



## 2008 Guide to Catering Services RAMADA HOTEL DOWNTOWN CALGARY

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## GENERAL CATERING INFORMATION



*The Ramada Hotel is dedicated to providing you with a memorable event. We ask that you follow these guidelines to assist our professional staff in exceeding your expectations.*

- To ensure that all requirements stated are as agreed, we ask that the customer sign a copy of the contract and return to the Catering Office prior to the event.
- All prices are subject to change and will be confirmed no more than three months prior to an event.
- All food and beverage charges are subject to 18% gratuity and 5% GST.
- The Catering Office must be notified of the guaranteed number of guests attending the function(s) 72 hours prior to the event. Only the guaranteed number of meals is prepared.
- The Hotel reserves the right to set a minimum guarantee for any event.
- The hotel reserves the right to reassign any room as it requires.
- A deposit may be required in order to confirm a booking. Seventy-five percent of the estimated total bill may be required at least 24 hours prior to the scheduled start of the event. The balance is due upon completion of the function unless billing privileges have been established through the Accounting Department of the Ramada Hotel Downtown Calgary. Deposits are non-refundable.
- The Hotel reserves the right to provide an alternative room best suited for the group size should the number of guests attending the function differ from the original number quoted.
- The Ramada Hotel will be the sole supplier of all food consumed in our facilities. Any alcoholic beverages will be supplied, or approved, by the Hotel.
- Should the event(s) be cancelled within two weeks of the function date a cancellation fee in the amount of the regular room rental may be charged.
- Any expense incurred by the Hotel in preparation for an event, which has been cancelled, will become the responsibility of the client.
- The menus contained within are suggestions only. If you wish, our Chef will meet with you to prepare a menu to your specifications and budget.
- We ask that no confetti or flower petals be used on Hotel premises; otherwise a clean up charge of \$100.00 will be assessed.
- The Ramada Hotel Downtown Calgary is not responsible for damages or loss of any articles left in the Hotel prior to, during, or following any function by the customer or his/her guests.
- Liability for any and all damages to the Hotel will be the responsibility of the individual whose signature appears on the contract.
- All musical entertainment is subject to the SOCAN (Society of Composers, Authors & Music Publishers of Canada) charge of \$29.56, without a dance, and \$59.17, with a dance, which is applied by the Hotel to the final invoice.
- All contracted food and beverage is for in hotel consumption only.

REFRESHMENT BREAKS



<b>CONTINENTAL DIVIDE</b>	<b>\$11.95</b>
Coffee, Tea, Fruit Juice and a choice of two items delivered for the start of your meeting: Danish, Muffins, Croissants, Banana Bread, or Bagels with Cream Cheese	
Coffee and Tea	delivered mid morning
Coffee and Tea	delivered mid afternoon

**A LA CARTE PRICES**

12 Cup Thermos of Freshly Brewed Coffee	<b>\$19.95</b>
12 Cup Thermos of Hot Water with Tea Bags	<b>\$19.95</b>
Bottled Water	<b>\$2.75</b>
Assorted Soft Drinks	<b>\$2.75</b>
Bottled Fruit and Vegetable Juices	<b>\$3.25</b>
60 oz. Pitcher of Juice (orange, apple, grapefruit, tomato)	<b>\$12.95</b>
Freshly Baked Danish, Muffin or Croissant	<b>\$2.75</b>
Cookies by the Dozen	<b>\$8.95</b>
Whole Fresh Fruit	<b>\$3.25</b>
Baked Banana Bread	<b>\$2.75</b>
Assorted Squares	<b>\$2.95</b>
Bagel and Cream Cheese	<b>\$2.75</b>
Bagel and Cream Cheese with Smoked Salmon	<b>\$11.95</b>
Assorted Chocolate Bars	<b>\$2.50</b>
Fresh Fruit Cuts	<b>\$5.75</b>
Toast with Preserves	<b>\$2.75</b>

The RAMADA HOTEL serves  
Fresh Ground Brewed *Joffe's* Coffee and Four Star Red Rose Tea  
Menu prices listed are subject to change  
All prices are subject to 18% gratuity and 5% GST.

