

Conference and Catering Guide



From meetings, conventions and conferences to weddings, private parties and outside catering functions, our professional catering department is fully equipped to deliver the best experience for your event. Our catering package offers every personal need, a variety of menus, taste, and budget in order to create a memorable event. We will be happy to assist you in choosing the most suitable selection or we will work with you to create a unique menu for your special event.



Ramada Hotel Prince George Catering Department
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C O F F E E B R E A K

BEVERAGES

Fresh brewed coffee (cost per 10 cup thermo)	20.00
Fresh brewed decaf coffee (cost per 10 cup thermo)	20.00
Traditional & herbal teas (cost per 10 cup thermo)	20.00
Hot chocolate w/ whipped cream (cost per 10 cup thermo)	22.00
Chilled fruit or vegetable juices (cost per 60oz pitcher)	19.00
Chilled iced tea or lemonade w/ lemon wedges (cost per 60oz pitcher)	19.00
Bottled fruit juices (cost per 300mL bottle)	3.00
Bottled regular & diet soft drinks (cost per 591mL bottle)	3.00
Bottled water (cost per 591mL bottle)	3.00

* Cost per person.

BAKERY PASTRIES*

Fresh baked pastries with butter & jams	3.00
Fresh baked cheese scones with butter & jams	3.00
Bagels with cream cheese	3.50
Fresh cinnamon buns with whipped butter	3.50
Assorted gourmet cookies	2.00
Assorted dessert squares	2.50
Assorted doughnuts	2.50
Granola bar	2.00

ORCHARD FRUIT*

Seasonal whole fresh fruit	2.00
Sliced seasonal fresh fruit tray	5.00
Fresh fruit skewers with yogurt dip	6.00
Chocolate dipped strawberries	3.50
Individual fruit & plain yogurts (100g)	3.50
Orchard trail dried fruit & nut mix	4.00





T H E M E D C O F F E E B R E A K

* Cost per person. All Themed Coffee Breaks include fresh brewed coffee & traditional or herbal teas.

EXECUTIVE BREAK* 12.00

Fresh baked cookies & fruit danish with butter & preserves;
Seasonal whole fruits; Pitchers of chilled fruit juice

AFTERNOON TEA* 15.00

Cocktail sandwiches (cucumber & salmon, ham mousse, chicken salad); English fruit trifle; Fresh baked scones w/ butter, preserves & Devonshire cream

RAMADA BREAK* 14.00

Imported & domestic cheese platter with crackers;
Sliced seasonal fresh fruit platter; Pitchers of chilled fruit juice;

SPA PLATTER* 15.00

Pitcher of chilled orange & banana smoothie; Fresh fruit skewers w/ honey yogurt dip; Orchard trail dried fruit & nut mix

TRIPLE CHOCOLATE BREAK* 16.00

Gourmet chocolate chip cookies; Fresh baked chocolate fudge brownies; Chocolate dipped fruit skewers; Black Forest Cake



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B R E A K F A S T B U F F E T S

*Cost per person. All
Breakfast Buffets include
fresh brewed coffee & tea.

THE CONTINENTAL* 10.00

Pitchers of chilled fruit juices; Fresh baked pastries with butter & jams;
Sliced seasonal fresh fruit platter

THE TREE LINE* 15.00

Pitchers of chilled fruit juices; Fresh baked pastries with butter & jams;
Sliced seasonal fresh fruit platter; Canadian farm fresh scrambled eggs;
Maple smoked bacon & sausage links; Breakfast potatoes;
Buttermilk pancakes or Cinnamon French toast with maple syrup

THE NECHAKO* 16.00

Pitchers of chilled fruit juices; Fresh baked pastries with butter & jams;
Sliced seasonal fresh fruit platter; Eggs Benedict with back bacon &
hollandaise sauce; Maple smoked bacon & sausage links; Breakfast potatoes

THE TWO RIVERS* 19.00

Pitchers of chilled fruit juices; Fresh baked pastries with butter & jams;
Low fat yogurt & granola; Sliced seasonal fresh fruit platter; Cured meat w/
domestic & imported cheese platter; Canadian farm fresh scrambled eggs;
Maple smoked bacon, sausage links & ham; Breakfast potatoes;
Buttermilk pancakes and Cinnamon French toast with maple syrup
& berry compote; Chef's made to order omelet station

ADDITIONS*

Assorted individual cereals with milk	3.00
Granola 8 grain cereal & fresh fruit salad	3.50
Individual fruit yogurts	3.50
Oatmeal with raisins & cinnamon	4.00
Toast station (white, whole wheat, sourdough) with butter & jams	3.00
Buttermilk pancakes w/ maple syrup & berry compote	4.00
Cinnamon French toast with maple syrup & berry compote	4.00
Eggs Benedict with Canadian back bacon & hollandaise sauce	5.00
Eggs Benedict with Wild Pacific smoked salmon	6.00
Omelet station (ham, tomatoes, peppers, onions, cheese, mushrooms)	6.00



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BOXED MEALS

THE SUNRISE BOXED BREAKFAST*

12.50

Fresh baked muffin with butter; Individual granola bar;
Individual fruit yogurt; Fresh whole fruit; Fruit juice

THE HIKER BOXED LUNCH

With one sandwich*

12.50

With two sandwiches*

14.50

Choice of sandwich; Vegetable crudités with dip; Whole fresh fruit;
Dessert square; Fruit juice;

THE TRAVELER BOXED LUNCH

With one sandwich*

14.50

With two sandwiches*

16.50

Choice of sandwich; Pasta salad or green salad with dressing;
Granola bar; Vegetable crudités with dip; Whole fresh fruit;
Bottled water or Fruit juice

SANDWICHES CHOICES

Roast Beef (horseradish mayonnaise, lettuce & tomato on multigrain bread)

Smoked Turkey (Swiss cheese, pickles, tomato & lettuce on whole wheat bread)

Grilled Vegetables (cucumber & tomato on brown bread)

Honey Ham (cheddar cheese, dijon mustard, lettuce & tomato on a kaiser bun)



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LUNCH BUFFET

* Cost per person. All Lunch Buffets include fresh brewed Seattle's Best coffee & traditional or herbal teas.

