

# Banquet Menu

# Policies

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## GUARANTEED ATTENDANCE

A guaranteed number of guests attending your function is required three (3) business days prior to the event. If the number is not received, the estimated number of guests at time of booking will be taken as the guaranteed number for billing and preparation purposes. Final billing will be based on the guaranteed number or the actual number of people served, whichever is greater.

Menu selections must be submitted to the hotel fourteen (14) days prior to the function date. Please notify the hotel of any dietary restrictions or allergies three (3) days prior to the event. Guests who are to receive special meals must be identified to event staff prior to service commencing.

## CANCELLATION

Cancellation of event space within two weeks of function date is subject to the full room rental charge. Cancellation within one week of the function date will result in the full room rental charge plus 50% of the anticipated food and beverage charges. Cancellation within three days will result in room rental fee plus 100% of the food and beverage charges.

## ASSIGNED FUNCTION ROOM

A more suitable function room may be assigned to your group in the event of changes in number of attendees or set up requirements. Room rental fees will be adjusted accordingly.

## OUTSIDE FOOD AND BEVERAGE

The Ramada St. John's shall be the sole supplier of all food and beverage items, the only exception being wedding or other special occasion cakes. Please note that provincial health regulations prohibit the removal of any food products from the hotel. Buffet products will be displayed for a maximum of two hours to ensure the integrity of the product.

## LIQUOR SERVICE

A bar service fee of \$75 will be applied to any event where the bar revenue is less than \$500. The hotel will provide one bartender for every 50 guests. It is the policy of the hotel to always serve alcoholic beverages in a responsible manner. Persons who appear 25 years or younger must present valid identification in order to be served alcoholic beverages. The Ramada St. John's reserves the right to refuse service to persons under the age of 19 or to already intoxicated persons. The convener of events, receptions or functions at which alcohol is being served has a responsibility for the actions and behaviour of their guests.

*All services subject to a 15% gratuity and Harmonized Sales Tax (15%)*

# Morning

## MORNING BREAKS

### SUNRISE | \$9 PER PERSON

Freshly baked muffins, croissants & Danishes  
Fresh brewed coffee & tea

### LIGHT BRUNCH | \$12 PER PERSON

Freshly baked muffins, croissants & Danishes  
Seasonal sliced fruit  
Assorted individual flavoured yogurts  
Chilled juices (apple, orange & cranberry)  
Fresh brewed coffee & tea

### DAYBREAK | \$14 PER PERSON

Freshly baked muffins, croissants & Danishes  
Yogurt parfaits  
Seasonal sliced fruit  
Domestic cheese display with crackers  
Chilled juices (apple, orange & cranberry)  
Fresh brewed coffee & tea

## BREAKFAST BUFFET

### DELUXE CONTINENTAL | \$16 PER PERSON

Assorted muffins, croissants & Danishes  
Seasonal sliced fruit or fresh fruit salad cups  
Banana bread with fresh cream & berry compote  
Yogurt & berry parfaits  
Assorted cold cereals  
Fresh brewed coffee & tea  
Chilled juices (apple, orange & cranberry)

### THE KENMOUNT | \$19 PER PERSON

Scrambled eggs  
*Choice of two* – bacon, sausage, ham, or bologna  
Hash brown potatoes  
Assorted muffins, croissants & Danishes  
Seasonal sliced fruit  
Fresh brewed coffee & tea  
Chilled juices (apple, orange & cranberry)

### THE NEWFOUNDLANDER | \$21 PER PERSON

Scrambled eggs  
*Choice of two* – bacon, sausage, ham, or bologna  
House-made Newfoundland style fish cakes  
Toutons with molasses  
Home-style baked beans  
Hash brown potatoes with fried peppers & onions  
Raisin tea buns with butter, jams and preserves  
Fresh brewed coffee & tea  
Chilled juices (apple, orange & cranberry)

### EXTRAS

*Priced Per Person*

Fresh Brewed Coffee & Tea - \$3

Assorted Fairlee Juices & Bottled Water - \$3.50

Assorted Canned Soft Drinks - \$3.25

*Gluten free options available upon request*

All prices are per person and subject to a 15% gratuity and Harmonized Sales Tax (15%)

# Mid-Day

## AFTERNOON BREAKS

### **SWEET INDULGENCES** | \$10 PER PERSON

Assorted baked cookies & squares  
Apple crumble  
White & chocolate milk  
Freshly brewed coffee & tea

