

2018-2019

# Catering Package



  
**RAMADA**<sup>®</sup>  
PLAZA

306.569.1666

1818 Victoria Ave., Regina, Sk S4P 0R1

[www.ramadaregina.ca](http://www.ramadaregina.ca)



## Day Packages

(minimum 10 people)

## Half Day Package

(maximum 5 hr. meeting)

Choice of one Meal (Breakfast or Lunch) & one Break = \$32.00

## Full Day Package

Includes both Meals & both Breaks = \$42.00

Day Packages include Room Rental, Wireless Internet Connection, unlimited Freshly Brewed Mountain Roast Coffee & individually packaged Herbal & Organic Tea

## Breakfast

(choose one)

- #1 Fresh Sliced Fruit, Mini Danishes & Muffins
- #2 Fruit Salad, Individual Greek Yogurts & an Assortment of Mini Croissants
- #3 Fresh Pineapple & Strawberries served with House made Scones & Berry Butter
- #4 Toasted English Muffins served with Butter, Fruit Preserves & Fresh Sliced Fruit
- #5 An Assortment of Breakfast Loaves & Scones served with Butter & Fruit Preserves

\*add a Hot Breakfast to any of the above selections for \$5.00.  
Hot Breakfast includes: Bacon, Sausage or Ham, House cut Hash Browns & Scrambled Eggs

## AM Coffee Break

(choose one)

- #1 House made Chewy Granola Bars
- #2 Fresh Orange & Grapefruit Wedges served with House Made Trail Mix
- #3 Individual Cottage Cheese Bowls topped with Cracked Pepper & Fresh Basil Strawberries (GF)
- #4 House made Tea Biscuits served with Berry Butter
- #5 An Assortment of Mini Croissants & Mini Danishes



## Lunch

(choose one)

### Lunch #1

- House made Soup of the Day
- Bread & Butter Pickles
- Crisp Vegetables served with House made Dip
- Assorted Sandwiches (Vegetarian Sandwiches added, upon request)
- An Assortment of Dessert Squares

### Lunch #2

- Tossed Salad with Ranch & Italian Dressings
- House made Pasta Salad
- Ripple Chips with our House made Chip Dip
- Dill Pickle Spears
- Assorted Fresh Breads & Buns
- An Assortment of Fresh Sliced Deli Meats
- An Array of Sliced Cheeses
- Leaf Lettuce & Sliced Tomato
- Mustard, Mayonnaise & Butter
- An Assortment of Dessert Squares

### Lunch #3

- Warm Dinner Rolls
- Caesar Salad
- Chicken & Mushroom Cream Sauce (substitute Vegetarian option, upon request)
- Fettuccini tossed in Fresh Herbed Butter
- An Assortment of Dessert Squares

### Lunch #4

- Warm Dinner Rolls
- Tossed Salad with Ranch & Italian Dressings
- Crisp Vegetables served with House made Dip
- House made Shepherd's Pie (substitute Vegetarian or Gluten Free option, upon request)
- An Assortment of Dessert Squares

### Lunch #5

- Warm Garlic Toast
- Caesar Salad
- House made Lasagna - (substitute Vegetarian option, upon request)
- An Assortment of Dessert Squares

## PM Coffee Break

(choose one)

- #1 An Assortment of House made Cookies
- #2 Chocolate Dipped & Cinnamon Sugar Donuts
- #3 Cracked Pepper & Fresh Sage Popcorn (GF)
- #4 House made Spiced Snack Mix
- #5 Corn Tortillas accompanied by our House made Salsa (GF)



## Ramada Plaza Distinction Day Package

(minimum 10 people)

### Half Day Package (maximum 5 hr. meeting)

Choice of one Meal (Breakfast or Lunch) & one Break = \$42.00

### Full Day Package

Includes both Meals & both Breaks = \$54.00

Distinction Day Packages include Room Rental, Wireless Internet Connection & unlimited Freshly Brewed Mountain Roast Coffee & individually packaged Herbal & Organic Tea

### Distinction Breakfast

(choose one)

#### Distinction Breakfast #1

- Toasted English Muffins served with Butter & Fruit Preserves
- An Assortment of Mini Danishes
- House made Trail Mix
- Fresh Sliced Fruit
- Individual Greek Yogurts

#### Distinction Breakfast #2

- Fresh Apple Wedges & Strawberries
- Toasted English Muffins served with Butter & Fruit Preserves
- Scrambled Eggs finished with Shredded Cheese
- House cut Hash Browns finished with Diced Green Onion
- House made Honey & Tarragon Breakfast Sausage Rounds

#### Distinction Breakfast #3

- An Assortment of Fresh Sliced Seasonal Melons
- Toasted English Muffins served with Butter & Fruit Preserves
- Scrambled Eggs tossed with Sautéed Mushrooms, Bell Peppers & Spinach finished with our House Cheese Blend
- House cut Hash Browns finished with a Mix of Fresh Herbs
- Thick cut Dry Smoked Bacon

#### Distinction Breakfast #4

- Fresh Sliced Pineapple & Kiwi Wedges
- Toasted English Muffins served with Butter & Fruit Preserves
- Vegetable Frittata – House cut Hash Browns layered with Fresh Red Onion, Zucchini & Broccoli bound with Farm Fresh Eggs & finished with our House Cheese Blend, Fresh Diced Tomato & Green Onion, served with our Signature Salsa
- Grilled Honey Ham Steaks

#### Distinction Breakfast #5

- Fresh Grapes & Strawberries
- Toasted English Muffins served with Butter & Fruit Preserves
- Fresh Herb & Cheese Quiche finished with Green Onions
- House cut Hash Browns finished with Sautéed Bell Peppers
- Grilled Farmer's Sausage



## Distinction AM Coffee Break

(choose two items from one break option)

### Distinction AM Coffee Break #1

- House made Lemon & Cranberry Biscotti
- Individual Greek Yogurts
- Fresh Sliced Pineapple & Strawberries

### Distinction AM Coffee Break #2

- House made Trail Mix
- Trio of Dried Fruits
- Individual Cottage Cheese Bowls topped with Cracked Pepper & Fresh Basil Strawberries (GF)

