



The Ranchmen's Club Winter Catering Menu

Jan—Mar 2020



As a team of private club event specialists, we are committed to bringing your corporate or personal event vision to life. You will experience a one-of-a-kind location with the highest quality of service.

We love to help plan your décor finishes, linens, entertainment and floral arrangements, along with a custom menu & beverage service that suits your taste and budget.

Let us be your personal event planners!

Cheers,
Your Catering Team

To create a booking, please contact:

Catering Department
587-349-8100
catering@ranchmensclub.com

Menus & Desserts:

For specialized menus, the Catering Department works in conjunction with:
Executive Chef Kenneth Titcomb
Pastry Chef Jennifer Olmstead

**All menus are available online at www.ranchmensclub.com.
Hover over About the Club and select Menus on the dropdown menu.**

All prices are subject to 18% gratuity plus 5% G.S.T.
Menu items and prices subject to change without notice.
Date Updated: Nov 2019



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Breakfast

Breakfasts can be served buffet or plated style. All breakfast packages include freshly ground coffee, decaffeinated coffee & tea box selection.

Gluten free breads & muffins are available upon request for an additional charge of \$5 per person. All breakfast breads may contain nuts. Arrangements can be made for dietary restrictions with 48 hours notice.

Farmer's Breakfast

\$15 per person

Hot Oatmeal with Cream

Add Maple Syrup or Dried Fruit & Nuts for \$2 each per person

Fresh Fruit & Berries Platter **GDV**

Continental Divide

\$17 per person

Assorted Croissants, Danish, Mini Muffins | *Unsalted Butter, Marmalade, Jam*

Fresh Fruit & Berries Platter **GDV**

Individual Mini Yogurts **G**

House-made Granola, Honey

Silver Spur

\$22 per person

Assorted Croissants, Danish, Mini Muffins | *Unsalted Butter, Marmalade, Jam*

Multigrain & Sourdough Toast

Fresh Fruit & Berries Platter **GDV**

Scrambled Eggs, Bacon, Breakfast Sausages, House-made Hashbrown Potatoes **G**

Kick Start

\$24 per person

Fruit Smoothie with Protein **G**

Build your own Parfait | *House-made Granola, Fresh Berries, Individual Mini Yogurts, Honey*

Garden Vegetable Quiche **G**

Local Chicken Breakfast Sausages **GD**

Highwood Pass

\$24 per person

Fresh Fruit & Berries Platter **GDV**

House-made Hashbrown Potatoes **GD**

Your Choice of One, in advance:

Canadian Back Bacon with Caramelized Onions and House-made Lemon Hollandaise

Sautéed Garlic Mushrooms and Spinach with House-made Lemon Hollandaise

Smoked Salmon and Avocado with House-made Dill Hollandaise *(Add \$5)*

G Gluten Free **D** Dairy Free **V** Vegan

Themed Breaks

Gluten free options available upon request. Additional charges may apply.



Rise & Shine

\$10 per person

Orange & Grapefruit Slices **GDV**

Mini Muffins

Mini Yogurts **G**

House-made Granola

Energy Boost

\$10 per person

House-made Granola and Fruit Bars **G**

Your choice of:

Fruit Smoothie **G**

Green Smoothie **G**

Rockies

\$10 per person

Trail Mix | *Assorted Nuts, Raisins, Dried Fruit and Chocolate Pieces* **G**

Fruit Kebabs | *Seasonal Yogurt Dip* **G**

Bear Claws

Cheese & Fruit

\$10 per person

Selection of International & Domestic Cheeses

Fresh Fruit & Berries Platter **GDV**

Brotzeit

\$10 per person

House-made Pretzels | *Warm Mornay Sauce, Assorted Mustards*

Charcuterie Platter | *Deli Mixed Olives, Cornichons, Chutney, Camembert Cheese*

G Gluten Free **D** Dairy Free **V** Vegan

Breakfast & Break Enhancements

Gluten free options available upon request. Additional charges may apply.

Sweet

\$1.50 each

Mini Muffins

Breakfast Breads

\$2 each

Butter Croissants

Danish Pastries

Assorted Mini Yogurts **G**

\$4 per person

Trio of Candies & Nuts

Assorted Nuts, Smarties & Jelly Beans **G**

House-made Granola and Fruit Bars **G**

Fresh Fruit & Berries Platter **GDV**

\$8 per person

Build Your Own Parfait

*House-made Granola, Individual Mini Yogurts,
Fresh Berries, Honey*

\$12 per dozen

Assorted House-made Cookies

\$30 per dozen

Assorted Squares & Pastries

Chocolate Dipped Strawberries **G**

Savoury

\$3 per person

House Baked Pretzels

Vegetable Crudité

Herb Yogurt Dip **G**

Grilled Vegetable Platter **GDV**

\$6 per person

Trio of Dips

Pita Chips, French Onion Dip, Hummus & Bruschetta

Selection of International & Domestic Cheese

\$8 per person

Prairie Sunrise Breakfast Sandwich

*Bacon, Over Easy Egg, Gruyere Cheese,
Chipotle Aioli, Brioche Bun*

\$12 per person

Charcuterie Platter

*Deli Mixed Olives, Cornichons, Compote,
Camembert Cheese*

\$12 per bowl

Popcorn (approx. 10 people)

Extra Virgin Olive Oil & Celtic Sea Salt **GDV**

Popcorn (approx. 10 people)

Truffle Oil & Celtic Sea Salt **GDV**

G Gluten Free **D** Dairy Free **V** Vegan



Plated Lunch

All plated lunches are served with French baguette, Ranchmen's Club cheddar & butter. Should you wish to upgrade to Ranchmen's Club 4 Year Old Cheddar Cheese, for \$2 per person, 3 days notice is required.