THEME BREAKS



<b>Sweet Indulgence</b>	<b>\$14.50</b>
Fancy French Pastry Dark Chocolate Fondue with Fruit Cuts and Seasonal Berries Coffee and Tea	
<b>Good Health</b>	<b>\$12.95</b>
Whole Fresh Fruit Nutra Bars® Assorted Yogurts Coffee and Tea	
<b>Grand Slam</b>	<b>\$12.95</b>
Ice Cream Sundae Bar Popcorn Licorice Twizzlers® Coffee and Tea	
Ballpark Franks (add \$2.50 per person) Soft Drinks (add \$1.95 per can consumed)	
<b>High Tea</b>	<b>\$14.95</b>
Scones with Clotted Cream Preserves Specialty Sandwiches Petite Fours Assorted Regular and Herbal Teas Coffee on request	
<b>Cattle Drive</b>	<b>\$15.95</b>
Beef Jerky Air Dried Fruits Corn Tortilla Chips with Pace Piquant® Sauce Non-alcoholic Margarita Punch	
<b>Fresh Fruit Garden</b>	<b>\$13.95</b>
Variety of Whole and Cut Fruits Berries in Season with Honey Yogurt Dip Banana Bread Bottled Fruit Juices	

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BREAKFAST BUFFETS



<b>CONTINENTAL</b>	<b>\$10.50</b>	<b>MORNING RISER</b>	<b>\$16.95</b>
		<i>Minimum 10 people</i>	
Chilled Fruit Juices		Chilled Fruit Juices	
Danish, Muffins & Croissants		Danish & Muffins	
Butter and Preserves		Assorted Dry Cereals	
Coffee & Tea		Scrambled Eggs	
		Bacon, Sausage or Ham	
		Sautéed Potatoes	
		Butter and Preserves	
		Coffee & Tea	

<b>HARVEST TABLE</b>	<b>\$19.95</b>	<b>HEART SMART</b>	<b>\$19.95</b>
<i>Minimum 10 people</i>		<i>Minimum 10 people</i>	
Chilled Fruit Juices		Whole Fruit	
Assorted Dry Cereals		Cereals and Whole Grains	
Sliced Fruit Platter		Assorted Fruit Yogurts	
Scrambled Eggs		Cholesterol Free Scrambled Eggs	
Bacon and Sausages		European Breakfast Sausage	
Pancakes or French Toast		Sliced Fruit Platter	
Sautéed Potatoes		Banana Bread	
Danishes and Muffins		Coffee & Tea	
Butter and Preserves			
Coffee & Tea			

**Special Enhancements to Scrambled Eggs:**

Green & Red Peppers	add	\$2.00 per person
Cheddar & Green Onions	add	\$2.00 per person
Sautéed Mushrooms	add	\$2.00 per person
Diced Ham	add	\$2.00 per person
Diced Tomato	add	\$2.00 per person
Sliced Smoked Salmon	add	\$4.00 per person

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BRUNCH  
Minimum 10 people



\$23.95

Muffins, Danish, Croissants

Cereal Bar

Assorted Dried Fruits  
(apricots, raisins, prunes, banana chips, coconut)

Fresh Fruit Cuts

Yogurt

Three Assorted Salads

Bacon and European Sausage Links

Scrambled Eggs

O'Brien Potatoes

Pancakes or French Toast

Fresh Baked House Rolls

Dessert Buffet

Fresh Brewed Coffee & Tea

**Choice of one of the following:**

Carved Honey Ham

Carved Baron of Beef au jus

Veal Tortellini in Pesto Cream

Red Snapper with Dill Crust

Eggs Benedict

**Special Enhancements:**

Omelette Station	add	\$ 4.00 per person
Extra Entrée	add	\$ 5.00 per person
Seafood Platter	add	\$13.95 per person
Cold Cut Deli Tray	add	\$ 9.95 per person

