

CASINO RAMATM

RESORT

We Do Meetings Big Time!

Start Planning:

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1-705-238-5900





ABOUT CASINO RAMA RESORT

Casino Rama Resort is a complete entertainment destination and Ontario's only First Nations Resort Casino. The property was built and designed to pay homage to the culture and proud heritage of Rama First Nation. We have earned a reputation as being 'the premier entertainment destination' in the province. Artists that have graced our stage - The Tragically Hip, Jerry Seinfeld, Jason Derulo, Carrie Underwood and Don Henley. Don't forget; Dancing with the Stars & world-class sporting events like boxing and MMA.

CASINO GAMING

Experience the excitement of our gaming floor with over 1,780 slot machines and more than 49 gaming tables, including 6 poker tables. Our 200,000 sq. ft. gaming floor offers a comfortable and spacious gaming experience for everyone.

ACCOMMODATIONS

After a full day of meetings, unwind & stay the night in one of our 292 luxury suites. Each of our Deluxe Suites is your choice of double or king-sized beds. Suites are equipped with: full living area with additional seating, marble bathrooms with separate glass shower, gas fireplace, flat screen television and free WIFI. Upgrade to a Parlour, Club Parlour or Jr. Presidential Suite.

BALANCE IN LIFE SPA

Indulge yourself with a visit to Casino Rama's Balance in Life Spa, which features a full complement of spa offerings; including an indoor salt water pool, exercise room, eucalyptus steam room, hot tub, sauna and roof top garden patio. Services Include: message therapy, aesthetics, manicures, pedicures and facials.

MEETING & EVENT SPACE

Casino Rama Resort is designed to anticipate your every need with over 16,000 sq. ft. of space.

Silvernightingale Grand Ballroom 6,600 sq. ft.	Banquet Set Up For 400, Theatre Style For 800
Anishnaabe Junior Ballroom 2,900 sq. ft.	Banquet Set Up For 180, Theatre Style For 250
Wendat Room 1,500 sq. ft.	Banquet Set Up For 90, Theatre Style For 120
Mississauga & Algonquin Room 640 sq. ft. each	Banquet Set Up For 40, Theatre Style For 48
Entertainment Centre over 24,000 sq. ft. Seating up to 5,000 with adjustable bleachers	Tradeshows, Seminars, Galas & Corporate Celebration Events.

To ensure that your event is a success, we also offer; an award-winning culinary team to create the perfect menu for your meeting or event and state-of-the-art audio visual equipment and services.



**ABOUT EXECUTIVE CHEF,
FOOD AND BEVERAGE MANAGER
JOHN CORDEAUX, CASINO RAMA RESORT**

Executive Chef John Cordeaux has led the Culinary Team at Ontario's largest First Nations Casino since 2015. He started his career many years ago as an apprentice at The Royal Victoria Hotel in Sheffield, England and since then has been very fortunate to be able to travel the world. His career has taken him to Turnberry in Scotland, Vail in Colorado, Montreal and Toronto Canada, Abu Dhabi and Dubai in the UAE and Chicago USA He is now delighted to have laid down his roots in Orillia, Ontario.

Chef Cordeaux has been very fortunate to have been able to accomplish some professional achievements from personally cooking for the G7 Heads of State in Halifax Nova Scotia to personally cooking for Queen Elizabeth and Prince Philip in 2002 when he was executive Chef of the Fairmont Royal York.

Never one to leave any training stone unturned, Chef Cordeaux has complete courses not only in the culinary field but also receiving his Professional Certification in Food and Beverage Management from Cornell University and Strategic Management, Culture and change from University of Guelph along with many other additional Leadership Courses.

Chef Cordeaux currently sits on the Georgian College Culinary Advisory Board and is a member of the Canadian Culinary Federation and Les Toques Blanches.

The skills he has gained throughout his career will be evident as he leads a talented and experienced team in preparing your meals for you and your guests throughout your stay.

In the words of Chef Cordeaux," Look after our guests, look after your colleagues and have fun!"

DINING

Appetites hit the jackpot, where you have several unique restaurants to choose from!

Simcoe Yard House | Indoor patio offering big screen tv's & traditional pub fare.

St. Germain's Steakhouse | Outstanding service & an unforgettable dining experience.

Couchiching Court Buffet | 100 buffet items daily; stone hearth pizza oven & decadent dessert bar.

Weirs Restaurant | Breakfast favourites & casual dining in a relaxed atmosphere.

The Willow | A-la-carte menu offering; authentic Cantonese, new East meet West dishes, daily Dim Sum & Canadian Chinese favorites.

Firestarter Lounge | Cozy lounge with fireplace, leather couches & casual food & beverage service.

Cedar Restaurant | Join us in cedar for a relaxed and vibrant concept, Burgers and Beer.

Noodle Bar | Create your own soup or noodle bowl with a fresh selection of noodles, steamed rice, mixed meats, veggies and spices.

