

# Banquet & Conference

P L A N N E R



**RAMADA**<sup>®</sup>

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Syracuse, NY 13212  
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[www.ramadasyracuse.com](http://www.ramadasyracuse.com)





Dear Guest,

Welcome to the Ramada Syracuse. We are pleased to present to you our Banquet and Conference Planner. Located at the crossroads of I-81 and the New York State Thruway (I-90), we offer everything you expect from a full-service hotel. Family-owned and operated, the Ramada Syracuse combines the resources and reputation of one of the leading names in hospitality with the personal attention of a family business.

Our banquet menus offer a delicious array of tempting foods from appetizers to desserts, and everything in between. We will work closely with you to help plan your event, and welcome the opportunity to create a unique menu to fit your personal preferences or the theme of your special occasion.

The Ramada Syracuse recently completed an extensive renovation of its conference rooms, providing an attractive and efficient setting for your meeting, conference, or banquet. You can also count on us to provide all the essential tools of business to make your event a success. Easels, LCD and overhead projectors, screens, wireless overhead PA system, chalkboards, flip charts and more are all included in our conference package. Our meetings and conference rooms are also equipped with wired and wireless high-speed Internet capabilities. Arrangements can also easily be made to satisfy any other high-tech computer and audio-visual needs with our partner, Visual Technologies.

Let our professional and friendly staff help make your next event a success!

Sincerely,  
*Judy Herrig*  
General Manager

This Hotel is Owned by:  
SYRAMADA HOTEL CORP.  
1305 Buckley Road • North Syracuse, New York 13212  
Telephone: (315) 457-8670 • Fax: (315) 457-8633  
Under a License / Franchise Agreement with Ramada Franchise Systems, Inc.



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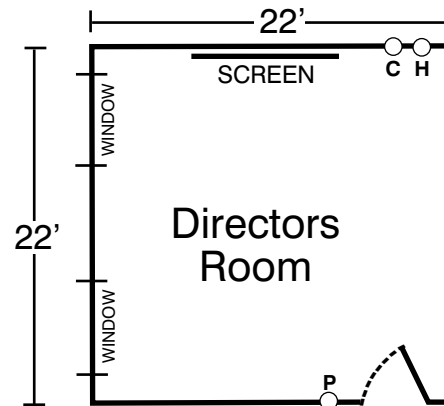
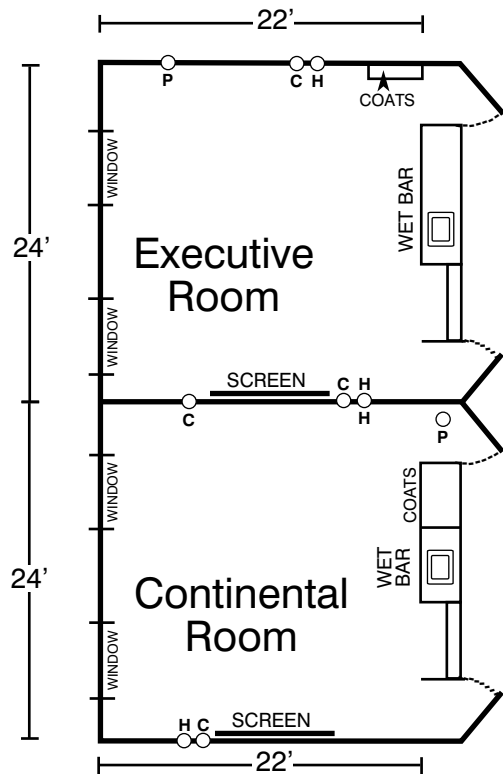
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# Meeting Room Specifications

## Meeting Room Rental Rates

Room	Day or Evening	Day and Overnight
Directors	\$150.00	\$225.00
Executive	\$150.00	\$225.00
Continental	\$150.00	\$225.00
Chancellor	\$375.00	\$475.00
Ambassador	\$475.00	\$575.00
Ballroom	\$775.00	\$925.00

Meeting room rates are negotiable with overnight rooms or food & beverage.



### KEY:

C = CABLE

H = HI SPEED INTERNET

P = PHONE

### Executive and Continental Rooms

Location: Above Hotel Lobby on Second floor (elevator available)  
 Dimensions: 22' x 24' 528 Square Feet  
 Ceiling Height: 8 Feet

#### Maximum Persons Capacities:

Classroom: 24 (3 per 6 foot table)  
 U-Shape: 24  
 Theater: 50  
 Conference: 20