### **HAPPY HOUR** | \$16 PER PERSON

Dry spiced wings with an assortment of sauces  
*(based on 4 wings per person)*  
BBQ pulled pork sliders with grilled pineapple  
House-made tortilla chips & salsa  
Bottled water & canned soft drinks

*Add a bottle of domestic beer \$5.50*

### **BOX OFFICE** | \$12 PER PERSON

Fresh popped popcorn served with assorted seasonings  
Individual bags of Lay's chips  
Assorted candy buffet  
Bottled water & canned soft drinks

### **HEALTHY MINDED** | \$14 PER PERSON

Seasonal fresh fruit cups  
Vegetable crudités with house-made dip  
Individual whole fruit  
Pita chips with red pepper hummus  
Freshly brewed coffee & tea

*Gluten free options available upon request*



# RAMADA

## ST. JOHN'S

# Afternoon

## LUNCH BUFFET

### SOUP & SANDWICH WORKSHOP | \$19 PER PERSON

Chef's daily soup creation (vegetarian options available)  
Choice of salad  
Assorted gourmet sandwiches and wraps  
Assorted desserts and squares  
Fresh brewed coffee and tea  
Bottled water & canned soft drinks  
*(additional charges based on consumption)*

### FLAT BREAD PIZZA | \$20 PER PERSON

Choice of salad  
Pepperoni pizza  
Buffalo chicken pizza  
Hawaiian pizza  
Meat lover's pizza  
Deluxe pizza  
Garlic cheese fingers  
Assorted desserts and squares  
Fresh brewed coffee & tea  
Bottled water & canned soft drinks  
*(additional charges based on consumption)*

### BYO FAJITA BAR | \$22 PER PERSON

Choice of salad  
Sautéed strips of chicken  
Sautéed strips of beef  
Sautéed peppers and onions  
Warmed flour tortillas  
Shredded lettuce, shredded cheese, salsa, sour cream  
Mexican rice  
Fried dough with cinnamon sugar and caramel sauce  
Fresh brewed coffee & tea  
Bottled water & canned soft drinks  
*(additional charges based on consumption)*

### TASTE OF ITALY | \$22 PER PERSON

Choice of salad  
Chicken cacciatore  
Roast garlic and creamy mushroom fusilli bake  
Italian sausage and roasted peppers  
White chocolate tiramisu cake  
Fresh brewed coffee & tea  
Bottled water & canned soft drinks  
*(additional charges based on consumption)*

### FLAVOUR OF NEWFOUNDLAND | \$23 PER PERSON

Choice of salad  
Savoury stuffed chicken with gravy  
Baked dressed cod or pan-fried cod with scrunchions  
Roasted baby red potatoes  
Vegetable medley  
Newfoundland berry pastry  
Date squares  
Fresh brewed coffee & tea  
Bottled water & canned soft drinks  
*(additional charges based on consumption)*

### SALAD CHOICES

Garden • Caesar • Greek • Spinach • Pasta

*Gluten free options available upon request*

## PLATED LUNCH

### THREE COURSE PLATED LUNCH | \$28 PER PERSON

#### *Appetizer – Choice of one*

Chef's daily soup creation (*vegetarian options available*)

Garden salad with house dressing

Caesar salad

Strawberry & mandarin orange spinach salad with maple dijon vinaigrette

Seafood chowder (+\$3)

#### *Entrée – Choice of one*

Savoury stuffed chicken with pan gravy

Slow roasted top sirloin beef with demi glaze

Pan-fried cod with scrunchions

Meat lasagna

Dill and lemon marinated roasted salmon

All entrées are served with chef's selection of vegetables and your choice of mashed potato, baby red potatoes or 7 grain wild rice.

#### *Dessert – Choice of two*

Cheesecake (berry, chocolate, caramel)

Chocolate cake with raspberry coulis

Newfoundland berry pastry

All entrées served with fresh brewed coffee & tea

*Gluten free options available upon request*



# RAMADA

## ST. JOHN'S

# Evening

ONE ENTRÉE – \$41 | TWO ENTRÉES – \$43 | THREE ENTRÉES – \$45

*Includes daily vegetable selection, assorted dessert display & freshly brewed coffee & tea  
Add Carved Prime Rib or Striploin – \$7*

*Gluten free options available upon request*

## DINNER BUFFET

### *Choice of two salads*

Garden  
Caesar  
Greek  
Strawberry spinach salad  
Pasta salad  
Baby red potato salad

