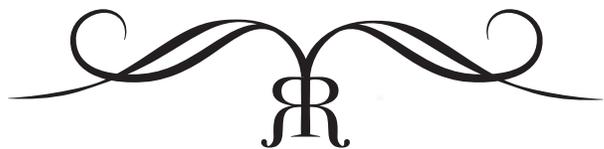


Bow Valley Ranche
Restaurant

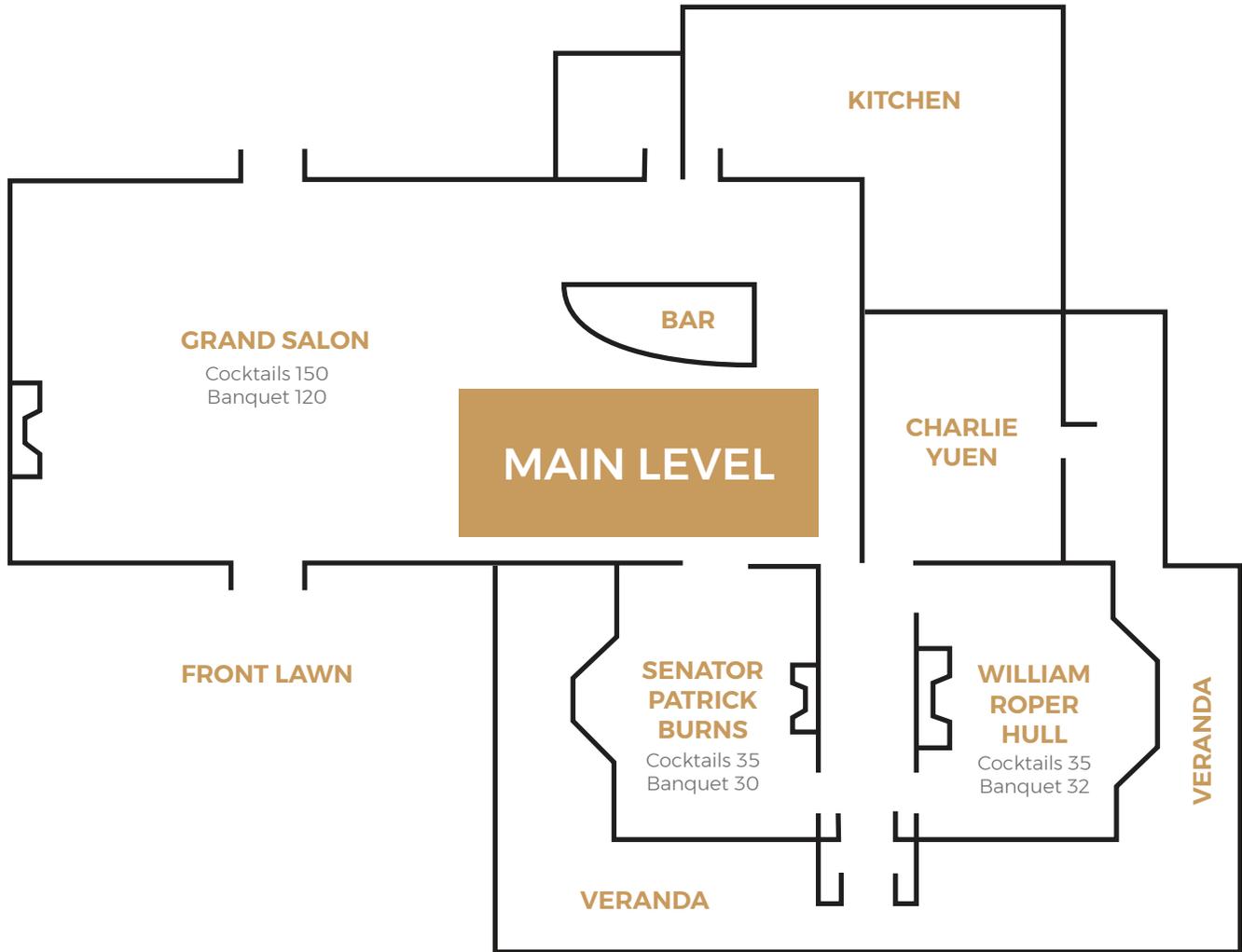


EVENT PACKAGE

DINNER AND RECEPTIONS

15979 BOW BOTTOM TRAIL SE, CALGARY, AB
403.476.1310
EVENTS@BVRRESTAURANT.COM
BVRRESTAURANT.COM

FLOOR PLAN



UPPER LEVEL



GUEST CAPACITY INFORMATION

FACILITY	DIMENSIONS	STAND-UP STYLE COCKTAIL RECEPTION	BANQUET STYLE SERVED MEAL
WHOLE HOUSE	3,000 SQ. FT	200	172
GRAND SALON & BACKYARD	32x48	150	120
WILLIAM ROPER HULL ROOM	18x22	35	32
SENATOR PATRICK BURNS ROOM	18x21	35	30
JOHN GLENN'S WOLF DEN	13x16	N/A	10
BACKYARD TENT (ADDITION TO GRAND SALON)	PLEASE INQUIRE	PLEASE INQUIRE	PLEASE INQUIRE

TASTINGS & TOURS

BOOK A PRIVATE TASTING TO HELP YOU DECIDE ON YOUR MENU.

TASTING INCLUDES

- A TOUR OF THE HOUSE
- SOME HORS D'OEUVRES
- YOUR CHOICE OF 3, 4 OR 5 COURSES
- ADD WINE TASTING | 20 PER PERSON

PRICING

- 3-COURSE TASTING | 60 PER PERSON
- 4-COURSE TASTING | 75 PER PERSON
- 5-COURSE TASTING | 90 PER PERSON
- PLUS 18% GRATUITY AND 5% GST

CEREMONY SET-UP AND TEAR DOWN FEES

- INCLUDES SET UP AND TEAR DOWN, WHITE FOLDING RESIN CHAIRS, CEREMONY TABLE WITH LINEN TABLE CLOTH AND CUSHIONED CHAIR.
- BASE FEE \$100 + \$5 PER PERSON FEE.
- MORNING BOOKINGS: CEREMONIES MAY START AT 11:00 AM OR LATER.
- EVENING BOOKINGS: CEREMONIES MAY START AT 4:30 PM OR LATER.

