Exemplary Culinary Team

Professional Service

2020 Catering Menu

RPBHOTELS.COM
2170 Harvey Avenue (HWY 97N), Kelowna, BC, Canada, V1Y 6G8
Phone: 250-860-9711 | Email: Sergio@RPBHOTELS.COM
## Audio Visual Equipment

### Projectors + Computer Accessories
- Computer Data Projector: $220
- Dedicated Wired Internet: $60
- Wireless Router: $50
- Computer Speakers: $30
- 25ft VGA Cable Extension for Data Projector: $30
- 25ft HDMI Cable Extension for Data Projector: $30
- Wireless Presentation Advancer + Pointer for Computer: $30

### Sound Equipment
- Wired Mic - Including Stand: $40
- Sound Mixer: $60
- Wireless Lapel Mic: $90
- Wireless Handheld Mic: $90
- CD/DVD Player: $40

### Screens
- ALL SCREENS INCLUDE PROJECTION TABLE, EXTENSION CORD + POWER BAR

### Video Equipment
- DVD Player: $40
- 6ft Screen: $60
- 8ft Screen: $80
- 10ft Screen: $120
- 40” TV/Monitor: $120

### Meeting Accessories
- Power Cord + Power Bars: $5 each
- Flipchart with Paper + Markers: $40
- Whiteboard with Eraser + Markers: $30
- Flipchart Stand Only: $25
- Sign Easel: $20
- Regular Speaker Phone: $40
- Conference Speaker Phone: $90
- 8ft by 4ft Stage Riser: $50 per piece
- 30amp/220volt Power Distribution Box or Range Plug: $80

---

ALL EQUIPMENT + PRICING IS SUBJECT TO AVAILABILITY AT THE TIME OF BOOKING.
ANY OTHER EQUIPMENT NEEDS? PLEASE GIVE US A CALL!
**Take A Break**

**Refreshments**
- Freshly Brewed Regular and Decaf Coffee + Assorted Teas
  - $21.95 per 10 Cup Pot
- OR
- Unlimited Coffee/Tea/Herbal Tea Service For One Hour
  - (minimum 20 guests)
  - $2.75 per person/per break
- Hot Chocolate
  - $2.95 per package used

**Iced Tea**, 2% Milk, Apple, Orange, Grapefruit, Cranberry, Tomato or Clamato Juice
- $19.95 - 60 oz Pitcher
- $10.95 - 30 oz Pitcher

**Soft Drinks**
- $2.95 per can used

**Snacks**

**House Baked Muffins + Danishes**
- $2.95 per person

**Whole Fresh Fruit**
- $2.95 per person

**Self Serve Toast with Butter + Preserves**
- (maximum 60 guests)
- $3.50 per person

**Bagels with Preserves + Cream Cheese**
- $3.95 each

**Assorted Squares**
- $2.95 per person

**Assorted Granola Bars**
- $3.25 each

**Fresh Vegetables + Dip**
- $5.50 per person

**Fresh Sliced Fruit Platter**
- $5.50 per person

**Assorted Cheese + Cracker Platter with Fruit Garnish**
- $7.50 per person

**Fruit Flavoured Yogurts**
- $29.95 per dozen

**Large Gourmet Cookies**
- $21.95 per dozen
THEMED BREAKS

ALL THEMED BREAKS INCLUDE FRESHLY BREWED COFFEE + ASSORTED TEAS

**Candy Bar**
MINIMUM 25 REQUIRED
$8.95 PER PERSON
- Assorted Licorices
- Assorted Mini Chocolate Bars + Treats
- Assorted Soft Fruit Gummies
- Assorted Soft Drinks

**Snack Time**
MINIMUM 25 REQUIRED
$9.95 PER PERSON
- Assorted Mini Chocolate Bars & Treats
- Assorted Granola Bars
- Assorted Chips + Snacks
- Assorted Soft Drinks

**Chocolate Treat**
MINIMUM 25 REQUIRED
$10.95 PER PERSON
- House-Made Decadent Orange Chocolate Mousse
- Assorted Mini Chocolate Bars + Treats
- Chocolate Milk
- 2% Milk
- Assorted Chocolate Cookies

**Health Break**
MINIMUM 25 REQUIRED
$11.95 PER PERSON
- Vanilla Yogurt
- Fresh Sliced Fruit Salad
- Crunchy Granola with 2% Milk served with Sliced Almonds, Dried Cranberries + Raisins on the side
- Fresh Cut Vegetables of Homemade Dip

---

2020 MENU | PRICES ARE SUBJECT TO A 15% GRATUITY + APPLICABLE TAXES | PRICES SUBJECT TO CHANGE
PH: 250-860-9711 | EMAIL: SERGIO@RPBHOTELS.COM | WWW.RPBHOTELS.COM
ALL BREAKFAST BUFFETS INCLUDE FRESHLY BREWED COFFEE + ASSORTED TEAS

**The Continental Breakfast Buffet**

NO MINIMUM GUESTS REQUIRED

$13.95 PER PERSON

**CHOOSE ONE OF THE FOLLOWING:**
- Fresh Sliced Fruit Platter
- Assorted Seasonal Whole Fruits

**CHOOSE ONE OF THE FOLLOWING:**
- Fresh Baked Muffins + Pastries
- Self Serve Toast Station with Assorted Fresh Breads (max. 60 guests)

