

ROMA @



2011 CATERING INFORMATION PACKAGE

A LITTLE HISTORY

Symons Valley Ranch, established in 1972, has been a premier catering and corporate function venue in the Calgary area for over 35 years and offers facilities for groups of all sizes. Specializing in authentic Western Style BBQ, Symons Valley Ranch offers a unique experience combining true western hospitality with a rustic atmosphere. Symons Valley Ranch is unique in its promise that they "take care of the details". Through commitment to its guests in providing a complete quality experience in a full service facility, Symons Valley Ranch, ensures you'll keep coming back for more.

Symons Valley Ranch is very pleased to announce that we have partnered up with Roma Catering, a Calgary based company for over 40 years. With their extreme passion for food and excellent service, we are excited to offer a wonderful experience and great food to all our guests.

***14555 Symons Valley Road NW
Calgary AB T3R 1E7***

***Phone (403) 274-3009
Fax (403) 274-3220***

E Mail – maria@symonsvalleyranch.ca

www.symonsvalleyranch.ca

OUR FACILITIES

THE WAGONWHEEL HALL

For groups up to 450 seated, this venue embodies the old west with solid wood timbers and a true rustic feel. The hall features a stage for entertainment such as live bands or a DJ, full bar service and ample room for your guests. The Wagonwheel Hall features beautifully vaulted ceilings along with its log house feel that will bring you back to a simpler time consistent with the Ranch's history. The use of the beautiful and private courtyard is also included. Hall fee is \$600.00 for upto 200 people, \$900.00 for over 200 people.

THE DRIFTWOOD

For groups up to 100 seated, this private room provides a speaking area, full bar services and a stage for entertainment. The Driftwood features vaulted ceilings and a rustic log house feel. Hall fee is \$350.00.

Both banquet rooms include set up, tear down, rectangular tables and chairs.

All of the menus include paper plates, plastic utensils and white tablecloths.

PLEASE NOTE

Cloth Napkins, China, Cutlery and Glassware rentals are available for \$4.50 per person.

ENTERTAINMENT IDEAS

OLD WEST GUNFIGHT SHOWS – Authentic recreations of old western shootouts. Actors portraying historical figures of the old west demonstrate how the west was won. They will stay for gun demos and for photos with your guests.

MECHANICAL BULL - Try your luck at riding this fully mechanized bull. Twist and turns just like the real thing and will provide great laughs for you and your guests.

FUN MONEY CASINOS – Real Vegas style casino tables with fun money. Provide your guest with some competitive entertainment. Roulette tables, Craps, Blackjack, etc. Try your luck.

DJ SERVICES – We recommend our in house DJ service provided by **DESPERADO SOUNDS**. Contemporary, Rock n' Roll, Country or background music, he does it all.

WE HAVE OTHER ENTERTAINMENT OPTIONS AVAILABLE:

Live bands

Karaoke or Name That Tune

Clowns, Magicians, Face Painters

Carnival Games

Arcade Games

Pool Tables

Air Hockey, Foosball, Port a Putt Golf

Inflatable, Bouncers

Petting Zoo

Hypnotist

Impersonators

Line Dance Instructors

Just to name a few!

Just ask we can plan the perfect, fun and memorable event.

CATERING

BAR & BEVERAGE

Symons Valley Ranch offers a bar service including beer, wines and spirits.

JUICE, POP & WATER	\$2.00
RED BULL	\$4.00
BEER	\$5.25
HI-BALLS	\$5.25
COOLERS	\$5.25
WINE BY THE GLASS	\$5.25
SHOOTERS	\$5.25
BOTTLES OF WINE	\$22.00
NON ALCOHOL PUNCH	\$75.00 (serves 40)
ALCOHOL PUNCH	\$90.00 (serves 40)

****** SPECIAL ORDERS ARE SUBJECT TO ADDITIONAL CHARGES******

Bartenders - \$15.00/hr (one bartender per 125 guests is usually sufficient, allow for 1 ½ hours for set up and clean up.)

Bar and Beverage Service can be accommodated in various forms:

- *Hosted Bar - your entire bar total will appear on your invoice.*
- *Cash Bar - service is provided on a cash basis.*
- *You may also combine the two so the host of the party will host certain beverages or a certain amount of beverages and the remainder is served on a cash basis. This may be discussed with the event coordinator to suit your needs.*

PLEASE NOTE

We do not allow Permit Bars and we do not allow you to bring in your own beverages or liquor.

Any pre-purchased drink tickets will be provided by Symons Valley Ranch only and there are absolutely no refunds on drink tickets.

