





WELCOME

Thank you for considering the Ramada Plaza Hotel of Hagerstown as the host for your event. Our mission is to provide all of our guests with a level of service, quality of food, and cleanliness of accommodations that are second to none. We will keep our facilities and services competitively priced to provide our customers the very best value for their money.





We are proud to offer:

- 158 Spacious Guest Rooms
- 11 Meeting and Banquet Spaces
- Plenty of Parking
- Audio Visual Equipment
- Presidential Plaza Suite with Jacuzzi
- Discounted Guest Accommodations for Groups
- Guest Discount for our on site Restaurant
- Large Indoor Pool
- Business Center
- Fitness Center
- Customized On Site Event Coordinator
- Outdoor Event Space







MEETING BANQUET SPACE

With 10 meeting and banquet spaces ranging from 700 to 2800 square feet, the Ramada Plaza Hotel of Hagerstown is the perfect location to hold virtually any type of event. Specializing in wedding receptions, business meetings, conferences, and trade shows, our Sales Department will work closely with you to ensure all your needs are cared for.

ROOM	SIZE	SQUARE FEET	U-SHAPE	BANQUET	RECEPTION	CLASSROOM	THEATER
Cumberland Rooms	71 x 40	2840	-	180	180	132	240
Cumberland South	25 x 40	1000	30	60	-	36	60
Cumberland Central	28 x 40	1120	32	70	-	48	70
Cumberland North	18 x 40	720	27	40	-	24	40
Annapolis Room	27 x 27	729	24	40	-	24	40
Chesapeake Room	27 x 27	729	24	40	-	24	40
Antietam Room	26 x 32	832	24	50	-	33	50
Pen Mar Room	35 x 38	1200	30	70	60	36	60
Board Room	26 x 14	364			Table for 8		
Executive Board Room	26 x 14	364			Table for 10	ı	









MORNING BREAK MENU

*Pricing based per person.

4 Hour Minimum

Coffee Is All I Need (\$5.50)

Freshly Brewed Regular and Decaf Coffee Hot Tea

Rise and Grind (9.25)

Freshly Brewed Regular and Decaf Coffee Hot Tea Granola Bars Whole Fruit—Apples, Oranges, Bananas OR Fruit Medley

A Little Something Extra (\$8.75)

Freshly Brewed Regular and Decaf Coffee Hot Tea Pastries or Scones Mini Muffins

Espresso Yourself (\$14.00)

Customize Your Beverage Station: Freshly Brewed Regular and Decaf Coffee and Flavored Creamers, Hot Tea, Fruit and Yogurt Parfait Bar: Vanilla Yogurt, Granola, and Assorted Freshly Cut Fruit. Fruit Juice-Apple, Orange, Cranberry Juice



A La Carte

\$4.25
\$3.00 per Glass
\$1.95
\$2.00
\$3.75
\$2.75
\$2.50
\$2.00
\$2.50
\$3.00-Plain w/Cream
Cheese
\$1.00
\$20.00



BREAKFAST BUFFET MENU

30 Person Minimun

*Pricing based per person.

Basic Breakfast Buffet (\$14.25)

Butter and Jellies Home Fries Assorted Muffins Scrambled Eggs Bacon and Sausage Freshly Brewed Regular and Decaf Coffee

Deluxe Breakfast Buffet (\$18.00)

Butter and Jellies
Assorted Juice-Apple, Cranberry, Orange(Choose 2)
Assorted Muffins
Scrambled Eggs
Bacon and Sausage
Home Fries
Fresh Fruit Medley
Pancakes/French Toast Sticks
Freshly Brewed Regular and Decaf Coffee

Super Deluxe Breakfast Buffet (\$21.00)

Butter and Jellies
Assorted Cold Cereals
Assorted Muffins
Scrambled Eggs
Bacon and Sausage
Home Fries
Fresh Fruit Medley
Fruit and Yogurt Parfait
Pancakes or French Toast Sticks
French Toast Casserole upcharge \$1.00
Freshly Brewed Regular and Decaf Coffee
Sausage Gravy & Biscuits or
Chipped Beef gravy & Biscuit

Healthy Start Buffet (\$17.00)