**CHOICE OF THREE OF THE FOLLOWING:**
- 2% Milk | Orange Juice | Apple Juice | Grapefruit Juice
- Cranberry Juice | Tomato Juice | Clamato Juice

**INCLUDES THE FOLLOWING:**
- Assorted Preserves + Butter
Breakfast Buffets

All breakfast buffets include freshly brewed coffee + assorted teas

The Ramada Breakfast Buffet

Minimum 25 guests required

$19.95 per person

Includes the following:
- Preserves + Butter

Choose one of the following:
- Fresh Sliced Fruit Platter
- Seasonal Whole Fruits

Choose one of the following:
- Fresh Baked Muffins + Pastries
- Self Serve Toast Station with Assorted Fresh Breads (max. 60 guests)

Choice of three of the following:
- 2% Milk | Orange Juice | Apple Juice
- Grapefruit Juice | Cranberry Juice
- Tomato Juice | Clamato Juice

Fluffy scrambled eggs prepared in your choice of one of the following:
- Seasonings + Butter
- Chef’s Vegetarian Medley
- Mozzarella + Cheddar
- Denver Mix of Onions, Peppers + Ham

Choice of one of the following:
- Home-Style Hash Brown Potatoes
- Home-Style Oatmeal with Brown Sugar, Milk, Almonds, Raisins + Dried Cranberries

Choice of two of the following:
- 1% Cottage Cheese
- Breakfast Pork Sausage
- Oven Roasted Sliced Ham
- Crispy Canadian Bacon Strips
- Delicious Beef Banger Sausage

2020 menu | Prices are subject to a 15% gratuity + applicable taxes | Prices subject to change
Ph: 250-860-9711 | Email: sergio@rpbh hotels.com | www.rpbhotels.com
Breakfast Buffets

All breakfast buffets include freshly brewed coffee + assorted teas

The Okanagan Breakfast Buffet

Minimum 30 guests required

$22.95 per person

Choose one of the following:
- Fresh Sliced Fruit Platter
- Seasonal Whole Fruits

Choose one of the following:
- Fresh Baked Muffins + Pastries
- Self Serve Toast Station with assorted fresh breads (max. 60 guests)

Choice of three of the following:
- 2% Milk | Orange Juice | Apple Juice
- Grapefruit Juice | Cranberry Juice
- Tomato Juice | Clamato Juice

Fluffy scrambled eggs prepared in your choice of one of the following:
- Seasonings + Butter
- Chef’s Vegetarian Medley
- Mozzarella + Cheddar
- Denver Mix of Onions, Peppers + Ham

Choice of one of the following:
- Home-Style Hash Brown Potatoes
- Home-Style Oatmeal with Brown Sugar, Milk, Almonds, Raisins + Dried Cranberries

Choice of two of the following:
- 1% Cottage Cheese
- Breakfast Pork Sausage
- Oven Roasted Sliced Ham
- Crispy Canadian Bacon Strips
- Delicious Beef Banger Sausage

Choice of one of the following:
- Belgian Waffles
- French Toast

All of the above served with strawberries in light syrup, whipped cream, + table syrup

Includes the following:
- Tomato Crowns Stuffed with Mushrooms + Herbs, Topped with Grated Parmesan
- Assorted Preserves + Butter

2020 Menu | Prices are subject to a 15% gratuity + applicable taxes | Prices subject to change

PH: 250-860-9711 | EMAIL: SERGIO@RPBHOTELS.COM | WWW.RPBHOTELS.COM

Ramada

By Wyndham

Hotel & Conference Centre. Kelowna, BC
Plated Breakfast

When making course selections, please keep in mind that each guest must have the same menu.

All breakfasts include freshly brewed coffee + assorted teas.

Breakfast is Served

Minimum 25 guests required

$19.95 per person

Includes the following:
Daily Fresh Fruit Garnish

Choice of one of the following for the whole group:

Pre-set on individual tables
2% Milk | Orange Juice | Apple Juice
Grapefruit Juice | Cranberry Juice
Tomato Juice | Clamato Juice

Choose one of the following for the whole group:

Pre-set on individual tables
Fresh Baked Muffins with Preserves + Butter
Vanilla Yogurt Topped with Granola + Seasonal Fresh Fruit Garnish

Fluffy Scrambled Eggs prepared in your choice of one of the following:

Seasonings + Butter
Chef’s Vegetarian Medley
Mozzarella + Cheddar
Denver Mix of Onions, Peppers + Ham

Choice of one of the following for the whole group:

Fresh Sliced Tomatoes
Home-Style Hash Brown Potatoes
Baked Tomato Crowns Topped with Parmesan

Choice of two of the following for the whole group:

Canadian Back Bacon
Oven Roasted Sliced Ham
Crispy Canadian Bacon Strips
Delicious Beef Banger Sausage
Double Smoked Farmers Sausage

2020 Menu | Prices are subject to a 15% Gratuity + Applicable Taxes | Prices subject to change
Ph: 250-860-9711 | Email: Sergio@rpbhotels.com | www.rpbhotels.com
**Good Morning Additions**

