



Holiday Menu

happy holidays



RAMADA[®]

SASKATOON

Policies and Procedures

Deposits:

A deposit of \$500 is required to confirm your booking. This amount will be deducted from your final invoice.

Ten days prior to your event,
the amount of the remaining invoice will be due. Please note: all deposits are non-refundable in the event of a cancellation.

Pricing:

All prices quoted are valid for a period of 90 days; after which may be subject to change.

Gratuity:

All food and beverages and room rental fees are subject to a 18% automatic gratuity as well as 5% GST and 6% PST.

Security:

The hotel does not supply security personnel or accept liability for any loss or damages to goods prior to arrival and during the stay.

Guarantee:

To provide you with the best possible service, guarantees for meal functions are required by 12 noon, three working days prior to your event. If the guaranteed number is not received, the billing will be made out for the number of persons the event was originally booked for, or the actual number in attendance, whichever is greater. We prepare a food overage based on 5% based on the guaranteed number of guests.

Cancellation:

In the event of cancellation less than three working days prior to the event, the customer will be invoiced for the TOTAL \$ AMOUNT OWED (food, beverages, room rent, audio visual, gratuity, taxes). The same conditions apply should the client not show up for the event booked and fail to provide the Ramada Saskatoon with proper cancellation notification.

Function Rooms:

The hotel reserves the right to provide an alternate function room from that which is originally booked. It is understood that the alternative room will still meet the necessary requirements of the client.

Food Service:

Due to Public Health Regulations, any food left over from functions in the banquet rooms cannot leave the premises. With the exception of wedding cakes, the hotel does not allow food to be brought in from outside sources. If this policy is not adhered to, there will be a per person surcharge added to the invoice (+ gratuity + taxes)

Audio Visual:

All required audio visual equipment must be ordered in advance of your function. Any equipment requirements not cancelled 24 hours prior to your function will be subject to regular rental charges. In the event equipment is ordered on weekends, evenings or statutory holidays, an additional after-hours labour fee will be charged.

Statutory Holiday Bookings:

When banquet functions are booked on a statutory holiday, the hotel reserves the right to add an additional surcharge (plus gratuity and taxes)

Royalty Fees:

SOCAN (Society of composers, authors, and music publishers of Canada; www.socan.ca/)

Resound have imposed a tariff applicable to events which have music. Charges for this fee will be added to your invoice as follows:

SOCAN events which have music and dancing: \$59.17

SOCAN events which have music, but no dancing: \$29.56

RESOUND events which have music and dancing: \$26.63

RESOUND events which have music, but no dancing: \$13.30

Reception Menu

Hot Hors D'oeuvres

Beer Battered Shrimp **\$28.25 /dozen**

Bacon Wrapped Scallops **\$32.50 /dozen**

Thai Chicken Satay **\$28.95 /dozen**

Asian Spring Rolls (Pork) **\$29.50 /dozen**

Roaster Chicken Wings (Hot Teriyaki, BBQ or Lemon Pepper) **\$26.95 /dozen**

Dry Ribs with Cracked Black Pepper and Kosher Salt **\$24.95 /dozen**

Beef Meatballs with Chipotle BBQ Sauce **\$23.95 /dozen**

Cold Hors D'oeuvres

Tomato Bruschetta on Crostini with Balsamic Glaze **\$19.95 /dozen**

Devilled Eggs **\$19.95 /dozen**

Pickled Asparagus wrapped in Prosciutto **\$22.95 /dozen**

Chili and Lime Poached Prawns with Dill Salsa Fresca on a Crostini **\$25.95 /dozen**

Yuletide Menu

Deluxe buns and butter, Tossed green salad with a variety of Dressings, Chef's choice of two additional salads, Relish Tray, Fresh Vegetables with Dip.

Mixed Vegetables

Creamy Whipped Potatoes

Maple Glazed Ham

Roast Turkey with Dressing,

Cranberry Sauce and Gravy

Selection of Yuletide Desserts

Coffee and Tea

\$40.95 / Person + 18% Gratuity + Taxes

Add Carved Baron of Beef for an additional **\$5.00/**
Person

Minimum of 20 Guests

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Signature Dinner Menu

Deluxe buns and butter, Fresh mixed green salad with a variety of Dressings, Chef's choice of two additional salads, Relish Tray, Fresh Vegetables with Dip, Fresh Sliced Seasonal Fruit and Cheese Platter. Chef's choice of Starch and Hot Vegetable.

