

# Events and Meetings Catering Guide



# **EVENTS AND MEETINGS CATERING GUIDE**



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# À LA CARTE



All cookies and pastries are freshly baked daily in-house.

### À LA CARTE SELECTION

| Coffee and tea selection with milk, cream, and honey (per person)   | 3.95 |
|---|------|
| Bottled still or sparkling water  | 3.5  |
| Selection of bottled juices and canned Pepsi products   | 3.5  |
| Carafe of orange or apple juice   | 13.5 |
| Carafe of milk (2% or soy)  | 14   |
| Freshly baked muffins or assorted pastries (per dozen)  | 42   |
| Baked muffins, croissants, Danish, and banana bread (per person)  | 4    |
| Assorted bagels and plain cream cheese (per person)   | 4    |
| Assorted bagels, smoked salmon, plain cream cheese, red onions, capers, and sliced tomato <i>(per person)</i>                 | 8    |
| Individual flavoured yogurt   | 3    |
| Individual yogurt parfaits (per dozen)  | 54   |
| Fresh whole fruit (per piece)   | 3.5  |
| Fresh sliced fruit (per person)   | 8    |
| House made granola bars (per dozen)   | 36   |
| House made protein balls (per dozen)  | 38   |
| Sausage or bacon (per person)   | 5    |
| House made chocolate and peanut butter bars (per dozen)   | 42   |
| Freshly baked cookies (per dozen)   | 25   |
| Assorted dessert squares and mini cupcakes (per platter)  | 50   |
| Cheese platter served with Canadian and European cheese (5 varieties) with dried cranberries and crackers <i>(per person)</i> | 12   |



### BREAKFAST BUFFET



Each selection includes assorted fruit juices, freshly brewed Arabica coffee and specialty teas.

### **CONTINENTAL** | MINIMUM 10 PEOPLE

13

Fresh sliced seasonal fruit platter (GF) (V)

Individual yogurt parfaits (V)

Fresh baked assorted pastries

Served with preserves and butter

### **HEALTHY START | MINIMUM 15 PEOPLE**

16

Hot oatmeal bar with raisins, brown sugar, nuts, and dried cranberries, 2% and Soy Milk (GF) (V)

Fresh sliced seasonal fruit platter (GF) (V)

Individual fruit yogurts with roasted granola (GF) (V)

Assorted Artisan scones with house made berry compote (V)

### **ENERGY BOOST | MINIMUM 15 PEOPLE**

18

Breakfast wrap station with warm tortillas, scrambled eggs, aged cheddar cheese, diced pepper, green onions, and tomatoes

Hash brown potatoes (GF) (V) (DF)

Fresh sliced seasonal fruit platter (GF) (V)

### **HEART SMART | MINIMUM 15 PEOPLE**

19

Egg white frittata with roasted vegetables or scrambled eggs

French toast with maple syrup

Hash brown potatoes (GF) (V) (DF)

Fresh sliced seasonal fruit platter (GF) (V)

Fresh baked assorted pastries

Served with preserves and butter

### FARMHOUSE | MINIMUM 15 PEOPLE

21

Scrambled eggs with three cheese blend or traditional eggs Benedict

Canadian sausage and bacon

Fresh baked assorted pastries

Served with preserves and butter

Hash brown potatoes (GF) (V) (DF)

Buttermilk pancakes or French toast with maple syrup

Fresh sliced seasonal fruit platter (GF) (V)



### **BRUNCH BUFFET**



Includes assorted fruit juices, freshly brewed Arabica coffee and specialty teas.

