



RAMADA®

2014 Catering Menu and Guide to Meeting Services



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June 2014

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 staff in exceeding your expectations.

All prices are subject to change and will be confirmed no more than three months prior to an event.

All catering is subject to 18% service charge 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.

All food and beverage contracted is for in-hotel consumption only.

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.

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.

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 at least one week prior to the event.

A deposit may be required in order to confirm a booking. One hundred percent of the estimated total bill may be required at least 24 hours prior to the scheduled start of the event. The balance, if any, 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 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.

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.

The menus contained within are suggestions only. If you wish, our Chef will meet with you to prepare a menu to your budget and specifications, including any special dietary needs.

REFRESHMENT BREAKS



CONTINENTAL DIVIDE

\$13.95

Freshly brewed Columbian 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 and mid afternoon

A LA CARTE PRICES

10 Cup Thermos of Freshly Brewed Columbian Coffee	\$19.95
10 Cup Thermos of Hot Water with Four Star Tea Bags	\$19.95
Bottled Water	\$2.95
Assorted Soft Drinks	\$2.95
Bottled Fruit & Vegetable Juice or Kellogg's Special K Shakes	\$3.50
60 oz. Pitcher of Juice (orange, apple, grapefruit, tomato)	\$14.95
Freshly Baked Danish, Muffin or Croissant	\$2.95
Baked Banana Bread, Coffee Cake or Lemon Loaf	\$2.95
Bagel and Cream Cheese or Toast & Preserves	\$2.95
Bagel and Cream Cheese with Smoked Salmon	\$11.95
Fruit Yogurt (individuals)	\$2.95
Whole Fresh Fruit	\$3.50
Fresh Fruit Cuts	\$5.95
Assorted Dessert Cubes and Mini Cupcakes	\$3.25
Cookies by the Dozen	\$10.95
Assorted Chocolate Bar -- Energy Bar or Granola Bar	\$2.95

The Ramada Hotel serves Freshly Brewed Columbian Coffee and Four Star Red Rose Tea.

Menu prices are subject to change.

All prices are subject to 18% service charge and 5% GST.

June 2014

THEME BREAKS



Euro Indulgence	\$16.95
Sliced European Cold Cuts Assorted Cheese, Pickles and Rolls San Pellegrino Beverages	
Good Health	\$15.95
Whole Fresh Fruit and Banana bread Nutra Bars® & Granola and assorted cereal bars Assorted Yogurts and Kellogg's Special K shakes & Oasis Fruit Juices	
Grand Slam	\$15.95
Ice Cream Sundae Bar Popcorn Licorice Twizzlers® Coffee and Tea	
Ballpark Franks	add \$2.50 per person
Soft Drinks	add \$1.50 per can consumed
Half Time	\$16.95
Assorted Potato chips BBQ S&V Ripple Ranch Dip Nuts and Bolts Quarter Sandwiches Trail Mix Tortillas Chips and Salsa	
Cattle Drive	\$15.95
Beef Jerky Air Dried Fruits and Trail Mix Corn Tortilla Chips with Pace Piquant® Sauce Assorted Potato Chips	
Santa Fe	\$15.95
Tri-Colour Tortilla Chips and Salsa Chili Con Queso -Nacho Cheese Sauce Guacamole Bean Dip Non-Alcoholic Margarita Punch	

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June 2014

BREAKFAST BUFFETS

minimum 15 persons



CONTINENTAL \$12.95

Chilled Fruit Juices
Breakfast Bakery Goods
Butter and Preserves
Coffee & Tea

ALBERTAN \$19.95

Chilled Fruit Juices
Breakfast Bakery goods
Assorted Dry Cereals
Scrambled Eggs
Bacon, Sausage or Ham
Sautéed Potatoes
Butter and Preserves
Coffee & Tea

Fresh baked goods choose two of the following:

Danish, Muffin, Croissant, Bagels, Toast, Cinnamon Bun, Banana Bread,
Scones, Lemon loaf or Coffee Cake

