



RAMADA[®]

Hotel & Conference Center

Special Events

Menu

2402 North Forest Road
Getzville, New York 14068
(716) 636-7500 Hotel (716) 636-8296 Fax
www.ramadahotelamherst.com

***Thank you for your interest in
The Ramada Hotel & Conference Center!***

Our professional Conference staff is dedicated to making your event a success. At the Ramada Hotel, we pride ourselves on being the “Conference Experts.” Through extensive training and vast conferencing experience, our sales team will help you design your event to meet and exceed your every expectation.

We take great pride in our facility and range of services...

- 120 Newly Remodeled Hotel Rooms
- 14 State of the art conference rooms
- Meeting facilities for groups up to 300 people
- Audio and Visual support to make your meeting more productive
- Wireless high-speed internet access available in all of our guest and conference rooms
- A brand new full service restaurant, “Embers Grill”
- On-Site fitness Center
- Shuttle service to and from airport, area shopping and health clubs
- Convenient Location to the airport and Downtown Buffalo



If there is anything we can offer that you cannot find on our menu,
please feel free to ask your sales coordinator.

Our Conference and Special Events staff will work closely with you
to custom design a menu that meets all your needs.

Breakfast and Brunch Buffets

Based on a minimum of 20 people (excluding Continental)

Continental

Chef's choice of Fruit Pastries, Breakfast Breads, Mini Muffins and Bagels
Whipped Butter,
Fruit Preserves and Cream Cheese
Fresh Fruit Juices
Coffee, Decaf and International Teas
\$8.95

Breakfast Buffet

Fresh Sliced Fruit
Scrambled Eggs
Chef's choice of Fruit Pastries, Breakfast Breads, Mini Muffins and Bagels
Whipped Butter,
Fruit Preserves and Cream Cheese
Fresh Fruit Juices
Coffee, Decaf and International Teas
\$10.95

Deluxe Breakfast Buffet

Fresh Sliced Fruit
Chef's choice of Fruit Pastries, Breakfast Breads, Mini Muffins and Bagels
Whipped Butter,
Fruit Preserves and Cream Cheese
Scrambled Eggs
Breakfast Potatoes
Sausage and Bacon
Fresh Fruit Juices
Coffee, Decaf and International Teas
\$12.95

Brunch Buffet

Fresh Sliced Fruit
Imported and Domestic Cheese Display
Chef's choice of Fruit Pastries, Breakfast Breads, Mini Muffins and Bagels
Whipped Butter,
Fruit Preserves and Cream Cheese
Scrambled Eggs
Chef Salad
Breakfast Potatoes
Sausage and Bacon
Penne Pasta Marinara
Ham Steaks
A Selection of
Fresh Fruit Juices
Coffee, Decaf and International Teas
\$16.95

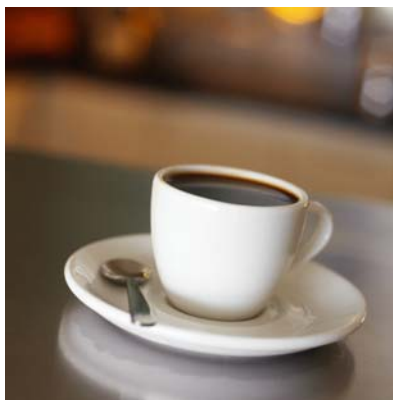


Meeting Extras...

Morning Refresh of Coffee* <i>(Coffee, Decaf & Teas)</i>	\$2.95pp
Morning Refresh of Beverages* <i>(Juices, Coffee, Decaf & Teas)</i>	\$3.95pp
All Day Beverage Service**	\$6.95pp
Afternoon Beverage Service* <i>(Assorted Sodas, Water, Coffee, Decaf & Teas)</i>	\$3.95pp
Assorted Sodas on Consumption	\$2.50/each
Coffee <i>(Regular or Decaf)</i>	\$27.00/Gallon
Assorted Bagels or Muffins	\$22.00/Dozen
Afternoon Break – Choice of one* <i>(Assorted Cookies & Brownies, Chips, Popcorn, Crudités with Bleu cheese, Granola Bars, Yogurt Cups or Hot Soft Pretzels)</i>	\$1.95pp
Pitchers of Soda, Iced Tea or Lemonade	\$5.95/each
Fresh Fruit Display	\$2.00pp
Imported & Domestic Cheese & Crudité Display*	\$2.50pp
Imported & Domestic Cheese & Fresh Fruit Display*	\$3.00pp

