



Events & Meetings Catering Guide

RAMADACALGARY.COM

708 8th Avenue SW, Calgary, AB T2P 1H2
T: 403.218.3030 E: cateringmgr@ramadacalgary.com

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PLAZA
BY WYNDHAM

CALGARY DOWNTOWN



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À LA CARTE

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

Coffee and Tea Selection with Milk, Cream, Honey and Lemon (<i>per person</i>)	3.95
Bottled Water	3
Selection of Dole Juices and Canned Pepsi Products	3.5
Grizzly Paw Sodas (assorted flavours)	4.25
Carafe of Orange or Apple Juice	12
Carafe of Milk (2% or Soy)	13
Freshly Baked Muffins or Assorted Pastries (<i>per dozen</i>)	42
Individual Yogurt Parfaits (<i>per dozen</i>)	54
Fresh Whole Fruit (<i>per piece</i>)	3.5
Fresh Sliced Fruit (<i>per person</i>)	7.5
House Made Granola Bars (<i>per dozen</i>)	36
House Made Protein Balls (<i>per dozen</i>)	38
House Made Chocolate and Peanut Butter Bars (<i>per dozen</i>)	42
Freshly Baked Cookies (<i>per dozen</i>)	25
House Made Assorted Donuts (<i>per dozen</i>)	40
Assorted Dessert Squares and Mini-Cupcakes (<i>per platter</i>)	50

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BREAKFAST



CONTINENTAL

18

Fresh Sliced Fruit
Individual Yogurt Parfaits
Fresh Baked Donuts and Pastries
Coffee, Tea, Juice

HEALTHY START

20

Fresh Sliced Fruit
Individual Yogurt Parfaits
House Made Granola Bars or Protein Balls
Individual Smoothie Shots
Hot Oatmeal Bar with Raisins, Brown Sugar, Nuts, Dried Cranberries and Chia Seeds
2% and Soy Milk
Coffee, Tea, Juice

HOT BREAKFAST

23

Fresh Sliced Fruit
Individual Yogurt Parfaits
Fresh Baked Pastries
Assorted Cereals with Soy and Skim Milk
Corned Beef Hash
Individual Vegetarian Omelettes
Coffee, Tea, Juice

Add Bacon or Sausage per person

2.5

Breakfasts are priced per person (minimum of 20 people).
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Hand crafted soup can be added to all lunches for \$2 per person.

PIZZA LUNCH 26

Salads: House Made Caesar • Mixed Greens • Pasta

Choose 3 of the Following Flavours of our House Made Pizza:

Double Pepperoni • Hawaiian • Greek • Chicken Alfredo • Vegetarian

Chef's Feature Dessert

GREEK 30

Salads: Greek • Mixed Greens

Kalamata Olive Platter

Hummus and Tzatziki with Fresh Pita

Lemon Roasted Potatoes

Greek Meatballs (Soutzoukakia)

Chicken Souvlaki Skewers

Lemon Mousse

HEALTHY LUNCH 32

Kale Slaw with Tangerine Balsamic Vinaigrette

Grilled Pineapple Skewers

House Made Potato Chips with Sweet Chili Aioli

Seasonal Vegetables

Rice Pilaf

Choice of Orange Ginger Salmon or BBQ Chicken

Individual Yogurt Parfaits

WORKING LUNCH 25

Individual Vegetable Cocktails

Mixed Greens with Assorted Dressings

Hot Spinach and Mushroom Ragu

Assorted Sandwiches with Artisanal Breads, Rolls and Wraps

Individual Apple Pie

LOBSTER MAC AND CHEESE 37

Tomato and Bocconcini Salad

Individual Vegetable Cocktails

Hot Spinach and Mushroom Ragu

Individual Lobster Mac and Cheese

Garlic Bread

Coconut and Chocolate Ganache Mousse

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PLATED LUNCH



All plated menus include Choice of Salad and Chef's Choice of Desserts.
All courses can be served individual for an additional \$2 per person.

SALAD

Choose One Salad:

Mixed Greens, served Family Style

Caesar, served Family Style

ENTRÉE SELECTIONS

Choose One Entrée:

Grilled Basa with Dill Cream Sauce, Seasonal Vegetables, Herb Roasted Potatoes 34

Vegan Italian Sausage Pasta with Seasonal Vegetables 32

Herb Roast Chicken with Brandy Mushroom Cream Sauce, Seasonal Vegetables, Herb Roasted Potatoes 32

7 oz Sirloin with Mashed Potatoes and Seasonal Vegetables 39

DESSERTS

Chef's Choice of Desserts

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THE CANDY SHOPPE

16

Assorted Candy Including Jelly Beans, Sour Candies, Gummies and Chocolate
House Made Chocolate Coated Popcorns Balls
Fresh Baked Chocolate Drizzled, Cookies
Bottled Sparkling Beverage
Coffee, Tea

