



A La Carte

Freshly baked cookies in house and all our muffins and pastries are delivered daily from a local Calgary bakery.

10 cup thermos of freshly brewed Colombian coffee	22
10 cup thermos of hot water with four star tea bags	22
Bottled water	3
Assorted soft drinks	3
Bottled fruit & vegetable juice	3.5
60 oz. pitcher of juice (orange, apple, grapefruit, tomato)	16
Freshly baked Danish, muffin or croissant	3.5
Baked banana bread, coffee cake or lemon loaf	3.5
Bagel and cream cheese or toast & preserves	3.5
Bagel and cream cheese with smoked salmon	12
Fruit yogurt (individuals)	3
House made granola and yogurt parfait	4
Whole fresh fruit	3
Fresh assorted sliced fruit	7
Chocolate brownie sundae parfait	5
Assorted dessert cubes and mini cupcakes	4
Cookies by the dozen (served as a baker's dozen)	22
Assorted chocolate bar, energy bar or granola bar	3

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





Bakery Selection

Assorted muffins, fruit Danish, banana bread with or without chocolate, croissants and bagels.

Continental Divide

16

Choice of two items: assorted muffins, fruit Danish, banana bread, croissants and bagels.
Freshly brewed Colombian coffee, assorted tea, and fruit juice
Coffee and tea refreshed mid morning and mid afternoon

Fresh Start

17

Sliced assorted fresh fruit platter
Choose your favorite banana bread: chocolate or traditional
An assortment of breakfast bars and single serve yogurts
Chilled orange and apple fruit juices (60 oz pitchers)

Sweet and Salty

15

Assorted potato chips: BBQ, salt & vinegar and ripple served with ranch dip
Oven baked soft pretzels with mustard
Assorted mini chocolate bars
Assorted pop

Santa Fe Nacho Bar

17

“Build your own Nachos”
Tri color tortilla chips served with hot nacho cheese sauce
Guacamole, sour cream and salsa fresco on the side with tomatoes, olives and jalapenos toppings
Assorted pop

Breaks are priced per person (minimum 20 people) and are served with freshly brewed Columbian coffee and assorted tea. All prices are subject to 18% service charge and 5% GST. Menu prices are subject to change.





Continental 17

Assortment of muffins, fruit Danish, banana bread, croissants and bagels.
 Chilled fruit juices
 Assorted fresh sliced fruit
 Assorted single serve yogurt
 Freshly brewed Columbian coffee and assorted tea

Albertan 22

Assortment of muffins, fruit Danish, banana bread, croissants and bagels.
 Chilled fruit juices
 Assorted fresh sliced fruit
 Scrambled eggs with chives
 Smoked bacon and breakfast sausage
 Savory hashbrowns with onions and peppers
 Freshly brewed Columbian coffee and assorted tea

Canadian 27

Assortment of muffins, fruit Danish, banana bread, croissants and bagels.
 Chilled fruit juices
 Assorted fresh sliced fruit
 Assorted cereals
 Pancakes or French toast with Canadian maple syrup
 Scrambled eggs with chives
 Smoked bacon and breakfast sausage
 Savory hashbrowns with onions and peppers
 Freshly brewed Columbian coffee and assorted tea

Chef's Station 6

Add your personal chef “eggs your way” station
 Your personal chef attended egg station has all the options available. Design an omelet with an assortment of fillings or have your eggs your way.

Buffets are priced per person (minimum of 20 people).
 All prices are subject to 18% service charge and 5% GST. Menu prices are subject to change.





Our chefs start each day with fresh ingredients and craft house made soups. Breads are delivered every morning from our local Calgary bakery.

