



Quinceañera
&
Sweet16th
Packages

7470 Irlo Bronson Memorial Highway 192, Kissimmee, FL 34747

The Ramada Gateway Hotel and Conference Center's Packages Include:

- ❖ Use of our Banquet Space for 5 Hours.
- ❖ Room Set-up to include Guest Round Tables, House White Linen, Head Table, Cake Table, Gift Table, DJ Table, place Cards/Guest Book Table, Silverware, China, Glassware, Chairs & Stage for Head Table (if needed).
- ❖ Complimentary Dance Floor Appropriate to Guest Count.
- ❖ Complimentary Cake Cutting Service.
- ❖ Complimentary Apple Cider Toast during Reception.
- ❖ Complimentary One Hour Rehearsal (based on availability, event coordination is not provided).
- ❖ Complimentary Accommodations for the Birthday Girl and her Parents the Evening of her Reception (with a minimum of 50 guests).
- ❖ Special Room Rate for your Over Night Guests.
- ❖ Complimentary Parking for All Event Guests.

Food Packages

“Unforgettable Plated”

Choice of plated meal to include: choice of 1 salad, choice of 2 dressings, choice of 1 entrée (pork, chicken or beef), choice of 2 accompaniments, rolls & butter, coffee, hot tea, or iced tea.

\$24.95 per adult guest
(Minimum of 25 guests)

Pre-reception

Add 2 hors d'oeuvres for an additional \$3.00 p/p

OR

Add a choice of 1 fruit, cheese or vegetable display, punch and champagne punch, for an additional \$3.00 p/p

OR

“Astonishing Buffet”

Choice of buffet meal to include: your choice of 2 salads, choice of 2 entrees (pork, chicken, or beef), choice of 2 accompaniments, rolls & butter, coffee, hot tea, or iced tea station.

\$33.95 per adult guest
(Minimum of 50 guests)

Pre-reception

Add 2 hors d'oeuvres for an additional \$3.00 p/p

OR

Add a choice of 1 fruit, cheese and crackers or vegetable display, punch and champagne punch, for an additional \$3.00 p/p

Options

Hors D'oeuvres

Cold

- ❖ Assorted Finger Sandwiches
- ❖ Beef Toast (Mushroom Tzatziki, Beef Tenderloin, Caramelized Onions, Balsamic Glaze)
- ❖ Assorted Canapés
- ❖ Caribbean Jerk Triple Chicken Pepper
- ❖ Triple Cream Brie in Phyllo Cup
- ❖ Salmon, Cream Cheese and Capers on a Crostini
- ❖ Italian Bruschetta

Hot

- ❖ Mini Crab Cakes
- ❖ Chicken or Beef Mini Turnovers (Empanaditas)
- ❖ Stuffed Mushroom with Sausage
- ❖ Brie and Raspberry in a Beggar Purse
- ❖ Spanakopita
- ❖ Mini Beef or Chicken Wellington
- ❖ Mini Quiche

Options Cont. 1

Salad & Dressings

House Salad

- ❖ Traditional Green Salad with Lettuce, Tomatoes, Shaved Carrots, Cucumber. (Served with Choice of 2 dressings)

Caesar Salad

- ❖ Romaine Lettuce, Parmesan Cheese, Croutons, and Chef's Homemade Caesar Dressing.

Sunlight Salad

- ❖ Bed of Mixed Greens, Topped with Mandarin Oranges & Strawberries.

Classic Iceberg Salad

- ❖ Baby Iceberg with Crumbled Blue Cheese, Tomato, Red Onions & Bacon, and Served with a Touch of Blue Cheese Dressing.

Dressings

- ❖ Ranch
- ❖ Italian
- ❖ Raspberry Vinaigrette
- ❖ Balsamic Vinaigrette
- ❖ Bleu Cheese

Options Cont.2

Entrée

Chicken

- ❖ Chicken Chardonnay with Beurre Blanc Sauce.
- ❖ Latin Seasoned Breast of Chicken with Citrus Thyme or with Caribbean Style Velouté.
- ❖ Mediterranean Roulade Chicken, Breast of Chicken with Goat Cheese, Kalamata Olives and Sun Dried Tomatoes.
- ❖ Chicken Cordon Bleu, Stuffed with Ham and Cheese, Topped with Chef's Sauce.