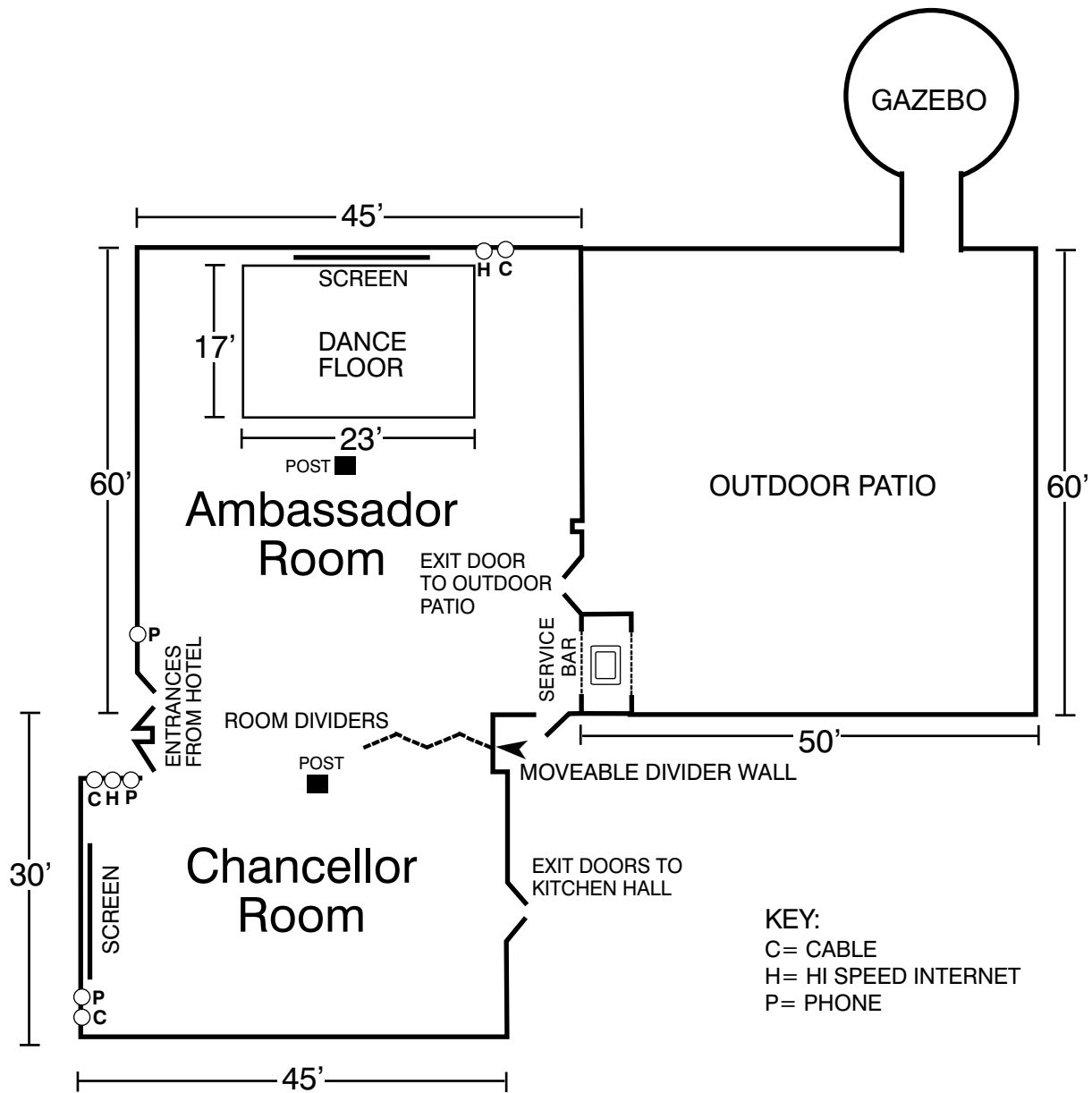
### Director's Room

Location: First Floor near Ballroom  
 Dimensions: 22' x 22' 484 Square Feet  
 Ceiling Height: 8 Feet

#### Maximum Persons Capacities:

Classroom: 24  
 U-Shape: 20  
 Theater: 40  
 Conference: 16  
 Banquet: 32

# Meeting Room Specifications



## Chancellor Room

Location: First Floor  
 Dimensions: 30' x 45'  
 1350 Square Feet  
 Ceiling Height: 9 Feet

### Maximum Persons Capacities:

Classroom: 50  
 (3 per 6 foot table)  
 U-Shape: 45  
 Theater: 90  
 Conference: 40  
 Banquet: 80

## Ambassador Room

Location: First Floor  
 Dimensions: 60' x 45'  
 2700 Square Feet  
 Ceiling Height: 9 Feet  
 Dance Floor: 23' x 17'

### Maximum Persons Capacities:

Classroom: 125  
 (3 per 6 foot table)  
 U-Shaped: 60  
 Theater: 175  
 Conference: 60  
 Banquet 150

## Ballroom: Ambassador and Chancellor Rooms

Location: First Floor  
 Dimensions: 90' x 45'  
 4050 Square Feet  
 Ceiling Height: 9 Feet  
 Dance Floor: 23' x 17'

### Maximum Persons Capacities:

Classroom: 200  
 (3 per 6 foot table)  
 U-Shape: 105  
 Theater: 335  
 Conference: 100  
 Banquet: 275

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# Break Packages

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All break and beverages packages will run two hours from the scheduled set-up time.  
We ensure that your beverages meet your needs during that time.  
Replenishments are available after the scheduled break priced per beverage per person.

## Morning

**Early Morning Wake-up Call** \$6.95 per person  
Assorted Donuts and Breakfast Pastries, Assorted Chilled Juices, Coffee, Tea and Decaf

**Continental** \$7.95 per person  
Assorted Donuts and Muffins, Sliced Fresh Seasonal Fruit, Assorted Chilled Juices, Coffee, Tea, Decaf

**Mid Morning Refresh**  
(Beverages only)  
\$3.00 per person

**The Healthy Nut** \$8.95 per person  
Sliced Fresh Seasonal Fruit, Yogurt, Granola, Freshly Baked Assorted Muffins, Bottled Water, Assorted Chilled Juices, Coffee, Tea and Decaf

**Breakfast Sandwiches** \$9.95 per person  
Assorted Breakfast Sandwiches, Sliced Fresh Seasonal Fruit, Assorted Chilled Juices, Coffee, Tea, and Decaf

<p><b>The Complete Package</b> \$16.95 per person Includes one Morning Break of your choice, a mid morning refresh (beverages only) and an Afternoon Break of your Choice</p>
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## Afternoon

**Afternoon Snack Attack** \$7.95 per person  
Individual Bags of Chips and Pretzels, Granola Bars, Assorted Soft Drinks, Bottled Water and Iced Tea