### Distinction AM Coffee Break #3

- House made Blueberry Scones served with Citrus Butter
- House made Honey & Chai Tea Yogurt Shots
- Fresh Sliced Seasonal Melons

### Distinction AM Coffee Break #4

- An Assortment of Breakfast Pastries served with Butter & Fruit Preserves
- Fresh Orange & Grapefruit Wedges
- Individual Fruit Smoothies

### Distinction AM Coffee Break #5

- House made Savory Cheese Biscuits served with Fresh Sage Butter
- Fresh Apple Wedges
- Orange & Grapefruit Juices

## Distinction Lunch

(choose one)

### Distinction Lunch #1

- House made Biscuits & Butter
- House Greens finished with Fresh Cucumber & Bell Peppers, served with our Balsamic Vinaigrette
- Village Greek Salad
- Pan seared Orzo tossed in Fresh Herbed Butter
- Fresh Zucchini, Bell Pepper & Mushroom Sauté
- Prosciutto & Mozzarella Stuffed Chicken Breast finished with our Roasted Tomato Sauce
- House made Baklava

### Distinction Lunch #2

- House made Biscuits & Butter
- Romaine Salad topped with Fresh Tomato & Cucumber served with our House made Ranch Dressing
- House made Pasta Salad
- Julienne Carrots & Zucchini finished with Sea Salt & Cracked Pepper
- Quinoa Trio Pilaf
- Grilled Salmon Fillet finished with a Tarragon & Peppercorn Butter
- House made Coconut Cake





## Distinction Lunch

(continued)

### Distinction Lunch #3

- House made Biscuits & Butter
- Spinach Salad topped with Sliced Mushrooms, Dried Cranberries & Red Onion served with House made Raspberry Vinaigrette
- Apple Spiked Coleslaw topped with Flax Seeds
- Cauliflower & Green Beans finished with Fresh Herbed Butter
- Pan style Duchesse Potato finished with Green Onions & Parmesan Cheese
- Grilled Canadian Striploin Steak sliced & served in a Red Wine infused Demi-glace finished with Sautéed Mushrooms, Red Onion & Fresh Cherry Tomato halves
- House made Chocolate & Espresso Cheesecake

### Distinction Lunch #4

- House made Biscuits & Butter
- Baby Kale & Vegetable Slaw served with a Creamy Citrus & Cumin Vinaigrette
- Quinoa & Bean Salad tossed in our House made Cucumber Vinaigrette
- Honey & Herb scented Carrot & Parsnip
- Wild & White Rice Pilaf finished with Fresh Herbs
- Grilled Pork Loin Chops finished with a Fresh Sage & Apricot Pan Jus
- House made Chocolate Layer Cake

### Distinction Lunch #5 (Vegetarian)

- House made Biscuits & Butter
- Tomato, Cucumber, Red Onion & Feta Salad finished with a Fresh Oregano Vinaigrette
- Roasted Corn & Black Bean Salad finished with a Cilantro Vinaigrette
- An Assortment of Thick cut, Grilled Vegetables served on a Hearty Tomato Sauce infused with Fresh Tarragon & finished with Creamy Brie Cheese
- Red & Green Peppers tossed with Green Beans scented with Fresh Herbs
- Sweet Potato & Wild Rice Succotash
- House made Gluten free Chocolate Torte





## Distinction PM Coffee Break

(choose two items from one break option)

### Distinction PM Coffee Break #1

- Sliced Cucumber served with Warm Pita Wedges accompanied by Black Bean Tarragon Hummus & House made Tzatziki
- House made Spiced Snack Mix
- Peanut Butter & Pumpkin Seed Power Balls

### Distinction PM Coffee Break #2

- Cracked Pepper & Fresh Sage Popcorn
- Apple Wedge & Cheddar Platter
- House made Ice Cream Sandwiches

### Distinction PM Coffee Break #3

- Corn Tortillas accompanied by our House made Salsa
- Mini Croissant Sandwiches with Cream Cheese, Smoked Salmon, Cucumber & Roasted Onion
- House made Sea Salt & Caramel Brownies

### Distinction PM Coffee Break #4

- Five Layer Dip served with Corn Tortillas
- Charcuterie Board with an Assortment of Sliced Deli Meats accompanied by an Assortment of Pickles & Cheeses served with a Variety of Breads & Crackers
- An Assortment of House made Cookies

### Distinction PM Coffee Break #5

- Kung Pao Chicken Lettuce Wraps filled with House made Kung Pao Chicken Salad served in Green Leaf Lettuce
- Fresh Rosemary, Cracked Pepper & Sea Salt Puff Pastry Twists finished with Shredded Parmesan Cheese
- An Assortment of Macaroons



## Coffee Service

Freshly Brewed Mountain Roast Coffee & individually packaged Herbal & Organic Tea

- Per Break - \$3.25 per person
- All Day - \$8.00 per person

## Beverage Options

(charges are based on consumption)

- Canned Pop - \$2.75 each
- Bottled Fruit Juices - \$3.25 each
- Bottled Water - \$2.75 each

