

Weddings

MENUS & MORE



RAMADA®

Hotel & Conference Center

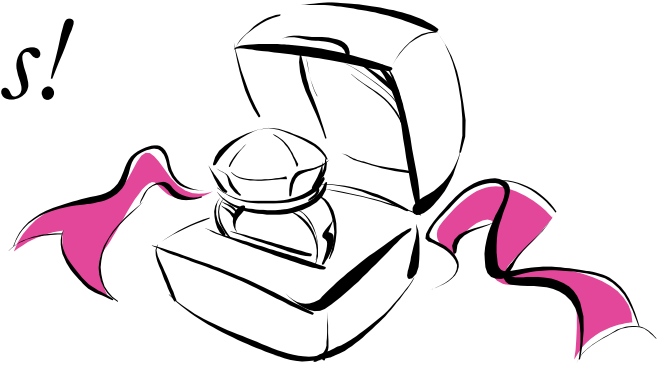
2402 North Forest Road Getzville, New York 14068

(716) 636-7500 Hotel (716) 636-8296 Fax

www.ramadahotelamherst.com

Congratulations!

You've made one of the most important decisions of your life and now you need to decide where your special event will take place...



Let us take this opportunity to familiarize you with the
Ramada Hotel & Conference Center:

*The Ramada Hotel has the capability to provide services for indoor as well as outdoor wedding receptions for **up to 275 people.***

We have 120 newly redecorated hotel rooms available for overnight and out-of-town guests.

Complimentary, Personal Touches Included with Every Package:

- ♥ *Professional Sales Coordinator to help plan your menu and all the details of your reception*
- ♥ *Champagne Toast for all adult guests*
- ♥ *Complimentary Hotel Room for Bride and Groom on your wedding night*
- ♥ *Special guest room rates for your out-of-town guests & complimentary hotel reservation cards for your wedding invitations*
- ♥ *Complimentary Deluxe Continental Breakfast for all overnight guests in Embers Restaurant*
- ♥ *Complimentary Champagne & Assortment of Fresh Fruit and Cheeses delivered to your room the night of your wedding*
- ♥ *Complimentary White Glove Service with Hors d'oeuvres*
- ♥ *Silver Candelabras for your head table*
- ♥ *Elegant Centerpieces for guest tables including mirrors and votives*
- ♥ *Placement of place cards, favors and centerpieces*
- ♥ *White Skirted Cake and Gift Tables*
- ♥ *Complimentary Parking*
- ♥ *Outdoor Gazebo Available for Ceremony*
- ♥ *Decorative Silk Flowers & Tulle on Head Table and Grand Staircase*

Friday & Sunday Event Discount

Receive a 10% Discount off Dinner Menu

Must include Dinner Menu & 4 Hour Open Bar Package

100 person Minimum (not valid in December)

Hotel Room Accommodations

When planning accommodations for your out-of-town or local guests, let the staff at the Ramada Hotel make them feel at home. Room Blocks may be set up at the hotel with absolutely no financial obligation to the Bride and Groom, whether your wedding is being held at our facility or at another location.



Here's some information for you to consider:

- ♥ *Group blocks can be created for ten rooms or more based on availability.*
- ♥ *Please let your sales coordinator know as soon as possible if you'd like to set up a block.*
- ♥ *The Group Block is held under contract in the Bride & Groom's last names for your guests' convenience when making reservations.*
- ♥ *The Ramada Hotel can provide you with the reservation cards at no charge to include with your wedding invitations.*
- ♥ *Group Rates can be extended to dates surrounding the contracted room block for guests who may want to turn your wedding invitation into an extended vacation.*

***For more information, please contact
our Sales Office at 636-7500***



The Special Day

Champagne Toast for all guests

Appetizer Display

Imported and Domestic Cheese, Seasonal Fruit Display & Crudités with Dip

Plated Dinner

Rolls with Butter

Mixed Greens Salad with choice of 2 Dressings

Balsamic, Low Cal Raspberry Vinaigrette

Sun-dried Tomato and Oregano or Ranch

Choice of 2 Entrée Selections:

Roasted Sliced Sirloin

with a Port Balsamic Demi

Roasted Chicken Breast

with a Chicken Demi

Chicken Marsala

with Marsala Wine and Sautéed Mushrooms

Sliced Pork Loin

with an Apple Mango Chutney

Pasta Primavera

with Marinara Sauce

Spinach and Four Cheese Lasagna

with Marinara Sauce

Chef's choice of Vegetables and Starch

Coffee, Decaf and Tea

Late Night Coffee, Decaf and Tea Station

\$19.95 per person

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



The Silver Wedding

Champagne Toast for all guests

Appetizer Display

Imported and Domestic Cheese, Seasonal Fruit Display & Crudités with Dip

Plated Dinner

Rolls with Butter

Mixed Greens Salad with choice of 2 Dressings

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

Choice of 3 Entrée Selections :