### *Choice of one*

Scalloped potato  
Roasted baby red potatoes  
Garlic mashed potato  
Rice pilaf  
Loaded baked potato halves – *sour cream, green onion, cheddar cheese, crumbled bacon*

### *Choice of one*

Lasagna  
Chicken penne bake  
Cheese tortellini in rosé sauce

### *Entrée*

Sliced roast beef au jus  
Slow roasted salmon with pineapple salsa  
Roast turkey with gravy  
Savoury stuffed chicken breast  
Pan-fried cod with scrunchions  
Pork loin with warm apple chutney



# RAMADA

ST. JOHN'S

### 3 COURSE PLATED DINNER

#### *Appetizer – Choice of one*

Chef's daily soup creation

Seafood chowder (+\$3)

Cream of wild mushroom soup

Garden salad with house dressing

Baby spinach, strawberries, feta cheese, pecans, balsamic vinaigrette

Mixed greens with roasted beets, mandarin supremes, sunflower seeds, crumbled blue cheese, citrus vinaigrette

#### *Starch – Choice of one*

Garlic mashed potato

Roasted baby red potato

Scalloped potato

Rice pilaf

#### *Entrée – Choice of up to two*

Traditional roasted turkey with savoury dressing and gravy **\$32**

Savoury stuffed chicken breast **\$32**

Fresh roasted sirloin with pan jus **\$34**

Pan-fried cod with scrunchions **\$33**

AAA Angus prime rib of beef au jus with Yorkshire pudding **\$38**

Herb rubbed pork loin with wild mushroom & apple compote **\$32**

#### *Dessert – Choice of two*

Cheesecake (strawberry, chocolate, mixed berry)

Deep dish apple pie

Chocolate fudge cake

Newfoundland berry pastry

RAMADA

*Includes daily vegetable selection, & freshly brewed coffee & tea*

*Gluten free options available upon request*

ST. JOHN'S

# Reception

## HOT HORS D'OEUVRES | \$22 PER DOZEN

*Create your own combination*

Feta spinach phyllo  
Mini crab cakes  
Pork souvlaki  
Chicken kabobs  
Cod tongues  
Steak sandwiches  
Prosciutto wrapped shrimp  
Bacon wrapped scallops

## COLD HORS D'OEUVRES | \$19 PER DOZEN

Smoked salmon canapés  
Roasted vegetable mini wrap  
Ham and swiss brioche  
Prosciutto ham pinwheels  
Smoked gouda mini cheeseballs

## PUB-STYLE FARE | \$195 FOR 120 PIECES

Sliders  
Bacon wrapped scallops  
Cod nuggets  
Buffalo wings  
Breaded shrimp  
Bruschetta  
Potato skins  
Spinach & feta phyllo  
Vegetable spring rolls

## SOMETHING SWEET | \$18 PER DOZEN

Newfoundland berry pastries  
Chocolate crème puffs  
Raspberry mousse tarts  
Double dipped chocolate strawberries  
Lemon meringue tarts  
Gourmet chocolate brownies  
Chocolate mousse tarts

## PLATTERS

Fresh vegetable crudité tray - *\$4.50 per person*

Fresh sliced fruit - *\$4.50 per person*

Domestic and imported cheeses with assorted crackers - *\$8 per person*

Assorted desserts and square platter - *\$6*

Deluxe poutine buffet - *\$11*

*Gluten free options available upon request*

# Bar & Wine

Domestic Bottled Beer **\$6.00**  
Imported Bottled Beer **\$7.25**  
Hi-Balls **\$6.75**  
Premium Spirits **\$7.75**  
Cocktails **\$7.50**  
House Wine (*Jackson Triggs Merlot, Jackson Triggs Chardonnay*) **\$8.00**  
Liqueurs **\$7.25**  
Coolers **\$8.50**  
soft drinks **\$2.50**  
Non-alcoholic Beer (by request) **\$4.50**

## **BOTTLED WINE** (*all wine 750mL unless noted*)

### RED

Jackson Triggs Merlot (*Canada*) **\$30**  
Jackson Triggs Cabernet Sauvignon (*Canada*) **\$30**  
Trapiche Malbec (*Argentina*) **\$34**  
Hardy's Stamp Shiraz-Cabernet (*Australia*) **\$33**  
Chateau De Courteillac Bordeaux (*France*) **\$37**  
Jackson Triggs Merlot (*Canada*) (1.5L) **\$52**  
Jackson Triggs Cabernet Sauvignon (*Canada*) (1.5L) **\$52**