## Fresh Baking, Fruit & Snacks

- An Assortment of Sandwiches - \$6.00 per person
- A Variety of Domestic Cheeses served with an Assortment of Crackers - \$4.50 per person
- Bagels & Cream Cheese - \$4.50 each
- Basket of Pretzels - \$5.00 per basket
- Basket of Ripple Chips with our House made Chip Dip - \$7.00 per basket
- Cereal Bars - \$3.00 each
- Crisp Vegetables with House made Dip - \$3.00 per person
- Flavored Greek Yogurts - \$3.50 each
- Fresh House made Cookies - \$20.00 per dozen
- Seasonal Fresh Sliced Fruit Tray - \$4.50 per person
- Seasonal Whole Fruit - \$2.25 each
- House made Biscuits served with Berry Butter - \$18.00 per dozen
- House made Blueberry Scones served with Honey Citrus Butter - \$20.00 per dozen
- House made Cheese Biscuits served with Fresh Sage Butter - \$22.00 per dozen
- House made Chewy Granola Bars - \$20.00 per dozen
- House made Cookie & Ice Cream Sandwiches - \$26.00 per dozen
- House made Lemon Cranberry Biscotti - \$19.00 per dozen
- House made Loaves served with Butter & Fruit Preserves (12 slices per loaf) - \$15.00 per loaf
  - Banana Loaf
  - Oatmeal & Apple Loaf
  - Zucchini & Dark Chocolate Loaf
  - Triple Berry Loaf
- House made Peanut Butter Power Balls - \$22.00 per two dozen
- Mini Cinnamon Twists - \$22.00 per dozen
- Mini Croissants - \$18.00 per dozen
- Assorted Mini Danishes - \$18.00 per dozen
- Assorted Mini Filled Croissant (Chocolate Praline, Almond & Apricot) - \$27.00 per dozen
- Assorted Mini Muffins - \$15.00 per dozen
- Vanilla Ice Cream Cups - \$24.00 per dozen





## Breakfast

### Get Up & Go - \$15.00

- Fresh Fruit Cocktail
- Fresh Orange & Grapefruit Wedges
- Individual Greek Yogurts
- Honey Almond Granola
- Mini Muffins, Danishes & Croissants served with Butter & Fruit Preserves
- Freshly Brewed Mountain Roast Coffee & individually packaged Herbal Organic Tea

### Classic Breakfast - \$18.00

- Mini Muffins, Danishes & Croissants served with Butter & Fruit Preserves
- Fresh Seasonal Fruit Tray
- Scrambled Eggs
- House cut Hash Browns
- Sausage, Bacon or Ham (choose one)
- Freshly Brewed Mountain Roast Coffee & individually packaged Herbal & Organic Tea

### Breakfast wraps - \$18.00

- Fresh Seasonal Fruit Tray
- House cut Hash Browns
- Farmer's Sausage, Mushroom, Egg & Cheddar Wraps
- Smoked Ham, Green Onion, Egg & Monterey Jack Wraps
- Mixed Bell Peppers, Broccoli, Kale, Egg & Swiss Wraps scented with Fresh Tarragon
- Freshly Brewed Mountain Roast Coffee & individually packaged Herbal & Organic Tea

### Egg & Cheese English Muffins - \$18.00

- Fresh Fruit Parfaits
- English Muffins with Shaved Smoked Ham layered with Scrambled Eggs & finished with Cheddar Cheese
- English Muffins with Grilled Farmer's Sausage layered with Scrambled Eggs & finished with Marble Cheese
- English Muffins with Sautéed Field Mushrooms layered with Wilted Spinach & Scrambled Eggs finished with Swiss Cheese
- Freshly Brewed Mountain Roast Coffee & individually packaged Herbal & Organic Tea





## Lunch

### Soup & Sandwich Buffet - \$19.00

- House made Soup of the Day
- An Assortment of Pickles & Olives
- Crisp Vegetables with House made Dip
- Our Deli Sandwiches served on a Variety of Fresh Breads & Buns (add Vegetarian Sandwiches, upon request; served on a separate platter)
- An Assortment of Cake Squares
- Freshly Brewed Mountain Roast Coffee & individually packaged Herbal & Organic Tea

### Soup & Sub Buffet - \$19.00

- House made Soup of the Day
- Crisp Vegetables with House made Dip
- Bread & Butter Pickles
- House made Potato Salad infused with Grainy Dijon
- An Assortment of Subs served on White & Whole Wheat Buns
- Chocolate Brownies
- Freshly Brewed Mountain Roast Coffee & individually packaged Herbal & Organic Tea

### Wrap Buffet - \$19.00

- Tossed Salad with Three Dressings
- Ripple Chips with our House made Chip Dip
- An Assortment of Pickles & Olives
- Crisp Vegetables with House made Dip
- An Assortment of Flour Tortilla Wraps
- Carrot Cake & Nanaimo Bars
- Freshly Brewed Mountain Roast Coffee & individually packaged Herbal & Organic Tea

### Gluten Free Lettuce Wrap Buffet - \$19.00

- Tossed Salad with Olive Oil & Balsamic Vinegar served with Lemon Wedges
- Crisp Vegetables served with House made Hummus
- An Assortment of Pickles & Olives
- An Assortment of Lettuce Wraps to include Roast Beef, Turkey, Honey Ham, Chicken Salad, Egg Salad & Tuna Salad (add Vegetarian Wraps, upon request; served on a separate platter)
- Plated Gluten Free Peanut Butter Chocolate Cake & Coconut Macaroon Slice
- Freshly Brewed Mountain Roast Coffee & individually packaged Herbal & Organic Tea





### **Pasta Buffet - \$19.00**

- Caesar Salad
- Penne or Linguini Pasta (choose one)
- Meat Sauce or Mushroom Cream Sauce (choose one)
- Crushed Red Chili Peppers & Shredded Parmesan Cheese
- An Assortment of Cake Squares
- Freshly Brewed Mountain Roast Coffee & individually packaged Herbal & Organic Tea

### **Pizza Buffet - \$19.00**

- Caesar Salad
- Choose Three types of our House made Pizza
  - Pepperoni & Mushroom,
  - Ham & Pineapple
  - BBQ Chicken
  - All Dressed
  - Vegetarian
  - Athenian (Spinach, Feta, Red Onion & Black Olive)
  - Meat lovers (add \$1.00)
- Crushed Red Chili Peppers & Parmesan Cheese
- An Assortment of Cake Squares
- Freshly Brewed Mountain Roast Coffee & individually packaged Herbal & Organic Tea

### **Build Your Own Sandwich - \$19.00**

- An Assortment of Breads & Buns
- Tossed Salad with Three Dressings
- An Array of Sliced Cheese
- An Assortment of Fresh Sliced Deli Meats
- Egg Salad
- Tuna Salad
- Bread & Butter Pickles & Pickled Banana Peppers
- Sliced Tomato, Cucumber & Leaf Lettuce
- Butter, Mustard & Mayonnaise
- An Assortment of Cake Squares
- Freshly Brewed Mountain Roast Coffee & individually packaged Herbal & Organic Tea