Healthy Breakfast Wraps
Fruit and Yogurt Parfait
Whole or Fresh Cut Fruit-Honey Dew, Cantaloupe,
Pineapple
Juice
Freshly Brewed Regular and Decaf Coffee

Brunch Buffet (\$28.00)-Till 11AM

Scrambled Eggs
Bacon and Sausage
Home Fries
Fresh Fruit
French Toast Casserole
Biscuit & Gravy
Blueberry/White Chocolate Bread Pudding
Baked Chicken Pieces OR Grilled Chicken Breast
Baked Ziti OR Stuffed Shells
Assortment of Scones, Danishes, Mini-Muffins
Freshly Brewed Regular and Decaf Coffee

A La Carte

Assorted Breakfast Sandwiches	\$6.00
Healthy Breakfast Wraps	\$6.00
(3) French Toast Sticks	\$5.00
Mini Breakfast Quiche	\$6.00
(2) Assorted Scones	\$4.25
Assorted Muffins	\$2.50
Assorted Cereal	\$2.50
Fruit Juice	\$3.00
Canned Fountain Soda	\$2.00



BREAKFAST CONT' Y ENU

30 Person Minimum

*Pricing based per person.

INTERACTIVE STATIONS

Parfait Bar \$9.00 per person

Create your parfait with vanilla yogurt, assorted fresh cut fruit, nuts and granola.



Omelet Station \$13.00 per person

+ \$15.00 attendant fee

Have your customized omelet made right in front of you! With several ingredients to choose from such as bacon, mushrooms, tomatoes and cheese you are sure to make the perfect omelet.



PLATED LUNCH M EN U

LIGHTER OPTIONS

Served with your choice of dessert and Drink Station

*Pricing based per person. 20 Person Minimum



Plaza Prime Rib Sandwich (\$17.00)

Thin-sliced slow roasted prime rib piled high on a toasted Kaiser Roll served with lettuce and tomato. Served with homemade chips or steak fries.

Fireside's Famous Crab Cake Sandwich (\$26.00)

Our Broiled Lump Crab Caked Served on a Kaiser Roll with Lettuce, Tomato and Pickles. Served with homemade chips or steak fries.



Grilled Chicken Sandwich (\$13.00)

Charbroiled Chicken Breast served on a Kaiser Roll with lettuce, tomato, and pickle. Served with homemade chips or steak fries.

Turkey Club Sandwich or Wrap (\$13.00)

Classic triple deck sandwich with turkey, ham, bacon, cheese, lettuce and tomato served on toasted bread or choose to make it a wrap. Served with homemade chips or steak fries.

Hot Open Faced Roast Beef Sandwich (\$14.00)

Roast Beef and Gravy atop a slice of bread served with mashed potatoes. Served with homemade chips or steak fries.



Grilled Chicken Caesar Salad (\$14.00)

Fresh romaine lettuce, homemade croutons, Caesar dressing topped with grilled chicken.

Cranberry Pecan Chicken Salad (\$14.00)

Garden salad, sweet dried cranberries, bacon, honey roasted pecans, bleu cheese vinaigrette topped with grilled chicken.

Chef Salad (\$14.00)

Garden salad, ham, turkey, bacon, cheddar cheese, cucumbers, tomato and egg.



Cobb Salad (\$14.00)

American garden salad made from chopped salad greens, bacon, eggs, tomato, scallions, cheddar and blue cheese crumbles topped with grilled chicken.

Chicken or Tuna Salad Platter (\$14.00)

Your Choice of Chicken of Tuna Salad on a bed of lettuce, served with wedged tomatoes and hard broiled eggs. Served with homemade chips or steak fries.



PLATED LUNCH CONT' | F | |

ENTREES

*Pricing based per person. 30 Person Minimum

8oz Prime Rib of Beef Au Jus (\$27.00)

Well aged beef encrusted with our special blend of herbs and spices slow roasted cooked Medium-Well.

Beef Tip Burgundy Over Noodles (\$16.00)

Tender tips of beef in a rich Burgundy sauce with a bold red wine flavor served with egg noodles.

Roasted Pork and Sauerkraut (\$15.00)

6 oz of perfectly roasted pork topped with sauerkraut.

Baked New England White Fish (\$22.00)

Baked delicate white fish in a light butter crumb seasoning.