AUDIO-VISUAL COSTS

SCREENS & PROJECTORS

(LAPTOP TO BE PROVIDED BY CLIENT)

- LARGE SCREEN, PROJECTOR WITH HDMI CORD | **70**
- LARGE SCREEN ONLY | **30**

SOUND

- WIRELESS MIC, SPEAKERS WITH AUX CORD AND MIC STAND | **55**

OTHER RENTAL ITEMS

- LARGE PODIUM | **20**
- CHARLIE'S MUSIC STAND | **10**
- EASEL | **12**

JUNE 1ST - DECEMBER 31ST

MINIMUM FOOD AND BEVERAGE SPENDS

FACILITY	RENTAL FEE	TUES - SUN 11AM - 4PM	SUN - THURS 4PM - CLOSE	FRI - SAT 4PM - CLOSE
WHOLE HOUSE	\$1,000	\$9,500	\$19,000	\$26,000
GRAND SALON & BACKYARD	\$800	\$7,500	\$11,000	\$16,000
WILLIAM ROPER HULL ROOM	\$400	\$1,200	\$3,100	\$3,300
SENATOR PATRICK BURNS ROOM	\$400	\$1,000	\$2,800	\$3,100
JOHN GLENN'S WOLF DEN	\$100	\$700	\$1,000	\$1,250
BACKYARD TENT (ADDITION TO GRAND SALON)	N/A	PLEASE INQUIRE	PLEASE INQUIRE	PLEASE INQUIRE

JANUARY 1ST - MAY 31ST

MINIMUM FOOD AND BEVERAGE SPENDS

FACILITY	RENTAL FEE	TUES - SUN 11AM - 4PM	SUN - THURS 4PM - CLOSE	FRI - SAT 4PM - CLOSE
WHOLE HOUSE	N/A	\$6,000	\$15,000	\$20,000
GRAND SALON & BACKYARD	N/A	\$3,500	\$8,000	\$13,000
WILLIAM ROPER HULL ROOM	N/A	\$900	\$2,100	\$2,500
SENATOR PATRICK BURNS ROOM	N/A	\$800	\$2,000	\$2,300
JOHN GLENN'S WOLF DEN	N/A	\$650	\$900	\$1,050
BACKYARD TENT (ADDITION TO GRAND SALON)	N/A	PLEASE INQUIRE	PLEASE INQUIRE	PLEASE INQUIRE



