

Bow Valley Ranche  
Restaurant

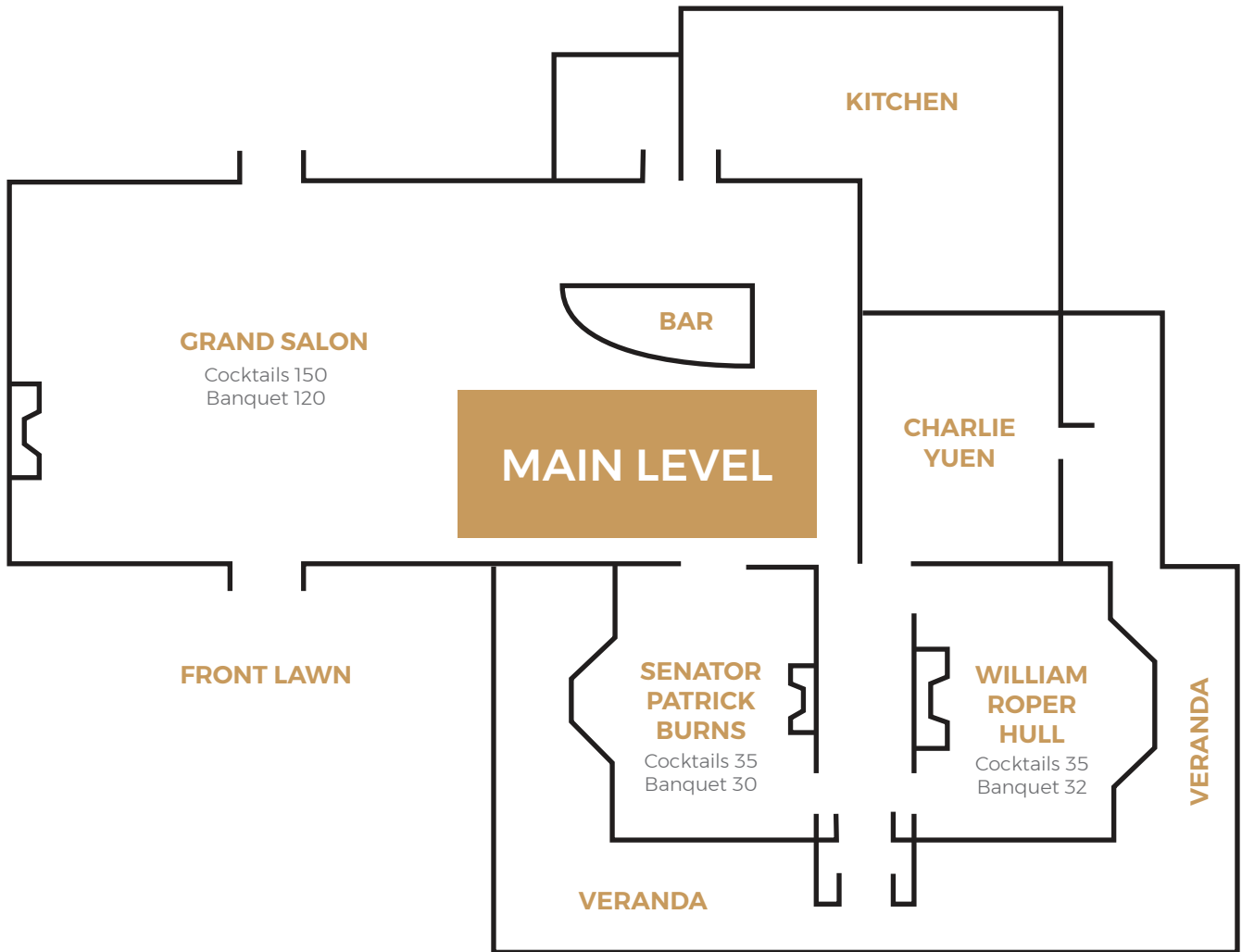


# CORPORATE EVENTS

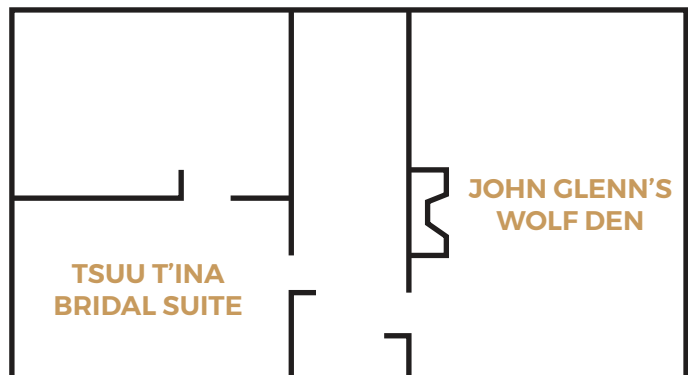
15979 BOW BOTTOM TRAIL SE, CALGARY, AB  
403.476.1310  
EVENTS@BVRRESTAURANT.COM  
BVRRESTAURANT.COM