Starters and desserts are limited to one option for all guests. Choice of entrée is limited to three options (including vegetarian) for all guests. When offering more than one entrée:

- All entrees will be charged at the higher meal price.
- For groups up to 29 guests - We are happy to accommodate pre-selected orders or tableside ordering.
- For groups of 30 or more - A set menu or pre-selected menu is required.

A guarantee of each entrée quantity is required 7 days in advance, as well as names for place cards to ensure smooth service. The Club is happy to assist with the creation of seating arrangements and place cards.

For guests with other special dietary requirements we are happy to offer a modified meal as selected by our Executive Chef. Gluten free options are available upon request; additional charges may apply.

Soups

\$8 per person

Soup du Jour

Potato & Leek Soup | *Crème Fraiche* **G**

Salads

\$11 per person

Tomato & Arugula Salad | *Manchego, Crispy Shallots, Red Wine Vinaigrette* **G**

Pickled Plum Salad | *Jicama, Cucumber, Radish, Rice Wine Vinaigrette* **GDV**

Entrees

All entrees are accompanied by Chef's choice of vegetable.

\$18 per person

Wild Mushroom Ravioli | *Parmesan Cream Sauce, Arugula, Roasted Winter Vegetables*

\$26 per person

Arctic Char | *Citrus Beurre Blanc, Herb Risotto* **G**

Chicken Supreme | *Thai Coconut Curry, Basmati Rice, Roasted Carrots & Zucchini* **GDV**

\$34 per person

4.5oz Filet Mignon | *Stilton Crumble, Port Wine Jus, Mashed Potatoes, Broccoli, Cherry Tomatoes* **G**

Desserts

\$10.50 per person

Warm Flourless Chocolate Cake | *Red Current Compote, Vanilla Meringue, Salted Caramel Gelato* **G**

Apple Frangipane Diamond | *Rosemary Caramel, Fresh Blackberries, Drambuie Gelato*

Fresh Market Berries | *House Made Biscotti, Vanilla Gelato*

Chocolate Endings

\$2.50 per piece

Chocolate Dipped Strawberry **G**

\$3 per piece

House-made Chocolate **G**

\$3.50 per piece

Chocolate Tuxedo Strawberries **G**

Chocolate Dipped Lavender Shortbread

G Gluten Free **D** Dairy Free **V** Vegan

Cold Buffet Lunch

All cold buffets are served with freshly ground coffee, decaffeinated coffee & tea box selection.

Gluten free options available upon request. Additional charges may apply.

Sandwiches fillings may include:

Ham & Cheese, Tuna Fish, Roast Beef, Egg Salad, Salmon Salad, Curried Chicken Salad, Turkey Breast, Ranchmen's Lobster & Shrimp Salad, Hummus with Grilled Peppers & Sprouts or Cucumber, Watercress & Cream Cheese.

20% of Sandwiches will be vegetarian unless otherwise requested.

Salad selections may include:

Italian Tomato, Roasted Vegetables, Greek, Spinach, Cucumber, Beet, Caesar, Wild Rice, Quinoa, Pasta, German Potato, Mixed Greens, Carrot.

Fish Creek

\$20 per person

Your Choice of One Salad:

Mixed Artisan Greens

Caesar Salad

Spinach Salad

Your Choice of One Hot Item:

Grilled Chicken Breast

Cajun Chicken Breast

Assorted Squares & Pastries

Bow

\$23 per person

Soup of the Day

Mixed Artisan Greens | *Balsamic Vinaigrette*

Wedge-Cut Closed Sandwiches (*4 per person*)

Potato Chips **GDV**

Mixed Gourmet Olives & Pickles **GDV**

Assorted Squares & Pastries

Elbow

\$33 per person

Soup of the Day

Chef's Choice of Two Salads

Assorted Sandwiches (*3 per person*) | *Ciabatta Triangles, French Baguette Subs, Tortilla Wraps*

Vegetable Crudit  | *Herb Yogurt Dip* **G**

Mixed Gourmet Olives & Pickles **GDV**

Assorted Squares & Pastries

G Gluten Free **D** Dairy Free **V** Vegan

Hot Buffet Lunch

All hot buffets are served with French baguette, Ranchmen's Club cheddar & butter and freshly ground coffee, decaffeinated coffee & tea box selection. Should you wish to upgrade to Ranchmen's Club 4 Year Old Cheddar Cheese, for \$2 per person, 3 days notice is required .