**Based on 1 hour of service*

***Based on an 8 hour meeting*



Lunch Buffets

Based on a minimum of 20 people

Sit Down Lunch Meals Available upon Request off the Private Party Menu

Deli Buffet

Fresh Garden Salad

Or Seasonal Soup Selection

Turkey, Ham, Roast Beef & Tuna

American, Provolone and Swiss

Fresh Rolls and Breads

Assorted Toppings & Condiments

Assorted Cookies & Brownies

Or Ice Cream with Chocolate Sauce*

Assorted Sodas, Mineral Water,

Coffee, Decaf and International Teas

\$14.95

WNY Buffet

Fresh Garden Salad

Buffalo Style Chicken Wings

Roast Beef on Weck

Assorted Pizzas

Assorted Condiments

Assorted Cookies & Brownies

Or Ice Cream with Chocolate Sauce*

Assorted Sodas, Mineral Water,

Coffee, Decaf and International Teas

\$15.95

Fajita Bar

Fresh Garden Salad

Mexican Rice

Nachos & Salsa

Marinated Grilled Chicken Strips

Marinated Grilled Beef Strips

Fajita Fixings (Lettuce, Tomato, etc...)

Assorted Cookies & Brownies

Or Ice Cream with Chocolate Sauce*

Assorted Sodas, Mineral Water,

Coffee, Decaf and International Teas

\$16.95

**Upgrade to our Assorted Dessert Station for an additional \$2.50 per person*

Hot Buffet

Fresh Garden Salad

Chef's Choice Vegetable & Starch

Penne Pasta Marinara

Baked Chicken

Assorted Condiments

Fresh Rolls & Breads

Chef's selection of Assorted Desserts

Assorted Sodas, Mineral Water,

Coffee, Decaf and International Teas

\$16.95

Deluxe Lunch Buffet

Fresh Garden Salad

Tri-Color Tortellini Alfredo

Chef's choice of Vegetable and Starch

Sliced Top Round of Beef

Baked Chicken

Chef's selection of Assorted Desserts

Assorted Sodas, Mineral Water,

Coffee, Decaf & International Teas

\$18.95

Hors d'oeuvres Displays and Packages

Based on a minimum of 20 people

Assorted Bruschetta Display

Tomato Bruschetta, Black Olive Tapenade,
Eggplant Caponata on Toasted Garlic Rounds

\$4 per person

Assorted Turnover & Puffs

Grilled Vegetable with Basil Pesto and Asiago in a Phyllo Cup,
Beef Franks wrapped in a Puff Pastry,
Fried Dumplings with Dipping Sauce, Seafood Pinwheel

\$4.50 per person

Antipasto Display

Assorted Deli Meats and Relish Tray
Imported and Domestic Cheeses with Artesian Bread and Crackers

\$5.50 per person

Individual Hors d'oeuvres

Prices are per 100 pieces

Hot Hors d'oeuvres

Spanakopita
Swedish Meatballs
Jamaican Jerk Chicken Skewers
Sausage or Spinach Stuffed Mushrooms
Goat Cheese Quesadilla with
Red Onion and Cilantro
Asparagus wrapped in a Phyllo Pastry
Vegetable Spring Rolls with Dipping Sauce
Stuffed Shrimp with Goat Cheese
\$150 per 100

Bacon Wrapped Shrimp
with Horseradish BBQ Sauce
Mini Crab Cakes with Lemon Caper Mayo
Chicken and Goat Cheese Quesadilla
Pesto Grilled Chicken with Vegetable Kabobs
Warm Crab, Artichoke and
Spinach Dip with Bread Crisps
\$200 per 100

