RAMADA®

BY WYNDHAM

HOTEL & CONFERENCE CENTRE, KELOWNA, BC







PROFESSIONAL SERVICE



2020 CATERING MENU

RPBHOTELS.COM

2170 HARVEY AVENUE (HWY 97N), KELOWNA, BC, CANADA, VIY 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

6FT SCREEN \$60

8ft Screen \$80

10ft Screen \$120

VIDEO EQUIPMENT

DVD PLAYER \$40

40" TV/Monitor \$120



ALL EQUIPMENT + PRICING IS SUBJECT TO AVAILABILITY AT THE TIME OF BOOKING.

ANY OTHER EQUIPMENT NEEDS? PLEASE GIVE US A CALL!

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



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



BREAKFAST BUFFETS



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

Assorted Fresh Breads (MAX. 60 GUESTS)

2% MILK | ORANGE JUICE | APPLE JUICE GRAPEFRUIT | UICE | CRANBERRY | UICE TOMATO JUICE | CLAMATO JUICE

FLUFFY SCRAMBLED EGGS PREPARED IN YOUR CHOICE OF ONE OF THE FOLLOWING:

SEASONINGS + BUTTER

CHEE'S VEGETARIAN MEDI FY

MO77ARFLLA + 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





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







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





INCLUDES THE FOLLOWING:

DAILY FRESH FRUIT GARNISH

CHOICE OF <u>ONE</u> 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

BREAKFAST IS SERVED

MINIMUM 25 GUESTS REQUIRED

\$19.95 PER PERSON

PREPARED IN YOUR CHOICE OF ONE OF THE FOLLOWING FOR THE WHOLE GROUP:

SEASONINGS + BUTTER
CHEF'S VEGETARIAN MEDLEY
MOZZARELLA + CHEDDAR
DENVER MIX OF ONIONS, PEPPERS + HAM

CHOICE OF <u>ONE</u> OF THE FOLLOWING FOR THE WHOLE GROUP:

FRESH SLICED TOMATOES

HOME-STYLE HASH BROWN POTATOES

Baked Tomato Crowns Topped with Parmesan

CHOICE OF <u>TWO</u> 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



GOOD MORNING ADDITIONS

CAN BE ADDED TO ANY BREAKFAST MENU OR ORDERED SEPARATELY

Assorted Seasonal Whole Fruits \$2.95 per person

Self Serve Toast Station
with Assorted Fresh Breads, Butter + Preserves
(maximum 60 guests)
\$3.50 per person

CRUNCHY GRANOLA
WITH MILK, ALMONDS, RAISINS + DRIED CRANBERRIES
\$3.50 PER PERSON

Assorted Bagels
with Cream Cheese, Butter + Preserves
\$3.95 per person

HOT OATMEAL
WITH MILK, BROWN SUGAR, ALMONDS, RAISINS + DRIED CRANBERRIES
(MINIMUM 20 GUESTS)
\$4.50 per person

FRESH SLICED FRUIT PLATTER \$5.50 PER PERSON

DOMESTIC + IMPORTED CHEESE PLATTER \$7.50 PER PERSON

HARD BOILED EGGS

SERVED IN A HOT CHAFING DISH

(MINIMUM 3 DOZEN ORDER)

\$29.95 PER DOZEN

Assorted Fruit Flavoured Yogurts \$29.95 per dozen









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





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





ALL LUNCH BUFFETS INCLUDE FRESHLY BREWED COFFEE + ASSORTED TEAS

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

MARINATED TOMATO + BOCCONCINI SALAD
WITH BALSAMIC DRESSING

FRESH PARMESAN + HOT CHILI PEPPER FLAKES

CHOOSE ONE OF THE FOLLOWING:

House-Made Traditional Beef Lasagna

VEGETARIAN LASAGNA WITH SPICY MARINARA SAUCE

CHOOSE ONE OF THE FOLLOWING:

GRILLED HOUSE-MADE GARLIC TOAST

FRESH FOCACCIA BREAD

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 <u>ONE</u> 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 SOUVLAKE

CHOOSE ONE OF THE FOLLOWING:

GREEK STYLE POTATOES

HOMEMADE RICE PILAE

INCLUDES THE FOLLOWING:

BAKED SPINACH SPANAKOPITA

FRESH LEMON WEDGES + TZATZIKI

CHEF'S CHOICE DESSERT





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





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

CHEE 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

CHOOSE ONE OF THE FOLLOWING:

HOUSE-MADE RICE PILAF

HERB ROASTED POTATOES

INCLUDES THE FOLLOWING:

HOT SEASONAL VEGETABLES
FRESH FOCACCIA BREAD+ BUTTER
ASSORTED DELUXE CAKES
FRESH SLICED FRUIT TRAY





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

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

\$23.95 PER PERSON

CHICKEN SOUVLAKI SKEWERS + HOT SPANAKOPITA
WITH HOUSE-MADE TZATZIKI + LEMON

\$24.95 PER PERSON

INCLUDES

HOT SEASONAL VEGETABLES

CHEF'S CHOICE OF ACCOMPANYING STARCH

FRESH FOCACCIA BREAD + BUTTER

CHEF'S CHOICE DESSERT



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



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 BUFFETS INCLUDE FRESHLY BREWED COFFEE + ASSORTED TEAS

LUNCH IS SERVED - 2

MINIMUM 25 GUESTS REQUIRED

ENTRÉE CHOOSE ONE OF THE FOLLOWING FOR THE WHOLE GROUP

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

INCLUDES

HOT SEASONAL VEGETABLES

CHEF'S CHOICE OF ACCOMPANYING STARCH

FRESH FOCACCIA BREAD + BUTTER

CHEF'S CHOICE DESSERT

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 <u>ONE</u> dressing:
House-Made Creamy Ranch
Italian Vinaigrette
Fat Free Raspberry Vinaigrette
Healthy Balsamic Vinaigrette









LUNCH MENU ADD ON ITEMS

ADD ON TO ANY LUNCH MENU

CHEF'S CHOICE DAILY SALAD CREATION \$4.25 PER PERSON

TUSCAN MIXED GREENS WITH ASSORTED DRESSINGS \$5.25 PER PERSON

HOUSE-MADE CAESAR SALAD WITH CRISPY BACON BITS \$5.25 PER PERSON

Fresh Seasonal Vegetables with House-Made Creamy Herb Dipping Sauce \$5.50 per person

FRESH SLICED FRUIT PLATTER \$5.50 PER PERSON

TORTILLA CHIPS WITH SALSA + SOUR CREAM \$4.25 PER PERSON

HOUSE-MADE CHILI \$4.25 PER PERSON

Selection of Fruit Flavoured Yogurts \$29.95 per dozen

ASSORTED LARGE GOURMET COOKIES \$21.95 PER DOZEN

> ASSORTED GRANOLA BARS \$3.25 FACH

CHEF'S CHOICE DESSERT \$4.25 PER PERSON

Assorted Squares \$2.95 each







PLATED DINNER

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 <u>ONE</u> 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)

80z New York Steak with Sautéed Mushrooms - \$40.95

60z 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

CHESSCAKE 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



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



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 RYF 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 | AMBALAYA (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



APPETIZER RECEPTION

PER PERSON PRICING

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



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





WINE LIST

PER BOTTLE PRICING

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