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LIGHT LUNCHEON BUFFETS

Minimum 10 people



<b>Number One</b>	<b>\$18.95</b>	<b>Number Two</b>	<b>\$19.95</b>
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Chef's Kettle of Soup with Crackers  
Variety of Sandwiches including Quartered,  
Finger and Wraps with assorted fillings  
Crisp Vegetables with Dip  
Fresh Ground Coffee and Tea

Chef's Daily Soup Creation  
Tossed Salad  
Assorted Subs and Croissants  
With a Variety of Fillings  
Crisp Vegetables with Dip  
Fresh Ground Coffee and Tea

<b>Number Three</b>	<b>\$20.95</b>	<b>Number Four</b>	<b>\$20.95</b>
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Soup from the Chef's Kettle  
Build Your Own Sandwich with a  
Variety of Sliced Meats, Cheeses, and Spreads  
Assorted Breads and Rolls and Garnishes  
Potato Salad  
Cole Slaw  
Fresh Fruit Slices  
Dessert Squares  
Fresh Ground Coffee and Tea

Soup du Jour  
California Mixed Lettuces with Two Dressings  
Alfalfa Sprouts and Croutons  
Specialty Sandwiches and Wraps made on an  
Assortment of breads including Bagels, Foccacia,  
Ciabatta, Sour Dough with deluxe fillings  
Fresh Fruit Slices  
Fresh Ground Coffee and Tea

**Enhancements (per person)**

Tossed Salad	\$3.50
Dessert Squares	\$2.95
Vegetables & Dip	\$5.50
Fresh Cut Fruit Tray	\$5.75
French Pastries	\$3.75
Fruit Tarts	\$3.75
Cookies	\$8.95 per dozen

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LIGHT HOT LUNCHEON BUFFETS

Minimum 10 people



<b>Number Five</b>	<b>\$21.95</b>	<b>Number Six</b>	<b>\$21.95</b>
Tossed Salad		Caesar Salad	
Soft & Hard Taco Shells		Rolls & Butter	
Taco Chilli Beef or Fajita Chicken		Pasta with Chicken Alfredo,	
Sour Cream, Salsa, Cheese, Onion & Jalapenos		Bolanaise Sauce or Tomato Sauce	
Fruit Tarts		French Pastries	
Fresh Ground Coffee & Tea		Fresh Ground Coffee & Tea	

<b>Number Seven</b>	<b>\$20.95</b>	<b>Number Eight</b>	<b>\$20.95</b>
Chef's Daily Soup Creation		Caesar Salad	
BBQ Alberta Beef & Kaisers Buns		Assorted Pizzas	
Cheese Sauce		To Include;	
Cole Slaw		Pepperoni, Hawaiian & Greek Vegetarian	
Assorted Cookies		Assorted Dessert Squares	
Fresh Ground Coffee & Tea		Fresh Ground Coffee & Tea	

**Enhancements (per person)**

Tossed Salad	<b>\$3.50</b>
Dessert Squares	<b>\$2.95</b>
Vegetables & Dip	<b>\$5.50</b>
Fresh Cut Fruit Tray	<b>\$5.75</b>
French Pastries	<b>\$3.75</b>
Fruit Tarts	<b>\$3.75</b>
Cookies	<b>\$8.95 per dozen</b>
Additional Item	<b>\$5.00</b>

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HOT LUNCHEON BUFFET

Minimum 15 people



\$26.95

Chef's Kettle of Soup with Crackers

California Mixed Lettuces with Two Dressings

A Variety of Three Salads

Alfalfa and Croutons

Bread Selection

**Choice of one of the following:**

(Add \$5.00 per person for each additional item)

De Boned Chicken Legs Filled with Spicy Chorizo Sausage

Slow Roasted Porkloin, Wild Mushroom Cream

Slow Roasted Baron of Beef, Natural Pan Juices

Applewood Smoked Pork Loin, Cranberry Jus

Pan Seared Chicken Breast with your choice of Parmesan Crust with Tomato Sauce, Chipotle Rub, A La Orange or Merlot Roast Shallot Sauce