PHOTO BY: KENDAL & KEVIN

- SATURDAY RATES WILL BE IN AFFECT FOR LONG WEEKEND SUNDAY BOOKINGS
- LABOUR CHARGES MAY APPLY FOR STATUTORY HOLIDAYS INCLUDING NEW YEARS EVE
- MONDAY BOOKINGS WILL BE CONSIDERED ON A CASE TO CASE BASIS. PLEASE CONTACT YOUR SALES COORDINATOR FOR MORE INFORMATION

RECEPTION MENU

MINIMUM 3 DOZEN PER ITEM FOR PARTIES OVER 32 | MINIMUM 2 DOZEN PER ITEM FOR PARTIES 32 AND UNDER. (SELECT ANY 2 - 3 OF THE ITEMS BELOW TO BE BUTLERED BEFORE YOUR PLATED DINNER TO CREATE A COCKTAIL HOUR).

COLD HORS D'OEUVRES | PER DOZEN

TOMATO BURRATA CROSTINI (NF) | 42
WITH BURRATA, BALSAMIC REDUCTION, GRANA PADANO, GARLIC OIL

AHI TUNA POKE (NF, DF) | 48
WITH CRISPY WONTON, AVOCADO CREMA, MICRO CILANTRO

PROSCIUTTO DE PARMA (DF, GF) | 44
WITH CANTALOUPE, MINT, BALSAMIC VINEGAR

AAA STEAK TARTARE (NF, DF) | 50
WITH CAESAR AIOLI, PECORINO ROMANO

OLIVE TAPENADE CROSTINI (NF, DF, VEGAN) | 42
WITH WHITE BEAN SPREAD, LEMON, PARSLEY

WHITE BEAN AND QUINOA CAKE (VEGAN) | 42
WITH RED PEPPER ROMESCO

HOT HORS D'OEUVRES | PER DOZEN

SWEET PEA FALAFEL (VE) | 42
WITH BEET HUMMUS, PICKLED ONION, TOUM

TANDOORI CHICKEN SATAY (GF) | 45
WITH TZATZIKI, PEANUTS

DUCK CONFIT TAQUITOS (NF) | 45
WITH HOISIN, CABBAGE, FENNEL SLAW

FRIED POLENTA (DF, NF) | 42
WITH AVOCADO MOUSSE, PICKLED ONION, MICRO CILANTRO

BAKED BRIE | 42
WITH TRUFFLE HONEY AND PISTACHIOS

FRIED PRAWN SKEWERS (NF, DF) | 45
WITH GOCHUJANG AIOLI, SESAME SEEDS

GROUND LAMB KOFTA (DF) | 45
WITH GREEN HARRISA, HAZELNUT DUKKA

GRILLED AAA BEEF SKEWERS (GF, NF, DF) | 45
WITH CHIMICHURRI, ROASTED PEPPERS

GF - GLUTEN FREE | DF - DAIRY FREE | NF - NUT FREE
PLEASE NOTE, OUR KITCHEN USES THESE ALLERGENS, THUS PEOPLE WHO ARE
ESPECIALLY SENSITIVE OR HAVE LIFE-THREATENING ALLERGIES SHOULD AVOID
CONSUMING ANY FOOD ON OUR PREMISES

