



THE RANCHMEN'S CLUB

CATERING

MENU

2024

# ABOUT US

WELCOME TO THE RANCHMEN'S CLUB!

AS A PLATINUM PRIVATE CLUB, OUR EVENTS SPECIALISTS ARE COMMITTED TO BRINGING YOUR EVENT VISION TO LIFE THROUGH HIGH QUALITY SERVICE AND MEMORABLE EXPERIENCES. WE HAVE PASSION FOR EXCELLENCE AND ARE DEDICATED TO MAKING EVENT PLANNING SIMPLE. FROM DÉCOR FINISHES TO ENTERTAINMENT AND, OF COURSE, A DELECTABLE CUSTOM MENU & BEVERAGE SERVICE, OUR CATERING TEAM WILL ENSURE YOUR CORPORATE OR PERSONAL EVENT WILL SUIT YOUR TASTE AND BUDGET.

FOR MORE INFORMATION, CONTACT OUR CATERING DEPARTMENT.

CATERING@RANCHMENSCLUB.COM  
OR (587)-349-8100

*ALL PRICES ARE SUBJECT TO 18% GRATUITY PLUS 5% G.S.T. MENU ITEMS AND PRICES SUBJECT TO CHANGE WITHOUT NOTICE.*



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# BREAKFAST BUFFET

START THE DAY OFF RIGHT

*A LA CARTE SERVICE IS AVAILABLE FOR PARTIES LESS THAN 8 GUESTS.  
SERVED WITH CHRONICLE ROASTERS COFFEE & RISHI TEA SELECTION.  
DAIRY FREE OPTIONS AVAILABLE*

## CONTINENTAL DIVIDE – \$21.50 PER PERSON

Fresh Baked Croissant, Mini Muffin, Danish, Butter & Preserves,  
Fresh Fruit Platter, Individual Mini Yogurts & House-Made  
Granola

## SILVER SPUR – \$26.75 PER PERSON

Fresh Baked Croissants, Danish, Mini Muffins, Butter & Preserves,  
Multigrain Toast, Fresh Fruit Platter (GF/DF), Scrambled Eggs,  
House-Made Hashbrowns (GF), Bacon, Breakfast Sausages

## HIGHWOOD PASS – \$31 PER PERSON

Eggs Benedict with Fresh Hollandaise, Fresh Fruit Platter  
(GF/DF), House-Made Hashbrowns (GF), Eggs Benedict with  
Canadian Back Bacon, Hollandaise & English Muffin.

## A TASTE OF STAMPEDE – \$26.75 PER PERSON

Buttermilk Pancakes, Maple Syrup, Whipped  
Cream, Breakfast Sausage, Bacon, Fresh Fruit  
Platter (GF/DF), Scrambled Eggs.

# SMALL BITES

## SNACKS & ENHANCEMENTS

GLUTEN FREE & DAIRY FREE OPTIONS AVAILABLE UPON REQUEST FOR AN ADDITIONAL CHARGE.

