

Thank you for considering the Ramada Conference Center Mandarin for your event!

We are your one stop shop for entertainment, accommodations, as well as celebrations. Located in upscale Mandarin, we have the pleasure of providing you with an engaging atmosphere for a night out with family and friends, or a fun filled vacation.

Celebrate your occasion in one of our elegant ballrooms. Whether you have 5 people or 500, we have the perfect venue for your event. We have multiple banquet spaces, all with in-house catering that adds up to a total of 10,000 square feet to impress your guests.

If food is your fancy, come and dine with us at the famous **GiGi's Restaurant**. Enjoy the delicious selections on our "all you can eat" buffets. Or Perhaps you would like to laugh your day away at **The Comedy Zone**, voted the "Best Comedy Club in Jax!" Here, you will find some of the finest comedy has to offer in a 300-seat club.

You may just want to relax in our **Lobby Bar** and sip on a cocktail, or order a light bite, while catching up with friends.

At the end of the day you will rest peacefully in one of our newly remodeled nonsmoking guest rooms, equipped with Free Wi-Fi, fridge, microwave, coffee maker, and the most comfortable beds around!

When you wake up, a **Complimentary Breakfast Buffet** awaits you each morning of your stay.

Ramada has everything you need all under one roof!

Hotel Amenities Include:

-Complimentary Breakfast Buffet- Business Center - Outdoor Pool-On site Laundry (Dry cleaning service available as well)- Complimentary Wi-Fi - On Site Restaurant and Bar- ADA Compliant - ATM - Suites Available-24 Hour Fitness Center- Free Parking

FULL SERVICE DINNER

All dinners include choice of Tossed Salad with Cherry Tomatoes, Cucumbers, and Shredded Carrots & Croutons or a Caesar Salad with Parmesan Cheese, rolls, butter, dessert and freshly brewed coffee and tea

<u>ENTRÉE</u>

(Select One)

Herb Roasted Chicken Breast\$20).95	Grilled Skirt Steak	\$25.95
With Mozzarella, Marinated Tomatoes &		7 oz. steak served with Chimichurri or Pesto Sa	
Focaccia Breadcrumbs		Grilled Pork Tenderloin	\$25.95
Marinated London Broil\$20		With Brandy Glaz <mark>ed Apples</mark>	
With Caramelized Onions and Red Wine Reduction		Seared Scallops	\$26.95
Mediterranean Chicken\$20	.95	With a Brown Butter Puree	
With Roasted Tomatoes, Feta and Olives		Filet Mignon	.\$28.95
Chicken Marsala\$21		With a Wild Mushroom Demi Glaze	
With Wild Mushroom Sauce		DUOS	
Blackened Mahi-Mahi\$21	95	Classic Surf and Turf	.\$36.95
With Mango Salsa		Grilled Beef Tenderloin and Freshly Steamed Lobs	
Chicken Florentine\$22	95	with Wild Mushroom Jus and Lemon Butter	
Chicken breast, stuffed with Spinach and Cream Sauce	е	Pecan Crusted Grouper and Blue	
Chicken Francese\$22	.95	Crab Cake	\$33.95
Chicken Breast with Lemon Caper Butter		With a Citrus Beurre Blanc	1400.00
Sautéed Shrimp Scampi\$24	1.95	Grilled N.Y. Strip & Blackened	
Butterfly shrimp with Garlic Butter			.\$27.95
Roasted Atlantic Salmon\$24	1.95	With Mango Sauce	.ψ27.93
With a Lemon Beurre Blanc		Chicken Caprese & Grilled	
Grilled N.Y. Strip\$25	.95		¢26 0E
Topped with Crispy Onions		Shrimp	\$20.95
		With a Lemon Butter Sauce	

(All Steaks prepared medium)

Mashed Potatoes
Lemon Braised Spinach
Parmesan Roasted Cauliflower
Steamed Asparagus
Roasted Brussels Sprouts

ACCOMPANIMENTS

(Select Two)
Wild Rice Pilaf
Steamed Green Beans
Garlic Roasted Potatoes
Bok Choy(Asian Cabbage)
Baby Carrots

Sweet White Corn
Yellow Rice
Au Gratin Potatoes
Roasted Vegetable Medley
Steamed Broccoli

