

# Banquet & Conference

P L A N N E R



**RAMADA**<sup>®</sup>

1305 Buckley Road  
Syracuse, NY 13212  
315-457-8670  
315-457-2571 Fax - Sales Office

[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 hotel, 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, overhead projectors, screens, public address systems, dry erase boards, flip charts and more are all included in our conference package. Our meetings and conference rooms are 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  
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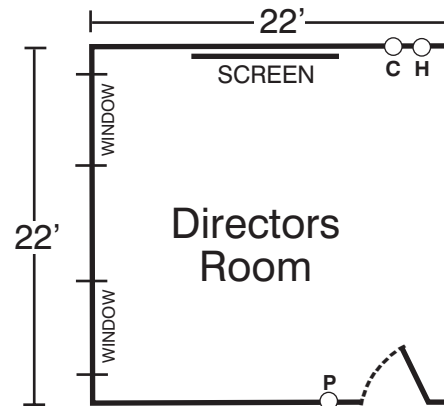
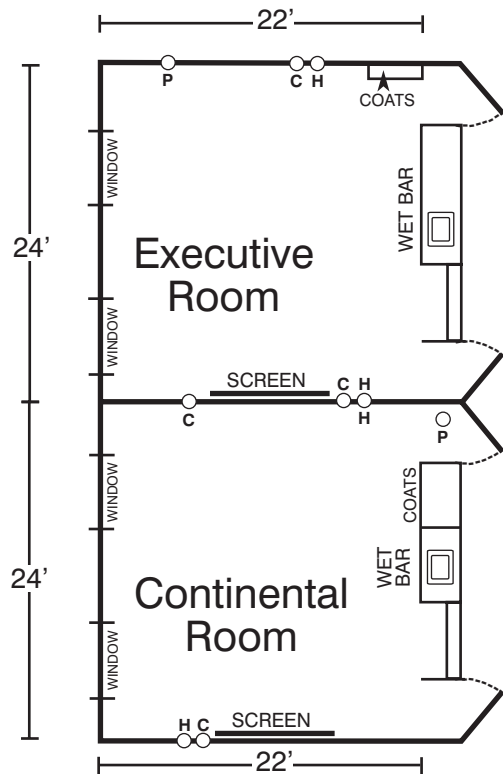
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# Meeting Room Specifications