Can be added to any breakfast menu or ordered separately

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Seasonal Whole Fruits</td>
<td>$2.95 per person</td>
</tr>
<tr>
<td>Self Serve Toast Station with Assorted Fresh Breads, Butter + Preserves (maximum 60 guests)</td>
<td>$3.50 per person</td>
</tr>
<tr>
<td>Crunchy Granola with Milk, Almonds, Raisins + Dried Cranberries</td>
<td>$3.50 per person</td>
</tr>
<tr>
<td>Assorted Bagels with Cream Cheese, Butter + Preserves</td>
<td>$3.95 per person</td>
</tr>
<tr>
<td>Hot Oatmeal with Milk, Brown Sugar, Almonds, Raisins + Dried Cranberries (minimum 20 guests)</td>
<td>$4.50 per person</td>
</tr>
<tr>
<td>Fresh Sliced Fruit Platter</td>
<td>$5.50 per person</td>
</tr>
<tr>
<td>Domestic + Imported Cheese Platter</td>
<td>$7.50 per person</td>
</tr>
<tr>
<td>Hard Boiled Eggs served in a Hot Chafing Dish (minimum 3 dozen order)</td>
<td>$29.95 per dozen</td>
</tr>
<tr>
<td>Assorted Fruit Flavoured Yogurts</td>
<td>$29.95 per dozen</td>
</tr>
</tbody>
</table>

---

2020 Menu | Prices are subject to a 15% gratuity + applicable taxes | Prices subject to change
Phone: 250-860-9711 | Email: sergio@rpbhoteles.com | www.rpbhotels.com
Lunch Buffets

All lunch buffets include freshly brewed coffee + assorted teas

Working Luncheon Selection

No minimum guests required

$18.95 per person

Chef Inspired Soup Creation

Assorted Fresh Breads with a Variety of Fillings
(one sandwich per person - 1/4 vegetarian sandwiches unless otherwise specified)

Tuscan Mixed Greens with Assorted Dressings

Olive, Pickle + Pepper Platter

Assorted Gourmet Cookies
(one cookie per person)

Add additional 1/2 sandwich each
$4.95 per person

Upgrade to Cheddar Cheese Tortilla Wraps
$1.95 per person

2020 Menu | Prices are subject to a 15% gratuity + applicable taxes | Prices subject to change

Ph: 250-860-9711 | Email: sergio@RPBHOTELS.com | www.RPBhotels.com
Lunch Buffets
ALL LUNCH BUFFETS INCLUDE FRESHLY BREWED COFFEE + ASSORTED TEAS

**Build Your Own Sandwich Buffet**
- Minimum 25 guests required
- $21.95 per person
- Chef Inspired Soup Creation
- Three Daily Chef Created Salads
- Assorted Selection of Fresh Deli Meats + Cheeses
- Assorted Pickle, Olive + Pepper Platter
- Deviled Egg Salad, Sliced Tomatoes, Cucumbers, Lettuce + Onions
- Fresh Assorted Buns with Butter + Assorted Condiments
- Chef’s Choice Dessert

**Wrap It Up Lunch Buffet**
- Minimum 25 guests required
- $22.95 per person
- Chef Inspired Soup Creation
- Assorted Tortilla Wraps
- **CHOOSE ONE OF THE FOLLOWING:**
  - House-Made Caesar Salad with Crispy Bacon Bits
  - Tuscan Mixed Greens with Assorted Dressings
- **CHOOSE ONE OF THE FOLLOWING:**
  - Mexi Style Ground Beef
  - Fajita Spiced Sliced Chicken Breast
- **INCLUDES THE FOLLOWING:**
  - Deviled Egg Salad
  - Vegetarian Greek Mix
  - Diced Honey Ham Salad
  - Salsa, Sour Cream + Guacamole
  - Sliced Dill Pickles + Sliced Hot Peppers
  - Diced Tomatoes, Shredded Lettuce, Sliced Black Olives + Shredded Cheese
- Chef’s Choice Dessert

**Beef Dip Buffet**
- Minimum 25 guests required
- $22.95 per person
- Chef Inspired Soup Creation
- Three Daily Chef Created Salads
- **CHOOSE ONE OF THE FOLLOWING:**
  - Pub Style French Fries
  - Roast Nugget Potatoes
- **INCLUDES THE FOLLOWING:**
  - House-Made Spicy Beef Chili
  - Slow Roasted Sliced Baron of Beef Rosemary Au Jus
  - Sliced Deli Cheese Platter
  - Assorted Fresh Kaiser Rolls
- Mustard, Horseradish + Butter
- Chef’s Choice Dessert

---

2020 MENU | PRICES ARE SUBJECT TO A 15% GRATUITY + APPLICABLE TAXES | PRICES SUBJECT TO CHANGE
PH: 250-860-9711 | EMAIL: SERGIO@RPBHOTELS.COM | WWW.RPBHOTELS.COM
**Lunch Buffets**

**Italian Lunch Buffet**
- Minimum 25 guests required
- $22.95 per person
- Chef Inspired Soup Creation
- Marinated Garden Vegetable Salad in Light Italian Dressing
- Tuscan Mixed Greens with Assorted Dressings
- Fresh Parmesan + Hot Chili Pepper Flakes

**Chef's Choice**
- Choose one of the following:
  - House-Made Traditional Beef Lasagna
  - Vegetarian Lasagna with Spicy Marinara Sauce