Stuffed Pasta Shells (\$14.00)

Pasta shells stuffed with ricotta cheese topped with marinara sauce and mozzarella cheese served with vegetable only.

Chicken Marsala (\$22.00)

Sautéed chicken breast with mushrooms in a rich Marsala wine sauce.

Fireside's Famous Single Crab Cake (\$26.00)

4 oz. of Jumbo lump crab meat gently tossed in a rich Maryland style dressing and broiled until golden brown.

Bar-B-Que Chicken Breast (\$18.00)

Tender grilled chicken breast topped with a sweet and tangy Bar-B-Que sauce.

Roast Turkey with Filling (\$18.00)

Flavorful roasted turkey breast with in-house made bread filling.

Oven Baked Chicken (\$16.00)

Fresh chicken seasoned and baked to perfection.

Stuffed Chicken Breast (\$16.00)

Tender baked chicken breast stuffed with in-house made bread filling.

Chicken Cordon Bleu (\$18.00)

Breaded chicken breast stuffed with ham and Swiss cheese.

ACCOMPANIMENTS All entrée's will receive the same 2 sides.

Peas Whole Baby Carrots Steamed Broccoli California Blend Corn Steak Fries Mashed Potatoes Potato Salad Macaroni and Cheese Macaroni Salad Ice Cream
Sherbet
Peach Melba
Chocolate Mousse
Strawberry Shortcake
Chef's Choice of Cake

Please add 20 % Service Charge and 6% Maryland State Tax to all items. Prices and Availability are subject to change without notice.

RAMADA PLAZA



BUFFET LUNCH MENU

30 Person Minimum

*Pricing based per person.

Deli Lunch Buffet (\$15.95)

Hot Soup of the Day

Your Choice of Three Meats: Honey Glazed Ham, Turkey, Corn Beef, Tuna Salad, Egg Salad, Chicken Salad Your Choice of Two Cold Salads: Potato Salad, Macaroni Salad, Pasta Salad, Cole Slaw Rolls & Assorted Condiments

Fixings: Assorted Sliced Cheese, Lettuce, Sliced

Tomatoes, Sweet Onions

Dessert: Ice Cream, Sherbet, Peach Melba, Strawberry shortcake, Chef's Choice of Cake **Beverage Station:** Coffee, Iced Tea, Hot Tea, Water

Soup and Spuds Buffet (\$15.95)

Hot Soup of the Day

Fresh Baked Potatoes and Baked Sweet Potatoes Fixings: Shredded Cheddar Cheese, Bacon Bits, Sour Cream, Chives, Butter, Brown Sugar, Cinnamon, Pecans, Mini Marshmallows

House Salad with Assorted Dressings

Your Choice of Dessert: Ice Cream, Sherbet, Peach Melba, Strawberry shortcake, Chef's Choice of Cake Beverage Station: Coffee, Iced Tea, Hot Tea, Water

South of the Border (\$18.95)

Flour Tortillas, Corn Shells, Season Beef, Season Chicken, Spanish Rice, Refried Beans, Shredded Cheese, Shredded Lettuce, Diced Tomatoes, Black Olives, Onions, Sour Cream, Pico De Gallo, Homemade Salsa,

Guacamole \$.75c extra per person

Beverage Station: Coffee, Iced Tea, Hot Tea, Water Desserts-Ice Cream, Sherbet, Peach Melba,

Strawberry shortcake, Chef's Choice of Cake

Under Wraps (\$19.95)

Assorted Wraps: Buffalo Chicken Wrap, Chicken Caesar Wrap, Chef Wrap, Vegetarian Wrap

Your Choice of One Cold Salad: Greek Pasta Salad,

Pasta Salad, Potato Salad, Cole Slaw

Homemade Chips served with Loaded Chip Dip Dessert: Ice Cream, Sherbet, Peach Melba, Strawberry shortcake, Chef's Choice of Cake Beverage Station: Iced Tea, , Water, Coffee

Backyard Lunch Buffet (\$18.95)

Your Choice of Two Entrees Choose Two: Pulled Pork, Bar-B-Que Chicken, Grilled Chicken, Baked fresh Seasoned Chicken

Your Choice of Two Side Items: Corn on the Cob, Baked Beans, Macaroni and Cheese, Mashed Potatoes and Gravy

Your Choice of Two Cold Salads: Potato Salad, Macaroni Salad, Pasta Salad, Cole Slaw

Corn Bread OR Slider Rolls Or 1/2 & 1/2 Your Choice of Dessert: Ice Cream, Sherbet, Peach Melba, Strawberry shortcake, Chef's Choice of Cake Beverage Station: Coffee, Iced Tea, Hot Tea,

Water

Italian Buffet (\$17.95)

Spaghetti Noodles, Meatless Marinara Sauce, Or Meat Sauce, Breaded Chicken covered in Marinara Sauce with mozzarella Cheese, Green Beans, Garlic Bread.