Salmon Filet – Lemon Dill Beurre Blanc, Candied Peppered or Keylime Chili Rub

Spinach & Cheese Cannelloni or Wild Mushroom Ravioli

Baked Three Cheese Meat Lasagna, Vegetarian Lasagna or Seafood Lasagna

**All Entrees are accompanied by Seasonal Mixed Vegetables and your choice of one of the following:**

Roasted Potatoes, Rice Pilaf,  
Buttered Noodles or Rice Vermicelli

*Dessert Buffet that includes:*

Cakes, Squares, French Pastries, Mousse and Tarts

Fresh Brewed Coffee and Tea

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PLATED LUNCHES  
Minimum 15 people



\$27.95

Fresh Baked Rolls with Creamy Whipped Butter

California Mixed Lettuces

*or*

Chef's Kettle of Soup

*or*

Chilled Tomato Juice with Lemon

**Choice of one of the following:**

Shallow Fried Sole Filet and Lemon Pesto

6 oz. New York Steak with Herb Butter and Onion Crisp

Seared Herbed Chicken Supreme, Green Peppercorn Brandy Cream

Skewered Pork, Chicken or Beef Souvlaki Tatziki

Poached Chicken Breast in Light Curry Cream

Spinach & Cheese Cannelloni

Wild Mushroom and Vegetable Ravioli in Tomato Basil Rosé Sauce

Baked Three Cheese Meat Lasagna, Vegetarian Lasagna or Seafood Lasagna

**All entrees are accompanied by Fresh Seasonal Mixed Vegetables and your choice of one of the following :**

Roasted Potato, Rice or Buttered Noodles

**Choice of one of the following:**

Double Chocolate Mousse and Honey Wafer

Fruit Medley with Triple Sec

Frozen Fruit Yogurt **or** Ice Cream

Fresh Brewed Coffee and Tea

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LIGHT PLATED LUNCHEON

Minimum 15 people



The following include:

Fresh Baked Rolls with Creamy Whipped Butter  
Chilled Tomato Juice  
Fresh Brewed Coffee and Tea

Cold Poached Salmon Filet with Tarragon Dressing  
Rotini Salad  
Marinated Vegetables  
**\$20.95**

Cold Breast of Chicken  
Cranberry Ginger Mayonnaise  
Curry Pasta Salad and Marinated Vegetables  
**\$20.95**

Deli Plate  
Assorted Cold Meats, Swiss and Cheddar Slices  
Potato Salad and, Selection of Pickles  
**\$19.95**

Assorted Seasonal Sliced Fresh Fruit and Berries  
Peach Yogurt Dip  
Cottage Cheese  
**\$18.50**

California Style Salad  
A Variety of Mixed Leaves and

**With your choice of:**

6 oz. Charbroiled New York Steak with Herb Butter  
**or**  
Grilled Chicken Breast with Ginger Glaze  
**or**  
6 Gulf Prawns with Lemon Garlic  
**\$21.95**

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DINNER BUFFET  
Minimum 20 people



**\$31.95**

Fresh Baked Rolls with Creamy Whipped Butter  
Relish Tray  
Mixed Fresh Greens  
Variety of Five Salads  
Fresh Vegetables with Dip

**Choice of one of the following:**

(Add \$5.00 per person for each additional item)

Carved Slow Roast of Beef and Okanagan Red Wine Sauce

Poached Chicken Supreme with a Pernod Saffron Dill Sauce, Wild Mushroom Cognac Cream  
or Chardonnay Tarragon Cream

Roast Tom Turkey with Sage Stuffing and Cranberry Gravy

Pan Seared Chicken Breast with your choice of Parmesan Crust with Tomato Sauce, Chipotle Rub,  
A La Orange or Merlot Roast Shallot Sauce