**Carved to Order**

(minimum 25 people) - \$24.00

- Oven Roasted Beef, Brown Sugar Baked Ham or Oven Roasted Turkey (choose one)
- Tossed Salad with Three Dressings
- An Assortment of Pickles & Olives
- An Assortment of Breads & Rolls
- An Array of Sliced Cheeses
- Sliced Tomato, Cucumber & Leaf Lettuce
- Butter, Mustard & Mayonnaise (Horseradish included if Beef is chosen as the carved item)
- Lemon Meringue Pie & Apple Pie
- Freshly Brewed Mountain Roast Coffee & individually packaged Herbal & Organic Tea
- Carved items subject to a Culinary Attendant Fee \$40.00

**Hot Lunch Buffet**

(minimum 25 people) - \$26.00

- Warm Dinner Rolls & Butter
- Tossed Salad with Three Dressings
- House made Pasta Salad
- Crisp Vegetables with House made Dip
- An Assortment of Pickles & Olives
- Chef's recommendation of Hot Vegetable

**Accompaniment** (choose one)

- Fettuccini tossed in Fresh Herbed Butter
- Rice Pilaf
- Roasted Garlic Mashed Potatoes

**Entrée**

(choose one and add a second entrée for an additional \$5.00)

- Bone-in Oven Roasted Chicken basted in our House made BBQ Sauce
- House made Meatloaf served with a Mushroom & Onion Demi
- Vegetarian Shepherd's Pie topped with Sweet Potato
- Grilled Salmon Fillet finished with a Citrus & Fresh Basil Cream
- Oven Roasted Pork Loin served with Caramelized Onion Compote
- Fresh Sliced Seasonal Fruit
- An Assortment of Fruit Strudels
- Freshly Brewed Mountain Roast Coffee & individually packaged Herbal & Organic Tea





## Dinner Buffets

### Dinner Buffet #1 - \$31.00

- Dinner Rolls & Butter
- Tossed Salad with Three Dressings
- House made Pasta Salad
- Crisp Vegetables with House made Dip
- An Assortment of Pickles & Olives

### Hot Vegetable (choose one)

- Chef's Recommendation
- Julienne Carrots & Green Beans
- Carrots, Cauliflower & Broccoli
- Roasted Root Vegetables
- Zucchini & Carrot Batonnettes

### Accompaniment (choose one)

- Chef's Recommendation
- Roasted Garlic & Fresh Parsley Mashed Potato
- Baby Roasted Potatoes
- Rice Pilaf
- Farfalle Pasta tossed in Fresh Herbed Butter

### Entrée

(choose one and add a second entrée for an additional \$5.00)

- Grilled Breast of Chicken with Citrus & Basil Cream
- Grilled Canadian Striploin Steak served with Red Wine Demi-glace & topped with Sautéed Spinach & Mushrooms finished with Cherry Tomato halves
- Roasted Pork Loin finished with a Fresh Sage & Apple Glaze
- Grilled Salmon Fillet finished with a White Wine & Tarragon Cream
- Vegetable Stuffed Tomatoes filled with Black Beans, Brown Rice & Legumes baked with our own Blend of Cheeses
- Fresh Sliced Seasonal Fruit
- An Assortment of Pies, Cakes & Cake Squares
- Freshly Brewed Mountain Roast Coffee & individually packaged Herbal & Organic Tea



## Dinner Buffet #2 - \$37.00

- House made Biscuits & Butter
- Tossed Salad with Three Dressings
- Caesar Salad
- Chef's choice of Three Assorted Salads
- Crisp Vegetables with House made Dip
- An Assortment of Pickles & Olives

### Hot Vegetable (choose one)

- Chef's Recommendation
- Sautéed Mushrooms with Bell Peppers & Cherry Tomatoes scented with Fresh Basil
- Julienne Carrot & Parsnip tossed with Green Beans & Tarragon Butter
- Fresh Broccoli & Cauliflower finished with our own Cheddar Cream
- Zucchini Dimes tossed with Small Diced Red Pepper finished with Cracked Pepper
- Fresh Asparagus with Zucchini Batonnettes finished with a House made Basil Pesto Hollandaise Sauce

### Accompaniment (choose one)

- Chef's Recommendation
- Caramelized Onion & Parmesan Mashed Potato
- Cracked Pepper & Fresh Rosemary Roasted Baby Red Potatoes
- Wild & White Rice Pilaf
- Pan seared Orzo tossed with Fresh Herbed Butter & finished with Shredded Parmesan Cheese
- Quinoa Trio Pilaf scented with Fresh Thyme

### Entrée

(choose one and add a second entrée for an additional \$7.00)

- Grilled Salmon finished with a Ginger Coconut Cream
- Grilled Canadian Striploin Steak finished with a Port braised Pearl Onion Reduction infused with Charred Fennel Bulb
- Grilled Breast of Chicken marinated in our House Jerk Rub and finished with a Lime & Cilantro Crème Fraiche
- Moroccan Style stuffed Pork Loin served with a Natural Pan Jus
- Breaded Chicken Breast, stuffed with Sharp Cheddar & Sun-dried Tomato scented with Toasted Fennel Seed served with a Fresh Tarragon Cream
- Roasted Vegetable & Parmesan stuffed Portabella Mushroom served with a Red Pepper Coulis & finished with a Balsamic Glaze
- Cilantro marinated Petite Medallions of Beef grilled & served in a Tomato Ragout with Crimini Mushrooms & Bell Peppers
- Medley of Shrimp, Mussels & Scallops pan seared with Tomato, Zucchini & Onion scented with Black Garlic & finished with Heavy Cream & Fresh Basil
- Fresh Sliced Seasonal Fruit
- An Assortment of Cake Squares
- A variety of House made Desserts, to include a selection of Cakes, Pies & Cheesecakes
- Freshly Brewed Mountain Roast Coffee & individually packaged Herbal & Organic Tea





## Plate Service

### Plate Service #1 - \$27.00

Includes Warm Rolls & Butter, Freshly Brewed Mountain Roast Coffee & individually packaged Herbal & Organic Tea.