Pork

- ❖ Asian Pork, Pan Seared Pork Loin with Chef's Asian Infused.
- ❖ Latin Seasoned Pork Roast.
- ❖ Lime Mojo Marinated Pork Medallions.
- ❖ Sweet & Smoky Roasted Pork Loin with Homemade BBQ Sauce.

Beef

- ❖ Flank Steak with Bordelaise Sauce
- ❖ Beef Tips with Demi Glaze
- ❖ 6 oz Petite Filet Mignon (Additional \$2.00 Per Person)
- ❖ 6oz NY Strip (Additional \$3.00 Per Person)

Fish

- ❖ Tilapia with Citrus Beurre Blanc Sauce
- ❖ Mahi Mahi with a Lemon Caper Sauce
- ❖ Florida Blackened Grouper with Pecan Butter
- ❖ Orange Glaze Salmon

Vegetarian

- ❖ Chef's Choice

Options Cont.3

Accompaniments

- ❖ Rice Pilaf or Herb Rice
- ❖ White or Steam Rice
- ❖ Garden Vegetable Rice
- ❖ Pigeon Peas Rice or Congri "Moro" Rice
- ❖ Penne Pasta or Tri-Color Cheese Tortellini
- ❖ Garlic Mashed Potatoes
- ❖ Roasted Potatoes
- ❖ Seasonal Vegetables
- ❖ Grilled Vegetables
- ❖ Green Beans Almandine
- ❖ Glazed Baby Carrots
- ❖ Sweet Corn
- ❖ Sweet Plantains
- ❖ Yucca al Mojo
- ❖ Potato Salad
- ❖ Latin Style Potato Salad with Hard Boiled Eggs
- ❖ Asparagus or Mushrooms

Bar Options

Bar

Per Person, Per Hour Bar

- ❖ Please note that this type of bar has a minimum of two consecutive hours, and it will allow you and your guests to enjoy “unlimited” drinking for the requested hours. Your choice of the following options:

Beer & Wine Bar

- ❖ 2 Imported Beers, 2 Domestic Beers, and House Wine selections
- ❖ \$11.00 1st hour
- ❖ \$6.00 per each additional hour

House Brands Bar

- ❖ Our Choice of Brands: Vodka, Gin, Rum, Whiskey, Bourbon, Scotch and Tequila
- ❖ 2 Imported Beers, 2 Domestic Beers and House Wine Selections
- ❖ \$11.00 1st hour
- ❖ \$7.00 per each additional hour

Call Brands Bar

- ❖ Smirnoff Vodka, Beefeater Gin, Bacardi Light Rum, Jack Daniel Whiskey, Jim Beam Bourbon, Dewar's Scotch, Jose Cuervo Tequila
- ❖ Choice Of Imported Beer
- ❖ Choice Of Wine
 - Merlot, Cabernet, Chardonnay, and White Zinfandel Wines
- ❖ \$13.00 1st hour
- ❖ \$8.00 per each additional hour

Bar Options Cont.

Host Open Bar

- ❖ We offer three types of bars under this category for your convenience

On Consumption Bar

- ❖ You will pay at the end of the function the total consumed on this bar, there is no minimum.

Tab/Limit Bar

- ❖ This bar will allow you to control your budget and give you more flexibility when it comes to adding money to the bar on the day of or getting a refund after the event if there was an unused balance. The minimum for this bar is \$500.00 and there is no bartender fee.

- ❖ House Brand Cocktails \$5.50
- ❖ Call Brand Cocktails \$6.50
- ❖ Premium Brand Cocktails \$7.50
- ❖ Deluxe Brand Cocktails \$8.50
- ❖ Domestic Beers \$3.50
- ❖ Imported Beers \$4.50
- ❖ House Wine Glass \$6.00
- ❖ Bottled Water, Sodas, and Bottled Juices \$2.50

Tickets Bar

- ❖ Tickets will be given to you to distribute to your guests (on place cards/seating or through your hostess or planner). We will charge you per ticket at a negotiated rate per ticket, depending on what type of bar you choose. Tickets will be charged to your account in advance and refund will not be made if tickets are not used.

Bar Options Cont.1

Cash Bar

- ❖ You will pay for the bartender fee of \$100.00 regardless of final sales. Please note that the Resort reserve the right to close cash bars anytime after the second hour. Your guests will have to pay for their drinks at the Resort's regular prices per drink. Per drink prices are inclusive of taxes.

