

PROJECTORS AND COMPUTER ACCESSORIES

SCREENS

		All Screens Include Projection Table, Extension Cord + Power Bar	
Computer Data Projector	\$255		
Large TV/Monitor on a Stand	\$175		
Dedicated Wired Internet	\$55	6ft Screen	\$75
Wireless High Speed Router	\$55	8ft Screen	\$95
Computer Speakers	\$35	10ft Screen	\$195
25ft HDMI Cable Extension	\$35		
25ft VGA Cable Extension	\$35		
Wireless Presentation Advancer	\$35		

^{*}We offer complimentary wireless internet in all meeting rooms*

MEETING ACCESSORIES

SOUND EQUIPMENT

Podium	Complimentary	
Wired Mic, Stand & House Sound	i \$55	
Sound Mixer	\$65	
Wireless Lapel Mic	\$125	
Wireless Handheld Mic	\$125	

Power Cord / Power Bar	\$15
Flipchart with Paper & Markers	\$45
Flipchart Stand Only	\$35
Whiteboard with Eraser + Markers	\$35
Sign Easel	\$35
Conference Speaker Phone	\$95
8ft by 4ft Stage Riser (Per Piece)	\$125
30 Amp/220 Volt Power Box/Plug	\$95

All Equipment & Pricing Is Subject To Availability At Time Of Booking Any Other Equipment Needs? Please Give Us A Call!

2024 Menu - Prices Do Not Include Applicable Taxes - Prices Subject to Change



BEVERAGES

Freshly Brewed Coffee / Decaf \$27.95/10 cup Pot
Assorted Regular + Herbal Teas \$27.95/10 cup Pot
1Hour Coffee/Assorted Tea break \$3.75 / Per person
Apple, Orange, Cranberry Juice \$19.95 / Pitcher
2% Milk \$19.95 / Pitcher
Assorted Soft Drinks \$3.75 per can

HEALTH THEME BREAK

Fresh Sliced Fruit Salad
Crunchy Granola
Vanilla Yogurt
2% Milk + Dried Cranberries
Freshly Brewed Coffee + Regular + Herbal Teas
\$16.95 / Person Minimum 25 People

SNACKS

House Baked Muffins + Danish	\$3.95 / Person
Assorted Squares	\$3.95 / Person
Fresh Sliced Fruit Tray	\$7.95 /Person
Fresh Cut Vegetables + Dip	\$5.95 / Person
Toast Station+ Preserves	\$4.95 / Person
Assorted Granola Bars	\$3.95 Each
Assorted Cheese + Crackers	\$9.95 / Person
Assorted Fruit Flavored Yogurts	\$34.95/ Dozen
Large Gourmet Cookies	\$29.95 / Dozen

SWEET TREAT THEME BREAK

Assorted Mini Chocolate Bars
Variety of Soft Fruit Gummies
Assorted Gourmet Cookies
House Made Mousse
Freshly Brewed Coffee + Regular + Herbal Teas
\$14,95 / Person Minimum 25 People

Any Other Suggestions That Would Accommodate Your Needs and Tastes? Please Let Us Know! 2024 Menu - Prices Are Subject to a 18% Gratuity + Applicable Taxes – Items / Prices Subject to Change



CONTINENTAL BREAKFAST BUFFET

(No Minimum Number of People Required)

Fresh Baked Muffins + Pastries

Whipped Butter

Fresh Sliced Fruit

Assorted Juices

Freshly Brewed Coffee + Regular + Herbal Teas

\$16.95 / Person

ADD ONS:

Assorted Fruit Flavored Yogurts

\$34.95/ Dozen

Crunchy Granola + 2% Milk

\$4.95 / Person

Assorted Cheese + Crackers

\$9.95 / Person

Assorted Granola Bars

\$3.95 Each

Self Serve Toast + Preserves

\$4.95/ Person

Any Other Suggestions That Would Accommodate Your Needs and Tastes? Please Let Us Know! 2024 Menu - Prices Are Subject to a 18% Gratuity + Applicable Taxes – Items / Prices Subject to Change