### BREAKFAST ENHANCEMENTS

MINI MUFFINS - \$2.25 EACH

BREAKFAST BREADS - \$2.25 EACH

BUTTER CROISSANTS - \$3.75 EACH

DANISH PASTRIES - \$2.75 EACH

HOUSE-MADE GRANOLA BARS (GF) - \$4.25 / PERSON

HOUSE BAKED COOKIES - \$1.75 EACH

YOGURT PARFAIT (GF) - \$8.50 / PERSON

*RC GRANOLA, FRESH BERRIES, HONEY*

FRUIT PLATTER (GF/NF/DF) - \$8.50 / PERSON

### SNACKS

CHARCUTERIE BOARD - \$19.25 / PERSON

*A SELECTION OF CURED MEATS, 'BRASSICA' MUSTARD,  
PICKLED GREEN TOMATOES, BAGUETTE CRISPS*

CHEESE BOARD - \$17.25 / PERSON

*A SELECTION OF ALBERTA AND INTERNATIONAL CHEESES, RC RAINCOAST  
CRISPS, HASKAP BERRY COMPOTE, WILDFLOWER HONEY*

CHARCUTERIE & CHEESE BOARD - \$27.75 / PERSON

*A SELECTION OF CURED MEAT, CHEESES AND ACCOUTREMENTS*

MIXED NUTS - \$8.50 / PERSON

VEGETABLE CRUDITÉ & DIPS - \$9.50 / PERSON

ASSORTED PETIT FOURS - \$51.25 / DOZEN

RANCHMENS CHEDDAR & CHIVE SCONES - \$38.50 / DOZEN

*GLUTEN FREE OPTION AVAILABLE AT EXTRA COST*

SMOKED BACON & PARMESAN TWISTS (NF) - \$45 / DOZEN

HOUSE BAKED PRETZELS - \$5.25 / PERSON

*SERVED WITH BEER CHEESE*

# SMALL BITES

## SNACKS & ENHANCEMENTS

### CANAPÉS

#### VEGETARIAN

- SPRING ROLL, PLUM SAUCE (DF) \$34.25 / DOZEN
- MINI CHEESE BALL BITES, CRANBERRY PECAN (GF) \$38 / DOZEN
- DEVILED EGG (GF/DF) \$28 / DOZEN
- SPICY VEGETABLE SAMOSA, HERBED YOGURT \$37.50 / DOZEN
- TOMATO, BURRATA & BASIL CROSTINI \$51.25 / DOZEN
- ARANCINI BALLS WITH PARMESAN, FIOR DI LATTE & PECORINO CHEESES \$43.75 / DOZEN

#### OCEAN

- JUMBO PRAWN COCKTAIL, RC COCKTAIL SAUCE (GF/DF) \$50.25 / DOZEN
- CRAB CAKE, JAPANESE CITRUS AIOLI (DF) \$54.25 / DOZEN
- CHILLED OYSTERS, CHAMPAGNE MIGNONETTE (GF/DF) \$51.25 / DOZEN
- SMOKED SALMON BLINI, DILL CRÈME FRAICHE (GF/DF) \$51.25 / DOZEN
- BACON WRAPPED SCALLOP (GF/DF) \$51.25 / DOZEN
- SHRIMP & PORK SIU MAI (GF) \$38 / DOZEN
- COCONUT SHRIMP, SWEET CHILI AIOLI \$38 / DOZEN
- LOBSTER SALAD, AVOCADO, CRISPY RICE CRACKER (GF/DF) \$51.25 / DOZEN

#### LAND

- CRISPY FRIED CHICKEN, JALAPENO (GF) \$48.25 / DOZEN
- PORK GYOZA WITH BLACK TRUFFLE PONZU (DF) \$42.25 / DOZEN
- SWEET & SOUR COCKTAIL MEATBALLS (DF) \$34.25 / DOZEN
- MINI BEEF WELLINGTON, HORSERADISH \$60 / DOZEN
- BACON & PARMESAN TWIST \$48 / DOZEN
- BEEF TARTARE, CRISPY RICE CRACKER (DF) \$51.25 / DOZEN
- MINI SAUSAGE ROLLS \$52 / DOZEN
- ROAST TURKEY 'BLT' SLIDER \$54 / DOZEN
- BREADED CHICKEN WINGS (BUFFALO-HOT OR LEMON-PEPPER) \$36 / DOZEN

# SMALL BITES

## SNACKS & ENHANCEMENTS

### SEAFOOD TRAYS & PLATTERS

#### RC SALMON GRAVLAX PLATTER

*\*MUST PROVIDE 4 DAYS NOTICE\**

*SERVED WITH CUCUMBER, PICKLED RED ONION, CAPER,  
LEMON-DILL CRÈME FRAICHE & CRACKERS*

FULL SIDE OF SALMON  
*(SERVES 30-50 GUESTS) \$224.75*

HALF SIDE OF SALMON  
*(SERVES 10-20 GUESTS) \$117.75*

#### RC SEAFOOD TRAY – SHELLFISH ON ICE

*\*AVAILABILITY DEPENDS ON ROOM ACCESSIBILITY, MINIMUM \$500 SPEND\**  
*SERVED WITH HOT SAUCE, MIGNONETTE, LEMON WEDGES, COCKTAIL SAUCE*