Cold Hors d'oeuvres

\$150 per 100

Crab Puffs
Assorted Finger Sandwiches
Smoked Salmon atop Potato Pancake
Salami Trumpet on Cucumber Round
with a Dill Cream Cheese

Cold Grilled Vegetable Platter
Hawaiian Skewers – Ham, Pineapple, Swiss
Cheese & Maraschino Cherry
Assorted Canapis



Appetizer Package

Included with the package

Domestic and Imported Cheese
Seasonal Fruit, Antipasto Display
Assorted Bruschetta Display
Tomato Bruschetta, Black Olive Tapenade,
Eggplant Caponata
on Toasted Garlic Rounds

Your Choice of 3 appetizers listed below

Stuffed Mushrooms – Sausage or Spinach
Spanakopita
Assorted Finger Sandwiches
Jamaican Jerk Chicken Skewers
Swedish Meatballs
Warm Crab, Artichoke and Spinach Dip
Goat Cheese and Chicken Quesadilla
Crab Puffs

Carving Station

Choice of one carved meat:

Top Round of Beef
Roast Turkey Breast
Roasted Pork Loin

(Culinary Attendant \$35.00)

\$18.00 per person

Dinner Entrees

*All Dinner Entrees include your choice of Salad
Chef's choice of Vegetable and Starch,
Fresh Coffee, Decaf and selection of International Teas*

Salad Selection

Please Select ONE of the Following

Caesar Salad

Mixed Field Green Salad

Choice of Two Dressings

Balsamic, Concord Grape Vinaigrette,

Sun-dried Tomato and Oregano or Ranch dressing

Entrees

You May Choose up to 3 items off the items listed below

Grilled Breast of Chicken with Roasted Herb Demi Glaze	\$23
Stuffed Chicken Breast with Prosciutto, Sun-dried Tomatoes, Spinach and Fontina Cheese	\$23
Chicken Marsala with Sautéed Mushrooms and Marsala Wine Sauce	\$23
Sliced Strip Loin with a Three Peppercorn Sauce	\$30
Bacon Wrapped Filet Mignon Char-Broiled with a California Red Wine Sauce	\$36
NY Strip Steak Accompanied by a garlic butter	\$28
Stuffed Pork Chop Apple Bread Stuffing and Apple Cider Sage Gravy	\$22
Roasted Pork Loin with Apricot Smoked Chili Glaze	\$22
Pan Seared Salmon Filet with Lemon Dill Beurre Blanc	\$28
Beer Battered Fish Fry fresh seasoned Atlantic cod	\$19
Vegetable Ravioli chef's choice	\$19
Spinach & Four Cheese Lasagna with Marinara Sauce and Reggiano Cheese	\$19
Grilled Vegetable Stack Crispy Puff Pastry with Tomato Basil Sauce	\$19

Dual Entrée's Selections

Choose of two for \$35.00

NY Strip Steak
Roasted Filet of Sirloin
Sliced Tenderloin
Shrimp Scampi

Pan Seared Salmon Filet
Grilled Diver Sea Scallops
Chicken Marsala
Roasted Chicken

***Plated Luncheon and
Children's Menu Selections
Available Upon Request***

Dinner Buffets

*Based on a Minimum of 20 people
Carver provided for additional \$35
Stations Menu Available Upon Request*

Traditional Dinner Buffet

Fresh Garden Salad
Choice of Two Dressings
Balsamic, Concord Grape Vinaigrette,
Sun-dried Tomato and Oregano or Ranch dressing
Rolls with Butter
Chef's choice of Seasonal Vegetables
Choice of **2 Starches & 2 Meats**
Chef's Choice Assorted Dessert Platter
Coffee, Decaf and Selection of International Teas
\$19.95 per person