Salad Bar: Cucumbers, Grape Tomatoes, Lettuce Mix, Sliced Red Onions, Croutons, Assorted Dressings.

Beverage Station: Coffee, Iced Tea, Hot Tea, Water

Desserts-Ice Cream, Sherbet, Peach Melba, Strawberry shortcake, Chef's Choice of Cake



AFTERNOON BREAK MENU

*Pricing based per person.

Happy Trails (\$10.00)

Choose two types of trail mix to offer to your guests: Traditional Mix, Tropical Mix, Cookies and Cream, Health Nut, Chocolate Peanut Butter, S'mores, or Create Your Own!

Take Me to The Movies (\$12.00)

Fresh Popped Popcorn Popcorn Flavoring Candies (Hershey Kisses, M&Ms, Etc) Soft Drinks Ice Water

Maryland Munchies (16.00)

Fireside's Homemade Chips Sprinkled with Old Bay and Served with Loaded Chip Dip (We dare you to eat just one!)
Soft Pretzel Stix with Cream Cheese

Soft Pretzel Stix with Cream Cheese Soft Drinks Water

A La Carte

Fruit Juice	\$3.00
Bottled Water	\$1.95
Can Soda	\$2.00
Fruit Medley	\$3.25
Whole Fruit	\$3.75
Yogurt	\$2.50
Granola Bar	\$2.00
Cookies	\$2.50
Brownies	\$2.50

Salty and Sweet, The Perfect Treat! (13.00)

Assorted Fresh Baked Cookies
Fireside's Homemade Chips
Pretzels
Soft Drinks
Ice Water
**Add our signature loaded chip dip for an additional \$2.50
per person!

Chocolate Makes Everything Better (\$13.00)

Assorted Cookies Chocolate Fudge Brownies Soft Pretzel Stix with Cream Cheese Fresh Brewed Ice Tea Lemonade Ice Water

Light and Fit (\$18.00)

Granola Bars Mixed Fresh Cut Fruit Assorted Cheeses Veggies Fresh Brewed Ice Tea Ice Water



HORS D'OEURVES *Pricing ba

*Pricing based per person.

STATIONED DISPLAYS

Back to the Basics (\$13.00)

Fruit Display with a Grand Marnier Fruit Dip Vegetable Display with Ranch Dip Cheese and Cracker Display

International (\$14.00)

Smoked Chicken Quesadilla Swedish Meatballs Mini Egg Rolls

Backyard Fun (\$20.00)

Franks en Croute Pulled Pork Sliders Mini Burger Lollipops Buffalo Chicken Dip Cole Slaw Shooters

Vegetarian Delight (18.00)

Vegetable Quesadilla Spinach and Artichoke Dip with Bread and Chips

Land and Sea (\$26.00)

Shrimp Cocktail Scallops Wrapped in Bacon Bar-B-Que or Swedish Meatballs Buffalo Chicken Dip Fruit and Cheese Display









HORS D' OEURVES CONT'

*Pricing based per person.

A LA CARTE

Dips

Crab Dip w/Breads & Chips (\$9.40) Spinach & Artichoke Dip served with Breads & Chips (\$7.40) Loaded Chip Dip served with Homemade Made Chips (\$4.95) Hummus (\$4.95) Nacho Dip (\$4.25) Buffalo Chicken Dip (\$7.50)



Seafood

Cocktail Shrimp (\$7.50) Scallops wrapped in Bacon (\$9.00) Mushroom Caps Stuffed with Crab (\$7.50) Crab Rangoon (\$7.50)

