

Bow Valley Rancho
Restaurant

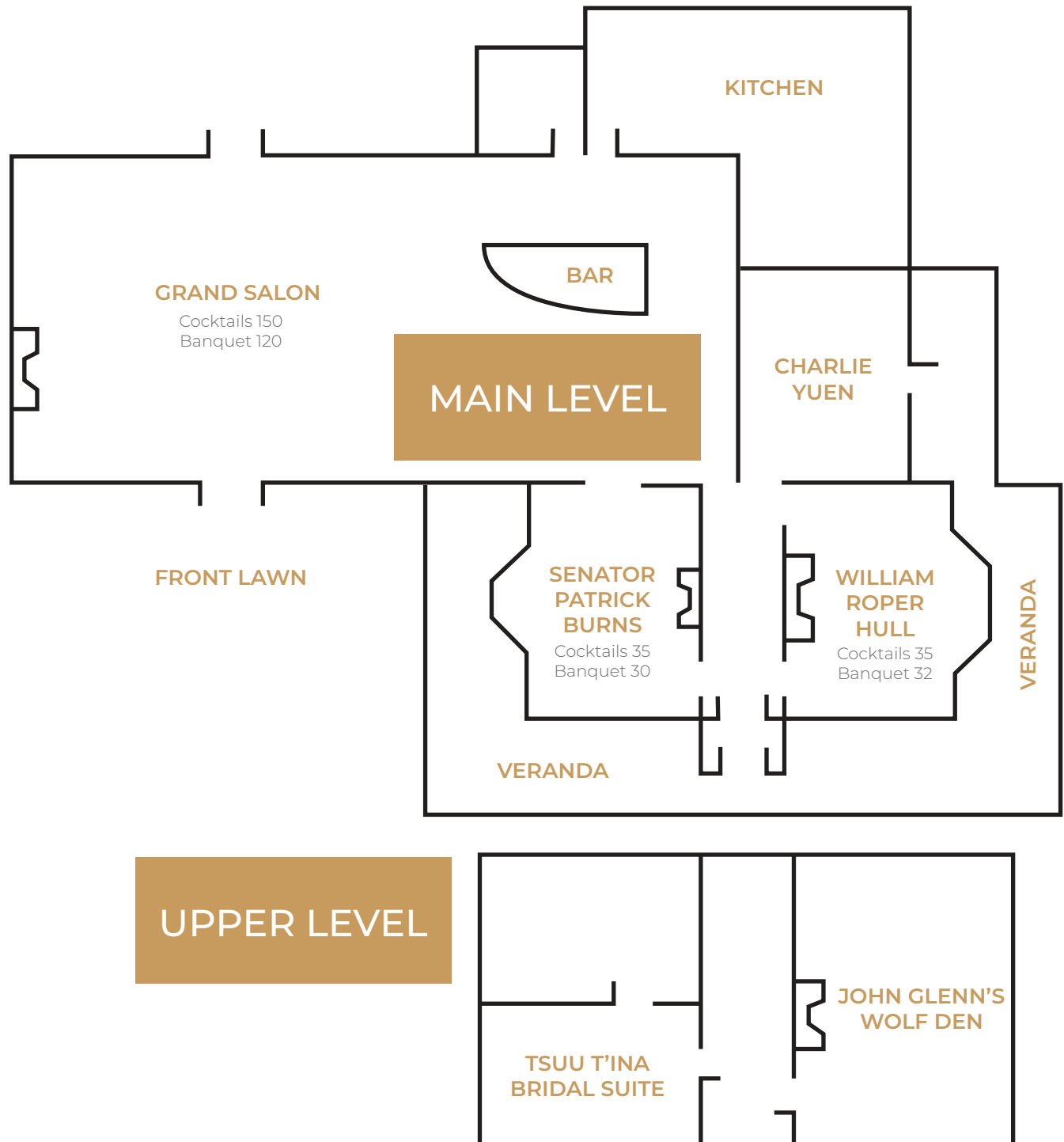


EVENT PACKAGE

DINNER AND RECEPTIONS
FOR PARTIES OF 32 AND UNDER

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

FLOOR PLAN



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

JANUARY 1ST - MAY 31ST

MINIMUM FOOD AND BEVERAGE SPENDS

FACILITY	TUES - SUN 11AM - 4PM	SUN - THURS 4PM - CLOSE	FRI - SAT 4PM - CLOSE
WHOLE HOUSE	\$6,000	\$15,000	\$20,000
GRAND SALON & BACKYARD	\$3,500	\$8,000	\$13,000
WILLIAM ROPER HULL ROOM	\$900	\$2,100	\$2,500
SENATOR PATRICK BURNS ROOM	\$800	\$2,000	\$2,300
JOHN GLENN'S WOLF DEN	\$550	\$900	\$1,050
BACKYARD TENT (ADDITION TO GRAND SALON)	N/A	N/A	N/A



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) | 39
WITH BASIL, OLIVE OIL AND SHERRY VINEGAR

AHI TUNA POKE (NF, DF) | 45
WITH CRISPY WONTON, AVOCADO CREMA AND CILANTRO

PICKLED MELON (NF, DF, GF) | 42
WITH PROSCIUTTO AND MINT

STEAK TARTARE (NF, DF) | 48
WITH CAESAR AIOLI AND PECORINO ROMANO

OLIVE TAPANADE CROSTINI (NF, DF) | 39
WHITE BEAN SPREAD

MARINATED BEETS (GF) | 39
SERVED WITH BURRATA AND PISTACHIOS

HOT HORS D'OEUVRES | PER DOZEN

POTATO CROQUETTES (NF) | 39
WITH JALAPEÑO AIOLI AND PICKLED ONIONS

GRILLED BEEF SKEWERS (NF, DF, GF) | 45
WITH CHIMMICHURRI AND PEPPERS

LAMB KOFTAS (DF) | 42
WITH GREEN HARRISSA AND HAZELNUT DUKKAH

POLENTA FRIES (NF, GF) | 39
WITH SMOKED PAPRIKA AIOLI AND HERBS

CHICKEN TOSTADA (NF, DF) | 42
WITH PICO DE GALLO AND CILANTRO

BAKED BRIE | 39
WITH TRUFFLE HONEY ON BAGUETTE