**Nacho Bar** \$7.95 per person  
Tortilla Chips Con Queso, Homemade Salsa, Sour Cream, Guacamole, Jalapenos, Assorted Soft Drinks, and Bottled Water

**Sundae Bar** \$7.95 per person  
Vanilla Ice Cream, Chocolate and Caramel Sauces, Chopped Nuts, Sprinkles, Maraschino Cherries, Whipped Cream, Coffee, Tea and Decaf

**Baseball Break** \$7.95 per person  
Popcorn, Peanuts, Caramel Corn, Nacho Chips, Hot Soft Pretzels with Mustard, Assorted Soft Drinks and Bottled Water

**Quick Sugar Fix** \$7.95 per person  
Freshly Baked Cookies and Brownies, Assorted Candy Bars, Assorted Soft Drinks and Bottled Water

**Chocoholic** \$8.95 per person  
Chocolate Fondue with Sliced Fresh Fruit, Reese's Peanut Butter Cups, Chocolate Chunk Cookies, Whole, Skim and Chocolate Milk, Coffee, Tea and Decaf

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# A La Carte Beverages & Snacks

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### Beverages:

Fresh Brewed Coffee, Tea and Decaf	\$3.00 per person
Fresh Brewed Coffee by the Gallon	\$35.00 per gallon
Assorted Chilled Juices	\$3.00 per person
Assorted Soft Drinks	\$3.00 per person
Bottled Water	\$3.00 per person
Iced Tea and Lemonade	\$2.50 per person
Vitamin Water	\$3.00 per person
Gatorade	\$3.00 per person

### Snacks:

Assorted Pastries	\$3.00 per person
Bagels with Toaster and Cream Cheese	\$3.95 per person
Assorted Fresh Muffins	\$3.00 per person
Fresh Fruit Salad	\$3.95 per person
Sliced Fresh Seasonal Fruit	\$3.95 per person
Whole Fresh Fruits	\$3.00 per person
Freshly Baked Brownies	\$3.00 per person
Assorted Freshly Baked Cookies	\$3.00 per person
Granola Bars	\$3.95 per person
Wrapped Candy Bars	\$3.00 per person

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# Sit Down Breakfast

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## **The Complete Breakfast**

\$8.95 per person

Scrambled Eggs, your choice of Bacon or Breakfast Sausage, Breakfast Potatoes, Toast, Coffee, Tea and Decaf

## **The Hearty Breakfast**

\$9.95 per person

Your Choice of French Toast or Pancakes, Bacon or Breakfast Sausage, served with Scrambled Eggs, Breakfast Potatoes and Coffee, Tea and Decaf

## **The All American Breakfast**

\$12.95 per person

Scrambled Eggs, Hot Sizzling Breakfast Steak, Breakfast Potatoes, Toast, Coffee, Tea and Decaf

## **The Lite Fare**

\$6.95 per person

Sliced Fresh Fruit with Melba Dipping Sauce, Fresh Baked Muffin, Coffee, Tea and Decaf

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# Breakfast Buffets

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Minimum 20 persons or a \$50.00 additional charge will apply

## **The Rise and Shine Buffet**

\$11.95 per person

Scrambled Eggs, French Toast and Warm Syrup, your choice of Bacon or Sausage, Assorted Pastries, Coffee, Tea and Decaf

## **The Morning Buffet**

\$12.95 per person

Scrambled Eggs, Breakfast Potatoes, French Toast with Warm Syrup, your choice of Bacon or Sausage, Assorted Pastries and Fresh Baked Muffins, Chilled Juices, and Sliced Fresh Fruit, Coffee, Tea and Decaf

## **Big Brunch Buffet**

\$13.95 per person

Scrambled Eggs, your choice of Bacon or Sausage, Breakfast Potatoes, Chicken Francaise, Quiche Florentine, Assorted Pastries and Fresh Baked Muffins, Fresh Fruit Salad, Coffee, Tea and Decaf

## **Ramada Big Breakfast Buffet**

\$14.95 per person

Scrambled Eggs, French Toast with Warm Syrup, Bacon, Ham and Sausage, Corned Beef Hash, Biscuits with Sausage Gravy, Assorted Breakfast Pastries, Breakfast Potatoes, Eggs, Omelets, Pancakes and Waffles Made to Order, Make-Your-Own Strawberry Shortcake, Coffee, Tea and Decaf



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## **Famous Sunday Breakfast Buffet**

\$14.95 per person includes coffee, tea, decaf and chilled juices

Many of our guests wish to take advantage of our popular Sunday Breakfast Buffet served in our Dining Room from 9am to 2pm and use one of our private banquet rooms for seating. This option is available for parties of 30 or less.

### **Includes:**

Scrambled Eggs, French Toast, Bacon, Ham, Sausage, Corned Beef Hash, Breakfast Potatoes, Biscuits with Sausage Gravy, Eggs and Omelets Cooked to Order, Waffle and Pancake Station, Make-Your-Own Strawberry Shortcake, Assorted Breakfast Pastries, and lots more!

A Banquet Room Rental will apply.

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# Fast Favorites for Anytime

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## **New York Style Pizza**

\$39.00

Full Sheet Fresh Dough Pizza  
with your choice of up to 2 toppings

## **Jumbo Buffalo Chicken Wings**

50 wings \$59.00 100 wings \$99.00

Your Choice of Mild, Medium, Hot,  
Garlic Parmesan, Honey Mustard, BBQ or Teriyaki,  
served with Bleu Cheese and Celery Sticks

## **Giant Submarine Sandwiches**

3 foot (Serves 12-15) \$50.00

6 foot (Serves 25-30) \$75.00

Fresh Italian Bread with your choice of Virginia Baked Ham,  
Turkey Breast, Roast Beef, or Salami, and your choice of  
American, Swiss and Provolone Cheeses, Lettuce, Tomato,  
and all the right condiments

## **Garden Salad**

\$4.75 per person

A Fresh Selection of our House Mixed Greens,  
Topped with Tomatoes, Cucumbers and Black Olives,  
served with a Selection of House Dressings

## **Boxed Picnic Lunch**

\$10.95 per person

Assorted Deli Sandwiches  
(including Vegan and Vegetarian choices),  
individual bags of Chips or Pretzels,  
Whole Fruit, Bottled Water  
and a Fresh Baked Cookie  
Wrapped, Boxed, and Ready to Go!

