

Banquet Menu

Policies

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 | \$8 PER PERSON

Freshly Baked Assorted Muffins,
Danishes and Croissants
Fresh Brewed Coffee & Tea

AM | \$11 PER PERSON

Freshly Baked Assorted Muffins,
Danishes and Croissants
Fresh Sliced Fruit and Yogurt Dip
Chilled Fairlee Juices (Apple, Orange, Cranberry)
Fresh Brewed Coffee & Tea

DAYBREAK | \$11 PER PERSON

Assorted Fresh Pastries
Yogurt Berry Parfait
Fresh Brewed Coffee & Tea
Chilled Fairlee Juices (Apple, Orange, Cranberry)

RECESS | \$9 PER PERSON

Warm Cinnamon Buns
Fresh Fruit Salad Cups
Fresh Brewed Coffee & Tea

BREAKFAST BUFFET

DELUXE CONTINENTAL |

\$14 PER PERSON

Assorted Muffins, Danishes, Croissants
Fresh Sliced Fruit or Fresh Fruit Salad
Banana Bread or Cinnamon Buns
Yogurt & Granola Parfaits
Assorted Cold Cereal
Chilled Fairlee Juices (Apple, Orange, Cranberry)
Fresh Brewed Coffee & Tea

THE KENMOUNT | \$17 PER PERSON

Scrambled Eggs
Your choice of two: Ham, Bacon,
Sausage or Bologna
Grilled Potatoes
Breakfast Tea Buns and Toast
Chilled Fairlee Juices (Apple/Orange/Cranberry)
Fresh Brewed Coffee & Tea

THE NEWFOUNDLANDER |

\$19 PER PERSON

Scrambled Eggs
Your choice of two: Ham, Bacon,
Sausage or Bologna
Newfoundland Salt-Fish Cakes
Home Style Toutons with Molasses
Grilled Potatoes
Chilled Juices (Apple/Orange/Cranberry)
Fresh Brewed Coffee & Tea

EXTRAS

Priced Per Person

Fresh Brewed Coffee & Tea - \$3

Assorted Fairlee Juices & Bottled Water - \$3.50

Assorted Canned Pepsi Product - \$3.25

Mid-Day

LUNCH BUFFET

SOUP & SANDWICH WORKSHOP |

\$18 PER PERSON

Chef's Daily Soup Creation
Choice of Salad
Assorted Gourmet Sandwiches and Wraps
Assorted Desserts and Squares
Fresh Brewed Coffee & Tea

FLATBREAD PIZZA | \$19 PER PERSON

Choice of Salad
Pepperoni Flatbread Pizza
Buffalo Chicken Flatbread Pizza
Vegetarian Flatbread Pizza
Hawaiian Flatbread Pizza
Canadian Flatbread Pizza
Greek Flatbread Pizza
Garlic Fingers
Assorted Desserts and Squares
Fresh Brewed Coffee & Tea

COMFORTS OF HOME BUFFET |

\$20 PER PERSON

(Minimum 20 people)

Creamy Coleslaw
Spinach Salad
Crispy Fried Chicken
BBQ Pork Ribs
Mac & Cheese
Peas & Corn
Apple Crisp
Fresh Brewed Coffee & Tea

POT PIE BUFFET | \$19 PER PERSON

Choice of 2:

Beef & Guinness Pot Pie, Turkey Pot Pie, Chicken
Mushroom Pot Pie
Choice of 2 Salads
Assorted Desserts and Squares
Fresh Brewed Coffee & Tea

BYO FAJITA BAR | \$19 PER PERSON

Sautéed Strips of Chicken
Sautéed Strips of Beef
Sautéed Peppers & Onions
Warmed Flour Tortillas
Refried Black Beans
Shredded Lettuce
Shredded Cheese
Salsa
Sour Cream
Mexican Rice
Cinnamon Raisin Bread Pudding
Fresh Brewed Coffee & Tea

CHICKEN & BEEF | \$20 PER PERSON

(Minimum 20 people)

Choice of 2 salads
Sliced Roast Beef au Jus
Savory Stuffed Chicken
Garlic Mashed Potato
Vegetable Medley
Chef's Choice of Dessert
Fresh Brewed Coffee & Tea

TASTE OF ITALY | \$20 PER PERSON

(Minimum 20 people)

Marinated Tomato and Bocconcini Salad
Greek Salad
Chicken Parmesan
Baked Dressed Cod
Tuscan Penne
Vegetable Medley
Tiramisu
Fresh Brewed Coffee & Tea

SALAD CHOICES

Garden • Caesar • Greek •
Spinach • Pasta • Marinated Vegetable

THREE COURSE PLATED LUNCH | \$24

APPETIZER – *Choice of 1*

Chef's Daily Soup Creation
Seafood Chowder
Garden Salad
Caesar Salad
Strawberry Spinach Salad

ENTREE – *Choice of 1*

Meatloaf, Roasted Baby Red Potatoes, Vegetable Medley
Pan Seared Cod with Scrunchions, Mashed Potato, Vegetable Medley
Sautéed Strips of Chicken Breast with Mixed Vegetables and an Orange Ginger Sauce, Rice Pilaf
Baked Ham with Warm Apple Chutney, Scalloped Potato, Vegetable Medley

DESSERT – *Choice of 1*

Cheese Cake with Topping (strawberry, chocolate, mixed berry)
Chocolate Fudge Cake
Home-style Lemon Tarts
House made Newfoundland Berry Pastry



RAMADA

ST. JOHN'S

Make a Day of It!