HARVEST TABLE \$22.95

Chilled Fruit Juices
Pancakes or French Toast
Sliced Fruit
Assorted Dry Cereals
Sliced Fruit
Scrambled Eggs
Bacon and Sausages
Savory Potatoes
Breakfast Bakery Goods
Butter and Preserves
Coffee and Tea

ROCKY MOUNTAIN \$23.95

Chilled Fruit Juices
Cereals and Granola
Assorted Fruit Yogurts
Cholesterol Free Scrambled Eggs
Lean Deli meats with sliced Tomato and Pickles
Whole Grain Bread, Becel and Jams
Coffee and Tea

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BRUNCH
minimum 15 persons



\$28.95

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

Dessert Buffet

Fresh Ground Coffee & Tea

Choice of one of the following:

Carved Honey Ham (Min. 25 people)
Carved Baron of Beef au jus (Min 25 people)
Cheese Tortellini in Pesto Cream
Red Snapper with Dill Crust
Eggs Benedict

Special Enhancements:

Omelet Station	add \$ 7.00 per person
Additional Entrée	add \$ 7.00 per person
Seafood Platter	add \$11.95 per person
Cold Cut Deli Tray or Sliced Cheese	add \$ 5.95 per person
Eggs Benedict, Florentine or Smoked Salmon	add \$ 7.00 per person

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LIGHT SANDWICH BUFFETS



Number One \$22.95

Chef's Daily Soup Creation
Variety of Quartered and Finger Sandwiches
With assorted Fillings
Old Dutch Ripple Potato Chips
Relish Tray
Fresh Brewed Coffee and Tea

Number Two \$22.95

Chef's Daily Soup Creation
Assortment of Wraps and Croissants
With a variety of Fillings
Old Dutch Ripple Potato Chips
Pickle Tray
Fresh Brewed Coffee and Tea

Number Three 23.95

minimum 15 persons

Chef's Daily Soup Creation
Build Your Own Sandwich
With a Variety of
Sliced Meats, Cheeses & Spreads
Assorted Breads and Rolls and Garnishes
Potato Salad and Cole Slaw
Old Dutch Ripple Potato Chips
Relish Tray
Fresh Brewed Coffee and Tea

Number Four \$24.95

minimum 15 persons

Chef's Daily Soup Creation
Specialty Sandwiches and Wraps,
Assortment of Breads
Including: Subs, Focaccia, Ciabatta,
And Croissants
With Deluxe Fillings
Old Dutch Ripple Potato Chips
Pickle Tray
Fresh Brewed Coffee and Tea

Enhancements (per person)

Mixed Fresh Greens or Caesar Salad	\$4.95
Assorted Dessert Cubes & Mini Cupcakes	\$3.95
Vegetables & Dip	\$6.95
Fresh Cut Fruit Tray	\$6.95
French Pastries	\$4.50
Spinach or Humus Dips & Pita Points	\$6.95
House Baked Cookies	\$10.95 per dozen

Please specify any special dietary requirements 72 hours prior to your event. The Hotel offers vegetarian, gluten free and lactose free options.

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LIGHT HOT LUNCHEON BUFFETS

minimum 15 persons



Number Five \$26.95

Tossed Salad, Bean Salad and Corn Salad
Tortilla Shells
Taco Chili Beef or Fajita Chicken
Mexi Rice
Sour Cream, Salsa, Cheese,
Onion & Jalapenos
House Baked Cookies
Fresh Brewed Coffee and Tea

Number Six \$26.95

Chefs daily Soup Creation or
Chef's Mixed Greens or Caesar Salad
Choose One Entrée:
Shepard's Pie, Butter Chicken
Lasagna, Poached Salmon, Roast Chicken
Legs, Beef Stroganoff, Oriental Stir Fry or
Sweet n Sour Pork
Appropriate Starch, Vegetables and Rolls
House Baked Cookies
Fresh Brewed Coffee and Tea

