



Welcome to The Bow Valley Club

Event Policies

We appreciate you choosing us to host your upcoming event. We are committed to making sure your event runs smoothly and leave a memorable experience for you and your guests.

In order to ensure that your event runs smoothly we request your co-operation with the following event policies:

CONFIRMATION & GUARANTEE

All details regarding food and beverage selections, timing for service, audio/visual needs and room set up are due one week prior to the event date. To ensure the finest quality of all food services a guaranteed number of guests must be confirmed by 11am five (5) business days prior to the arrival date. Once received this number is not subject to reduction. In the event that a guaranteed number is not received, final billing will be based on the initial estimate or the actual numbers of guests in attendance, whichever is greater. We reserve the right to relocate the function to a room of the appropriate size should the number of guests increase or decrease. Full club rentals or courside rentals require a minimum 60 Days reservation notice.

CANCELLATION

Any Cancellations require 14 days written notice directly to the Bow Valley Club Event department. Any reservation cancelled within 14 days the half room rental payment is required, 7 days or less requires full room rental payment and possible food charges depending on selection.



OUTSIDE FOOD & BEVERAGE

No outside food or beverage is allowed on the premises with the exception of Celebration Cakes and wine or champagne which must be discussed with Bow Valley Club Event or Food & Beverage Staff prior to the event. Exceptions must remain served by our staff and are subject to corkage fees of \$15 per bottle. Remaining food and beverage from your function may not be removed from the premises.

MENU SELECTIONS

In order to ensure proper attention to preparation and service, final food orders are required a minimum of a week prior to your event along with any potential dietary restrictions. We will modify most selections to meet specific dietary needs or if not possible, we will provide an alternative.

BUFFETS

To ensure food quality and safety a maximum service time for any type of buffet is two hours. Any food left after this time will be removed. Remaining food items may not be removed from the premises.

ALCOHOLIC BEVERAGES

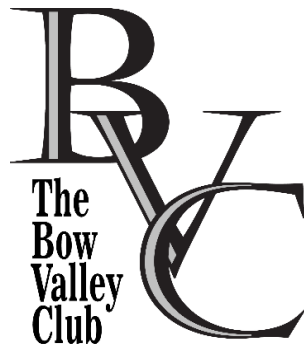
The Bow Valley Club follows the Alberta Gaming & Liquor Commission rules. We reserve the right to refuse service to anyone who appears to be intoxicated. Hosts or Hostesses are responsible for the conduct of their guests. Guests are encouraged to arrange taxis, designated drivers or shuttles prior to the function. Bow Valley Club Front Desk staff are able to assist in arranging taxis services and etc. during Club hours should it be required.

CONDUCT

Any abusive behavior towards staff or members of the Club will not be tolerated and will result in immediate removal from Club property. If such an incident occurs no money will be refunded and possible suspension of Club privileges may be levied.

INDEMNITY CLAUSE

Group agrees to indemnify, defend, and hold harmless the Club and its officers, directors and employees from and against any and all demands, Acts of God, labor troubles, disputes or strikes, government restrictions, transportation restrictions, transportation of food, beverage or supplies and any other causes beyond control of the Club.



Breakfast Selections

Continental Breakfast Buffet | \$14.50/person

- Assorted Juices and Water
- Coffee /Tea
- Seasonal Fresh Fruit Platter
- Assorted Pastries and Breakfast Baked Goods

Hot Breakfast Buffet | \$18.50/person

- Assorted Juices and Water
- Coffee /Tea
- Fresh Fruit Platter
- Scrambled Eggs with Scallions and Aged White Cheddar
- Thick Cut Bacon
- Maple Pork Breakfast Sausage
- Homestyle Potatoes with Fresh Herbs
- Assorted Pastries & Breakfast Baked Goods

Breakfast Additions

Add Eggs Benedict | \$7/ person

Add International & Domestic Cheese Board | \$14/person



Lunch Selections

Always Included:

-Coffee/Tea

- Pop/Juice/Water Selection

(Add \$3/person for Off- Site Functions within the plus 15)

Sandwich Buffet | \$27/person

- Assorted Desserts/Pastries
- Soup of the Day
- Two Salads:
- Assorted Sandwiches and Wraps

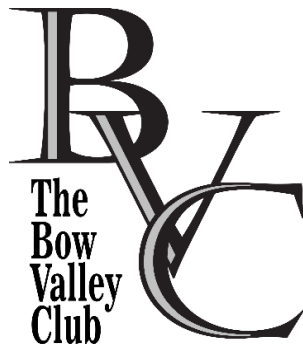
Hot Lunch Buffet Options:

Package "A" | \$30/person

- Soup of the Day
- 1 Salad
- Choice of 1 Accompaniment
- Chefs Seasonal Vegetable
- Choice of 1 Entrée Option

Package "B" | \$35/person

- Soup of the Day
- 2 Salads
- Choice of 1 Accompaniment
- Chefs Seasonal Vegetable
- Choice of 1 Entrée Option
- Assorted Mini Desserts & Pastries



Continued on next page...