Symons Valley encourages responsible consumption on the part of its guests and promotes the use of taxi vouchers or for a nominal fee our Symons Valley Ranch bus service.

Symons Valley Ranch has Proserve trained staff that will be on the property during your function.

****ALL HOSTED BARS ARE SUBJECT TO G.S.T AND GRATUITY****

****ALL ITEMS ARE SUBJECT TO CHANGE REGARDING PRICE AND AVAILABILITY****

CATERING MENUS

THE COWPOKE BUFFET

Traditional Caesar Salad

Garden Salad with Assorted Dressings

Italian Pasta Salad

Slow Roasted 'AAA' Alberta Beef (carved tableside)

Roasted Garlic Mashed Potatoes

Baked Beans

Corn on the Cob

Dinner Rolls & Butter

New York Cheesecake in Triple Berry Sauce

Coffee & Herbal Tea

\$29.99 per person + 16% Gratuity & G.S.T.

THE COWBOY BUFFET

Domestic Cold Cut Platter

Crisp Vegetable Platter with Dip

Sweet and Dill Pickle Tray with Olives

Tomato & Cucumber Salad

Spring Mix Greens with Assorted Dressings

Roast New York Strip Loin

Stuffed Potatoes with Sour Cream and Bacon Bits

Chef's Selection of Vegetables

Dinner Rolls & Butter

Chocolate Torte

Coffee & Herbal Tea

\$36.99 per person + 16% Gratuity & G.S.T.

THE CATTLE BARON

(THIS MENU INCLUDES CHINA & CUTLERY)

Southwest Hors' doerves bar during cocktail hour

STARTER

Bison Barley Soup

SALAD

Caesar Salad

MAIN COURSE

Slow Roasted 'AAA' Alberta Prime Rib Au Jus

Baked Potatoes with all the trimmings

Corn on the Cob

Baby Carrots

Dinner Rolls & Butter

DESSERT

Maple Crème Brulee

Coffee & Herbal Tea

\$41.99 per person + 16% Gratuity & G.S.T.

BUILD YOUR OWN BUFFET MENU

At Symons Valley Ranch, we are all about pleasing our guests and ensuring they get what they want. Feel free to build your own menu. We are also happy to cater to any of your specific requirements to personalize your function.

NOTE: TABLE SERVICE IS AVAILABLE AT AN ADDITIONAL CHARGE. ASK THE COORDINATOR.

(Prices noted are per person and include dinner rolls & butter, and coffee & herbal tea)

8 OZ. NEW YORK STEAK	\$26.99
8 OZ. SIRLOIN STEAK	\$25.99
8 OZ. RIB EYE STEAK	\$27.99
12 OZ. T-BONE STEAK	\$28.99
8 OZ. BISON FILET	\$38.99
PRIME RIB <i>Slow roasted Hand Carved</i>	\$32.99
BBQ ROAST BEEF <i>Hand Carved</i>	\$27.99
BBQ ROASTED CHICKEN <i>(Half Chicken)</i>	\$22.99
BBQ ROASTED BEEF & CHICKEN	\$30.99
BBQ CHICKEN & RIBS	\$28.99
SOUTHERN STYLE BBQ RIBS	\$26.99 <i>(A succulent full rack of BBQ Pork Ribs)</i>
BBQ ROAST BEEF & SALMON	\$36.99
STEAK & LOBSTER	\$45.99
STEAK & SHRIMP	\$36.99
BBQ ROAST BEEF & HAM	\$29.99
BBQ HOT SLICED BEEF <i>(In an au jus)</i>	\$20.99
BBQ ROASTED CHICKEN BREAST	\$19.99
BBQ PORK LOIN	\$24.99
TENDERLOIN BURGER BUFFET	\$19.99
BEEF ON A BUN <i>(In a BBQ sauce)</i>	\$16.99
BURGER & HOT DOG BUFFET	\$18.99 <i>(Specific numbers needed)</i>
BBQ BEEF OR CHICKEN BURGERS	\$16.99

All above listed are served with the following:

CHOICE OF ONE STARCH ITEM:

Baked Potato, Roasted Potatoes, Mashed Potato, French Fries, Rice Pilaf

CHOICE OF TWO SALADS:

Coleslaw, Green, Caesar, Vegetable Salad, Pasta Salad, Or Potato Salad.