THE CLASSIC* 16.50

Chef's soup kettle of the day; Mixed greens w/ assorted dressing; Selection of sandwiches on white & brown bread (1½ per person); Roast beef, honey ham, tuna, smoked turkey, egg salad & vegetarian; Dessert squares

THE WRAP* 18.50

Chef's soup kettle of the day; Pasta salad with julienne vegetables; Vegetable crudités w/ dip; Assorted spinach & tomato wraps; Chicken caesar, roast beef, tuna, egg salad, BBQ salmon & vegetarian; Sliced seasonal fresh fruit platter; Dessert squares

BUILD YOUR OWN SANDWICH BAR* 18.50

Chef's soup kettle of the day; Tossed greens served w/ poppy seed vinaigrette; Red skin nugget potato salad; Balsamic grilled artichoke, peppers, olives, onion & zucchini platter; Artisan breads featuring: white, whole wheat & kaiser buns; Roast beef, smoked turkey, black forest ham, egg salad & tuna; Leaf lettuce, sliced tomato onion & cheddar cheese; butter, mayonnaise & mustard; Fresh fruit tarts

ITALIAN BUFFET* 18.50

Garlic toast french bread; Caesar salad w/ garlic dressing; Roma tomato & bocconcini; Vegetable crudités w/ dip Choice of one Entrée: Penne Pasta in Marinara sauce or Pasta Primavera in Pesto Cream sauce; or Vegetarian Lasagna; Tiramisu squares; Chocolate dipped biscotti

ASIAN BUFFET* 19.00

Field greens w/ ponzu dressing; Spicy Thai beef noodle salad; Shrimp & vegetarian egg roll; Choose one Entrée: Spicy Butter Chicken w/ rice pilaf or Kung Pao Cashew chicken w/ rice or Sweet & Sour pork w/ rice or Stir-fried Chicken in black bean sauce w/rice; Sliced seasonal fresh fruit platter and lichee fruit tarts



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LUNCH BUFFETS

NEW YORKER PIZZA BUFFET* 18.00

Foccacia bread; Spinach, tomato & meat ball soup; Garden salad w/ balsamic dressing; Select Three Pizzas: BBQ Chicken & Mushroom or Steak Strips & Blue Cheese or Spicy Pepperoni & Cheese or Black Forest Ham & Pineapple or Garden Vegetarian w/ goat cheese; Dessert Squares

GREEK BUFFET* 19.00

Rosemary foccacia bread; Chicken & rice soup; Tomato & onion salad w/ lemon vinaigrette; Rice pilaf & roasted vegetables; Choose one Entrée: Rosemary Lamb Souvlaki or Marinated Chicken Souvlaki or Spanikopita w/ spinach & feta; Sliced Seasonal fresh fruit platter; Lemon Burst squares

WESTERN BBQ BURGER BAR* 18.00

Spring greens w/ raspberry vinaigrette; Country style coleslaw; Potato salad; Char-grilled chicken breast or Angus beef burger; Kaiser buns; Lettuce, tomato, onion & pickles; Cheddar & mozzarella cheese slices; BBQ sauce, mayonnaise & condiments; Baked potato & sour cream; BBQ cowboy style beans; Apple pie dessert squares; Pecan butter tarts

SOUTHERN COUNTRY BUFFET* 20.00

Buttermilk biscuits; Spinach greens & fried mushrooms; Creamy coleslaw; Vegetable crudités w/ dip; Southern buttermilk fried chicken; BBQ smoked ham & peach chutney; Sweet potato mash; Chicken gravy; Apple pie & ice cream; Dessert squares

SOUTH OF THE BORDER BUFFET* 20.50

Garden salad w/ sun-dried tomato vinaigrette; Roasted corn salad; Spanish rice; Hard & soft taco shells; Shredded beef & chicken; Lettuce, tomato, onions & cheese; Salsa & sour cream; Sliced seasonal fresh fruit platter; Key Lime cheese cake squares

* Cost per person. All Lunch Buffets include freshly brewed coffee & traditional or herbal teas.



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PLATED LUNCH

The Plated Lunch includes choice of soup or salad starter; Choice of Entrée w/ seasonal vegetables, rice pilaf or garlic mashed potato; Choice of dessert; Fresh brewed coffee & Traditional or herbal teas.

SOUPS

Vegetarian minestrone w/ orzo pasta; French onion w/ three cheese crust crouton; roasted butternut squash w/ crème fraiche & gala apples; Fraser Valley wild mushroom chowder w/ roasted corn; West Coast clam chowder w/ Yukon gold potato & valley root vegetables

SALADS

Spinach, bell peppers, caramelized pears, walnuts & goat cheese tossed in honey-lime vinaigrette; Caesar salad w/ creamy garlic dressing & foccacia herb croutons; Organic field greens w/ grilled portobello mushrooms, crumbled smoked bacon, cucumbers & tomato vinaigrette

DESSERTS

Cream caramel w/ fresh sliced fruit; White chocolate cheese cake w/ berry compote; Italian tiramisu w/ Frangelico cream & chocolate sauce; Triple layer double chocolate torte w/ raspberry coulis; Apple pie w/ vanilla ice cream

ENTRÉES*

Fraser Valley herb marinated chicken breast; Served w/ a wild forest mushroom sauce	21.00
Roast pork loin stuffed w/ apple, spinach & apricot; served w/ juniper berry pan reduction	22.00
West coast cannelloni filled w/ Alaskan crab mousse baked in a sauvignon blanc sauce	24.00
Wild pacific salmon filet baked w/ a lemon-pepper glaze	24.00
Charbroiled New York strip loin steak, crispy battered onions & Braised valley mushrooms; Five peppercorn sauce	26.00

* Cost per person.