THE DONUT SHOPPE

15

Assorted House Made Cream-Filled and Chocolate Dipped Donuts
Bottled Sparkling Beverage
Coffee, Tea

GOOD FOR YOU BREAK

18

House Made Granola Bars or Protein Balls
House Made Peanut Butter Bars
Individual Yogurt and Honey Fruit Dip
Banana Bread
Coffee, Tea

PUB SNACKS

15

Warm Salted Pretzels with Grainy Mustard Dip
House Made Tortilla Chips with Salsa
House Made Chips with Sea Salt and Pepper, served with Ranch for Dipping
Coffee, Tea

Breaks are priced per person (minimum of 10 people).
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Our chefs source local ingredients when possible to ensure freshness using regional purveyors. Each meal includes Freshly Baked Bread Loaves with Creamed Butter served Table Side. Freshly brewed coffee and assorted teas are included. Additional entrées \$7 each.

RAMADA BUFFET (CHOICE OF ONE ENTRÉE) 45

- Fresh Baked Bread Loaves with Creamed Butter (Served table side)
- Vegetable Crudité Platter with Creamy Ranch Dip
- Choice of Two Salads
- Seasonal Vegetables
- Choice of Starch
- Choice of Entrée
- Chef's Assorted Squares and Mousse Creation
- Choice of One Premium Dessert

PREMIUM BUFFET (CHOICE OF TWO ENTRÉES) 53

- Fresh Baked Bread Loaves with Creamed Butter (Served table side)
- Vegetable Crudité Platter with Creamy Ranch Dip
- Choice of Two Salads
- Seasonal Vegetables
- Choice of Premium Vegetable
- Choice of Starch
- Roast Baron of Beef with Merlot Sauce
- Choice of 2nd Entrée
- Chef's Assorted Squares and Mousse Creation
- Choice of Two Premium Desserts

BUFFET ENHANCEMENTS

- Alberta AAA Prime Rib Carving Station (*per person*) 21
- Alberta AAA Striploin Carving Station (*per person*) 15
- Charcuterie Board (*per person*) 6
- Prawn Sautéed Action Station (*per person*) 25
- Made to Order Pasta Station including Choice of Two Pastas and Toppings (*per person*) 24
- Smoked Salmon Platter (*25 pieces*) 99
- Prawn Platter with Cocktail Sauce Trio (*75 pieces*) 99
- Baked Brie Wheel with Strawberry Chutney (*serves 40*) 280

Dinner is priced per person (minimum of 30 people)
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Salad Selections

Tomato and Bocconcini

Mixed Greens

Caesar

Beet and Mandarin

Country Potato

Italian Pasta

Spinach and Strawberry

Starch Selections

Nutmeg Spiced Mashed Sweet Potatoes

White Cheddar Mashed Potatoes

Herb Roasted Potatoes

Sweet Potato Succotash

Rice Pilaf

Premium Vegetables

Mixed Grilled Vegetables with Balsamic Reduction (Served Cold)

Roasted Baby Carrots

Sautéed Brussel Sprouts with Bacon

White Wine Sautéed Spinach and Mushrooms

Entrée Selections

Carved Baron of Beef with Merlot Sauce

Herb Roasted Chicken with Brandy Mushroom Cream Sauce

Grilled Basa Fish in Lemon Dill Cream Sauce

Cauliflower Curry *(vegetarian)*

Baked Pasta *(vegan option available)*

Candied Pepper Salmon *(Premium Buffet only, or additional charge for Ramada Buffet)*

Maple Roasted Ham, served with Spiced Apple Jus

Dessert Selections

Hand Piped Mousse Creation

Assorted Dessert Squares

Premium Dessert Selections

House Made Individual Apple Crumble

Hand Painted Chocolate Strawberries

House Made Individual Cheesecakes

House Made Individual Chocolate Pots de Crème

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PLATED DINNER



All plated menus include Freshly Baked Bread Loaves with Creamed Butter served Table Side, Choice of Salad, and Choice of Premium Dessert. All courses can be served individual for an additional \$2 per person

Choice of Salad Served Family Style

Tomato and Bocconcini

Mixed Greens

Caesar

Plated Entrées

Grilled Basa with Dill Cream Sauce, Seasonal Vegetables, Herb Roasted Potatoes 47

Vegan Italian Sausage Pasta with Seasonal Vegetables 40

Herb Roast Chicken with Brandy Mushroom Cream Sauce, Seasonal Vegetable, Herb Roasted Potatoes 45

Candied Peppered Salmon with Seasonal Vegetables, Rice Pilaf 49

6 oz Bacon Wrapped Beef Fillet with Sweet Potato Succotash and Seasonal Vegetables 52

7 oz Sirloin and Shrimp (Surf and Turf) with Garlic Mashed Potatoes and Seasonal Vegetables 55

Choice of Premium Dessert Served Family Style

Apple Cinnamon Crumble

House Made Cheesecake

Chocolate Pots de Crème

Hand Painted Chocolate Strawberries

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PLATTERS

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 sales team.