Deluxe Dinner Buffet

Fresh Garden Salad
Choice of Two Dressings
Balsamic, Concord Grape Vinaigrette,
Sun-dried Tomato and Oregano or Ranch Dressing
Rolls with Butter
Chef's Choice of Seasonal Vegetables
Choice of **3 Starches & 3 Meats**
Chef's Choice Assorted Dessert Platter
Coffee, Decaf and Selection of International Teas
\$24.95 per person

Starches

Rice Pilaf
Potatoes Au Gratin
Mashed Potatoes
Baby Bakers
Twice Baked
Spinach and Four Cheese Lasagna
Tri-color Tortellini with
Garlic Parmesan Alfredo
Baked Penne Marinara

Meats

Carved Top Round of Beef
Stuffed Chicken Breast with
Traditional Bread Stuffing
Chicken Marsala
Baked Chicken
Baked Whitefish
(Lemon Pepper or Blackened Cajun)
Carved Oven Roasted Turkey Breast
Carved Pork Loin with
an Apricot Serrano Chili Glaze
Baked Ham with a Pineapple Glaze

Dessert Selections

Individual Desserts

Choice of One

Chocolate Lava Cake

Key Lime Pie

Turtle Cheesecake

Raspberry Trifle Mud Pie

NY Style Cheesecake with Raspberry or Chocolate Sauce

\$5 per person



Dessert Stations

*An impressive assortment of delicious
Homemade Whole Cakes, Mini Cheesecakes,*

Dessert Bars, Cookies and Tarts

Chef's Choice

\$8 per person

Bar Options

Cash Bar: Prices are inclusive of sales tax.

Host Bar: A service charge of 18% and applicable taxes will be applied to bar total.

(\$75.00 bartender fee will apply for all bars)

<u>Select One Brand</u>	<u>Cash Bar</u>	<u>Host Bar (on consumption)</u>
<i>House Brands</i>	\$5.00	\$4.50
<i>Premium Brands</i>	\$5.50	\$5.00
<i>Top Shelf</i>	\$6.50	\$6.00
<i>Cordials</i>	\$6.50	\$6.50
<i>Beer Domestic</i>	\$4.50	\$4.00
<i>Beer Imported</i>	\$4.75	\$4.25
<i>House Wine</i>	\$5.00	\$4.50
<i>Soda</i>	\$2.50	\$2.25

Package Bar

(Per Person Pricing)

House Brands - \$10.00 (1st Hour)

\$3.00 per person for each additional hour

Premium Brands - \$11.00 (1st Hour)

\$4.00 per person for each additional hour

Top Shelf - \$12.00 (1st Hour)

\$5.00 per person for each additional hour

(We reserve the right to limit bar hours, not to exceed 5 hours)

Wine /Beer/ Soda Bar

(Per Person Pricing)

One Hour

\$7.00

Two Hours

\$ 9.00

Three Hours

\$12.00

Four Hours

\$15.00

Punch

Champagne Punch

\$42.00 per gallon

Fruit Punch

\$29.00 per gallon

Current Brand List

HOUSE BRANDS

PREMIUM BRANDS

TOP SHELF BRANDS

Glenmore Vodka	Smirnoff Vodka	Absolut Vodka
Glenmore Gin	Beefeater Gin	Tanqueray Gin
Castillo Rum	Barcardi Rum	Barcardi Rum
Bellows Whiskey	Seagrams 7 Whiskey	Canadian Club Whiskey
Duggans Dew Scotch	Dewars Scotch	JW Red Scotch
Bellows Bourbon	Jack Daniels Bourbon	Jim Beam Bourbon
Arandas Tequila	Cuervo Tequila	Cuervo Gold Tequila
Bols Peach Schnapps	Bols Peach Schnapps	Bols Peach Schnapps
Sweet Vermouth	Sweet Vermouth	Sweet Vermouth
Dry Vermouth	Dry Vermouth	Dry Vermouth
Labatts Blue	Labatts Blue	Heineken
Labatts Blue Light	Labatts Blue Light	Amstel Light
Coors - NA	Coors - NA	Coors - NA
Michelob Ultra	Michelob Ultra	Michelob Ultra
Chardonnay-Estrella	Chardonnay-Estrella	Chardonnay-Estrella
Cabernet Sauvignon-Estrella	Cabernet Sauvignon-Estrella	Cabernet Sauvignon-Estrella
Merlot-Estrella	Merlot-Estrella	Merlot-Estrella
White Zinfandel-Estrella	White Zinfandel-Estrella	White Zinfandel-Estrella