- ❖ House Brand Cocktails \$6.00
- ❖ Call Brand Cocktails \$7.00
- ❖ Premium Brand Cocktails \$8.00
- ❖ Deluxe Brand Cocktails \$9.00
- ❖ Domestic Beers \$4.50
- ❖ Imported Beers \$5.50
- ❖ House Wine Glass \$6.50
- ❖ Bottled Water, Sodas, and Bottled Juices \$3.50

Important Information

- ❖ Bartender fee will only be waived with a minimum of \$500.00 Host Bar.
- ❖ Cash Bar's Bartender fee will not be waived regardless of the final revenue, and is guaranteed for 2 hours.

Additional Service & Information

Room Rental

- ❖ Room Rental Charge for you reception room \$500.00
- ❖ Ceremony Site (Indoors, Outdoor Gazebo or Ballroom) \$275.00

Additional Fees

- ❖ \$275.00 set-up/break down fee applies to all bookings
- ❖ Bartenders, Carvers (if buffet), and Station attendants are available at a fee of \$100.00 each

Food & Beverage

- ❖ All food items must be prepared & served by The Ramada Gateway Hotel.
- ❖ Due to local beverage laws, all alcoholic beverages must be supplied & served by the hotel.

Guarantees

- ❖ The Ramada Gateway Hotel requires your menu no later than 14 days in advance of your function. We will require a final guarantee by 11AM. **Five (5) business days (Monday – Friday) in advance.** This will be the minimum guarantee, not subject to reduction. We will not be responsible for service to more than 5% above your guarantee.

Service Charge & Taxes

- ❖ A 21% Service Charge & State Sales Tax of 7.5% will be added to all Food & Beverage.
- ❖ The 21% Service Charge is subject to State Sales Tax (according to Florida Sales Tax Law).

Deposits

- ❖ An initial 10% Non-Refundable Deposit in the form of Cash, Credit Card or Debit Cards are required to secure your date with a signed contract.

Payments

- ❖ All final payments with final guarantee guest counts are due **Five (5) business days (Monday – Friday) in advance.** Payments in full for the estimated total will be provided in the form of Cash, Credit Card or Debit Card.
- ❖ Any additional **charges must** be fully paid by conclusion of the function.

Additional Service & Information Cont.

Hotel Contact

- ❖ The role and responsibilities of the Catering Sales Person is to plan and direct any pre-planning related to your event, as it pertains to contracted space and service in the Hotel up to five (5) days prior to the event.
- ❖ The Ramada Gateway Hotel is **NOT** incumbent for Quinceañera or Sweet 16th Coordination beyond food and beverage events as contracted for your celebration. It is the recommendation of the Ramada Gateway Hotel that you contract the coordination service of a Professional Event Coordination Company outside of the Hotel to assist in managing your Quinceañera or Sweet 16th day. Please reference to our Preferred Vendor List for recommendations.

Children's Meals Prices

- ❖ Children 9 years old and younger are charged ½ the price from any food package. A special kid's menu can be arranged if you wish, or a smaller portion of the same adult meal (if plated) will be provided at the special price.

Important Information

- ❖ Packages under 50 guests will be subject to an additional \$2.00 per person service charge, per function.
- ❖ You are welcome to use your own Event Coordinator.
- ❖ We offer the service of favor placement at \$75.00 for up to three different items (i.e. bubbles, petals, chocolate boxes etc) and \$25.00 per each additional item.
- ❖ Additional Ballroom Hours at \$250.00 per each additional hour.
- ❖ You may bring your own cake.
- ❖ Add Icing Cream to your Cake at \$2.50 per person.

Additional Service & Information Cont.1

Decorations & Linen

- ❖ White chair covers with choice of color bow at \$4.00 per chair
- ❖ Color chair covers with choice of color bow at \$5.00 per chair
- ❖ White or Black Spandex chair covers with choice of color bow at \$6.00 per chair
- ❖ Jacket or double bow add \$1.00 per chair
- ❖ Color overlays (Organza or Taffeta) at \$15.00 per table
- ❖ Color overlays (Pin Tuck) at \$20.00 per table
- ❖ Color floor length tablecloth at \$15.00 per table
- ❖ Swing chair & columns stage, with color fabric and lights on main tables at \$700.00
- ❖ Columns stage, color fabric and lights on main tables \$500.00
- ❖ Chiffon Ceiling at \$500.00

Additional Questions or For More Information

Contact Felipe Bonnells

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By E-mail: bonnellsf@ostarhotels.com