Centre Bar | Gaming and night life come together at the Centre Bar.

Cedar Express | The express food counter is fast, affordable and tasty.





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Breakfast

Plated

MORNING GLORY | \$20.00/PERSON

Includes:

- Selection of Fresh Fruit Juices
- Fresh Buttery Croissants, Danish Pastries
- Assorted Preserves, Jams & Butter
- Farm Fresh Scrambled Eggs
- Maple Smoked Bacon
- Home Fried Potatoes

Buffet

CONTINENTAL | \$16.50/PERSON

Includes:

- Selection of Fresh Fruit Juices
- Mini Fruit Danishes, Muffins, Croissants
- Assorted Preserves, Jams & Butter
- Sliced Seasonal Fruit Platter
- Individual Yogurt Parfaits

SUNRISE | \$24.00/PERSON

(Minimum 25 people or surcharge will apply)

Includes:

- Selection of Fresh Fruit Juices
- Assorted Muffins, Croissants, Fruit Filled Danishes
- Multi Grain & White Breads for Toasting
- Pantry Style Preserves & Whipped Butter
- Individual Fruit Yogurts
- Sliced Seasonal Fruit Platter
- Farm fresh Scrambled Eggs with 2 Cheeses & Scallions
- Breakfast Sausage, Maple Smoked Bacon
- Home Fried Potatoes
- Buttermilk Pancakes, 100% Pure Ontario Maple Syrup **Or** Cranberry French Toast, Caramel Maple Sauce

**Breakfast served with Freshly Brewed Coffee,
Decaffeinated Coffee, Specialty & Herbal Teas**



Breakfast

ADD TO YOUR BREAKFAST

Farm Fresh Scrambled Eggs & Toast
\$5.00/person

Assorted Bagels, Cream Cheese & Butter
\$4.50/person

Fruit Yogurt Parfait with Granola
\$4.50/person

Eggs Benedict
\$6.50/person

Oatmeal
\$4.00/person

Whole Fruit
\$3.00/person

Toast Station
\$2.50/person

Bacon or Sausage
\$3.50/person

Smoothies, Pre-prepared
(Chef's Choice - 2 varieties)
\$5.50/person

CHEF ATTENDED CARVERY

(Minimum 25 people or surcharge will apply)

Loin of Slow Roasted Peameal Bacon
Dijon & Grainy Mustard
\$7.00/person

Maple Glazed Bone-in Ham
Dijon & Grainy Mustard
\$7.00/person

MADE TO ORDER OMLETTE STATION

(Minimum 25 people or surcharge will apply)

Cheddar Cheese, Scallions, Honey Ham,
Mushrooms, Sweet Peppers & Tomatoes
\$7.50/person

WAFFLE STATION

Whipped Cream, Seasonal Berries, Chocolate
Chips, Toasted Almonds, Maple Syrup,
Strawberry Compote
\$6.50/person

**Breakfast served with Freshly Brewed Coffee,
Decaffeinated Coffee, Specialty & Herbal Teas**



Breaks

SUPERFOOD | \$12.50/PERSON

Includes:

- Kale Chips
- House-Made Trail Mix
- Sun-Dried Blueberries
- Assorted Smoothies (Chef's Choice)
- Avocado, Lettuce & Tomato Sandwiches

THE CHOCOHOLIC | \$16.00/PERSON

Includes:

- Fresh Baked Chocolate Chip Cookies
- Chocolate Dipped Strawberries,
- Fresh Baked Walnut Fudge Brownies
- Individual Chocolate or White Milk

WELLNESS IN LIFE | \$12.00/PERSON

Includes:

- Fresh Vegetable Crudités, Guacamole Dip
- Whole Grain Crackers
- Sliced Seasonal Fruit Platter, Peach Yogurt Dip
- Casino Rama House-Made Granola Bars

SUNSHINE | \$15.50/PERSON

Includes:

- French Pastries & Fresh Baked Scones
- Assorted Preserves, Jams & Butter
- Fresh Fruit Skewers, Yogurt Dipping Sauce
- Fresh Baked Cookies

SWEET & SALTY | \$13.00/PERSON

Includes:

- Granola
- Chocolate Bark
- House-Made Trail Mix
- Sesame Snaps
- Salted Pumpkin & Sunflower Seed Brittle
- Assorted Soft Drinks

BANNOCK | \$13.00/PERSON

Includes:

- Fresh Baked Bannock Bread
- Blueberry Loaf
- Assorted Preserves, Jams & Butter
- Fresh Baked Cookies
- Sliced Seasonal Fruit Platter

SPORTS | \$12.00/PERSON

Includes:

- Individual Bags of Potato Chips
- Tortilla Chips & Salsa
- Warm Soft Pretzels & Mustard
- Fresh Baked Cookies
- Assorted Soft Drinks