CHOICE OF ONE VEGETABLE:

Baked Beans, Corn On The Cob, Mixed Beans & Carrots, Yellow and Green Zucchini

CHOICE OF ONE DESSERT:

Cheesecake with Berry Topping, Assorted Squares, Chocolate Mousse, Ice Cream Bar, Tiramisu, Ice Cream Crepes, Carrot Cake, Hot Lava Cake, Fresh Fruit Flan

ADD ONS (PER PERSON)

Extra Starch, Salad or Veggie Item	\$3.50
Herb and Garlic Mushrooms	\$3.00
Caramelized, Roasted, Diced Onions	\$2.00
Garlic and Butter Grilled Shrimp	\$4.75
Fresh Roasted Veggies	\$3.75
Caesar or Greek Salad	\$3.50

*Special Meals are available upon request, additional charges may apply.
Please inform coordinator of special requests.*

*****ALL ITEMS LISTED ARE SUBJECT TO CHANGE REGARDING PRICE AND AVAILABILITY****

ADDITIONAL FARE

(ALL PLATTERS SERVE 20 GUESTS)

SHRIMP COCKTAIL PLATTER	\$80.00
ASSORTED HOT APPETIZER TRAY <i>(Chef's selection of hors' d'oeuvres)</i>	\$75.00
FANCY SANDWICH TRAY <i>Assorted sandwiches cut into quarters</i>	\$65.00
VEGETABLE PLATTER <i>Assorted vegetables served with dip</i>	\$55.00
FRESH FRUIT PLATTER <i>Assorted fruit served with dip</i>	\$60.00
DOMESTIC & IMPORT CHEESE <i>Served with crackers</i>	\$70.00
COLD CUT TRAY (5 Items) <i>Served with fresh dinner rolls</i>	\$70.00
PICKLE TRAY with OLIVES	\$45.00
HUMMUS & PITA	\$40.00
TZAZIKI DIP with PITA	\$40.00
SPINACH & ARTICHOKE DIP <i>Served in a bread bowl</i>	\$45.00
CHIPS & SALSA	\$25.00
CHOCOLATE FOUNTAIN <i>(Minimum 50 guests) Served with an assortment of fresh fruit, beignets & cake.</i>	\$5.00 per person
HAND ROLLED LASAGNA	\$6.50 per person
ROAST SUCKLING PIG <i>(Serves 100 guests)</i>	\$500.00

CHEF ATTENDED PASTA OR SAUTEE SHRIMP ACTION STATIONS
(\$5.50 PER PERSON – MINIMUM 50 GUESTS)

CATERING CHECKLIST & INFORMATION

(We take care of the details!)

Booking your function at Symons Valley Ranch is very easy and we will help you make your function fun and memorable. We can provide information on many services available or we can provide suggestions as to how to make your function a little more unique.

- 1. Make an appointment to come in and view the hall or facility you are booking. Meet the coordinator to be sure the hall or facility is appropriate.*
- 2. Reserve the date you wish to hold your function. Book early to be sure you will not be disappointed by no availability. A deposit is required to book your hall or facility; this deposit will be subtracted from your final invoice amount, as well, the Symons Valley Ranch Contract must be signed and returned to the coordinator upon booking.*
- 3. Discuss your food and beverage requirements with the coordinator.*
- 4. Discuss table arrangements and requirements. Symons Valley serves all the meals on paper plates and use plastic utensils. Should you wish to have linens, glassware, dinnerware, silverware it can be ordered in for you.*
- 5. Address your entertainment needs.*
- 6. Discuss your itinerary and create a timetable.*
- 7. We are very flexible, so any special requirements or special requests can usually be accommodated. We are here to help you make your event special as well as memorable.*
- 8. Discuss any decorating plans (some are subject to approval).*
- 9. Certain functions will require special permissions, security, EMS and special insurance. All documentation needs to be turned in to the coordinator no later than one week prior to the event.*
- 10. Please ensure your guests know what hall they are arriving at, it is a large facility and there are 2 halls, to prevent frustration, embarrassment and schedule delays the hall name and details should be clearly noted on your invitations.*
- 11. Let us know when you wish to arrive to decorate or the times that others may be arriving prior to the event so we can be here and available to let the above noted into the hall or facility and provide any necessary information.*
- 12. The coordinator will be available throughout your event to answer questions and to assist where possible.*
- 13. Final payment is due at the beginning of your function unless a hosted bar is being held in which case the payment will be due upon completion of the function. All cheques should be made out to **ROMA CATERING**.*
- 14. Your feedback is important to us so please let us know how we did, we appreciate any comments.*

YOUR NOTES:

TERMS AND CONDITIONS

All bookings are subject to Terms and Conditions. A contract must be signed upon receiving a deposit for your function.