OYSTERS - \$4.25 EACH

POACHED PRAWNS - \$3 EACH

CHILLED NOVA SCOTIA LOBSTER (IN SHELL) - \$37.50 / HALF, \$75 / WHOLE

FOGO ISLAND CRAB LEGS - \$105 / POUND

### SANDWICH PLATTERS

*\$51.25 PER DOZEN*

*SUBSTITUTE GLUTEN FREE BREAD +\$7/ PER DOZEN SANDWICHES*

CUCUMBER  
HERBED CREAM CHEESE, LEMON

EGG SALAD  
CELERY, PICKLED RED ONION

ROAST BEEF  
HORSERADISH AIOLI, ORGANIC GREENS, CORNICHON

CURRY CHICKEN  
GREEN APPLE, POBLANO AIOLI

# PLATED LUNCH

SERVED WITH FRENCH BAGUETTE, BUTTER,  
& RANCHMEN'S CLUB AGED CHEDDAR

MINIMUM OF 8 GUESTS REQUIRED FOR PRE-SELECTED PLATED MEALS.  
À LA CARTE SERVICE IS AVAILABLE FOR PARTIES LESS THAN 8 GUESTS  
SOUPS, SALADS, AND DESSERTS ARE LIMITED TO ONE OPTION FOR ALL GUESTS  
MENU SELECTION IS REQUIRED 7 DAYS IN ADVANCE

## SOUPS – \$10.75

CHOOSE ONE

SOUP DU JOUR

OR

ROASTED TOMATO

OR

CREAMY MUSHROOM SOUP

## SALADS

CHOOSE ONE

ORGANIC FARM SALAD - \$17

ORGANIC GREENS, CUCUMBER, PICKLED RHUBARB,  
ASPARAGUS, PUFFED RICE

OR

ITALIAN CHERRY TOMATO SALAD - \$18.50

BURRATA CHEESE, PICKLED RED ONION, BASIL, EVOO

OR

CLASSIC CAESAR - \$17

TORN BAGUETTE CROUTONS, WHITE ANCHOVY, AGED PARMESAN

ADD TO ANY SALAD

1/2 CHICKEN BREAST +7 | GRILLED PRAWNS +10 | SMOKED SALMON +7



# PLATED LUNCH

SERVED WITH BREAD, BUTTER,  
& RANCHMEN'S CLUB AGED CHEDDAR

*MINIMUM OF 8 GUESTS REQUIRED FOR PRE-SELECTED PLATED MEALS.  
DINING ROOM MENU SERVICE IS AVAILABLE FOR PARTIES LESS THAN 8 GUESTS.  
SOUPS, SALADS, AND DESSERTS ARE LIMITED TO ONE OPTION FOR ALL GUESTS.  
MENU SELECTION IS REQUIRED 7 DAYS IN ADVANCE*

## ENTRÉES

*CHOOSE UP TO THREE (MUST BE PRE-SELECTED)*

RIGATONI ALLA VODKA - \$30  
FRESH BRONZE-CUT PASTA, CREAMY TOMATO SAUCE,  
BURRATA CHEESE

SLOW BAKED ALBERTA TROUT - \$34.25  
SAUCE 'VIERGE', BABY POTATOES, ARTICHOKE

ROAST CHICKEN BREAST - \$36  
SPRING SPÄTZLE, MUSHROOM, ENGLISH PEA, BACON,  
SAUCE 'COQ AU VIN'

NY STEAK FRITES - \$42.75  
STRIPLOIN, PEPPERCORN-ARMAGNAC SAUCE

CRISPY JAPANESE TOFU (VEGAN) - \$25  
BROCCOLI, RED PEPPER, PEA SHOOT, JASMINE RICE

## DESSERTS – \$15

*CHOOSE ONE*

MOCHA CRÈME BRULEE  
(GF/NF WITHOUT BISCOTTI)  
ESPRESSO, AMARETTO CREAM, ALMOND BISCOTTI

LEMON TARTLETTE  
HONEY CRISP, PEACH SORBET

COUPE RANCHMENS  
VANILLA GELATO, BERRIES, WHIPPED CREAM,  
CHOCOLATE SHAVINGS, RC WAFFLE COOKIE

# COLD BUFFET LUNCH

SERVED WITH CHRONICLE ROASTERS  
COFFEE & RISHI TEA BOX SELECTION

## FISH CREEK

*\$26.25 PER PERSON*

YOUR CHOICE OF ONE SALAD:

MIXED ORGANIC GREENS | CLASSIC CAESAR SALAD  
ASSORTED SANDWICHES  
ASSORTED DESSERT SQUARES AND PASTRIES

## BOW

*\$32 PER PERSON*

SOUP DU JOUR  
MIXED ORGANIC GREENS  
*WITH CHAMPAGNE VINAIGRETTE*  
ASSORTED SANDWICHES  
POTATO CHIPS  
MIXED OLIVES & PICKLES  
ASSORTED DESSERT SQUARES AND PASTRIES