#### Appetizer (choose one)

- House Greens topped with Pea Shoots & Julienne Carrots finished with a Sun-dried Tomato Vinaigrette
- Butternut Squash Soup finished with a Fresh Sage Crème Fraiche

#### Hot Vegetable (choose one)

- Chef's recommendation
- Sautéed Zucchini with Cauliflower & Red Pepper
- Julienne Carrots with Green Beans & Bell Peppers

#### Accompaniment (choose one)

- Cracked Pepper Mashed Potatoes
- Rice Pilaf
- Fettuccini tossed in Herbed Butter

#### Entrée (choose one)

- Roast Turkey with our Traditional Stuffing & House made Gravy
- Oven Roasted Pork loin served with a Natural Pan Jus
- Grilled Breast of Chicken served with a Button Mushroom Cream

#### Dessert (choose one)

- New York Cheesecake served with House made Strawberry Sauce
- Pecan Pie finished with Caramel Sauce
- Chocolate Brownie drizzled with Chocolate Sauce





**Plate Service #2 - \$31.00**

Includes Warm Rolls & Butter, Freshly Brewed Mountain Roast Coffee & individually packaged Herbal Organic Tea.

**Appetizer** (choose one)

- House Greens finished with Julienne Cucumber & Bell Peppers finished with a House made Peppercorn Ranch
- Roasted Tomato Soup finished with a Fresh Basil scented Crème Fraiche

**Hot Vegetable** (choose one)

- Chef's recommendation
- Julienne Carrots & Zucchini with Green Beans & Red Pepper
- Cauliflower & Red Pepper tossed in Fresh Herbed Butter

**Accompaniment** (choose one)

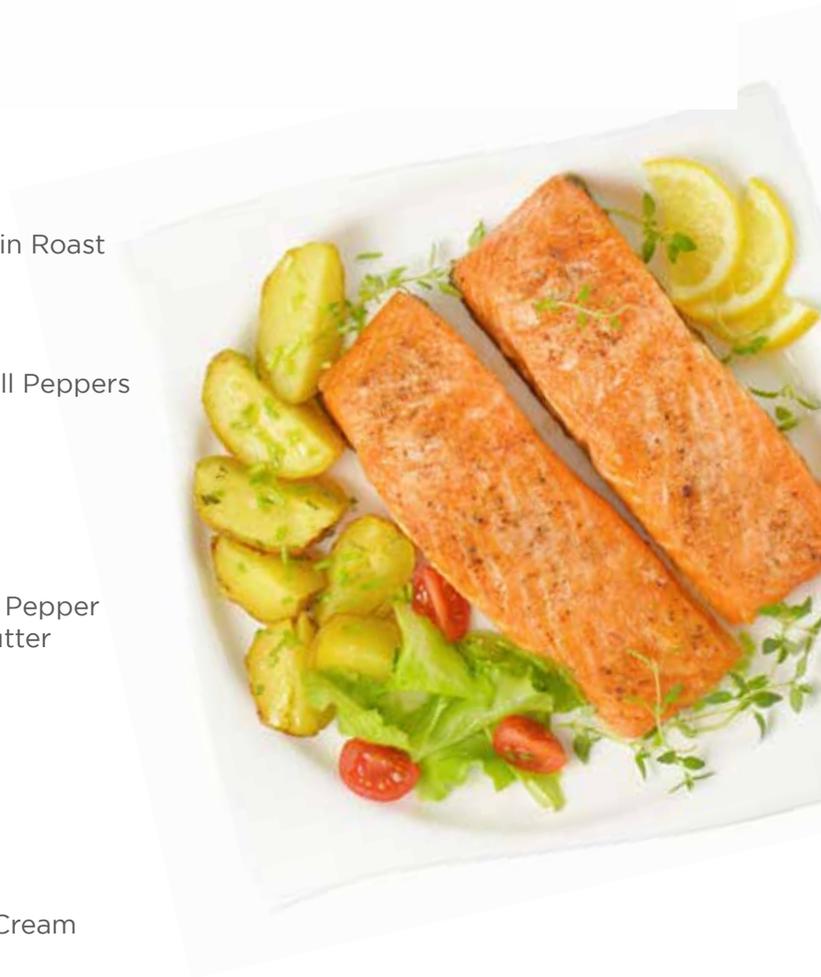
- Oven Roasted Potatoes scented with Fresh Rosemary & Cracked Pepper
- Wild & White Rice Pilaf
- Angel Hair Pasta tossed in Fresh Herbed Butter

**Entrée** (choose one)

- Grilled Salmon Fillet finished with a Citrus & Fennel Cream
- Grilled Breast of Chicken finished with a Sun-dried Tomato & Fresh Basil Cream
- Oven Roasted Pork loin stuffed with Bacon & Leeks finished with a Natural Pan Jus

**Dessert** (choose one)

- House made Triple Berry Strudel served with Whipped Cream
- House made Chocolate Swirl Cheesecake finished with Raspberry Coulis
- Carrot Cake with Cream Cheese Icing served with Cinnamon scented Whipped Cream





### **Plate Service #3 - \$33.00**

Includes Warm Rolls & Butter, Freshly Brewed Mountain Roast Coffee & individually packaged Herbal and Organic Tea.

#### **Appetizer** (choose one)

- Crisp Romaine Salad topped with Slivered Almonds & Diced Bell Peppers finished with a Roasted Cauliflower & Parmesan Dressing
- House made Tomato Bisque finished with a Cheddar Crisp

#### **Hot Vegetable** (choose one)

- Chef's recommendation
- Oven Roasted Root Vegetables finished with Cracked Pepper and Rock Salt drizzled with Balsamic Glaze
- Steamed Cauliflower & Broccoli finished with Shredded Parmesan Cheese & Cracked Pepper

#### **Accompaniment** (choose one)

- Oven Roasted Potatoes finished with Cracked Pepper, Rock Salt & Fresh Thyme
- Trio of Grains with Brunoise Zucchini, Red Onion & Bell Pepper finished with Fresh Tarragon
- Garlic & Cracked Pepper Mashed Potato with Fresh Chives & Cream Cheese

#### **Entrée** (choose one)

- Grilled Sirloin Steak finished with a Red Wine & Green Peppercorn Demi-glaze
- Grilled Breast of Chicken finished with a Candied Lemon & Fresh Basil Cream
- Grilled Pork loin Chops finished with a Caramelized Onion Marmalade

#### **Dessert** (choose one)

- House made Raspberry & White Chocolate Cheesecake
- Carrot Cake with Cream Cheese Icing served with Cinnamon scented Whipped Cream
- House made Chocolate Raspberry Layer Cake (GF)



**Plate Service #4 - \$37.00**

Includes Warm Rolls & Butter, Freshly Brewed Mountain Roast Coffee & individually packaged Herbal & Organic Tea.