RECEPTION MENU

CHEF - ATTENDED ACTION STATIONS | PER PERSON

*THESE ITEMS REQUIRE AN ATTENDING CHEF
A \$35 PER HOUR MINIMUM OF 4 HOURS*

CARVED AAA STRIPLOIN *BASED ON 3 OZ PER PERSON* | 19
CRUSTY BUNS, HORSERADISH, WHOLE GRAIN MUSTARD, PICKLED ONIONS

SALMON WELLINGTON *BASED ON 3 OZ PER PERSON* | 19
LEMON BEURRE BLANC, PUFF PASTRY, JULIENNE VEGETABLES

RACK OF LAMB CARVING STATION *BASED ON 3 OZ PER PERSON* | 22
HERB CRUSTED LAMB WITH DEMI GLACE

SHUCKED OYSTERS | 3.90 EACH
SERVED WITH LEMON, MIGNONETTE, HORSERADISH, ASSORTED HOT SAUCES

PLATTERS | PER PERSON

CAN BE SERVED ON INDIVIDUAL PLATES UPON REQUEST

VEGETABLE ANTIPASTO | 10
MARINATED AND PICKLED SEASONAL VEGETABLES, FRESH MOZZARELLA,
IMPORTED OLIVES, MARINATED FETA, CROSTINI, ARTISANAL CRISPS
(APPROX .5 PIECES PER PERSON)

CHARCUTERIE BOARD | 16
CHARCUTERIE MEATS, DRIED FRUIT, FRESH BAGUETTE, ARTISANAL CRISPS,
CHUTNEY (APPROX. 5 PIECES PER PERSON)

SEASONAL FRUIT PLATTER | 10
GREEK YOGURT & HONEY DIPPING SAUCE
(APPROX. 60 GRAMS PER PERSON)

COCKTAIL SHRIMP | 8
HORSERADISH COCKTAIL SAUCE, LEMON, MARIE ROSE DIPPING SAUCE
(APPROX .2 PIECES PER PERSON)

INTERNATIONAL CHEESE DISPLAY | 16
HOUSE ROASTED NUTS, FRESH AND DRIED FRUITS, FRESH BAGUETTE,
ARTISANAL CRISPS, SAVOURY JAM (APPROX. 60 GRAMS PER PERSON)

SMOKED SALMON | 15
CRÈME FRAICHE, CRISPY CAPERS, SHAVED RED ONION, CUCUMBER,
DILL, ARTISANAL CRISPS

MEZZE PLATTER | 10
SEASONAL HUMMUS, MARINATED CHICKPEAS, MARINATED VEGETABLES,
TABOULEH, DOLMA, PITA CRISPS, FRESH BAGUETTE

*GF - GLUTEN FREE | DF - DAIRY FREE | NF - NUT FREE |
PLEASE NOTE, OUR KITCHEN USES THESE ALLERGENS, THUS PEOPLE WHO ARE
ESPECIALLY SENSITIVE OR HAVE LIFE-THREATENING ALLERGIES SHOULD AVOID
CONSUMING ANY FOOD ON OUR PREMISES*

PLATED MEALS

MINIMUM 3 COURSES | MEAL INDICATORS FOR ENTRÉES MUST BE PROVIDED BY CLIENT

SOUPS AND BISQUES | PER PERSON | PLEASE CHOOSE ONE

PRAWN BISQUE (GF, NF) | 15
TIGER PRAWNS, CHIVES

WILD MUSHROOM (GF, NF) | 13
CRÈME FRAÎCHE, CRISPY SHITAKE MUSHROOMS

CREAM OF CAULIFLOWER (GF, NF) | 13
GARLIC CROUTON, OLIVE OIL

POTATO LEEK (GF, NF) | 13
WITH FRIED SHOESTRING POTATOES

SALADS | PER PERSON | PLEASE CHOOSE ONE

BEETROOT SALAD (GF) | 17
WHIPPED FETA, PISTACHIO, ORANGE, DILL

TUSCAN KALE SALAD (GF) | 14
BARTLETT PEAR, RED GRAPES, MARCONA ALMOND, GRANA PADANO,
BASIL AVOCADO VINAIGRETTE

ARTISAN GREENS SALAD (GF) | 14
COMPRESSED FUJI APPLE, SHAVED RED ONION, APPLE CIDER VINEGAR DRESSING,
SPANISH MANCHEGO, ROASTED PUMPKIN SEEDS