Pan Seared Sole Almandine, Lemon Pesto or Herb Citrus Butter

Salmon Filet – Lemon Dill Beurre Blanc, Candied Peppered or Keylime Chili Rub

Maple Cured Smoked Pork Loin with Cider Jus or Old Fashion Baked Ham with Madeira Sauce

Baked Three Cheese Meat Lasagna, Vegetarian Lasagna or Seafood Lasagna

Spinach & Cheese Cannelloni or Wild Mushroom Ravioli

**All entrees are accompanied by Fresh Seasonal Mixed Vegetables and your choice of one of the following :**

Roast Potato, Garlic Mashed Potato, Scallop Potato, Steamed Parsley Potato, Parisienne Potato , Rice or Buttered  
Noodles

*Chef's Dessert Buffet includes:*

Cakes, Pies, Squares and assorted Mousse  
Fresh Ground Coffee and Tea

**Enhancements (per person)**

Deli Meat Platter and Relish Tray	\$9.95
Fresh Sliced Fruit	\$5.75
Fresh Sliced Fruit with Chocolate Fondue	\$9.95
Cheese Board and Crackers with Relish Tray	\$9.95
French Pastries & Fruit Tarts	\$3.75
Cold Seafood Platter	\$13.95

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PREMIUM DINNER BUFFET

Minimum 20 people



**\$49.95**

Fresh Baked Rolls with Creamy Whipped Butter  
Broccoli and Cauliflower Florets with Dip  
Celery and Carrot Spears  
Assorted Pickles and Peppers  
California Mixed Greens, Potato Pimento Salad,  
Pasta Salad, Marinated Vegetable Salad,  
Shrimp and Cucumber Salad, Coleslaw

An arrangement of Smoked, Marinated and Poached Seafood  
Decorated Platter of Assorted Cold Sliced Meats & Pâté

**Choice of one of the following:**

(add \$5.00 per person for each additional item)

Carved Prime Rib of Beef with Truffled Okanagan Red Wine Sauce

Poached Chicken Supreme with a Pernod Saffron Dill Sauce, Wild Mushroom  
Cognac Cream or Chardonnay Tarragon Cream

Pan Seared Sole Almandine or Lemon Pesto

Pan Seared Chicken Breast with your choice of Parmesan Crust, Chipotle Rub,  
A La Orange or Merlot Roast Shallot Sauce

Carved Roasted or Smoked Beef Tenderloin and Morel Sauce or Slow Roasted Striploin

Roast Tom Turkey with Sage Stuffing and Cranberry Gravy

Salmon Filet – Lemon Dill Beurre Blanc, Candied Peppered or Keylime Chili Rub

Baked Three Cheese Meat Lasagna, Vegetarian Lasagna or Seafood Lasagna

Spinach & Cheese Cannelloni or Wild Mushroom Ravioli

**All entrees are accompanied by Fresh Seasonal Mixed Vegetables and your choice of  
one of the following :**

Roast Potato, Garlic Mashed Potato, Scallop Potato, Steamed Parsley Potato, Parisienne  
Potato , Rice or Buttered Noodles

*Chef's Dessert Buffet Includes:*

French Pastries, Fruit Tarts, Cakes, Pies  
Chocolate Fruit Fondue, and assorted Mousse  
Fresh Brewed Coffee and Tea

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THEME BUFFETS  
Minimum 20 people



**ASIAN Theme                    \$32.95**

Vegetable Tray  
Tossed Salad  
Variety of Five Salads

**Choice of two of the Following:**

Sweet & Sour Chicken  
BBQ Chinese Style Pork over Rice Vermicelli  
Chicken Stir Fry  
Ginger Beef with Julienne Vegetables  
Roasted Hoisin Duck  
Dim Sum and Pork Dumplings

**Also includes:**

Steam Fried Rice or Cantonese Noodles  
Vegetable Chop Suey with Bok Choy

Dessert Buffet of:

Cakes, Mousse, Squares and Pie  
Fortune Cookies

Fresh Brewed Coffee and Tea

**EAST INDIAN                    \$32.95**  
**Theme**

Papadums and Rolls  
Chutney  
Raita  
Hot Peppers  
Variety of Five Salads includes Tossed