SEARED FOIE GRAS (NF) | 48
WITH RED ONION JAM AND PORT REDUCTION

FRIED PRAWN SKEWERS (NF, DF) | 40
WITH GOCHUJANG MAYO AND SESAME

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 3

PLATTERS | PER PERSON

CAN BE SERVED ON INDIVIDUAL PLATES UPON REQUEST

VEGETABLE ANTIPASTO | 9

MARINATED AND PICKLED SEASONAL VEGETABLES,
FRESH MOZZARELLA (APPROX 5 PIECES PER PERSON)

CHARCUTERIE BOARD | 14

SELECTION OF IN-HOUSE CURED MEATS, TERRINES, CHUTNEYS AND
JELLIES SERVED WITH RUSTIC BREADS
(APPROX 5 PIECES PER PERSON)

SEASONAL FRUIT PLATTER | 9

GREEK YOGURT & HONEY DIPPING SAUCE
(APPROX 60 GRAMS PER PERSON)

COCKTAIL SHRIMP | 7

HORSERADISH COCKTAIL SAUCE, MARIE - ROSE DIPPING SAUCE,
CITRUS WEDGES (APPROX 2 PIECES PER PERSON)

INTERNATIONAL CHEESE DISPLAY | 14

WITH FRESHLY BAKED BAGUETTE, RAIN COAST CRACKERS, SELECTION
OF DRIED FRUITS AND SAVOURY JAMS (APPROX 60 GRAMS PER PERSON)

SMOKED SALMON | 13

CRÈME FRAÎCHE, CRISPY CAPERS, SHAVED RED ONION, DILL

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*

MACARONS (GF) | 38

CHOCOLATE, PISTACHIO, RASPBERRY, VANILLA
AND SALTED CARAMEL

MINI VANILLA CRÈME BRÛLÉE (GF, NF) | 39

MINI CHOCOLATE CHEESE CAKE (NF) | 38

LEMON LIME MERINGUE TART (NF) | 36

FRUIT TART | 36

MIXED BERRY PANNA COTTA (GF, NF) | 39

MINI MOCHA MOUSSE IN TULIP CUPS (NF) | 39

MINI CUPCAKES | 38

PLATED BRUNCH MENU

MINIMUM OF 3 COURSES | MAXIMUM OF 2 OPTIONS PER COURSE COST PER PERSON WILL BE BASED ON SELECTED ITEMS OF GREATER VALUE.