APPETIZERS | PER PERSON | PLEASE CHOOSE ONE

TUNA CRUDO (DF, NF, GF) | 19
AVOCADO, YUZU AIOLI, BLACK SESAME, SHAVED RED ONION, CILANTRO

AAA BEEF CARPACCIO (NF, GF) | 19
TRUFFLE OIL, GRANA PADANO, GARLIC CHIPS, WATERCRESS

MUSHROOM ARANCINI (NF) | 16
CREAMY RISOTTO, PORCINI AIOLI, GRANA PADANO

ROASTED CARROTS (VEGAN WITHOUT HONEY) | 16
HAZELNUTS, CARAMALIZED HONEY, DILL CASHEW PUREE

GF - GLUTEN FREE | DF - DAIRY FREE | NF - NUT FREE |
PLEASE NOTE, OUR KITCHEN USES THESE ALLERGENS, THUS PEOPLE WHO ARE
ESPECIALLY SENSITIVE OR HAVE LIFE-THREATENING ALLERGIES SHOULD AVOID
CONSUMING ANY FOOD ON OUR PREMISES

PLATED MEALS

ENTRÉES | PER PERSON | PLEASE CHOOSE TWO MEAT ENTRÉES

BRAISED BEEF SHORT RIB (GF, NF) | 48

AAA BONELESS SHORTRIB, CELERIAC PUREE, CHARRED BROCCOLINI,
FINGERLING POTATOES, CRISPY SHALLOTS

TELLICHERRY PEPPER BEEF TENDERLOIN (GF, NF) | 52

GARLIC WHIPPED POTATOES, CHARRED BROCCOLINI, SEASONAL VEGETABLES,
FRESH HORSERADISH

FREE-RANGE CHICKEN SUPREME (GF, NF) | 44

ROASTED WILD MUSHROOMS, CARAMALIZED ONIONS, CHARRED ROOT VEGETABLES

SEARED ATLANTIC SALMON (GF) | 44

CRISPY BRUSSEL SPROUTS, CAULIFLOWER PUREE, BABY CARROTS, CILANTRO PESTO

B.C HALIBUT (GF,NF) | 44 * ONLY AVILABLE MARCH - NOVEMBER

SWEET PEA PUREE, HARICOT VERT, FINGERLING POTATOES

VEGETARIAN ENTRÉE OPTION | PER PERSON

CURRY ROASTED CARROTS (GF, DF) | 39

COCONUT LIME CREMA, CURRY SAUCE, GINGER BASMATI RICE

CAULIFLOWER STEAK (GF, NF) | 39

TAHINI SAUCE, CHICKPEAS, ROASTED RED PEPPER AND FETA

CHICKPEA PANISSE (GF, NF) | 39

HARICOT VERT, ROASTED NEW POTATOES, GRILLED ASPARAGUS, GREEN GODDESS

KID'S MENU

3-COURSE MENU (UP TO 12 YEARS OLD) | 28

COURSE I

FRESH VEGETABLES
WITH HERBED DIPPING SAUCE

COURSE II | PLEASE CHOOSE ONE

CHICKEN STRIPS
WITH HOME STYLE FRIES

DOUBLE SMOKED BACON MAC & CHEESE

BEEF STRIPLOIN
WITH SWEET POTATO FRIES & DEMI-GLACE

COURSE III

GOURMET CUPCAKE
CHOCOLATE OR VANILLA

GF - GLUTEN FREE | DF - DAIRY FREE | NF - NUT FREE |

PLEASE NOTE, OUR KITCHEN USES THESE ALLERGENS, THUS PEOPLE WHO ARE
ESPECIALLY SENSITIVE OR HAVE LIFE-THREATENING ALLERGIES SHOULD AVOID
CONSUMING ANY FOOD ON OUR PREMISES

DESSERTS

DESSERTS - PLATED | PER PERSON | PLEASE CHOOSE ONE

CAMPFIRE CHEESECAKE (NF) | 13
CARAMEL TOASTED MARSHMALLOW, CHOCOLATE GRAHAM CRUMB

STRAWBERRIES AND CREAM (NF) | 13
VANILLA CAKE, WHIPPING CREAM, STRAWBERRY COMPOTE

BLACK FOREST CAKE (VEGAN) | 13
DARK CHOCOLATE, VEGAN WHIP CREAM, CHERRY COMPOTE

LAVENDER PARFAIT (GF) | 13
LAVENDAR HONEY, PISTACHIO, ALMOND DAQUOISE, WHITE CHOCOLATE, RASPBERRY

LEMON CAKE WITH CITRUS (NF) | 13
LEMON CURD, MERINGUE, TEXTURES OF CITRUS

DESSERTS - BUFFET | PER DOZEN

*DESSERTS - BUFFET | PER DOZEN | SELECT 3-4 ITEMS
PARTIES MORE THAN 32 PEOPLE | MINIMUM 3 DOZEN
PARTIES LESS THAN 32 PEOPLE | MINIMUM 2 DOZEN*