## ELBOW

*\$39.50 PER PERSON*

SOUP DU JOUR  
CHEF'S CHOICE OF TWO SALADS  
ASSORTED SANDWICHES  
VEGETABLE CRUDITÉ  
MIXED GOURMET OLIVES & PICKLES  
ASSORTED DESSERT SQUARES & PASTRIES

SANDWICH FILLINGS MAY INCLUDE:

*HAM & CHEESE, ROAST BEEF, EGG SALAD, CURRIED CHICKEN, LOBSTER, ROAST TURKEY BREAST,  
OR CUCUMBER & CREAM CHEESE*

*20% OF SANDWICHES WILL BE VEGETARIAN UNLESS OTHERWISE REQUESTED. THIS REQUEST WILL  
REQUIRE A CHARGE OF \$2 PER PERSON*

# HOT BUFFET LUNCH

SERVED WITH FRENCH BAGUETTE, BUTTER,  
RANCHMEN'S CLUB AGED CHEDDAR, CHRONICLE  
ROASTERS COFFEE & RISHI TEA BOX SELECTION.

## RUNDLE

*\$36.25 PER PERSON*

SOUP DU JOUR  
MIXED ORGANIC GREENS  
YOUR CHOICE OF ONE HOT ITEM (SEE BELOW)  
CHOICE OF TWO SALADS  
ASSORTED COOKIES

## THREE SISTERS

*\$50.25 PER PERSON*

SOUP DU JOUR  
CHEF'S CHOICE OF TWO SALADS  
YOUR CHOICE OF TWO HOT ITEMS (SEE BELOW)  
CHEF'S CHOICE OF VEGETABLES & STARCH  
ASSORTED DESSERT SQUARES & PASTRIES

## HOT ITEM SELECTIONS

MUSHROOM RAVIOLI WITH BLACK TRUFFLE CREAM, ROAST SUPREME OF CHICKEN WITH SAUCE PROVENÇAL, ALBERTA TROUT WITH LEMON BUTTER, PORK TENDERLOIN WITH MUSTARD, BAKED HAM WITH PINEAPPLE AND MUSTARD, BEEF MEATBALLS IN PEPPERCORN SAUCE, PORK SAUSAGE WITH ONION GRAVY

## SALADS

ORGANIC GREEN SALAD  
*LIGHT 'BRASSICA MUSTARD' VINAIGRETTE*

ITALIAN TOMATO  
*BURRATA CHEESE, BASIL*

GREEK  
*'FAIRWINDS FARM' FETA, OLIVES, CUCUMBER, TOMATO*

CAESAR  
*ROMAINE, PARMESAN, BAGUETTE CROUTONS*

# PLATED DINNER

SERVED WITH FRENCH BAGUETTE, BUTTER  
& RANCHMEN'S CLUB AGED CHEDDAR

MINIMUM OF 8 GUESTS REQUIRED FOR PRESELECTED PLATED MEALS. STARTERS AND DESSERTS ARE LIMITED TO ONE OPTION FOR ALL GUESTS. GUEST NAME AND ENTRÉE SELECTION ARE REQUIRED WHEN OFFERING MORE THAN ONE ENTRÉE CHOICE. MENU SELECTION IS REQUIRED 7 DAYS IN ADVANCE. EACH EVENT IS ALLOTTED A CHOICE OF TWO ENTREES PLUS A VEGETARIAN OPTION. ENTRÉE CHOICES CAN BE MADE PRIOR TO THE EVENT FREE OF CHARGE OR MADE AT THE EVENT FOR A CHARGE OF \$3 PER PERSON

## SOUP – \$10.75

CHOOSE ONE

SOUP DU JOUR | CREAMY MUSHROOM SOUP | ROAST TOMATO

## SALAD

CHOOSE ONE

CLASSIC CAESAR SALAD - \$17  
TORN BAGUETTE CROUTONS, WHITE ANCHOVY, PARMESAN

ORGANIC FARM SALAD (GF/DF/VEGAN) - \$17  
ORGANIC GREENS, CUCUMBER, PICKLED RHUBARB, ASPARAGUS, PUFFED RICE

ITALIAN CHERRY TOMATO SALAD (GF) \$18.50  
BURRATA CHEESE, PICKLED RED ONION, BASIL, EVOO

## SORBET – \$4.25

CHOOSE ONE

LEMON OR RASPBERRY

## ENTRÉES

CHOOSE UP TO THREE CHOICES

RIGATONI ALLA VODKA - \$30  
FRESH BRONZE-CUT PASTA, CREAMY TOMATO SAUCE, BURRATA CHEESE

SLOW BAKED ALBERTA TROUT - \$34.25  
SAUCE 'VIERGE', BABY POTATOES, ARTICHOKE

RACK OF 'EWENIQUE' FARMS LAMB - \$59  
ASPARAGUS, MINT, POTATO PUREE

ROAST CHICKEN BREAST - \$36  
SPRING SPÄTZLE, MUSHROOM, ENGLISH PEA, BACON, SAUCE 'COQ AU VIN'