### WHITE

Jackson Triggs Pinot Grigio (*Canada*) **\$30**  
Jackson Triggs Chardonnay (*Canada*) **\$30**  
Relax Reising (*Germany*) **\$33**  
Folonari Pinot Grigio (*Italy*) **\$34**  
Bodacious Moscato (*Canada*) **\$36**  
Jackson Triggs Pinot Grigio (*Canada*) (1.5L) **\$52**  
Jackson Triggs Chardonnay (*Canada*) (1.5L) **\$52**



# RAMADA

ST. JOHN'S

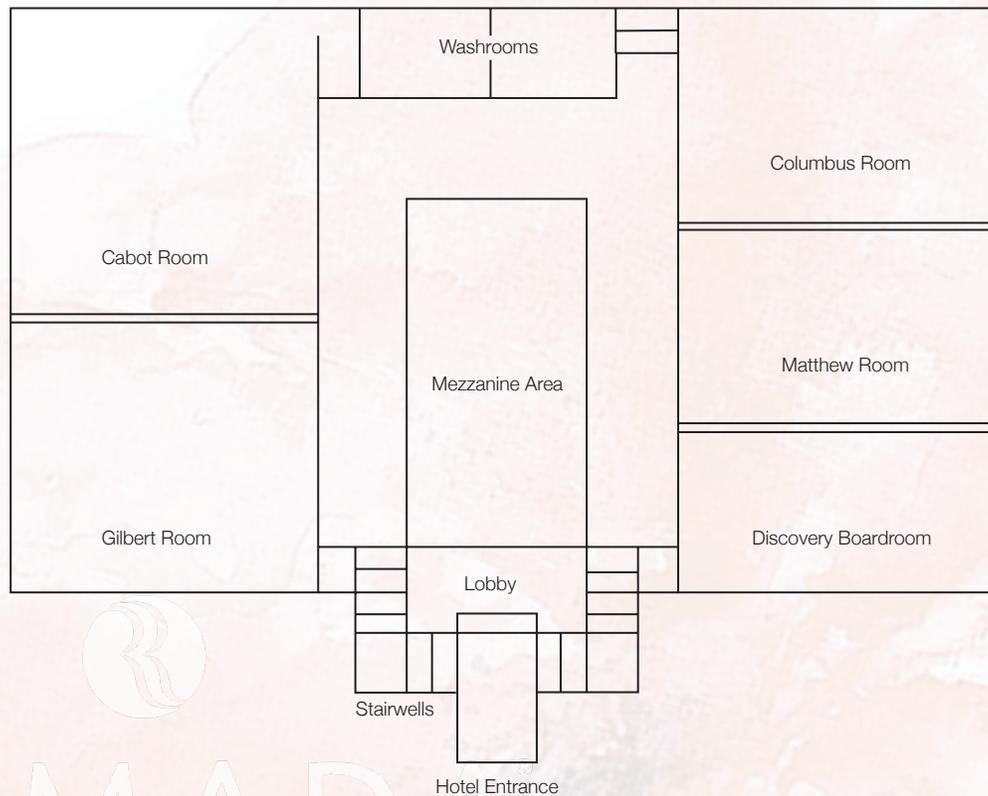
# Meeting & Conference Floor Plan

## ON-SITE AUDIO VISUAL

LCD Projector \$75  
 Wireless Microphone \$25  
 TV/VCR/DVD Combo \$50  
 Flip Chart \$15

## KEY AMENITIES AVAILABLE

Complimentary Parking  
 Complimentary Airport Shuttle  
 Complimentary Wireless Internet  
 Complimentary Business Centre  
 Extensive Banquet Menus  
 Full Service Restaurant  
 Group Rates Available



**RAMADA**

EVENT ROOM	SQ. FT	DIMENSION	U-SHAPE	HALLOW SQUARE	THEATRE	CLASS ROOM	BOARD ROOM	BANQUET /DINNER	RECEPTION
Cabot Room	1090	34x32	30	40	70	40	30	80	50
Gilbert Room	768	24x32	20	24	40	20	24	40	50
Cabot & Gilbert	1856	1856	50	70	120	60	60	130	100
Matthew Room	680	680	30	30	50	20	30	32	40
Columbus Room	544	544	20	30	40	20	24	24	40
Matthew & Columbus	1224	1224	55	60	100	40	60	56	80
Discovery Boardroom	528	528	n/a	n/a	n/a	n/a	16	n/a	n/a

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