Gluten free options available upon request. Additional charges may apply.

Norquay

\$20 per person

Soup of the Day

Mixed Artisan Greens | *Balsamic Vinaigrette*

Your Choice of One Hot Item:

Spinach Cannelloni

Chicken Fried Rice

Chicken Pot Pie

Shepherd's Pie

Assorted Cookies

Rundle

\$28 per person

Soup of the Day

Mixed Artisan Greens | *Balsamic Vinaigrette*

Your Choice of One Hot Item (*see below*)

Chef's Choice of Vegetables & Starch

Assorted Squares & Pastries

Three Sisters

\$38 per person

Soup of the Day

Chef's Choice of Two Salads

Your Choice of Two Hot Items (*see below*)

Chef's Choice of Vegetables & Starch

Assorted Squares & Pastries

Hot Item Selections:

Beef Stroganoff **G**

Beef Bourguignon **G**

Grilled Chicken Breast **G**

Lemon & Oregano Greek Chicken Thighs **G**

Fire Grilled Brochettes Pork Tenderloin **G**

Chicken Coq Au Vin (Legs & Thighs) **G**

Pan Seared Arctic Char **G**

Roast Pork Loin **G**

Vegetarian Mushroom Ravioli

Pan Seared Pickerel **G**

G Gluten Free **D** Dairy Free **V** Vegan



A Collaboration in the Wine Cellar

Chef's Table



You may not remember every detail of the last event you went to

- but chances are you can remember the food!

Contact our Catering Team for more details.
72 hours notice required



Reception Canapés

For pre-dinner receptions, 2-4 pieces per person is recommended.
For receptions replacing dinner, 8-12 pieces per person is recommended.
Gluten free options available upon request. Additional charges may apply.

Vegetarian

\$24 per dozen

H Spring Roll | *Plum Sauce* **D**

C Tomato Bruschetta | *Feta, Crostini*

\$27 per dozen

C Boursin Cheese | *Fennel & Red Pepper Relish*

C Fruit Ceviche | *Citrus, Herbs* **GDV**

H Stuffed Mushroom | *Ratatouille* **G**

C Tomato Bocconcini Brochette | *Basil, Balsamic Reduction* **G**

\$39 per dozen

H Arancini | *Saffron, Provolone, Lemon Thyme Aioli*

Ocean

\$36 per dozen

H Pork & Shrimp Shu Mai | *Soy, Lime & Ginger Drizzle*

\$39 per dozen

H Coconut Prawn | *Sweet Thai Sauce*

H Crab Cake | *Lemon Thyme Aioli*

C Tandoori Prawn | *Mango & Mascarpone Chutney, Chapattis*

C Smoked Salmon | *Horseradish, Rice Cracker* **G**

\$42 per dozen

H Bacon wrapped Scallop | *Soy, Lime & Ginger Drizzle* **G**

Land

\$33 per dozen

C Curried Chicken | *Cilantro Crème, Pita*

H Lamb Sausage Roll | *Grainy Mustard Aioli*

\$36 per dozen

C Roast Beef Striploin | *Grainy Mustard Crème, Cornichon, Horseradish*

\$39 per dozen

C Duck Confit | *Ouzo & Orange Glaze, Crisp Wonton* **D**

\$48 per dozen

H Beef Brochette | *Poke Aioli*

H Lamb Lollipop | *Roasted Garlic Crème* **G**



Reception Stations

Cold Platter

Market Price per dozen

Fresh Oysters | *Lemon Wedges, RC Horseradish Cocktail Sauce, Seasonal Mignonette* **GD**

\$31 per dozen

Black Tiger Prawns | *Lemon Wedges, RC Horseradish Cocktail Sauce* **GD**

Pub Fare

\$8 per person

Poutine Bar | *French Fries, Thickened Jus, Cheese Curds, Bacon Bites, Green Onions and Sour Cream*

\$18 per dozen

Chicken Wings | *Your choice of Hot or Salt & Lemon-Pepper* **D**

Southern Style Dry Rubbed Baby Back Ribs **D**

\$60 per sheet (*serves 40 people*)

Vegetarian Thin Crust Pizza | *Tomatoes, Peppers, Capers, Mushrooms, Olives, Mozzarella*

BBQ Chicken Thin Crust Pizza | *Roasted Red Peppers, Onions, House-made BBQ Sauce*

\$70 per sheet (*serves 40 people*)

Prosciutto & Pear Pizza | *Herb Cream Sauce, Arugula, Goat Cheese, Caramelized Onions, Balsamic Reduction*

Carving Station (*Carver fee included*)

\$50 per rack

Herb-crust New Zealand Lamb Rack (*approx. 5 Slices*) | *Mint Sauce, Mint Jelly, Sauce Provençale*

\$210 each

Free Range Turkey (*approx. 40 buns*) | *Brioche Buns, Cranberry Sauce*

Half of a Gammon Ham (*approx. 40 buns*) | *Brioche Buns, Honey Mustard, Pineapple Sauce*

\$300 each

Whole Beef Tenderloin (*approx. 30 buns*) | *Brioche Buns, Horseradish, Mustard, Stilton Cream Sauce*

Sweets

\$12 per dozen

Assorted Mini Cup Cakes

\$30 per dozen

Assorted Cup Cakes

Chocolate Dipped Strawberries

House-made Profiteroles

\$37 per dozen

Mincemeat Tarts

Lemon Curd Tarts

Chocolate Ganache & Salted Caramel Tarts

G Gluten Free **D** Dairy Free **V** Vegan

Plated Dinner

All plated dinners are served with French baguette, Ranchmen's Club cheddar & butter. Should you wish to upgrade to Ranchmen's Club 4 Year Old Cheddar Cheese, for \$2 per person, 3 days notice is required.