DEPOSIT INFORMATION

The following are the required deposits:

WAGONWHEEL - \$900.00
DRIFTWOOD - \$300.00

- 1. All deposits are non-refundable. Should you have to cancel your event, the deposit may be used toward a new function up to one year from the date the deposit was paid. Any party cancelled 30 or less days from event date will lose their deposit. Any party cancelled after finalization will be responsible for the full invoiced amount.*
- 2. Our menu items have been priced on an individual basis and are not all you can eat, however, if there are leftovers we will certainly serve up seconds.*
- 3. Only one meal option per event excluding special meals.*
- 4. Attendance must be confirmed 10 days prior to your event. Any last minute additions may be added up to 7 days prior. The final number to be invoiced will be based on the 10-day prior plus the 7-day additions. We are unable to decrease the number from the 10-day finalization.*
- 5. All weddings are to be paid in full one-week prior to date of event. No Exceptions. All other functions, the bill must be paid upon arrival. Hosted bar bills must be paid prior to your departure, preferably following last call.*
- 6. Any damages to the facility by the client, guests, agents or independent contractors of the client during the period that Symons Valley premises are under the clients control will be directly invoiced to the client.*
- 7. Symons Valley BBQ Ranch will not be responsible for damages to or loss of any articles left by the client or client guest on the premises prior to, during or following any function.*
- 8. Clients are reminded that only the hall and amenities that have been booked for their event are for their use. All other areas of the ranch are considered private property.*
- 9. We will allow you to decorate the halls within reason. Please discuss decorating plans with us. All decorations must be removed by the end of your event or extra charges will be applied to have them removed for you.*
- 10. Candles are allowed as long as they are encased. No taper candles and certain pillar candles are allowed.*
- 11. No liquor is permitted outside or in the parking lots, and liquor brought in by guests is not permitted. The client must remove any liquor brought in from the outside immediately. Abuse of alcohol privileges will result in closure of the bar and the function will be terminated. All guilty parties will be asked to immediately vacate the premises.*

12. Beverage tickets sold for functions are not refundable and are to be provided by Symons Valley Ranch only.

13. Minors are not allowed to consume alcoholic beverages, we will not sell alcohol to a minor, and the client must also be sure they are not acquiring alcohol by other means.

14. Performances of this agreements is contingent upon the ability of Symons Valley to complete the same and is subject to weather, acts of God, government restrictions and any others causes beyond the control of Symons Valley be liable for loss or profit or for any other similar consequential damages whether based on breach of contract or otherwise.

15. The client assumes all liability associated with any alcohol served during the function, including, but not limited to the safety and sobriety of all persons in attendance at the function and all losses, damages or injuries arising wherefrom weather during or following the event.

16. All prices indicated do not include G.S.T. or 16% Gratuity. These will be added on any invoice processed.

18. Deposits are required to hold dates and will be applied to the invoice final amount. As well, a credit card number is required as a security measure.

19. Based on Alberta Health & Food Safety guidelines, any leftover food and beverages may NOT be removed from Symons Valley Ranch.

20. Entertainment start times must be approved by the co-ordinator. Should more than one hall be in use, the start time for entertainment will be 9 pm. This excludes background music or other, which will remain at a reasonable level.

21. All entertainment must be completed by 1:00 am, unless discussed with coordinator. Maximum departure time is 2:30 am. Please set schedule that ensures this is adhered to. Failure to comply will result in extra service charges.

22. No smoking permitted inside.

23. Payments made on credit card are subject to a service fee. Any amount of \$5000.00 or more will be charged 5% automatically.

24. Payment not received on event date will be subject to a fee of \$10.00/day late fee.

25. Bar service will be discontinued when 10 or less individuals are remaining at a function.

SYMONS VALLEY RANCH CAN COME TO YOU!

We can cater outside functions (offices, private residences, halls, parks etc.). A deposit is required to secure the date as per below:

Up to 200 people - \$400.00

200 to 400 people - \$800.00

Over 400 people- \$1000.00

****** Service and delivery charges apply, according to requirements ******

MEETINGS AND CONVENTIONS

Symons Valley Ranch would be happy to hold your business meeting, team building or convention. Discuss your requirements with our event coordinator.

Continental Breakfast, Soup & Sandwich Buffet, Lunch Boxes are all-available for your meeting; inquire about pricing and details with the event coordinator.

*Please sign and return the following document with the required deposit.
This document will bind us in a contract.*

***I, _____ have read and understand the Terms and Conditions
within the Roma @ Symons Valley Ranch Catering Information Package.***

Client Name (please print)

Address

E-Mail

Telephone #

Fax#

Purpose of Function

Function Date

Hall Name

Please state if this is a private or public event.

Credit Card Number (required for security)

Expiry Date

Client Signature

Date

Symons Valley Ranch Coordinator

Date