## **Chicken Tenders**

\$7.95 per person

Hot, Golden Fried All White Meat Chicken Tenders  
served with BBQ and Honey Mustard Sauce

## **Antipasto**

\$6.95 per person

A Fresh Selection of our  
House Mixed Greens,  
Topped with Salami, Capicola, Ham,  
Provolone Cheese, Jalapeno Peppers,  
Roasted Red Peppers, Black Olives,  
Artichoke Hearts, Tuna,  
Crumbly Bleu Cheese  
served with Italian Dressing.

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# Lite Luncheon Entrees

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All entrees include fresh bread and butter, coffee, tea, decaf, soda and milk.

To select more than one entrée, please add \$1.50 per entrée, per person

## **Julienne Salad**

\$9.95 per person

Virginia Baked Ham, Turkey Breast, and Sliced Cheeses over a  
Fresh Selection of our Mixed Greens with Tomatoes,  
Cucumbers, Hard-Boiled Eggs, and our own  
Homemade Croutons

## **Grilled Chicken Caesar Salad**

\$9.95 per person

Substitute Chicken with Grilled Shrimp or Steak  
\$10.95 per person

Fresh Romaine Lettuce with our own Homemade  
Croutons tossed in Caesar Dressing, topped  
with Marinated and Grilled Chicken Breast

## **Gourmet Club Croissant**

\$10.95 per person

A light and flaky croissant filled with shaved ham  
and turkey, crisp bacon, lettuce, tomato and mayo

## **Club Salad**

\$9.95 per person

Diced Turkey & Monterey Jack Cheese  
on a bed of chilled greens,  
topped with chopped hard boiled egg,  
bacon bits and croutons

## **Tilapia Romano**

\$11.95 per person

Pan seared tilapia roasted with  
chopped tomato, basil, garlic  
and Romano Cheese

## **Pasta Ramada**

\$9.95 per person

Broccoli, Mushrooms and Roasted Peppers  
sautéed in Garlic and Olive Oil,  
tossed with Penne Pasta  
and served with Garlic Toast

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# Plated Luncheon Entrees

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All entrees include fresh bread and butter, fresh garden salad, Chef's Choice of Pasta or Potato and Vegetable du Jour, coffee, tea, decaf, soda and milk.

To select more than one entrée, please add \$1.50 per entrée, per person

## **Luncheon Prime Rib**

\$15.95 per person

Slow roasted Prime Rib of Beef Served with a creamy horseradish sauce

## **N.Y. Strip Steak**

\$14.95 per person

Tender Center Cut Steak served with fried Onion Straws

## **Pan Seared Salmon**

\$14.95 per person

Fresh Salmon Filets Served with a Brown Sugar and Mustard Glaze

## **Char grilled Chicken Cordon Bleu**

\$13.95 per person

Boneless Chicken Breast marinated in homemade Honey Mustard dressing, grilled and topped with Ham and Melted Swiss cheese

## **Chicken Francaise**

\$13.95 per person

Egg battered boneless breast sautéed in a white wine butter sauce. A Ramada specialty and customer favorite!

## **Roast Turkey**

\$12.95 per person

Oven Roasted Turkey served with Homemade Sage Dressing and Turkey Gravy

## **Beer Batter Fish Filet**

\$13.95 per person

Golden Fried Beer Battered Haddock served with French Fries and cole slaw

## **Ship and Shore**

\$14.95 per person

Tender Sirloin Tip Steak and Shrimp Scampi served over rice, with vegetable du jour

## **Sliced Top Sirloin of Beef**

\$13.95 per person

Served with a Wild Mushroom and Horseradish demi-glaze

## **Lasagna**

\$10.95 per person

The Classic Meat Lasagna served with Fresh Garlic Bread. Also available in "Vegetarian" style

## **Vegetable Risotto**

\$10.95 per person

Fresh seasonal vegetables blended in a creamy risotto and topped with Asiago cheese. (VEGETARIAN)

## **Grilled Pork Chops**

\$12.95 per person

Grilled boneless Pork Chops topped with Caramelized Apples, Walnuts and a Brandy Glaze

## **Chicken Parmesan**

\$13.95 per person

Tender boneless chicken breasts topped with a tomato basil marinara and melted mozzarella and parmesan cheese

## **Mesquite Grilled Chicken**

\$13.95 per person

Boneless Chicken Breasts marinated in extra virgin olive oil, mesquite seasoning and fresh herbs

When selecting multiple entrées, the higher price prevails.

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# Specialty Luncheon Buffets

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Includes Soda, and Milk, Coffee, Tea and Decaf Minimum 20 persons or a \$50.00 additional charge will apply

## **Picnic Luncheon Buffet**

\$13.95 per person

Grilled Hot Dogs, Coneys and Hamburgers,  
Fresh Bread, Buns and Condiments, Home style  
Baked Beans, Salt Potatoes, Garden Salad and  
Dressings, and Emmi's Fresh Sweet Corn on the Cob

## **Pre-Made Sandwiches and Wraps**

\$13.95 per person

A selection of Pre-Made Sandwiches and Wraps,  
House Salad, Chips and Pretzels,  
Macaroni or Pasta Salad, Potato Salad

## **Ramada Executive Deli Luncheon**

\$13.95 per person

Includes a cup of soup du jour, Rotini Pasta Salad,  
Chef Salad, Macaroni Salad, Potato Salad,  
Sliced Ham, Turkey, Roast Beef, Tomatoes,  
Lettuce, Onions, a variety of Cheeses  
served with a selection of breads, rolls  
and potato chips.