Appetizers, starters, sorbets, and desserts are limited to one option for all guests. Choice of entrée is limited to three options (including vegetarian) for all guests. When offering more than one entrée:

- All entrees will be charged at the higher meal price.
- For groups up to 29 guests - We are happy to accommodate pre-selected orders or tableside ordering.
- For groups of 30 or more - A set menu or pre-selected menu is required.

A guarantee of each entrée quantity is required 7 days in advance, as well as names for place cards to ensure smooth service. The Club is happy to assist with the creation of seating arrangements and place cards.

For guests with other special dietary requirements we are happy to offer a modified meal as selected by our Executive Chef. Gluten free options are available upon request; additional charges may apply.

Appetizers

\$16 per person

Smoked Arctic Char

Cucumber Ribbon, Pickled Shallot, Capers, Crème Fraiche, Rye Toast

\$18 per person

Shrimp & Grits

Roasted Garlic Mascarpone Crème, Sundried Tomatoes, Herb Oil

Soups

\$8 per person

Soup du Jour

Potato & Leek Soup

Crème Fraiche **G**

\$11 per person

Ranchmen's Club Lobster Bisque

Paysanne of Lobster, Red Peppers **G**

Smoked Duck Consommé

Wild Rice, Diamond Cut Vegetables **G**

Salads

\$11 per person

Tomato & Arugula Salad

*Manchego, Crispy Shallots,
Red Wine Vinaigrette* **G**

Pickled Plum Salad

*Jicama, Cucumber, Radish,
Rice Wine Vinaigrette* **GDV**



G Gluten Free **D** Dairy Free **V** Vegan

Plated Dinner *(continued)*



Sorbets

\$3.50 per person *in Frosted Coupe Glass*

\$10.50 per person *in Custom Ice Plate—Send us your logo or custom image!*

Grapefruit **GD**

Lime & Basil **GD**

Champagne **GD**

Entrees

All entrees are accompanied by Chef's choice of vegetable.

\$22 per person

Vegetarian Risotto | *Roasted Vegetables, Parmigiano Reggiano* **G**

\$34 per person

Chicken Breast Parmesan | *Angel Hair Pasta, Tomato Sauce Provençale* **G**

Arctic Char | *Wild Rice Sauté, Cedar Gelée, Beurre Blanc* **G**

\$45 per person

5oz Filet Mignon & Veal Cheek | *Roasted Potatoes, Red Wine Jus* **G**

\$50 per person

Rack of Alberta Lamb | *Braised Lentils, Roasted Carrots, Turmeric & Yogurt Drizzle* **G**

Desserts

\$10.50 per person

Warm Flourless Chocolate Cake | *Red Current Compote, Vanilla Meringue, Salted Caramel Gelato* **G**

Apple Frangipane Diamond | *Rosemary Caramel, Fresh Blackberries, Drambuie Gelato*

Fresh Market Berries | *House Made Biscotti, Vanilla Gelato*

Cheese

\$3.50 each

House-made Gougère | *Gruyere Cheese*

\$14 per person

Trio of International Cheeses | *Grapes, Assorted Dried Fruit, Rain Coast Crisps, French Baguette*

Chocolate Endings

\$2.50 per piece

Chocolate Dipped Strawberry **G**

\$3 per piece

House-made Chocolate **G**

\$3.50 per piece

Chocolate Tuxedo Strawberries **G**

Chocolate Dipped Lavender Shortbread

G Gluten Free **D** Dairy Free **V** Vegan

Hot Buffet Dinner

All hot buffets are served with French baguette, Ranchmen's Club cheddar & butter and freshly ground coffee, decaffeinated coffee & tea box selection. Should you wish to upgrade to Ranchmen's Club 4 Year Old Cheddar Cheese, for \$2 per person, 3 days notice is required .

Gluten free options available upon request. Additional charges may apply.

Salad selections may include:

Italian Tomato, Roasted Vegetables, Greek, Spinach, Cucumber, Beet, Caesar, Wild Rice, Quinoa, Pasta, German Potato, Mixed Greens, Carrot.

