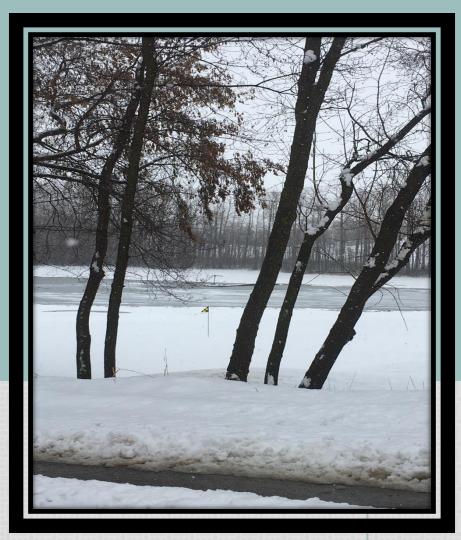


2023/24

WINTER ACTIVITIES PACKAGE





THE RANCH

Thank you for considering The Ranch to host your upcoming winter event. From the time your event is booked until your last guest departs; your friends at The Ranch will be with you to ensure your event is handled in a professional and fun manner, with every attention to detail.

From a wonderful facility, mouth watering meals, a vast array of corporate merchandise, multiple outdoor activities, and warm friendly service, The Ranch will make every effort to offer you a worry-free event. Our enjoyable atmosphere will ensure that your function is a memorable experience for you and your guests.



With Every Function, Earn The Ranch Loyalty Points that you can redeem for Free Merchandise or Gift Certificates for your next Event.

We encourage you to read through our Winter Activities package and let us know how we can help make your event a success!

Please Note – A Minimum Spend of \$1500 on Food Services is required to book any winter function.

Murray McCourt

General Manager/Executive Golf Professional gm@theranchgolf.com
PLEASE DIRECT ALL TOURNAMENT, MEETING, & PARTY BOOKING INQUIRIES TO MURRAY

Adam Wisser

Clubhouse & Events Manager events@theranchgolf.com

DINNER OPTIONS

		per person
0	Baked Chicken Parmesan w Homemade Tomato Sauce	\$33
0	Oven Roasted Chicken Breast w Creme Sauce	\$36
0	Sea Salt Crusted Alberta Roast Beef	\$36
О	Stuffed Pork Loin w Peach Compote	\$37
О	Roast Turkey w Homemade Stuffing	\$37
0	Roast Turkey w Homemade Stuffing & Maple Glazed Ham	\$44
	BBQ St. Louis Pork Ribs	\$44
\circ	Alberta Prime Rib w Rosemary Au Jus & Yorkshire Puddina	\$49

All Our Buffets will be Accompanied by:

Warm Dinner Rolls
Pickles and Sliced Peaches
Chef's Choice of Two Salads
Seasonal Roasted Vegetables
Appropriate Potato, Rice or Pasta Accompaniment
Assortment of Dessert Squares & Cakes
Coffee and Tea Station

Vegetarian & Vegan Entrée Substitution is a Rice Stuffed Bell Pepper in Tomato Marinara

CHILDREN THREE YEARS OF AGE AND UNDER ARE COMPLIMENTARY.
CHILDREN 4-11 YEARS OLD WILL RECEIVE A 50% DISCOUNT OFF THE PRICE OF THE DINNER BUFFET

Ranch Special Dinner Menu Options - \$27 per person

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.

BREAKFAST & LUNCH

Breakfast Food Options

Lunch Food Options

The Ranchers

\$17

- \$crambled Eggs
- Bacon and Sausage
- Hash Browns
- Pancakes
- Seasonal Fresh Fruit Platter
- Assorted Pastries
- Coffee/Tea/Water Station

Complete Continental

\$12

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

Breakfast Sandwich

\$7

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

Pastry & Coffee

\$5

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

Sandwich Bar

\$17

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

Complete Quick Lunch

\$12

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

Italian Sandwich

\$7

- Mortadella, Capicola, Salami, Swiss Cheese & Italian Vegetable Spread on a Brioche Bun warmed
- Coffee/Lemonade/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)

\$6.99 per basket

\$7.99 per platter

\$8.99 per platter

\$24.99 per platter

\$24.99 per platter

Ranch Platter (Wings, Dry Ribs, Tempura Shrimp & Mac n Cheese Bites) \$48.99 per platter

