettable parties. It began with a few characters who were critical to the development of Alberta's cattle industry, the Big Four. In fact, the idea of the Calgary Stampede may very well have been conceived within the walls of the house. In 1896, cattle rancher and businessman William Roper Hull purchased property along the Bow river and built a sprawling ranch house. The ranch became a centre for refined social activities, as he entertained many local and foreign visitors there. Among the activities popular with the guests, tennis and the outdoor pool were crowd favourites. Hull owned the house and property until 1902, when it was purchased by Patrick Burns, a successful cattle rancher who eventually became a senator.

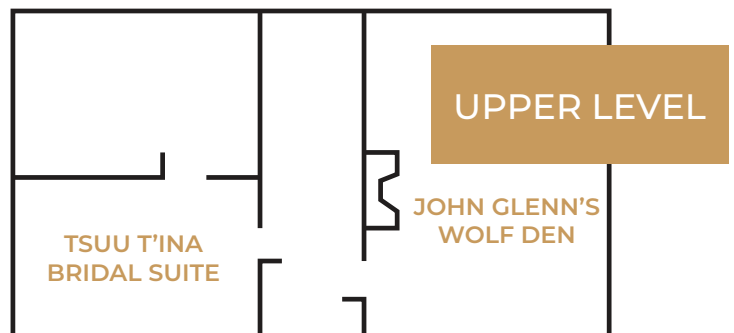
Almost a century later, local residents Mitzie and Larry Wasyliw created the Fish Creek Restoration Society in 1995 for the purpose of restoring the Hull Residence. In the summer of 1999, the ranch house was opened as a fine dining restaurant. In early 2014, Great Events Group took over the operations of the building, restored to its original grandeur and reopened the Bow Valley Ranche Restaurant as an exquisite location. Once again, it welcomes guests for refined social gatherings and fine cuisine.





Floor Plan

EXPERIENCE THE TIMELESS CHARM AND ELEGANCE OF BOW VALLEY RANCHE



Facility Information

FACILITY ROOM	DIMENSIONS	STAND-UP STYLE COCKTAIL RECEPTION	U-SHAPE	CLASSROOM	BOARDROOM	THEATRE STYLE/ CEREMONY	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

FACILITY RENTAL RATES

WHOLE HOUSE	\$8000
GRAND SALON	\$4500
WILLIAM ROPER HULL ROOM	\$1600
SENATOR PATRICK BURNS ROOM	\$1600
JOHN GLENN'S WOLF DEN	11AM - 4PM \$450 8AM - 4PM \$650

BOOKING INFORMATION

- Booking time is 8am - 4pm. If you require an arrival time prior to 8am, 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 deposit is required at the time of booking to secure your reservation.

AUDIO-VISUAL & EQUIPMENT RENTALS

- Large screen, projector with VGA cord | \$70
- Small screen, projector with VGA cord | \$60
- Large screen only | \$30
- Small screen only | \$25
- Wireless mic, speakers with aux cord & mic stand | \$55
- Large podium | \$20
- Charlie's music stand | \$10
- Easel | \$8



Food Philosophy

EXECUTIVE CHEF - BERN GLATZ

At the Bow Valley Ranche, 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, poultry, vegetables and ocean-friendly seafood. By curating relationships with responsible and ethical producers, Bow Valley Ranche is confident in the cuisine we serve.

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Corporate Event Menu

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 | 10.50
with timbale of cream cheese and fresh fruit
garnish, natural preserves and butter
(2 pieces per person)

VARIETY OF GARNISHED PASTRIES, FILLED
CROISSANTS AND BREAKFAST MUFFINS
per person | 9.95
with fresh seasonal fruit garnish, marmalade,
natural preserves and butter
(2 pieces per person)

FILLED CROISSANTS per person | 7.95
with butter
(2 pieces per person)

ASSORTED COOKIES per person | 5
chocolate chunk, white chocolate macadamia,
oatmeal raisin and double chocolate
(2 pieces per person)

ASSORTED YOGURT each | 4.25

MID-MORNING & AFTERNOON SNACK MENU

SMALLER BITES TO SAVOUR AND SHARE

NATURE VALLEY GRANOLA BARS each | 2.95

WHOLE FRESH FRUIT each | 3.95

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 | 14
with freshly baked baguette, rain coast crackers,
selections of dried fruits and savoury jams

BRUSCHETTA serves 15 | 85
chopped Roma tomatoes with garlic, basil,
olive oil and lemon juice served on toasted slices
of baguette

CHARCUTERIE BOARD per person | 12
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



BREAKFAST BUFFET

THE CONTINENTAL

per person | 20.95

VARIETY OF GARNISHED DANISH PASTRIES, FILLED

CROISSANTS AND BREAKFAST MUFFINS with fruit preserves, marmalade and butter

SEASONAL FRUIT TRAY

THE EUROPEAN

per person | 34.95

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 | 34.95

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

THE EXECUTIVE

per person | 36.95

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



LUNCH BUFFET

55.95 per person

INCLUDES:

ROASTED SEASONAL VEGETABLES AND
ARTISAN BREADS AND BUTTER

SALAD SELECTION | choice of one

GREEN KALE CAESAR SALAD
house made croutons, pecorino, dijon

BABY GREEN SALAD
shaved raw vegetables, balsamic dressing

WEDGE SALAD
iceberg lettuce, buttermilk dressing,
bacon, tomato

HOT ENTRÉE SELECTION

choice of one per person

additional meat entrée | per person | 7.50

ROASTED CHICKEN BREAST
garlic potatoes, aji verde

BEEF STRIPLOIN
sauce au poivre, watercress

SEARED ATLANTIC SALMON
chickpeas, baby greens

VEGETARIAN ENTRÉE OPTION

additional vegetarian entrée | per person | 6.50

ANCIENT GRAIN FRIED RICE
pearl onion, edamame, scallion,
black garlic oil

STARCH SELECTION | choice of one

Additional Starch | per person | 3.50

WHIPPED POTATOES

WILD RICE PILAF

ROASTED BABY POTATOES

CREAMY POLENTA

ROASTED YAMS WITH BROWN SUGAR



VEGETABLE SELECTION | choice of one

ASPARAGUS WITH BREADCRUMB AND PECORINO

ROASTED BABY VEGETABLES WITH BUTTER

CHARRED BROCCOLINI

ROASTED CAULIFLOWER WITH GARLIC AND PARSLEY

DESSERT TABLE | 5 pieces per person

seasonal fruit tray and assortment of
mini pastries and gourmet cookies

WORKING LUNCH BUFFET

42.95 per person

SOUP SELECTION | choice of one

CHICKEN NOODLE
WILD MUSHROOM
CARROT GINGER WITH CUMIN
POTATO LEEK

SALAD SELECTION | choice of one

GREEN KALE CAESAR SALAD
house made croutons, pecorino, dijon

BABY GREEN SALAD
shaved raw vegetables,
balsamic dressing

WEDGE SALAD
iceberg lettuce, buttermilk dressing,
bacon, tomato

SANDWICH TRAY SELECTION | choice of one tray

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 portabellamushrooms

DESSERT TABLE

ASSORTED COOKIES
(2 pieces per person)
chocolate chunk, white chocolate macadamia, oatmeal raisin

SEASONAL FRUIT TRAY

