



Special Events



RAMADA
Hotel & Conference Center

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!***

At the Ramada Hotel, we pride ourselves on being the “Conference and Party Experts.” Through extensive training and vast experience, our sales team will help you design an event that will exceed your every expectation.

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

- 120 Newly Redecorated Hotel Rooms
- 14 State-of-the-art conference rooms
- Meeting facilities for groups up to 300 people
- Audio and Visual support to facilitate your meeting’s productivity
- Complimentary wireless high-speed internet access available in all of our guest and conference rooms
- Embers Restaurant, our full service restaurant
- On-Site fitness Center
- Shuttle service to and from Buffalo Niagara International Airport, within five miles of hotel and is based on availability
- Convenient Location to the airport and downtown Buffalo



Our professional staff is dedicated to making your event a success

*If there is anything we can offer that you cannot find on our menu,
please feel free to ask your Sales Coordinator*

COMPLETE MEETING PACKAGE

(Minimum of 20 people or Room Rental will apply)

\$32.00 PER PERSON PER DAY

TRADITIONAL CONTINENTAL BREAKFAST

*Fresh Seasonal Whole Fruit
Chef's Choice of Assorted Pastries, Mini Muffins and Bagels
Whipped Butter, Fruit Preserves & Cream Cheese
Fresh Fruit Juices, Coffee, Decaf & Tea*

MORNING BREAK

*Fresh Fruit Juices
Coffee, Decaf & Tea*

LUNCH

Choice of one of the following buffets:

Dieter's Delight: *Soup du Jour, Wheat Rolls with Margarine, Mixed Greens Salad Bar,
Fresh Seasonal Whole Fruit, Sorbet, Assorted Sodas, Coffee, Decaf & Tea*

Wrap it Up: *Mixed Greens Salad, Italian Pasta Salad,
Chef's Choice of Assorted Wraps, Chocolate Mousse, Assorted Sodas, Coffee, Decaf & Tea*

Lunch Buffet: *Mixed Greens Salad, Rolls with Butter, Roasted Baby Red Potatoes,
Baked or BBQ Chicken, Chocolate Mousse, Assorted Sodas, Coffee, Decaf & Tea*

Less than 20 people? Your group will order from the Private Party Lunch Menu!

AFTERNOON BREAK

(Choice of One Item)

*Assorted Cookies, Brownies, Bags of Chips & Popcorn,
Assorted Crudités with Bleu Cheese,
Granola Bars, Hot Soft Pretzels, Yogurt Cups
Assorted Sodas, Coffee, Decaf & Tea*

MEETING SPACE

One Conference Room for General Session

**Breakout Rooms at an Additional Room Rental Cost per Room*

AUDIO VISUAL

1 Screen, 1 Flipchart with Markers

PARKING

Free Unlimited Parking

EXECUTIVE COMPLETE MEETING PACKAGE

(Minimum of 20 people or Room Rental will apply)

\$38.00 PER PERSON PER DAY

TRADITIONAL CONTINENTAL BREAKFAST

*Fresh Seasonal Whole Fruit
Chef's Choice of Assorted Pastries, Mini Muffins and Bagels
Whipped, Fruit Preserves & Cream Cheese
Fresh Fruit Juices, Coffee, Decaf & Tea*

MORNING BREAK

*Fresh Fruit Juices
Coffee, Decaf & Tea*

LUNCH

Choice of one of the following buffets:

Deli Buffet: *choice of Mixed Greens Salad or Seasonal Soup, Italian Pasta Salad, Turkey Ham, Roast Beef & Tuna, Assorted Breads, Rolls, Toppings & Condiments, choice of Assorted Cookies & Brownies or Chocolate Mousse, Assorted Sodas, Coffee, Decaf & Tea*

WNY Buffet: *Mixed Greens Salad, Buffalo Style Chicken Wings with Bleu Cheese, Carrots & Celery, Roast Beef on Weck, Assorted Pizzas, Assorted Condiments, choice of Assorted Cookies & Brownies or Chocolate Mousse, Assorted Sodas, Coffee, Decaf & Tea*

Fajita Bar: *Mixed Greens Salad, Mexican Rice, Tortilla Chips with Salsa, Marinated Grilled Chicken & Grilled Beef Strips, Lettuce, Tomato, Salsa, Sour Cream & Cheese, choice of Assorted Cookies & Brownies or Chocolate Mousse, Assorted Sodas, Coffee, Decaf & Tea*

