# RAMADA AIRLANE HOTEL MEETINGS

NEW Meeting Packages & Menu's



#### A La Carte Breakfast

#### CLASSIC CONTINENTAL \$13 per person

Chilled fruit juices Seasonal sliced fruits Freshly baked assorted Danish, Muffins, Croissants & Scones Fruit preserves and butter Freshly brewed coffee & Selection of specialty teas

#### AIRLANE BREAKFAST \$18 per person

Chilled fruit Juices Seasonal sliced fruits Freshly baked assorted Danish, Muffins, Croissants & Toast Fruit preservers and butter Country scrambled eggs Hash Brown breakfast potatoes Breakfast sausage, bacon & black forest ham Fruit Preserves and butter Freshly brewed coffee & Selection of specialty teas

#### RAMADA HEARTY BREAKFAST \$15 per person

Chilled fruit Juices Pancakes plain and Blueberry pancakes with Maple Syrup Homemade Belgian waffles with assorted toppings Breakfast Sausages Cinnamon and raisin porridge with brown sugar and milk Freshly brewed coffee & Selection of specialty teas

#### **BREAKFAST ENHANCEMENTS**

Pancakes plain or Blueberry with Maple Syrup **\$3** per person Cinnamon French toast **\$3** per person Bagel and cream cheese **\$3.50** per person Smoked Salmon with Capers, Onions, and hard-boiled eggs **\$4.50** per person Assorted cold cereals with milk, Granola & fruit yogurts **\$3** per person Homemade Belgian waffles with assorted toppings **\$4.50** per person Eggs benedict on toasted English muffin **\$5.00** per person Hot Oatmeal **\$3** per person



#### BREAKS

#### MATINEE BREAK \$8 per person

Pretzels, Popcorn and Potato chips Soft drinks

#### THE SWEET TREAT \$10 per person

Your Choice of an assortment of freshly baked cookies or Freshly made regular & chocolate dipped biscotti Seasonal fresh fruit skewers Freshly brewed coffee Selection of Specialty Teas

#### HEALTHY SNACK \$12 per person

Build your own Smoothie Bar Banana bread Cranberry loaf Freshly brewed coffee Selection of Specialty Teas

#### THE ENERGIZER \$12 per person

Granola bars and power bars Single serve low fat yogurt and whole fresh fruit Freshly brewed regular and decaffeinated coffee Selection of Specialty Teas

**FIESTA \$12** per person Nacho Chips fresh guacamole, fresh cut salsa and sour cream Freshly Brewed Coffee & Assorted Teas

#### AFTERNOON DIP \$13 per person

Vegetable crudités with Roasted Garlic Hummus and Red Pepper dip Pita wedges, Tri-colored Nachos, Fresh Dill Baguette with baked Spinach and Artichoke dip Freshly brewed regular and decaffeinated coffee Selection of Specialty Teas

#### THE BOARD \$ 16

Domestic & Imported cheese and crackers Vegetable crudités with house dipping sauce Seasonal sliced fresh fruit Freshly Brewed Coffee & Assorted Teas



#### SANDWICH BOARD \$19.50 pp

Artisan Greens with Goat Cheese, Tomato and Cucumber Quinoa, or Vegetable crudités and herbal dip or Potato Salad WRAPS of Grilled Chicken, Lettuce, Grilled Pepper and Mayo Spiced Tofu, Mushroom, Broccoli, Corn, lettuce tomato, cheddar, alfalfa and cucumber or SANDWICHES of Black Forest Ham, Aged Cheddar, Leaf Lettuce Honey- Dijon Mustard, Light Rye. Montreal Smoked Meat, Gruyere Cheese, Dill pickle, Bistro Spread, Marble Rye Albacore Tuna Salad, Red Onions, Capers, Arugula on French Bread Egg Salad on Multi Grain Bread, Tomato Sprouts Assortment of Mini Tarts and Pastries or Fresh Sliced Fruit Assortment of Soft Drinks and Juices Freshly Brewed Coffee & Selection of Specialty Teas Add Chef's daily soup \$3 pp

#### Build Your Own Burger Bar \$21 pp

Tossed salad with choice of dressings, Coleslaw Grilled Beef or chicken burgers With roasted potato wedges & Assorted toppings Jalapeno peppers, onions, cheddar & swiss cheese Dill pickles, lettuce, tomatoes, sour cream, salsa, green onions, bacon bits Hot apple crisp Assortment of Soft Drinks and Juices Freshly Brewed Coffee & Selection of Specialty Teas