**Includes the following:**
- Chef's Choice Dessert

---

**Asian Lunch Buffet**
- Minimum 25 guests required
- $22.95 per person
- Chef Inspired Soup Creation
- Oriental Coleslaw with Sesame Dressing
- Thai Noodle Salad with Cashew + Peanut Dressing
- Tuscan Mixed Greens + Assorted Dressings

**Medley of Fresh Stir Fried Vegetables Mixed with Your Choice of One of the Following:**
- Sautéed Sirloin Steak Strips
- Sliced Grilled Chicken Breasts
- Vegetarian with Chow Mein Noodles

**Your Choice of One of the Following Sauces to Be Mixed with Your Above Selection:**
- Teriyaki
- Gluten Free Sweet Chili

**Includes the Following:**
- Savoury Rice Pilaf
- Mini Vegetarian Spring Rolls with Plum Sauce
- Chef’s Choice Dessert

---

**Greek Lunch Buffet**
- Minimum 25 guests required
- $23.95 per person
- Chef Inspired Soup Creation
- Traditional Greek Salad
- Vegetarian Greek Dolmades
- Tuscan Mixed Greens with Assorted Dressings

**Choose One of the Following:**
- Beef Souvlaki
- Chicken Souvlaki

**Choose One of the Following:**
- Greek Style Potatoes
- Homemade Rice Pilaf

**Includes the Following:**
- Baked Spinach Spanakopita
- Fresh Lemon Wedges + Tzatziki
- Chef’s Choice Dessert

---

2020 Menu | Prices are subject to a 15% gratuity + applicable taxes | Prices subject to change
PH: 250-860-9711 | EMAIL: SERGIO@RPBHOTELS.COM | WWW.RPBHOTELS.COM
Lunch Buffets

All lunch buffets include freshly brewed coffee + assorted teas

Build Your Own Slider Lunch Buffet

Minimum 40 guests required

$23.95 per person

Chef inspired soup creation
House-Made Creamy Coleslaw
Tuscan Mixed Greens with Assorted Dressings

Choose one of the following:
- Hot Pub Style French Fries with House-Made Beef Gravy
- Fresh Seasonal Vegetable Platter with Creamy Herb Dip

Choose one of the following:
- Mini Beef Patty
- Crunchy Breaded Chicken

Includes the following:
- Mini Buns
- Leaf Lettuce, Diced Onions, Sliced Tomatoes
- House-Made Spicy Beef Chili
- Shredded Cheese
- Assorted Pickle, Olive + Pepper Platter
- Mayo, Mustard, Ketchup, Green Relish + Butter
- Chef’s choice dessert

Ramada Turkey Lunch Buffet

Minimum 40 guests required

$26.95 per person

Choose four of the following:
- Three Bean Salad
- Curry Pasta Salad
- Creamy Coleslaw Salad
- Traditional Potato Salad
- Marinated Vegetable Salad
- Asian Style Coleslaw with Sesame Dressing
- Assorted Pickle, Olive + Pepper Platter
- Chef inspired soup creation
- Watermelon + Feta Salad with Fresh Herbs
- Spinach, Fresh Mushrooms + Orange Salad
- Tuscan Mixed Greens with Assorted Dressings
- House-Made Caesar Salad with Crispy Bacon Bits
- Marinated Tomato + Bocconcini Salad with Balsamic Dressing
- Fresh Seasonal Vegetables with House-Made Cream Herb Dip

Includes the following:
- Oven Roasted Turkey
- Baked Herb + Onion Stuffing
- Hot Seasonal Vegetables
- House-Made Mashed Potatoes
- Savoury Turkey Gravy
- Cranberry Sauce
- Fresh Focaccia Bread + Butter
- Assorted Deluxe Cakes
- Fresh Sliced Fruit Tray

2020 Menu | Prices are subject to a 15% gratuity + applicable taxes | Prices subject to change

Ph: 250-860-9711 | Email: Sergio@RPBHOTELS.com | www.rpbhotels.com
# Lunch Buffets

All lunch buffets include freshly brewed coffee + assorted teas.

## Ramada Ultimate Lunch Buffet

**Minimum 40 guests required**

**$26.95 per person**

### Choose Four of the Following:
- Three Bean Salad
- Curry Pasta Salad
- Creamy Coleslaw Salad
- Traditional Potato Salad
- Marinated Vegetable Salad
- Chef Inspired Soup Creation
- Assorted Pickle, Olive + Pepper Platter
- Asian Style Coleslaw with Sesame Dressing
- Watermelon + Feta Salad with Fresh Herbs
- Spinach, Fresh Mushrooms + Orange Salad
- Tuscan Mixed Greens with Assorted Dressings
- House-Made Caesar Salad with Crispy Bacon Bits
- Marinated Tomato + Bocconcini Salad with Balsamic Dressing
- Fresh Seasonal Vegetables with House-Made Creamy Herb Dip

### Choose One of the Following:
- Traditional Beef Lasagna
- Chicken or Beef Souvlaki
- Spicy Marinated Tandoori Chicken Breast
- Boneless Roast Pork Loin with Rosemary Au Jus
- Slow Roasted Baron of Beef with Rosemary Au Jus
- Spicy Marinara Vegetarian Lasagna
- Creamy Alfredo Vegetarian Lasagna
- Sweet Chili Roasted Chicken
- Orange Ginger Roasted Chicken
- Herb Country Roasted Chicken
- Baked Wild Salmon with Fresh Dill Hollandaise
- Baked Wild Salmon with Creamy White Wine Caper Sauce

### Choose an Additional Entrée

$3.95 extra per person

---

2020 Menu | Prices are subject to a 15% gratuity + applicable taxes | Prices subject to change

Ph: 250-860-9711 | Email: Sergio@Rpbhotels.com | www.Rpbhotels.com
Plated Lunches

When making course selections, please keep in mind that each guest must have the same menu.