Moraine Lake

\$40 per person

Fruit Ceviche | *Citrus, Herbs*

Boursin Cheese | *Fennel & Roasted Pepper Relish*

Soup of the Day

Chef's Choice of Two Salads

Your Choice of One Hot Items (*see below*)

Chef's Choice of Vegetables & Starch

Assorted Squares & Pastries

Lake Louise

\$50 per person

Tomato Bruschetta | *Feta, Crostini*

Smoked Salmon | *Horseradish, Rice Cracker*

Soup of the Day

Chef's Choice of Three Salads

Your Choice of Two Hot Items (*see below*)

Chef's Choice of Vegetables & Starch

Chocolate Dipped Strawberries **G**

Assorted Squares & Pastries

Hot Item Selections:

Spinach & Goat Cheese Stuffed Chicken Breast **G**

Caramelized Onion, Apple & Prune Stuffed Pork Loin **G**

Beef Stroganoff **G**

Beef Bourguignon **G**

Pan Seared Arctic Char **G**

Pan Seared Pickerel **G**

Vegetarian Mushroom Ravioli

*Custom hot items available upon request (ie. Beef Tenderloin). Additional charges may apply.

G Gluten Free **D** Dairy Free **V** Vegan

Beverages

Final charges are based on the actual number of drinks consumed.

Non-Alcoholics

Carafe of Freshly Ground Coffee, Decaffeinated Coffee, or Tea (1.8 L)	\$21.00 each
Large Urn of Freshly Ground Coffee, Decaffeinated Coffee, or Tea (5.4 L)	\$63.00 each
Premium Tropicana Orange & Apple Juice (355 ml)	\$3.50 each
Assorted Soft Drinks (355 ml)	\$2.75 each
Assorted Grizzly Paw Sodas	\$4.50 each
Kombucha	\$7.00 each
Perrier Sparkling Mineral Water (300 ml)	\$3.50 each
San Pellegrino Sparkling Natural Mineral Water (250 ml)	\$3.00 each
San Pellegrino Sparkling Natural Mineral Water (750 ml)	\$8.00 each
Ranchmen's Club Spring Bottled Water (450 ml)	\$2.50 each



Host Bar & Cash Bar

Does not include GST & gratuity

Cocktails	starting from \$8.50
Domestic Beer	starting from \$6.75
Premium and Imported Beer	starting from \$7.50
House Wines, by the glass	\$9.50 - \$11.50
Mineral Water	\$3.50 - \$4.00
Soft Drinks	\$2.75
Standard High Balls	\$7.00
<i>(Gin, Vodka, White, Dark & Spiced Rum, Rye, Scotch)</i>	
Sparkling Wine <i>(by the glass)</i>	\$10.50
Prosecco <i>(200mL)</i>	\$12.00
Champagne <i>(200mL)</i>	\$22.00

Labour Charges

Does not apply to outside catering bookings

Bartender	Complimentary
Waiter Service	Complimentary
Ticket Seller	\$30 per hour + GST <i>(minimum of 3 hours)</i>
<i>(required for cash bar services)</i>	

Banquet Wine List

The below listed wines are a selection of the Club's most popular offerings. For the full vintage list, please contact the Catering Department.

All listed prices are per bottle.

	Sparkling	Bottle
407	Nino Franco "Rustico" Prosecco, Italy	38
402	Chai Du Grand Vaudasniere Vouvray, France	40
	White	
211	Drouhin Laforet Chardonnay 2017, France Varietal: 100% Chardonnay Description: <i>A vibrant and unoaked wine full of life with lots of charm! With a bouquet of citrus aromas, this wine makes a wonderful aperitif.</i> Complements: <i>Gourmet Prosciutto and Pear Pizza</i>	35
222	Misty Cove Sauvignon Blanc 2017, New Zealand Varietal: 100% Sauvignon Blanc Description: <i>Hosting aromas of grapefruit, nectarine and lime zest and a vibrant, lively palate this wine presents classic varietal flavours, and a long, mouth-watering finish.</i> Complements: <i>Fresh Oysters</i>	35
205	Zenato Lugana San Benedetto 2017, Italy Varietal: 100% Trebbiano Description: <i>Elegant flowery aromas, manifest a palate of pear and citrus, complimented by a touch of minerality.</i> Complements: <i>Arctic Char with Beurre Blanc, Wild Rice Sauté, and Cedar Jelly</i>	38
620	Weingut Frey Riesling 2017, Rheinhessen, Germany Varietal: 100% Riesling Description: <i>Flavours of peach, pear and citrus grace the palate. The pleasant minerality combined with the perfect dryness offer a crisp finish.</i> Complements: <i>Smoked Salmon and Pea Fritter Canape with Horseradish</i>	40
220	Pievalta Verdicchio Castelli di Jesi 2017, Italy Varietal: 100% Verdicchio, biodynamically grown Description: <i>This bright, elegant wine offers delicate scents of spring wildflowers. The fresh, tangy palate offers white peach and tangerine flavors with a hint of almond.</i> Complements: <i>Chicken with Roasted Red Pepper & Green Pea Risotto, and Jus de Volaille</i>	45