### **BRUNCH | MINIMUM 40 PEOPLE**

45

Greek yogurt with roasted granola

Fresh baked assorted pastries

Served with preserves and butter

Fresh sliced seasonal fruit platter (GF) (V)

Scrambled eggs with three cheese blend or traditional eggs Benedict

French toast served with berry compote, maple syrup, and whipped cream

Canadian bacon and sausage

Sautéed market vegetables (GF) (V)

Hash brown potatoes (GF) (V) (DF)

#### **CHOOSE ONE SALAD:**

Mixed Greens

Pasta salad

Spinach salad with sliced strawberries, goat cheese, candied pecans, and balsamic dressing

### **CHOOSE ONE STARCH:**

Mashed potato

Scallop potato

Baby roasted potato

### **CHOOSE ONE ENTRÉE:**

Slow roasted AAA Alberta roast beef

Herbed roasted pork loin with apple sauce

Grilled chicken breast with mushroom sauce

Grilled bass with lemon butter sauce

### **DESSERT**

Chef's choice of assorted desserts



### BREAKS



### Each selection includes freshly brewed Arabica coffee and specialty teas.

### COFFEE N' COOKIE I MINIMUM 15 PEOPLE 9.75 Chocolate chip, oatmeal raisin, double chocolate (3 pieces per person) GOOD FOR YOU BREAK | MINIMUM 15 PEOPLE 15 Individual yogurts and roasted granola with condiments Granola bar Banana bread PUB SNACKS | MINIMUM 15 PEOPLE 15 Warm salted pretzels with grainy mustard dip House made tortilla chips served with salsa (GF) CHARCUTERIE BOARD | MINIMUM 15 PEOPLE 16 Assorted cured and dried meats served with crackers (GF) Assorted seasonal vegetables served with hummus and ranch dressing (GF) (V) (DF) CHEESE PLATTER | MINIMUM 15 PEOPLE 16 Assorted Canadian and European (5 varieties) cheeses served with crackers and nuts (GF) Assorted seasonal vegetables served with hummus and ranch dressing MIDDLE EAST CALLING | MINIMUM 15 PEOPLE 18 Falafel chickpea, hummus, babaganoush, dukoos (GF) (V) (DF) Warm pita chip Greek yogurt (GF) Dried nuts (DF) (V) (GF) PRICED PER PERSON. (GF) Gluten-Free | (V) Vegetarian | (DF) Dairy-Free



# LUNCH BUFFET



Each selection includes freshly brewed Arabica coffee and specialty teas.

### JUST BBQ | MINIMUM 15 PEOPLE

24

Mixed greens with carrots, cucumber, olives, and tomato with vinaigrette (GF) (V) (DF)

House made burger patties

Burger buns, topping, and condiments

Fries served with beef gravy

Coleslaw (GF)

Chef's choice of assorted desserts

Add plant-based patties for \$3

### GOURMET SANDWICH BAR | MINIMUM 20 PEOPLE

26

Assorted artisanal breads, rolls, and wraps

Deli meats, sliced cheese, topping, and condiments (GF)

Leafy lettuce, tomatoes, onion, banana peppers, hummus (GF) (V) (DF)

Chef's choice of assorted desserts

### **CHOOSE ONE SALAD:**

Mixed greens with carrots, cucumber, olives, and tomato with vinaigrette (GF) (V) (DF)

Caesar salad with crisp romaine lettuce with a house made dressing, lemon wedge, croutons, and parmesan cheese

Greek salad diced cucumber, tomato, bell pepper, red onion, olives, and feta cheese (GF) (V)

#### CHOOSE ONE SOUP:

Tomato bisque (V)

Beef and barley

Minestrone

Chicken vegetable broth (DF)

### PIZZA LUNCH | MINIMUM 20 PEOPLE

27

Caesar salad with crisp romaine lettuce with house made dressing, lemon wedge, croutons, and parmesan cheese

Mixed greens with carrots, cucumber, olives, and tomato with vinaigrette (GF) (V) (DF)

Pasta salad mixed with veggies and tossed in balsamic dressing (V) (DF)

Chef's choice of assorted desserts

### **CHOOSE THREE PIZZAS:**

BBQ chicken

Hawaiian

Grilled vegetables

Italian sausage

Three-cheese

PRICED PER PERSON. (GF) Gluten-Free | (V) Vegetarian | (DF) Dairy-Free

RAMADA° PLAZA BY WYNDHAM

### LUNCH BUFFET (CONTINUED)



Each selection includes freshly brewed Arabica coffee and specialty teas.