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* Cost per person. Minimum of 3 dozen per selection.

DELUXE HOT SELECTIONS*

27.00

Mini beef wellington stuffed w/ Mushroom duxcelle; Fire grilled beef satay w/ peanut sauce; Chicken satay w/ spicy nut sauce; Panko crusted Fanny Bay oysters w/ remoulade dip; Dungeness crab cakes w/ ancho aioli; Pear, caramelized onion & brie tart; Beer battered prawns w/ orange remoulade sauce; Camembert & cranberry cheese pastry puffs; Coconut breaded prawns w/ black bean sauce; Bacon wrapped scallops w/ curry mayo dip

PREMIUM HOT SELECTIONS*

25.00

Tandoori chicken skewers w/ riata dip; Wild salmon wellington w/ herb dip; Swedish meatballs w/ dill sauce; Ham & three cheese mini quiche; Spring rolls w/ Chinese plum sauce; Goat cheese & portabella mushroom bundles; Parmesan-panko crusted chicken wings w/ honey garlic dip; Beef satay w/ Thai sweet chili sauce; Chicken souvlaki w/ Greek yogurt dip; Pork & green onion pot stickers w/ Ponzu dipping sauce

DELUXE COLD SELECTIONS*

27.00

Peppered beef tenderloin on mini yorkshire pudding w/ horseradish & caramelized onion; Spicy wild salmon tartar in pastry tart; Vancouver Island oyster shooter w/ vodka cocktail jus; California roll w/ wasabi cream & soya sauce; Broiled prawns chipotle mayo on rye bread crouton; Chicken salad in mini wonton cup; Wild smoked salmon on lemon-herb blini w/ crème fraiche; BBQ chicken on toasted crouton w/ apple chutney; Goat cheese & spinach mousse on garlic crostini; Grilled scallops on China spoon w/ Ponzu sauce; Dungeness & shrimp salad on dill bread crouton; Proscuitto & Melon Brochette

PREMIUM COLD SELECTIONS*

25.00

Smoked ham mousse on toasted rye w/ grilled pineapple; BBQ smoked salmon mousse on dill butter crouton; Peppered smoked trout on bannock bread crouton; Salmon tartar on bread crouton; Shrimp salad in pastry tartlet; BBQ beef on sourdough w/ caramelized onions; Grilled chicken w/ olive tapenade; Prawn & cucumber relish on toasted sesame bread crouton





RECEPTION STATIONS

AAA BONE IN HIP OF BEEF 450.00

Served w/ pan jus & mini yorkshire puddings; Artesian rolls w/ butter; Sliced tomatoes, onions & pickles; Dijon & prepared mustards w/ horseradish & mayo. Serves 100 guests.

CHARBROILED NEW-YORK STRIP LOIN 180.00

Served w/ five peppercorn sauce; Battered crispy onion rings; Artesian rolls w/ valley butter; Dijon & prepared mustards w/ horseradish & mayo. Serves 40 guests.

PRAWNS "PROVENÇAL" 26.00

Flambéed in brandy w/ shallots, tomato, mushrooms & garlic; served w/ toasted "Café de Paris" buttered bread. Cost per dozen, minimum of 10 dozen.

WILD SALMON "COULIBRAC" 250.00

Filled w/ Manitoba wild rice, tomato, garlic, shallots, mushrooms & baked in puff pastry, fried crispy capers, lemon remoulade & dijon mustard sauce; Romaine lettuce spears w/ garlic dressing. Serves 40 guests.

WILD PACIFIC SMOKED SALMON SIDE 250.00

Served w/ rye bread; Shredded lettuce, capers, red onion, cream cheese, remoulade & dijon mustard sauce. Serves 30 guests.

ADDITIONS

Baked French brie wheel in puff pastry w/ dried fruits & nuts	4.00*
Vegetable crudités served w/ Vidalia onion dip	4.00*
Cured deli meat platter	5.50*
Domestic & imported cheese tray w/ assorted crackers	5.50*
Assorted cocktail style sandwich tray	7.50*
Assorted wrap sandwich platter	9.00*
Garlic roasted pepper hummus w/ toasted pita bread	3.00*
Pretzels & taco chips w/ salsa & sour cream	4.00*
Nachos topped w/ cheese, jalapenos, olives, tomatoes & red onions	7.00*
Spicy chicken wings w/ Blue cheese dip, carrot & celery sticks	10.00*
Sliced seasonal fresh fruit platter	5.00*
Fresh fruit cubes & chocolate fondue	8.00*

* Cost per person.



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DESSERT RECEPTION* 13.00

3 pieces per person, minimum of 40 guests: Domestic cheese platter; Double chocolate torte; Chocolate fudge brownies; Vanilla cheese cake; Chocolate dipped biscotti; Dessert squares; Chocolate fondue w/ fresh fruit cubes & pound cake; Coffee & traditional or herbal tea

MEAT & CHEESE BAR BUFFET* 12.00

Served after 10:00pm only. Freshly baked dinner rolls; Deli meat platter; Domestic & imported cheese platter; Pickles, relish & olives, lettuce, tomato & onion slices; Mayo, butter & mustard

RIBS & POTATO BAR BUFFET* 14.00

Served after 10:00pm only. Cured cold cuts w/ French breads slices; Pickles, relish & olives; Baked potato; Sour cream, salsa, tomatoes, mushrooms & bacon bits; Pan roast gravy; Braised button ribs w/ teriyaki sauce

WINGS & DIP BUFFET* 13.00

Served after 10:00pm only. Cured cold cuts w/ French breads slices; Pickles, relish & olives; Garlic roasted hummus w/ toasted pita bread; Spicy chicken wings w/ blue cheese dip; Taco chips w/ salsa & sour cream



* Cost per person.