Platter servings are snack size portion for 4 people

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

FOR THE KIDS

Deep Fried Mac & Cheese & Hot Dogs - \$16

- Deep Fried Mac & Cheese triangles
- Hot Dogs
- Golden Fries
- Chefs Salad
- Selection of Assorted Juice Boxes
- Desserts

Chicken Finger & Fries - \$18

- Chicken Fingers
- Golden Fries
- Chefs Salad
- Selection of Assorted Juice Boxes
- Desserts

Chicken Finger & Fries w Pasta - \$20

- Chicken Fingers
- Golden Fries
- Macaroni & Cheese
- Chefs Salad
- Selection of Assorted Juice Boxes
- Desserts

For Adults joining in and being part of the same menu – Add \$5 per Adult

FOR THE BAR & REGULATIONS

A Ranch Golf and Country Club bartender is provided for all events.

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, \$3.00, \$4.00 or \$5.00 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 can purchase any quantity of drink tickets from the options below.

The Ranch Golf and Country Club will supply the drink tickets.

Charges will be based on the number of tickets ordered and printed.

Gold Drink Ticket (Choice of all Tall Cans, 8oz House wine or 5oz Premium Wine) \$8.00*

\$6.00*

Silver Drink Ticket (Choice of Coolers, Premium Beer or Premium Spirits)

Bronze Drink Ticket (Choice of Domestic Beer, House Spirits or 5oz House Wine)

\$5.00*

Drink tickets can also be used for any item(s) of lesser value.

*Drink Tickets are subject to 15% Gratuity and GST.

On the Table Wine

We have several wine options available to accommodate any budget. Special Order Wine also available with a lead time of 14 days required. 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. The Ranch G&CC reserves a 1 am Last Call policy unless other arrangements are made prior. AGLC Regulation also do not allow any homemade wine, beer, or other home-made alcoholic beverage on the Club's premises at any time

OUTDOOR ACTIVITIES

Tobogganing - \$4 per person

- 1 to 2 hours
- Includes toboggans and crazy carpets
- Hills located off #9 and #1/#10 area

Premium Bonfire - \$350

Minimum 2 hours Firewood Supplied

Add a S'mores & Hot Chocolate Package

•	25 - 50ppl	\$125
•	50 - 75ppl	\$200
•	75 - 100ppl	\$275
•	100ppl +	\$350





Fireworks Display - 3 weeks notice is required for booking fireworks A spectacular premium firework display with 3 different levels:

Wow Package - \$3,000

Basic Peonies, Chrysanthemums & Glittering bursts sure to Wow your guests. 8-10 minute show.

Amaze Package – \$4,500

Higher level show with larger effects that will Amaze your guests. 9-11 minute show.

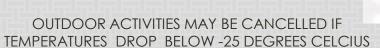
Dazzle Package - \$6,000

Complete package with greater variety and largest effects sure to Dazzle your guests. 10-12 minute show.



Sleigh Rides - \$1,750

- 2 hours of sleigh rides through the scenic grounds at The Ranch
- Customized route to accommodate any sized group.





BOOKING & LOCATION

Please note that all Winter Function bookings for 2023/24 will have their corresponding date in 2024/25 reserved until July 31, 2024, at which point you must confirm the booking.

All confirmations require the following:

- Event information and policies sheet
- \$500 Deposit
- A credit card number for day-of incidentals