Hot Buffet: *Mixed Greens Salad, Rolls with Butter, Chef's Choice of Vegetable & Starch, Penne Pasta Marinara, Baked Chicken, Assorted Condiments, Chef's Choice of Assorted Desserts, Assorted Sodas, Coffee, Decaf & Tea*

AFTERNOON BREAK

(Choice of One Item)

*Assorted Cookies, Brownies, Chips, Popcorn,
Assorted Crudités with Bleu Cheese,
Granola Bars, Hot Soft Pretzels, Yogurt Cups
Assorted Sodas, Coffee, Decaf & Tea*

MEETING SPACE

One Conference Room for General Session

**Breakout Rooms at an Additional Room Rental Cost per Room*

AUDIO VISUAL

1 Screen, 1 Flipchart with Markers

PARKING

Free Unlimited Parking

Prices Do Not Include Service Charge and NYS Tax. Prices Subject to Change.

Breakfast and Brunch Buffets

**Requires a minimum of 20 people*

Continental

Fresh Seasonal Whole Fruit
Chef's choice of Assorted Pastries,
Mini Muffins and Bagels
Whipped Butter,
Fruit Preserves and Cream Cheese
Fresh Fruit Juices
Coffee, Decaf and Tea
\$8.95

Plated Breakfast

Fresh Seasonal Whole Fruit
Choice of Scrambled Eggs, Quiche
(Vegetarian or Cheese & Ham)
or French Toast
Choice of Sausage or Bacon
Breakfast Potatoes w/ Peppers &
Onions
Juice, Coffee, Decaf and Tea
\$9.95



Brunch Buffet*

Fresh Seasonal Whole Fruit
Imported & Domestic Cheese Display
Chef's choice of Assorted Pastries,
Mini Muffins and Bagels
Whipped Butter,
Fruit Preserves and Cream Cheese
Scrambled Eggs
Mixed Greens Salad w/
Ranch & Balsamic
Breakfast Potatoes w/
Peppers & Onions
Sausage and Bacon
Penne Pasta Marinara
Grilled Chicken Breast
Fresh Fruit Juices
Coffee, Decaf and Tea
\$16.95

Deluxe Breakfast Buffet*

Fresh Seasonal Whole Fruit
Chef's choice of Assorted Pastries,
Mini Muffins and Bagels
Whipped Butter,
Fruit Preserves and Cream Cheese
Scrambled Eggs
Breakfast Potatoes w/ Peppers &
Onions
Sausage and Bacon
Fresh Fruit Juices
Coffee, Decaf and Tea
\$12.95

Al a Carte

Belgium Waffles
\$3.75 per person

Oatmeal with Brown Sugar
\$1.75 per person

Quiche (Ham & Cheese or Vegetarian)
\$5.75 per person

Cinnamon French Toast
\$2.25 per person

Hot Chocolate with Whipped Cream
\$1.75 per person

Omelet Station w/ Attendant*
\$5.95 per person

Assorted Yogurt Cups
\$1.75 each

Scrambled Eggs
\$1.50 per person

Yogurt Parfait w/ Granola
\$7.95 each

Prices Do Not Include Service Charge and NYS Tax. Prices Subject to Change.

Meeting Extras...

The Ramada Hotel & Conference Center is proud to announce that we are going GREEN! We are no longer serving bottled water unless it is ordered in advance and an additional charge will apply. Please note, that a replenished water service will be available in each meeting room for the duration of your event.

Morning Refresh of Coffee* <i>(Coffee, Decaf & Tea)</i>	\$2.95pp
Morning Refresh of Beverages* <i>(Assorted Juices, Coffee, Decaf & Tea)</i>	\$3.95pp
Afternoon Beverage Service* <i>(Assorted Sodas, Coffee, Decaf & Tea)</i>	\$3.95pp
All Day Beverage Service** <i>(Assorted Juices, Coffee, Decaf & Tea throughout morning and Assorted Sodas, Coffee, Decaf & Tea throughout afternoon)</i>	\$6.95pp
Assorted Sodas or Bottled Water on Consumption	\$2.75/each
Coffee (Regular or Decaf) or Tea	\$27.00/Gallon
Assorted Bagels, Muffins or Pastries	\$22.00/Dozen
Pitchers of Soda, Iced Tea or Lemonade	\$5.95/each
Sheet Pizza with one topping (approximately 24 slices)	\$25.00/each
Additional Toppings <i>(Pepperoni, Sausage, Mushrooms, Sweet Peppers, Onion, Black Olives, Tomato Slices, or Extra Cheese)</i>	\$.50/each