Lunch Selections (Continued)

Always Included:

- Coffee/Tea
- Pop/Juice/Water Selection

Lunch Package options:

Salads:

- **Artisan Greens** | Local Tomato, Cucumber, Carrot & House Buttermilk Ranch
- **BVC Caesar** | Romaine Hearts, Double Smoked Bacon, House Croutons & Classic Dressing
- **Chef's Choice Seasonal Salad**

Accompaniment Selections:

- Herb Roasted Potatoes
- Buttermilk Mashed Potato
- Rice Pilaf
- Toasted Barley Pilaf

Entrée Selections:

- Herb Roasted Chicken
- Alberta Braised Beef with Cabernet Jus
- Garlic Lime Cod
- Grilled Pork Medallions with Pork Jus

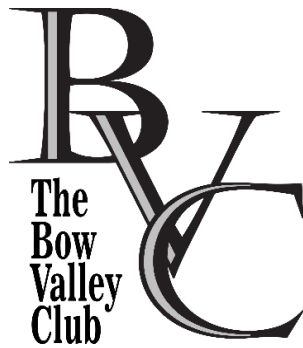
Add-Ons:

Domestic & International Cheeses, 7 Crackers | \$14/person

Fresh Fruit Platter | \$10/person

Crudité Platter with Buttermilk Ranch | \$6/person

Plated Lunch Option Available – Inquire for more details



Beverages

Assorted Beverages

Coffee Carafe (Dark Roast) | \$16.00/carafe

Tea (Hot Water Carafe/Assorted Packets) | \$12.00/carafe

Based on Consumption

Cold Beverages – Pop | \$2-3/unit

Cold Beverages – Assorted Juices | \$3/unit

Cold Beverages – Mineral Water/Still | \$2-3/unit

Cold Beverages – Flavored Pellegrino | \$3/unit

Assorted Alcoholic Beverages (please inquire for further details)

Based on consumption

House Wine (house choice red/white) | \$26.00/bottle

Domestic Bottled Beer (assorted) | \$5.25-6.25/unit

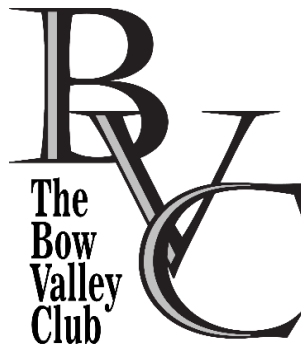
Import Bottled Beer (assorted) | \$5.75-6.75/unit

Premium / Specialty Beers | \$ please inquire

Bar Spirits (standard stock) | \$5.95-6.95/ounce

Bar Spirits (premium stock) | \$ please inquire

Other \$ please inquire



Cocktail Reception

(minimum 2 dozen order)

Prices per dozen

Hot Hors D'Oeuvres

- **Brined Chicken Wings** | Hot, Sea Salt & Cracked Black Pepper or Teriyaki | \$24
- **Italian Sausage Slider** | Roasted Garlic Aioli, Braised Onion & Arugula | \$34
- **Fried Chicken Bites** | Buttermilk Marinated Chicken Fried & Served with Chipotle Aioli | \$34
- **Dry Ribs** | Salt and Pepper | \$22
- **Wild Mushroom Arancini** | Risotto Balls with Parmesan & Wild Mushrooms | \$34
- **Alberta Beef Brochette** | with Chimichurri | \$38
- **Spring Rolls** | Vegetable Spring Rolls & Citrus Hoisin Dipping Sauce | \$34
- **Pork Kofta** | Flavorful Pork Meatballs & Spicy Tomato Sauce | \$34
- **Mini Crab Cakes** | with Caper Aioli | \$40
- **Vegetable Strudel** | Grilled Vegetables in Filo Drizzled with Balsamic Reduction | \$32

Cold Hors D'Oeuvres

- **Bruschetta** | Beefsteak Tomatoes, Fresh Basil & Baguette Crostini | \$32
- **Smoked Salmon Mousse Cups** | Smoked Salmon Mousse In A Phyllo Cup | \$34
- **Caprese Crisp** | Bocconcini, Seasoned Tomato & Balsamic Reduction | \$32
- **Fiesta Prawns** | Poached Prawns with Flavorful Salsa Verde | \$36
- **Heirloom Tomato Gazpacho Shooters** | \$32
- **Shaved Beef Tartine** | with Horseradish Aioli | \$36
- **Stuffed Cucumber Cups** | Stuffed with Caramelized Onion & Sundried Tomato Goat Cheese | \$30
- **Cornbread Egg BLT** | Bacon Jam, Housemade Cornbread, Hardboiled Egg, Tomato & Arugula | \$34