AAA AB FILET MIGNON - \$64  
BLACK TRUFFLE BOULANGÈRE, GRILLED BROCCOLINI, PEPPERCORN-ARMAGNAC SAUCE

CRISPY JAPANESE TOFU - \$25  
BROCCOLI, RED PEPPER, PEA SHOOT, JASMINE RICE

## DESSERT

CHOOSE ONE

MOCHA CRÈME BRULEE-\$15  
(GF/NF WITHOUT BISCOTTI)  
ESPRESSO, AMARETTO CREAM, ALMOND BISCOTTI

LEMON TARTLETTE - \$15  
HONEY CRISP, PEACH SORBET

COUPE RANCHMENS - \$15  
VANILLA GELATO, BERRIES, WHIPPED CREAM, CHOCOLATE SHAVINGS, RC WAFFLE COOKIE

ALBERTA ARTISAN CHEESES - \$16  
HOUSE-MADE RAIN COAST CRISPS, GREIDANUS FARMS HONEY, HASKAP BERRY COMPOTE

CHOCOLATE DIPPED STRAWBERRIES - \$3.75 / PIECE

HOUSE MADE CHOCOLATES - \$3.75 / PIECE

# DINNER BUFFET

SERVED WITH FRENCH BAGUETTE, BUTTER,  
RANCHMEN'S CLUB AGED CHEDDAR, CHRONICLE  
ROASTERS COFFEE & RISHI TEA BOX SELECTION.

## MORAINÉ LAKE

*\$48.25 / PERSON*

SOUP DU JOUR  
CHEF'S CHOICE OF TWO SALADS  
YOUR CHOICE OF ONE HOT ITEM (SEE BELOW)  
CHEF'S CHOICE OF VEGETABLES & STARCH  
ASSORTED DESSERT SQUARES & PASTRIES

## LAKE LOUISE

*\$64.50 / PERSON*

SOUP DU JOUR  
CHEF'S CHOICE OF THREE SALADS  
YOUR CHOICE OF TWO HOT ITEMS (SEE BELOW)  
CHEF'S CHOICE OF VEGETABLES & STARCH  
ASSORTED FRENCH MACARONS  
ASSORTED DESSERT SQUARES & PASTRIES

## VICTORIA PARK

*\$78 / PERSON*

SOUP DE JOUR  
CHEF'S CHOICE OF THREE SALADS  
CHARCOAL-GRILLED NY STRIPLOIN STEAKS  
BBQ CHICKEN  
CREAMER POTATOES  
CORNBREAD  
BAKED BEANS

## HOT ITEM SELECTIONS

MUSHROOM RAVIOLI WITH BLACK TRUFFLE CREAM,  
ROAST SUPREME OF CHICKEN WITH SAUCE PROVENCAL, ALBERTA TROUT WITH LEMON BUTTER,  
PORK TENDERLOIN WITH MUSTARD, BAKED HAM WITH PINEAPPLE AND MUSTARD,  
BEEF MEATBALLS IN PEPPERCORN SAUCE, PORK SAUSAGE WITH ONION GRAVY