## **Build-A-Burger Buffet**

\$14.95 per person

Includes Grilled hamburgers, rolls, cheese, lettuce,  
tomatoes, onions, condiments, French Fries,  
Onion Rings and Garden Salad Bar

## **Pizza and Wing Buffet**

\$13.95 per person

Sheet Pizza with toppings of your choice, and  
three choices of Buffalo Chicken Wings with  
celery sticks and Bleu Cheese  
(Buffalo Sauce: mild, medium, or hot,  
garlic parmesan, teriyaki, BBQ,  
or honey mustard), and Garden Salad Bar

## **Lasagna Buffet**

\$11.95 per person

Our own Homemade Meat, Cheese, or  
Vegetarian Lasagna, Meatballs and Sausage in Sauce,  
Vegetable Du Jour, Garden Salad and Dressings,  
Fresh Garlic Bread

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# Themed Luncheon Buffets

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Includes Soda and Milk, Coffee, Tea and Decaf Minimum 20 persons or a \$50.00 additional charge will apply

## **Chef's "Special Recipe"**

### **Fried Chicken Buffet**

\$15.95 per person

You've never had Fried Chicken so good!  
Buffet features our Chef's Special Recipe  
Fried Chicken, with a Garden Salad Bar,  
Applewood Bacon and Hot Sauce Potato Salad  
or Homestyle Mashed Potatoes,  
Roasted Seasonal Vegetables,  
Creamy Mac & Cheese,  
and Fresh Baked Corn Bread.

## **Italian Buffet**

\$14.95 per person

Caesar Salad, Garlic Bread and Butter,  
Baked Ziti or Pasta Marinara,  
Roasted Seasonal Vegetables,  
Sliced Oven Roasted Potatoes, and your choice of  
Two (2) of the following:  
Sausage with Peppers and Onions  
Homemade Meatballs in Marinara Sauce  
Pork Loin a la Marsala  
Chicken Parmesan (additional \$1 per person)  
Baked Italian Chicken

## **Tex-Mex Buffet**

\$15.95 per person

Build your own Hard or Soft tacos with Seasoned Beef and Chicken,  
Refried Beans, Chopped Tomatoes and Olives, Lettuce, Shredded Cheese,  
Scallions, Salsa, Jalapenos, Sour Cream, Seasoned Rice,  
Tortilla Chips and Cheese Con Queso.

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# Build A Luncheon Buffet

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\$13.95 per person

Buffets include fresh brewed Paul di Lima coffee, tea, decaf, soda, milk, bread and butter.

Add Soup du Jour to any Luncheon Buffet or Entree for \$2.50/per person.

Minimum 20 persons or a \$50.00 charge will apply.

## Choose Two Chilled Salads:

- Garden Salad
- Ranch Bowtie Pasta Salad
- Traditional Potato Salad
- Fresh Fruit Bowl
- Macaroni Salad
- Creamy Coleslaw
- Cottage Cheese
- Herbed Tomato and Cucumber Salad
- Caesar Salad
- Antipasto Salad

## Choose One Pasta or Potato:

- Garlic Mashed Potatoes
- Sliced, Roasted Potatoes
- Rice Pilaf
- Tuscan Roasted Potatoes
- Steamed Parsley Potatoes
- Scalloped Potatoes
- Pasta a la Vodka

## Choose One Vegetable:

- Vegetable Medley
- Glazed Baby Carrots
- Emmi's Sweet Corn on the Cob (in-season only)
- Green Beans Almondine
- Roasted Seasonal Vegetables
- Sautéed Zucchini & Squash

## Choose Two Entrées:

- Sliced Roast Beef in gravy
- Grilled Beef Tips with demi glace
- London Broil
- Sausage, Peppers & Onions
- Chicken Parmesan
- Boneless Herb & Mesquite Chicken
- Italian-Style Baked Chicken
- Pulled BBQ Pork
- Seafood Newburg
- Sliced Pork tenderloin in gravy
- Broiled Haddock with Lemon Butter

Add Soup Du Jour  
to any Luncheon Buffet or Entrée  
add \$2.50 per person

Add an extra Pasta or Potato or Vegetable  
add \$1.00 per person

We are happy to customize any menu on request including Veal, Seafood, Vegetarian, Vegan, Gluten-free and Ethnic Specialties.

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## Luncheon Desserts

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Vanilla Ice Cream Cup	\$1.50 per person	Boston Cream Pie	\$4.95 per person
With Chocolate Sauce and Whipped Cream	\$1.95 per person	Strawberry Shortcake	
Rainbow Sherbet	\$1.50 per person	with fresh whipped cream	\$3.95 per person
Chocolate Mousse	\$1.95 per person	New York Style Cheesecake with your	
Bakery Fresh Fruit Pies		choice of fruit toppings	\$3.95 per person
(Apple, Cherry, Raspberry)	\$2.95 per person	Lemon Meringue Pie	\$4.95 per person
Served Ala Mode	\$3.95 per person	Tiramisu	\$5.95 per person
Bakery Fresh Cream Pies -		Chocolate Lava Cake	\$6.95 per person
Chocolate, Banana, or Coconut	\$3.95 per person	Viennese Assorted Desserts Table	\$7.95 per person

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Prices Do Not Include Gratuity and Administrative Fees or NYS Tax. Prices Subject to Change.