Banquet Wine List *(continued)*

	Red	Bottle
316	<p>Natale Rosso Toscana 2016, Italy Varietal: <i>A blend of Cabernet Sauvignon, Sangiovese, and Merlot</i> Description: <i>Boasting a fresh nose of berries and clove spice, this wine manages to balance the rustic and robust nature of Italian wines with the friendly welcoming flavours of the new world.</i> Complements: <i>Seasonal Gnocchi in Tomato-Herb Sauce</i></p>	34
351	<p>Luigi Bosca Cabernet Sauvignon 2016, Argentina Varietal: <i>100% Cabernet Sauvignon</i> Description: <i>This full bodied and well structured wine, provides aromas of red and black fruit and a well balanced flavour of cassis, and tobacco.</i> Complements: <i>House-made Chocolate</i></p>	38
325	<p>Trentham Estate Shiraz 2016, Australia Varietal: <i>100% Shiraz</i> Description: <i>Fleshy dark fruit flavours are complimented by subtle oak characters of mocha and spice creating a balanced wine with great softness.</i> Complements: <i>Filet Mignon with Jus and Red Onion & Bacon Jam</i></p>	38
334	<p>Sokol-Blosser Evolution Pinot Noir 2017, Oregon Varietal: <i>100% Pinot Noir</i> Description: <i>A young wine with bright red fruit characteristics, cherry pie, and a hint of toasty oak offer a fruitful and delicate finish.</i> Complements: <i>BBQ Chicken Thin Crust Pizza</i></p>	40
327	<p>Zenato Ripassa Valpolicella 2016, Italy Varietal: <i>A blend of Corvina, Rondinella, and Molinara</i> Description: <i>Intense from the start, this wine is full bodied and peppery with a great balance of dark berries and licorice.</i> Complements: <i>Selection of International & Domestic Cheese</i></p>	50



Food & Beverage Minimums

Members of The Ranchmen's Club will receive a 50% discount on minimum charges. Contact the Catering Department for further information.

Private room capacities can be found on page 21.

	Morning <i>7:00a - 11:00a</i>	Noon <i>11:00a - 3:00p</i>	Evening <i>3:00p - Close</i>	Full Day
Lower & First Floor				
Billiards Room	<i>Table rentals available for fee of \$250 each Contact Catering for further information & availability</i>			
Center Lounge	-	-	600	-
<i>*Complimentary if using the North Lounge or Library for dinner</i>				
Games Room	<i>Complimentary</i>			
Kremlin	<i>Complimentary for standard set up</i>			
Library	200	400	800	1000
Members Room	<i>Complimentary</i>			
North Lounge	150	325	600	800
Wine Cellar	100	175	400	500
Wolves Den	<i>For special occasions only - contact Catering for further information & availability</i>			
Second Floor				
Dining Room	<i>For special occasions only - contact Catering for further information & availability</i>			
Jephson	125	250	500	600
Mary Dover	50	100	175	250
McPherson	100	200	400	500
Samson Lounge	-	-	1200	-
<i>*Complimentary if using the Private Rooms or AE Cross for dinner</i>				
Smith Bedroom	50	100	175	250
Terrace	<i>Contact Catering for information & pricing</i>			
Third Floor				
Bennett	600	1200	2400	3000
Bennett A	300	600	1200	1500
Bennett B	200	400	800	1000
Cochrane	-	-	2400	-
<i>*Complimentary if using the Bennett for dinner</i>				
Glenbow	50	100	175	250
Harford	400	800	1600	2000
Harford A	150	300	600	700
Harford B	75	150	350	400
Lougheed	100	200	400	500

Minimum Charge Guidelines and Audio Visual Rental Rates

Minimum Charge Guidelines

To all Members and Guests:

The Ranchmen's Club is committed to executing your private bookings to the highest quality, striving for a memorable experience with each visit. In an effort to ensure consistency in service and products, the food and beverage minimums will assist in addressing the operational costs of the Club. The minimum charges will provide complimentary linens, standard table and chair set up, reduced audio visual rental fees, and to complete the experience - a courteous and professional service team.

When using the Club's private rooms, a minimum charge will apply. The minimum charge for each room includes food and beverage only; gratuity, GST, cash bars, audio visual equipment, and labour fees are not included. If the food and beverage ordered fall short of the minimum charge, the difference will be charged as a room fee and is subject to GST.

Other charges may apply for Wedding and Holiday bookings.

Members of The Ranchmen's Club will receive a 50% discount on minimum charges.



Equipment & Audio Visual Rental

We offer a full selection of audio visual equipment. However, should you require something that is not listed, please let us know and we would be happy to assist you by contacting our preferred vendors.

Easel	Complimentary
Podium and Microphone	Complimentary
Wireless Connection	Complimentary
LCD Projector, Screen	\$75
LCD Projector, Screen, Laptop	\$125
Screen	\$25
LCD Projector	\$50
52" LCD TV and Cart	\$75
Laptop	\$50
Flip Charts (Includes Easel)	\$10
White Board (Includes Easel)	\$10
Polycom (Conference Phone)	\$25
Telephone Conferencing	\$25 (additional charge will apply for excess coverage)
Handheld Wireless Microphone	\$55
Lapel Wireless Microphone	\$55
Wireless Headset Microphone	\$55
Black and White Photocopies/Printing	\$0.25
Coloured Photocopies/Printing	\$0.50

Private Room Capacities

All capacities indicate maximum use without audio visual equipment.