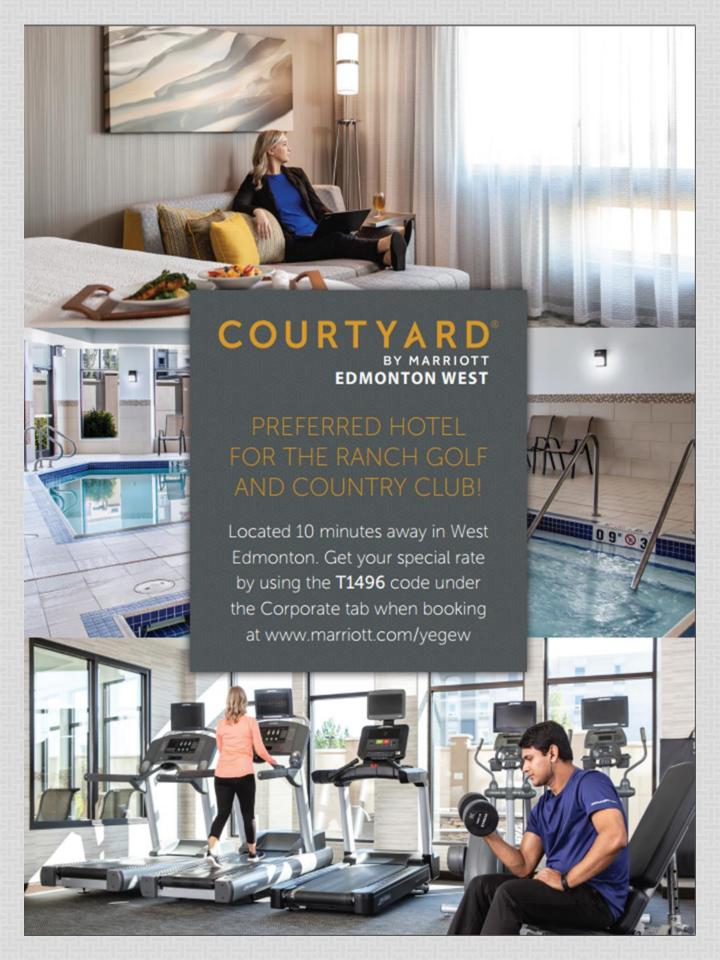
Any date not confirmed by July 31, 2024, will be opened to other events.

Contact Murray McCourt at 780-470-4700 ext. 301 or gm@theranchgolf.com for more details and to book your event

THE RANCH GOLF & COUNTRY CLUB 9574 PINCHBECK ROAD Acheson, AB T7X 6K8



- Conveniently located 5 minutes west of Edmonton on Stony Plain Road
- Easy access to the City of Edmonton as well as Spruce Grove, Stony Plain,
 St. Albert and Devon.



EVENT POLICIES

Deposit

- All functions will be considered tentative until a deposit is received to confirm the booking.
- Deposits are non-refundable and will be taken off the final event invoice.

Initial

Cancellations

- Cancellations within 10 business days of the event will be charged the full value of the function booked.
- If a booking is taking place and an activity is cancelled due to inclement weather or some other act of God, the food and beverage department requires 60 minutes to prepare any meals.
- Outdoor activities must be cancelled at least 24 hours in advance and can only be due to temperatures colder than -25° C.
 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 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 \$1,500 on Food Services is required for all winter 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	
Initial_	

Food and Beverage

- All prices stated on current price list are subject to change and will be confirmed no later than 60 days prior to the function.
- Menu selections must be made at least 14 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 AGLC guidelines and The Ranch G&CC Liquor License conditions.
- All alcohol must be purchased from The Ranch G&CC. Any outside alcohol will be confiscated. This is a zero-tolerance policy.
- Drink tickets available will be charged on the number of tickets printed and given to organizer.
- The Ranch requires 14 days notice for purchasing of specific or custom ordered alcohol.

Initial

Miscellaneous

- No smoking is allowed in function rooms or public area. Smoking is allowed outside the building only in accordance with government regulated by-laws.
- Last call will be made no later than 1 am
- A more suitable function room may be assigned to your group should the number of guests and/or set-up requirements change.
- All signage, banners, etc. must be picked up within 72 hours of your event.
- All decorations must be removed at end of event without damage to facility.

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EVENT INFORMATION

Function Name:					
Contact Name:	On Site Contact:				
Billing Address:					
Phone (Cell):	_ Email:				
Estimated # of Guests:					
Function Date:	Day of the Week:				
Arrival Time of First Guests:	_Approx. End of Event Time:				
Meal / Food Serving Time (if Applicable):					
Activities: Tobogganing □ Sleigh Ride	☐ Premium Bonfire ☐ Fireworks Display ☐				
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					
	umber of guests attending the function no later than 2 will be charged for the guaranteed number or actual Initial				
\$500 De	posit Required				
Method of Payment: Visa □ Amex □ N	//C □ Cheque □ Debit □ Cash □				
Card Number:	Expiry Date:				
Name on the Card:	CSV:				
Please sign and email these last	2 pages to gm@theranchgolf.com				
I have read, understand and will abide this Meetings & Socials Package	to the policies and regulations as outlined in				