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# Plated Dinner Entrees

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All Dinner Entrees include a Garden Salad, Fresh Bread and Butter, a Chef's Choice Potato or Pasta and Fresh Vegetable that will compliment your entrée selection, Coffee, Tea, Decaf, Soda and Milk.  
To select more than one entrée for your group, please add \$1.50 per entrée, per person.

## **Filet Mignon**

\$25.95 per person

The tenderest cut of Beef, served with Gorgonzola infused Merlot reduction sauce

## **Black Peppercorn Strip Steak**

\$23.95 per person

Tender, center cut strip steak with a black peppercorn brandy sauce

## **Roast Prime Rib of Beef**

\$23.95 per person

The finest grade of tender Prime Rib slow roasted to perfection served in tarragon au jus, with a side of creamed horseradish

## **Petite Filet of Beef & Grilled Salmon**

\$26.95 per person

Grilled Beef Filet topped with Onion Straws and a bordelaise sauce, paired with a Grilled Salmon Filet topped with a mustard brown sugar glaze.

## **Chicken Cordon Bleu**

\$23.95 per person

Whole Chicken Breast rolled with sliced ham and Swiss cheese, topped with a light wine cream sauce

## **Grilled Pork Chops**

\$19.95 per person

Boneless Pork Chops grilled to perfections, topped with caramelized apples, toasted walnuts and a brandy glaze.

## **Chicken Francaise**

\$18.95 per person

A Ramada Specialty - Tender Chicken Breast lightly sautéed and finished in a white wine and lemon sauce

## **Beer Battered Fish**

\$18.95 per person

Golden Fried Beer Battered Fish Dinner, served with French Fries and Coleslaw

## **Sicilian Chicken**

\$19.95 per person

Boneless Breast of Chicken lightly breaded and sautéed in extra virgin olive oil, simmered in a sherry olive marinara and kalamata olives, topped with Prosciutto & Provolone Cheese

## **Roast Turkey Breast**

\$18.95 per person

Tender hand carved slices of fresh oven roasted turkey with homemade toasted sage dressing and pan gravy.

## **Pan Seared Salmon Filet**

\$22.95 per person

With tomato and savory basil beurre blanc sauce

## **Vegetable Risotto**

\$14.95 per person

Fresh seasonal vegetables blended in a creamy risotto and topped with Asiago cheese.  
(VEGETARIAN)

## **Eggplant Parmesan**

\$14.95 per person

Sliced Panko Breaded Eggplant, lightly fried and topped with a basil marinara and melted mozzarella cheese (VEGETARIAN)

## **Sliced Top Sirloin**

\$20.95 per person

Served with a wild mushroom and horseradish demi glaze

## **Mesquite Grilled Chicken**

\$16.95 per person

Boneless Chicken Breasts marinated in extra virgin olive oil, mesquite seasoning and fresh herbs

## **Grilled Vegetables with Mesculan Greens**

\$14.95 per person

Grilled Fresh seasonal vegetables set on Mesculan mixed greens with a balsamic glaze (VEGAN)

We are happy to customize any menu on request, including veal, seafood, vegetarian, vegan, gluten-free and ethnic specialties.

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# Classic Dinner Buffet

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Choice of two entrées: \$19.95 per person

Choice of three entrées: \$21.95 per person

Add an extra Pasta, Potato or Vegetable for \$1.00 per person

Add Soup Du Jour to Classic Dinner Buffet - add \$2.50 per person

All Dinner Buffets include Fresh Bread and Butter, Coffee, Tea and Decaf, Soda, and Milk

All Buffets require a minimum of 20 people.

## Choose Three:

Garden Salad  
Caesar Salad  
Fresh Fruit Salad  
Specialty Potato Salad  
Macaroni Salad  
Tomato Basil Cucumber Salad  
Pasta Salad

## Choose One:

Garlic Mashed Potatoes  
Saffron Rice  
Sliced Oven Roasted Potatoes  
Steamed Parsley Potatoes  
Pasta a la Vodka  
Pasta Primavera  
Baked Ziti

## Choose One:

Green Beans Almondine  
Sautéed Zucchini and Yellow Squash  
Glazed Baby Carrots  
Roasted Seasonal Vegetables  
Julienne Vegetables sautéed in olive oil  
Sugar Snap Peas  
California Blend Vegetable Mix

## Choose Two or Three Entrées:

Sliced Roast Beef with Mushrooms and Demi-Glace  
Prime Rib of Beef au Jus (\$3.00 additional per person)  
Roast Turkey with Sage Dressing and Pan Gravy  
Chef's "Special Recipe" Fried Chicken  
Mesquite Grilled Chicken Breasts  
Baked Italian Chicken  
Slow Cooked Barbecue Ribs  
Seafood Newburg  
Slow Roasted Pork Loin with Apples and Brandy Glaze  
Baked Ramada Haddock

We are happy to create "Carved to Order" Buffets for an additional \$3.00 per person

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# Ramada Specialty Buffets

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## The Italian Buffet:

\$19.95 per person

Fresh Garden Salad

Choice of Minestrone Soup or Antipasto Salad

Choice of Chicken Parmesan or Eggplant Parmesan

Baked Ziti or Oven Roasted Potatoes

Meatballs and Sausage in Sauce

Green Beans Almondine

Toasted Garlic Bread

## Patio Picnic Barbeque Buffet

\$19.95 per person

Fresh Fruit Salad

Traditional Barbeque Chicken or

Chef's "Special Recipe" Fried Chicken

Barbeque Pulled Pork

\*Grilled to Order NY Strip Steak (\*additional \$8.95 per person)

Hamburgers & Rolls

Grilled Hot Dogs and Coney's with rolls

Emmi's Fresh Sweet Corn on the Cob

Homestyle Baked Beans

Choice of Pasta, Potato or Macaroni Salad

Salt Potatoes with drawn butter

Relish Assortment

**Add Steamed Clams with drawn butter**

\$9.95 per person

(Based on 1 ½ dozen clams per person) (price subject to current market)

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# Hors d'oeuvres

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All trays are 50 pieces unless otherwise noted.  
We will gladly serve your Hors d'oeuvres Butler Style at no additional charge.