Number Seven \$25.95

Chef's Daily Soup Creation
BBQ Alberta Beef
Kaiser Buns
Cheese Sauce
Cole Slaw
House Baked Cookies
Fresh Brewed Coffee and Tea

Number Eight \$24.95

Caesar Salad
Choose Pizzas or Calzones
to include:
Pepperoni, Hawaiian
& Greek Vegetarian
House Baked Cookies
Fresh Brewed Coffee and Tea
Gluten Free Thin Crust Pizza Available (upon
72 hour advance request)

Enhancements (per person)

Chef's Mixed Greens or Caesar Salad	\$4.95
Assorted Dessert Cubes & Mini Cupcakes	\$3.95
Vegetables & Dip	\$6.95
Fresh Cut Fruit Tray	\$6.95
French Pastries	\$4.50
Chili Con Queso	\$6.95
House Baked Cookies	\$10.95 per dozen
Additional Item	\$7.00

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HOT LUNCHEON BUFFET

minimum 15 persons



\$31.95

California Mixed Lettuces with Two Dressings

A Variety of Three Salads

Fresh Baked Rolls

Choice of one the following:

(Add \$7.00 per person for each additional item)

Salmon Filet – Lemon Dill Beurre Blanc: Candied Pepper *or* Key lime Chili Rub

Boneless Chicken Legs filled with Spicy Chorizo Sausage

Oven roast Chicken Breast with your choice of:
Parmesan Crust with Tomato Sauce *or* Chipotle Rub *or* Wild Mushroom
or Merlot Roast Shallot Sauce

Slow Roasted Baron of Beef, Red Wine Sauce

Roasted Pork Loin *or* Kessler Smoked Pork loin

Baked Three Cheese Meat Lasagna *or* Vegetarian Lasagna *or* Pasta Pescetore

Butternut Squash *or* Italian Sausage Ravioli
Spinach & Cheese Cannelloni *or* Wild Mushroom Ravioli
Ratatouille *or* Herb and Cheese Quiche

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

Garlic Mashed, Roasted Potatoes, Rice Pilaf
Buttered Egg Noodles, *or* Grilled Garlic Toast

Plus

Dessert Buffet that includes:
Fresh baked Pies, mini Cupcakes and Dessert Cubes
Fresh Brewed Coffee and Tea

Steamed Rum and Raisin Pudding Cake with Custard
Add \$3.00 per person

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PLATED LUNCH

minimum 15 persons



\$30.95

Fresh Baked Rolls with Creamery Butter

Chef's Mixed Lettuces

or

Daily Soup Creation

Choice of one the following:

Seared Herbed Chicken Supreme – Green Peppercorn Brandy Cream

Chicken Cordon Bleu

Char Broiled 7oz Top Sirloin Steak, Brushed with Herb Butter

Pan Seared Pork Loin Wild Mushroom Cream or Pork Picatta Milanese

Poached Atlantic Salmon, Lemon Dill Sauce

Baked Three Cheese Meat Lasagna

Wild Mushroom or Butternut Squash Ravioli in Tomato Basil Rosé Sauce

Spinach & Cheese Cannelloni

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

Garlic Mashed, Roasted Potatoes, Rice Pilaf,
or Buttered Egg Noodles

Choice of one of the following:

Kahlua Chocolate Mousse with Honey Wafer
Fruit Medley with Triple Sec

Add \$3.00 per person for the following

Apple Strudel and Cinnamon Cream

Cheese Cake with Assorted Fruit Purees

Tiramisu with Chocolate Drizzle

Fresh Baked Fruit Tart

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DINNER BUFFET
minimum 20 persons



\$36.95

Fresh Baked Rolls & Creamery Butter
Relish Tray
Chef's Mixed Greens
Variety of Five Salads
Fresh Vegetables with Dip

Your choice of one the following:

Salmon Filet – Lemon Dill Beurre Blanc, Candied Peppered *or* Key Lime Chili Rub
Greenland Halibut, Teriyaki Glaze, Lemon Pesto *or* Tomato Mushroom with Herb Crust
Roast Turkey with Sage Stuffing and Pan Gravy
Chicken Supreme with Wild Mushroom Sauce, Tarragon Cream *or* Tomato Parmesan
Carved Slow Roast of Certified Angus Beef, Red Wine Sauce
Roast Pork Loin with Madagascar Green Peppercorn Sauce
Old Fashioned Baked Ham, Rum Raisin Sauce
Wild Mushroom *or* Butternut Squash Ravioli in Tomato Basil Rosé Sauce
Spinach & Cheese Cannelloni

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

Garlic Mashed, Roasted, Scalloped Potato *or* Rice

Assorted Dessert Buffet

Enhancements (per person)

Additional Entrée	\$ 7.00	Fresh Sliced Fruit	\$6.95
Deli Meat Platter and Relish Tray	\$10.95	Fresh Sliced Fruit with Chocolate Fondue	\$10.95
Cold Seafood Platter	\$14.95	French Pastries & Fruit Tarts	\$3.95
Cheese Board, Crackers with Relish Tray	\$11.95	Steamed Plum Pudding with Custard	\$3.00

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June 2014

THEME BUFFETS

minimum 30 persons



ASIAN Theme \$36.95

Vegetable Tray
Spring Rolls or Egg Rolls
Chef's mixed greens or Caesar

Choice of **two** of the Following:

Sweet & Sour Chicken *or* Pork
BBQ Chinese Style Pork over Rice Vermicelli
Chicken, Pork *or* Beef Stir Fry
Ginger Beef with Julienne Vegetables
Lemon Chicken
Dim Sum and Pork Dumplings
Sweet & Sour Chicken *or* Pork
BBQ Chinese Style Pork over Rice Vermicelli

Also includes

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

Dessert Buffet of:

Cakes, Mousse, Squares and Pie
Fortune Cookies
Fresh Ground Coffee and Tea

EAST INDIAN Theme \$36.95

Papadoms and Rolls
Chutney and Riata and Hot Peppers
Chef's mixed greens or Caesar

Choice of **one** of the following pakoras

Or vegetarian samosas
Choice of one of the following entrees

Butter Chicken
Tandoori Chicken
Mutar or Saag Paneer
Beef *or* Lamb Korma
Chicken, Beef, Lamb *or* Vegetarian Byrianni

Also includes

Saffron Basmati Rice
Potato and Cauliflower
Tumeric Mixed Vegetable

Naans (\$2.00 extra per person)

Dessert Buffet of:

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

FILIPINO Theme

\$36.95

Vegetable Spring Rolls
Steamed Perfumed Rice
Pancit (thin rice noodle stir fry)
Vegetable Stir Fry

Choose **one** of the following:

Barbecue Pork Belly
Carved Whole Roast Porkloin
Roast Chicken with Lemon Grass

Filipino Barbecue Chicken
Adobo Pork *or* Chicken
Tilapia with Coconut or Sweet and Sour Sauce

Dessert Buffet of:

Cakes, Mousse, Squares and Pies
Fresh Ground Coffee and Tea
Fresh Fruit Salad (\$4.00 extra per person)
Chocolate Fondue with Assorted Fruit Cubes (\$10.95 per person)

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June 2014

THEME BUFFETS 2

minimum 30 persons



ITALIAN Theme \$38.95

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 or Spinach Ricotta Cannelloni
Chicken Cacciatore
Mixed Seafood Pasta
Three Cheese Tortellini in Tomato sauce

Meat or Vegetarian Lasagna
Vegetable & Mushroom Ravioli

Also includes:

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

Italian Style Mixed Vegetables

Dessert Buffet of:
Cakes, Mousse, Squares and Pies
Fresh Ground Coffee and Tea

EUROPEAN Theme \$49.95

Fresh Baked Rolls
Vegetable Tray
Relish Tray
Mixed Greens & Variety of Five Salads
Proscuitto Buntner Fleisch with
European Style Cold Cuts