**Choice of two of the following:**

Buttered Chicken  
Tandoori Chicken  
Lamb Curry  
Beef or Lamb Korma  
Chicken, Lamb, Beef or Vegetarian  
Byrianni

**Also includes:**

Saffron Basmati Rice  
Potato and Cauliflower Curry  
Turmeric Mixed Vegetable

Naans (\$2.00 extra per person)  
Additional Item (\$5.00 extra per person)

Dessert Buffet of:

Cakes, Mousse, Squares and Pies

Fresh Brewed Coffee and Tea

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## CONTINUED THEME BUFFETS

*Minimum 20 people*



### ITALIAN Theme \$36.95

Fresh Baked Rolls  
Crisp Leaves of Romaine Lettuce with  
Caesar Dressing  
Marinated Tomato Salad with  
Balsamic Vinegar  
Pasta Salad  
Italian Deli Platter and Relish Tray

#### Choice of two of the following:

Veal Cannelloni  
Spinach and Ricotta Cannelloni  
Seafood Pasta  
Baked Tortellini in Tomato Pesto  
Lasagna with Three Cheeses  
Pan Seared Cod Filet with Spicy  
Tomato Coulis  
Vegetable & Mushroom Ravioli  
Vegetarian Lasagna

#### Also includes:

Pasta with your choice of two of the following:  
Alfredo, Bolanaise, Tomato or Clam Sauce

Italian Style Mixed Vegetables

#### Dessert Buffet of:

Cakes, Mousse, Squares and Pies

Fresh Brewed Coffee and Tea

### EUROPEAN Theme \$44.95

Fresh Baked Rolls  
Vegetable Tray  
Relish Tray  
Mixed Greens & Variety of Five Salad  
Proscuito Bunder Fleisch with  
European Style Cold Cuts  
Pâté & Terrines

#### Choice of one of the following:

Leg of Lamb Provincial  
Whole Beef Tenderloin wrapped in Puff  
Pastry  
Poached Salmon Filet Champagne  
Poached Supreme of Chicken  
with Wild Mushroom Cognac Cream  
Slow Roast Rib Eye of Beef  
Cracked Pepper Jus

#### Also includes:

Parisian Potatoes **or** Rice Pilaf  
Mixed Seasonal Vegetables

#### Dessert Buffet of:

Cakes, Mousse, Squares and Pies

Fresh Brewed Coffee and Tea

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PLATED DINNERS

Minimum 20 people



**ALL DINNERS INCLUDE:**

Fresh Baked Rolls with Whipped Creamery Butter  
The Appropriate Starch and Market Vegetables  
Fresh Brewed Coffee and Tea

**Your Choice of:**

California Mixed Greens with Sun Dried Tomato Vinaigrette

or

Chef's Daily Soup Creation

**Alternative Appetizers:**

Traditional Caesar Salad	add \$2.95
Spinach Salad with Mushrooms and Egg, Kiwi Mandarin Dressing	add \$3.25
Baby Lettuces with Feta and Prosciutto, Lemon Pepper Vinaigrette	add \$3.25
Lobster Bisque under Herbed Chantilly	add \$3.75
Chicken Bisque with Wild Rice	add \$3.50
Double Beef Consommé vegetables Julienne with Sherry	add \$3.25

**Special Enhancements:**

Smoked Salmon or Gravlox, Traditional Garnish	add \$6.25
House Pâté en Croute with Cranberry Relish	add \$5.75
Baby Shrimp and Red Cocktail Sauce	add \$6.25
Assorted Sorbets	add \$2.95