**Based on 1 hour of service*

***Based on an 8 hour meeting*



Prices Do Not Include Service Charge and NYS Tax. Prices Subject to Change.

Plated Lunch Entrees

Salad Selection

Please Select ONE of the Following

Caesar Salad or
Mixed Greens Salad

Choice of Two Dressings

Balsamic, Low-Calorie Raspberry Vinaigrette,
Sun-dried Tomato and Oregano or Ranch dressing

Rolls with Butter

Vegetable & Starch

Chef's Choice

Entrees

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

Bruschetta Chicken with a Balsamic Glaze, topped with Tomato Bruschetta & Asiago Cheese	\$15
Stuffed Chicken Florentine filled with Spinach & Four Cheeses	\$17
Chicken Marsala with Sautéed Mushrooms and Marsala Wine Sauce	\$15
Sliced Strip Loin with a Three Peppercorn Sauce	\$19
Filet of Sirloin served with a Port Wine Demi Glaze	\$17
Breaded Boneless Pork Chops Hand Breaded and Baked	\$16
Roasted Pork Loin with Flame Roasted Cinnamon Apples	\$16
Pan Seared Salmon Filet with a Lemon Dill Beurre Blanc	\$19
Fresh Haddock Broiled or Cajun	\$14
Pasta Primavera served with Marinara Sauce	\$14
Spinach & Four Cheese Lasagna with Marinara Sauce and Reggiano Cheese	\$14
Tri-Color Cheese Tortellini Choice of Marinara or Basil Pesto Cream Sauce	\$14

Dessert

*Chef's Choice of Plated Dessert
Served Coffee, Decaf and Tea included*

***Individual entrée counts are due seven (7) days in advance
Client is also responsible for providing color coded place cards***

Prices Do Not Include Service Charge and NYS Tax. Prices Subject to Change.

Lunch Buffets

All Buffets require a **minimum** of 20 people

The Ramada Hotel & Conference Center is proud to announce that we are going GREEN! We are no longer serving bottled water unless it is ordered in advance and an additional charge will apply. Please note, that a replenished water service will be available in each meeting room for the duration of your event.

Deli Buffet

Mixed Greens Salad
Or Seasonal Soup Selection
Italian Pasta Salad
Turkey, Ham, Roast Beef & Tuna
Assorted Breads, Rolls,
Toppings and Condiments
Assorted Cookies & Brownies
Or Chocolate Mousse*
Coffee, Decaf and Tea
\$14.95

WNY Buffet

Mixed Greens Salad
Buffalo Style Chicken Wings
w/ Bleu Cheese, Carrots & Celery
Roast Beef on Weck
Assorted Pizzas
Assorted Condiments
Assorted Cookies & Brownies
Or Chocolate Mousse*
Coffee, Decaf and Tea
\$15.95

Fajita Bar

Mixed Greens Salad
Mexican Rice
Tortilla Chips w/ Salsa
Marinated Grilled Chicken Strips
Marinated Grilled Beef Strips
Lettuce, Tomato, Salsa, Sour Cream & Cheese
Assorted Cookies & Brownies
Or Chocolate Mousse*
Coffee, Decaf and Tea
\$16.95

**Upgrade to Chef's Choice of Assorted Desserts for an additional \$2.50 per person*

Hot Buffet

Mixed Greens Salad
Rolls with Butter
Chef's Choice Vegetable & Starch
Penne Pasta Marinara
Baked Chicken
Assorted Condiments
Chef's selection of Assorted Desserts
Coffee, Decaf and Tea
\$16.95

See Meeting Extras Page for Soda Pricing

Additional Entrées available:

*Pre-Sliced Roasted Pork Loin with
Flame Roasted Cinnamon Apples
\$2.95 per person
Pre-Sliced Top Round of Beef
\$2.95 per person
Pasta Primavera with Marinara
\$2.50 per person
Baked Whitefish
(Lemon Pepper or Cajun)
\$3.50 per person
Tri-Color Cheese Tortellini Alfredo
\$3.25 per person*

Prices Do Not Include Service Charge and NYS Tax. Prices Subject to Change.