DESSERT

(Select One)

Southern Pecan Pie with Whipped Cream

New York Style Cheesecake with Fresh Strawberries

Double Chocolate Cake with Whipped Cream

Carrot Cake with Cream Cheese Icing

Key Lime Pie with Kiwi Sauce

Peanut Butter Pie with Caramel Sauce

Apple Pie with Whipped Cream

Fruit Parfait with Vanilla Ice Cream

All prices are subject to a 20% service charge as well as state and local taxes

All prices and menu selections are subject to change

3130 Hartley Road, Jacksonville, FL 32257 Tel: 904-268-8080 | fax: 904-262-8718 www.jaxramada.com



MAJESTIC DINNER BUFFET

SALADS

(Select Two)

Garden Salad Bar Seasonal Fruit Salad Sesame Ginger Salad

Baby Spinach Salad Classic Caesar Salad Traditional Greek Salad Southern Cole Slaw German Potato Salad

Marinated Cucumber and Tomato Salad

ENTREES

(Select Two)

Seared Atlantic Salmon with a White Wine Dill Sauce Baked Flounder topped with Crab Stuffing with a Citrus Beurre Blanc Sautéed Shrimp and Scallops with Artichoke Hearts, Sundried Tomatoes over Penne Pasta Grilled Chicken Piccata with Sautéed Mushrooms and a Caper Butter Sauce Panko Herb Crusted Chicken Breast with a Sherry Cream Sauce Pepper Crusted N.Y Strip with a Mushroom Demi Glaze Mediterranean Grilled Chicken Breast with Roasted Tomatoes Crispy Fried Panko Shrimp Seared Blue Crab Cake with Cajun Remoulade Grilled Flank Steak with Chimichurri or Pesto Sauce

Pepper Seared Sirloin Beef Tips with Mushroom Gravy Hickory Smoked Chicken with Carolina Barbecue Sauce

ACCOMPANIMENTS

(Select Four)

Parmesan Penne Pasta Green Beans Honey Glazed Carrots Roasted Brussels Sprouts

Sweet Corn Fresh Seasonal Vegetables Herb Roasted Potatoes

Garlic Mashed Potatoes Rice Pilaf Au Gratin Potatoes Freshly Steamed Asparagus

DESSERTS

Chef's Selection of Assorted Desserts

Included Rolls and Butter, Regular and Decaffeinated Coffee, Iced and Hot Tea

Dinner Buffet service is one hour in duration

\$30.95 per person

Additional Entrée \$4.00 per person \$100 Set up fee if less than 50 guaranteed for the buffet Buffets require a minimum of 25 people

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ROYAL DINNER BUFFET

SALADS

(Select Two)

Garden Salad Bar Baby Spinach Salad Seasonal Fruit Salad

German Potato Salad Toasted Orzo Salad

Sesame Ginger Slaw Classic Caesar Salad Traditional Greek Salad Southern Cole Slaw

Marinated Cucumber and Tomato Salad

ENTREES

(Select Two)

Panko Crusted Fried Shrimp

Sesame Crusted Atlantic Salmon topped with Sweet Soy Sauce Baked Flounder topped with Crab Stuffing with a Citrus Beurre Blanc Grilled Mediterranean Chicken with Roasted Tomatoes Seared Blue Crab Cakes with Lemon Butter Sauce Stuffed Snapper atop Lemon Braised Baby Spinach Grilled Pork Tenderloin with Brandy Glazed Apples Grilled Skirt Steak with Caramelized Onions Mojo Marinated Pork Loin with a Smoked Bacon and Apricot Chutney

Panko Herb Crusted Chicken Breast with a Sherry Cream Sauce Sautéed Shrimp and Scallops with Artichoke Hearts and Sundried Tomatoes over Penne Pasta

BUFFET TO INCLUDE

Low Country Boil and your choice of Chef Carved Prime Rib, NY Strip or Leg of Lamb

ACCOMPANIMENTS

(Select Three)

Oven Roasted Potatoes Baked Tortellini Green Beans Scalloped Potatoes

Steamed Broccoli Garlic Mashed Potatoes Fresh Seasonal Vegetables Sautéed Spinach

