



RAMADA®
PLAZA

LE MANOIR DU CASINO

GATINEAU/OUTAOUAIS — OTTAWA

www.ramadaplaza-gatineau.com

BISTRO 75

Banquet Menu

*For Your Meeting,
Convention or Reception
Count on the Professionalism
of our Banquet Team*

« Experience and enthusiasm make the difference! »

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*If you are planning a meeting or a 10 to 200 guests reception, our courteous and professional staff of the **Bistro75**, caterer for the **Ramada Plaza Hotel/Manoir du Casino** is always at your service for all of your needs. Here are the hotel's policies for our banquet services.*

Confirmation Food & Beverage Service

*The guaranteed number of participants must be confirmed **seventy-two (72) hours (3 business days)** prior to the event. The number of people originally booked will be considered as the minimum guaranteed number for invoice purposes should no other changes be confirmed with our Banquet Department.*

The organization will be responsible for payment of the number of attendees guaranteed or present, either one being the most.

*Should the number of guests decrease by **twenty-five percent (25%)** or more, a room rental fee will apply.*

Menu Prices

*The prices in this menu are up to date and guaranteed for **sixty (60) days** from the date of signature of the contract. **All costs are subject to applicable taxes plus a 12% service charge and a 3% administration fee.***

Method of Payment

*A deposit of **five hundred dollars (\$500.00)** is required upon signature of the contract. The anticipated total is required (**seven (7) days**) prior to the event. Arrangements with our accounting department must be taken if you wish to proceed differently.*

Cancellation

Meeting

*To cancel a reservation without penalty, a written notice must be received at our office at least **thirty (30) days** before the event.*

*If the reservation is cancelled **twenty-nine (29) days to fourteen (14) days** before the event, **one hundred percent (100%)** of the room rental fee will be charged.*

*If the reservation is cancelled **fourteen (14) days to seventy-two (72) hours** before the event, **one hundred percent (100%)** of the room rental fee and **fifty percent (50%)** of the food and beverage sales will be charged.*

*If the reservation is cancelled **seventy-two (72) hours** or less before the event, **one hundred percent (100%)** of the room rental fee as well as the food and beverage sales will be charged.*

Banquet

*A **ninety (90) days** written notice is required for any cancellation of banquet reservation for refund of your deposit.*

*If the reservation is cancelled **fourteen (14) days** or less prior to the event, **fifty percent (50%)** of the total estimate will be charged.*

*If the reservation is cancelled **one (1) week** or less prior to the event, **one hundred percent (100%)** of the total estimate will be charged.*

Bar Services

*Cash Bar or Host Bar: If the total sales are less than **three hundred fifty dollars (\$350.00)** before taxes and service, a bartender's fee of **twenty five dollars (\$25.00)** an hour for a minimum of **four (4) hours** will be applicable.*

Please note that any food and/or beverages (Alcoholic or not) that have not been purchased at the hotel restaurant is strictly prohibited in the meeting rooms, banquet rooms or restaurant.

A la carte

<i>Individual Coffee or Tea</i>	\$2.50/each
<i>Coffee, Tea or Decaffeinated (10-12 cups per silex)</i>	\$22.00/silex
<i>Fruit Juices – orange or apple (10 glasses per pitcher)</i>	\$20.00/pitcher
<i>Assorted Bottled Juices</i>	\$3.00/each
<i>Milk</i>	\$7.95/litre
<i>Mineral Water</i>	\$3.25/each
<i>Bottled Water</i>	\$2.50/each
<i>Soft Drink</i>	\$2.50/each
<i>Mini Breakfast Pastries (Croissants, Chocolate croissants, Danishes)</i>	\$16.95/dozen
<i>Assorted muffins</i>	\$19.95/dozen
<i>Bagel and Cream Cheese</i>	\$4.95/each
<i>Fruit Salad</i>	\$4.95/person
<i>Sliced Fresh Fruit Platter with Yogurt Dip</i>	\$4.95/person
<i>Whole Fruits</i>	\$2.50/each
<i>Assortment of Fruit Yogurts</i>	\$3.00/each
<i>Freshly Baked Cookies</i>	\$19.95/dozen
<i>Vegetable Platter with Dip</i>	\$4.50/person
<i>Platter of Cheeses Garnished with Fruits and Crackers</i>	\$15.95/100g
<i>Platter of Quartered Sandwiches (4 pieces per person)</i>	\$7.50/person
<i>Assorted Deluxe Sandwiches (3 pieces per person)</i>	\$10.50/person
<i>Basket of Nacho and Salsa</i>	\$9.00/basket
<i>Basket of chips</i>	\$6.00/basket
<i>Basket of peanuts</i>	\$8.50/portion

*(Service and Taxes not included)
Prices are subject to change without notice*

Breakfast Buffet

The Continental

(Minimum 10 guests)

*Orange Juice ♦ Croissants ♦ Danishes ♦ Chocolatines
Sliced Fresh Fruits ♦ Butter and Preserves ♦ Coffee, Tea, Milk*

\$14/person

The Continental deluxe

(Minimum 20 guests)

*Orange Juice ♦ Croissants ♦ Danishes ♦ Chocolatines ♦ Hardboiled Eggs
Canadian cheese ♦ Sliced Fresh Fruits ♦ Yougourt
Cold Cerals ♦ Butter and Preserves ♦ Coffee, Tea, Milk*

\$16/person

The Canadian Deluxe

(Minimum 20 guests)

*Orange Juice ♦ Yogourt ♦ Cold Cereals
Scrambled Eggs ♦ Sausages & Ham ♦ Home Style Fried Potatoes
Canadian Cheeses ♦ Croissants, Danishes & Chocolatines ♦ Muffins
Beans ♦ Butter and Preserves ♦ Coffee, Tea, Milk*