* Cost per person. All dinners served w/ coffee & traditional or herbal tea

THE MEDITERRANEAN DINNER*

29.00

Fresh baked dinner rolls w/ flavoured butter; Butternut squash soup w/ crème fraiche & Gala apples OR Radichio & endive w/ grilled portobello mushrooms, crumbled smoked bacon, cucumbers & sun-dried tomato vinaigrette; Rosemary-garlic chicken supreme w/ fire roasted tomato sauce; Garlic mashed potato cake; Grilled eggplant & yellow zucchini; Cinnamon sugar crusted puff pastry spears w/ seasonal berries & whip cream

THE QUEEN CHARLOTTE DINNER*

32.00

Fresh baked dinner rolls w/ flavoured butter; Creamy asparagus soup w/ Chiffonade of fresh basil OR Baby spinach leaves w/ goat cheese, candied walnuts, strawberries & lemon-orange vinaigrette; Lemon-pepper crusted Pacific wild salmon w/ dilled aioli & fine herb oil; Dungeness crab & risotto cake; Garlic scented ratatouille; White chocolate mousse w/ vanilla tuile & raspberry compote

THE CRANBROOK DINNER*

36.00

Fresh baked dinner rolls w/ flavoured butter; French onion soup w/ three cheese crust OR Caesar salad served w/ creamy garlic dressing & herb croutons; Pepper crusted prime rib roast; Yorkshire pudding w/ beef jus; Sweet onion mashed potato; Flame grilled vegetables; Apple blossom w/ vanilla ice cream

THE PREMIER DINNER*

40.00

Fresh baked dinner rolls w/ flavoured butter; Seafood bisque w/ prawns & scallops garnished w/ scallions or Prawn cocktail w/ spicy calypso sauce; Pan-roasted filet mignon in café; Red wine peppercorn reduction; Potato galette; Asparagus & glazed carrots; Triple layer double chocolate torte w/ raspberry sauce



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TABOR DINNER BUFFET*

29.00

Chef's basket of fresh breads & buns w/ butter

SALADS

Organic market micro greens w/ raspberry vinaigrette; Greek salad w/ cucumbers, tomato, red onion, kalamata olives & feta cheese; Penne pasta salad with julienne vegetables

PLATTERS

Fresh vegetable crudités w/ vidalia onion dip; Imported & domestic cheeses; Cured deli meats & marinated olives

HOT ENTRÉES

Penne primavera w/ basil pesto cream sauce; Rosemary roasted mini nugget potatoes; Sautéed seasonal bouquetiere of vegetables

CHOICE OF ONE

Chicken supreme served w/ a sauvignon blanc herb sauce;
Tilapia filet stuffed with Alaskan crab, spinach & cream cheese;
Traditional Italian six layer three cheese oven baked lasagna;
Slow roast Alberta baron of beef w/ jus & yorkshire pudding;
Spicy butter chicken w/ basmati rice

DESSERTS

Chocolate chip cheesecake w/ strawberry coulis; Fresh baked pies;
Mini fruit tartlets; Sliced fresh fruit tray; Coffee, traditional & herbal tea

* Cost per person. Minimum of 40 guests. \$5.00 for an additional entrée.





* Cost per person. Minimum of 40 guests. \$5.00 for an additional entree.

PURDEN DINNER BUFFET

33.00

Chef's basket of fresh breads & buns w/ butter

SALADS

Organic market micro greens w/ raspberry vinaigrette; Greek salad w/ cucumbers, tomato, red onion, kalamata olives & feta cheese; Traditional caesar salad served w/ foccacia croutons & garlic dressing

PLATTERS

Fresh vegetable crudités w/ vidalia onion dip; Imported & domestic cheeses; Cured deli meats & marinated olives

HOT ENTRÉES

Roasted chicken supreme served w/ a sauvignon blanc herb sauce; Traditional Italian six layer three cheese oven baked lasagna; Garlic mashed potatoes; Sautéed seasonal bouquetiere of vegetables

CHOICE OF ONE

Baked lemon pepper crusted filet of Pacific salmon;
Alberta baron of beef w/ jus & yorkshire pudding;
Spicy butter chicken w/ basmati rice;
Braised top sirloin steak in caramelized onion sauce;
Apple & cranberry stuffed pork loin w/ cider dijon glaze;
Honey glazed smoked ham leg w/ grilled pineapple

DESSERTS

Citrus cheesecake w/ strawberry coulis; Fresh baked pies; Mini fruit tartlets; Warm apple crumble w/ vanilla custard; Fruit skewers; Coffee, traditional and herbal tea



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THE NECHAKO DINNER BUFFET*

37.00

Chef's basket of fresh breads & buns w/ butter

SALADS

Organic market micro greens w/ raspberry vinaigrette; Greek salad w/ cucumbers, tomato, red onion, kalamata olives & feta cheese; Traditional caesar salad served w/ foccacia croutons & garlic dressing, Penne pasta salad with julienne vegetables

PLATTERS

Fresh vegetable crudités w/ vidalia onion dip; Imported & domestic cheese; Cured deli meats & marinated olives; Grilled marinated vegetable platter