Vegetarian

Asparagus Wrapped in Filo and Asiago Cheese (\$6.00) Vegetable mini Spring Rolls (\$4.50) Vegetarian Antipasti Skewer (\$6.00) Vegetable Quesadilla (\$6.00)

International

Asian chicken Sauté (\$6.00) Smoked Chicken Quesadilla (\$6.00) Assorted Mini Spring Rolls (\$6.00)

On The Lighter Side

Fruit Kabob Display (\$6.25) Assorted Vegetable Tray (\$4.80) Individual Crudités (\$4.25) Assorted Fruit and Cheese Tray (\$5.80) Assorted Cheese Tray (\$5.80) Cheeseball with Crackers (\$4.80) Caprese Pops (\$5.80) Chips (\$2.50) Pretzels (\$2.25)

Additional Hors D' Oeuvres

Assorted Finger Sandwiches (\$4.00) Meatball Sliders (\$4.50) Pulled Pork Sliders (\$4.50) Buffalo Chicken Sliders (\$450) Hamburger Sliders (\$4.50) Mini Rubens (\$4.50) Assorted Mini Quiche (\$6.00) Buffalo Wings (\$6.00) Bar-B-Que or Swedish Meatballs (\$6.00) Mushroom Caps Stuffed with Sausage (\$6.00)





PLATED DINNER MEDITION OF THE PLATED

*Pricing based per person.

*Served with a house salad, your choice of two sides and your choice of one dessert. Please see buffet section for options.

BEEF

Filet Mignon (Market Price)

6 oz. or 8 oz. of Choice Black Angus beef tenderloin aged to perfection for flavor and tenderness.

Prime Rib

(8oz. \$28.00) (12oz. \$33.00) (16oz. \$41.00) Aged beef encrusted with our special blend of herbs and spices slow roasted cooked Medium Well

London Broil (\$23.95)

Certified Black Angus flank steak marinated and cut across the grain into thin strips and served in a mushroom sauce.

Beef Kabob (\$24.95)

Tender cuts of beef skewered with peppers, onions, mushrooms, and cherry tomatoes.

CHICKEN

Hawaiian Chicken (\$26.00)

Sweet and tangy marinated chicken breast grilled and cooked to perfection.

Grilled Marinated Chicken

(\$23.00)

Grilled chicken marinated in a robust Italian dressing.

Chicken Cordon Bleu (\$23.00)

Breaded chicken breast stuffed with ham and Swiss cheese

Stuffed Chicken Breast (\$23.00)

Tender grilled chicken breast stuffed with our traditional bread stuffing.

Chicken Marsala (\$26.00)

Sautéed chicken breast with mushrooms in a rich Marsala wine sauce.



PLATED DINNER CONT' MENU

SEAFOOD

*Pricing based per person. 30 PERSON MINUMUM (All Entrees with receive the same 2 sides)

Broiled Haddock (\$26.00)

Fresh Atlantic haddock, seasoned with white wine lemon butter and broiled .

Maryland Crab Cakes (Market Price)

4 oz. of Jumbo lump crab meat gently tossed in a rich Maryland style dressing and broiled golden brown.

*Available in Single or Twin

Flounder (\$33.00)

10 oz Flounder Fillet seasoned with lemon butter, then broiled.

*Also available stuffed with our specialty crab stuffing.

Norwegian Salmon (\$29.00)

Pan seared and finished with a light citrus glaze, topped with mandarin orange segments.

VEGETARIAN

Stuffed Pepper (\$19.00)

Cooked stuffed pepper with chef's choice of assorted roasted vegetables.

Asian Stir Fry (\$19.00

Sautéed vegetables with a spicy mandarin orange sauce over fried rice.

Stuffed Portobello Mushroom (\$20.00)

Plump Portobello mushrooms are marinated in balsamic vinegar and seasonings, then topped with a savory stuffing of spinach, eggplant, artichoke hearts, tomatoes and Parmesan cheese.

Pasta Primavera (\$19.00)

Chef's choice of pasta with fresh vegetables and marinara sauce.

Vegetable Lasagna Rolls (\$19.00)

Lasagna noodles rolled with spinach and cheese with a marinara sauce.

Eggplant Parmesan (\$19.00)

Hand breaded seasoned eggplant, topped with our homemade marinara sauce and mozzarella cheese, served over thin spaghetti.