#### TASTE OF ITALY \$22 pp

Classic Caesar Salad with Garlic Croutons, Or Caprese Salad Sliced Bocconcini and Tomato, Drizzled with Olive Oil and Balsamic Vinegar Chicken Limon, Chicken Breast in a light Lemon Herb sauce or Baked Cheese & Spinach Cannelloni in a Tomato Basil sauce Sautéed Baby Green Beans with Vidalia Onions Roasted Garlic Cheese Bread Tiramisu with Chocolate and Kahlua Drizzle Assortment of Soft Drinks and Juices Freshly Brewed Coffee & Selection of Specialty Teas Add Penne Pasta in Tomato Sauce \$3 pp Add Meatballs in tomato Sauce \$4.50 pp Add Italian style roast chicken \$5 pp



#### THE MEDITERRANEAN \$22 pp

Greek Salad, Tzatziki, Hummus, Marinated Olives, Grilled Pita Bread Relish tray of Roasted red peppers, chickpeas, and roasted garlic Chicken Souvlaki **or** Garlic Herb Butter Baked Red Snapper with Dill Lemon Sauce Grilled Carrots, Leaks, and Zucchini Saffron and herb rice **or** Lemon roasted potatoes Baked spinach and feta spanakopita Baklava with honey and chopped nuts Assortment of Soft Drinks and Juices Freshly Brewed Coffee & Selection of Specialty Teas

#### OLD MEXICO \$23 pp

Baby Romaine, Arugula, Apples, Nuts, and Cranberries, Roasted Corn and Black Bean Salad with Ranch & Vinaigrette Dressings Chicken Enchilada's Mexican Lasagna **or** Make your own Fajitas: Fresh Tortillas, Seasoned Grilled Chicken Sautéed Onions and Sweet Bell Peppers. Tri Color Nachos with house dip Mexicali Rice Guacamole, Sour Cream, Shredded Lettuce, Jalapenos, Grated Cheddar Churros Assortment of Soft Drinks and Juices Freshly Brewed Coffee & Selection of Specialty Teas

#### **ORIENT EXPRESS \$25 pp**

Tossed Seasonal Greens with dressing, Mandarin vegetable salad with sesame dressing and Asian noodles Vegetarian Spring Rolls with Plum sauce Stir fried vegetable with sesame Ginger beef and greens and Asian lemon chicken with herbs **Or** Chicken Stir fry and Teriyaki Salmon with Green Onions\* Snow Peas, Baby Corn, and Broccoli Stir Fry\* Garlic Fried Rice with Spring Onions and Ginger\* Assorted pastries and Fortune Cookies Assortment of Soft Drinks and Juices Freshly Brewed Coffee & Selection of Specialty Teas



## Ramada Airlane Hotel Thunder Bay

## Proudly introduces our New Meetings built Just for you for 2022

## All inclusive of Food, Beverage, Meeting Space & More



**Minimum 10 people for Bronze** Less than 10 people a \$5.00 surcharge applies pp \$65 per person plus gratuities & taxes

\$70 per person plus gratuities & taxes

Breakfast- Classic Continental

Am Break- Granola bars, freshly brewed coffee & Selection of specialty teas

#### Lunch Choice of A or B

- A- Assorted Sandwiches or wraps
   (Tuna, egg salad, Roasted Turkey, Roast beef, Grilled vegetables)
- B- Gourmet Sandwiches

   (Roasted vegetables, Balsamic Chicken hot breaded Chicken or Veal, served on a soft Italian roll)
   Include: choice of salad or soup of the day, Assorted dessert squares, freshly brewed coffee & Selection of specialty teas

PM Break- fresh baked assorted cookies Freshly brewed coffee & Selection of specialty teas

#### Minimum 35 people for Silver

Less than 35 people a \$10.00 surcharge applies pp

Breakfast- Airlane Breakfast

Am Break- Granola bars and Power bars, freshly brewed coffee & Selection of specialty teas

#### Lunch Choice of A or B

- A- Assorted Sandwiches or wraps
  - (Tuna, egg salad, Roasted Turkey, Roast beef, Grilled vegetables)
- B- Gourmet Sandwiches

   (Roasted vegetables, Balsamic Chicken hot breaded Chicken or Veal, served on a soft Italian roll)
   Include: choice of called or coup of the day. Accorted descert squares, freshly browed