HOT ENTRÉES

AAA bone in Alberta baron of beef w/ jus & yorkshire pudding; Penne pasta w/ basil pesto cream sauce; Garlic mashed potatoes; Sautéed seasonal bouquetiere of vegetables

CHOICE OF TWO

West Coast cannelloni filled w/ Alaskan crab mousse; Apple & cranberry stuffed pork loin w/ cider Dijon glaze; Spicy butter chicken w/ basmati rice; Tandoori spiced chicken supreme breast; Braised top sirloin steak in caramelized onion sauce; Tilapia filet stuffed w/ Alaskan crab, spinach & cream cheese; Baked lemon pepper crusted filet of Pacific salmon; Honey glazed smoked ham leg w/ grilled pineapple

DESSERTS

Caramel swirl cheesecake w/ strawberry coulis; Fresh baked pies; Mini fruit tartlets; Warm seasonal berry explosion cake; Fresh fruit cubes w/ chocolate fondue; Coffee, traditional and herbal tea

* Cost per person. Minimum of 40 guests. \$5.00 for an additional entree.





* Cost per person. Minimum of 40 guests. \$5.00 for an additional entree.

THE FRASER DINNER BUFFET

42.00

Chef's basket of fresh breads & buns w/ butter

SALADS

Market garden salad w/ assorted Ramada dressings; Greek salad w/ cucumbers, tomato, red onion, kalamata olives & feta cheese; Spinach, bell peppers, caramelized pears, walnuts & goat cheese tossed in honey-lime vinaigrette; Penne pasta salad with julienne vegetables

COLD PLATTERS

Seafood platter w/ salmon, mackerel, mussels, clams & prawns; Imported & domestic cheeses; Cured deli meats & marinated olives; Grilled artichoke, bell peppers, onions, zucchini, eggplant & mushrooms w/ balsamic-basil oil

HOT ENTRÉES

Slow roasted AAA prime rib of beef w/ beef jus & yorkshire pudding; Cider glazed pork loin stuffed w/ spinach, apples & apricots; Rosemary roasted mini nugget potatoes; Sautéed seasonal bouquetiere of vegetables

CHOICE OF TWO

Marinated wild salmon filet;
Vegetarian pasta primavera w/ portobello mushrooms;
Butter chicken w/ basmati rice;
Honey glazed smoked ham leg w/ grilled pineapple;
Braised top sirloin steak in caramelized onion sauce;
Tilapia filet stuffed w/ Alaskan crab, spinach & cream cheese;
Chicken supreme w/ a sauvignon blanc sauce;
Beef tenderloin tips in a mushroom sauce served w/ flat noodles;
Seafood fondue pot w/ prawns, halibut & scallops in a coconut curry sauce

DESSERTS

Chocolate swirl cheesecake w/ strawberry coulis; Fresh baked pies & fruit tarts; Warm seasonal berry explosion cake; Triple layer double chocolate torte w/ raspberry coulis; Fresh fruit cubes w/ chocolate fondue; Coffee, traditional and herbal tea



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* Cost per bottle. Prices are subject to government sales tax, provincial sales tax, and gratuities. Governed by provincial liquor laws.

RED WINE

Paired w/ steak, roast, game & heartier foods

Naked Grape Merlot (British Columbia)	22.00
Jackson Triggs Cabernet Sauvignon (British Columbia)	23.00
Obikwa Shiraz (South Africa)	23.00
Peller Estates Merlot (British Columbia)	25.00
Bin 88 Mission Hill Cabernet Merlot (British Columbia)	30.00
The Stump Jump Grenache – D'Arenberg (Australia)	33.00
Wyndham Estate Merlot (Australia)	33.00
Quails Gate Merlot (British Columbia)	38.00
Wolf Blass Yellow Label Cabernet Sauvignon (Australia)	40.00

WHITE WINE

Paired w/ fish, shellfish, poultry & lighter meats

Naked Grape Chardonnay (British Columbia)	22.00
Jackson Triggs Chardonnay (British Columbia)	23.00
Peller Estates Riesling (British Columbia)	23.00
Peller Estates Pinot Blanc (British Columbia)	25.00
Lurton Pinto Gris (Australia)	25.00
Sumac Ridge Gewürztraminer (British Columbia)	26.00
Goundrey Unwooded Chardonnay (Australia)	26.00
Yellow Tail Chardonnay (Australia)	27.00
Wolf Blass Yellow Label Chardonnay (Australia)	40.00

SPARKLING WINE

Frexinet (France)	25.00
Banrock Station Sparkling Chardonnay (Australia)	33.00
Sumac Ridge Stellars Jay Brut (British Columbia)	40.00
Moet Chandon (France)	129.00
Non-Alcoholic Sparkling Apple Juice	15.00





BEVERAGE SERVICE

* Price is per bowl, which serves approximately 50 guests. All prices are subject to the Harmonized Sales Tax and gratuities.

	Host Bar	Cash Bar
Standard Liquor (cost per oz)	4.25	5.00
Premium Liquor (cost per oz)	5.25	5.50
Liqueurs & Cognacs (cost per oz)	6.40	7.50
Domestic Beer (cost per bottle)	4.25	5.00
Imported Beer (cost per bottle)	5.25	5.50
Coolers & Ciders (cost per bottle)	5.25	5.50
House Wine (cost per glass)	4.50	5.50
Soft Drinks (cost per glass)	1.40	1.50

HOST BAR

Recommended when the host provides the reception. The Ramada Hotel charges only for the amount of beverages consumed. A bartender charge of \$19.00 an hour (minimum 4 hours) will apply if the liquor consumed is less than \$375.00. All prices are subject to the Harmonized Sales Tax and Gratuities.