Soup Selections

- Clam chowder • Chicken noodle • Beef and barley • Cream of asparagus
- Split pea and ham • Cream of mushroom • Thai coconut chicken • Cream of tomato

Soup and Sandwich Lunch

21

Choose one of our craft house made soups

Mixed greens with dressing and vinaigrette

A selection of assorted sandwiches: in house slow roasted Alberta beef, black forest ham, roasted turkey breast, tuna and egg salads with vegetarian options

Old Dutch ripple potato chips with ranch dip

Assorted pickles

Freshly brewed Columbian coffee and assorted tea

Enhance your soup and sandwich lunch to include wraps and specialty breads

2

Soup and Build your own Sandwich Lunch

24

Choose one of our craft house made soups

Mixed greens with dressing and vinaigrette

Create your own sandwich with assorted meats, cheeses and fillings with a variety of toppings and condiments

Old Dutch ripple potato chips with ranch dip

Assorted pickles

Freshly brewed Columbian coffee and assorted tea

Soup and Hot Sandwich Lunch

27

Choose one of our craft house made soups

Mixed greens with dressing and vinaigrette

Rustic house made potato salad

Yukon gold French fries and gravy

Choose your hot sandwich:

In house slow roasted Alberta beef in our red wine au jus and BBQ pulled pork **OR**

Grilled Alberta beef and chicken breast burgers with cheese, bacon and mushrooms

Freshly brewed Columbian coffee and assorted tea

South of the Border Lunch

27

Mixed greens with dressing and vinaigrette

Tri color tortilla chips with house made salsa fresca

Build your own fajitas or tacos with marinated chicken, Alberta sirloin, sautéed onions and peppers

Mexican rice

Sour cream, salsa, shredded cheese, onion and jalapenos

Assorted bottled pop, juice and water are available to add to your lunch and charged based on consumption.

Lunch are priced per person (minimum of 20 people).

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Our chefs start each day with fresh ingredients and craft house made soups. Breads are delivered every morning from our local Calgary bakery. Family style is the newest trend in dining. Ask us about switching to a platter style lunch. We encourage seconds!

Soup Selections

- Clam chowder • Chicken noodle • Beef and barley • Cream of asparagus
- Split pea and ham • Cream of mushroom • Thai coconut chicken • Cream of tomato

Okanagan Lunch Buffet

- Choose one of our craft house made soups
- Mixed greens with dressing and vinaigrette
- Choose spinach mimosa or Italian pasta salad
- Vegetable crudité platter with ranch dip
- Chef's seasonal vegetables
- Assorted dessert table

Choose One Entrée

Herb roasted chicken with mushroom sauce served with roasted potatoes	27
Salmon fillet with a lemon dill beurre blanc sauce served with rice	29
Slow roasted Alberta AAA New York strip loin chef attended carving station	29
4 cheese baked tortellini served with garlic toast	26
Lasagna served with garlic toast (meat and vegetarian)	26

Enhancements to any Lunch Buffet

Sliced assorted fresh fruit platter for the dessert table	6
Choose an additional entrée	7
Assorted cookies by the dozen (baker's dozen)	22

Plated Lunch

Each meal includes fresh assorted warm rolls and bread in baskets at each table with whipped butter, starting with a mixed greens and finishing with our chefs house made chocolate mousse. Freshly brewed Columbian coffee and assorted teas served at the table.

Choose one Entrée

Spinach and cheese cannelloni	23
Herb roasted chicken supreme with wild mushroom sauce and garlic mashed potatoes	26
Atlantic salmon fillet blackened in Cajun spices, topped with a fruit salsa served with saffron rice	25
Tandori bone in chicken with saffron rice	25
7 oz Angus beef top sirloin steak with house made red wine sauce and roasted potatoes	27
8 oz AAA New York strip loin with peppercorn demi-glaze and garlic mashed potatoes	30

Enhancements to your Plated Lunch

Add soup to create a four course lunch	3.5
Upgrade your dessert to chocolate brownie with caramel sauce or strawberry cheese cake	3

Assorted bottled pop, juice and water are available to add to your lunch and charged based on consumption.

Lunch are priced per person (minimum of 20 people).

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



Our chefs source local ingredients when possible to ensure freshness using regional purveyors. Each meal includes fresh assorted warm rolls and bread in baskets at each table with whipped butter. Freshly brewed Columbian coffee and assorted teas are included.