THE RAMADA BREAKFAST BUFFET

(Minimum 25 People Required)

Fresh Baked Muffins + Pastries

Whipped Butter

Fresh Sliced Fruit

Fluffy Scrambled Eggs

Home Style Hashbrowns

Crispy Canadian Bacon

Ketchup + Hot Sauce

Assorted Juices

Freshly Brewed Coffee + Regular + Herbal Teas

\$22.95 / Person

ADD ONS:

Double Smoked Farmers Sausage \$2.95 / Person

European Back Bacon \$3.95 / Person

Assorted Fruit Flavored Yogurts \$34.95 / Dozen

Crunchy Granola + 2% Milk \$4.95 / Person

Assorted Cheese + Crackers \$9.95 / Person

Assorted Granola Bars \$3.95 Each

Self Serve Toast + Preserves \$4.95 / Person

Belgian Waffles + Strawberries + Whipped Cream + Table Syrup \$6.9

\$6.95 / Person

Any Other Suggestions That Would Accommodate Your Needs and Tastes? Please Let Us Know! 2024 Menu - Prices Are Subject to a 18% Gratuity + Applicable Taxes – Items / Prices Subject to Change



WORKING LUNCH BUFFET

(No Minimum Number of People Required)

Chef Inspired Seasonal Soup

Heritage Mixed Greens Salad with Assorted Dressings

Assorted Fresh Made Sandwiches with a Variety of Fillings (1 Per Person)

Gourmet Cookies (1Per Person)

Freshly Brewed Coffee + Regular + Herbal Teas

\$23.95 / Person

ADD ONS:

Substitute Assorted Wraps for Sandwiches	\$6.95 / Person
House Made Caesar Salad	\$6.95 / Person
Fresh Cut Vegetables / Creamy House Dip	\$5.95 / Person
House Made Greek Salad	\$8.95 / Person
Fresh Sliced Fruit Platter	\$6.95 / Person
Assorted Granola Bars	\$3.95 / Each
Assorted Squares	\$3.25 / Person
Tortilla Chips with Salsa / Sour Cream	\$5.95 / Person
Assorted Fruit Flavored Yogurts	\$34.95 / Dozen

Any Other Suggestions That Would Accommodate Your Needs and Tastes? Please Let Us Know! 2024 Menu - Prices Are Subject to a 18% Gratuity + Applicable Taxes – Items / Prices Subject to Change



WRAP IT UP LUNCH BUFFET

(Minimum 25 People Required)

Tortilla Wraps

Salsa + Sour Cream + Guacamole

FILLINGS:

House Made Egg Salad + Vegetarian Greek Mix Shaved Red Onions + Sliced Jalapeño Peppers + Diced Tomatoes Shredded Lettuce + Sliced Black Olives + Shredded Cheese

HOT ITEM: Fajita Spiced Chicken with Peppers and Onions **INCLUDES:**

Heritage Mixed Greens Salad with Assorted Dressings
Chef's Choice Dessert
Freshly Brewed Coffee + Regular + Herbal Teas
\$27.95 / Person

GREEK LUNCH BUFFET

(Minimum 25 People Required)

Chef Inspired Seasonal Soup

House Made Traditional Greek Salad

Heritage Mixed Greens Salad with Assorted Dressings

MAIN ITEMS:

Hot Rice Pilaf

CHOOSE ONE OF THE FOLLOWING:

House Made Chicken Souvlaki

House Made Beef Souvlaki

INCLUDES:

Greek Tzatziki Sauce

Chef's Choice Dessert

Freshly Brewed Coffee + Regular + Herbal Teas

\$31.95 / Person

ITALIAN LUNCH BUFFET

(Minimum 25 People Required)

Chef Inspired Seasonal Soup

Fresh Bread & Butter

Heritage Mixed Greens Salad with Assorted Dressings

Marinated Italian Garden Vegetable Salad

CHOOSE ONE OF THE FOLLOWING:

House Made Beef Lasagna

House Made Vegetarian Lasagna

INCLUDES:

Chef's Choice Dessert

Freshly Brewed Coffee + Regular + Herbal Teas

\$29.95 / Person

ADD ONS:

House Made Caesar Salad	\$6.95 / Person
Fresh Cut Vegetables / Creamy House Dip	\$5.95 / Person
House Made Greek Salad	\$8.95 / Person
Fresh Sliced Fruit Platter	\$7.95 / Person
Assorted Granola Bars	\$3.95 / Each
Assorted Squares	\$3.25 / Person
Tortilla Chips with Salsa / Sour Cream	\$5.95 / Person
Assorted Fruit Flavored Yogurts	\$34.95 / Dozen

Any Other Suggestions That Would Accommodate Your Needs and Tastes? Please Let Us Know! 2024 Menu - Prices Are Subject to a 18% Gratuity + Applicable Taxes – Items / Prices Subject to Change



THE RAMADA ULTIMATE LUNCH BUFFET

(Minimum 40 People Required)

Fresh Bread & Butter

CHOOSE THREE OF THE FOLLOWING:

Chef Inspired Seasonal Soup

Three Bean Salad

House Made Caesar Salad

Creamy House Made Coleslaw

Heritage Mixed Greens Salad with Assorted Dressings

House Made Pasta Salad

INCLUDES:

Hot Seasonal Vegetables

CHOOSE ONE OF THE FOLLOWING:

House Made Rice Pilaf Herb Roasted Potatoes

CHOOSE ONE OF THE FOLLOWING:

House Made Beef Or Vegetarian Lasagna

Boneless Roasted Pork Loin + Rosemary Au Jus

Slow Roasted Sliced Beef + Rosemary Au Jus + Horseradish

Roasted Chicken Breast in a Creamy Mushroom Tarragon Sauce

ADD ON:

House Made Chicken or Beef Souvlaki \$4.95pp

Hot Roasted Turkey with House Made Classic Stuffing + Cranberry Sauce + Turkey Gravy \$5.95pp

Fillet of Salmon with a Creamy Lemon Caper Dill Sauce \$8.95pp

INCLUDES:

Assorted Chefs Choice Desserts

Freshly Brewed Coffee + Regular + Herbal Teas

\$34.95 / Person

Any Other Suggestions That Would Accommodate Your Needs and Tastes? Please Let Us Know! 2024 Menu - Prices Are Subject to a 18% Gratuity + Applicable Taxes – Items / Prices Subject to Change



PLATE SERVICE LUNCH

(Minimum 30 People Required)

APPETIZER

CHOOSE ONE OF THE FOLLOWING FOR THE WHOLE GROUP:

Chef Inspired Seasonal Soup – Fresh House Made Soup of the Day

Caesar Salad – Romaine Hearts | Shaved Parmesan | Roasted Garlic Dressing | Bacon Lardons

Spinach & Feta Salad – Baby Spinach | Feta Cheese | Fresh Berries | Toasted Almonds | House Dressing

Heritage Mixed Greens Salad – Heritage Blend | Grape Tomatoes | Cucumber | Carrots | House Dressing

MAIN COURSE

CHOOSE ONE OF THE FOLLOWING FOR THE WHOLE GROUP:

Herb Marinated Roast Chicken Breast – Mushroom Tarragon Cream Sauce | Fingerling Potatoes | Seasonal Vegetables \$34.95

Roast Turkey – Classic Sage Stuffing | Mashed Potatoes | Seasonal Vegetables | Cranberry Sauce | Gravy \$36.95

AAA Top Sirloin Steak (6 oz) – Baby Yukon Gold Potato | Red Wine Au Jus | Seasonal Vegetables \$37.95

Slow Baked Salmon – Lemon Caper Dill Sauce | Herb Mashed Potatoes | Baby Broccolini | Frisée Greens \$39.95

DESSERT

CHOOSE ONE OF THE FOLLOWING FOR THE WHOLE GROUP:

New York Cheese Cake – Okanagan Berry Compote | Fresh Berries

Tuscan Tiramisu Cake – Whipped Cream | Fresh Berries

INCLUDES

Fresh Bread & Butter | Ice Water | Freshly Brewed Coffee | Regular | Herbal Teas

Any Other Suggestions That Would Accommodate Your Needs and Tastes? Please Let Us Know! 2024 Menu - Prices Are Subject to a 18% Gratuity + Applicable Taxes - Items / Prices Subject to Change



PLATE SERVICE DINNER

(Minimum 40 People Required)

APPETIZER

CHOOSE ONE OF THE FOLLOWING FOR THE WHOLE GROUP:

Chef Inspired Seasonal Soup - Fresh House Made Soup of the Day

Caesar Salad – Romaine Hearts | Shaved Parmesan | Roasted Garlic Dressing | Bacon Lardons

Spinach & Feta Salad – Baby Spinach | Feta Cheese | Fresh Berries | Toasted Almonds | House Made Citrus Vinaigrette Dressing

Heritage Mixed Greens Salad – Heritage Blend | Grape Tomatoes | Cucumber | Carrots | House Made Citrus Vinaigrette Dressing

MAIN COURSE

CHOOSE ONE OF THE FOLLOWING FOR THE WHOLE GROUP:

Herb Marinated Roast Chicken Breast – Mushroom Tarragon Cream Sauce | Fingerling Potatoes | Seasonal Vegetables \$45.95

Roast Turkey – Classic Sage Stuffing | Mashed Potatoes | Seasonal Vegetables | Cranberry Sauce | Gravy \$47.95

AAA Top Sirloin Steak (6 oz) – Baby Yukon Gold Potato | Red Wine Au Jus | Seasonal Vegetables \$49.95

Slow Baked Salmon – Lemon Caper Dill Sauce | Herb Mashed Potatoes | Baby Broccolini | Frisée Greens \$50.95

DESSERT

CHOOSE ONE OF THE FOLLOWING FOR THE WHOLE GROUP:

New York Cheese Cake – Okanagan Berry Compote | Fresh Berries

Tuscan Tiramisu Cake – Whipped Cream | Fresh Berries

<u>INCLUDES</u>

Fresh Bread & Butter | Ice Water | Freshly Brewed Coffee | Regular | Herbal Teas

Any Other Suggestions That Would Accommodate Your Needs and Tastes? Please Let Us Know! 2024 Menu - Prices Are Subject to a 18% Gratuity + Applicable Taxes – Items / Prices Subject to Change



THE RAMADA DINNER BUFFET

(Minimum 40 People Required)

\$46.95 / Person

INCLUDES: Fresh Dinner Rolls and Butter

CHOOSE THREE OF THE FOLLOWING:

Chef Inspired Seasonal Soup

Italian Pasta Salad - Rotini Pasta | Olives | Zucchini | Artichoke
Three Bean & Spinach Salad

Caesar Salad: Croutons | Bacon | Parmesan | Caesar Dressing
Creamy Country Coleslaw with a Sweet and Tangy Dressing
Heritage Mixed Greens Salad with Assorted Dressings
Fresh Raw Vegetable Crudités With a Buttermilk Ranch Dip
Summer Spinach, Berry & Feta Salad With Toasted Almonds
Creamy Cucumber Sour Cream + Dill Salad

INCLUDES:

Hot Seasonal Vegetables

CHOOSE ONE OF THE FOLLOWING:

Yukon Gold House Made Mashed Potatoes
Herb Roasted Baby Potatoes
House Made Rice Pilaf
Penne Pasta with Choice of: Alfredo <u>Or</u> Marinara Sauce

CHOOSE TWO OF THE FOLLOWING:

Slow Roasted Sliced Beef + Rosemary Au Jus + Horseradish
House Made Beef or Vegetarian Lasagna
Boneless Roasted Pork Loin + Rosemary Au Jus
Stir Fry Choose One: Beef or Chicken or Pork or Vegetarian
Roasted Chicken Breast in a Creamy Mushroom Tarragon Sauce