Entrée Selections (Choice of one)

Chicken Florentine in a Creamy Mushroom and Spinach Sauce

Roasted Chicken with Chef's blend of Seasonings ^{GF}

Roasted Turkey with Herb and Sage Stuffing, Cranberry Sauce and Pan Gravy

Slow Roasted Canadian Beef with Red Wine Demi Glaze ^{GF}

Boneless Pork Loin roasted with Thyme and Rosemary, served with Saskatoon Berry-Sage Stuffing and Hunter Sauce

Grilled Salmon Fillet with Lemon and Herbs ^{GF}

Swedish Meatballs in Creamy Mushroom Sauce

One Entrée: **\$38.95** / Person

Add an Extra Entrée for an Additional **\$5.00** / item / person

Upgrade to Carved Baron of Beef for: **\$40.95** / person

Our Signature Dinner Menu also includes:

Coffee and Tea

Chef's Assorted Dessert Display to Include Tortes, Pies, Dainties and Cheesecakes.

Menu Enhancements

Farmer Sausage served with Sauerkraut – **\$5.00** / person

Cabbage Rolls in Tomato Sauce – **\$5.00** / person

Perogies with Onions and Sour Cream – **\$5.00** / person

Minimum of 30 Guests to order the Signature Dinner



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Plated Dinner Service

All Dinner plate options are served with Fresh Dinner Rolls. Fresh Garden Salad, your Choice of Dessert, Coffee and Tea. *Minimum of 10 Guests*

Entrée Selections (Choice of one)

Turkey with Stuffing: Slow Roasted Turkey with a savoury Sage Dressing, served with Cranberry Sauce and Fresh Pan Gravy. Accompanied with Creamy Whipped Potatoes and Fresh Seasonal Vegetable. **\$37.95**/person

Stuffed Mediterranean Chicken: Boneless chicken breast stuffed with spinach and onions and mushrooms, accompanied by a creamy Greek and feta sauce and served with Basmati Rice and Fresh Seasonal Vegetable. **\$35.95** / person

Saskatoon Berry Pork Loin: Slow roasted Boneless Pork Loin with Rosemary and Thyme, served with Saskatoon berry and Sage stuffing and Hunter Sauce. Accompanied with Baby Creamer Potatoes with Garlic Leek and Fresh Vegetables. **\$34.95**/person

Roast Sirloin of Beef: Slow roasted Beef with Garlic and Fresh Herbs, served with Horseradish and Peppercorn Au Jus. Accompanied with Baby Creamer Potatoes with Garlic Leeks and Fresh Vegetables. **\$35.95** / person

Lemon Dill Salmon: A Fresh Fillet served with a Creamy Lemon Dill Sauce. Accompanied with White and Wild Rice Pilaf and Fresh Vegetables. **\$42.95**/person

Dessert Selections (Choice of one)

Decadent Carrot Cake , Served with Fresh Fruit Salad

Baked New York Cheesecake served with Saskatoon Berry Topping

Apple Cinnamon Tart with Apple Sauce

Chocolate Extravagant Cake

Ask about our Gluten Free Options

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Bar Service

Hotel Cash Bar

The Hotel will provide all Liquor, Mix, Ice, Glassware, Condiments and Bartender(s). Guests will purchase drinks individually.

Liquor (1 oz serving): **\$6.75**

Premium Liquor (1 oz serving): **\$7.50**

Domestic Beer: **\$6.75** /can

Premium Beer: **\$7.50** /can

House Wine: **\$6.75** /glass **\$32.00** /bottle

Liqueurs (1 oz serving): **\$7.50**

Soft Drinks: **\$3.00** /can

Complimentary Coffee and Tea Station

The Liquor Consumption Tax and GST are included in the above prices.

Note: If Liquor sales do not exceed **\$400.00**, a Bartender fee of **\$75.00** will apply.

All Servers and Bartending Staff are Serve it Right Certified in Accordance with SLGA Regulations and Reserve the Right to Deny Service to Anyone

Last Call 12:30 am; Close 1 am.