SUGAR COOKIES (NF) | 42
WITH RASPBERRY FROSTING, FRESH FRUIT, EDIBLE FLOWERS

ASSORTED MINI MOUSSE CUPS (GF, NF) | 42
MANGO, CHOCOLATE, RASPBERRY, LEMON

MINI CRÈME BRÛLÉE (GF, NF) | 42

MACARONS (GF) | 40

MINI TIRAMISU (NF) | 40

MINI CHOCOLATE CAKE (NF) | 40

MINI BAILEYS PARFAIT (GF, NF) | 42

DESSERTS - BARS AND TOWERS | PER PERSON

MINIMUM ORDER OF 30 PEOPLE

GOURMET CUPCAKE TOWER (GF AVAILABLE) | 6
BASED ON 1.5 PIECES PER PERSON
GUINNESS CHOCOLATE, RED VELVET, RASPBERRY, LEMON

ICE CREAM SUNDAE BAR | 7
CHOCOLATE OR VANILLA ICE CREAM
WITH SPRINKLES, WHIPPING CREAM, BERRY COMPOTE, CHOCOLATE SAUCE,
HOUSE ROASTED NUTS

*GF - GLUTEN FREE | DF - DAIRY FREE | NF - NUT FREE |
PLEASE NOTE, OUR KITCHEN USES THESE ALLERGENS, THUS PEOPLE WHO ARE
ESPECIALLY SENSITIVE OR HAVE LIFE-THREATENING ALLERGIES SHOULD AVOID
CONSUMING ANY FOOD ON OUR PREMISES*