Individual Snacks & Themed Breaks

Themed Breaks require a minimum of 20 people

Individual Snack Items

- Assorted Cookies or Brownies - \$1.00/each
- Bags of Chips, Pretzels or Popcorn - \$1.50/each
- Assorted Granola Bars - \$1.00/each
- Hot Soft Pretzels with Mustard & Cheese - \$2.50/per person
- Assorted Yogurt Cups - \$1.75/each

Autumn Breeze

- Variety of Freshly Baked Donuts
- Apple Bars
- Caramel Popcorn
- Warm & Cold Apple Cider
- \$6.50 per person***

Cheese Board Display

- Imported & Domestic Cheeses (Soft, Hard & Bleu)
- Fresh Grapes
- Dried Fruits
- Served with Baguettes & Assorted Crackers
- \$8.50pp***

The "Health Nut"

- Yogurt Parfait w/ Granola
- Pretzels
- Fresh Seasonal Vegetables with Hummus Dip
- \$10.95 per person***



Hors d'oeuvres Displays and Packages

Based on a minimum of 20 people

Bruschetta Display

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

\$7.25 per person

Antipasto Display

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

\$7.75 per person

Raw Bar

Oysters on the Half Shell, Shrimp Cocktail and Snow Crab Claws
with Fresh Lemon, Cocktail Sauce and Fresh Horseradish

Market Price

Assorted Crudite Display

\$2.25 per person

Imported & Domestic Cheese Display

\$2.50 per person

Fresh Fruit Display

\$2.75 per person

Individual Hors d'oeuvres

Prices are per 100 pieces

Hot Hors d'oeuvres

Chicken Wings with Bleu Cheese
Swedish Meatballs
Jamaican Jerk Chicken Skewers
Sausage or Spinach Stuffed Mushrooms
Franks in a Blanket
Vegetable Spring Rolls with Dipping Sauce
\$150 per 100

Bacon Wrapped Shrimp
with Horseradish BBQ Sauce
Spanakopita
Bacon Wrapped Scallops
Goat Cheese Quesadilla
with Red Onion and Cilantro
Assorted Mini Quiches
Pesto Grilled Chicken with Vegetable Kabobs
Asparagus wrapped in a Phyllo Pastry
\$200 per 100

Cold Hors d'oeuvres

\$150 per 100

Crab Puffs
Assorted Finger Sandwiches
Prosciutto wrapped Melon

Chicken Salad in a Phyllo Cup
Fresh Shrimp with Bloody Mary Cocktail Sauce
Marble Bread Bowl with Dill Dip
Seasonal Fruit Kabobs with Yogurt Dip

Prices Do Not Include Service Charge and NYS Tax. Prices Subject to Change.



Appetizer Package

Requires a minimum of 20 people

Included with the package

Domestic and Imported Cheese
Seasonal Fruit, Antipasto 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 Spinach & Artichoke Dip
Goat Cheese Quesadilla with Red Onion & Cilantro
Crab Puffs

\$18.00 per person

Carving Station:

Choice of one meat:

Top Round of Beef - ***\$4.95 per person***
Roast Turkey Breast - ***\$3.25 per person***
Roasted Pork Loin - ***\$2.95 per person***

(Culinary Attendant available for \$35.00)

Plated Dinner Entrees

Salad Selection

Please Select ONE of the Following

Caesar Salad or
Mixed Greens Salad

Choice of Two Dressings

Balsamic, Low-Calorie Raspberry Vinaigrette,
Sun-dried Tomato and Oregano or Ranch dressing