**Breaks served with Freshly Brewed Coffee,
Decaffeinated Coffee, Specialty & Herbal Teas**



Breaks

ADD TO YOUR BREAK

- Assorted Chocolate Bars | **\$2.50 each**
- Potato Chips | **\$2.00/person**
- Pretzels | **\$2.00/person**
- Warm Jumbo Pretzel, Mustard | **\$3.00/person**
- Gourmet Mixed Nuts | **\$3.50/person**
- Nachos | **\$4.00/person**
jack & cheddar cheese, scallions & salsa
- Nachos | **\$5.50/person**
jack & cheddar cheese, scallions, salsa & ground sirloin
- Assorted Ice Cream Bars & Drumsticks | **\$3.00 each**
- Packaged Granola Bars | **\$2.00 each**
- Chocolate Dipped Strawberries | **\$3.00 each**
- Sliced Seasonal Fruit Platter | **\$6.50/person**
- Whole Fruit | **\$3.00 each**
- Fruit Skewers | **\$7.00/person**
yogurt dipping sauce
- Individual Assorted Yogurt | **\$3.00 each**

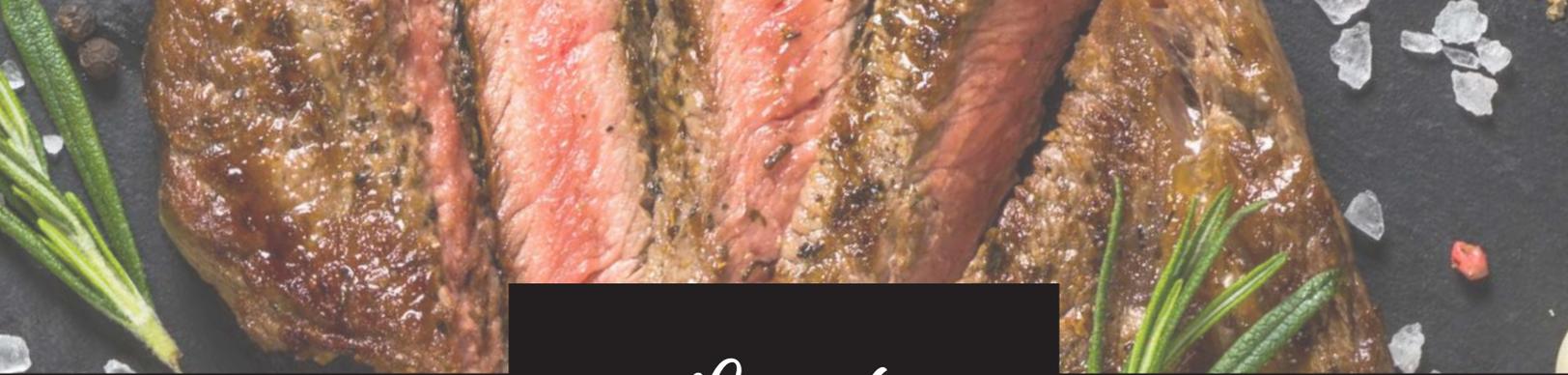
BEVERAGES

- Coffee | **\$4.00**
- Hot Chocolate | **\$3.00**
- White Milk | **\$2.75**
- Chocolate Milk | **\$3.00**
- Fruit Juice | **\$3.25**
- Soft Drink | **\$3.25**
- Spring Water | **\$2.99**
- Perrier | **\$3.49**

FRESH FROM THE BAKERY

(All items minimum one dozen)

- Assorted Bagels | **\$54.00/dozen**
cream cheese & butter
- Warm Sticky Cinnamon Buns | **\$36.00/dozen**
- Mini Fruit Filled Danish Pastries | **\$36.00/dozen**
- Fresh Baked Large Muffins | **\$30.00/dozen**
- Fresh Baked Mini Muffins | **\$18.00/dozen**
- French Buttery Croissants | **\$30.00/dozen**
- Mini Croissants | **\$18.00/dozen**
- Mini Chocolate Croissants | **\$30.00/dozen**
- Assorted Donuts | **\$20.00/dozen**
- Fresh Baked Assorted Cookies | **\$18.00/dozen**
- Assorted Squares & Brownies | **\$27.00/dozen**
- Mini Cannoli | **\$27.00/dozen**
- Cranberry Scones | **\$36.00/dozen**
- Biscotti | **\$21.00/dozen**
- Fresh Baked Bannock | **\$42.00/dozen**
blueberry & orange preserve
- House-Made Granola Bars | **\$36.00/dozen**
- House-Made Chocolate Dipped Granola Bars
\$36.00/dozen
- Sliced Loaves | **\$20.00/each**
Banana, Sun-Dried Cranberry, Blueberry & Orange, Apple Walnut, Lemon & Sugar Glaze, Cranberry Walnut or Lemon Marble
- Warm Maple Glazed Coffee-Cake | **\$20.00/each**



Lunch

Plated

Plated lunches are three courses; prices based on entrée selection. Select (1) item from each category. All lunches are served with Fresh Rolls & Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Specialty & Herbal Teas.