\$18/person

*(Service and Taxes not included)
Prices are subject to change without notice*

Buffet

(Price is per person, minimum of 10 people)

Sandwich Buffet \$18

Soup of the Day

Choice of:

Caesar Salad OR

Green Salad (Balsamic, Ranch or Italian dressing)

Quartered Sandwiches (6 pcs per person)

Assorted Desserts

Coffee or Tea

Deluxe Sandwich Buffet \$20

Soup of the Day

Choice of:

Caesar Salad OR

Green Salad (Balsamic, Ranch or Italian dressing)

Deluxe Sandwiches (3pcs per person)

Assorted Desserts

Coffee or Tea

(Service and Taxes not included)

Prices are subject to change without notice

Canapés/Hors d'œuvres

(minimum 4 dozens)

COLD

Beef Tartare on roasted bread

Salmon Tartare on roasted bread

Smoked Salmon rosette on goat cheese (with capers)

Seafood Ceviche on black sesame basket

Shrimp Cocktail on Cucumber

Tomato and fine herbs flaky pie

HOT

Proscuitto Asparagus

Satay Chicken Kebab

Curry and Coconut Shrimp Kebab

Bacon wrapped Scallop

Assorted Mini-Quiches

Italian Sausage Brioche

Broccoli & Blue Cheese Phyllo

Asian assorted canapes

\$30.00/dozen

(Service and Taxes not included)

Prices are subject to change without notice

Hot Buffet

All buffets include:

Bread & Butter, Soup of the Day, Green Salad OR Caesar Salad, Rice OR Potato, Vegetable, Assorted Desserts, Coffee, Tea

Pasta Buffet \$22

Penne ♦ Macaroni ♦ Fusili

Primavera sauce ♦ Bolognese ♦ Spinach ♦ Wild mushrooms ♦ Three (3) cheese

Lasagna Buffet \$24

Spinach & Parmesan ♦ Butternut squash & Cottage cheese ♦ Meat & Pepperoni

Chicken Breast \$27

Pesto, olives, thai, wild mushrooms sauce

Salmon Filet \$29

*Maple and Balsamic sauce, roasted red peppers & lemon, Sorrel,
White wine & Chive, Tartar sauce*

Cod Loin \$23

Niçoise sauce ♦ Mornay ♦ Portuguese

Pork Filet \$25

Maple & nuts sauce ♦ Mango Salsa ♦ Apple & Cranberry

Beef in Sauce \$29

Bourguignonne sauce ♦ Mango Salsa ♦ Apple & Cranberry

Roast Beef

(sliced at buffet)

Top Sirloin \$30

Prime Rib \$35

\$250 for cut

*Note that for all meats, only one cooking choice is allowed for the entire group
Add a 2nd meal to your buffet? Price of higher meal + \$5*

*(Service and Taxes not included)
Prices are subject to change without notice*

Meal per plate

(minimum 10 guests)

Served with Bread & Butter, Coffee, Tea

CHOOSE ONE APPETIZER:

Soup of the day \$5

Market Salad \$5

Caesar Salad \$8

Greek Salad \$8

Pulse Salad \$8

Mushroom Crust \$12

Pernod Escargot Shell \$12

Salmon Tartare \$13 (50 gr)

Beef Tartare \$13 (50 gr)

CHOOSE ONE MEAL:

Pasta \$16

Penne or Fusilli

Primavera sauce ♦ Bolognese ♦ Spinach ♦ Wild mushrooms ♦ Three (3) cheese

Chicken Breast \$19

Pesto, olives, thai & wild mushrooms sauce

Salmon Filet \$23

Maple and Balsamic sauce, roasted red peppers & lemon, Sorrel,

White wine & Chive, Tartar sauce

Cod Loin \$17

Niçoise sauce ♦ Mornay ♦ Portuguese

Pork Loin \$23

Maple & nuts sauce ♦ Mango Salsa ♦ Apple & Cranberry

Beef in Sauce \$23

Bourguignonne ♦ Stroganoff ♦ Spicy Thai

Grilled Beef Shoulder Filet \$23

Grilled Rib Steak \$31

Beef Filet \$39

Shallot & Red wine sauce ♦ Blue cheese ♦ Wild mushroom

*Note that for all meats, only one cooking choice is allowed for the entire group
Beef price might change according to market cost, to confirm with the Chef*

*(All meals are served with vegetable of the day, and one choice of Mashed Potato
OR Baby Potato OR Pilaf Rice)*

CHOOSE ONE DESSERT:

Coffee Truffle Cake \$5

Strawberry Cake \$5

Mascarpone Finger Cake \$7

New York Mignon Cheesecake \$7

Chocolate Mousse Cake \$10

*(Service and Taxes not included)
Prices are subject to change without notice*

BiSTRO 75

HOUSE WINE

	Bottle
	\$
Donini _____	\$39.00
(Red – Merlot delle Venezie)	
(White – Trebbiano/Chardonnay)	

Cash Bar

(We recommend this bar when participants pay individually)

Liquor _____	\$9.00
Superior Brands _____	\$10.00
Aperitifs _____	\$9.00
Domestic Digestives _____	\$9.00
Imported Digestives _____	\$11.00
Cognac, Grand Marnier _____	\$11.00
Domestic Beer _____	\$7.00
Imported Beer _____	\$9.00
Smirnoff Ice _____	\$9.00
Soft Drink _____	\$3.50
House Wine (per glass) _____	\$7.50
Bottled Water (small) _____	\$3.00
Mineral Water (small) _____	\$4.00

(Service and Taxes are included in the above prices)

Punch

(Price per person – Service and taxes not included)

Fruit Punch (non alcoholic) _____	\$3.50
Rum Punch (or other liquors) _____	\$4.50

Prices are subject to change without notice