OR SUBSTITUTE ANY OF THE ITEMS ABOVE:

House Made Greek Chicken or Beef Souvlaki + \$4.95pp

Hot Roasted Turkey with House Made Classic Stuffing with

Cranberry Sauce and Turkey Gravy + \$5.95pp

Slow Roast Fillet of Salmon with a Citrus Chardonnay

Cream Sauce + \$8.95pp

INCLUDES:

Chefs Choice of Assorted Desserts
Featured House Made Mousse
Freshly Brewed Coffee + Regular and Herbal Teas

ADD ON:

Fresh Sliced Seasonal Fruit Tray + \$4.95pp

CARVING STATION (+\$79.00 in Kitchen Labour)

Carved Roasted BBQ Pork Loin + Rosemary Au Jus + \$12.95pp Carved Slow Roasted Beef + Rosemary Au Jus + \$14.95pp

Any Other Suggestions That Would Accommodate Your Needs and Tastes? Please Let Us Know! 2024 Menu - Prices Are Subject to a 18% Gratuity + Applicable Taxes - Items / Prices Subject to Change



BY WYNDHAM

SNACK RECEPTION MENU

COLD CHOICES BUFFET STYLE

\$12.95 / Sandwich Assorted Sandwiches Cut In Quarters

Cheese & Crackers with Fruit Garnish

\$9.95 / Person

Fresh Sliced Fruit

\$7.95 / Person

Fresh Cut Vegetables + Dip

\$5.95 / Person

Assorted House Made Canapés (min 6 Dz) \$25,95 / Dozen

Delicious Devilled Eggs (min 6 Dz)

\$25.95 / Dozen

Tortilla Chips with Salsa + Sour Cream

\$5.95 / Person

Assorted Squares

\$3.95 / Person

Large Gourmet Cookies

\$29.95 / Dozen

HOT CHOICES BUFFET STYLE

(Minimum 6 dozen of each)

Vegetable Dumplings + Sweet Chili Dip

\$23.95 / Dozen

Kimchi Chicken Dumplings + Sweet Chili \$23.95 / Dozen

Breaded Dill Pickle Spears

\$24.95 / Dozen

Sausage Rolls

\$24.95 / Dozen

Florentine Lorraine Quiche

\$24.95 / Dozen

Vegetable Spring Rolls + Sweet Chili Dip

\$24.95 / Dozen

Mac & Cheese Bites

\$24.95 / Dozen

Chicken Wings: Siracha Or Chipotle Mango

Or Smokey BBQ Or Salt and Pepper

\$24.95 / Dozen

Mini Beef Wellington + BBQ Aioli

\$26.95 / Dozen

Jumbo Breaded Torpedo Prawns

\$34.95 / Dozen

FRUIT SALAD BAR

(Minimum 20 people Required)

Grapes | Cantaloupe | Honeydew Melon | Oranges | Fresh Mint |

Assorted Berries

\$9.95 / Person Buffet Style

Add On: Vanilla Yogurt \$4.95 / Person

THEMED SNACK SIZED RECEPTIONS

PEROGY BAR

(Minimum 40 People Required) Potato & Cheddar Perogies Feta & Spinach Perogies

Sides: Caramelized Onions | Shredded Cheese | Sour Cream

Scallions | Bacon Bits

\$17.95 / Person Buffet Style

TASTE OF ASIA

(Minimum 40 People Required) Vegetable Spring Rolls Kimchi Chicken Dumplings Coconut Breaded Shrimp Sweet Chili Dipping sauce \$19.95 / Person Buffet Style

SIGNATURE FLAT BREAD PIZZA BAR

(Minimum 40 People Required)