Rolls with Butter

Vegetable & Starch

Chef's Choice

Entrees

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

Bruschetta Chicken with a Balsamic Glaze, topped with Tomato Bruschetta & Asiago Cheese	\$23
Stuffed Chicken Florentine filled with Spinach & Four Cheeses	\$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
Filet of Sirloin served with a Port Wine Demi Glaze	\$28
Breaded Boneless Pork Chops Hand Breaded and Baked	\$22
Roasted Pork Loin with Flame Roasted Cinnamon Apples	\$22
Pan Seared Salmon Filet with Lemon Dill Beurre Blanc	\$28
Fresh Haddock Broiled or Cajun	\$19
Pasta Primavera served with Marinara Sauce	\$19
Spinach & Four Cheese Lasagna with Marinara Sauce and Reggiano Cheese	\$19
Tri-Color Cheese Tortellini Choice of Marinara or Basil Pesto Cream Sauce	\$19

Dessert

Chef's Choice of Plated Dessert
Served Coffee, Decaf & Tea included

***Individual entrée counts are due seven (7) days in advance
Client is also responsible for providing color coded place cards***

Prices Do Not Include Service Charge and NYS Tax. Prices Subject to Change.

Dinner Buffets

*Both buffets require a minimum of 20 people
Stations Available Upon Request*

Traditional Dinner Buffet

Mixed Greens Salad
Choice of Two Dressings
Balsamic, Low-Calorie Raspberry Vinaigrette,
Sun-dried Tomato and Oregano or Ranch dressing
Rolls with Butter
Chef's choice of Seasonal Vegetables
Choice of **2 Starches & 2 Entrées**
Chef's Choice Assorted Dessert Platter
Coffee, Decaf and Tea
\$19.95 per person

Deluxe Dinner Buffet

Mixed Greens Salad
Choice of Two Dressings
Balsamic, Low-Calorie Raspberry Vinaigrette,
Sun-dried Tomato and Oregano or Ranch Dressing
Rolls with Butter
Chef's Choice of Seasonal Vegetables
Choice of **3 Starches & 3 Entrées**
Chef's Choice Assorted Dessert Platter
Coffee, Decaf and Tea
\$24.95 per person

Starches

Rice Pilaf
Potatoes Au Gratin
Garlic Mashed Potatoes
Roasted Baby Red Potatoes
Twice Baked
Tri-color Tortellini with
Garlic Parmesan Alfredo
Baked Penne Marinara
Pasta Primavera with Marinara Sauce

Entrées

Top Round of Beef
Stuffed Chicken Breast with
Traditional Bread Stuffing
Chicken Marsala
Baked Chicken
Spinach & Four Cheese Lasagna
Baked Whitefish
(*Lemon Pepper or Blackened Cajun*)
Oven Roasted Turkey Breast
Roasted Pork Loin with
Flame Roasted Cinnamon Apples
Baked Ham with a Pineapple Glaze

(Culinary Attendant available for \$35.00)

Dessert Selections

Individual Desserts

Choice of One

Chocolate Cake

Carrot Cake

Chocolate Mousse

\$3.00 per person

Key Lime Pie

Tiramisu

Caramel Apple Pie

NY Style Cheesecake with Raspberry or Chocolate Sauce

\$6.00 per person



Dessert Station

*An impressive assortment of delicious
Homemade Whole Cakes, Mini Cheesecakes,
Dessert Bars, Cookies and Tarts*

Chef's Choice

\$8.00 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 Cash and Host bars)*

<u>Select One Brand</u>	<u>Cash Bar</u>	<u>Host Bar (on consumption)</u>
House Brands	\$5.00	\$4.75
Premium Brands	\$5.75	\$5.50
Top Shelf	\$6.50	\$6.25
Cordials	\$6.50	\$6.25
Draft Beer	\$3.75	\$3.50
House Wine	\$5.00	\$4.75
Soda	\$2.50	\$2.25

Package Bar

(Per Person Pricing)

	<u>House</u>	<u>Premium</u>	<u>Top Shelf</u>
First Hour	\$10.00	\$11.00	\$12.00
Second Hour	\$12.00	\$14.00	\$16.00
Third Hour	\$14.00	\$17.00	\$20.00
Fourth Hour	\$16.00	\$20.00	\$24.00

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

Bottled Beer Available at \$2.00 per person

(choice of two)

Molson, Molson Lite, Coors Lite, Budweiser, or Labatt Blue

Premium Bottled Beer Available at \$3.00 per person

(choice of three)

Sam Adams, Corona, Molson, Molson Lite, Coors Lite, Budweiser, or Labatt Blue

Wine /Beer/ Soda Bar

(Per Person Pricing)

<u>One Hour</u>	<u>Two Hours</u>	<u>Three Hours</u>	<u>Four Hours</u>
\$6.00	\$ 8.00	\$10.00	\$12.00

Punch

Champagne Punch

\$42.00 per gallon

Fruit Punch

\$29.00 per gallon

Prices Do Not Include Service Charge and NYS Tax. Prices Subject to Change.