### **GREEK | MINIMUM 20 PEOPLE**

28

Greek salad diced cucumber, tomato, bell pepper, red onion, olives, and feta cheese (GF) Lemon potato or rice pilaf (GF) (V) (DF)

Warm pita served with hummus and tzatziki (GF)

Chef's choice of assorted desserts

#### CHOOSE ONE ENTRÉE:

Chicken Souvlaki (GF) (DF)

Pork Souvlaki (GF) (DF)

Beef souvlaki (GF) (DF)

Have two entrée items for an extra \$7

### TASTE OF ITALY | MINIMUM 20 PEOPLE

28

Tomato bruschetta on crostini

Caesar salad with crisp romaine lettuce with house made dressing, lemon wedge, croutons, and parmesan cheese

Caprese salad with balsamic reduction, marinated sliced Roma tomato, and bocconcini cheese with pesto drizzle *(GF)* 

Garlic and herb linguine tossed in garlic aioli

Chicken parmesan topped with tomato basil sauce

Chef's choice of assorted desserts

### LITTLE INDIA | MINIMUM 25 PEOPLE

28

Mixed green with carrot, cucumber, and tomato with vinaigrette (GF) (V) (DF)

Green salad sliced cucumber, carrot, onion, tomato, and lemon wedge (GF) (V) (DF)

Vegetable fritters (pakoras) (GF) (V) (DF)

Saffron rice (GF) (V)

Naan bread

Cucumber Raita (flavoured yogurt) (GF) (V)

Butter chicken (GF)

Dal Makhani (lentil) (GF)

Diced mixed vegetable tossed in Indian spices (GF)

Gulab Jamun



### **DINNER BUFFET**



Each selection includes fresh assorted bread rolls, freshly brewed Arabica coffee and specialty teas, and dessert display.

### **OPTION 1** | MINIMUM 30 PEOPLE

47

Choice of one salad

Choice of one entrée

Choice of two sides

### **OPTION 2** | MINIMUM 30 PEOPLE

52

Choice of two salads

Choice of two entrées

Choice of two sides

### **OPTION 3** | MINIMUM 40 PEOPLE

58

Choice of two salads

Choice of three entrées

Choice of two sides

### **OPTION 4** | MINIMUM 60 PEOPLE

67

Choice of three salads

Choice of three entrées

Choice of three sides

### **ADD CARVING STATION | MINIMUM 40 PEOPLE**

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 favourite condiments including horseradish, grainy mustard, and mayo.

#### LIVE ACTION STATION:

| Alberta AAA Prime Rib (GF) (DF)    | 21 |
|------------------------------------|----|
| Alberta AAA Striploin carving (GF) | 15 |
| Roasted rosemary lamb (GF)         | 15 |
| Honey glazed ham (GF)              | 15 |
| Roasted turkey carving (GF)        | 15 |

PRICED PER PERSON. (GF) Gluten-Free  $\mid$  (V) Vegetarian  $\mid$  (DF) Dairy-Free Each station requires a minimum of one attending chef for a minimum of three hours.



### DINNER BUFFET SELECTION



### **SALAD SELECTION**

Baby spinach with seasonal berries, goat cheese, and candied pecan with poppy seed dressing (GF) (V)

Mixed greens with carrot, cucumber, and tomato served with vinaigrette (GF) (V) (DF)

Caesar salad with crisp romaine lettuce with house made dressing, lemon wedge, croutons, and parmesan cheese

Greek salad with diced cucumber, tomato, bell pepper, red onion, olives, and feta cheese (GF) (V)

New Potato salad with grainy mustard, peppers, and onions (GF) (V)

Pasta salad with chopped bell peppers, onion with balsamic dressing (V) (DF)