## SALADS

CAESAR  
*ROMAINE, PARMESAN, BAGUETTE CROUTONS*

ORGANIC GREEN SALAD  
*LIGHT 'BRASSICA MUSTARD' VINAIGRETTE*

GREEK  
*'FAIRWINDS FARM' FETA, OLIVES, CUCUMBER, TOMATO*

ITALIAN TOMATO  
*BURRATA CHEESE, BASIL*

# CARVING STATIONS

PERFECT FOR ANY OCCASION

## RACK OF LAMB

*\$140 PER RACK*

*(APPROXIMATELY 10 CHOPS PER RACK)*

SERVED WITH AU JUS AND MINT SAUCE

## BEEF TENDERLOIN

*\$425 PER TENDERLOIN*

*(APPROXIMATELY 3KG FOR APPROXIMATELY 15-20 GUESTS)*

SERVED WITH BRIOCHE BUNS, AU JUS, AND HORSERADISH CREAM

## BEEF NEW YORK STRIPLOIN

*\$415 PER STRIPLOIN*

*(APPROXIMATELY 6KG FOR APPROXIMATELY 25-30 GUESTS)*

SERVED WITH BRIOCHE BUNS, AU JUS, AND HORSERADISH CREAM

## PRIME RIB OF BEEF

*\$590 PER RIBEYE*

*(APPROXIMATELY 8KG FOR APPROXIMATELY 30-20 GUESTS)*

SERVED WITH BRIOCHE BUNS, AU JUS, AND HORSERADISH CREAM

## HAM

*\$210 PER WHOLE HAM*

*(APPROXIMATELY 8KG FOR 15-20 GUESTS)*

SERVED WITH BRIOCHE BUNS AND COLESLAW

# FAMILY STYLE

ALLOW OUR KITCHEN TO COOK "FAMILY STYLE"  
FOR YOU AND YOUR GUESTS IN A FUN,  
INTERACTIVE, AND CASUAL FASHION.

*RELAX IN A MULTI-COURSE COMMUNAL SETTING WHILE PLATTERS OF MEAT, SEASONAL VEGETABLES,  
PASTAS, SALADS, AND DESSERTS ARE PASSED AROUND THE TABLE. CHOOSE FROM A THEME DINNER  
OR ALLOW OUR CHEF TO PERSONALIZE A UNIQUE MENU FOR YOU AND YOUR GUESTS.*

*THE FOLLOWING MENU IS AN EXAMPLE OF A  
POSSIBLE MENU AND NOT A SET MENU*

## SEAFOOD DINNER

FRESH OYSTERS  
*WITH MIGNONETTE*  
POACHED PRAWNS  
*WITH RC COCKTAIL SAUCE*  
YELLOWTAIL TUNA TARTARE  
SPAGHETTI & LOBSTER  
WHOLE BAKED TROUT & LEMON  
ROAST SCALLOPS  
*WITH LEMON BUTTER*  
CRISPY FRIED COD  
*WITH REMOULADE*  
PAVLOVA & BLUEBERRY

# SWEETS & TREATS

TREAT YOUR GUESTS TO OUR HOUSE MADE  
TREATS AND SWEETS!

## SWEET

### MANGO & COCONUT CHIA SEED PUDDING

\$36 PER DOZEN

INDIVIDUAL CUPS | GF/DF/NF/VEGAN

### MINI CUPCAKES

\$38.50 PER DOZEN | 1 FLAVOR PER DOZEN

AVAILABLE IN CHOCOLATE SALTED CARAMEL, VANILLA,  
RED VELVET, CARROT CAKE OR LEMON CREAM

### ASSORTED DESSERT SQUARES & PASTRIES

\$36 / DOZEN

### GLUTEN FREE BROWNIES

\$4.50 EACH

## ICE CREAM SUNDAES

### ICE CREAM SUNDAE BAR

MINIMUM 10 GUESTS - \$9.99/GUEST

VANILLA AND CHOCOLATE ICE CREAM

WHIPPED CREAM, CHOCOLATE SAUCE, CARAMEL SAUCE  
TOPPINGS INCLUDE: TOASTED PECANS, CHOCOLATE SHAVINGS,  
MARASCHINO CHERRY, OREO COOKIE CRUMB, MIXED BERRIES

### DELUXE ICE CREAM SUNDAE BAR

MINIMUM 25 GUESTS - \$14.99/GUEST

CHOICE OF UP TO 3 ICE CREAMS

WHIPPED CREAM, HOT FUDGE SAUCE,  
CARAMEL SAUCE, CHERRY COMPOTE

DELUXE TOPPINGS INCLUDE: TOASTED PECANS,  
CHOCOLATE SHAVINGS, SPRINKLES, OREO COOKE CRUMB,  
KIRSCH CHERRIES, MIXED BERRIES, AND AN EPIC SELECTION OF  
CANDIES, CONFECTIONS, AND CHOCOLATES



# BAR & BEVERAGE

## NON-ALCOHOLIC BEVERAGES & ALCOHOL

FINAL CHARGES ARE BASED ON THE ACTUAL NUMBER OF DRINKS CONSUMED. ALL PRICES ARE SUBJECT TO CHANGE.