## Hot Appetizers:

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Bacon Wrapped Scallops	\$99.00
Buffalo Chicken Tartlets	\$99.00
Mini Reubens	\$99.00
Coconut Shrimp	\$89.00
Vegetable Spring Rolls	\$89.00
Sausage Stuffed Mushrooms	\$89.00
Assorted Mini Quiche	\$89.00
Fried Cheese Ravioli	\$69.00
Fried Chicken Tenders	\$89.00
Mini Spanakopitas	\$89.00

## Cold Appetizers:

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Jumbo Shrimp Cocktail Shooters	Market Price
Fresh Mozzarella and Tomato Platter	\$89.00
Fresh Fruit and Cheese Platter	\$79.00
Vegetable Crudités with dip	\$69.00
Fresh Vegetable Bruschetta	\$69.00
Deviled Eggs	\$69.00
Stuffed Greek Olives	\$59.00

This is a small sampling of our hor d'oeuvres menu.  
We would be happy to arrange for other hor d'oeuvres options  
to create the perfect party for your guests.

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# Desserts

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Vanilla Ice Cream Cup	\$1.50 per person	Boston Cream Pie	\$4.95 per person
With Chocolate Sauce and Whipped Cream	\$1.95 per person	Strawberry Shortcake	
Rainbow Sherbet	\$1.50 per person	with fresh whipped cream	\$3.95 per person
Chocolate Mousse	\$1.95 per person	New York Style Cheesecake	
Bakery Fresh Fruit Pies		with your choice of fruit toppings	\$3.95 per person
(Apple, Cherry, Raspberry)	\$2.95 per person	Lemon Meringue Pie	\$4.95 per person
Served Ala Mode	\$3.95 per person	Tiramisu	\$5.95 per person
Bakery Fresh Cream Pies -		Chocolate Lava Cake	\$6.95 per person
Chocolate, Banana, or Coconut	\$3.95 per person	Viennese Assorted Desserts Table	\$7.95 per person

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*Prices Do Not Include Gratuity and Administrative Fees or NYS Tax. Prices Subject to Change.*

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# Stations Buffet

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Minimum 50 persons, minimum 3 stations.

## **Antipasto Station**

\$7.95 per person

Crisp Greens topped with Salami, Capicola, Ham, Provolone Cheese, Jalapeño Peppers, Roasted Red Peppers, Black Olives, Artichoke Hearts, Tuna, Crumbly Blue Cheese, and Italian Dressing. Fresh Baked Italian Bread and Butter.

## **Pasta Station**

\$8.95 per person

Assorted Italian Pastas prepared with Assorted Sauces, Tossed with vegetables, chicken, baby shrimp, pepperoni, and cheeses

## **Chicken Caesar Salad Station**

\$7.95 per person

Chopped Romaine Lettuce, Homemade Croutons, Grated Romano Cheese, Crumbled Bacon, Grilled Julienne Chicken Breast and Caesar Dressing.

## **A Taste of Asian Station**

\$9.95 per person

Chicken, Beef, and Oriental Vegetables tossed in a Teriyaki and Ginger Sauce served with Fried Rice, White Rice, and Egg Rolls.

## **Risotto Station**

\$8.95 per person

Fresh Risotto in a cream sauce tossed with vegetables, chicken, baby shrimp, and cheeses.

## **Carving Stations:**

\$50 Carving Fee

## **Prime Rib of Beef** with Au Jus & Horseradish

\$12.95 per person

## **Tenderloin of Beef** with Merlot Demi Glace

\$12.95 per person

## **Glazed Ham** with Whole Grain Mustard

\$ 8.95 per person

## **Roast Turkey** with Cranberry Chutney

\$ 8.95 per person

## **Seafood Stuffed Tenderloin** with Pinot Noir

Demi Glace \$12.95 per person

Carving Stations include silver dollar rolls and appropriate condiments.

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# The Ramada Reception Package

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\$29.95 per person

- ❖ Four (4) Butler Passed Hot & Cold Hors D Oeuvres per person
- ❖ Farmers Market Display of Vegetables, Domestic and Imported Cheeses, Sliced Fresh Fruit, accompanied with house dips.
- ❖ Choice of Salad Station
- ❖ Choice of Risotto or Pasta Station
- ❖ Choice of Turkey or Ham Carving Station  
Beef can be ordered for an extra charge per person
- ❖ Viennese Dessert Table
- ❖ Coffee, Decaf, Hot Tea
- ❖ Chocolate Fountain can be added for an additional charge per person

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# Beverage Selections

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## **Banquet Cash Bar Prices**

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### **Mixed Drinks**

House Brand Mixed Drinks	\$4.00
Premium Brand Mixed Drinks	\$4.50
Top Shelf Brand Mixed Drinks	\$5.50

### **Wine**

6 oz. House Wines by the Glass	\$5.00
6 oz. Premium Wines by the Glass	\$6.00

### **Beer**

12 oz. Domestic Draft Beer	\$3.00
12 oz Bottled Beer, Regular Brands	\$4.00
12 oz Bottled Beer, Premium Brands	\$4.50
One-Half Keg, Regular Brands	\$250.00
One-Half Kegs, Premium Brands	\$350.00

A bar fee of \$50.00 will be added to cash bars serving under 50 persons

## **Full Open Bar**

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### **House Brands:**

Include vodka, bourbon, gin, whiskey, scotch, rum and schnapps, regular brand draft beer, and bottled house wine.