Honey Glazed Carrots Grilled Asparagus Rice Pilaf Roasted Sweet Potatoes

DESSERTS

(Select One)

Chef's Signature Desserts

(NY Style Cheesecake, Chocolate Eclairs in addition to Assorted Cakes and Pies)

Included Rolls and Butter, Regular and Decaffeinated Coffee, Iced and Hot Tea

Dinner Buffet service is one hour in duration

\$40.95 per person

Additional Entrée \$4.00 per person \$100 Set up fee if less than 50 quaranteed for the buffet Buffets require a minimum of 25 people

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HORS D'OEUVRES

Priced per 100 pieces

Served with all the appropriate condiments

HOT HORS D'OEUVRES

Pretzel Bites with Cheese Sauce	\$100	*Petite Ve
Sweet & Sour Meatballs	\$115	Served wit
Swedish Meatballs	\$115	Crispy Chi
Barbecue Meatballs	\$115	Served wi
*Pigs in a Blanket Served with Dijon Mustard		Loaded Po Served wit
*Tomato Mozzarella Bruschetta	\$125	*Smoked Served with
Served with Aged Balsamic Sauce Buffalo Chicken Wings Served with Blue Cheese and Celery	\$135	*Cheese B
*Chinese Pork Dumplings Served with Soy Sauce	\$135	*Crab Ra Served wit
Teriyaki Glazed Chicken Wings	\$135	Panko Frie Served wit
*Spanakopita Spinach wrapped in Phyllo	\$135	Petite Crat

*Petite Vegetable Spring Rolls Served with Sweet Chili Sauce	\$140
Crispy Chicken Tenders	\$145
Loaded Potato Skins	\$155
*Smoked Chicken Quesadillas	\$155
Served with Sour Cream and Salsa *Cheese Burger Sliders	
Served with Ketchup and Mustard	
*Crab Rangoon Served with Sweet Soy Sauce	\$165
Panko Fried Shrimp	\$165
Petite Crab Cakes	\$175
Served with Remoulade Sauce	

COLD HORS D'OEUVRES

Hummus and Tabbouleh with Pita	\$130
Fruit Kabobs with Vanilla Yogurt	\$135
Grilled Endive with Quinoa	\$140
*Ham and Cheese Sliders	\$145
Served with Dijon Mustard	
*Smoked Turkey Pinwheels	\$150
Deviled Eggs	\$155

*Asparagus wrapped in Italian
Ham\$165
Served with Aged Balsamic Sauce
Oysters on the Half Shell\$175
Served with Lemon and Cocktail Sauce
*Smoked Salmon Pinwheels\$185
Served with Capers and Red Onions
Jumbo Shrimp Cocktail\$195
Served with Cocktail Sauce

*Passable Items (served with no sauce)

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Hors D'oeuvres

From The Carvery

(Carved by our Chef and served with assorted rolls and appropriate co	ndiments)
Whole Roasted Turkey (25 servings)	\$105.00
Honey Glazed Pit Ham (50 servings)	\$115.00
Herb Crusted Tenderloin of Beef (18 servings)	\$165.00
Caribbean Scented Pork Loin (35 servings)	\$165.00
Pepper Crusted Top Round of Beef (60 servings)	\$215.00
Slow Roasted Prime Rib (30 servings)	\$255.00

\$60 Chef Attendance Fee

Chef Attended Stations

(minimum 30 guests)

Sautee Pasta......\$10.95 per person
Selection of Shrimp, Chicken or Scallops, Sautéed with Penne or Cheese Tortellini, Served with a
Traditional Marinara or Sherry Cream Sauce. To include Spinach, Mushrooms, Roasted Peppers,
Garlic, Parmesan, Sun Dried Tomatoes and Fresh Herbs

All Chef attended stations are two hours in duration

Elegant Displays

(approximately 100 guests per platter)

Domestic Fruit and Cheese......\$325.00 per platter

Served with Seasonal Melons, Pineapple and Strawberries and Gourmet Crackers

Marketplace\$415.00 per platter

Fresh Seasonal Fruit and Vegetables, Assorted Domestic Cheese, Freshly made spreads to include Spinach and Artichoke, Southwest Ranch and Boursin Cheese