Herb Roasted Breast of Chicken

with Chicken Demi

Stuffed Chicken Florentine

with Spinach and Four Cheeses

Chicken Marsala

with Sautéed Mushrooms and Marsala Wine Sauce

Filet of Salmon

with Lemon Dill Beurre Blanc

Baked Whitefish

with choice of Lemon Pepper or Blackened Cajun

Filet of Sirloin

served with a Port Wine Demi Glaze

Sliced Pork Loin

with Apricot Smoked Chili Glaze

Breaded Center Cut Pork Chop

Pasta Primavera

with Marinara Sauce

Spinach & Four Cheese Lasagna

with Marinara Sauce

Chef's choice of Vegetable and Starch

Coffee, Decaf and Tea

Late Night Coffee, Decaf and Tea Station

\$29.95 per person

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



The Platinum Wedding

Champagne Toast for all guests

Appetizer Display

Imported and Domestic Cheese, Seasonal Fruit Display & Crudités with Dip

Choice of 3 Hors d'oeuvres

Jamaican Jerk Chicken Skewers
Caprese Skewers
Spanikopita
Mini Quiches

Classic Bruschetta
Vegetable Quesadillas
Goat Cheese Quesadillas
Sausage or Spinach Stuffed Mushrooms

Plated Dinner

Rolls with Butter

Mixed Greens Salad with choice of 2 Dressings

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

Choice of 3 Entrée Selections:

Chicken Marsala

with Sautéed Mushrooms and Marsala Wine Sauce

Stuffed Boneless Chicken

with Prosciutto Ham, Sundried Tomatoes, Spinach & Cheese

Sliced Pork Loin

with an Apple Mango Chutney

Sliced Tenderloin

with Wild Mushroom Demi

NY Strip Steak

with Garlic Butter

Bacon Wrapped Filet of Sirloin

with a California Red Wine Sauce

Stuffed Sole

with Shrimp and Scallops and a Roasted Red Pepper Blanc

Filet of Salmon

with Lemon Dill Beurre Blanc

Chef's choice of Vegetable and Starch

Coffee, Decaf and Tea

Late Night Coffee, Decaf and Tea Station

\$38.95 per person

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



The Golden Wedding

Champagne Toast for all guests

Appetizer Display

Imported and Domestic Cheese, Seasonal Fruit Display & Crudités with Dip

Plated Dinner

Rolls with Butter

Mixed Greens Salad with choice of 2 Dressings

Balsamic, Low Cal Raspberry Vinaigrette

Sun-dried Tomato and Oregano or Ranch

Dual Entrée

Herb Roasted Breast of Chicken & Roasted Sliced Sirloin

With a Port Balsamic Demi

Chef's choice of Vegetable and Starch

Coffee, Decaf and Tea

Late Night Coffee, Decaf and Tea Station

\$29.95 per person



Wedding Buffet

Champagne Toast for all guests

Appetizer Display

Imported and Domestic Cheese, Seasonal Fruit Display & Crudités with Dip

Mixed Greens Salad with choice of 2 Dressings

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

Rolls with Butter

Chef's Choice of Seasonal Vegetable

Coffee, Decaf & Tea

Your Choice of 3 Starches

Rice Pilaf

Potatoes Au Gratin

Garlic Mashed Potatoes

Roasted Red Potatoes

Twice Baked Potatoes

Pasta Primavera

Baked Penne Pasta Marinara

Your Choice of 3 Entrées

Spinach and Four Cheese Lasagna

Stuffed Chicken Florentine with Spinach and Four Cheeses

Top Round of Beef

Herb Roasted Chicken Breast

Filet of Salmon with Lemon Dill Buerre Blanc

Oven Roasted Turkey Breast

Pork Loin with an Apricot Serrano Chili Glaze

(Culinary Attendant Available for \$35.00)

Late Night Coffee, Decaf and Tea Station

\$29.95 per person

Hors d'oeuvre 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

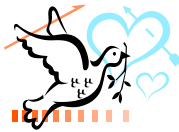
Assorted Deli Meats and Relish Tray
Imported & Domestic Cheese with Artesian Bread & Crackers

\$7.75 per person

Raw Bar

Oysters on the half shell, Shrimp Cocktail and Snow Crab Claws
with Fresh Lemon, Cocktail Sauce & Tobasco

Market Price



Individual Hors d'oeuvres

Prices are per 100 pieces

Hot Hors d'oeuvres

Swedish Meatballs
Jamaican Jerk Chicken Skewers
Sausage or Spinach Stuffed Mushrooms
Fried Mac N Cheese
Vegetable Spring Rolls
with Dipping Sauce