Caprese salad with balsamic reduction, marinated sliced Roma tomato, and bocconcini cheese with pesto drizzle *(GF)* 

### SIDE SELECTION

Herb roasted baby potatoes (GF) (V) (DF)

Garlic mashed potatoes (GF) (V)

Scallop potatoes (GF)

Rice pilaf (GF) (V)

Sautéed market vegetables (GF) (V)

Roasted vegetable medley (GF) (V)

### **ENTRÉE SELECTION**

Grilled chicken breast with mushroom cream sauce (GF)

Oven roasted turkey with house made stuffing, turkey gravy, and cranberry sauce (GF)

AAA sliced roast beef served with caramelized onions and mushroom au jus (GF) (DF)

Roasted pork loin with apple sauce (GF) (DF)

Grilled salmon with lemon caper sauce (GF)

Grilled snapper with fruit salsa (GF)

Mushroom or cheese ravioli with truffle cream sauce

Vegetable lasagna



### PLATED DINNER



Includes fresh assorted bread rolls and butter, and freshly brewed Arabica coffee and specialty teas.

SOUP 6

Tomato bisque (V)

Beef and barley

Minestrone

Wild mushroom bisque (GF) (V)

Chicken noodle (DF)

Chicken Thai and mixed vegetables

SALAD

Baby spinach with seasonal berries, goat cheese, candied pecans with poppy seed dressing (GF) (V)

Mixed greens with carrot, cucumber, and tomato served with vinaigrette (GF) (V) (DF)

Caesar salad with crisp romaine lettuce with house made dressing, lemon wedge, croutons, and parmesan cheese

Greek salad diced cucumber, tomato, bell pepper, red onion, olives, and feta cheese (GF) (V)

Caprese salad with balsamic reduction, marinated sliced Roma tomato, and bocconcini cheese with pesto drizzle *(GF)* 

### **ENTRÉES**

| Creamy Arborio risotto with wild mushroom and parmesan cheese (GF)   | 34 |
|--|----|
| Pan seared chicken breast stuffed with mushroom duxelle and finished with port reduction, white cheddar mashed potato, and sautéed vegetables (GF) | 42 |
| Pan seared herb crusted chicken supreme with rosemary and garlic honey glaze, roasted baby potatoes, and sautéed vegetable (GF) (DF)               | 40 |
| AAA Alberta slow roasted prime rib (10oz) with Yorkshire pudding, beef jus, garlic mashed potato, and sautéed vegetables                           | 45 |
| AAA Alberta slow roasted tenderloin (7oz) with garlic mashed potato, asparagus, and boursin butter <i>(GF)</i>                                     | 47 |
| Herb coated roasted lamb rack with carrot and potato purée, grilled asparagus, and lamb jus <i>(GF)</i>  | 47 |
| Bone in coffee rubbed pork chop with mashed potato, grilled asparagus, and apple onion jam ( <i>GF</i> )   | 40 |
| Atlantic sockeye salmon sesame crusted, sweet honey glaze, rice pilaf, and sautéed vegetables <i>(GF) (DF)</i>                                     | 42 |
|  |    |

Vanilla crème brulée (GF)

New York cheesecake

Lava cake

**DESSERT** 

PRICED PER PERSON. (GF) Gluten-Free | (V) Vegetarian | (DF) Dairy-Free



7.5

# KIDS DINNER MENU



For children 12 years and under.

### KIDS PLATED DINNER

17

#### **CHOOSE ONE SIDE:**

Fresh vegetables served with creamy ranch dip (GF) (V)

Tomato bocconcini skewer (GF) (V)

Caesar salad with crisp romaine lettuce tossed with house made dressing, lemon wedge, and croutons (GF) (V)

House made guacamole, fresh salsa, and chips (GF) (V)

#### **CHOOSE ONE ENTRÉE:**

BBQ chicken breast with mashed potato and seasonal vegetables (GF)