First Hour	\$10.00 per person
Each Additional Hour	\$5.50 per person

### **Premium Brands:**

Include Smirnoff/Absolut Vodka, Jack Daniel's Bourbon, Beefeaters Gin, Seagrams 7 Whiskey, Dewars Scotch, Bacardi Rum, Schnapps, Premium Brand Draft Beer

First Hour	\$12.00 per person
Each Additional Hour	\$6.50 per person

## **Beer, Wine and Soda Bar**

Regular Brand Draft Beer, Bottled House Wine, and fountain soda

First Hour	\$8.00 per person
Each Additional Hour	\$5.00 per person

## **Wine and Punches**

750 ml Bottles of House Wine	\$19.00 per bottle
1.5 Liter Bottles of House Wine	\$29.00 per bottle
750 ml Bottles of Premium Wines	priced on request

Champagne Punch  
2 gallons, serves approximately 30 people \$60.00

White Wine Punch  
2 gallons, serves approximately 30 people \$50.00

“Angie Baby’s” Sherbet Punch  
2 gallons, serves approximately 30 people \$40.00

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# Please Note

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We will work closely with you to help plan your event, and welcome the opportunity to create a unique menu to fit your personal preferences, budget or the theme of your special occasion.

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

Room assignments are made based on the anticipated number of persons at the time of the booking and room availability. Ramada Syracuse reserves the right to change room assignments at any time.

All events require a signed contract, which is subject to the Terms of Agreement listed on the contract, and the laws of New York State.

Deposits are required for all events, and are non-refundable.

Cancellations of all events (except wedding packages) must be made 30 days prior to the event date to avoid a cancellation fee. Events booked within 30 days of the event date are non-cancelable.

Payments accepted are checks, major credit cards, and cash, unless prior arrangements have been made with the management. Payment is due at the conclusion of your event.

All events are subject to a service charge (currently 19%) and applicable New York State Sales Tax.

In order for Ramada Syracuse 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.

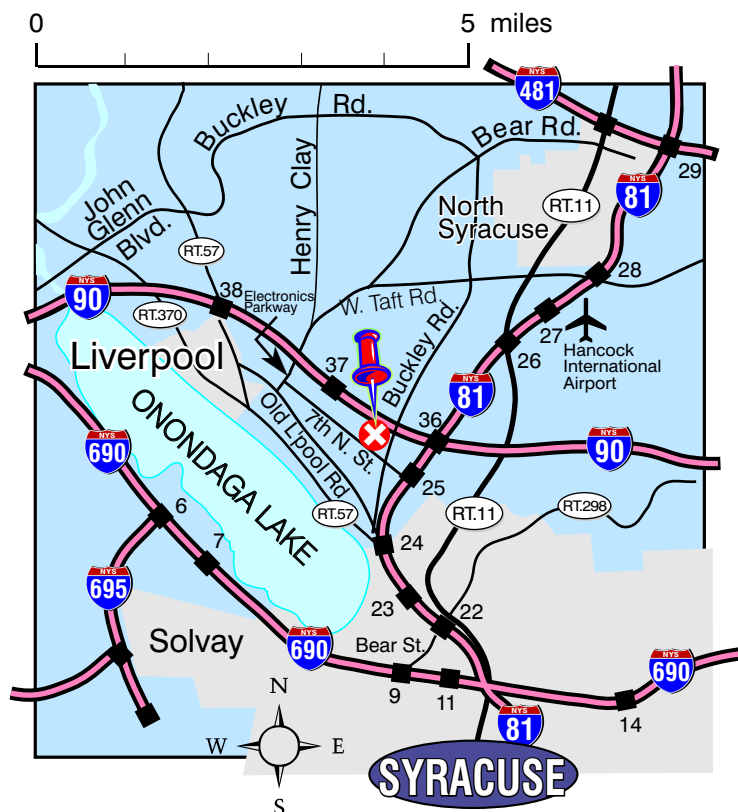
Alcoholic beverages will not be served to individuals without proper identification and proof of legal drinking age and will be served at the sole discretion of the staff working the event.

Please notify us of the exact number of guests at least 72 hours in advance of your event. If we do not receive this notice, we will consider the number of attendees to be the original estimate given to us when planning the event.

Decorations may be done through the hotel or your selected service, which we will work closely with. Please do not affix anything to the walls, floors, ceilings, light fixtures or any equipment.

Ramada Syracuse will not assume any liability or responsibility for the loss or damage to your property and equipment brought into the hotel. We reserve the right to control all events held on our premises including noise level, consumption of food and beverages and the actions of your guests.

Other policy and contract items are listed on the "Terms of Agreement", included with every contract.



## *Directions to Ramada Syracuse*

Ramada Syracuse is very easy to get to, just follow these simple directions!

**From Interstate 81** (north or south) take exit 25 — 7th North Street. At end of exit turn right onto 7th North Street. At first stop light turn right onto Buckley Road. Ramada is on left-hand side.

**From Interstate 90 (NYS Thruway)** Pay toll at exit 36. Bear to right onto 81 Southbound. Bear to the right, do not merge into route 81 traffic, take exit ramp 25. At end of ramp turn right onto 7th North Street.

At first stoplight, turn right onto Buckley Road. Ramada is on the left-hand side.



**RAMADA**

[www.ramadasyracuse.com](http://www.ramadasyracuse.com) • 1305 Buckley Road  
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