CASH BAR

Recommended when the guests are to pay for their own beverages. A bartender charge of \$19.00 an hour (minimum 4 hours) will apply if the liquor consumed is less than \$375.00. All prices include the Harmonized Sales Tax.

PUNCH SUGGESTIONS

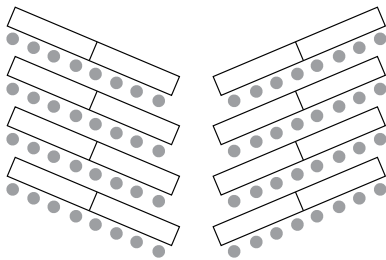
Fresh Fruit Punch	55.00*
Sangria Punch	85.00*
Fruit Punch w/ your Choice of Liquor	105.00*
Champagne Punch	105.00*
Margarita Punch	135.00*





SET-UP STYLES

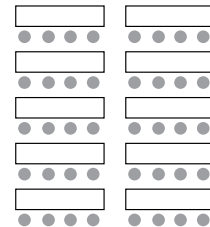
Round tables are 5ft; Rectangular tables are 6ft or 8ft



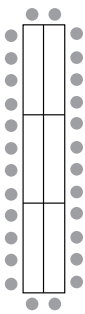
Chevron classroom



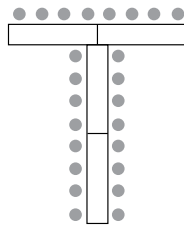
Theatre



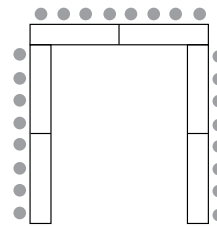
Classroom



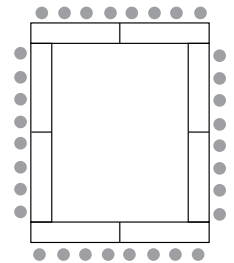
Boardroom



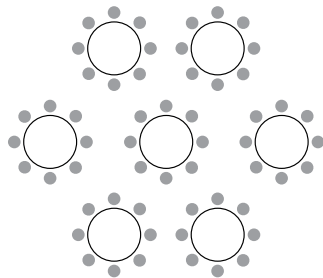
T-shape



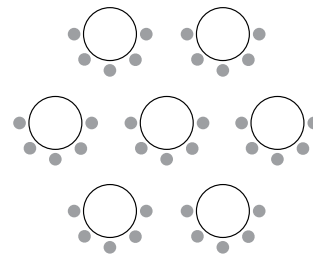
U-shape



Hollow square



Full rounds (8 or 10 individuals per table)












Half rounds (5 individuals per table)

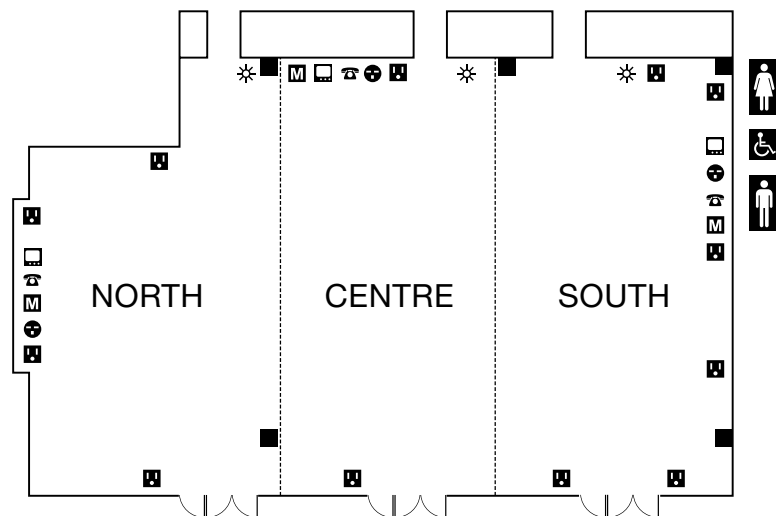




LEGEND

-  Lighting Control
-  110V Outlet
-  220V Outlet
-  Microphone
-  Cable Jack
-  Telephone Jack
-  Handicap Restroom
-  Men's Restroom
-  Women's Restroom

CRANBROOK FOYER (MAIN FLOOR)









	Cranbrook Ballroom	Cranbrook North	Cranbrook Centre	Cranbrook South
Floor	Main Floor	Main Floor	Main Floor	Main Floor
Length	82'	27'	25'	27'
Width	55'	55'	55'	55'
Height	13'	13'	13'	13'
Square Footage	4510	1485	1375	1485
Reception capacity	600	150	130	150
Banquet capacity	350	100	80	100
Dinner/Dance capacity	270	70	60	70
Theatre capacity	500	150	120	150
Classroom capacity	190	70	50	70
Hollow Square capacity	120	60	56	60