**Appetizer** (choose one)

- A Blend of Artisan Greens topped with Sundried Cranberries, Pumpkin Seeds & Goat Cheese finished with a Creamy Roasted Leek Vinaigrette
- Wild & Field Mushroom Soup finished with a Fresh Rosemary & Parmesan Crisp

**Hot Vegetable** (choose one)

- Chef's recommendation
- Steamed Broccoli finished with Rock Salt & Cracked Pepper drizzled with our House made Hollandaise Sauce
- Zucchini & Fresh Tomato Au Gratin seasoned with Fresh Basil & Cracked Pepper
- Roasted Cauliflower tossed with our House made Basil Pesto

**Accompaniment** (choose one)

- Beet infused Mashed Potatoes with Cream Cheese & Fresh Dill
- Wild Rice & Sweet Potato Succotash with Sweet Corn & Asparagus
- Roasted Cauliflower, Potato & Parsnip Puree finished with Fresh Rosemary
- Pan seared Orzo tossed in Herbed Butter infused with Black Garlic

**Entrée** (choose one)

- Grilled Sirloin Steak marinated in our own Spice Blend & served with Sautéed Button Mushrooms & Pearl Onions infused with Black Garlic
- Grilled Breast of Chicken marinated in Sun dried Tomato & Jalapeno Pesto wrapped in Puff Pastry & finished with a Pan seared Tomato Cream Sauce
- Oven Roasted Pork loin stuffed with Fresh Sage, Lemon & Bermuda Onion finished with a Fresh Rosemary Pan Jus

**Dessert** (choose one)

- House made Salted Caramel Cheesecake
- House made Baklava
- House made Chocolate Layer Cake drizzled with Caramel & Sea Salt





## Hot Hors D'oeuvres

### Vegetarian - \$21.00 per dozen (minimum 3 dozen)

- Vegetable Skewers marinated in Basil Pesto & White Wine
- Grilled Zucchini & Couscous Cups
- Panko breaded Sweet Potato & Brie Croquets

### Seafood - \$21.00 per dozen (minimum 3 dozen)

- Garlic Shrimp Skewers
- Braised Mussels with Tomato, Garlic, Zucchini, Heavy Cream & Fresh Basil
- Clam & Bell Pepper Fritters

### Chicken - \$21.00 per dozen (minimum 3 dozen)

- House made Jerk Chicken Satay
- House made Chicken Corn & Jalapeno Fritters
- Chicken & Sun dried Apricot Phyllo Purses scented with Fresh Thyme & Sage

### Pork - \$21 per dozen (minimum 3 dozen)

- House made Mini Italian Pork Sausages scented with Fresh Basil & Fennel Seed
- Pork Souvlaki marinated in our House made Greek Rub
- House made BBQ Pulled Pork & Cheddar Pinwheel

### Beef - \$21.00 per dozen (minimum 3 dozen)

- Moroccan Beef Brochette
- Beef Wellington Palmier
- Asian marinated Beef Short Ribs

### Chef's Recommendations - \$19.00 per item as listed

- Spanakopita - per dozen (minimum 3 dozen)
- Battered Shrimp with House made Cocktail Sauce - per pound (minimum 3 pounds)
- Chicken Wings - per dozen (minimum 3 dozen)
- Dry Ribs served with our House made Tzatziki Sauce - per pound (minimum 3 pounds)
- House made Meat Balls tossed in our own BBQ Sauce - per dozen (minimum 3 dozen)





## Cold Canapes

### Fresh Rolls - \$26.00 per dozen (minimum 3 dozen)

- Honey Garlic Pulled Pork
- Cilantro infused Vegetable Slaw
- Teriyaki Beef
- Sesame Ginger Chicken

### Sushi - \$18.00 per dozen (minimum 3 dozen)

- Shrimp Dynamite Rolls
- An Assortment of Vegetarian Rolls
- Alberta Beef Rolls

### Vegetarian - \$22.00 per dozen (minimum 3 dozen)

- Basil Pesto marinated Bocconcini, Cherry Tomato & Fresh Basil Skewers
- Mini Herbed Cream Cheese & Cucumber Navettes

### Seafood - \$24.00 per dozen (minimum 3 dozen)

- House made Diefenbaker Steelhead Trout Gravlax with Cream Cheese served on Crostini's
- Shrimp Salad scented with Fresh Dill served on Crackers

### Chicken - \$24.00 per dozen (minimum 3 dozen)

- Butter Chicken Salad Cucumber Cups finished with a Lime & Cilantro Yogurt
- Sesame crusted Chicken Roulade stuffed with Cilantro, Green Onion & Portabella Mushroom, served on a Rice Cracker & finished with a Sambal Aioli

### Pork - \$22.00 per dozen (minimum 3 dozen)

- Prosciutto & Cream Cheese Pinwheels
- Mini Farmer's Sausage Navettes finished with Cheddar Cheese, Bread & Butter Pickles & Hot Mustard

### Beef - \$26.00 per dozen (minimum 3 dozen)

- Pan seared Peppercorn crusted Petite Beef Crostini's
- Grilled Steak & Potato Napoleon layered with Rosemary scented Onion Marmalade & Crimini Mushrooms; finished with a Horseradish Crème Fraiche

### Chef's Recommendations - \$19.00 per dozen (minimum 3 dozen)

- Individual Potato Salad Bowls
- Smoked Oysters served on Toasted Crostini's finished with a Fresh Thyme Crème Fraiche
- Black Bean & Tarragon Hummus with Grilled Breast of Chicken served on a Crostini
- Thai Pork Salad Wonton Cups
- Crispy Pastrami Toast Rounds finished with Hot Mustard Aioli





## BAR OPTIONS

### Cash Bar

The hassle free option! Ideal when guests are required to pay for drinks individually. We provide all the basics including liquor, beer and wine by the glass or bottle.