Mini cheeseburger sliders with sweet potato fries

Spaghetti with meatballs

Mac n cheese

#### **CHOOSE ONE DESSERT:**

Ice cream sundae

Mini apple pie with ice cream



### HORS D'OEUVRES



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

- Receptions held outside of meal periods ~ 8-12 pieces per person
- Receptions held during meal periods ~ 10-15 pieces per person

### HOT HORS D'OEUVRES BY THE DOZEN | MINIMUM 4 DOZEN

Presented at your buffet stations to stay hot during your event or butler service is available for an additional \$4 per dozen served by our professional staff offering a higher level of service.

| Mini chicken quesadillas with salsa and sour cream                                       | 30 |
|--|----|
| Grilled chicken satay skewers with spicy peanut sauce                                    | 30 |
| Crab cakes with roasted red pepper remoulade   | 45 |
| Vegetable spring rolls with sweet chili sauce  | 28 |
| Chicken wings: salt & pepper, hot & spicy, BBQ, buffalo, honey garlic, or mango habanera | 24 |
| Whole scallop wrapped in bacon and pan fried until golden                                | 45 |
| Mini beef wellingtons with mushroom duxelle  | 48 |
| Coconut prawns breaded and fried to perfection with honey-lime sauce                     | 34 |
| Spanakopita Greek pie of spinach and feta cheese baked in phyllo pastry                  | 24 |
| Vegetable samosas with tamarind chutney  | 30 |
| Mushroom caps stuffed with cream cheese, bell pepper, herbs, and onion                   | 26 |

### COLD HORS D'OEUVRES BY THE DOZEN | MINIMUM 4 DOZEN

Displayed on platters on your buffet stations. Butler service is available for an additional \$4 per dozen served by our professional staff offering a higher level of service.

| Prosciutto skewers with mozzarella, cantaloupe balls, and balsamic glaze          | 32 |
|---|----|
| Sweet cherry tomato cups stuffed with goat cheese                                 | 23 |
| Bocconcini skewers with balsamic glaze  | 26 |
| California rolls with crab, cucumber, avocado, and sticky rice wrapped in seaweed | 32 |
| Asparagus wrapped in prosciutto with grilled asparagus                            | 28 |
| Poached black tiger prawns served with mango salsa                                | 32 |

### COLD HORS D'OEUVRES BY THE PLATTER

Prawn platter served with cocktail sauce trio (75 pieces)

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

| Artisan cheeses with crackers and crostinis (Serves 20)                                      | 135 |
|--|-----|
| Sliced assorted fresh fruit (Serves 20)  | 95  |
| Crudité platter served with creamy ranch dip (Serves 20)                                     | 115 |
| Charcuterie platter served with assorted cheeses, meats, crackers, and crostinis (Serves 20) | 180 |
| Mediterranean dips platter with seasoned naan crisps, hummus, and tzatziki (Serves 20)       | 65  |
| Smoked salmon platter (25 pieces)  | 99  |

RAMADA®

99

### LIVE ACTION STATION



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

### MADE TO ORDER PASTA STATION | MINIMUM 40 PEOPLE

24

This station really helps to create a great experience as your guests smell the fresh ingredients simmering at your made to order, chef attended station. Includes choice of two pastas and toppings.

### PRAWN SAUTÉE ACTION STATION | MINIMUM 40 PEOPLE

25

One of our favourites! Your chef attended station includes sautéed prawns in garlic butter with diced onions and assorted peppers. The aroma from this station is hard to resist and always the favourite of our group events. (GF)

### **CARVING STATION | MINIMUM 40 PEOPLE**

Alberta AAA Prime Rib Carving Station

21

Alberta AAA Striploin Carving Station

15

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 favourite condiments including horseradish, grainy mustard, and mayo. What goes better with carved beef than our Yukon gold French Fries on the side.



### BAR SERVICE



Ramada Plaza Calgary Downtown offers host bar that includes a full bar set-up with bartender, glassware, mixes, pops, juices, condiments, and garnishes.