Buffet Salad Selections

- Spinach mimosa • Italian pasta • Tomato and Bocconcini • Creamy coleslaw • Rustic potato
- Marinated beet and mandarin • Greek salad • Mixed bean salad • Caesar salad

Buffet Entree Selections

- Salmon filet with a lemon dill beurre blanc sauce served with basmati rice
- Salmon fillet blackened in Cajun spices, topped with a fruit salsa and saffron rice
- Herb roasted chicken supreme with wild mushroom sauce served with garlic mashed potatoes
- Herb crusted parmesan chicken served with fingerling potatoes
- Butter chicken house made from authentic traditional recipe served with basmati rice
- Slow roasted in house Alberta baron of beef with red wine sauce served with roasted potatoes
- Roast pork loin with Madagascar green peppercorn sauce served with lyonnais potatoes
- Spinach & cheese cannelloni
- Roast turkey with sage stuffing with pan gravy served with garlic mashed potatoes

Sonoma Buffet

37

- Mixed greens with dressing and vinaigrette
- Choose an additional fresh salad
- Assorted relish and pickle tray
- Chef's seasonal vegetables
- Choose one entree
- Assorted dessert table with sliced assorted fresh fruit

Niagara Buffet

43

- Mixed greens with dressing and vinaigrette
- Choose two additional fresh salads
- Assorted relish and pickle tray
- Chef's seasonal vegetables
- Choose two entrees
- Assorted dessert table with sliced assorted fresh fruit

Grand Buffet

48

- Mixed greens with dressing and vinaigrette
- Choose three additional fresh salads
- Assorted relish and pickle tray
- Chef's seasonal vegetables
- Choose three entrees
- Assorted dessert table with sliced assorted fresh fruit

Dinner is priced per person (minimum of 30 people).
All prices are subject to 18% service charge and 5% GST. Menu prices are subject to change.



Our chefs source local ingredients when possible to ensure freshness using regional purveyors. We have the ability to enhance your buffet selections with the following enhancement to your buffet menus to offer your guests something a little extra.

Enhancements to your Dinner Buffet

Chef crafted house made soup	3.5
Assorted deli meat platter	4.5
Artisan selection of cheeses with crackers	8
Cold seafood platter (prawns, mussels with candied and smoked salmon)	12
Upgrade to Alberta AAA New York strip loin	3.5
Upgrade to Alberta AAA prime rib	4.5
Enhance dessert by adding chocolate fondue station	3

Dinner is priced per person (minimum of 30 people).
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International Theme Menus

Our Chefs and culinary staff have an International background where they have worked and trained allowing us to create unique flavored International themed menus including Philippines, Indian and Asian to name just a few. We love to create custom menus and we look forward to working with your vision. See below different authentic menu examples from our culinary team.

Philippines

Pancit canton, chicken inasal and luchon

Indian

Tandori chicken, butter chicken, lamb korma and aloo gobi

Chinese

Char Sui (pork, chicken and duck), ginger beef, sweet and sour pork, dumplings

Plated Dinners

Each meal includes fresh assorted warm rolls and bread in baskets at each table with whipped butter, starting with a mixed greens salad and finishing with our chefs house made chocolate mousse. Freshly brewed Columbian coffee and assorted teas served at the table.

Let us know in advance of any food allergies or restrictions. With each plated meal a vegetarian and gluten free option is always available. Family style is the newest trend in dining. Ask us about switching to a platter style dinner. We encourage seconds!

Choose one entrée selection

Spinach and cheese cannelloni	25
Herb roasted chicken supreme with wild mushroom sauce served with garlic mashed potatoes	28
Tandori bone in chicken served with saffron rice	27
Atlantic salmon fillet blackened with Cajun spices topped with a fruit salsa served with saffron rice	29
Atlantic salmon fillet with a lemon dill beurre blanc sauce served with jasmine rice	29
7 oz Angus beef top sirloin steak with red wine sauce served with roasted potatoes	27
10 ounce AAA New York strip loin with peppercorn demi-glaze served with garlic mashed potatoes	40
7 oz Alberta beef bacon wrapped filet mignon served with roasted potatoes	44

Enhancements to your plated dinner

Add soup to make it a four course dinner	3.5
Upgrade your dessert to chocolate brownie with caramel sauce or strawberry cheese cake	3
Start the table with a tomato and a mushroom bruschetta with crostini (per table)	12

Dinner is priced per person (minimum of 30 people).
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Receptions

There are times when a formal sit down evening is too much and a social mingling is what is required. Let us create that experience for you and your guests with our reception menus. Imagine an atmosphere experience using a combination of sit down and high top tables while using our reception platters, hors d'oeuvres and action stations to create an exciting and unforgettable experience.