Choice of **one** of the following:

Roast Leg of Lamb Herb Jus Lie
Whole Beef Tenderloin En Croute
Poached Salmon Filet Champagne Beurre Blanc
Poached Supreme of Chicken with Wild Mushroom
Sauce
Slow Roast AAA Strip Loin of Beef Red Wine Demi

Also includes:

Garlic mashed, Oven Roast Yukon Gold or Rice pilaf

Mixed Seasonal Vegetables

Dessert Buffet of:
Cakes, Mousse, Squares and Pies
Fresh Ground Coffee and Tea

Add \$7.00 for each additional hot item per person.

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June 2014

PREMIUM DINNER BUFFET

minimum 30 persons



\$67.95

Fresh Baked Rolls with Creamery 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

Carved Prime Rib of Beef with a Red Wine Merlot Sauce

Choice of one of the following:

(add \$7.00 per person for each additional item)

Baked Greenland Halibut with Mushroom Tomato Herb Crust
Salmon with Lemon Dill Buerre Blanc or Candied Peppered or Keylime Chili Rub

Chicken Supreme, Wild Mushroom Sauce
Chardonnay Tarragon Cream or Parmesan Crust with Tomato Sauce

Roast Turkey with Sage Stuffing and pan Gravy

Penne Pescatori,
Spinach and Cheese Cannelloni, Wild Mushroom or Butternut Squash Ravioli

Also includes one of
Garlic Mashed, Scalloped or Roast Potato, Rice, Noodles
and
Mixed Seasonal Fresh Vegetables

Chef's Dessert Buffet includes:
French Pastries, Fruit Tarts, Cakes, Pies,
Chocolate Fruit Fondue, and Assorted Mousse

Fresh Ground Coffee and Tea

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PLATED DINNERS

minimum 20 persons



ALL DINNERS INCLUDE:

Fresh Baked Rolls with Creamery Butter
The Appropriate Starch and Market Vegetables
Fresh brewed Columbian 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 \$3.95
Spinach Salad with Mushrooms and Egg, Creamy Herb Dressing	add \$3.95
Lobster Bisque under Herbed Chantilly	add \$3.95

Your Choice of Entrée:

Candied Pepper Atlantic Salmon	\$34.95
Grilled Salmon Keylime Chili Rub	\$34.95
Poached Salmon with Tarragon Hollandaise	\$34.95
Teriyaki Ginger Charred Halibut Filet	\$35.95
Roasted Chicken, Southwestern Style	\$30.95
Chicken Cordon Bleu with Swiss Gruyere and Back Bacon	\$34.95
Chicken Breast and Wild Mushroom Sauce	\$30.95
Roast Turkey with Sage Dressing, Pan Gravy	\$30.95
AAA Alberta Prime Rib of Beef and Okanagan Red Wine Sauce	\$44.95
8 ounce AAA New York Steak - Brandied Demi Glaze	\$36.95

Your Choice of one of the Following Desserts:

Kahlua Chocolate Mousse with Honey Wafer
Fresh Fruit Cup with Triple Sec

Add \$3.00 per person for the following:

Black Forest Cake
Apple Strudel with Cinnamon Cream
Cheese Cake with Assorted Fruit Purees
Tiramisu with Chocolate Drizzle
Fruit Pie
Gluten Free Chocolate Cake
Steamed Plum Pudding with Custard

