

The Ranch Golf And Country Club 2024 Meetings And Socials Package

(Only Available during the Golf Season of Mid-April to Mid-October.)

INTRODUCTION

The Ranch Golf and Country Club is the ideal destination to get out and have fun with friends, family and coworkers with the beautiful backdrop of a golf course. Located just west of Edmonton off Stony Plain Road, we are just moments away for your great event.

From a wonderful atmosphere, mouth-watering meals, and warm friendly service, we are happy to work with you to create an event to remember. Great for birthdays and family gatherings, as well as corporate retreats and meetings. We will take care of all the details so you can enjoy the day to the fullest.

With Every Function, Earn Ranch Loyalty Points! These can be redeemed for Free Merchandise or Gift Certificates for your next Event.



Murray McCourt

General Manager/Executive Golf Professional gm@theranchgolf.com

Adam Wisser

Clubhouse & Events Manager PGA of Canada Professional <u>events@theranchgolf.com</u>

Trevor Rioux

Tournament & Events Coordinator tournaments@theranchgolf.com

Howard Li

Head Chef/Kitchen Manager kitchen@theranchgolf.com

Rooms Available:*

Sunroom/Meeting Room 10-72 People

2 x Large Smart TV's, Large Screen Projector & Wireless Microphone System. Connection to Laptop available for presentations/Slideshows.

Banquet Room/Hall 50-225 People

Very large space with washrooms & bar service adjacent. Wireless Microphone System & Podium available. Laptop Connection available for presentations /slideshows on Wall Mounted TV's.

*There is a minimum spend of \$750 on Pre Ordered Food for all bookings. Does not include tax or gratuity. Room Rental Fee is included with this. Only Available during the golf season.

BREAKFAST & LUNCH

\$18

\$12

Breakfast Food Options

The Ranchers

- Scrambled Eggs
- Bacon and Sausage
- Hash Browns •
- **Pancakes**
- Seasonal Fresh Fruit Platter
- Assorted Pastries •
- Coffee/Tea/Water Station

Complete Continental

- Breakfast Sandwich Egg, Ham, Cheese on a Brioche Bun
- Assorted Muffins & Pastries
- Seasonal Fresh Fruit Platter •
- Coffee/Tea/Water Station

Breakfast Sandwich

- Egg, Ham, Cheese on a Brioche Bun warmed
- Coffee/Tea/Water Station

Pastry & Coffee

\$6

\$7

- Assorted Muffins & Pastries
- Coffee/Tea/Water Station

THE LIGHTER SIDE / SNACKS

Chips & Salsa Veggies & Dip Fruit Platter Homestyle Dry Ribs (2 lbs.) Chicken Wings (2 lbs. Hot & Salt n Pepper) Ranch Platter (Wings, Dry Ribs, Tempura Shrimp and Mac & Cheese bites)

Lunch Food Options

Sandwich Bar

- Assorted Sandwich Trays
- House Salad
- **Tortilla Chips** •
- Assorted Dessert Tray
- Coffee/Lemonade/Water Station

Complete Quick Lunch

- Mortadella, Capicola, Salami, Swiss Cheese & Italian Vegetable Spread on a Brioche Bun warmed
- Assorted Dessert Tray
- Seasonal Fresh Fruit Platter
- Coffee/Lemonade/Water Station

Italian Sandwich

Mortadella, Capicola, Salami, Swiss Cheese & Italian Vegetable Spread on a Brioche Bun warmed

Coffee/Lemonade/Water Station

\$ 8 per platter \$10 per platter \$10 per platter \$28 per platter \$28 per platter \$49 per platter

Platter servings are snack size portion for 4 people All Prices are Subject to 15% Gratuity and G.S.T.

\$17

\$12

\$7

DINNER OPTIONS

If you do not see the main course you desire for your event, we will customize any menu to accommodate your requirements and budget.

0	Ranch Steakhouse 8oz Steak Meal (Best Value)	\$37
0	Chicken & Ribs (baked chicken breast in cream sauce & ½ rack St. Louis ribs)	\$47
0	Prime Rib & Yorkshire Pudding	\$52
0	Hand Carved Roast Beef w Red Wine au jus	\$37
0	Baked Chicken Breast in Herb White Cream Sauce	\$37
0	Half Rack BBQ St. Louis Ribs	\$37

Buffets are only available to bookings of 25ppl or more.

All Our Buffets will be Accompanied by: Warm Assortment of Breads Chef's Choice of Two Salads Seasonal Roasted Vegetables Appropriate Potato Accompaniment Assortment of Dessert Squares Coffee and Tea Station

Ranch Special Dinner Menu Options - \$29 per person (only available to groups of 25 of more and in a Buffet Style)

Mexican – Tortilla Wraps, Taco Beef & Chicken, Mexican Rice, Coleslaw Salad, Lettuce, Onion, Tomatoes, Salsa, Sour Cream, Cheddar Cheese and Assorted Dessert Tray.

Pasta – Chicken Penne in Marinara Sauce, Cheese Tortellini in a Cream Sauce, Caesar Salad, Garlic Toast, Parmesan Cheese, Chili Flakes and Assorted Dessert Tray.

Burger Buffet – Grilled BBQ Beef Burger with all the condiments including Cheese, French Fries, Mixed Green Salad and Assorted Dessert Tray.