All lunches include freshly brewed coffee + assorted teas.

Lunch is Served

Minimum 25 guests required.

**APPETIZER**

Choose one of the following for the whole group:
- Traditional Greek Salad
- Chef Inspired Soup Creation
- House-Made Caesar Salad with Crispy Bacon Bits
- Marinated Tomato + Bocconcini Salad with Balsamic Dressing
- Tuscan Mixed Greens with your choice of one dressing:
  - House-Made Creamy Ranch
  - Italian Vinaigrette
  - Fat Free Raspberry Vinaigrette
  - Healthy Balsamic Vinaigrette

**ENTRÉE**

Choose one of the following for the whole group:

- Flame Grilled Chicken Breast with one of the following sauces:
  - Pesto Cream Sauce
  - Wild Mushroom Tarragon Sauce
  - Mediterranean Mix with Onions, Peppers, Olives, Marinara, Herbs + Feta Cheese

- Chicken Souvlaki Skewers + Hot Spanakopita with House-Made Tzatziki + Lemon

$23.95 per person

$24.95 per person

Includes:

- Hot Seasonal Vegetables
- Chef’s Choice of Accompanying Starch
- Fresh Focaccia Bread + Butter
- Chef’s Choice Dessert

2020 Menu | Prices are subject to a 15% gratuity + applicable taxes | Prices subject to change

Ph: 250-860-9711 | Email: sergio@rpbhoteles.com | www.rpbhotels.com
## Plated Lunches

When making course selections, please keep in mind that each guest must have the same menu. All lunches buffets include freshly brewed coffee + assorted teas.

### Lunch Is Served - 2
- **Minimum 25 guests required**

<table>
<thead>
<tr>
<th>APPETIZER</th>
<th></th>
<th>ENTRÉE</th>
<th></th>
<th>INCLUDES</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Choose one of the following for the whole group</strong></td>
<td></td>
<td><strong>Choose one of the following for the whole group</strong></td>
<td></td>
<td><strong>Includes</strong></td>
</tr>
<tr>
<td>Traditional Greek Salad</td>
<td></td>
<td>Fillet of Salmon (Creamy Dill or Hollandaise or Pesto Sauce)</td>
<td></td>
<td>Hot Seasonal Vegetables</td>
</tr>
<tr>
<td>Chef Inspired Soup Creation</td>
<td></td>
<td></td>
<td>Chef’s Choice of Accompanying Starch</td>
<td></td>
</tr>
<tr>
<td>House-Made Caesar Salad with Crispy Bacon Bits</td>
<td></td>
<td></td>
<td>Fresh Focaccia Bread + Butter</td>
<td></td>
</tr>
<tr>
<td>Marinated Tomato + Bocconcini Salad with Balsamic Dressing</td>
<td></td>
<td></td>
<td>Chef’s Choice Dessert</td>
<td></td>
</tr>
<tr>
<td>Tuscan Mixed Greens with your choice of <strong>One</strong> dressing:</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>House-Made Creamy Ranch</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Italian Vinaigrette</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fat Free Raspberry Vinaigrette</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Healthy Balsamic Vinaigrette</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### Includes
- Hot Seasonal Vegetables
- Chef’s Choice of Accompanying Starch
- Fresh Focaccia Bread + Butter
- Chef’s Choice Dessert

### Appetizer

- Traditional Greek Salad
- Chef Inspired Soup Creation
- House-Made Caesar Salad with Crispy Bacon Bits
- Marinated Tomato + Bocconcini Salad with Balsamic Dressing
- Tuscan Mixed Greens with your choice of **One** dressing:
  - House-Made Creamy Ranch
  - Italian Vinaigrette
  - Fat Free Raspberry Vinaigrette
  - Healthy Balsamic Vinaigrette

### Entrée

- Fillet of Salmon (Creamy Dill or Hollandaise or Pesto Sauce)
  - **$25.95 per person**
- Slow Roasted Baron of Beef Topped with a Mini Yorkshire Pudding + Rosemary Infused Au Jus,
  - **$26.95 per person**
- Traditional Roasted Turkey with Herb + Onion Stuffing, Topped with Savoury Turkey Gravy, (Minimum 30 people)
  - **$26.95 per person**

---

2020 Menu | Prices are subject to a 15% gratuity + applicable taxes | Prices subject to change

Ph: 250-860-9711 | Email: Sergio@RPBHOTELS.COM | WWW.RPBHOTELS.COM
## Lunch Menu Add On Items