### Host Bar

This option is when the host does not want the individuals to pay for drinks and prefers to be billed directly for the beverages consumed by guests. We provide all the basics including liquor, beer and wine by the glass or bottle.

### Standard Bar Pricing for the Cash, Host or Subsidized Bars

Liquor -\$6.50/oz

Domestic Beer - \$6.50/bottle

House Wine - \$6.50/glass

Note the above prices include 10% LCT and 5% GST

### Wine List

The hotel has a wine list including a variety of red, white or sparkling wines. Available upon request.

### Bartender Charges

Bartenders and ticket sellers must be provided by the Ramada Plaza Regina at \$17.50 per hour for a minimum of three hours. Ticket sellers are required for groups over 100. Maximum 100 people per bartender.



# Policies & General Information

## MENU

All food and beverage is subject to 15% gratuity, 5% GST and 6% PST.

All room rental is subject to 15% gratuity and 5% GST.

All liquor is subject to 5% GST and 10% LCT and is included in all liquor prices quoted in menus.

An update on confirmed bookings is required at least one week in advance. The guaranteed number of guests attending meal functions is required 72 hours prior to the function date. If no guarantee is received, the estimated number of guests will be used as the final attendance number. The guarantee or actual, whichever is greater, will be charged. The hotel is prepared to set for 5% above the guaranteed number, if space permits.

Function contracts must be finalized a minimum of 21 days previous to the function date. A function contract must be signed and returned to Meeting & Convention Services prior to the function date.

Menu prices quoted are guaranteed for 60 days.

If the minimum number of people cannot be achieved, an additional charge of \$5.00 per person will be imposed.

All prices subject to change.

All food served in our meeting rooms must be provided by the hotel.

\$40.00 per hour for a Culinary Attendant will be charged for any carved item.

All food displayed for consumption has a 1 hour exposure limit to abide by Food Safety guidelines and to provide maximum freshness and quality.

Any and all food is to be disposed of by Convention Services Staff to maintain Food Safety guidelines, it is not available to package, nor may it be re-used or moved at any time.

If ordering outside of perimeters defined by this menu (example: lunch at dinner, breakfast at dinner), an additional fee will be charged.

Any gluten free, vegetarian, or special meal request must have a name associated to it.

Water stations that include glasses and pitchers of ice water are available for \$10 per room/per day.

We will do our best to accommodate special orders or requested wines and liquors, these items will be subject to negotiated pricing.

Minors will not be served alcohol. Legal identification may be required for proof of age.

Alcohol is not permitted in common areas such as washrooms, hallways and lobby. All alcohol by permit only, each space has its own liquor permit and these are non transferable.

## FUNCTION ROOMS

To ensure a seamless function we are pleased to assist by offering spandex chair covers - white or black for \$2.50 each.

We have a list of recommended vendors for additional supplies required.

VIP set up that includes chair covers, heavy cutlery, fine china & glassware, silver chargers, music and refined white glove service, available to groups up to 20. Applicable only for special menus. A 10% charge on the subtotal will incur for additional set up and labor.

Start and end times must be strictly adhered to and should include set-up and dismantle times.

The hotel does not allow the use of scotch tape, nails, staples or strong tape for displaying material on the walls. The hotel would be pleased to hang any banners for you.

To maintain our Plaza image and the image of our esteemed guests and clients, any signage and its placement must be approved by the hotel management. Failure to do so may result in signage being removed and or disposed of.

The hotel reserves the right to assign appropriate meeting rooms, should your set-up or number of attendees change. Room rental will be adjusted accordingly.

The hotel cannot be responsible for personal property or equipment of any kind brought into the hotel. Materials shipped to the hotel must be clearly labeled with the name of the function, function room, date of function and addressed to the attention of the Catering Contact.

## **FUNCTION ROOMS** (continued)

Decorations and equipment must be removed at the end of the night, unless prior arrangements have been made. Cash envelopes should not be left in the banquet rooms under any circumstance.

Additional and/or excessive set-up, changes to set-up and dismantling requiring labor or extra time in room may result in additional charges to your final invoice.

Room rates are negotiable with the purchase of food and beverage.

## **PAYMENT**

All new accounts must apply for billing privileges a minimum of 2 weeks prior to the function date. Otherwise an alternate form of payment is required. For private functions an initial deposit is required at the time of booking and final payment is due 2 weeks prior to the function.

## **CANCELLATIONS**

Deposits are non-refundable in the event of cancellation.

Cancellations occurring 3-7 days prior to the event are subject to pay the hotel's no service room rental rate.

Cancellations 72 hours or less prior to event are subject to pay food and room rental in full.

## **STATUTORY HOLIDAYS**

There will be an additional charge to cover the additional labor costs when a function is held on any Statutory Holiday.

## **SOCAN FEE**

When music is played, either live or recorded, a SOCAN (Society of Composers, Authors & Music Publishers of Canada) fee will be charged.

Fees are as follows:

	<b>\$22.06</b>	<b>\$31.72</b>
SOCAN fee with no dance -	<del>\$20.56</del> for 1-100 people or	<del>\$29.56</del> for 101-300 people.
SOCAN fee with dance -	<del>\$41.13</del> for 1-100 people or	<del>\$59.17</del> for 101-300 people.
	<b>\$44.13</b>	<b>\$63.49</b>

## **RE:SOUND FEE**

Re:Sound is the Canadian not-for-profit music licensing company dedicated to obtaining fair compensation for artists and record companies for their performance rights. Re:Sound is legally authorized to collect and distribute royalties for artists and record companies worldwide as payment for the public use of their music in Canada.