STARTERS

Traditional Montreal Pea Soup

Pea, Bacon & Vegetable Soup Cooked in a Ham-Bone Broth

Caldo Verde Soup

Potato, Kale, Olive Oil, Chorizo

Trio Of Mushroom Soup

A Blend of Shitake, Oyster & Button Mushrooms

Truffled Mushroom Ragout

Mixed Herbs, Toast Points

Traditional Caesar Salad

Bacon, Herb Croutons, Parmesan Cheese & Lemon

Market Garden Green Salad

Robust Greens, Micro Greens, Carrots, Grape Tomatoes, Cucumber, Toasted Pumpkin Seeds, French Dressing

Greek Village Salad

Sweet Peppers, Onions, Plum Tomatoes, Cucumber, Pitted Kalamata Olives, Crumbled Feta Cheese, Oregano Vinaigrette

ENTRÉES

Roast Striploin Of Alberta Beef | \$40.00/person

Truffled Potato Purée, Market Vegetables
Port Wine Jus

Seared Pork Scallopini | \$34.00/person

Roasted "New" Potatoes, Market Vegetables
Grainy Dijon Cream Sauce

Soy Ginger Salmon | \$35.00/person

Jasmine Rice, Market Vegetables, Togarashi Spice

Buttermilk & Dill Marinated

Supreme Of Grain Fed Chicken | \$32.00/person

Mashed Potatoes, Chives, Market Vegetables,
Caramelized Onion Chutney

Fafalle Pasta | \$24.00/person

Add Grilled Chicken | \$32.00/person

Petit Pois, Mixed Herbs, Toasted Almonds,
Roasted Tomato & Garlic

DESSERT

Citrus Brûlée

Mixed Berries, Pecan Espresso Biscotti

Apple Rhubarb Crumble

Crème Fraîche Ice Cream

Devil's Chocolate Cake

Raspberry Sorbet

Key Lime Tart

Seasonal Berry Compote

Triple Chocolate Mousse Cake

Grand Marnier Sauce, Berries,
Chocolate Chip Biscotti



Lunch

Plated Express | \$26.00/PERSON *Buffet*

(Pre-selection required, select (1) from each category)

SALADS

Organic Garden Salad

Sundried Tomato Vinaigrette

Traditional Caesar Salad

Bacon, Herb Croutons, Parmesan Cheese & Lemon

SANDWICHES

Montreal Smoked Meat

Marble Rye, Grainy Mustard, Sauerkraut, Provolone Cheese

California Club Wrap

Chicken Breast, Applewood Smoked Bacon, Tomatoes, Lettuce, Mayonnaise

Roast Beef,

Ciabatta Bun, Provolone Cheese, Dijon Mayo

DESSERT

**Family Platter of Assorted Cookies,
Squares, French Pastries**

THE MARKET CAFÉ | \$25.00/PERSON

(Minimum 25 people or surcharge will apply)

Includes:

Chef's Soup of the Day, Crackers

Traditional Caesar Salad

Bacon, Herb Croutons, Parmesan Cheese & Lemon

Crisp Vegetable Crudités, Ranch Dip

Queen Olives, Pickle Spears

Chef's Salad of the Day

Beefsteak Tomato & Mozzarella Cheese Platter

Red Wine Vinegar, Fresh Basil & Virgin Olive Oil

French Pastries, Fresh Baked Cookies

Pre-made Wraps and Sandwiches

Honey Ham Kaiser, Cheddar Cheese, Dijon Mustard

Smoked Turkey Club Wrap

Egg Salad on White

Pastrami on Rye, Swiss Cheese, Grainy Mustard

Roasted Pepper Hummus Wrap



Lunch

Buffet Continued

A TASTE OF ITALY | \$30.00/PERSON

(Minimum 20 people or surcharge will apply)

Includes:

- Chef's Soup of the Day, Crackers
- Flat Bread
- Heirloom Tomato Caprese Salad
- Panzenella Salad
- Assorted Anti-pasto Platter
Santagata Olives, Goat Cheese, Flatbread
- Chicken Piccata
Lemon, Butter, Capers
- Radiatore Pasta
Spicy Italian Sausage, Clipped Herbs, Garlic
- Roasted Potatoes
- Market Vegetables
- Assorted French Pastries & Squares
- Tiramisu in Chocolate Cups
- Apricot Ricotta Tart
- Espresso Dulce de Leche Tart

A TASTE OF INDIA | \$25.00/PERSON

(Minimum 20 people or surcharge will apply)

Includes:

- Soup of the Day, Flatbreads
- Kuchumber Salad
- Vegetarian Samosas
- Beef Madras
- Dal Makhani
- Cardamom Basmati Rice
- Mussaman Shrimp
- Market Vegetables
- Naan Bread
- Raita
- Traditional Pickle



Lunch

Buffet Continued

BBQ PIT MASTER | \$28.00/PERSON

(Minimum 20 people or surcharge will apply)