Include: choice of salad or soup of the day, Assorted dessert squares, freshly brewed coffee &Selection of specialty teas

PM Break- Banana Bread & Cranberry Loaf, freshly brewed coffee & Selection of specialty teas



**Minimum 55 for people Gold** *Less than 55 people a \$20.00 surcharge applies pp*  \$75 per person plus gratuities & taxes

Breakfast- Airlane Breakfast

Am Break- Freshly baked assorted cookies, freshly brewed coffee &Selection of specialty teas

Lunch Buffet- Assorted Artisan Rolls & Butter Choice of ONE: Soup of the day, Caesar Salad or Garden Greens with choice of dressing Fresh Pasta of the day (tomato Basil, Rose, Alfredo Cream) Selection of one Entrée: Chicken or Beef Served with Rice Pilaf & Vegetable Medley Dessert of the day Freshly brewed coffee & Selection of specialty teas Assorted chilled soft Drinks

**PM Break-** Vegetable crudités with house dipping sauce Assorted chilled soft Drinks, freshly brewed coffee & Selection of specialty teas

Minimum 55 people Platinum\$80 per person plus gratuities & taxesLess than 55 people a \$20.00 surcharge applies pp

Breakfast- Airlane Breakfast

**Am Break-** Freshly baked assorted cookies, Fresh Fruit Skewers, freshly brewed coffee &Selection of specialty teas

Lunch Buffet- Assorted Artisan Rolls & Butter, Soup of the day Choice of ONE: Caesar Salad or Garden Greens with choice of dressing Fresh Pasta of the day (tomato Basil, Rose, Alfredo Cream) Selection of one Entrée: Chicken or Beef Served with Rice Pilaf & Vegetable Medley or roasted Potatoes and Seasonal Vegetables Vegetable Crudités & Dip Dessert of the day Freshly brewed coffee & Selection of specialty teas Assorted chilled soft Drinks

**PM Break-** Choice of one: Assorted Mini-Yogurt cups or Mini fudge Brownies Assorted chilled soft Drinks, freshly brewed coffee & Selection of specialty teas



**Daily Special Menu's** 

Minimum 20 people	\$72 per person plus gratuities & taxes			
Less than 20 people a \$10.00 surcharge applies pp				

*Breakfast- Chilled - Orange juice, Apple Juice	* Included each day
Assorted Flavored Yoghurts	
Fresh Baked Buttered Croissants, Danishes, and Muffins	
Fresh Seasonal Sliced and Whole Fruits	
Fruit preserves and Butter	
Freshly Brewed Coffee &	
Selection of specialty Teas	

- \*Am Break- Assortment of Soft Drinks and Juices Freshly brewed coffee & Selection of specialty teas
- \***PM Break-** Freshly baked Gourmet Cookies, Assortment of Soft Drinks and Juices Freshly Brewed Coffee & Selection of Specialty Teas

#### Lunch- Monday: THE MEDITERRANEAN

Greek Salad, Tzatziki, Hummus, Marinated Olives, Grilled Pita Bread Relish tray of Roasted red peppers, chickpeas, and roasted garlic Chicken Souvlaki Grilled Carrots, Leaks, and Zucchini Saffron and herb rice Baked spinach and feta spanakopita Baklava with honey and chopped nuts Assortment of Soft Drinks and Juices Freshly Brewed Coffee & Selection of Specialty Teas



#### Lunch- Tuesday: SANDWICH BOARD

Vegetable crudités and herbal dip, Potato Salad WRAPS of Grilled Chicken, Lettuce, Grilled Pepper and Mayo Spiced Tofu, Mushroom, Broccoli, Corn, lettuce tomato, cheddar, alfalfa, and cucumber or SANDWICHES of Black Forest Ham, Aged Cheddar, Leaf Lettuce Honey- Dijon Mustard, Light Rye. Montreal Smoked Meat, Gruyere Cheese, Dill pickle, Bistro Spread, Marble Rye Albacore Tuna Salad, Red Onions, Capers, Arugula on French Bread Egg Salad on Multi Grain Bread, Tomato Sprouts Assortment of Mini Tarts and Pastries Assortment of Soft Drinks and Juices Freshly Brewed Coffee & Selection of Specialty Teas