A bartender charge of \$35 per hour for a minimum of 4 hours will be applied if the bar revenue is below \$450. We provide 1 bartender per 100 guests.

All prices are per drink. Cash bar prices include service charge and GST.

#### STANDARD BAR

#### **HOST BAR: 7.5 | CASH BAR: 8**

Silent Sam Vodka, Gilbey's Gin, Captain Morgan Rum (White, Dark, and Spiced), Canadian Club Rye, Jose Cuervo Tequila, Grant's Scotch Whisky, Canadian Club Rye Whisky

### **PREMIUM BAR**

#### **HOST BAR: 10.5 | CASH BAR: 11**

Glenfiddich Scotch Whisky, Grey Goose, Bombay Sapphire Gin, Crown Royal Rye, Bacardi Rum (White and Dark), Appleton's Signature Rum, Sailor Jerry Spiced Rum, Patron Reposado Tequila

### **DOMESTIC BEER**

#### **HOST BAR: 7.5 | CASH BAR: 8**

Molson Canadian, Coors Light, Budweiser, Kokanee, Bud Light

### IMPORT BEER

### **HOST BAR: 8.5 | CASH BAR: 9**

Corona, Heineken, Stella Artois

#### CIDERS AND COOLERS

### **HOST BAR: 8.5 | CASH BAR: 9**

Smirnoff Ice, Strongbow, Village Cider

### WINE BY THE GLASS

### **HOST BAR: 9 | CASH BAR: 10**

House Red (Rotating Label)

House White (Rotating Label)

### **MARTINI BAR**

### **HOST BAR: 13.50 | CASH BAR: 14.50**

Impress your guests by adding our hand-crafted martini bar, serving classic and trendy cocktails using premium spirits and liqueurs (2 oz per cocktail). Additional minimum sales apply.



# BANQUET WINE MENU



Table Wines. All prices are per bottle.

### WHITE WINE

| House White (Rotating Label)        | 45 |
|-------------------------------------|----|
| Lamberti Pinot Grigio (Italy)       | 45 |
| Beringer Mian & Vine Rose (USA)     | 50 |
| Stoneleigh Sauv Blanc (New Zealand) | 55 |
| Berringer Estate Chardonnay (US)    | 55 |
| Attitude Sauv Blanc (France)        | 60 |
| RED WINE                            |    |
| House Red (Rotating Label)          | 45 |
| Undurraga U Cabernet (Chile)        | 45 |
| Matua Pinot Noir (New Zealand)      | 45 |
| 1884 Estate Malbec (Argentina)      | 50 |
| Pelee Island Pinot Noir (Canada)    | 50 |
| Nugan Scruffy's Shiraz (Australia)  | 60 |
| Solane Valpolicella (Italy)         | 65 |
| Mission Hill Reserve Cab (Canada)   | 70 |
| BUBBLES                             |    |

| Freixenet Cordon Negro Brut (200ml) (Spain) | 20  |
|---|-----|
| Lamberti Prosecco (Italy)                   | 45  |
| Chandon Brut Rose (USA)                     | 95  |
| GH Mumm Cordon Rouge (France)               | 185 |



### AUDIO-VISUAL PACKAGE

### All Prices are per day per item.

### ALL INCLUSIVE RAMADA AV PACKAGE

589

Meeting room LCD projector and 8' tripod screen

Projector table with extension cord power bar

2 speakers

Channel mixer

DI box

Equalizer

One wired or wireless microphone

Podium

One easel or Flip chart

### **SPEAKER PACKAGE**

389

Podium

Extension cord and power bar

2 Speakers

One wired or wireless microphone

Channel mixer

DI Box

Equalizer

### **PROJECTOR PACKAGE**

389

Meeting room LCD projector and 8' tripod screen

Projector table with extension cord power bar

2 speakers

DI box

### **AV TECHNICIAN**

Pricing based on per hour / per technician.