**ADD ON TO ANY LUNCH MENU**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chef’s Choice Daily Salad Creation</td>
<td>$4.25 per person</td>
</tr>
<tr>
<td>Tuscan Mixed Greens with Assorted Dressings</td>
<td>$5.25 per person</td>
</tr>
<tr>
<td>House-Made Caesar Salad with Crispy Bacon Bits</td>
<td>$5.25 per person</td>
</tr>
<tr>
<td>Fresh Seasonal Vegetables with House-Made Creamy Herb Dipping Sauce</td>
<td>$5.50 per person</td>
</tr>
<tr>
<td>Fresh Sliced Fruit Platter</td>
<td>$5.50 per person</td>
</tr>
<tr>
<td>Tortilla Chips with Salsa + Sour Cream</td>
<td>$4.25 per person</td>
</tr>
<tr>
<td>House-Made Chili</td>
<td>$4.25 per person</td>
</tr>
<tr>
<td>Selection of Fruit Flavoured Yogurts</td>
<td>$29.95 per dozen</td>
</tr>
<tr>
<td>Assorted Large Gourmet Cookies</td>
<td>$21.95 per dozen</td>
</tr>
<tr>
<td>Assorted Granola Bars</td>
<td>$3.25 each</td>
</tr>
<tr>
<td>Chef’s Choice Dessert</td>
<td>$4.25 per person</td>
</tr>
<tr>
<td>Assorted Squares</td>
<td>$2.95 each</td>
</tr>
</tbody>
</table>

---

2020 MENU | PRICES ARE SUBJECT TO A 15% GRATUITY + APPLICABLE TAXES | PRICES SUBJECT TO CHANGE
PH: 250-860-9711 | EMAIL: SERGIO@RPBHOTELS.COM | WWW.RPBHOTELS.COM
Plate Dine

When making course selections, please keep in mind that each guest must have the same menu.

All dinner buffets include freshly brewed coffee + assorted teas

Minimum 30 guests required.

Choice of one appetizer + one dessert included in the price of main course.

**APPETIZER**

Choose one of the following for the whole group:
- Deluxe Pasta Salad
- Jumbo Prawn Cocktail
- Traditional Greek Salad
- House-Made Caesar Salad with Crispy Bacon Bits
- Chef Inspired Soup Creation
- Tuscan Mixed Greens with your choice of one dressing:
  - House-Made Creamy Ranch
  - Italian Vinaigrette
  - Fat Free Raspberry Vinaigrette
  - Healthy Balsamic Vinaigrette

Add an extra appetizer for $4.95 per person.

**ENTRÉE**

Choose one of the following for the whole group:
- Chicken Breast - $37.95 
  (Mushroom Tarragon or Mediterranean)
- Roasted Pork Loin with Madagascar Sauce - $37.95
- Roast Beef with Rosemary Au Jus + Yorkshire Pudding - $37.95
- Oven Roasted Turkey with Savoury Sage Dressing - $38.95
- Chicken Breast Kiev (stuffed with Herb Butter) - $38.95
- Chicken Cordon Bleu (stuffed with Ham + Swiss Cheese) - $38.95
- Chicken Florentine (stuffed with Spinach + Feta Cheese) - $38.95
- Fillet of Salmon - $39.95
  (Pesto Sauce, Creamy Dill or Hollandaise Sauce)
- 8oz New York Steak with Sautéed Mushrooms - $40.95
- 6oz Prime Rib with Yorkshire Pudding - $41.95
  (Add $1.95 per every extra oz)
- Chicken n’ Rib Combo - $42.95
  (BBQ Chicken Breast with 1/2 rack of ribs)

**DESSERT**

Choose one of the following for the whole group:
- Chef’s Choice Deluxe Cake
- Cheesecake with Fruit Coulis
- Fresh Fruit Salad
- House-Made Decadent Orange Chocolate Mousse

Includes for the whole group:
- Hot Seasonal Vegetables
- Chef’s Choice of Accompanying Starch
- Fresh Focaccia Bread + Butter

2020 menu | Prices are subject to a 15% gratuity + applicable taxes | Prices subject to change

Ph: 250-860-9711 | Email: Sergio@RPBHOTELS.com | www.RPBHOTELS.com
**Dinner Buffets**

All dinner buffets include freshly brewed coffee + assorted teas

---

### Ramada Signature Dinner Buffet

**Minimum 40 guests required**

**$37.95 per person**

---

#### Assorted Salads + Platters

Choose six of the following:

- Deluxe Pasta Salad
- Traditional Greek Salad
- Creamy Country Coleslaw
- House-Made Caesar Salad with Crispy Bacon Bits
- Deluxe Bean Salad
- Country Potato Salad
- Italian Vegetable Salad
- Marinated Mushroom Salad
- Tomato + Artichoke Vinaigrette
- Assorted Olive + Pickle Platter
- Creamy Cucumber + Sour Cream with Dill
- Fresh Raw Vegetables + Dip
- Delicious Deviled Egg Platter
- Tuscan Mixed Greens with Assorted Dressings

---

#### Entrées

Choose two of the following:

- Oven Roasted Sliced Roast Beef
- Honey Glazed Sliced Baked Ham
- Roasted Boneless Pork Loin with Au Jus
- Deluxe Beef Stroganoff
- Oven Roast Turkey with Savoury Sage Dressing
- House-Made Lasagna
  - Vegetarian or Meat or Seafood
- Seafood Newberg
  - Assorted Seafood in White Wine Cream Sauce
- Roasted Chicken
  - Herb Roasted or Gluten Free Sweet Chili or Honey Garlic or BBQ Sauce
- Grilled Chicken Breast
  - Mushroom Tarragon or Tomato Mediterranean Sauce
- Stir Fry
  - Beef or Chicken or Shrimp
  - Teriyaki or Honey Garlic or Gluten Free Sweet Chili