# FLOOR PLAN

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## UPPER LEVEL



# AUDIO-VISUAL COSTS

# RENTAL RATES

## 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 MIC, SPEAKERS WITH AUX CORD AND MIC STAND | 55

## OTHER RENTAL ITEMS

- LARGE PODIUM | 20
- CHARLIE'S MUSIC STAND | 10
- EASEL | 8

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

# 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 DEPOSIT IS REQUIRED AT TIME OF BOOKING TO SECURE YOUR RESERVATION.

# 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**

# BREAKFAST BUFFET MENU

## THE CONTINENTAL | per person | 16.95

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

**Seasonal Fruit Tray**

## THE EUROPEAN | per person | 29.95

**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 | 29.95

**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 | 34.95

**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 MENU | 45.95 PER PERSON

### 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 ENTREE SELECTION | CHOICE OF ONE | PER PERSON

**Roasted Chicken Breast**

garlic potatoes, aji verde

**Beef Striploin**

sauce au poivre, watercress

**Seared Atlantic Salmon**

chickpeas, baby greens

*Additional Meat Entrée | per person | 7.50*

### VEGETARIAN ENTREE OPTION

**Ancient Grain Fried Rice**

pearl onion, edamame, scallion, black garlic oil

*Additional Vegetarian Entrée | per person | 6.50*

### STARCH SELECTION | CHOICE OF ONE

Whipped Potatoes

Wild Rice Pilaf

Roasted Baby Potatoes

Creamy Polenta

Roasted Yams with Brown Sugar

*Additional Starch | per person | 3.50*

### VEGETABLE SELECTION | CHOICE OF ONE

Asparagus with Breadcrumbs and Pecorino

Roasted Baby Vegetables with Butter

Charred Broccolini

Roasted Cauliflower with Garlic and Parsley

### ALSO INCLUDES

Roasted Seasonal Vegetables

Artisan Breads and Butter

**Dessert Table | 5 pieces per person**

seasonal fruit tray and assortment of mini pastries and gourmet cookies

## WORKING LUNCH BUFFET MENU | \$34.95 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 portabella mushrooms

### ALSO INCLUDES

Seasonal Fruit Tray

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

chocolate chunk, white chocolate macadamia, oatmeal raisin

# 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.



# MEADOW MUSE PAVILION

Perfect for retreats, team buildings and other corporate functions, Meadow Muse is a great option for hosting outdoor summertime events. From a décor and logistical perspective, the opportunities are truly endless. Take your team on an out of town trip without leaving Calgary.

FULL DAY FACILITY RENTAL FEE (MONDAY - THURSDAY)**	MINIMUM FOOD & BEVERAGE SPEND (MONDAY - THURSDAY)*	FULL DAY FACILITY RENTAL FEE (FRIDAY - SUNDAY)	MINIMUM FOOD & BEVERAGE SPEND (FRIDAY - SUNDAY)*
\$2000 / DAY + GST	\$2500 / DAY	\$4000 / DAY + GST	\$4500 / DAY

\*MINIMUM FOOD & BEVERAGE SPEND IS BEFORE TAX, LABOUR AND SERVICE CHARGE.

\*\*MONDAY - THURSDAY PRICES EXCLUDE HOLIDAYS

DIMENSIONS	STAND-UP COCKTAIL RECEPTION	BUFFET STYLE MEAL	BANQUET STYLE PLATED MEAL
40 X 60	175	130	150

FOR OTHER SET UP CONFIGURATIONS, PLEASE ASK YOUR SALES REP

- Tours and bookings are made through Great Events Catering at 403.305.7701 or info@MeadowMuse.ca
- Prices and menus are subject to change without notice
- Quotes will be valid for up to 6 months
- A 50% Facility rental deposit is required
- The space will be available for event move in as early as 9AM the morning of your event. For early move-in, please speak to the sales representative
- Event items must be removed by 1:30AM the night of your event. Special arrangements can be made for a later move-out (an extra fee may apply). Rental items that cannot be picked up by the move-out deadline can be stored behind the tent, at the renter's risk, if arrangements have been made ahead of time
- Great Events Catering is the exclusive food and beverage supplier for Meadow Muse. Outside food and beverage will not be permitted. Exceptions will include wedding/celebratory cakes from establishments carrying a food handling license.
- Due to the surrounding residential area, all noise levels must be in compliance with city by-laws. All music and noise levels must be turned down by 10PM and stopped at 12:30AM.
- SOCAN and Resound fees will apply to any event with musical accompaniment. Fees will depend on various elements of your event.