BUFFET DINNER MENU

30 Person Minimun

*Pricing based per person

*All buffets includes house salad with assorted dressings, warm rolls & butter, coffee, hot tea, and iced tea. Children 5 & Under FREE, 6-11 Half Price

Buffet 1 (\$26.95)

Your Choice of One Chicken Entrée, One Beef Entrée, Two Hot Side Items, One Cold Salad Choice, and One Choice of Dessert

Buffet 2 (\$32.95)

Your Choice One Chicken Entrée, One Beef Entrée, One Pasta Entrée, Two Hot Side Items, One Cold Salad Choice and One Choice of Dessert

Buffet 3 (\$37.95)

Your Choice of One Chicken Entrée, One Beef Entrée, One Pasta Entrée, One Seafood Entrée, Two Hot Side Items, One Cold Salad Choice and One Choice of Dessert



BEEF

Sliced Beef Au Jus
Beef Tenderloin with Burgundy Demi-Glaze over Egg Noodles
Old Fashion Pot Roast with Roasted Vegetables
Barbecue Beef Tips Over Rice
Pepper Steak with Special Brown Sauce Sautéed Peppers and Onions
Beef Stroganoff in a Rich Cream Sauce
Top Round of Beef au Jus (Additional \$45 Carver Fee)

CHICKEN

Chicken Marsala
Grilled Marinated Chicken Breast
Baked Fresh Seasoned Chicken
Stuffed Chicken Breast (Traditional Bread Stuffing)
Grilled Chicken Breast with Lemon Thyme Jus
Chicken Breast with Wild Mushrooms in a Sherry Herb Sauce
Pan Seared Chicken Breast with Sundried Tomato and Basil Cream Sauce
Italian Stuffed Chicken Breast (Goat Cheese, Basil, Mozzarella, Cream Cheese and Tomatoes)
Herbed Stuffed Chicken (with Leeks, Rosemary, Thyme, and Dijon mustard)

Please add 20 % Service Charge and 6% Maryland State Tax to all items. Prices and Availability are subject to change without notice.

RAMADA PLAZA



BUFFET DINNER MENU

PASTA

Grilled Vegetables with Pasta in a Wine Herb Sauce



Fettuccine Alfredo Primavera
Vegetable Lasagna
Macaroni and Cheese
Stuffed Shells Baked
Ziti with Meat Sauce
Baked Lasagna with Meat Sauce

SEAFOOD

Grilled Salmon with Mango Salsa
Teriyaki Salmon
Lemon Sole
Coconut Crusted Tilapia
Roasted Garlic and Lemon Cod
Seafood Newburg over Rice



ACCOMPANIMENTS

Real Creamy Whipped Potatoes
Oven Roasted Potatoes
Scalloped Potatoes
Rosemary Roasted Red Potatoes
Caramelized Sweet Potatoes
Wild Rice Pilaf
Honey Glazed Carrots
Fresh Garden Peas
California Blend
Italian Blend
Green Beans
Confetti Corn
Traditional Corn
Steamed Broccoli

COLD SALADS

Country Potato Salad Cucumber and Onion Salad Italian Pasta Salad Cole Slaw Macaroni Salad Rotini Pasta Salad

DESSERTS

Chocolate Mousse Sherbet Ice Cream Strawberry Shortcake Peach Melba Cake



BEVERAGE M F N U

Can Soda\$2.00 per person per canFruit Punch\$3.25 per personLemonade\$3.25 per personIced Tea or Sweet Tea\$3.25 per personSports Drinks\$4.25 per person per bottleBottled Water\$1.95 per person per bottleCoffee and Hot Tea Service\$3.50 per person

ALCOHOLIC

BAR

ITEM	HOSTED	CASH
House Brands	\$6.50	\$7.00
Call Brands	\$7.00	\$7.50
Premium Brands	\$8.00	\$8.50
Domestic	\$4.50	\$5.00
Imported	\$5.50	\$6.00
House Wine	\$5.50	\$6.00
Specialty Martini's	\$8.00	\$9.00

Bartender Fee

\$50 for First Hour \$15 for Each Additional Hour (3 Hour Minimum)

Please add 20 % Service Charge and 9% Maryland State Tax to all items. Prices and Availability are subject to change without notice.

RAMADA PLAZA