Platters

We design our platters with combining a wide selection and the recommended serving sizes making it easy to create that unique experience with the help of our sales team.

Platter selection

Assorted dry snacks (<i>serves 20 people</i>)	95
Pretzels, nuts & bolts, tortilla and potato chips with assorted dips	
Seven layer dip with tri color tortilla chips	95
Fresh assorted vegetable crudité's with two dips (<i>serves 20 people</i>)	115
Artisan selection of cheeses with crackers and relish tray (<i>serves 20 people</i>)	175
Sliced assorted fresh fruit (<i>serves 20 people</i>)	125
Assorted Sushi and rolls (<i>serves 8 - 10 people</i>)	100
Tuna, salmon, eel, ebi sushi with California and dynamite rolls	
Assorted Sashimi and rolls (<i>serves 8 - 10 people</i>)	150
Tuna, salmon, yellowtail, octopus with California and rainbow rolls	
Cold mixed Atlantic salmon platter smoked and candied (<i>serves 10 people</i>)	125
Seafood platter (<i>per person</i>)	14
Prawns, mussels, smoked salmon, candied salmon	
Assorted deli meat platter with rolls and pickles (<i>per person</i>)	11

Late Night Snacks

As the evening progresses, it's always nice to add a late snack for your guests. Late Night snacks are priced per person (*minimum of 40 people*).

Cold Late Night Snacks 12

Vegetable crudité platter with dip, artisan selection of cheeses and crackers, assorted deli sandwiches accompanied with dry snacks; nuts & bolts, tri color tortilla and potato chips with assorted dips.

Hot Late Night Snacks 18

Upgrade your cold snack menu with fantail prawns, mini spring rolls, dumplings and dipping sauces, plus warm nacho cheese sauce for the tri color tortilla chips

Poutine Party Snack 18

Some say this is the best late night snack ever! Yukon gold French fries with a selection of toppings including authentic Quebec cheese curds, BBQ pulled pork, Montreal smoked meat, bacon, green onions, and beef gravy on the side.

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Hors d'oeuvres

When ordering hors d'oeuvres for your event, we recommend the following pieces per person:

- Receptions held outside of meal periods ~ 8-12 pieces per person
- Receptions held during meal periods ~ 10-15 pieces per person
- Please order hors d'oeuvres by the dozen (minimum 4 dozen*)

Cold Hors d'oeuvres selection

Cold hors d'oeuvres are displayed on platters on your buffet stations or can be butlered by our professional serving staff offering a higher level of service**

Alberta beef canapé sliced thin and served on a crostini with a horseradish aioli	24
Smoked Atlantic salmon with cream cheese canapé served on a cucumber slice	24
Tuna Poke raw yellow fin tuna marinated in authentic Poke sauce served in bite size Asian wonton spoons	29
Tomato and Bocconcini skewers marinated in basil, olive oil and Italian seasonings	29

Hot Hors d'oeuvres selection

Hot hors d'oeuvres are presented at your buffet stations to stay hot during your event, or can be butlered by our professional serving staff offering a higher level of service**

Mini spring rolls with plum sauce	18
Pork dumplings with spiced vinegar	19
Sea salt and pepper ribs (<i>by the pound</i>)	18
Peppered chicken tenders with plum and honey mustard sauce	29
Mini vegetable samosa with sweet chili sauce	24
Teriyaki meatballs made in house	18
Chicken or Alberta beef satay skewers	28
Breaded fantail prawns with cocktail sauce	28
Cheese and broccoli mini quiche	18
Alberta beef, bacon and cheese mini sliders	36
Chicken wings: hot, BBQ, teriyaki, salt & pepper, or honey garlic	24

*Additional charges may apply

**Butler service is an additional \$4 per dozen

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A great way to create atmosphere for your reception event or you can simply add it to your existing buffet choice.

Pasta station

23

This station really helps to create a great experience as your guests smell the fresh ingredients simmering as your chef attended station creates two different pasta dishes. A combination of both vegetarian and protein based pastas. We add our own garlic toast as a side with this station.

Minimum 40 people (per person)

Prawn sauté station

18

One of our favorites! Your chef attended station sauté prawns in a garlic butter with diced onions and assorted peppers. The aroma from this station is hard to resist and always the favorite of our group events. This station is accompanied with basmati rice.