BUFFET | PER PERSON

POUTINE BAR | 17

CHEESE CURDS, CRISPY FRIES, TRADITIONAL GRAVY, GREEN ONIONS,
BRAISED BEEF SHORT RIB, JALAPENO

INTERNATIONAL CHEESE DISPLAY | 16

HOUSE ROASTED NUTS, FRESH AND DRIED FRUITS, FRESH BAGUETTE,
ARTISANAL CRISPS, SAVOURY JAM

SEASONAL FRUIT PLATTER | 10

GREEK YOGURT & HONEY DIPPING SAUCE

VEGETABLE ANTIPASTO | 10

MARINATED AND PICKLED SEASONAL VEGETABLES, FRESH MOZZARELLA,
IMPORTED OLIVES, MARINATED FETA, CROSTINI, ARTISANAL CRISPS

CHARCUTERIE BOARD | 16

CHARCUTERIE MEATS, DRIED FRUIT, FRESH BAGUETTE, ARTISANAL CRISPS, CHUTNEY

SLIDERS | 10

CHOOSE AN OPTION | BASED ON 1.5 PIECES PER PERSON

OPTION 1 | CHEESEBURGER SLIDER

WITH SHREDDED LETTUCE, AIOLI, TOMATO, PICKLES, KETCHUP

OPTION 2 | BUTTERMILK FRIED CHICKEN SLIDERS

WITH SHREDDED LETTUCE, GOCHUJANG, PICKLES, KEWPIE MAYO

TACO BAR | 16

INCLUDES A VARIETY OF HOT SAUCES AND TORTILLAS

CHOOSE AN OPTION | BASED ON 3 TACOS PER PERSON

OPTION 1 | AL PASTOR

ACHIOTE MARINATED PORK SHOULDER, WHITE ONIONS, FRESH CILANTRO, PINEAPPLE

OPTION 2 | CARNE ASADA

CHIPOTLE MARINATED STEAK, WHITE ONIONS, CILANTRO, SALSA ROJO

OPTION 3 | PRAWN

ANCHO- CHILI MARINATED PRAWNS, CHOPPED CABBAGE, LIME AIOLI,
CRISPY SHALLOTS, CILANTRO

OPTION 4 | CHAMPIGNON

ROASTED PORTABELLO MUSHROOMS, SPICY TOMATO- GUAJILLO SAUCE,
SWEET CORN, BLACK BEAN SALSA

CAKES

CAKE SIZE	REGULAR SERVINGS	BUFFET SERVINGS	PRICE
6" ROUND	8 PIECES	N/A	\$75.00
8" ROUND	10 PIECES	18 PIECES	\$120.00
10" ROUND	14 PIECES	24 PIECES	\$150.00
2 TIER (6" & 8")	18 PIECES	24 PIECES	\$210.00
2 TIER (8" & 10")	24 PIECES	42 PIECES	\$320.00
3 TIER (6", 8", 10")	32 PIECES	50 PIECES	\$450.00
1/2 SLAB CAKE	30 PIECES	N/A	\$200.00
FULL SLAB CAKE	60 PIECES	N/A	\$350.00

CAKE OPTIONS

PLEASE CHOOSE ONE FROM EACH CATEGORY

CAKE TYPES | CHOCOLATE, STRAWBERRY SHORTCAKE, VANILLA, CARROT, LEMON, RED VELVET

ICING TYPES | CREAM CHEESE ICING OR BUTTER CREAM ICING (CHOCOLATE, VANILLA, LEMON)

FILLINGS | SALTED CARAMEL, LEMON CURD, RASPBERRY
 ADD FROZEN ACCOMPANIMENTS | ADD \$3 PER PERSON
 ICECREAM (VANILLA, RASPBERRY, CARAMEL)
 SORBET (LEMON, COCONUT, STRAWBERRY)

CAKE CUTTING FEE

A \$3 PER PERSON CUTTING FEE WILL APPLY FOR ANY BOOKINGS BRINGING IN THEIR OWN CAKE. THE CAKE FEE WILL NOT COUNT AS ONE OF THE MINIMUM 3 COURSES AND A FOOD WAIVER FORM MUST BE SIGNED PRIOR TO THE EVENT.



PHOTO BY: KENDAL & KEVIN



PHOTO BY: JM PHOTOGRAPHY



PHOTO BY: JM PHOTOGRAPHY

DRINK LIST

BAR MENU *prices subject to change

REGULAR LIQUOR HI-BALLS | 1 OZ 8.00

PREMIUM LIQUOR HI-BALLS | 1 OZ 9.00

ULTRA-PREMIUM HI-BALLS | 1 OZ 11.00

REGULAR COCKTAILS | 1 OZ 10.00

COCKTAILS | 2 OZ 14.00

DOMESTIC BOTTLED BEER | 7.00

IMPORTED BOTTLED BEER | 8.50

LOCAL DRAFT BEER | 9.00

IMPORTED DRAFT BEER | 9.50

ALCOHOLIC PUNCH | 110 PER GALLON (SERVES 16-18 PEOPLE)

SCOTCH SELECTION | PLEASE SEE THE EVENTS COORDINATOR

HOUSE WINE SELECTIONS | 750 ML

POUR BY GLASS SERVICE

TAPIZ-MALBEC – MENDOZA, ARGENTINA | 56

TERRA VIVA PINOT GRIGIO – ITALY | 60

FOR OUR FULL WINE LIST, PLEASE SEE THE EVENTS COORDINATOR

NON ALCOHOLIC BEVERAGES

COFFEE AND TEA | 3.25 PER SERVING

COFFEE AND TEA CARAFES | 10 CUPS 24.50

LOOSE LEAF TEA | 4 PER SERVING

POP | 3 PER SERVING

JUICE | 3 PER SERVING (CRANBERRY, APPLE, PINEAPPLE)

ORANGE JUICE | 4 PER SERVING

CEREMONY WATER STATION | 1.50 PER PERSON

(OPTION OF CUCUMBERS, PINEAPPLE OR LEMON)

NON-ALCOHOLIC PUNCH | 49 PER GALLON (SERVES 16-18)



FAQ

1. IS THERE A FACILITY RENTAL?

YES, THERE IS A FACILITY RENTAL DURING THE MONTHS OF JUNE-DECEMBER. WE HAVE FOOD & BEVERAGE MINIMUM SPENDS FOR EACH ROOM BASED ON SEASON, DAY OF WEEK AND TIME SLOT. IF THE MINIMUM SPEND IS NOT MET, THERE WILL BE A MINIMUM SPEND CHARGE FOR THE DIFFERENCE.