**Your Choice of Entrée:**

Candied Pepper Atlantic Salmon or Grilled Salmon Keylime Chili Rub	\$27.95
Poached Salmon Tarragon Hollandaise	\$27.95
Sole Paupiettes with Vegetable Julienne and Chardonnay Cream	\$27.95
Teriyaki Ginger Chared Halibut Filet	\$29.95
Half Roasted Chicken, Southwestern Style	\$26.95
Hand Crafted Chicken Cordon filled with Swiss Gruyere and Back Bacon	\$29.95
Roast Tom Turkey with Sage Dressing, Cranberry Gravy	\$24.95
Oven Roasted Skin on Chicken Breast with Herbs, Lemon Garlic infused Jus Lie	\$27.95
Chicken Breast and Wild Mushroom Sauce	\$27.95
Alberta Prime Rib of Beef and Okanagan Red Wine Sauce	\$39.95
Whiskey Marinated Striploin of Beef with Truffled Jus Lie	\$37.95
7oz AAA Beef Tenderloin on Roast Shallot Port Wine Glaze	\$39.50
8 ounce New York Steak, Brandied Demi Glaze	\$35.95
Smoked Porkloin with Granulated Maple Syrup Crust	\$28.95
Escalope of Veal and Gulf Prawns - Lemon Butter	\$39.95

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## CONTINUED PLATED DINNERS



You're Choice of one of the Following Desserts:

Chocolate Pâté with Assorted Fruit Purees  
Kahlua Chocolate Mousse with Honey Wafer  
Black Forest Cake  
Apple Strudel and Warm Cinnamon Cream  
Cheese Cake with Assorted Fruit Purees  
Mile High Carrot Cake  
Tiramisu with Chocolate Drizzle  
Fruit Pie

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RECEPTION ENHANCEMENTS



Sake Marinated Ginger Salmon - Sambel Mustard Cream - <i>Serves 15</i>	<b>\$185.00 per side</b>
Candied Peppered Salmon - <i>Serves 15</i>	<b>\$185.00 per side</b>
Smoked BC Salmon with Pumpernickel and Garnishes	<b>\$185.00 per side</b>
Gulf Prawns Provincial, Flambéed with Pernod	<b>\$48.00 per dozen</b>
Shrimp Pyramid with Cocktail Sauce	<b>\$48.00 per dozen</b>
Sushi and Sashimi	<b>market price</b>
Roast Turkey with Cranberry Mayonnaise & Sour Dough Rolls - <i>Serves 30</i>	<b>\$250.00</b>
Carved Roast Alberta Striploin with Rolls - <i>Serves 20</i>	<b>\$295.00</b>
Carved, Smoked Applewood Alberta Tenderloin with Rolls - <i>Serves 15</i>	<b>\$295.00</b>
Maple Glazed Boneless Ham Leg with Assorted Mustards & Sour Dough Rolls <i>Serves 30 people</i>	<b>\$250.00</b>
Deli Meat Platter with Rolls and Pickles	<b>\$9.95 per person</b>
Fresh Vegetables with Two Dips	<b>\$5.50 per person</b>
Fresh Sliced Fruit	<b>\$5.75 per person</b>
Fresh Sliced Fruit with Chocolate Fondue	<b>\$9.95 per person</b>
Cheese Board with Crackers and Relish Tray	<b>\$9.95 per person</b>
Assorted Cocktail Sandwiches	<b>\$7.95 per person</b>
Assorted Dry Snacks (pretzels, nuts & bolts, tortilla & potato chips with dips)	<b>\$3.00 per person</b>
Ice Carving (one block)	<b>market price</b>
Seafood Platter	<b>\$13.95 per person</b>
French Pastries	<b>\$3.75 each</b>

The RAMADA HOTEL serves  
Fresh Ground Brewed *Joffee's* Coffee and Four Star Red Rose Tea  
Menu prices listed are subject to change  
All prices are subject to 18% gratuity and 5% GST.