#### Lunch: Wednesday: TASTE OF ITALY

Classic Caesar Salad with Garlic Croutons, Chicken Limon, Chicken Breast in a light Lemon Herb sauce **or** Baked Cheese & Spinach Cannelloni in a Tomato Basil sauce Sautéed Baby Green Beans with Vidalia Onions Roasted Garlic Cheese Bread Assortment of pastries Assortment of Soft Drinks and Juices Freshly Brewed Coffee & Selection of Specialty Teas

#### Lunch- Thursday: ORIENT EXPRESS

Tossed Seasonal Greens with dressing, Mandarin vegetable salad with sesame dressing and Asian noodles Vegetarian Spring Rolls with Plum sauce Stir fried vegetable with sesame Ginger beef and greens and Asian lemon chicken with herbs **Or** Chicken Stir fry \* Snow Peas, Baby Corn, and Broccoli Stir Fry\* Garlic Fried Rice with Spring Onions and Ginger\* Assorted pastries and Fortune Cookies Assortment of Soft Drinks and Juices Freshly Brewed Coffee & Selection of Specialty Teas



#### Lunch- Friday: OLD MEXICO Baby Romaine, Arugula, Apples, Nuts, and Cranberries, Roasted Corn and Black Bean Salad with Ranch & Vinaigrette Dressings Chicken Enchilada's Mexican Lasagna Tri Color Nachos with house dip Spanish rice Churros Assortment of Soft Drinks and Juices Freshly Brewed Coffee & Selection of Specialty Teas

#### Full Hot & Cold Beverage Station ONLY Minimum 10-35 people

Freshly brewed coffee & Selection of specialty teas Assorted chilled soft Drinks & Specialty Juices

\$12 per person plus gratuities & taxes



	Approx.	Height	Class	Theatre	No Dance	No Dance	Dance	Dance	Standup	Square
	Dimension		Room		Round	Banquet	Round	Banquet	Reception	Feet
Tiberio	68 x 48	17'	140	425	275	350	225	300	500	3,264
Tiberio A	34 x 48	17'	60	200	100	140	85	125	200	1,632
Tiberio B	34 x 48	17'	60	200	100	140	85	125	200	1,632
Madrid	70 x 38	17'	100	300	175	250	145	225	400	2,660
Barcelona	26 x 48	9' 6"	82	125	60	100	50	80	175	1,248
Barcelona A	26 x 24	9' 6"	30	50	30	45	n/a	30	50	624
Barcelona B	26 x 24	9' 6"	14	30	20	30	n/a	20	30	551
Salon B	23 x 24	9'	16	40	32	40	n/a	24	30	545
Salon C	24 x 24	9'	20	45	32	40	n/a	24	50	552
Salon D	24 x 24	9'	20	45	32	40	n/a	24	50	576

### **Banquet Room Capacities**



### Meeting Room Rentals

	Weekdays & Sundays				Fridays & Saturdays			
	7am – 5pm	6pm - 1am	24 hours	7am – 5pm	6pm – 1am	24 hours		
Tiberio	\$750.00	\$750.00	\$1000.00	\$750.00	\$1200.00	\$1200.00		
Tiberio A	\$550.00	\$550.00	\$600.00	\$550.00	\$600.00	\$900.00		
Tiberio B	\$550.00	\$550.00	\$600.00	\$550.00	\$600.00	\$900.00		
Madrid	\$650.00	\$650.00	\$800.00	\$650.00	\$1000.00	\$1000.00		
Barcelona	\$550.00	\$550.00	\$650.00	\$550.00	\$550.00	\$650.00		
Barcelona A	\$350.00	\$350.00	\$500.00	\$350.00	\$350.00	\$500.00		
Barcelona B	\$350.00	\$350.00	\$500.00	\$350.00	\$350.00	\$500.00		
Salon B	\$300.00	\$350.00	\$400.00	\$300.00	\$350.00	\$400.00		
Salon C	\$300.00	\$350.00	\$400.00	\$300.00	\$350.00	\$400.00		
Salon D	\$300.00	\$350.00	\$400.00	\$300.00	\$350.00	\$400.00		
Courtyard	\$325.00	\$325.00	\$400.00	\$325.00	\$325.00	\$400.00		

#### Meeting room Packages includes

- ✓ Meeting Room
- ✓ Meals and Breaks as per individual choice
- ✓ 1 Flipchart with Markers (additional \$30.00 each)
  - ✓ Computer projector & Screen
  - ✓ Room Set up and Clean up
    - ✓ Jugs of Ice Water
      - ✓ Candies
    - ✓ Notepads and Pens
  - ✓ High Speed Wireless Internet
    - ✓ Complimentary Parking