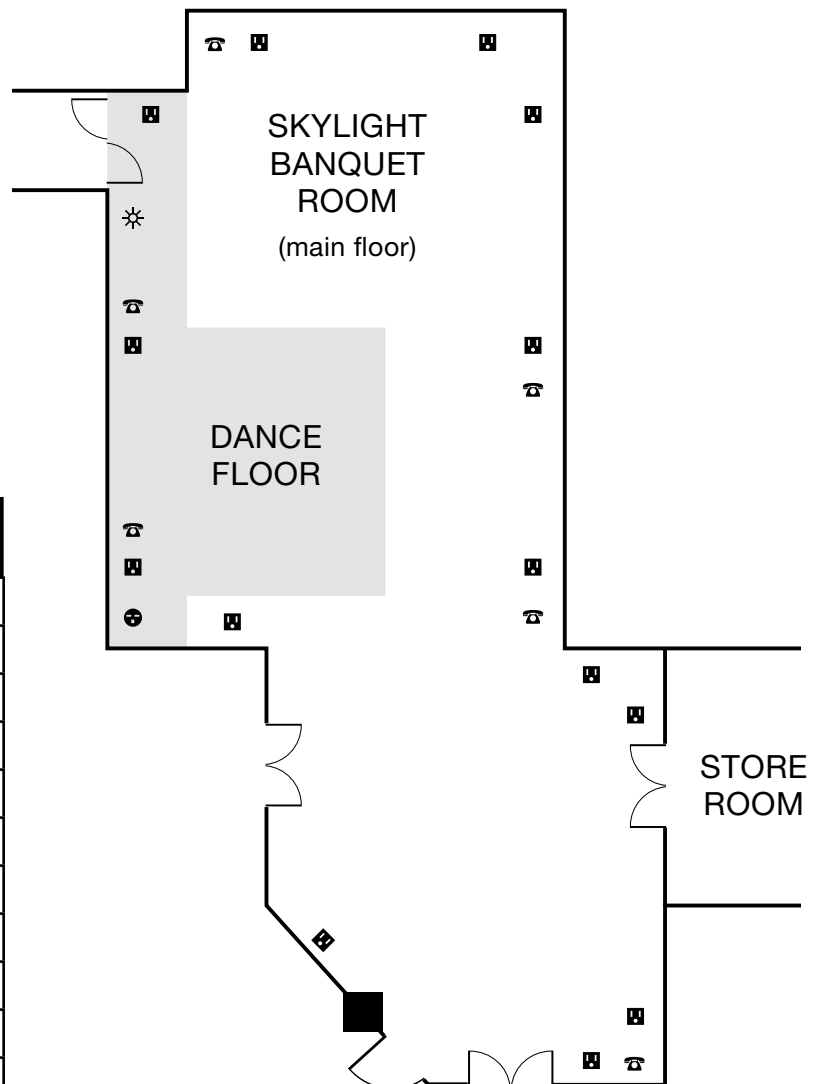


LEGEND

-  Lighting Control
-  110V Outlet
-  220V Outlet
-  Microphone
-  Cable Jack
-  Telephone Jack










Skylight Banquet Room	
Floor	2nd Floor
Length	69'
Width	28'
Height	14'
Square Footage	1932
Reception capacity	180
Banquet capacity	130
Dinner/Dance capacity	110
Theatre capacity	190
Classroom capacity	90
Hollow Square capacity	85

SKYLIGHT BANQUET ROOM

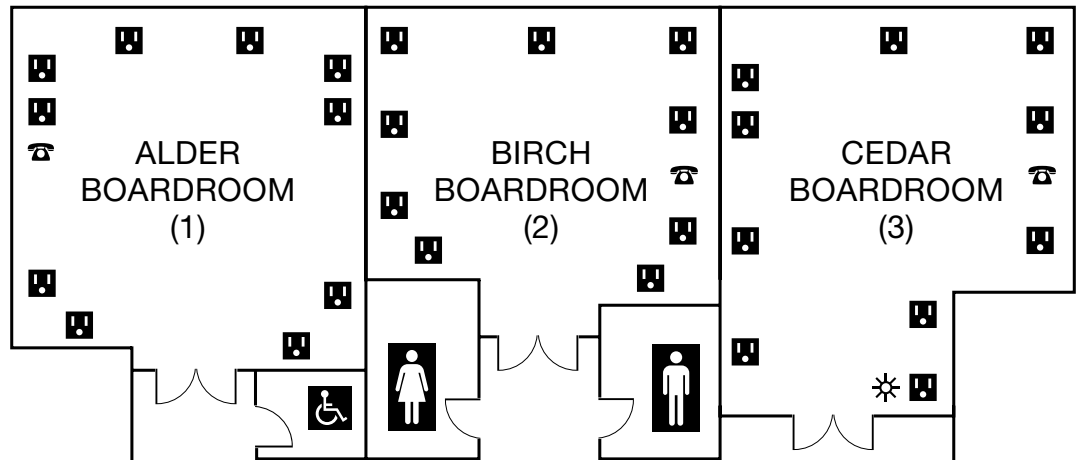




LEGEND

-  Lighting Control
-  110V Outlet
-  220V Outlet
-  Microphone
-  Cable Jack
-  Telephone Jack
-  Handicap Restroom
-  Men's Restroom
-  Women's Restroom

BOARDROOMS (SECOND FLOOR)



	Alder Boardroom (1)	Birch Boardroom (2)	Cedar Boardroom (3)
Floor	2nd Floor	2nd Floor	2nd Floor
Length	25'	20'	25'
Width	26'	26'	26'
Height	8'	8'	8'
Square Footage	650	520	650
Reception capacity	60	50	50
Banquet capacity	36	32	36
Theatre capacity	45	40	45
Classroom capacity	25	22	24
Hollow Square capacity	24	24	24





FITNESS CENTRE

Our Fitness Centre is located on the third floor, and offers a clean, comfortable, modern state-of-the-art Star Trac Equipment series. A great way to begin or end your day.

INDOOR POOL

Located next to our Fitness Centre, you will enjoy our indoor pool, and jetted whirlpool. Whether you wish to swim laps or soothe your muscles, we're open from 6:00am – 11:00pm daily.

BUSINESS CENTRE

Our 24 hour Business Center is located in the lobby, allowing our guests the privacy to conduct their business with the assistance of our computer station, fax and photocopy machine.

VALET SERVICE

24 hour complimentary Valet Parking Service is available for all our registered guests

STARBUCKS COFFEE

Starbucks is conveniently located in our lobby.