Includes:

- Chef's Soup of the Day, Crackers
- Coleslaw
- Red Skin Potato Salad
Aged Cheddar, Bacon, Green Onion
- Garden Green Salad, Assorted Dressings
- Bourbon BBQ Chicken Wings
- Smoked Beef Brisket, BBQ Sauce
- Southern Fried Chicken
- Corn on the Cob
- Sunny Citrus Pound Cake
- Flourless Chocolate Cake
- Blackberry & Apple Cobbler
- Tiramisu in Chocolate Cups
- Apricot Ricotta Tart
- Espresso Dulce de Leche Tart

HOT WORKING LUNCH | \$27.00/PERSON

(Minimum 20 people or surcharge will apply)

Includes:

- Chef's Soup of the Day, Crackers
- Garden Green Salad,
Assorted Dressings & Vinigrettes
- Crisp Vegetable Crudités, Ranch Dip
- Queen Olives, Pickle Spears
- 2 Seasonal Salads
Created Daily by the Chef Garde Manger
- Asian Vegetable Stir Fry
- Saffron Basmati Rice
- Assorted French Pastries & Cookies

Build Your Own Hot Sandwiches

- Montreal Smoked Deli Meat & Sauerkraut
- AAA Sirloin Roast Beef,
Creamy Horseradish, Beef Gravy
- BBQ Chicken
- Kaiser Buns, Marble Rye, Crusty Rolls
- Dijon, Grainy & Regular Mustard
- Swiss Cheese, Cheddar Cheese,
- Leaf Lettuce, Sliced Tomatoes, Red Onions



Lunch

Buffet Continued

THE DREAMCATCHER | \$31.00/PERSON

(Minimum 20 people or surcharge will apply)

Includes:

- Chef's Soup of the Day, Crackers
- Three Sister Salad
Mixed Greens, Roasted Squash, Green Beans, Corn Cranberry Vinaigrette
- Foragers Salad
Pickled Mushrooms, Wild Leeks, Robust Greens, Cherry Tomatoes, Spiced Almonds
- Garden Fresh Salad, Assorted Dressings
- Assorted Cured Meats
- Pow Wow Tacos
Fresh Baked Bannock Bread, Black Bean Chili Diced Tomatoes, Shredded Lettuce, Cheddar & Jack Cheese, Diced Red Onions, Sour Cream & Salsa
- Marinated Duck Skewers
- Cedar Planked Salmon Fillets
Wild Rice, Smoked Almond, Herbs
- Strawberry Short Cake
Scones Layered with Vanilla Chantilly Cream & Strawberries
- Sliced Seasonal Fresh Fruit Platter
- Mini Apple & Cinnamon Crumble Tart

A TASTE FROM THE WILLOW

\$30.00/PERSON

(Minimum 20 people or surcharge will apply)

Includes:

- Wonton Soup, Shrimp Dumplings
- Chinese Vegetarian Spring Roll
- General Tao Golden Chicken
- Sweet & Sour Pork
- Szechwan Beef Stir Fry
- Vegetable & Egg Fried Rice
- Shanghai Noodles with Asian Vegetables
Sauces: Hot Chili, Thai Plum, Soya, Sweet & Sour, Lemon & Honey Garlic
- Coconut Cake, Mango & Pineapple Cake
- Butter Almond Cookies & Fortune Cookies



Dinner

Plated

Plated dinners are four courses; prices based on entrée selection. Select (1) item from each category. All dinners are served with Fresh Rolls & Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Specialty & Herbal Teas.

STARTERS

Thai Coconut Soup

Coconut Milk, Ginger, Red Curry, Shitake Mushrooms

Caldo Verde Soup

Potato, Kale, Olive Oil, Chorizo

Sweet Potato & Blue Cheese Bisque

Sweet & Russet Potato, Vegetable Broth, Danish Blue Cheese

Chicken Noodle Soup

Chicken Broth, Mixed Vegetables

Gazpacho Veracruz

Tomatoes, Tomatillos, Garlic Red Wine Vinegar Cilantro

Cookstown Greens Salad

Slow Cooked Garlic, Tomato Confit, Bacon Crumbled Goat Cheese, Balsamic Vinaigrette

Caesar Salad

Hearts of Baby Red & Crisp Green Romaine, Herb Croutons, Bacon, Shaved Parmigiano Reggiano, House-made Caesar Dressing

Three Sister Salad

Mixed Greens, Roasted Squash, Green Beans, Corn, Cranberry Vinaigrette

Heirloom Tomato Caprese Salad

Heirloom Tomatoes, Buffalo Mozzarella, Balsamic, Olive Oil

Baby Spinach Salad

Pickled Onion, Rosemary Crouton, Goat Cheese, Wild Blueberries, Honey Dijon Dressing