Minimum 40 people (per person)

Mussels station

18

Our chef creates 2 different styles of sautéed PEI blue mussels for your guests. A traditional white wine, shallots and garlic accompanied with a provincial style option of diced tomato, peppers and herbs. Served with a fresh French bread for dipping and basmati rice.

Minimum 40 people (per person)

Carving station

A chef attended carving station with all the trimmings. We use only Alberta AAA beef and slow roast it with the chefs feature rub. We cook our meat to a medium rare, however there is always some that will be medium and above. The selection of buns allows your guest to get sliced Alberta beef on a bun to dress with their favorite condiments including our famous horseradish, grainy mustard and mayo. What goes better with carved beef than our Yukon gold French fries on the side.

We are very proud to serve the best beef in the world. We use only AAA Alberta beef, from central Alberta aged 14 – 30 days with just the right amount of marbling. Our chefs rub with herbs and spices and allow to rest overnight. We slow roast for tenderness and flavor. We believe the best cooking is to medium rare.

Alberta AAA roast sirloin (<i>serves approximately 50 people</i>)	375
Alberta AAA New York strip loin (<i>serves approximately 35-40 people</i>)	450
When only the best will do! Beef tenderloin (<i>per person</i>)	25

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Beverages

10 cup thermos of freshly brewed Colombian coffee	22
10 cup thermos of hot water with four star tea bags	22
Bottled water	3
Assorted soft drinks	3
Bottled fruit & vegetable juice	3.5
60 oz. pitcher of juice (orange, apple, grapefruit, tomato)	16

Bar Service

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 \$18 per hour (minimum 4 hours) will be applied if consumption is less than \$500.

	Cash Bar	Host Bar
Regular brands	6	5.25
Deluxe brands	7	6
Domestic beer	6	5.25
Imported beer	7	6
House wine (<i>by the glass</i>)	6	5.25
Imported liqueurs	7	6
“Mocktails”	4	3.75
Soft drinks & juices	3.5	3

Punch

Fruit punch, serves 40 4 oz. servings (<i>cost per gallon</i>)	50
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Regular Brands

Wyborowa Vodka, Gibson’s Finest Canadian Whisky, Captain Morgan Rum, Gilbey’s Gin

Deluxe Brands

Grey Goose Vodka, Crown Royal Canadian Whisky, Bacardi Rum, Bombay Sapphire Gin



White Wines

Peller Estates Chardonnay (<i>Canada</i>)	28
Stoneleigh Sauvignon Blanc (<i>New Zealand</i>)	32
Lamberti Pinot Grigio (<i>Italy</i>)	32
Beringer Estate Chardonnay (<i>Napa Valley</i>)	34
Wayne Gretzky Pinot Grigio (<i>Canada</i>)	35
Evolution White (<i>Oregon</i>)	44

Red Wines

Peller Estates Cabernet-Merlot (<i>Canada</i>)	28
Peninsula Ridge Estates Cab/Merlot (<i>Canada</i>)	31
Pelee Island Pinot Noir (<i>Canada</i>)	32
Nugan Estate Scruffy's Shiraz (<i>Australia</i>)	34
Luigi Bosca Malbec (<i>Argentina</i>)	41
Evolution Red (<i>Oregon</i>)	45
Evolution Pinot Noir (<i>Oregon</i>)	49

Bubbles

Cupcake Prosecco (<i>California</i>)	32
Mumms Cordon Rouge (<i>France</i>)	110
Moet and Chandon (<i>France</i>)	110

If you have a personal favourite not offered above, please contact our catering sales team. The hotel requests thirty days notice before your function to ensure the availability of your desired product.



The Ramada Plaza 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 final guaranteed 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 Plaza Calgary Downtown. Deposits are non-refundable.

The Ramada Plaza Calgary Downtown will be the sole supplier of all food consumed in our banquet facilities. 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 cleanup charge of \$300.00 will be issued.

The Ramada Plaza Calgary Downtown 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 for live and recorded music entertainment, 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.

Audio Visual requirements

Our in house audio visual partner has everything you need and on site to set up your event.

Charges

Service Charge of 18% of total is applied to your bill, not including audio/video, meeting space or rooms. GST 5% is applied all charges including meeting space, rooms, and food, service charges and audio/video rentals.



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