# AUDIO-VISUAL À LA CARTE

### All Prices are per day per item.

| PC computer                                      | 195 |
|--|-----|
| Laptop   | 235 |
| Meeting room LCD projector with table            | 210 |
| Tripod screens 8' with extension cord power bar  | 80  |
| Tripod screens 10' with extension cord power bar | 90  |
| Tripod skirt                                     | 25  |
| Skirted cart 34" - 54"                           | 60  |
| Wireless presenter for laptop                    | 45  |
| Laser pointer                                    | 25  |
| Computer audio cable kit                         | 25  |
| Computer distribution amplifier                  | 110 |
| DI box with cables                               | 35  |
| Computer speakers                                | 30  |
| 1 Powered speakers c/w stand                     | 110 |
| Wireless handheld microphone with stand          | 120 |
| Lavalier wireless microphone with headset        | 125 |
| Ramada podium                                    | 45  |
| VH1 or Plexiglas podium                          | 200 |
| Analog 6 channel mixer                           | 70  |
| Equalizer  | 55  |
| Polycom conference speaker phone                 | 120 |
| Conference extension microphones                 | 35  |
| Telephone interface                              | 200 |
| Easel stand flip chart/w paper pad and marker    | 45  |
| Easel stand only                                 | 25  |
| Poster easel                                     | 25  |
| 2 lights, 2 stand and control                    | 400 |
| Decorative wall lighting starting                | 70  |



### SOCAN FEE AND RE: SOUND FEE

All events that have live or taped music are subject to mandatory government tariffs of SOCAN and Re:Sound fees. Each fee is based on the number of guests for the event.

### **SOCAN FEE PER EVENT**

| ROOM CAPACITY (SEATING AND STANDING) | FEE WITHOUT DANCING | FEE WITH DANCING |
|--------------------------------------|---------------------|------------------|
| 1-100                                | 22.06               | 44.13            |
| 101-300                              | 31.72               | 63.49            |
| 301-500                              | 66.19               | 132.39           |
| More than 500                        | 93.78               | 187.55           |

### **RE:SOUND FEE PER EVENT**

| ROOM CAPACITY (SEATING AND STANDING) | FEE WITHOUT DANCING | FEE WITH DANCING |
|--------------------------------------|---------------------|------------------|
| 1-100                                | 9.25                | 18.51            |
| 101-300                              | 13.30               | 26.63            |
| 301-500                              | 27.76               | 55.52            |
| More than 500                        | 39.33               | 78.66            |



### **GENERAL INFORMATION**

Ramada Plaza Calgary Downtown is dedicated to ensuring your function is as successful as can be. We ask that you follow these guidelines to assist our team in delivering a memorable experience for you and your guests.

#### **GUARANTEED NUMBER OF GUESTS**

The final guaranteed number of guests attending the function is required three (3) business days prior to the event so we can order and guarantee your chosen menu items. Only the guaranteed number of meals is prepared. If no guarantee is received, the expected number becomes the guarantee. The Hotel reserves the right to set a minimum guarantee for any event and 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.

#### **MENU SELECTION**

Your menu selection should be submitted to our Sales & Catering department no less than four (4) weeks in advance. The Hotel cannot guarantee the availability of all menu items if the order is placed less than four (4) weeks prior to the event. 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.

#### FOOD ALLERGIES AND DIETARY RESTRICTIONS

If any of your guests have food allergies or dietary restrictions, it is important that you notify us, at the time of booking, the name(s) of the guest(s) and the corresponding food allergy or dietary restriction, so we can take the appropriate safety precautions when preparing their meal. Food items may contain nuts and/or allergens.

### **PRICES**

Prices quoted are guaranteed for sixty (60) days. Beyond that, all prices are subject to change and will be confirmed no more than three (3) months prior to the event. All food and beverage charges are subject to a 15% service charge and applicable taxes.

### **DEPOSIT**

At the time of the signing of the contract, a deposit will be required to secure the function space. One hundred percent of the estimated total bill is required 7 days prior to the scheduled start of the event. The balance, if any, is to be settled prior to departure. Payments for the deposit and balance can be made in cash, cheque, or credit card unless billing privileges have been established through the accounting department of the Hotel. Deposits are non-refundable in the event of cancellation.