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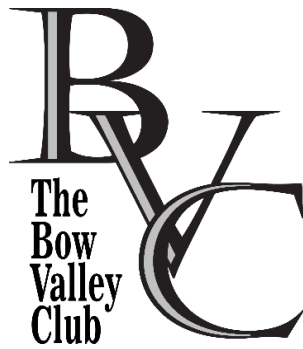
Cocktail Reception (Continued) (minimum 2 dozen order)

Platters

- **Assorted Seasonal Cookies** | \$21/dozen
- **Cheese Platter** | Domestic & International Cheeses & Crackers | \$14/person
- **Charcuterie Platter** | Cured Meats & Salami, Brassica Mustard & Bread Selection | \$14/person
- **Dip Deluxe** | Roasted Red Pepper Dip, Roasted Garlic & Brassica Aioli, House Buttermilk Ranch with Seasonal Vegetables & Pita Chips | \$8/person
- **Pickled Platter** | Variety of Pickled Vegetables & Olives | \$5/person

Bowls

- **Spiced Nut and Crisp Mix Bowl** | \$20/bowl (serves ~ 8-10ppl)
- **Roasted Olives & Nuts Bowl** | \$20/bowl (serves ~ 8-10ppl)



Dinner Selections

Packages include Coffee/ Tea
Desserts & Pastries
(Minimum 20 people)

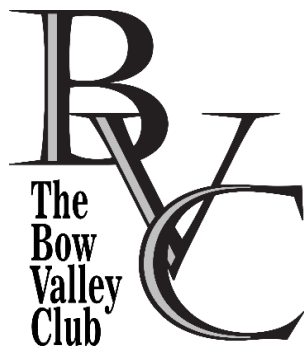
Casual Dining | \$58/person

- House Baked Breads & Rolls, Whipped Butter
- Two Salads
- Choice of Two of the Platter Selection
- Chef's Seasonal Vegetable Selection & Starch Selection
- Choice of Two of the Entrée Selection

Executive Dining | \$65/person

- House Baked Breads & Rolls, Whipped Butter
- Three Salads
- Choice of Two of the Platter Selection
- Chef's Seasonal Vegetable
- Choice of One of the Starch Selection
- Choice of One of the Entrée Selection
- Choice of One Carved Item

Selections continued on next page...



Dinner Sections (Continued)

Salad Selection

- **Artisan Greens** | Local Tomato, Cucumber, Carrot & House Buttermilk Ranch
- **Caesar Salad** | Romaine Hearts, Double Smoked Bacon, House Croutons & Classic Dressing
- **Chef's Choice Seasonal Salad**

Platter Selection

- Roasted Red Pepper Dip, Roasted Garlic Aioli, House Buttermilk Ranch. Fresh Seasonal Vegetables & Pita Chips
- Domestic & International Cheese Board & Crackers
- Charcuterie Selection
- Fresh Seasonal Fruit

Vegetables

- Steamed Seasonal Vegetables, Herb & Lemon Butter (Standard)

Starch Selection

- Roasted Potatoes, Fresh Herbs
- Garlic Whipped Potatoes
- Rice Pilaf

Entrée Selection

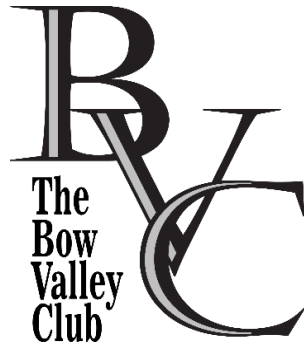
- Herb Roasted Chicken with Wild Mushroom Sauce
- Garlic Lime Halibut
- Gremolata Roast Striploin with Cabernet Jus

Premium Entrée Selection | Add \$5/person

- Roasted Alberta Lamb Sirloin with Rosemary-Mint Jus
- Steamed Atlantic Cod with Salsa Verde
- Pan-Seared Chicken Supreme with Thyme Jus

Carved Selection

- Brassica & Rosemary Crusted Leg of Alberta Lamb
- Slow Roasted Alberta AAA Prime Rib, Au Jus
- Brined Pork Loin with Apple Sage Jus



Having a Special Event and looking for something different?

Ask about having our Chef build a Custom Menu for your upcoming function.

Our Chef will personally design a menu for your event at market price.

Please allow minimum 14 days' notice for this option.

Inquire for more details.