	Dimensions	Total Sq. Feet	Strd. Setup	Rounds	Long Table	U-Shape	Open Square	Theatre Style	Half Rounds	Recep.
Lower & First Floor										
Billiards Room	78' 8" x 208'	1,533				Public Space				
Center Lounge	95' x 49'	433	-	-	-	-	-	-	-	30
Games Room	35' 10" x 55'	184	-	6	-	-	-	-	-	-
Kremlin	48' x 51'	230	6	8	-	-	-	-	6	-
Library	17' x 31' 10" + 11' x 9'	655	-	18	24	-	-	20	10	30
Members Room	38' x 32'	115	4	-	-	-	-	-	-	-
North Lounge	17' x 31' 10"	555	-	24	24	-	-	30	15	30
Wine Cellar	61' x 45'	258	-	-	10	-	-	-	-	20
Wolves Den	118' x 144'	1,610	50	60	-	-	-	-	30	80
Second Floor										
Dining Room	54' 10" x 220' 8"	1,125	48	-	-	-	-	-	-	-
Jephson	42' 7" x 15' 6"	668	-	24	24	-	-	30	15	30
Mary Dover	31' x 54' 10.5"	159	6	-	-	-	-	-	-	-
McPherson	24' 10" x 15'	373	-	16	16	-	-	20	-	20
Samson Lounge	73' x 164'	1,116	-	-	-	-	-	40	-	60
Smith Bedroom	14' x 17'	248	10	-	-	-	-	-	-	-
Terrace	15' x 35' + 12' x 13'	681	34	-	-	-	-	-	-	50
Third Floor										
Bennett	66' x 31'	2,073	-	140	60	56	64	180	96	220
Bennett A	40' x 31'	1,250	-	64	30	30	40	120	48	150
Bennett B	26' x 31'	824	-	40	20	20	24	60	32	70
Cochrane	33' 9.5" x 57' 9"	1,951	-	-	-	-	-	70	-	150
Glenbow	13x17 1/2	254	10	-	-	-	-	-	-	-
Harford	34' x 45'	1,552	-	110	36	32	48	170	70	140
Harford A	34' x 28'	977	-	60	28	30	32	80	60	80
Harford B	34' x 16'	569	-	36	28	-	-	40	20	50
Loughheed	62' x 59'	343	16	-	-	-	-	-	-	-

General Catering Guidelines

Hours of Operation

Entrance doors to the Club open daily from 7:00am – 11:00pm, Monday to Saturday. Dependent on certain parameters, private bookings may be made on Sundays and statutory holidays; please contact the Catering Department for further information. Hours beyond the stated times are dependent upon the needs of the group and must be confirmed with the Catering Department as part of the catering contract details. Note that any extensions to normal business hours cannot exceed those hours as set out by AGLC (Alberta Gaming and Liquor Commission).

Dress Code

The Ranchmen's Club dress code reflects tradition and professionalism - **All areas of the Club require Business Casual attire as a minimum.** The Committee of Management thanks all members and visitors to the Club for their cooperation in respecting the Ranchmen's Club dress code. The General Manager, or the most senior staff person on duty at the time, has the authority to determine what is appropriate and may be left with no alternative but to refuse entry into the Clubhouse.

For more information, please refer to www.ranchmensclub.com/About-the-Club/Dress-Code

Cell Phones, Tablets & Laptop Computers

It is up to the coordinator of each private booking to determine what is allowed with respect to personal electronic equipment being used within the private room.

Once out of the private room, or in the Club's dining rooms and lounges, Club rules apply: Cell phones and hand-held electronic devices should be muted when entering the Club or set on vibrate. Ringing of cell phones and/or talking on cell phones in the Club's lounges or dining rooms is not permitted (unless these rooms are being used for private bookings). PDAs and electronic tablets may be used discreetly. Cell phones may be used in the small telephone rooms strategically located on each floor. These telephone rooms are also equipped with a regular telephone, suitable for local calls. Laptop computers, tape recorders, cameras, or briefcases are not allowed in the Club's lounges or dining rooms (unless these rooms are being used for private bookings).

Club staff will be pleased to direct you to an appropriate space for you or your guests to have a conversation.

Parking

The Ranchmen's Club Parking

The Club has approximately 60 complimentary parking stalls that are available on a first come, first serve basis. The parkade door can be found to the West of the main entrance and is sensor activated. Upon entering the parkade, you will see a ramp on the right hand side that leads down to the next level. The first level of the parkade (the entry level) is for guests of The Estate next door. The two lower levels are for guests of the Club. **Please note that the parkade does have a height restriction of 6ft.**

Other Parking

There is street parking on 12th Avenue, 13th Avenue and around the Club. It is 3 hour pay parking from 9:00a to 6:00p Monday through Saturday. After 6:00p and on Sundays, it is free.

There is a paid parking lot one block North of the Club at 712 12 Ave SW or one block East of the Club on the corner of 5th St. and 13th Ave SW.