BBQ Chicken: Cherry Tomatoes | Shaved Red Onion | Smoky

BBO Sauce | Scallions | Cilantro

Vegetarian Margherita: Heirloom Tomatoes | Fresh Basil |

Bocconcini Cheese

Pepperoni: Tomato Basil Sauce | Pepperoni | Crushed

Red Peppers

\$24.95 pp Buffet Style Or \$29.95 pp Served Around by Server

SLIDER BAR

(Minimum 40 People Required)

Grilled Prime Rib Beef Sliders with Aged Cheddar, Pickle, Red Onion & Chipotle Mayo

Pulled Pork Sliders with BBQ Pulled Pork, Asian Coleslaw Mix & Cilantro

Veggie Beyond Burger Sliders with Tomato, Pickle, Aged Cheddar Cheese, Chipotle Mayo

\$26.95 pp Buffet Style Or \$31.95 pp Served Around by Server

Any Other Suggestions That Would Accommodate Your Needs and Tastes? Please Let Us Know! 2024 Menu - Prices Are Subject to a 18% Gratuity + Applicable Taxes - Items / Prices Subject to Change



BY WYNDHAM

HOST BAR

(Cost of Drinks are Charged to the Banquet Account)

House Wine (5oz) \$6

\$6.96 per glass

Hi-Balls (1oz)

\$6.96 per glass

Cocktails with Juice (1oz)

\$6.96 per glass

Domestic Beer (341ml)

\$6.96 per bottle

Juice

\$3.81 per glass

Assorted Soft Drinks

\$3.57 per glass

Premium Drinks + Coolers + Beers Price Varies

(Host Bar Prices are Subject to a 18% Gratuity & Applicable Taxes)

CASH BAR

(Guests Purchase Their Own Drinks)

House Wine (5oz)

\$8.00 per glass

Hi-Balls (1oz)

\$8.00 per glass

Cocktails with Juice (1oz)

\$8.00 per glass

Domestic Beer (341ml)

\$8.00 per bottle

Juice

\$4.00 per glass

Assorted Soft Drinks

\$4.00 per glass

Premium Drinks + Coolers + Beers Price Varies

(Cash Bar Prices Include All Applicable Taxes)

No charge if \$500 or more in bar sales per bartender including taxes if not then \$40.00 per hour per bartender applies plus 2 hours (setup and cleanup), minimum total of 4 hours

HOUSE MADE FRUIT PUNCH

Non-Alcoholic

\$69.95 Per Gallon

Alcoholic (10 Oz of Rum)

\$99.95 Per Gallon

Approx 30 - 6 oz glasses

Proud to feature BC VQA(Vintners Quality Alliance) wines which are 100% grown, picked and bottled in British Columbia!

LOCAL WHITE WINE

Sumac Ridge Estate Winery VQA White

This wine showcases floral and citrus aromas, followed by layers of grapefruit, peaches and a hint of jasmine on the palate.

750 ml Bottle

\$34.78 per bottle

Inniskillin Okanagan Estate VQA Pinot Grigio

Okanagan white with passion fruit, pineapple flavours and notes of lemon zest.

It's medium-bodied and mouth-watering.

750 ml Bottle

\$43.48 per bottle

(Sold by The Case of 12 bottles)

LOCAL RED WINE

Sumac Ridge Estate Winery VQA Red

This wine opens with rich plum and raspberry aromas followed by flavours of red fruit and a hint of smoky oak and vanilla.

750 ml Bottle

\$34.78 per bottle

Inniskillin Okanagan Estate VQA Cabernet Sauvignon

Look for currant and cassis notes alongside ripe fruit and rounded tannins.

Pairs well with meats, pasta or vegetarian dishes.

750 ml Bottle

\$43.48 per bottle

(Sold by The Case of 12 bottles)

Prices and product availability are subject to change

*Is your favorite wine not on our above list? We would be happy to custom order wine for your special occasion. Call us for more

Any Other Suggestions That Would Accommodate Your Needs and Tastes? Please Let Us Know!

2024 Menu - Prices Are Subject to a 18% Gratuity + Applicable Taxes – Items / Prices and Product Availability Subject to Change