Tomato Basil, Served with Toasted Focaccia, Crispy Flat Bread and Gourmet Crackers

Treasures from the Sea......\$575.00 per platter
Peal and Eat Shrimp, New Zealand Mussels, Scallops on Half Shell, Seafood Salad with Crab Meat

Sweet Ending

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BANQUET BEVERAGES

CALL SPIRITS

Smirnoff Vodka, Bombay Gin, Bearing Rum, Jose Cuervo Tequila, Seagram's 7 Whiskey, Jim Beam Bourbon, Captain Morgan, Malibu, Triple Sec

Cash Bar \$7.50 | Hosted Bar \$7.00

SUPER PREMIUM SPIRITS

Grey Goose Vodka, Bombay Sapphire Gin, Patron Tequila, Crown Royal Whiskey, Jack Daniels Bourbon. Johnnie Walker Black Scotch, Bacardi, Captain Morgan, Malibu, Triple Sec Cash Bar \$10.50 | Hosted Bar \$10.00

DOMESTIC BEERS

(Choose Three)
Budweiser, Bud Light, Coors Light,
Miller Lite, Yuengling
Cash Bar \$5.00 | Hosted Bar \$4.50

PREMIUM SPIRITS

Absolut Vodka, Beefeater Gin, Bacardi Silver Rum, Canadian Club Whiskey, Wild Turkey Bourbon, Dewar's Scotch, Captain Morgan, Jose Cuervo Tequila, Malibu, Triple Sec Cash Bar \$8.50 | Hosted Bar \$8.00

SELECT HOUSE WINES

"Sutter Home" Cabernet Sauvignon, Merlot, Chardonnay, White Zinfandel, Moscato, Pinot Noir

Cash Bar \$6.50 | Hosted Bar \$6.00

PREMIUM BEERS

(Choose Three)
Michelob Ultra, Blue Moon, Corona,
Heineken, Angry Orchard, Stella Artois
Cash Bar \$6.00 | Hosted Bar \$5.50

PER PERSON BAR PACKAGE*

	1 hour	2 hours	3 hours	4 hours
Beer & Wine Only	\$20.00	\$28.00	\$36.00	\$44.00
Call	\$25.00	\$35.00	\$44.00	\$53.00
Premium	\$30.00	\$40.00	\$49.00	\$58.00
Super Premium	\$35.00	\$45.00	\$59.00	\$68.00

*Assorted soft drinks and bottled water included with all levels Beer and Wine included with Call, Premium and Super Premium levels

PUNCHES AND COCKTAILS

(A minimum of three gallons is required)

- ❖ Ask sales representative for information on cordials or specifically requested name brands.
- Cash Bar prices include FL state and local sales taxes.
- Hosted Bar prices are subject to 20% service charge as well as state and local taxes.
- ❖ We recommend 1 bartender for every 75 guests.
- ❖ The Bartender fee is \$75.00 per bar for a maximum of 4 hours. Each additional hour is \$10.00,

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WINE LIST

SPARKL	<u>ING & C</u>	HAMPAG	<u>GNE</u>

	Bottle
Verdi Spumante	\$20.00
Moet et Chandon "White Star", France	\$80.00
WHITE WINES	11 × 12 × 12 × 12 × 12 × 12 × 12 × 12 ×
Sweet white/blush/rose wines	facility.
Fleurs De Prairie	\$32.00
Chateau Ste. Michelle Riesling – Washington	\$24.00
Kim Crawford Sauvignon Blanc	\$32.00
Columbia Crest Pinot Gris	\$32.00 \$32.00
Dry Medium intensity white wines	\$32.00
Clos du bois Chardonnay- Monterey	\$32.00
Robert Mondavi "private selection" Chardonnay- California.	\$32.00
Franciscan Chardonnay- California	
RED WINES	
Dry light intensity red wines	
Clos du bois Pinot Noir- Monterey	\$32.00
Estancia Meritage	\$35.00
Dry full intensity red wines	\$33.00
Dreaming Tree Cabernet- California	\$32.00
Robert Mondavi "private selection" Cabernet Sauvignon	
HOUSE WINES	
(Chardonnay, White Zinfandel, Merlot & Cabernet Sauvignon)	
Sutter Homes -1.5 bottle	\$36.00

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