### **CANCELLATION**

Refer to your contract/banquet event order for attrition and cancellation clauses.

#### **AUDIO/VISUAL**

Our in-house audio/visual partner has everything you need for your event. Your requirements can be reserved through our Sales & Catering Department. Rental fees apply. A forty-eight (48) hour cancellation policy is required to avoid rental charges for the requested equipment. All charges are subject to applicable taxes.

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.

#### **ALBERTA LIQUOR LAW**

Per Alberta Liquor and Gaming Commission, the legal age for drinking alcoholic beverages is 18. The Hotel reserves the right to ask for government-issued identification if any guest appears to be under the age of 18. Failure to do so will result in denial of liquor service. Alcoholic beverages must only be dispensed by the Hotel employees in all premises. Liquor service may be denied to those guests who appear to be intoxicated.

Ramada Plaza Calgary Downtown is a licensed facility. As such, the Hotel is legally responsible to be the sole provider of alcoholic beverages except for wine service wherein a corkage fee of \$30 per bottle is applicable.

#### **HOTEL REGULATIONS**

The Ramada Plaza Calgary Downtown will be the sole supplier of all food consumed in our banquet facilities except for wedding cakes. All food and beverage contracted is for in-hotel consumption only and not allowed off premises.

We ask you to refrain from taping, tacking, or attaching posters, flyers and the like to walls and doors. All materials brought into the hotel premises must be flame proof and are subject to inspection by the local Fire Department. No flammable fluids or substances may be used. All candles must be enclosed in glass containers that are one inch above the flame. No confetti, flower petals, silly string, bubbles may be used on Hotel premises; otherwise, a cleanup charge of \$300 will be issued.

#### **DISCLAIMERS**

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.



# EVENT SPACE







| MEETING<br>ROOMS       | DIMEN-<br>SIONS | SQ FT | CEILING  | CAPACITIES |           |         |           |         |           |        |                 |
|------------------------|-----------------|-------|----------|------------|-----------|---------|-----------|---------|-----------|--------|-----------------|
|                        |                 |       |          | Theatre    | Classroom | Banquet | Boardroom | U-Shape | Reception | Rounds | Dinner<br>Dance |
| Executive<br>Boardroom | 15′ x 28′       | 420   | 9'       | -          | -         | -       | 12        | -       | -         | -      | -               |
| Grand<br>Ballroom      | 62' x 52'       | 3,224 | 10' & 9' | 200        | 72        | 186     | 34        | 44      | 400       | 176    | 160             |
| Ballroom<br>& Niagara  | -               | 4,328 | 10' & 9' | 350        | 112       | 260     | -         | -       | 480       | 232    | 220             |
| Niagara                | 46' x 24'       | 1,104 | 10' & 9' | 70         | 40        | 80      | 26        | 30      | 80        | 64     | -               |
| Sonoma                 | 25′ x 18′       | 450   | 8'       | 30         | 12        | 20      | 14        | 12      | 25        | 16     | -               |
| Lombardy               | 53′ x 18′       | 976   | 9'       | 70         | 36        | 20      | 36        | 34      | 60        | 56     | -               |
| Tuscany                | 31' x 24'       | 744   | 9'       | 60         | 32        | 40      | 18        | 22      | 60        | 48     | -               |
| Okanagan               | 66′ x 48′       | 2,882 | 9'       | 160        | 88        | 120     | 52        | n/a     | 220       | 112    | 88              |
| Bordeaux               | 25′ x 19′       | 475   | 9'       | 40         | 18        | 20      | 16        | 18      | 30        | 24     | -               |
| Burgundy               | 18' x 16'       | 288   | 8'       | 20         | 8         | 10      | 10        | n/a     | 16        | 16     | -               |



CALGARY DOWNTOWN

### **RAMADACALGARY.COM**

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