### NON-ALCOHOLIC

|   |  |
|---|--|
| FRESHLY GROUND CHRONICLE ROASTERS COFFEE<br><i>CAFFEINATED OR DECAFFEINATED</i> | 1.8 L CARAFE - \$22 <u>OR</u> 5.4 L URN - \$63 |
| RISHI TEA SELECTION<br><i>A SELECTION OF HERBAL TEAS OR BLACK TEAS</i>          | \$3 PER TEA BAG                                |
| PREMIUM TROPICANA ORANGE & APPLE JUICE<br><i>355 ML</i>                         | \$3.50 EACH                                    |
| ASSORTED SOFT DRINKS<br><i>355 ML</i>   | \$3 EACH                                       |
| ASSORTED ANNEX SODA DRINKS<br><i>355 ML</i>                                     | \$5 EACH                                       |
| FOUNTAIN SOFT DRINKS  | \$2.75 EACH                                    |
| SAN PELLEGRINO SPARKLING MINERAL WATER<br><i>250 ML</i>                         | \$3 EACH                                       |
| SAN PELLEGRINO SPARKLING MINERAL WATER<br><i>750 ML</i>                         | \$8 EACH                                       |
| PERRIER SPARKLING MINERAL WATER<br><i>330 ML</i>                                | \$3.50 EACH                                    |
| RANCHMEN'S CLUB SPRING BOTTLED WATER<br><i>450 ML</i>                           | \$2.50 EACH                                    |

### ALCOHOL

|                                     |              |
|-------------------------------------|--------------|
| GLASS OF WINE<br><i>6 OZ</i>        | \$12.50 EACH |
| BEERS/CIDERS<br><i>355 ML</i>       | \$8 EACH     |
| BEERS/CIDERS<br><i>473 ML</i>       | \$9 EACH     |
| STANDARD HIGHBALL<br><i>1 OZ</i>    | \$7.50 EACH  |
| PREMIUM HIGHBALL<br><i>1 OZ</i>     | \$9 EACH     |
| COCKTAIL<br><i>1.5 OZ</i>           | \$12.50 EACH |
| NON-ALCOHOLIC WINE<br><i>250 ML</i> | \$9 EACH     |
| NON-ALCOHOLIC BEER<br><i>473 ML</i> | \$8 EACH     |

### LABOUR CHARGES

|   |               |
|---|---------------|
| BARTENDER   | COMPLIMENTARY |
| SERVICE STAFF   | COMPLIMENTARY |
| TICKET SELLER<br><i>REQUIRED FOR CASH BAR. MINIMUM 3 HOURS.</i> | \$30 PER HOUR |

FOR OUR CATERED WINE MENU, PLEASE CONTACT OUR CATERING TEAM

# RENTALS & MINIMUMS

## RENTAL RATES & MINIMUM CHARGES

### MINIMUM CHARGE GUIDELINES

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 IF THE MEMBER IS IN ATTENDANCE.*

### EQUIPMENT & AUDIO/VISUAL RENTAL FEES

THE RANCHMEN'S CLUB IS HAPPY TO PROVIDE THE LISTED EQUIPMENT BELOW. PLEASE CONTACT THE CATERING DEPARTMENT WITH ANY SPECIFIC REQUESTS OR AUDIO VISUAL NEEDS.

|                                      |               |
|--------------------------------------|---------------|
| EASEL                                | COMPLIMENTARY |
| PODIUM AND MICROPHONE                | COMPLIMENTARY |
| WIRELESS CONNECTION                  | COMPLIMENTARY |
| LCD PROJECTOR, SCREEN                | \$75          |
| LCD PROJECTOR, SCREEN, LAPTOP        | \$125         |
| LCD PROJECTOR                        | \$25          |
| 52" LCD TV AND CART                  | \$50          |
| LAPTOP                               | \$75          |
| FLIP CHARTS (INCLUDES EASEL)         | \$50          |
| WHITE BOARD (INCLUDES EASEL)         | \$10          |
| POLYCOM (CONFERENCE PHONE)           | \$10          |
| TELEPHONE CONFERENCING               | \$25          |
| HANDHELD WIRELESS MICROPHONE         | \$25          |
| LAPEL WIRELESS MICROPHONE            | \$55          |
| WIRELESS HEADSET MICROPHONE          | \$55          |
| BLACK AND WHITE PHOTOCOPIES/PRINTING | \$0.25 EACH   |
| COLORED PHOTOCOPIES/PRINTING         | \$0.50 EACH   |