Current Brand List

HOUSE BRANDS

PREMIUM BRANDS

TOP SHELF BRANDS

Vodka	Absolut Vodka	Ketel One Vodka
Gin	Beefeater Gin	Tanqueray Gin
Rum	Barcardi Rum	Captain Morgan
Whiskey	Seagrams 7 Whiskey	Canadian Club Whiskey
Scotch	JW Red Scotch	Dewars Scotch
Bourbon	Jim Beam Bourbon	Jack Daniels Bourbon
Tequila	Cuervo Tequila	Cuervo Gold Tequila
Peach Schnapps	Peach Schnapps	Peach Schnapps
Sweet Vermouth	Sweet Vermouth	Sweet Vermouth
Dry Vermouth	Dry Vermouth	Dry Vermouth
Draft Beer	Draft Beer	Draft Beer
Chardonnay*	Chardonnay*	Chardonnay*
Cabernet Sauvignon*	Cabernet Sauvignon*	Cabernet Sauvignon*
Merlot*	Merlot*	Merlot*
White Zinfandel*	White Zinfandel*	White Zinfandel*
Assorted Sodas	Assorted Sodas	Assorted Sodas

**Grove Ridge*

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

Ramada Hotel & 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.** We will prepare to order an additional 5% over the guaranteed number.

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.

Menu items, pricing and packages listed in this menu are subject to change due to availability, commodity prices, labor costs, taxes currency values, or for other reasons. The Ramada Hotel & Conference Center will make its best effort to maintain all items and prices offered, however, we cannot guarantee their availability.

All prices are subject to change.

FOOD AND BEVERAGE

In order for the Ramada Hotel & Conference Center to maintain its standard of quality and to follow the laws regarding food and liquor safety, no food or beverage other than provided by the hotel may be brought onto the premises. Accordingly, no food or beverages may be taken off the hotel premises.

In accordance with the law of the State of New York, The Ramada Hotel & Conference Center cannot sell or condone the sale of Alcoholic beverages to a person under 21 years of age. It is also the policy of the Ramada Hotel & Conference Center to refuse serving any patron or patron's guests that we feel is consuming too much alcohol.

TAX AND SERVICE 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, 13% gratuity and 5% administrative fee.

The Ramada Hotel & Conference Center will automatically add applicable New York State sales tax to all food, beverage, decorations and services received from our catering department. New York State sales tax is subject to change and the consumer is responsible to assume any increase without notice. 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.

If any outside decorations are requested, please make arrangements with your sales Coordinator prior to your function. Please do not affix anything to the walls, floors, ceilings, light fixtures, or any equipment. No confetti, bubbles or glitter is allowed inside the banquet rooms. Failure to comply with these regulations will result in a \$200.00 service/clean up fee.

SECURITY

The hotel will not assume responsibility for the damage or loss of any merchandise or articles left in hotel prior to or following your function or banquet. Special arrangements can be made with proper advance notice. Please consult your Sales and Service Coordinator.

Audio Visual Price List

Overhead	\$25.00
Slide Projector	\$30.00
TV/VCR/DVD	\$75.00
Speaker Phone	\$85.00+
Flipchart	\$20.00
LCD Projector	\$125.00
Screen 6'	\$30.00
Screen 8"	\$40.00
Screen 10'	\$75.00
Podium w/ Corded Microphone	\$40.00
Lavaliere/Hand-Held Wireless Microphone	\$100.00
Table Top Microphones	\$40.00
Easel	\$10.00
CD Player	\$30.00
Patch Fees	\$25.00 and up
High Speed Wireless Internet	Complimentary
Hardwired Internet Connection	Complimentary
Computer Speakers	\$10.00
Sound System w/ 2 Speakers	\$100.00
4 Channel Mixer	\$30.00
Power Strips	\$5.00 each

*For any other audio visual needs,
please contact your sales coordinator
at 636-7500*