**Includes**

- Hot Seasonal Vegetables
- Fresh Focaccia Bread + Butter

---

#### Starches

Choose two of the following:

- House-Made Rice Pilaf
- House-Made Mashed Potatoes
- Buttered Noodles
- Roasted Potatoes
- Scalloped Potatoes
- Penne Primavera
  - Alfredo or Tomato Sauce

---

#### Desserts - All Included

- Assorted Deluxe Cakes
- Sliced Fresh Seasonal Fruit Platter
- House-Made Decadent Orange Chocolate Mousse

**Add an extra main course item - $3.95 per person**

**Substitute one of the main course items with carving station - $3.95 per person**

**Add a carving station selection - $4.95 per person**

- Carving station choices: Roast Baron of Beef, Roast Pork Loin or Honey Glazed Ham

---

2020 Menu | Prices are subject to a 15% gratuity + applicable taxes | Prices subject to change

Ph: 250-860-9711 | Email: sergio@rpbhote ls.com | www.rpbhotels.com
Dinner Buffets
All dinner buffets include freshly brewed coffee + assorted teas

Ramada Deluxe Dinner Buffet
Minimum 60 guests required
$48.95 per person

Assorted Salads + Platters
All included:
- Rotini Pesto Deluxe Pasta Salad
- Traditional Greek Salad
- House-Made Caesar Salad with Crispy Bacon Bits
- Tuscan Mixed Greens with Assorted Dressings
- Spinach + Orange Salad with Creamy Cucumber Dressing
- Assorted Olive + Pickle Platter
- Fresh Raw Vegetables + Dip
- Delicious Deviled Egg Platter
- Jumbo Tiger Prawns with Seafood Cocktail + Sweet Chili Sauces
- Sliced Smoked Salmon with Capers, Cream Cheese + Sliced Rye Bread

Carving Station
Choose one of the following:
- Roast Baron of Beef
- Honey Glazed Ham
- Roast Pork Loin
- Roast Leg of Lamb

Entrée
Choose two of the following:
- Boneless Roasted Pork Loin with Au Jus
- Scallop + Shrimp Jambalaya (spicy)
- Oven Roasted Turkey with Savoury Sage Dressing
- Medallions of Beef with Green Peppercorn Sauce
- Seafood Newberg (Assorted Seafood in White Wine Cream Sauce)
- Fillet of Salmon (Creamy Dill or Pesto or Hollandaise Sauce)
- Chicken Breast (Mushroom Tarragon or Tomato Mediterranean or Pesto Sauce)

Starches
Choose two of the following:
- House-Made Rice Pilaf
- House-Made Mashed Potatoes
- Buttered Noodles
- Roasted Potatoes
- Scalloped Potatoes
- Penne Primavera (Alfredo or Tomato Sauce)

Includes
Hot Seasonal Vegetables
Fresh Focaccia Bread + Butter

Desserts - All Included
Assorted Deluxe Cakes
Domestic + Imported Cheese Platter
Sliced Fresh Seasonal Fruit Platter

2020 Menu | Prices are subject to a 15% gratuity + applicable taxes | Prices subject to change
Ph: 250-860-9711 | Email: Sergio@RPBHOTELS.com | www.rpbhotels.com
**APPETIZER RECEPTION**

**SELECTION 1**
- MINIMUM 40 GUESTS REQUIRED
- $23.95 per person
- Tortilla Chips + Dip
- Assorted Fancy Canapés
- Fresh Raw Vegetables + Dip
- Assorted Cheese Platter with Fruit Garnish
- Traditional Greek Dolmades
- Sausage Rolls
- BBQ Meatballs
- Vegetable Spring Rolls
- Breaded Zucchini Sticks

**SELECTION 2**
- MINIMUM 40 GUESTS REQUIRED
- $24.95 per person
- Pita Bread with Tzatziki
- Assorted Fancy Canapés
- Delicious Deviled Egg Platter
- Fresh Raw Vegetables + Dip
- Traditional Greek Dolmades
- Assorted Cheese Platter with Fruit Garnish
- Sausage Rolls
- Teriyaki Wingettes
- Chicken Brochettes
- Assorted Mini Quiche
- Vegetable Spring Rolls

**SELECTION 3**
- MINIMUM 40 GUESTS REQUIRED
- $25.95 per person
- Assorted Fancy Canapés
- Delicious Deviled Egg Platter
- Fresh Raw Vegetables + Dip
- Spinach + Artichoke Dip
- Assorted Cheese Platter with Fruit Garnish
- Spanakopitas
- Sausage Rolls
- Pork Pot Stickers
- Teriyaki Wingettes
- Chicken Brochettes
- Sautéed Garlic Prawns
- Stuffed Mushroom Caps

**SANDWICH BUILDER**
- MINIMUM 25 GUESTS REQUIRED
- LATE NIGHT ONLY SANDWICH SNACK
- $15.95 per person
- Assorted Deli Meats
- Assorted Cheese Slices
- Sliced Tomatoes, Onion + Pickles
- Mayo, Mustard + Butter
- Fresh Rolls