STARTERS | PLEASE SELECT 2

CONTINENTAL STARTER | 12

BREAKFAST PASTRIES, HOUSE MADE JAM AND SEASONAL BERRIES

GRANOLA AND YOGURT | 15

GREEK YOGURT, GRANOLA, HONEY AND SEASONAL FRUIT

TOAST AND AVOCADO | 16

CRUNCHY SEEDS, WHIPPED AVOCADO, FRIED EGG

BEETROOT SALAD | 16

WHIPPED FETA, PISTACHIO, ORANGE, DILL

ENTRÉES | PLEASE SELECT 2

STEAK AND EGGS | 28

ALBERTA STRIPLOIN, SCRAMBLED EGGS, SARLADAISE POTATO

MUSHROOM TOAST | 23

WILD MUSHROOMS, TRUFFLE HOLLANDAISE, GRANA PADANO, GRILLED BRIOCHE

LEMON ROASTED CHICKEN BREAST | 25

ROSEMARY POTATOES, GARLIC YOGURT, SALSA VERDE

EGGS BENEDICT | 21

SMOKED SALMON SARLADAISE POTATO, SIDE OF BACON

KALE PESTO TAGLIATELLE | 22

GRANA PADANO, PISTACHIO, BLACK KALE

GAME MEAT BURGER | 21

AGED CHEDDAR, PICKLES, SMOKED AIOLI, SERVED WITH FRIES

HONEY BUTTER FRENCH TOAST | 21

MAPLE SYRUP, FRESH FRUIT, CANDIED ALMONDS

DESSERTS | PLEASE SELECT 2

GREEK YOGURT PANNA COTTA | 12

GREIDANUS FARMS HONEY, CITRUS, SPONGE TOFFEE

CHEESE AND FRUIT | 14

GOURMET CRACKERS, SAVOURY JAMS

DOUBLE CHOCOLATE HAZELNUT MOUSSE | 12

GRAHAM CRACKER, TOASTED HAZELNUTS, NUTELLA

FROZEN STRAWBERRY CASHEW CAKE | 12

FRESH STRAWBERRIES, BERRY COMPOTE

PLATED LUNCH MENU

MINIMUM OF 3 COURSES | MAXIMUM OF 2 OPTIONS PER COURSE
COST PER PERSON WILL BE BASED ON SELECTED ITEMS
OF GREATER VALUE.