2. WHAT IS REQUIRED TO HOLD THE DATE?

WE REQUIRE A SIGNED COPY OF THE CONTRACT ALONG WITH A 30% OF THE MINIMUM SPEND FOR THE GRAND SALON/WHOLE HOUSE AND 60% OF THE MINIMUM SPEND FOR OUR SIDE ROOMS.

3. IS THE BRIDAL SUITE INCLUDED?

YES, THE BRIDAL SUITE IS INCLUDED WITH ALL WEDDINGS WE DO. THERE IS NO GROOM'S ROOM HOWEVER, THE JOHN GLENN WOLF DEN CAN BE ADDED ON FOR THIS PURPOSE.

4. WHEN CAN WE SET UP DÉCOR?

ACCESS TO THE BRIDAL SUITE AND VENUE BEGIN AT 9AM FOR AM BOOKINGS AND 3PM FOR PM BOOKINGS.

5. CAN I HAVE A CEREMONY THERE?

YES, CEREMONIES MUST TAKE PLACE DURING YOUR TIMESLOT BOOKING. PLEASE SEE PAGE 2 FOR CEREMONY RATES AND TIMES.

6. IS THERE A RAIN PLAN IF THE WEATHER IS POOR?

*YES, WE CAN PLAN FOR THE CEREMONY INSIDE THE ROOM BOOKED FOLLOWED BY A ROOM FLIP DURING COCKTAIL HOUR. CEREMONY LOCATION MUST BE CONFIRMED WITH THE COORDINATOR NO LATER THAN 5PM THE DAY PRIOR. **BOOKINGS OVER 140 GUESTS WILL REQUIRE A TENT RENTAL AS PART OF THEIR RAIN PLAN***

7. CAN I HAVE A WEDDING REHEARSAL?

YES, REHEARSAL DATES/TIMES ARE GUARANTEED NO EARLIER THAN 1 MONTH OUT. AM REHEARSAL TIMES ARE FROM 9AM-11AM. PM REHEARSAL TIMES ARE FROM 2:30-4:30PM. THE FRONT LAWN WILL BE RESERVED FOR YOU DURING THIS TIME. IF YOU REQUIRE ACCESS INSIDE THE VENUE, PLEASE CONTACT YOUR COORDINATOR.

8. WHAT IS INCLUDED WITH MY PACKAGE?

SERVICE STAFF, PROPER TABLE SETTINGS INCLUDING WHITE CHINA, STAINLESS STEEL CUT LERY, WHITE LINEN NAPKINS, GLASSWARE, PRINTED MENUS/FOOD SIGNS AS NEEDED. ALL PERSONAL TOUCHES INCLUDING CENTERPIECES, TABLE NUMBERS AND PLACE CARDS ARE PROVIDED AND SET UP BY CLIENT.

9. WHAT TIME DOES THE BAR CLOSE?

LAST CALL IS AT MIDNIGHT, BAR CLOSSES AT 12:30AM AND GUEST DEPARTURE IS NO LATER THAN 1:30AM

10. CAN I BRING MY OWN ALCOHOL?

BVR IS THE SOLE PROVIDER OF ALL FOOD & BEVERAGE EXCEPT FOR WEDDING CAKES. PLEASE SEE PAGE 9 FOR MORE INFORMATION.

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 & OCEAN-FRIENDLY SEAFOOD. BY CURATING RELATIONSHIPS WITH RESPONSIBLE AND ETHICAL PRODUCERS, BOW VALLEY RANCHE IS CONFIDENT IN THE CUISINE WE SERVE.

HISTORY

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 OUT DOOR POOL WERE CROWD FAVOURITES, AS YOU CAN SEE FROM THE PICTURES BELOW. 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 RESTAURANT AS AN EXQUISITE LOCATION. ONCE AGAIN, IT WELCOMES GUESTS FOR REFINED SOCIAL GATHERINGS AND FINE CUISINE .