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Bar Service

Host Bar

The same conditions apply as for the Hotel Cash bars, except the Host will be charged for the total amount of Liquor and Soft Drinks consumed by the Guests.
Subject to 18% Gratuity.

Permit Bar:

A Permit Bar is when the Convenor provides a "Valid SK Liquor Permit" and all Liquor for the event..

Corkage and Bartender Charges Apply

Corkage: **\$8.00** /person

Bartender Fee: **\$20.00** /hour

Ticket Seller Fee: **\$20.00** /hour

Subsidized Bar

The Host will Subsidize a portion of the drink cost (I.E. The guest will pay **\$3.00** and the Host will pay **\$3.25**. Host cost will be subject to 17% Gratuity).

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Last Call 12:30 am; Close 1 am.



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Price Guide



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POPULAR PACKAGES

LCD Presentation Package - \$225/Day

LCD Projector
8FT Tripod Screen - (Up to 75 People)
Fast Fold 6x10 (No Dress) for (75-150 People) (Add \$75)
Dual 8FT Tripod Screen package (175-300 People) (Add \$200)
Projector Stand
AV Cable Pack with Multi Adapters

Screen Presentation Package - \$75/Day

8FT Tripod Screen - (Up to 75 People)
Fast Fold 6x10 for (75-150 People People) (Add \$75)
Projector Stand
AV Cable Pack with Multi Adapters

Wireless Microphone Package - \$100/Day

Shure Brand Wireless Microphone
Choice of Lapel or Handheld
Allen & Heath 12 Channel Mixer
AV Cable Pack and Batteries

Presenter Support Package - \$65/Day

Wireless Presenter Slide Advancer
Laser Pointer
Flipchart with 4 colours of markers
(Red, Blue, Green, Black)
Choice of Post-it Pad or Regular Paper Pad

INTERNET SERVICES

CAT 5E Cables (25') \$10
16 Port Switch \$45
Dedicated Wireless Network \$65

YOUR LOCAL AUDIO VISUAL EXPERTS

ADDITIONAL COMPONENTS

Laptop Computer \$80
Computer Audio Patch \$25
-1x AV Mixer Is Required If a Mic Is Present
Professional Conference Phone \$100
LED Uplight \$25
15' DB Technology Powered Speaker \$25
-1x speaker per 75 people is required
Wired SM-58 Microphone \$15
Shure Brand Wireless Microphone \$60
-1x AV Mixer is required when renting this mic
12 Channel Mixer \$65
18 Channel Mixer \$85
49" Monitor on Stand \$125
6 x 10'5 Fast Fold Screen (Draped) \$145

LABOR RATES

Setup/Dismantel/Hourly Tech Op \$55/Hr
Event Operator (up to 8 hours) \$400/Day
Weekend Rates \$65/Hr (3 Hour Call Out)

*Please note that all packages do not include labor or delivery fee but can be offered. Labor can vary on the complexity of your event and its best to request a full quote. All rates are subject to applicable sales taxes.
Please reach out for a full detailed quote by speaking direct with a consultant at (306) 261-4055 or email at saskatoonaudiovisual@gmail.com, you can see our past work for meeting ideas, client testimonials and general information at saskatoonaudiovisual.com



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Room Sizes

SECOND FLOOR	THEATRE STYLE	RECEPTION ROOM	BANQUET: ROUNDS OF 8	SIZE (FEET)	CEILING HEIGHT
FRONTIER ROOM	-	-	-	26x17	8'
PIONEER ROOM	-	-	-	36x17	8'
WHEATLAND ROOM	35	40	32	36x17	8'
HERITAGE ROOM	30	40	32	36x17	8'
HARVEST ROOM	35	40	32	36x17	8'
PRAIRIE ROOM	40	50	40	36x17	8'
CONVENTION CENTRE					
MANITOBA ROOM	70	65	40	47x22	10'
ALBERTA ROOM	70	65	40	47x22	10'
SASKATCHEWAN ROOM	120	120	80	47x35	10'
RIEL ROOM	275	225	150	72x39	10'
DIEFENBAKER ROOM	400	350	224	80x50	10'

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