HORS D'OEUVRES



**HOT**

**\$17.95 per dozen**

*Minimum 1doz per Item*

Pork Dumplings  
Deep Fried Wontons  
Peppered Chicken Strips  
Cheddar Cheese Bites  
Mini Vegetable Samosas  
Battered Crisp Scallops  
Teriyaki Meatballs  
Mini Spring Rolls  
Chicken Wings (Hot, BBQ, Teriyaki,  
Salt & Pepper, Honey Garlic)

**COLD**

**\$17.95 per dozen**

*Minimum 1doz*

*Chef's Canapé Selection Consisting of:*

Bouchees stuffed with Cream Cheddar  
Creamy Smoked Salmon Mousse  
Salami filled with Horseradish Cream  
Ham and Cream Cheese Spiral  
Chicken Liver Parfait on Rye

DELUXE HORS D'OEUVRES



**HOT**

**\$18.95 per dozen**

*Minimum 3doz per Item*

Lobster Filo Rolls  
Chicken Tandoori Strips  
Tempura Vegetables  
with Ginger Glaze  
Dim Sum with Spiced Vinegar  
BBQ Duck Quesadillas  
Peppered Alligator Crisps  
Chicken Sate - Peanut Sauce

**COLD**

**\$18.95 per dozen**

*Minimum 1doz*

*Chef's Canapé Selection Consisting of:*

Shrimp in Seafood Cocktail Mousse  
Creamy Pesto and Havarti Cheese  
Bouchees of Caviar and Herbed Philly  
Pate de Fois  
Mini Scallops on Zucchini  
Mussels with Curry on Rye  
Surimi Crab on Seafood Mousse  
Smoked Salmon Mousse  
with Horseradish Cream

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Fresh Ground Brewed *Joffee's* Coffee and Four Star Red Rose Tea

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## BAR SERVICE



### CASH BAR

The Hotel will provide complete bar services including bartender, and a ticket seller. A bartender charge and a ticket seller charge of **\$12.00 per hour** (minimum 4 hours) will be applied if bar sales are less than \$300.00. Prices include 5% GST, gratuity at guest's discretion.

Regular Brands	\$5.25
Premium Brands	\$5.50
Domestic Beer	\$5.25
Imported Beer	\$5.50
House Wine (by the glass)	\$5.25
Canadian Liqueurs	\$5.25
Imported Liqueurs	\$5.75

### HOST BAR

The Hotel will provide complete bar service including bartender, glasses, ice and mix. Charges will be on a per drink basis for liquor, wine and beer consumed. A bartender charge of **\$12.00 per hour** (minimum 4 hours) will be applied if consumption is less than \$300.00.

Regular Brands	\$4.75
Premium Brands	\$5.25
Domestic Beer	\$4.75
Imported Beer	\$5.25
House Wine (by the glass)	\$4.75
Canadian Liqueurs	\$5.00
Imported Liqueurs	\$6.00

### PUNCH

Fruit Punch, serves 40 4 oz. servings	\$ 40.00 per gallon
Liquor Punch, serves 40 4 oz. servings	\$180.00 per gallon
Champagne Punch, serves 40 4 oz. servings	\$ 60.00 per gallon

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WINE LIST



All wines 750 ml unless noted.

**WHITE**

Gold Coast Chardonnay [Australia]	\$23.00
Jackson Triggs Chardonnay [Canada]	\$22.00
Sawmill Creek Chardonnay [Canada]	\$20.00
Inniskillen Riesling [Canada]	\$36.00
Folonari Pinot Grigio [Italy]	\$30.00
Schneider Piesporter Michelsberg [Germany]	\$24.00
Mommessin Export [France]	\$22.00
Corbett Canyon White Zinfandel [United States]	\$25.00

**RED**

Jacob's Creek Shiraz-Cabernet [Australia]	\$29.00
Jackson Triggs Cabernet Sauvignon [Canada]	\$23.00
Inniskillen Pinot Noir	\$30.00
Sawmill Creek Merlot [Canada]	\$21.00
Mouton Cadet [France]	\$29.00
Chianti Ruffino [Italy]	\$32.00

**SPARKLING**

President [Canada]	\$24.00
Moet & Chandon [France]	\$130.00
Mumm Extra Dry [France]	\$115.00
Henkel Trocken [Germany]	\$28.50

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