Israeli Couscous Salad

Raisins, Toasted Almonds, Red Pepper, Lemon & Mint Dressing

ENTRÉES

Char-Grilled AAA Tenderloin of Beef | \$61.00/person

Truffled Potato Purée, Market Vegetables, Port Wine Glaze

Slow Roasted Alberta Prime Rib of Beef | \$53.00/person

White Cheddar Gratin Potatoes, Market Vegetables Cipollini Onion, Burgundy Wine Sauce

Seared Local Duck Breast | \$48.00/person

Fingerling Potatoes, Market Vegetables, Sun-dried Cherry Port Sauce

Soy Ginger Salmon | \$49.00/person

Stir-fried Asian Greens, Jasmine Rice, Maple Drizzle

Roasted Breast of Turkey | \$46.00/person

Mashed Potatoes, Cranberry Relish, Market Vegetables, Turkey Reduction

Buttermilk Marinated Chicken | \$45.00/person

Buttermilk Chive Mashed Potatoes, Market Vegetables, Caramelized Onion Chutney

Singapore Noodle Bowl | \$38.00/person

Fried Tofu, Mixed Vegetables, Shanghai Noodles, Aromatic Sauce

DESSERTS

Rhubarb & Apple Crumble

Mascarpone Lime Ice Cream

Passion Fruit Lemon Meringue Tart

Banana Compote, Walnut & Cocoa Nib Brittle

Red Wine Poached Pear Phyllo Basket

Cherry Vanilla Ice Cream

Goat Cheese Cake

Blueberry Orange Compote, Pistachio Biscotti

Triple Chocolate Mousse Tower

Seasonal Berries

Raspberry Devil's Chocolate Cake

Grand Marnier Crème Anglaise



Dinner

Buffet

THE GREAT INDOORS | \$63.00/PERSON

(Minimum 50 people or surcharge will apply)

Includes:

Cold Selections

- Caesar Salad (pre-mixed)
Traditional Accompaniments
- Garden Fresh Salad
Carrots, Red Onion, Peppers, Assorted Dressings
- Sweet Pea Pasta Salad
Seared Prosciutto, Herbs, Parmesan Cheese
- Local Cheese Board
Assorted Nuts, Dried Fruits, Crackers
- Smoked Atlantic Salmon Platter
Capers, Shaved Red Onions

Hot Selections

- Chef Attended Roast Striploin of Canadian Beef Jus, Horseradish
- Roast Pork Loin, Grainy Mustard Cream Sauce
- Asian Chicken Stir-fry
- Fried Crispy Pickerel Fillets, Tartar Sauce
- Buttered Pappardelle
Fresh Parmesan, Olive Oil, Roasted Garlic
- Roasted New Potatoes
- Market Vegetables

Dessert

- Assorted Cakes & Squares
- Bread Pudding, Crème Anglaise

FULL HOUSE | \$52.00/PERSON

(Minimum 50 people or surcharge will apply)

Includes:

Cold Selections

- Foragers Salad
*Pickled Mushrooms, Wild Leeks, Robust Greens
Cherry Tomatoes, Spiced Almonds*
- Traditional Panzanella Salad
- Pasta Salad
Petit Pois, Prosciutto Roasted Garlic, Parmesan
- Anti-pasto
*Assortment of Marinated Vegetables, Cured Meats
& Breads*

Hot Selections

- Butter Chicken,
Natural Yogurt, Fresh Coriander, Naan
- Marinated Grilled Flank Steak
Peppercorn Jus
- Soy Ginger Salmon
- Mushroom Ravioli,
Chive Truffle Cream Sauce
- Smashed New Potatoes
- Market Vegetables

Dessert

- European Inspired Pastries & Cakes



Receptions

HOT HORS D'OEUVRES | \$33.00 DOZEN

(Passed or Buffet Style, minimum 1 dozen of each)

- Vegetable Empanada
- Chicken Satay, Peanut Sauce
- Beef Satay, Chimichurri Sauce
- Tempura Shrimp, Thai Dipping Sauce
- Vegetable Spring Roll, Plum Sauce
- Buffalo Chicken Wings
- Dim Sum, Soy Dipping Sauce
Choice of Vegetable, Pork or Seafood
- Szechuan Duck Skewer

PREMIUM HORS D'OEUVRES | \$35.00 DOZEN

(Passed or Buffet Style, minimum 1 dozen of each)

- Asian BBQ Bun
- Mini Shepherd's Pie
- Prime Rib Sliders
- Singapore Noodle Box
- Albacore Tuna Tataki Cone
- Assorted Sushi

COLD CANAPÉS | \$33.00 DOZEN

(Passed or Buffet Style, minimum 1 dozen of each)

- Smoked Duck, Bala Cranberry Relish
- Smoked Salmon, Dill Crème Fraîche
- Seared Beef Tenderloin, Blue Cheese Puff
- Sweet Potato, Sweet Pea, Hearts of Palm
- Asparagus Spears & Parma Ham