Monday to Saturday: 7:00am - 7:00pm

Sunday: 7:00am – 5:00pm

SHEFFIELD EXPRESS

Sheffield Express is conveniently located in our lobby. Offering late night snacks and all those little items you may need during your stay. See store for operating hours.





COACH'S CORNER PUB

With 13 flat screen TVs to feast your eyes on, you're going to want to come down to Coach's Corner to catch all of this year's sporting events! We're always hand crafting our famous Wood Stone Oven pizzas and are delicately choosing our ingredients to construct each and every meal for our guests. Your satisfaction is important to us and that is why we feature 9 different draft beers to compliment your meal and your love of entertainment. No matter what time of day or season, we are striving for excellence. You do your thing. Leave the rest to us!

Hours of Operation: Breakfast

Monday – Sunday: 7:00am – 10:30am (Children welcome)

Sunday Brunch: 11:00am – 2:00pm (19+)

Regular Hours of Operation (19+)

Monday – Friday: 11:00am – 12:00am

Saturday: 5:00pm – 1:00am

Sunday: 5:00pm – 11:00pm

THINGS TO DO

- Enjoy local farmer and artisan goods at the Farmers Market held every Saturday.
- Many great locally owned and operated shops in the downtown core – all within walking distance such as – homework, jj springer, topaz bead gallery and Ohh' Chocolate!
- Central to many of Prince George's beautiful parks such as Cottonwood Island park, Connaught Hill and Historic Fort George Park.
- Have the kids with you? Four seasons Aquatic Centre is only a 5 minute walk away!



Ramada Hotel, 444 George St.
Prince George, BC V2L 1R6
ramadaprincegeorge.com

T: 250.563.0055
F: 250.563.6042
cateringmanager@ramadaprincegeorge.com

CONTRACT

The Function Contract is your guarantee of hotel services and prices. The hotel must receive a signed copy of the contract and billing information before the booking is considered definite.

An initial deposit of the venue cost is due fourteen (14) days after booking the function. This deposit will be credited towards your final bill.

Weddings, private functions and conferences must submit a second deposit of fifty percent (50%) of the total estimated bill three (3) months prior to the function. This deposit will be credited towards your final bill.

All functions must submit final guarantee and payment five (5) business days prior to the function. Should no guarantee be received, the hotel will prepare and charge for the original number quoted. You will be billed for the guaranteed number or attendance, whichever is greater.

The hotel reserves the right to assign comparable space for the size of the group with or without notice.

CHANGES & CANCELLATIONS

Cancellation of a confirmed event more than six (6) months prior to its date will result in a total refund of deposit

Cancellation of a confirmed event less than six (6) months but more than one (1) month prior to its date will result in a cancellation penalty equal to the deposit.

Cancellation of a confirmed event less than one (1) month prior to its date will result in a cancellation penalty equal to 100% of the event cancellation.

MENU SELECTION

In order to provide you with the best service, we advise you to submit your menu selections and final event details thirty (30) days prior to the event date.

The hotel will prepare and set for 5% above the guaranteed number, to a maximum of twenty-five (25) guests. (Space Permitting)

All food and beverage services are subject to applicable taxes and gratuities.

The Ramada Hotel shall be the sole supplier of all food and beverages. Wedding, Anniversary and Birthday Cakes are the only exception.

Prices are subject to change without notice; however, we will guarantee prices three (3) months prior to the event.



SPECIAL REQUESTS

Special menu requests for vegetarian or health related meals must be received no later than five (5) business days prior to the function.

Requests for special meals must be accompanied by the person's name and specific instructions. The Ramada Hotel will try to accommodate persons with food allergies; however, cannot guarantee that meals will be one hundred percent (100%) free from traces of allergens.

REGULATIONS

Provincial liquor laws do not permit the service of alcoholic beverages prior to 11:00 am and after 1:00 am.

Due to health regulations, the removal of any food and beverage products after a function is prohibited.

Due to fire regulations, function attendance shall not exceed licensed maximum capacities.

The Ramada Hotel is a smoke-free environment. Designated smoking areas are provided outside of the property.

The customer is responsible for the conduct of their guests and for the costs of any damages caused by attendees as assessed by the Ramada Hotel.

The use of tacks, nails or adhesive tape is not permitted. The throwing or use in any way of paper or metallic confetti, flower petals, birdseed or rice is not permitted. A \$300 clean-up fee will apply.

Events involving bands or recorded music are subject to SOCAN (Society of Composers, Authors and Music Publishers of Canada) Regulations.

The Ramada Hotel is not responsible for any damaged, lost or stolen articles.

MAILING INFORMATION

All materials shipped for events should be labeled to the attention of the Catering Department. Please also include the company name, function name, contact name and date of event.



MEETING ROOM RENTALS

Cranbrook Ballroom	800.00
Cranbrook South, Centre, North (per section)	300.00
Skylight Ballroom	350.00
Executive Meeting Rooms (Alder, Birch, Cedar)	150.00

EQUIPMENT RENTALS*

Flipchart w/ Paper & Markers	15.00
Whiteboard w/ Markers & Eraser	15.00
Easels	10.00
Overhead Projector	40.00
Data LCD Projector	175.00
Data LCD Projector Extension Cable	20.00
6 ft Screen	20.00
8 ft Screen	30.00
Ballroom Drop Down Screen	40.00
Wired Microphone	10.00
Wireless Microphone	50.00
Lapel Microphone	65.00
6 Channel Microphone Mixer w/ Speakers	75.00
27" TV & VCR	40.00
27" TV w/ VCR/DVD Player	65.00
Speakerphone	40.00
High Speed Internet Modem	25.00
Photocopying (per page)	0.10
Fax (outgoing)	3.00
Fax (in coming)	0.25