STARTERS | PLEASE SELECT 2

YELLOWFIN TUNA CRUDO | 18
AVOCADO, CITRUS PONZU, PUFFED WILD RICE

BUTTER LETTUCE | 14
PICKLED SHALLOTS, MINT YOGURT VINAIGRETTE, SOURDOUGH CRUMB

BEETROOT SALAD | 16
WHIPPED FETA, PISTACHIO, ORANGE, DILL

SOUP DE JOUR | 12

ELK TARTARE | 22
HORSERADISH CREAM, SMOKED SALT

ENTRÉES | PLEASE SELECT 2

ROASTED STEELHEAD TROUT | 28
CANNELLINI BEANS, BLACK KALE, BROWN BUTTER

GAME MEAT BURGER | 21
AGED CHEDDAR, PICKLES, SMOKED AIOLI, SERVED WITH FRIES

STEAK FRITES | 28
ALBERTA STRIPLOIN, PEPPERONATA, SMOKED AIOLI, FRIES

LEMON ROASTED CHICKEN BREAST | 25
ROSEMARY POTATOES, GARLIC YOGURT, SALSA VERDE

KALE PESTO TAGLIATELLE | 22
GRANA PADANO, PISTACHIO, BLACK KALE

DESSERTS | PLEASE SELECT 2

GREEK YOGURT PANNA COTTA | 12
GREIDANUS FARMS HONEY, CITRUS, SPONGE TOFFEE

CHEESE AND FRUIT | 14
GOURMET CRACKERS, SAVOURY JAMS

DOUBLE CHOCOLATE HAZELNUT MOUSSE | 12
GRAHAM CRACKER, TOASTED HAZELNUTS, NUTELLA

FROZEN STRAWBERRY CASHEW CAKE | 12
FRESH STRAWBERRIES, BERRY COMPOTE

PLATED DINNER MENU

MINIMUM OF 3 COURSES | MAXIMUM OF 2 OPTIONS PER COURSE COST PER PERSON WILL BE BASED ON SELECTED ITEMS OF GREATER VALUE.

SOUPS, SALADS & APPETIZERS | PLEASE SELECT 2

BEETROOT SALAD | 16

WHIPPED FETA, PISTACHIO, ORANGE, DILL

BUTTER LETTUCE | 14

PICKLED SHALLOTS, MINT YOGURT VINAIGRETTE, SOURDOUGH CRUMB

YELLOWFIN TUNA CRUDO | 18

AVOCADO, CITRUS PONZU, PUFFED WILD RICE

SOUP DU JOUR | 12

BEEF CARPACCIO | 16

TRUFFLE, WATERCRESS, CREMINI MUSHROOM

RANGELAND FARM SMOKED ELK TARTARE | 22

HORSERADISH CREAM, SMOKED SALT

ENTRÉES | PLEASE SELECT 2

B.C. HALIBUT | 42

CELERIAC PUREE, MANS ORGANIC CUCUMBER, GREEN HARISSA, DILL, ASPARAGUS

LAMB LOIN | 43

LEFFERS GOLDEN BEETS, CHARRED SWEET ONION, BEET PUREE

ALBERTA BEEF TENDERLOIN | 45

GRILLED BROCCOLINI, PORT JUS, POTATO PUREE, GREMOLATA

LEMON ROASTED CHICKEN | 32

ROSEMARY POTATOES, GARLIC YOGURT, SALSA VERDE

RED COCONUT CURRY | 28

ROASTED CAULIFLOWER, LEFFERS ORGANIC CARROTS, PICKLED PAPAYA, BROWN RICE

DESSERTS | PLEASE SELECT 2

GREEK YOGURT PANNA COTTA | 12

GREIDANUS FARMS HONEY, CITRUS, SPONGE TOFFEE

CHEESE AND FRUIT | 14

GOURMET CRACKERS, SAVOURY JAMS

DOUBLE CHOCOLATE HAZELNUT MOUSSE | 12

GRAHAM CRACKER, TOASTED HAZELNUTS, NUTELLA

FROZEN STRAWBERRY CASHEW CAKE | 12

FRESH STRAWBERRIES, BERRY COMPOTE

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 (SEASONAL SELECTIONS AVAILABLE)
SORBET (SEASONAL SELECTIONS AVAILABLE)

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.



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PHOTO BY: JM PHOTOGRAPHY



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DRINK LIST

BAR MENU

REGULAR LIQUOR HI-BALLS | 1 OZ 7.00
PREMIUM LIQUOR HI-BALLS | 1 OZ 8.00
ULTRA-PREMIUM HI-BALLS | 1 OZ 10.00
REGULAR COCKTAILS | 1 OZ 7.00
COCKTAILS | 2 OZ 13.00
DOMESTIC BOTTLED BEER | 7.00
IMPORTED BOTTLED BEER | 8.50
LOCAL DRAFT BEER | 22 OZ 8.00
IMPORTED DRAFT BEER | 19 OZ 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 | 52
TERRA VIVA PINOT GRIGIO – ITALY | 52

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?

NO, THERE IS NO FACILITY RENTAL. 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 1 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 CUTLERY, 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 CLOSING 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 8 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 .