# RENTALS & MINIMUMS

## RENTAL RATES & MINIMUM CHARGES

### FOOD & BEVERAGE MINIMUMS

|  | Morning  | Noon           | Evening       | Full Day |
|--|--|----------------|---------------|----------|
|  | 7:00a - 11:00a   | 11:00a - 3:00p | 3:00p - Close |          |
| <b>LOWER &amp; FIRST FLOOR</b>                                   |  |                |               |          |
| Billiards Room   | Table rentals available for fee of \$250 each  |                |               |          |
| Center Lounge  | -  | -              | \$600         | -        |
| *Complimentary if using the North Lounge or Library for dinner   |  |                |               |          |
| Games Room   | Complimentary for standard setup   |                |               |          |
| President's Lounge   | Complimentary for standard setup   |                |               |          |
| Library  | \$200  | \$400          | \$800         | \$1000   |
| Members Room   | Complimentary for standard setup   |                |               |          |
| North Lounge   | \$150  | \$325          | \$600         | \$800    |
| Wine Cellar  | \$100  | \$175          | \$400         | \$500    |
| Wolves Den   | For special occasions only - contact Catering for further information & availability |                |               |          |
| <b>SECOND FLOOR</b>  |  |                |               |          |
| Dining Room  | For special occasions only - contact Catering for further information & availability |                |               |          |
| Jephson  | \$125  | \$250          | \$500         | \$600    |
| Mary Dover   | Complimentary for standard set-up  |                |               |          |
| McPherson  | \$100  | \$200          | \$400         | \$500    |
| Samson Lounge  | -  | -              | \$1200        | -        |
| *Complimentary if using the Private Rooms or AE Cross for dinner |  |                |               |          |
| Smith Bedroom  | \$50   | \$100          | \$175         | \$250    |
| Terrace  | Contact Catering for information & pricing   |                |               |          |
| <b>THIRD FLOOR</b>   |  |                |               |          |
| Bennett  | \$600  | \$1200         | \$2400        | \$3000   |
| Bennett A  | \$300  | \$600          | \$1200        | \$1500   |
| Bennett B  | \$200  | \$400          | \$800         | \$1000   |
| Cochrane   | -  | -              | \$2400        | -        |
| *Complimentary if using the Bennett for dinner                   |  |                |               |          |
| 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    |

# GENERAL CATERING INFORMATION

## GENERAL INFO & GUIDELINES

### HOURS OF OPERATION (PLEASE INQUIRE FOR CURRENT OPERATING HOURS)

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 and may be subject to extended hours fees. 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](http://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).

### 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.

### STREET PARKING

3 hour street parking is available on 12th Ave, 13th Ave, and around the Club. Payment required 9:00 am to 6:00 pm Monday through Saturday. Free street parking after 6:00p and all day Sundays.

### PRICING

All prices are subject to 18% service charge and 5% GST; tax is charged on service charges 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.

### GUARANTEE POLICY

Menu selection and updated guest count is required 7 days prior to the event date. 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, events will be billed 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, the Club may not be able to serve the same meal as selected for the guaranteed group.

### 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.

# GENERAL CATERING INFORMATION

## GENERAL INFO & GUIDELINES

### 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 beverages 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 fee 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. Additional charges apply 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- nary items including, but not limited to: floral arrangements, specialty linens, décor 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.

### 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 Services available for larger bookings of 50 guests and above. Please reserve one week in advance. Fees will apply.

### CANCELLATION POLICY | RECIPROCAL MEMBERS AND SPONSORED GUESTS

If the event is cancelled within two weeks of the event date 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 (the amount of which will be set by the Club on a case by case basis).

### CANCELLATION POLICY | RANCHMEN'S CLUB MEMBERS

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



# THE RANCHMEN'S CLUB

*WESTERN CANADA'S PREEMINENT PRIVATE CITY CLUB, THE RANCHMEN'S CLUB IS THE PRIVATE CLUB OF CHOICE FOR EXCELLENCE IN SERVICE, DINING AND ACTIVITIES.*

710 13TH AVENUE SW  
CALGARY, AB T2R 0K9

CATERING@RANCHMENSCLUB.COM  
WWW.RANCHMENSCLUB.COM  
1 (403) 228 3885



THE RANCHMEN'S CLUB CALGARY



@RANCHMENSCLUB1891