\$150 per 100

Bacon Wrapped Shrimp
with Horseradish BBQ Sauce
Spanakopita
Bacon Wrapped Scallops
Assorted Mini Quiche
Pesto Grilled Chicken
with Vegetable Kabobs
Goat Cheese Quesadilla
with Red Onion and Cilantro
Asparagus wrapped in Phyllo Pastry

\$200 per 100

Cold Hors d'oeuvres

Crab Puffs
Assorted Finger Sandwiches
Prosciutto wrapped Melon

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

\$150 per 100

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



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	\$4.75
<i>Premium Brands</i>	\$5.75	\$5.50
<i>Top Shelf</i>	\$6.50	\$6.25
<i>Cordials</i>	\$6.50	\$6.25
<i>Draft Beer</i>	\$3.75	\$3.50
<i>House Wine</i>	\$5.00	\$4.75
<i>Soda</i>	\$2.50	\$2.25

Package Bar

(Per Person Pricing)

	<u>House</u>	<u>Premium</u>	<u>Top Shelf</u>
<i>One Hour</i>	\$9.00	\$10.00	\$11.00
<i>Two Hours</i>	\$11.00	\$12.00	\$13.00
<i>Three Hours</i>	\$13.00	\$14.00	\$15.00
<i>Four Hours</i>	\$15.00	\$16.00	\$17.00

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

Bottled Beer Available at \$2.00 per person

(Choice of 2)

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

Premium Bottled Beer Available at \$3.00 per person

(Choice of 3)

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>
\$5.00	\$ 7.00	\$9.00	\$11.00

Punch

<i>Champagne Punch</i>	\$42.00 per gallon
<i>Fruit Punch</i>	\$29.00 per gallon

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

Current Brand List

<u>HOUSE BRANDS</u>	<u>PREMIUM BRANDS</u>	<u>TOP SHELF BRANDS</u>
Vodka	Absolut Vodka	Ketel One Vodka
Gin	Beefeater Gin	Tanqueray Gin
Rum	Barcardi Rum	Captain Morgan Rum
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
Chardonnay*	Chardonnay*	Chardonnay*
Cabernet Sauvignon*	Cabernet Sauvignon*	Cabernet Sauvignon*
Merlot*	Merlot*	Merlot*
White Zinfandel*	White Zinfandel*	White Zinfandel*
Draft Beer	Draft Beer	Draft Beer
Assorted Sodas	Assorted Sodas	Assorted Sodas



*We will be happy to provide any additional wines,
which are available on Embers Wine list.*

**Salmon Creek*



To Our Guests

We would like to thank you for considering
The Ramada Hotel & Conference Center as the site for your upcoming event.
You can be confident that we will please you and your guests on your very special day.
Please review the following policies that are required for us to ensure the success of your special day:

Deposits, Payment & Cancellation

An initial deposit of \$1000 is required when you book to secure space for your reception site on a definite basis. This deposit is non-refundable in the event of a cancellation. A payment schedule will be outlined on the contract at the time of booking. **Cash, Check or Money order preferred.**

Credit Card payments are subject to a 5% processing fee.

Taxes & Service Charges

Prices do not include 8.75% sales tax, 13% gratuity and a 5% administrative fee.

Guarantees

To properly prepare for your event, it is required that we are informed of your guarantee attendance at least (14) business days prior to the event. Once this number has been received, any reduction in attendance cannot be made in the number. We will order an additional 5% in the event the guaranteed count changes.

You will be charged for the guarantee or the number attending, whichever is greater.

Food and Beverage

In order for the Ramada Hotel 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 rules and regulations set aside by the State of New York, The Ramada Hotel cannot sell or condone the sale of Alcoholic beverages to any person under 21 years of age. It is also the policy of The Ramada Hotel to refuse serving any patron or patron's guest that we feel is consuming too much alcohol.

Menu Pricing

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 will make its best effort to maintain all items and prices offered, however, we cannot guarantee their availability.

Banquet/Meeting Rooms

As other groups may be utilizing the same room prior to or following your function, please follow the agreed time schedule. Functions should conclude at 12:00am and not exceed 6 hours. Should your needs change, contact your Sales Coordinator, and every effort will be made to accommodate you. The Ramada Hotel reserves the right to substitute an alternate banquet room should the projected attendance fall considerably below the original estimate. 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 service/clean up fee.

Rehearsals

If you wish to hold a ceremony rehearsal at our facility, you must make arrangements with your Sales Coordinator in advance. We will do our best to accommodate the rehearsal in the location that the ceremony will take place, or arrange another suitable location. You are responsible to make arrangements to have your officiate or another party to assist in the direction of your group during the rehearsal.

Vendors

Please notify your Sales Coordinator of the time, setup or delivery with any outside vendors such as DJs, Bakeries & Florists to make arrangements in conjunction with your event.

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 Coordinator.