RECEPTION SELECTION

- **Smoked Atlantic Salmon & Gravlax | \$10.50/person**
Red Onion, Caper Berry, Crème Fraîche, Baguette Toast
- **European & Canadian Cheese Board | \$14.00/person**
Roasted Nuts, Sun-dried Blueberries, Cranberries, Assorted Crackers
- **Fresh Vegetable Crudités | \$5.00/person**
Sweet Potato Curry Dip
- **Assorted Finger Sandwiches
\$135.00 (90 pieces)**
*Ham, Smoked Turkey & Swiss Cheese, Egg Salad
English Cucumber & Cream Cheese*
- **Mediterranean Bruschetta, Petite Baguette
\$5.00/person**
- **Hummus with Crispy Pita Crisps | \$5.00/person**
- **Poutine | \$10.00/person**
*Crisp French Fries, Cheese Curds, Gravy,
Caramelized Onion, Pulled Pork*
- **Pizza Choice | \$25.00/Each**
Pepperoni & Cheese or Vegetable



Chef Attended Stations

Chef Attended Stations can be added to your meal package at an additional cost.

- **Rosemary & Thyme Crusted Roast Tenderloin of Beef (serves 20) | \$390.00**
Port Wine Reduction Sauce, Creamed Horseradish, Fresh Rolls
- **Porcini Crusted Tenderloin of Pork (serves 15) | \$235.00**
Calvados Cream Sauce, Fresh Rolls
- **Sea Salt Crusted AAA Hip of Alberta Beef (serves 60 people) | \$750.00**
Trio of Mustards, Creamed Horseradish & Beef Jus, Fresh Rolls
- **Pasta (Minimum 20 people or surcharge will apply) | \$13.00/person**
Chicken Tortellini, Cheese & Spinach Ravioli or Wild Mushroom Ravioli (choose 2)
Sauce: Marinara, Chardonnay Wine & Sweet Pepper or Creamy Alfredo (choose 2)
- **Poutine | \$12.00/person**
Crisp French Fries, Cheese Curds, Gravy, Caramelized Onion, Pulled Pork
- **24-Hour Slow Roasted Pork Belly (serves 30) | \$240.00**
Apple & Roast Onion Chutney, Peppercorn, Loin Jus, Fresh Rolls
- **Pad Thai Shrimp & Chicken (Minimum 25 people or surcharge will apply) | \$15.00/person**
Shrimp & Chicken Seared in Peanut Oil, Rice Noodles, Tamarind Paste, Red Chili, Bean Sprouts, Roasted Peanuts, Garlic Lime Juice & Cilantro
- **Pad Thai Beef with Green Curry (Minimum 25 people or surcharge will apply) | \$15.00/person**
Wok Seared Tenderloin of Beef, Peanut Oil, Onions, Garlic, Green Curry Paste, Coconut Milk, Lime Juice
- **AAA Beef Rib-eye (serves 30) | \$450.00**
Slow Roasted, Herb Crusted Beef, Red Wine Jus, Horseradish, Yorkshire pudding



Cash Bar

Cash Bars will Feature a Selection of Premium Brands for your Guests Enjoyment.
In Addition to the below Standard Bar Menu.

Liquor Rum, Rye, Vodka & Gin	1oz	\$6.50	Soft Drinks \$3.25	
Scotch		\$7.25	Bottled Spring Water	\$1.99
Domestic Beer		\$6.25	Perrier	\$3.49
Imported Beer		\$7.25	Fruit Punch (serves approximately 25)	\$50.00
House Wine	5oz	\$7.50		
Cooler		\$7.25		
Cocktail Caesar, Singapore Sling, Bloody Mary		\$7.00		
Liqueurs Bailey's, Kahlua and Grand Marnier		\$7.75		
Liquor Punch (serves approximately 25)		\$100.00		

Beverage prices are subject to 13% Ontario HST and 16% taxable service charge

Catering & Bar Services operate according to AGCO regulations.

If sales are less than \$400.00 net consumption per bar; the costs of the Bartender & Cashier will be \$20.00 per hour for a minimum of three (3) hours.

Terms & Conditions

ACCOMMODATIONS

Check-in time is 4:00 pm check-out time is 11:00 am.

AGE OF MAJORITY

Guests must be nineteen (19) years of age or older to gain entrance to Casino Rama's gaming floor (and restaurants located on the gaming floor) and Entertainment Centre. Guests who appear under the age of thirty (30) must provide valid government-issued photo identification. Failure to provide proper identification will result in no admittance.

Individuals who are actively enrolled in the OLG's Self- Exclusion Program are not permitted on the premise.

AUDIO VISUAL

All audio-visual services are available through our in-house AV provider, which works within the Hotel. A rental list is available from our Sales & Catering Office.

BAGGAGE HANDLING

Organized luggage drop or pick up can be arranged with the Catering Department. A surcharge of \$5.00 plus 13% HST per person will apply to the Master Account.

BANNERS

Requests to hang banners and/or signs are subject to labour charges as follows: \$15.00 plus 13% HST per banner/sign. The Catering Department requires a minimum of 2 days' notice for scheduling. The Hotel Management must first approve all banners and signs posted in public areas of the hotel.