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RECEPTION ENHANCEMENTS



Candied Pepper Salmon <i>(serves 15)</i>	\$185.00 per side
Smoked BC Salmon with Pumpernickel and Garnishes <i>(serves 15)</i>	\$185.00 per side
Gulf Prawns Provincial, Flambéed with Pernod	\$48.00 per dozen
Shrimp Pyramid with Cocktail Sauce	\$48.00 per dozen
Sushi and Sashimi	market price
Carved AAA Top round with Rolls <i>(serves 40 to 50)</i>	\$285.00
Maple Glazed Boneless Ham Leg with Assorted Mustards & Rolls	\$250.00
Deli Meat Platter with Rolls and Pickles	\$10.95 per person
Fresh Vegetables with Two Dips	\$6.95 per person
Fresh Sliced Fruit	\$6.95 per person
Fresh Sliced Fruit with Chocolate Fondue	\$10.95 per person
Cheese Board with Crackers and Relish Tray	\$11.95 per person
Assorted Quarter & Finger Sandwiches	\$9.95 per person
Assorted Dry Snacks (Pretzels, Nuts & Bolts, Tortilla & Potato Chips with Dips)	\$4.00 per person
Ice Carving (one block)	market price
Seafood Platter	\$14.95 per person
French Pastries	\$4.50 each
Nacho Chips with Seven Layer Dip	\$6.95 per person
Spinach Dip with Bread cubes or Hummus with Pita Points	\$6.95 per person

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HORS D'OEUVRES



HOT

\$12.95 per half dozen

minimum 1 dozen per item

Pork Dumplings
Sea Salt and Pepper Ribs
Peppered Chicken Strips
Cheddar Cheese Bites
Mini Vegetable Samosas
Battered Crisp Scallops
Teriyaki Meatballs
Mini Spring Rolls
Chicken Wings (with your choice of
Hot, BBQ, Teriyaki, Salt & Pepper, Honey Garlic
Chicken Sate Skewers
Breaded Fantail Shrimp
Cheese and Broccoli Mini Quiche

COLD Vegetarian Options

\$12.95 per half dozen

Canapes in 5 doz increments

COLD

\$12.95 per half dozen

minimum 1 dozen

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

COLD

\$12.95 per half dozen

minimum 1 dozen

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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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 **\$15.00 per hour** (minimum 4 hours) will be applied if bar sales are less than \$400.00.

Prices include 5% GST, gratuity at guest's discretion.

Regular Brands	\$6.00
Premium Brands	\$6.75
Domestic Beer	\$6.00
Imported Beer	\$6.75
House Wine (by the glass)	\$6.00
Imported Liqueurs	\$6.75
"Mocktails"	\$4.25
Soft Drinks & Juices	\$3.50

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 **\$15.00 per hour** (minimum 4 hours) will be applied if consumption is less than \$400.00.

Regular Brands	\$5.25
Premium Brands	\$6.00
Domestic Beer	\$5.25
Imported Beer	\$6.00
House Wine (by the glass)	\$5.25
Imported Liqueurs	\$6.00
"Mocktails"	\$3.75
Soft Drinks & Juices	\$3.00

PUNCH

Fruit Punch, serves 40 4 oz. servings	\$50.00 per gallon
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WINE LIST



All wines 750 ml

RED

Stone Road Vineyards VQA Okanagan House Wine	\$22.50
Copper Moon Shiraz	\$23.00
Lo Tengo Malbec	\$25.50
Red Rooster VQA Naramata Bench Cabernet Merlot	\$42.00
Wayne Gretzky VQA Cabernet Sauvignon	\$39.00

WHITE

Stone Road Vineyards VQA Okanagan House Wine	\$22.50
Copper Moon Chardonnay	\$23.00
Two Oceans Sauvignon Blanc	\$25.50
Red Rooster VQA Naramata Bench Gewurzteraminer	\$42.00
Wayne Gretzky VQA Pinot Grigio	\$39.00

SPARKLING

President [Canada]	\$24.20
Moet & Chandon [France]	\$109.00
Mumm Extra Dry [France]	\$109.00
Henkel Trocken [Germany]	\$28.60

If you have a personal preference for a wine or beverage not offered above, please contact our Catering Manager. The Hotel requests thirty days notice before your function to ensure the availability of your desired product.

The Ramada Hotel serves Freshly Brewed Columbian Coffee and Four Star Red Rose Tea.

Menu prices are subject to change.

All prices are subject to 18% service charge and 5% GST.

June 2014