Note: *We will be happy to provide any additional wines which are available on the Embers Grill Restaurant Wine list.*

Ramada Hotel and Conference Center *Policies*

DEPOSITS

The Ramada Hotel & Conference Center requires a non-refundable deposit to hold all rooms. This advance deposit will be applied towards your final bill. Your signed contract will contain specific deposit and cancellation clauses.

GUARANTEED COUNT

In order to ensure the success of your event, the sales office must receive a **guaranteed number** of guests no later than 7 (seven) days prior to the function. The bill will be prepared for the **guaranteed number** or the actual number of guests served, whichever is greater. If no guarantee is received, the billing will be prepared based on the estimated number of guests. Increases may be made to this number; however, any increases received within 5 days of your event may incur extra charges to reflect the cost of re-ordering and re-prepping menu items.

MENU SELECTIONS

Menu selections are to be submitted to the sales office no less than **30** days in advance. Menus with more than one selection must have an exact breakdown of entrees no less than two weeks prior to the event. Sit-down menus with more than one choice are required, by the client, to have color-coded place cards, these are due at the facility, in alphabetical order, no less than 24 hours prior to the event. In addition to our event menus, should you prefer to design a menu that better suits your function, our staff will work with you. Prices may be guaranteed not more than **90** days prior to the date of your function.

All prices are subject to change.

FOOD AND BEVERAGE

All food and beverage must be prepared and served by The Ramada Hotel & Conference Center. No Food or beverage is permitted to be brought into or removed from the facility. In accordance with the law of the State of New York, no persons under the age of 21 shall be served alcoholic beverages under any circumstances.

CHARGES

Full payment is required one week prior to the event for social functions. Weddings are on a payment plan and are to be paid in full two weeks prior to the wedding day. No function will start without full payment. Prices do not include 8.75% sales tax and 18% service charge, 13% goes to servers and bartenders and 5% goes to supervisory, sales and other banquet personal. Tax-exempt status may be granted as long as proper documentation is received no less than two weeks prior to the function to the sales department. Sales Tax and Service Charge are subject to change.

BANQUET AND MEETING ROOMS

You will be assigned a room based on estimated counts and availability. Should your counts change we reserve the right to move your function to a more suitable room. All attempts will be made to notify you prior to the scheduled event. We ask that you follow your agreed time schedule in your contract to ensure expedient service for your event and any other events that may be utilizing the rooms(s) prior to or following your event.

Audio Visual Price List

<i>Overhead</i>	<i>\$25.00</i>
<i>Slide Projector</i>	<i>\$25.00</i>
<i>TV/VCR/DVD</i>	<i>\$75.00</i>
<i>Speaker Phone</i>	<i>\$25.00+</i>
<i>Flipchart</i>	<i>\$15.00</i>
<i>LCD Projector</i>	<i>\$125.00</i>
<i>Screen 6'</i>	<i>\$30.00</i>
<i>Screen 8"</i>	<i>\$40.00</i>
<i>Screen 10'</i>	<i>\$100.00</i>
<i>Podium W/Mic</i>	<i>\$40.00</i>
<i>Lavaliere/Hand-Held</i>	<i>\$100.00</i>
<i>Microphone</i>	
<i>Table Top Microphones</i>	<i>\$50.00</i>
<i>Easel</i>	<i>\$10.00</i>
<i>CD Player</i>	<i>\$20.00</i>
<i>Patch Fees</i>	<i>\$25.00 and up</i>

*Any other audio visual or video conferencing needs,
please contact your sales coordinator at
636-7500.*