WHOLE DAY PACKAGE

\$36 PER PERSON

Choice of Sunrise or Recess Morning Break
Choice of Soup & Sandwich Workshop, Flatbread
Pizza or BYO Fajita Bar
Choice of Sweet Indulgences or Box Office After-
noon Break

WHOLE DAY PACKAGE 2

\$45 PER PERSON

Deluxe Continental Buffet
Morning Coffee & Juice Refresher
Choice of Comfort of Home, Taste of Italy, or Pot
Pie Buffet
Choice of Sweet Indulgences or Box Office After-
noon Break



RAMADA

ST. JOHN'S

Afternoon

AFTERNOON BREAKS

SWEET INDULGENCES |

\$9 PER PERSON

Fresh Baked Cookies
Home-style Brownies
White and Chocolate Milk
Coffee/Tea

HAPPY HOUR | \$14 PER PERSON

(based on 6 wings per person)

Variety of PJ Billington's Chicken Wings (dry spice, mild, hot, BBQ)
Blue Cheese Dressing
Tortilla Chips and House Salsa
Assorted Soft Drinks and Bottled Water
Add a bottle of domestic beer \$5.50

BOX OFFICE | \$10 PER PERSON

Fresh Popped Popcorn
Bowls of Skittles, M&M's and Twizzlers
Assorted Soft Drinks and Bottled Water

HEALTH BREAK | \$11 PER PERSON

Fresh Vegetable Crudités tray
Fresh Sliced Fruit
Fresh Brewed Coffee & Assorted Teas



RAMADA

ST. JOHN'S

Evening

ONE ENTREE – \$39 | TWO ENTREES – \$41 | THREE ENTREES – \$43

Includes Chef's choice of Vegetable, Chef's Dessert Display & Coffee/Tea

Add Carved Prime Rib or Strip loin – \$5

DINNER BUFFET

Choice of 2 Salads

Garden
Caesar
Greek
Strawberry Spinach Salad
Marinated Vegetable Salad
Pasta Salad
Baby Red Potato Salad

Choice of 1

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 1

Lasagna
Chicken Penne Bake
Cheese Tortellini in Rose Sauce

Entree

Chicken Cacciatore – *chicken breast braised in a red wine, tomato sauce*
Sliced Roast Beef au Jus
Slow Roasted Salmon with Pineapple Salsa
Roast Turkey with Gravy
Savory Stuffed Chicken Breast
Pan Fried Cod with Scrunchions
Pork Loin with Warm Apple Chutney

3 COURSE PLATED DINNER

Appetizer – Choice of 1

Chef's Daily Soup Creation
Seafood Chowder
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 Seed, Crumbled Blue Cheese,
Citrus Vinaigrette

Starch – Choice of 1

Garlic Mashed Potato
Roasted Baby Red Potato
Scalloped Potato
Rice Pilaf
Herb Buttered Penne

Entree – Choice of 1

Traditional Roasted Turkey with Savory Dressing
and Gravy **\$32**
Pecan Crusted Chicken Breast Stuffed with Maple
and Port Infused Goat Cheese with Cranberry
Chutney **\$31**
Fresh Roasted Sirloin with Pan Jus **\$32**
Pan Fried Cod with Scrunchions **\$31**
Oven Roasted Chicken Breast with Teriyaki Citrus
Glaze **\$30**
AAA Angus Prime Rib of Beef au Jus with Yorkshire
Pudding **\$36**
Herb Rubbed Pork Tenderloin with Wild Mush-
room Demi **\$30**

Dessert – Choice of 1

Cheesecake (strawberry, chocolate, mixed berry)
Apple Almond Torte
Chocolate Fudge Cake

Reception

HOT HORS D'OEUVRES |

\$20 PER DOZEN

Create your own combination

Cheese Puffs
Bacon Wrapped Pineapple
Feta Spinach Phyllo
Mini Crab Cakes
Pork Souvlaki
Chicken Kabobs
Cod Tongues
Steak Sandwiches
Prosciutto Wrapped Shrimp
Bacon Wrapped Scallops