#### **General Information and Policies**

#### **FOOD & BEVERAGE**

- Any Food & Beverages consumed in your meeting or banquet room must be solely supplied by the Ramada Airlane Hotel Thunder Bay, excluding Wedding cakes. Food & Beverage supplied by the Hotel must remain on hotel property. Food items not consumed during the event remains at the hotel.
- We are governed by Provincial Liquor Laws & the Department of Health. No Liquor will be permitted outside normal licensing hours. All Liquor must be distributed by the Hotel.
- All details concerning Food & Beverage must be finalized at least two (2) weeks prior to function date. Our Sales and Catering Team will be happy to assist with menu selections, floor plans and room arrangements.
- Prices quoted are for ninety days and are subject to change: thereafter
- Meals must be served within one-half hour of the agreed service time, or a late charge of \$100.00 per hour will be assessed.
- Function rooms are assigned in accordance with your estimate of the number of persons anticipated. Should your final guarantee decrease or increase, we reserve the right to change rooms with notification to the organizer.

#### TAXES; SERVICE CHARGE AND OTHER CHARGES

All prices are quoted in Canadian currency and exclusive of applicable taxes and service charges. A **\$1000 nonrefundable deposit** will be taken for each day of event, upon signing of contract, with a Valid Credit Card. All, of the following will be added to the final bill. We reserve the right to cancel your booking if the deposit has not been received within 1 month of booking. **100 % of the anticipated cost is due three weeks prior to the function date.** Any additional charges accumulated the day of your function are to be settled with a Valid Credit card on file:

- FOOD & BEVERAGE (including alcohol): 13% HST, 15% Service Charge (service charges added to 13% HST)
- Function Room Rental: 13% HST
- Guest Rooms: 13% HST



#### CANCELLATION

If the function is cancelled less than 48 hours prior to the reserved date, the rental charge and 100% of the estimated food and beverage cost is due.

#### MANDATORY GOVERNMENT SOCAN FEE

Please note a SOCAN- Canada Tariff No.8 fee will be charged for a function with Music and Dancing.

#### **GUARANTEED NUMBERS**

A guaranteed number of people attending, and any necessary food and beverage details are required one (1) week prior to the event. Ramada Airlane Hotel Thunder Bay will charge for the number guaranteed or the actual number of people served; whichever is greater. Should the final guaranteed number of persons fall short of the minimum guarantee originally stipulated in the function contract; Ramada Airlane Hotel Thunder Bay reserves the right to re-assign a suitable function room; to bill for the minimum guaranteed stipulated and/or impose a function room rental charge; plus, applicable taxes and gratuities.

#### COAT CHECK

The Catering Office will arrange for either complimentary coat check facilities at a charge of \$100.00 per attendant (one attendant up to 150 guests or less) or on an individual cash basis at \$2.00 per garment. The hotel reserves the right to provide a staffed coat check from September to May at a cost of \$2.00 per garment to your guests. If you would like to pay for this service, please advise the Catering Office.

#### AUDIO-VISUAL EQUIPMENT

The Catering Office will arrange for rental audiovisual equipment, which you may require for meeting or program activities. Please place your audio-visual order with the Catering Office a minimum of 72 hours prior to your scheduled function to ensure availability.

#### FLOOR PLANS, ROOM ARRANGEMENTS AND STAGES

Can be provided for all functions. Staging is available at no charge. Stage heights are either 8" or 24".



#### DECORATIONS

Any decorations are the responsibility of the individual renting the room. We would be happy to help you arrange setting up the room to your desired look. If you wish to decorate before your function this must be discussed with the Catering Office to be sure the room is not booked. No nails, tacks, hooks, screws, or staples may be added to the walls. Only low tack tape may be used to secure anything to surfaces in the meeting rooms. Please advise the Catering Office if you have any banners that need to be hung.

#### OTHERS

Functions under 20 persons are subject to a \$30.00 labor charge.

Due to overtime wages, on statutory holidays a charge of \$5.00 per person will be added to your menu selection.

Should the scheduled starting time of the function be delayed by more than 30 minutes without prior notification, a labor charge will be applied to the account.

For any breakfast served before 6:00 a.m. a \$3.00 additional charge per person will be added to our published menu price.

Prices are current and subject to change. All food items are subject to H.S.T.

A 15% service charge is added to all food and beverage service and is subject to H.S.T.