**PRE-MADE SANDWICHES**
- ONE PER PERSON
- $11.95 per person
- Assorted Sandwiches
- Pickles + Sliced Hot Peppers

**ROAST BEEF SNACK**
- MINIMUM 50 GUESTS REQUIRED
- SNACK SIZED ONLY
- $19.95 per person
- Oven Roasted Sliced Roast Beef
- Au Jus
- Horseradish + Mustard
- Fresh Rolls + Butter

---

2020 MENU | PRICES ARE SUBJECT TO A 15% GRATUITY + APPLICABLE TAXES | PRICES SUBJECT TO CHANGE
PH: 250-860-9711 | EMAIL: SERGIO@RPBHOTELS.COM | WWW.RPBHOTELS.COM
**Additional Appetizers**

### Hot Choices

**MINIMUM 3 DOZEN PER ITEM ORDERED - PER DOZEN PRICING**

- **Spicy Crab Poppers** - $18.95
- **Vegetarian Spring Rolls** - $18.95
- **BBQ Meatballs** - $18.95
- **Sausage Rolls** - $19.95
- **Chicken Wings** - $19.95

Choose from: teriyaki or honey garlic or spicy sweet chili

- **Assorted Mini Quiches** - $19.95
- **Spanakopitas** - $19.95
- **Pork Pot Stickers** - $19.95
- **Breaded Fantail Prawns** - $21.95
- **Chicken Brochettes** - $22.95
- **Bacon Wrapped Scallops** - $23.95
- **Jumbo Breaded Torpedo Prawns** - $27.55

**MINIMUM 6 DOZEN PER ITEM ORDERED - PER DOZEN PRICING**

- **Sautéed Prawns** - $19.95

Choose from: garlic or orange ginger or cajun sauce

- **Stuffed Mushroom Caps** - $20.95

---

### Cold Choices

**Assorted Cheese + Cracker Platter with Fruit Garnish** - $7.50 per person

**Fresh Raw Vegetable + Dip Platter** - $5.50 per person

**Fresh Sliced Fruit Platter** - $5.50 per person

**Assorted Large Gourmet Cookies** - $21.95 per dozen

**Assorted Squares** - $2.95 per person

**Assorted Tortes + Cakes** - $6.95 per person

**Spinach + Artichoke Dip with Baguette** - $54.95 per tray (serves approximately 25 people)

**Tortilla Chips with Salsa, Sour Cream, Guacamole + Re-Fried Beans** - $69.95 per tray (serves approximately 25 people)

**ITEMS BELOW ARE MINIMUM 3 DOZEN ORDERED**

- **Traditional Greek Dolmades with Tzatziki** - $15.95 per dozen
- **Delicious Deviled Egg Platter** - $19.95 per dozen
- **Large Prawns with Seafood Cocktail Sauce** - $19.95 per dozen
- **Assorted Canapés** - $21.95 per dozen
- **Smoked Salmon + Cream Cheese on Rye Bread** - $21.95 per dozen

---

2020 MENU | PRICES ARE SUBJECT TO A 15% GRATUITY + APPLICABLE TAXES | PRICES SUBJECT TO CHANGE

PH: 250-860-9711 | EMAIL: SERGIO@RPBHOTELS.COM | WWW.RPBHOTELS.COM
Wine List

Local White Wine
Peller Estates Proprietor’s Reserve - $26.96
Aromas of tree fruits + melon, light to medium bodied
With apple, honey + citrus on the palate

Peller Estates VQA Chardonnay - $31.30
Smooth, medium-bodied chardonnay has refreshing notes of apple,
With just a touch of spice

Local Red Wine
Peller Estates Proprietor’s Reserve - $26.96
Aromas of cherry, cranberry + plum, light to medium bodied
With flavours of red berries + spice

Peller Estates VQA Merlot - $31.30
Deep, rich, medium to full bodied wine with flavours of black fruit, oak + spice

Is your favourite wine not on the list?
We would be happy to custom order wine for your special occasion! Call us for more details.

Bar Prices

Host Bar Prices
Cost of drinks are charged to the banquet account

House Wine - $5.87 per glass
Hi-Balls - $5.87 per drink
Cocktails - $5.87 per drink
Beer - $5.87 per bottle
Juice - $3.10 per glass
Soft Drinks - $2.86 per glass

Premium Drinks, Coolers + Beers - varies upon selection

Host bar prices are subject to applicable taxes + gratuity.

Cash Bar Prices
Guests purchase their own drinks

House Wine - $6.75 per glass
Hi-Balls - $6.75 per drink
Cocktails - $6.75 per drink
Beer - $6.75 per bottle
Juice - $3.25 per glass
Soft Drinks - $3.00 per glass

Premium Drinks, Coolers + Beers - varies upon selection

Cash bar prices include all applicable taxes.

Refreshing Fruit Punch - $59.95 per bowl
Alcoholic Fruit Punch - $89.95 per bowl
(Serves approximately 40 punch glasses)

Bartending fee of $30 per hour (4 hour minimum) will be waived if bar sales exceed $400 per bartender

2020 Menu | Prices are subject to a 15% Gratuity + Applicable Taxes | Prices subject to change
Ph: 250-860-9711 | Email: Sergio@RPBHOTELS.COM | www.RPBHOTELS.COM