All Prices are Subject to 15% Gratuity and G.S.T.

FOR THE BAR

A Ranch Golf and Country Club bartender is required for all bartending services but is available at no cost.

Host Bar

The event organizer pays for all drinks consumed. 15% gratuity and 5% GST will be applied to the final bill.

Cash Bar

The attendees purchase individual drinks.

\$2.00 Bar, \$3.00 Bar or \$4.00 Bar

Attendees purchase individual drinks for determined price above and the event organizer pays the difference per drink consumed. Organizer can also set limit of what drinks are available; Domestic, Premium or Tall Can/Pints of Draft. 15% gratuity and 5% GST will be added to the event organizers portion and will be added to the final bill.

Drink Tickets

Event organizers purchases any quantity of drink tickets from the options below to be used as they wish. The Ranch Golf and Country Club will supply the drink tickets. Charges are based on the number of tickets ordered and printed.

Bronze Drink Ticket (Choice of Domestic Beer, House Spirits or 5oz House Wine)	\$5.00*	
Silver Drink Ticket (Choice of Coolers, Premium Beer or Premium Spirits)	\$6.00*	
Gold Drink Ticket (Choice of all Tall Cans, 8oz House wine or 5oz Premium Wine)		
*Drink Tickets are subject to 15% Gratuity and GST.		

On the Table Wine

We have several wine options available to accommodate any budget. Please ask your events coordinator for more details if interested.

Pursuant to AGLC Regulations, The Ranch Golf and Country Club will be the sole supplier of alcoholic beverages served on our licensed premises. Bar service must be concluded before 1 am. AGLC regulations do not allow any home-made wine, beer, or other home-made alcoholic beverage on the Club's premises at any time



BY MARRIOTT EDMONTON WEST

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09.03

Located 10 minutes away in West Edmonton. Get your special rate by using the T1496 code under the Corporate tab when booking at www.marriott.com/yegew

EVENT POLICIES

Deposit

- All functions will be considered tentative until a deposit is received to confirm the booking.
- Deposits are non-refundable.
 Initial _____

Cancellations

- Cancellations within 10 business days of the event will be charged the full value of the function booked.
- If an activity is cancelled or shortened due to inclement weather or some other act of God, the food and beverage department requires 60 minutes to prepare the event meal.

Initial____

Payment

- A credit card must be provided to cover any additional expenses or damage incurred on the date of the function, even if you are paying your deposit by cheque, debit, or cash.
- An invoice will be emailed on the day of or day after the event. Payment for the event is due within 10 days.
- Any balances outstanding beyond 30 days after the event will be charged to the credit card on file.
- A minimum spend of \$750 on Food Services is required for all meetings & socials events.

Initial____

Disclaimers

• The Ranch is not responsible for damage to, or loss of any article left on the premises before, during or following any function. The Ranch shall not be responsible for any loss or injury suffered or incurred by any guest.

Initial____

Food and Beverage

- All prices stated on current price list are subject to change and will be confirmed no later than 30 days prior to the function.
- Menu selections must be made 10 business days prior to your function to ensure your menu choice.
- The Ranch will be the sole supplier of ALL food and beverage, except for wedding cakes or other specialized desserts.
- Due to Provincial and Municipal health regulations, all food served must be prepared on the club premises. Any leftover food must remain on club premise. Initial______

Liquor Policy

- The Ranch liquor policy is as per Alberta Gaming and Liquor Commission guidelines.
- All alcohol must be purchased from The Ranch. Any outside alcohol will be confiscated, and privileges may be revoked. This is a zero-tolerance policy.
- Drink tickets ordered will be charged on the number of tickets printed and given to the organizer.
- The Ranch requires 14 days notice for purchasing of specific alcohol.
 Initial

Miscellaneous

- No smoking is allowed in function rooms or public areas. Smoking is allowed outside the building only in accordance with government regulated by-laws.
- Last call will be made no later than 1am.
- A more suitable function room may be assigned to your group should the number of guests and/or set-up requirements change.
- Any decorating must be done in a manner that will not cause any damage or excessive cleaning required. All decorations or left behind items must be picked up within 72 hours after your event. Initial

EVENT INFORMATION

Function Name:				
Contact Name:	On Site Contact:			
Billing Address:				
Phone (Day Time):	Phone (Cell):			
Email:				
Function Date:	Day of the Week:			
Arrival Time of First Guests:	Approx. End of Event Time:			
Meal / Food Serving Time (if App	licable):			
Estimated # of Guests:	Notes:			
Notes Cont'd:				
10 Days: The Ranch must be notified 10 business days prior to your event with your final numbers +/- 10% (i.e. If you advise 100, the minimum charge will be for 90) Initial 2 Days: The Ranch must be notified of the guaranteed number of guests attending the function no later than 2 business days prior to the event. The customer will be charged for the guaranteed number or actual number served, whichever is greater.				
\$500 Deposit Required				
Method Of Payment: Visa	Amex M/C Cheque Debit Cash			
Card Number:	Expiry Date:			
Name on the Card:	CSV :			
Please sign and en	nail the last 2 pages to gm@theranchgolf.com			
have read, understand and will abide to the policies and regulations as outlined in this Meetings & Socials Package				
Name:	Date:			