Fees are as follows:

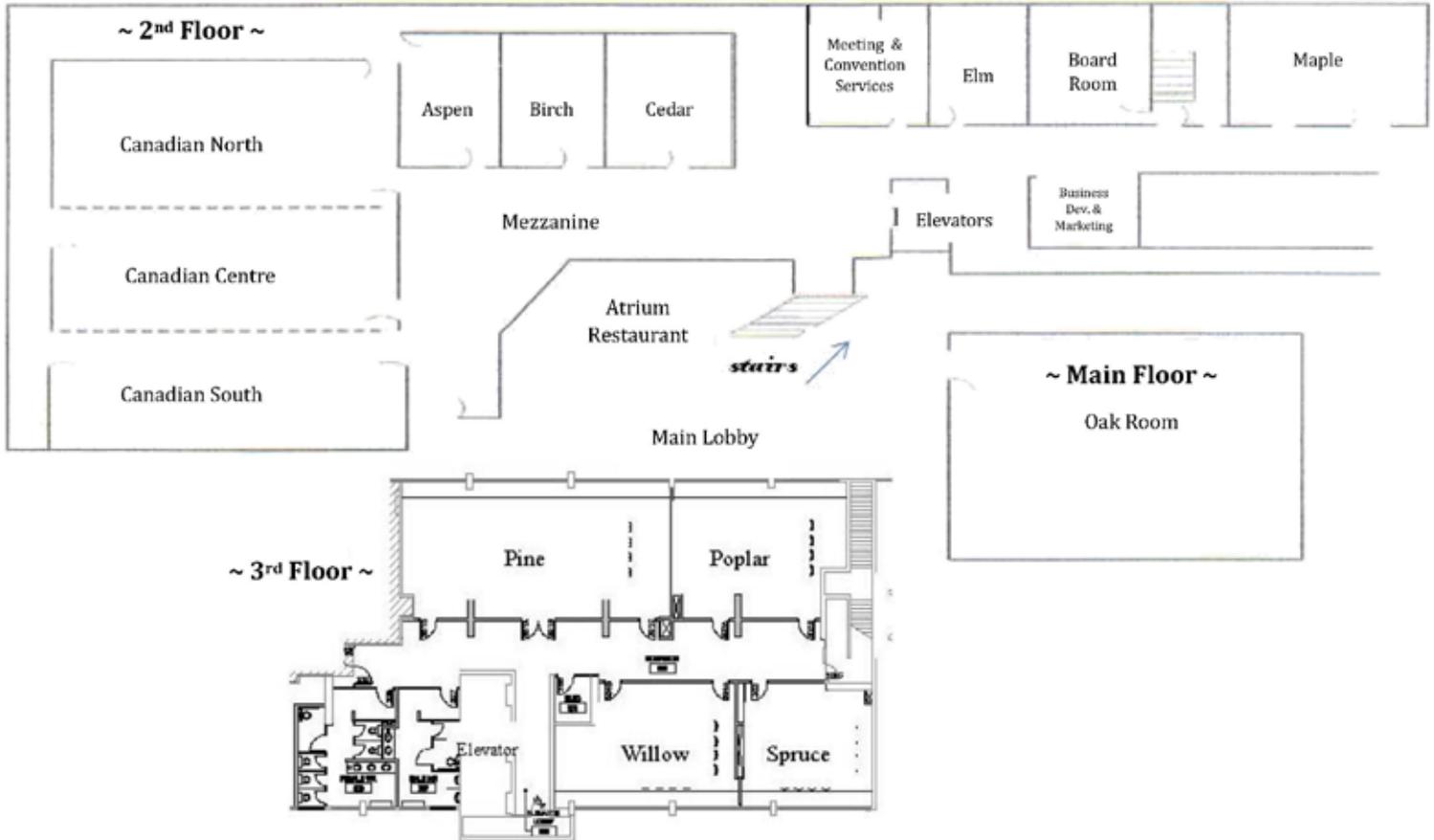
Re:Sound fee with no dance - \$9.25 for 1-100 people or \$13.30 for 101-300 people.

Re:Sound fee with dance - \$18.51 for 1-100 people or \$26.63 for 101-300 people.



# RAMADA PLAZA

## Ramada Plaza ~ Downtown Regina Convention & Meeting Room Facilities



MEETING ROOM	THEATRE FORMAT	CLASSROOM FORMAT	HOLLOW SQUARE	BOARDROOM FORMAT	U-SHAPED FORMAT	LONG TABLES	RECEPTION	ROUNDS	BANQUET & DANCE	SQUARE FOOTAGE	CEILING HEIGHT	DIMENSIONS
Canadian Ballroom	600	200	/	/	/	450	600	352	250	4,840	15'	55x88
Canadian North	200	60	40	40	40	140	200	80	70	1,870	15'	55x34
Canadian Centre	125	40	35	35	35	120	100	64	50	1,210	15'	55x22
Canadian South	200	60	40	40	40	140	200	80	70	1,760	15'	55x32
Canadian North & Centre	300	120	/	/	70	260	300	200	120	3,080	15'	55x56
Canadian South & Centre	300	120	/	/	70	260	300	200	120	3,080	15'	55x54
Aspen	40	18	18	18	18	48	40	32	/	522	10'	18x29
Birch	50	20	25	25	20	48	40	32	/	522	10'	18x29
Cedar	50	20	25	25	20	48	40	32	/	551	10'	19x29
Boardroom	/	/	12	12	/	/	/	/	/	325	11'	13x25
Elm	50	20	25	25	20	48	40	32	/	527	11'	17x31
Maple	100	32	32	32	30	80	75	64	50	1,085	10'	31x35
Oak	250	100	30	30	30	230	250	120	100	3,024	12'	54x56
Pine	50	32	32	32	30	52	50	56	/	688	7'	43x16
Poplar	50	21	24	24	26	34	50	40	/	560	7'	35x16
Spruce	26	10	/	12	/	20	25	24	/	312	7'	26x12
Willow	25	14	/	18	/	26	25	24	/	306	7'	18x17