

Showers



Bridal Showers • Couples Showers • Baby Showers



RAMADA

Hotel & Conference Center

2402 North Forest Road

Getzville, NY 14068

(716) 636-7500 Hotel

(716) 636-8296 Fax

www.ramamdahotelamherst.com

Afternoon Tea

Domestic & Imported Cheese, Seasonal Fresh Fruit & Crudités with Dip

Tomato Brushetta, Black Olive Tapenade & Eggplant Caponata
on Toasted Garlic Rounds

Variety of Finger Sandwiches

Assorted Mini Quiches

Spanakopita

Fresh Coffee, Decaf & Tea

\$22.95 per person



Stations Package

Domestic & Imported Cheese, Seasonal Fresh Fruit & Crudités with Dip

Soup de jour

Cranberry Walnut Salad

Chicken Stir Fry with Vegetables

Rolls with Butter

Fresh Coffee, Decaf & Tea

\$20.95 per person

Brunch Buffet

Starters

Domestic & Imported Cheese, Seasonal Fresh Fruit & Crudités with
Dip
Assorted Pastries, Muffins & Bagels

Main Event

Mixed Field Greens

Choice of Two Dressings

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

Omelet Station

Potatoes with Peppers & Onions

Roasted Chicken

Rolls with Butter

Fresh Coffee, Decaf & Tea

\$21.00 per person



Bridal Buffet

Starters

Domestic & Imported Cheese, Seasonal Fresh Fruit &
Crudités with Dip

Main Event

Mixed Field Greens

Choice of Two Dressings

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

Penne Pasta Marinara

Roasted Chicken

Chef's Choice Vegetable & Starch

Assorted Condiments

Rolls with Butter

Fresh Coffee, Decaf & Tea

\$17.95 per person



Plated Entrees

Domestic & Imported Cheese and Seasonal Fresh Fruit
Rolls with Butter
Fresh Coffee, Decaf & Tea

Choice of Salad

Please Select ONE of the Following

Caesar Salad

or

Mixed Field Greens

Choice of Two Dressings

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

Vegetable & Starch

Chef's Choice

Entrees

Please Select up to 3 of the Following

Bruschetta Chicken with a Balsamic Glaze, topped with Tomato Bruschetta & Asiago Cheese
\$15.00

Stuffed Chicken Breast with Prosciutto, Sun-dried Tomatoes, Spinach & Fontina Cheese
\$17.00

Chicken Marsala with Sautéed Mushrooms & Marsala Wine Sauce
\$15.00

Sliced Strip Loin with a Three Peppercorn Sauce
\$18.00

Filet of Sirloin served with a Port Wine Demi Glaze
\$16.00

Breaded Boneless Pork Chops Hand Breaded & Baked
\$16.00

Roasted Pork Loin with an Apple Rum Sauce
\$16.00

Pan Seared Salmon Filet with a Lemon Dill Beurre Blanc
\$19.00

Fresh Haddock Broiled or Cajun
\$14.00

Pasta Primavera
\$14.00

Spinach & Four Cheese Lasagna with Marinara Sauce & Reggiano Cheese
\$14.00

Tri-Color Cheese Tortellini with Marinara Sauce
\$14.00



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

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

\$7.00 per person

Antipasto Display

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

\$7.50 per person

Raw Bar

Oysters on the half shell, Shrimp Cocktail & Snow Crab Claws
with fresh lemon, tobasco & cocktail sauce

Market Price

Individual Hors d'oeuvres

Prices are per 100 pieces

(Smaller Quantities Available Based on Party Size)

Hot Hors d'oeuvres

Chicken Wings with Bleu Cheese
Swedish Meatballs
Jamaican Jerk Chicken Skewers
Sausage or Spinach Stuffed
Mushrooms
Vegetable Spring Rolls with Dipping
Sauce

\$150 per 100

Goat Cheese Quesadilla
with Red Onion and Cilantro
Bacon Wrapped Shrimp with Horseradish BBQ Sauce
Spanakopita
Bacon Wrapped Scallops
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



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Cheers!

Champagne Punch

\$42.00 per gallon

Fruit Punch

\$29.00 per gallon

Soda

Iced Tea

Lemonade

\$5.95 per pitcher

Bar Packages Available

Signature Cocktails Available by Request

Complimentary Personal Touches

Elegant Centerpieces

Choice of Napkin Color

Placement of Favors

White Skirted Cake & Gift Table with Card box

Cake Cutting & Serving



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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. 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.