CANCELLATION POLICY

Cancellation of a confirmed reservation, resulting in a loss of revenue, will incur a cancellation charge.

CONFERENCE PLANNING

Each group is assigned a Catering Sales Manager to personally manage your conference or event. He or she will contact you prior to your event to arrange details

LINEN PACKAGES

It's one stop shopping at Casino Rama Resort we offer linen packages to make your event look spectacular. Choose from tables cloths, napkins, and chair covers in many colors and styles. Ask your Hotel Sales and Catering Specialist for more information.

DECORATIONS

All decorations must conform to city codes and fire ordinance rules. The Hotel will not permit affixing of anything to walls, floors or ceilings with nails, staples, tape or any other substance unless approved by management during planning. Open flames are strictly prohibited by order of the Fire Marshall. The use of confetti, sparklers or glitter is prohibited. Should materials be used on the premises a minimum of \$75.00 will be charged for clean-up. Any decorations not supplied by the Hotel must be removed at the conclusion of the event.

ENTERTAINMENT CHARGES

The Society of Composers, Authors and Music Publishers of Canada (SOCAN) is the Canadian copyright collective for the public performance of musical works. They administer the performing rights of composers, lyricists, songwriters and their publishers, and those of affiliated international societies by licensing the use of their music in Canada.

The fees collected are distributed as royalties to SOCAN members and to affiliated performing rights societies throughout the world.

The following SOCAN fee will be charged to events with music to the Master Account:

# of Guests	Event without Dance	Event with Dance
Less than 100	\$22.06	\$44.13
101-300	\$31.72	\$63.49
301-500	\$66.19	\$132.39
500 +	\$93.78	\$187.55

Terms & Conditions

ENTERTAINMENT CHARGES CONT.

Re:Sound is a Canadian not-for-profit music licensing company dedicated to obtaining fair compensation for artists and record companies for their performance rights. Re:Sound licenses recorded music for public performance and broadcast of their music in Canada. Events featuring any recorded music will have the applicable fee charged to the Master account.

# of Guests	Event without Dance	Event with Dance
Less than 100	\$9.25	\$18.51
101-300	\$13.30	\$26.63
301-500	\$27.76	\$55.52
500 +	\$39.33	\$78.66

FOOD AND BEVERAGE SERVICES

For all meal functions, the Catering Department must be notified of the guaranteed number of guests attending the function(s) by 12:00 Noon, three (3) days prior to the function date, (excluding weekends and holidays). Should no guarantee be received, the Hotel will prepare and charge for the original numbers quoted. The Hotel will bill for the guaranteed numbers or attendance, whichever is the greater. The Hotel will set for 5% above the guaranteed number upon your request, providing space permits. Meals will be prepared for the guaranteed number only. Additional meals above the guaranteed number may require substitution from confirmed menus. Please advise in advance of any people in your group who have food allergies. No food and beverage items may be removed from the function room.

The Alcohol & Gaming Commission of Ontario (AGCO) regulations prohibit the use of alcohol as prizes. ie.raffles, draws or silent auctions.

At Casino Rama we pride ourselves on maintaining strict standards for Health & Safety, because of that Casino Rama will be the sole supplier of food and beverage, with the exception of wedding cakes. Storage and handling requirements must be organized through your Catering Sales Manager. Any other special items (i.e. food samples) must be approved by the Catering Department at least two (2) weeks prior to the event, and are subject to labour charges.

Banquet policy permits the service of alcoholic beverages from 9:00 a.m. - 1:00 a.m. Alcoholic beverages will only be served and consumed by adults, ages 19 and older. Catering and Bar Services operate according to A.G.C.O. regulations. For host and cash bars, should consumption fall below \$400.00, a bartender and cashier labour fee of \$20.00 per hour, per person, for a minimum of 3 hours will be applied.

FUNCTION ROOMS

Casino Rama Resort would like you to have the best possible accommodations. Fluctuations in numbers of guests, set-up requirements, or time changes may occur and a move to a more suitable room may be necessary. The Hotel reserves the right to substitute comparable function space with or without notice.

Entertainment must cease by 1:00 a.m. in order that the function room is vacant by 1:30 a.m.

Personal effects and equipment must be removed from the function rooms at the end of the scheduled day unless reserved on a 24-hour basis. We reserve the right to inspect and control all private functions. Casino Rama is not responsible for damages to or loss of any articles left in the hotel prior to, during or following any function by the client or their guests. Special security arrangements may be made through our Catering Department.

Should there be a request for a change in room set-up, once the room has been set as per the Banquet Event Order (BEO) a labour charge will apply.

GIFT DROPS

Organized gift drops can be arranged with the Catering Department. A surcharge of \$2.50 plus 13% HST per room will apply to the Master Account. Due to AGCO regulations, alcoholic beverages may not be delivered.