General Catering Guidelines *(continued)*

Pricing

All prices are subject to 18% service charge and 5% Goods and Service Tax; tax is charged on gratuities as per tax law. All funds from the service charge are pooled and distributed to employees according to Club policy. Menu prices and service charges are subject to change without notice to reflect current market conditions.

Menu Selection

The items presented are offered as a guideline - gourmet and specialty menus may also be custom-designed to meet your specific needs. Should your preference not appear on the menus provided, please contact:

Catering Department	587-349-8100;	catering@ranchmensclub.com
Alex Hadikin, Catering Manager	587-349-8106;	alex@ranchmensclub.com
Kim Iwamoto, General Manager	587-349-8101;	kim@ranchmensclub.com

Customized menus can be created by Executive Chef Kenneth Titcomb for your event. Should you wish to meet with Chef Kenneth, please first contact the Catering Office to make a booking and set an appointment.

Substitutions

Should a dietary or medical substitution be required, these can be arranged at least **2 business days prior to your event** at no extra charge. Please ensure a method of identifying which person is having which entrée is coordinated ahead of time with the Catering Department.

Guarantee Policy

The kitchen requires that you provide your menu selection 14 days prior to the booking and an updated guest count 7 days prior.

The final guaranteed number of guests is required 2 business days prior to the booking; once received, this number is not subject to reduction. If no guarantee is provided, the billing will be for the number of persons for whom the booking was originally made, or the actual number served, whichever is greater.

Please note that for last minute increases over the guarantee, the Club may not be able to serve the same meal as selected for the guaranteed group.

Cancellation Policy

To Members of The Ranchmen's Club:

Any bookings cancellations made within a week prior to the booking date, may result in a cancellation fee, the amount of which will be set by the Club on a case by case basis.

To Reciprocal Members and Sponsored Guests:

If the room is cancelled within two weeks of the booking and we are unable to resell the space, half of the food and beverage minimum will be charged as a cancellation fee and is subject to GST.

If the room is cancelled within one week of the booking, the full food and beverage minimum will be charged as a cancellation fee and is subject to GST.

General Catering Guidelines *(continued)*

Bar Services

We offer a variety of liquor service options, including host bar service, drink tickets, or cash bar service. One bar is provided per 100 people. Additional bars are available upon advanced request and subject to availability and additional service fees.

A cashier charge applies to all cash or ticketed bars, at a rate of \$30.00 per hour, for a three (3) hour minimum.

Corkage is available. Please call for current rates & options.

Outside Food & Beverage

For health and safety reasons, all food served at the Club is to be provided by The Ranchmen's Club. No outside food or beverage is allowed on the premises with the exception of celebration cakes and wines which must be served by our staff and are subject to a plating free and/or corkage fee per bottle. These items are to be arranged with the Catering department in advance.

Private Rooms

The Club reserves the right to relocate groups from their designated room, at any time without notice, in order to provide maximum efficiencies and for the comfort of all attendees. The Club reserves the right to charge a service fee for set-up of private rooms with extraordinary requirements. There are additional charges for use of the garden.

Outside Suppliers & Deliveries

The Catering Department is pleased to assist with all corporate and personal event planning. Let us be your one-stop-shop for all extraordinary items including, but not limited to: floral arrangements, specialty linens, decor items, special audio visual equipment, etc.

When shipping supplies to the Club in advance of your booking, please ensure the Catering Department is aware of the date and time of arrival. Items will be placed in your private room on the day of your booking.

Any entertainment and AV load-in times must also be coordinated, in advance, with the Catering Department.

Care of the Art Collections

Our Heritage and Art Committee puts in a great effort into conserving and preserving the art collections throughout the club. The club shall provide a safe and appropriate environment for the art collections. To protect the integrity of the art collection in the club, the Club prohibits the removal of any art pieces off the wall and/or repositioning of any art pieces from the designated locations.

Damages

Costs for damages that occur will be billed accordingly. The Club cannot assume responsibility for personal property and equipment.

General Catering Guidelines *(continued)*

Boxes, Shipping & Storage

The Ranchmen's Club is pleased to receive and assist in the handling of boxes and packages. Due to the limited storage space we can only accept shipments within 2 business days prior to the event. Please coordinate the pickup of items immediately following your event as the Club is not responsible for damage to, or loss of, any articles left on the premises after an event. All deliveries must be properly labeled with the form provided by the Catering Department.

SOCAN Fees

All live and taped entertainment/music is subject to Re:Sound and SOCAN (*Society of Composers, Authors, and Music Publishers of Canada*) fees and is charged at the prevailing rates; please consult with the Catering Department for the fees that apply to your specific event.

Coat Check

Coat Check Service is available for larger bookings of 50 guests and above. Please reserve one week in advance. Fees will apply.





The Ranchmen's Club

710 13th Avenue SW - Calgary, AB T2R 0K9

*Western Canada's preeminent private city club,
The Ranchmen's Club is the private club of choice for excellence in service, dining and activities.*

@ranchmensclub1891   The Ranchmen's Club Calgary