COLD HORS D'OEUVRES |

\$17 PER DOZEN

Create your own combination

Smoked Salmon Canapes
Seafood Puffs
Green Apple Curry Shrimp
Roasted Vegetable Mini Wrap
Ham and Swiss Brioche
Sicilian Bruschetta Rolls
Pesto Feta Flat Bread
Stuffed Cherry Tomatoes
Prosciutto Ham Pinwheels
Smoked Gouda Mini Cheeseballs

PUB-STYLE FARE |

\$175 FOR 120 PIECES

Assortment Platter

Sliders
Chicken Baja Bites
Battered Scallops
Cod Nuggets
Buffalo Wings
Breaded Shrimp
Bruschetta
Potato Skins
Chorizo Bites

SOMETHING SWEET |

\$18 PER DOZEN

Newfoundland Berry Pastries
Chocolate Crème Puffs
Apple Almond Torte
Raspberry Mousse Tarts
Double Dipped Chocolate Strawberries
Lemon Meringue Tarts
Gourmet Chocolate Brownies
Chocolate Mousse Tarts

EXTRAS

Fresh Vegetable Crudite Tray - **\$4 per person**

Fresh Sliced Fruit - **\$4 per person**

Domestic and Imported Cheeses with Assorted Crackers - **\$6 per person**

Assorted Desserts and Square platter - **\$3**

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*) (1.5L) **\$56.00**
Jackson Triggs Merlot (*Canada*) **\$30.00**
Copper Moon Shiraz (*Canada*) **\$32.00**
Two Oceans Pinot Noir (*South Africa*) **\$33.00**
Baron Philippe de Rothschild Cabernet Sauvignon (*France*) **\$35.00**
Woodbridge Mondavi Merlot (*USA*) **\$37.00**
Trapiche Baroque Malbec (*Argentina*) **\$40.00**

WHITE

Jackson Triggs Chardonnay (*Canada*)(1.5L) **\$56.00**
Jackson Triggs Chardonnay (*Canada*) **\$30.00**
Copper Moon Pinot Grigio (*Canada*) **\$32.00**
Two Oceans Pinot Sauvignon Blanc (*South Africa*) **\$33.00**
Baron Philippe de Rothschild Chardonnay (*France*) **\$35.00**
Woodbridge Mondavi Pinot Grigio (*USA*) **\$37.00**
Dr. L. Reising (*Germany*) **\$40.00**

RAMADA
ST. JOHN'S

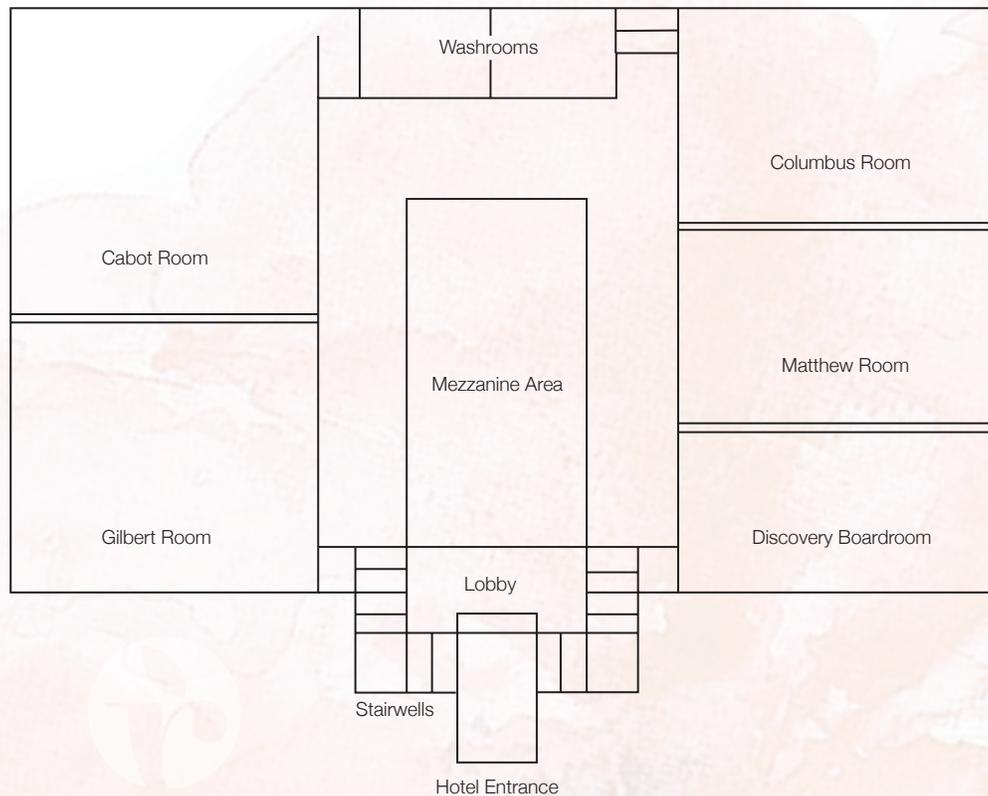
Meeting & Conference Floor Plan

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



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