Platter selection

Assorted Dry Snacks (<i>Serves 20</i>)	95
Pretzels, House Made Tortilla and Potato Chips with Assorted Dips	
Artisan Cheeses with Crackers and Crostinis (<i>Serves 20</i>)	135
Sliced Assorted Fresh Fruit (<i>Serves 20</i>)	95
Baked Brie Wheel with Strawberry Chutney and Crostinis (<i>Serves 40</i>)	280
Crudit� Platter with Creamy Ranch Dip (<i>Serves 20</i>)	115
Charcuterie Platter (<i>Serves 20</i>)	180
Assorted Cheeses and Meats with Crackers and Crostinis	
Mediterranean Dips Platter (<i>Serves 20</i>)	65
Seasoned Naan Crisps served with Hummus and Tzatziki	
Smoked Salmon Platter (<i>25 pieces</i>)	99
Prawn Platter with Cocktail Sauce Trio (<i>75 pieces</i>)	99

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 15 people*).

Sandwich Bar 16

Assorted Sandwiches on Artisanal Breads, Assorted Cheese Board, Crudit  and Dip, House Made Potato Chips

Hand Made Pizza 18

Assorted House Made Pizzas, House Made Potato Chips and Crudit  with Dip

Poutine Party 18

House Cut French Fries with a Selection of Toppings including Quebec Cheese Curds, Montreal Smoked Meat, Bacon, Green Onions and House Made Gravy

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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 BY THE DOZEN

Cold hors d'oeuvres are displayed on platters on your buffet stations. Butler Service is an additional \$4 per dozen butlered by our professional serving staff offering a higher level of service.

Cold Hors D'Oeuvres Selection

Alberta Beef Canapé Sliced Thin and Served on a Crostini with Horseradish Aioli	30
Tomato and Bocconcini Skewers, Marinated in Basil, Olive Oil and Italian Seasonings	35
Fruit Skewers - Assorted Cubed Fruits Skewered, with Chocolate Drizzle	25
House Made Bruschetta on Crostinis	24
Individual Vegetable Cocktails	33
Sweet Mousse Tasters - 3 oz Shot Glasses of Assorted Mousse	24

HOT HORS D'OEUVRES BY THE DOZEN

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.

Hot Hors D'Oeuvres Selection

Chicken Wings	24
Mini Spring Rolls with Plum Sauce	19
Mini Beef Wellingtons	35
Greek Meatballs in Mediterranean Tomato Sauce	30
Vegetarian Samosas with Sweet Chili Sauce	26
Cheese and Broccoli Mini Quiche	22
Chicken Souvlaki Skewers	29
Breaded Fantail Prawns with Cocktail Sauce	28

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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.

MADE TO ORDER PASTA STATION

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

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.

CARVING STATION

Alberta AAA Prime Rib Carving Station (*per person*)

21

Alberta AAA Striploin Carving Station (*per person*)

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.

Live Action Stations priced per person (minimum 40 people)

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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 \$25 per hour (minimum 4 hours) per bartender will be applied if consumption is less than \$500 per bartender. We provide 1 bartender per 100 guests. Cash Bar prices include GST and gratuity.

Bar Package	Host Bar	Cash Bar
Standard Bar, Alcoholic	6.25	7.5
Standard Bar, Non-Alcoholic	3	3.75
Premium Bar, Alcoholic	7.5	9.25
Premium Bar, Non-Alcoholic	3	3.75
Martini Bar	11	13.75

STANDARD BAR PACKAGE

Standard spirits including: Canadian Club Rye Whisky, Silent Sam Vodka, Gilbey's Gin, Captain Morgan White, Dark and Spiced Rum, Jose Cuervo Tequila, Grant's Scotch Whisky
 Domestic Beers including: Molson Canadian, Coors Light, Budweiser, Kokanee, Bud Light
 House Wines by the Glass
 Selected standard liqueurs
 Mocktails, Soft Drinks and Juices

PREMIUM BAR PACKAGE

Premium spirits including: Crown Royal Rye Whisky, Bombay Sapphire Gin, Bacardi White and Dark Rum, Sailor Jerry Spiced Rum, Grey Goose Vodka, Patron Reposado Tequila, Glenfiddich Scotch Whisky
 Domestic, craft and imported beers including: Molson Canadian, Coors Light, Budweiser, Kokanee, Bud Light, Corona, Heineken, Stella Artois, Finnigan's Irish Pale Ale, Rocky Mountain Lager
 Premium Wines by the Glass
 Selected standard and premium liqueurs
 Mocktails, Soft drinks and Juices

MARTINI BAR

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.



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 business 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 for your event.

Charges

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

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