## 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

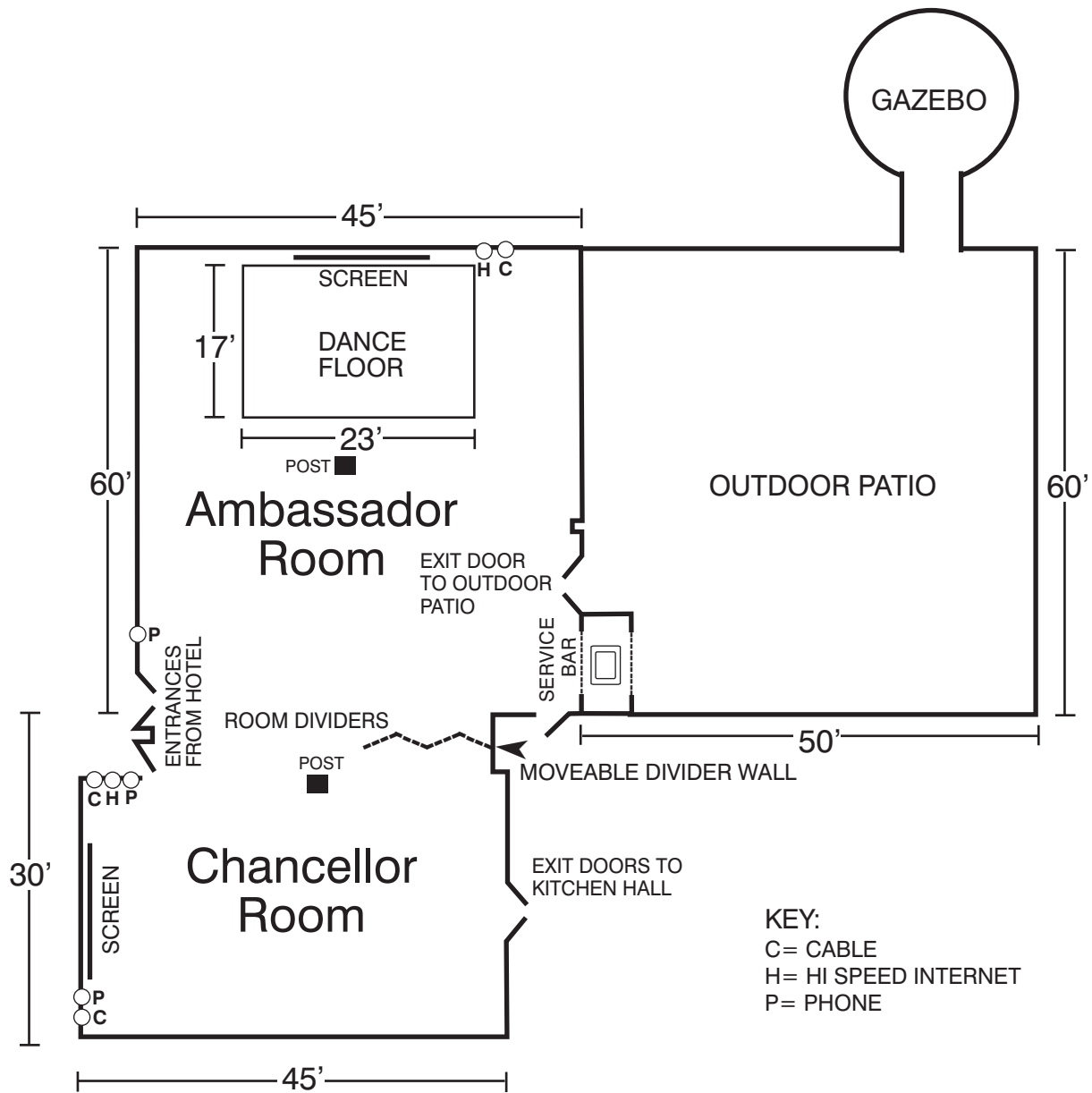
### Director's Room

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 Breakfast Pastries, Assorted Chilled Juices,  
Coffee, Tea and Decaf

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

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

**The Healthy Nut** \$8.25 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** \$7.25 per person  
Individual Bags of Popcorn, 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** \$7.25 per person  
Popcorn, Peanuts, Cracker Jack, 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	\$2.75 per person
Fresh Brewed Coffee by the Gallon	\$30.00 per gallon
Assorted Chilled Juices	\$2.50 per person
Assorted Soft Drinks	\$2.50 per person
Bottled Water	\$2.50 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	\$3.25 per person
Assorted Fresh Muffins	\$3.00 per person
Fresh Fruit Salad	\$3.25 per person
Sliced Fresh Seasonal Fruit	\$3.75 per person
Whole Fresh Fruits	\$2.75 per person
Freshly Baked Brownies	\$2.75 per person
Assorted Freshly Baked Cookies	\$2.75 per person
Granola Bars	\$3.25 per person
Wrapped Candy Bars	\$2.75 per person

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# Sit Down Breakfast

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**The Complete Breakfast** \$8.25 per person  
Scrambled Eggs, your choice of Bacon or Breakfast Sausage, Breakfast Potatoes, Toast, Coffee, Tea and Decaf

**The Hearty Breakfast** \$9.25 per person  
Your Choice of French Toast or Pancakes and 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**

\$10.95 per person  
Scrambled Eggs, French Toast and Warm Syrup, your choice of Bacon or Sausage, Assorted Pastries, Chilled Juices, 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, Chilled Juices, 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, Sausage and Gravy, Assorted Breakfast Pastries, Breakfast Potatoes, Eggs, Omelets, Pancakes and Waffles Made to Order, Make-Your-Own Strawberry Shortcake Station Chilled Juices and Coffee, Tea and Decaf



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### **Famous Sunday Breakfast Buffet**

\$12.95 per person

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, Homefries, Sausage & Gravy, Eggs and Omelets Cooked to Order, Waffle and Pancake Station, Make-Your-Own Strawberry Shortcake, Assorted Breakfast Pastries, Fresh Brewed Paul di Lima coffee, tea, decaf and chilled juices

A Banquet Room Rental will apply.

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# Fast Favorites for Anytime

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## **New York Style Pizza**

\$35.00

Fresh Dough Pizza  
Full Sheet (18" x 26")  
with your choice of 2 toppings

## **Jumbo Buffalo Chicken Wings**

50 wings \$55.00 100 wings \$90.00

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

## **Giant Submarine Sandwiches**

3 foot \$50.00 6 foot \$75.00

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

## **House Mixed Greens**

\$4.25 per person

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

## **Picnic Box Lunch**

\$10.95 per person

Assorted Deli Sandwiches,  
individual bags of Chips or Pretzels, Extra Large Cookie,  
Assorted Cold Sodas and Bottled Water,  
All Wrapped and Boxed, and Ready To Go

## **Antipasto**

\$5.95 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, 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**

\$8.95 per person

Virginia Ham, Turkey Breast, and Cheese 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 and Caesar Salad Dressing, topped with  
Marinated and Grilled Chicken Breast

## **Grilled Hawaiian Chicken**

\$11.95 per person

Teriyaki Glazed Chicken Breast topped  
with Pineapple Salsa

## **Tilapia Romano**

\$11.95 per person

Pan Seared Tilapia roasted with Chopped Tomato,  
Basil, Garlic and Romano Cheese

## **Gourmet Croissant Sandwiches**

\$10.95 per person

Choice of Turkey, Virginia Ham or Roast Beef with  
our Chef's special dressings on a Warm Croissant  
served with a Fresh Fruit Salad

## **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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# Special Luncheon Entrees

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All entrees include fresh bread and butter, fresh garden salad, Chef's Choice of Starch 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

10 oz. Char grilled steak dressed with fried Onion Rings

## **Seared Salmon Filet**

\$14.95 per person

Fresh Salmon Filets Served With Your Choice of Dill Sauce, Hollandaise, or Brown Sugar and Dijon Mustard

## **Chicken Marsala**

\$13.95 per person

Chicken Breast and Mushrooms Sautéed in our Savory Marsala Wine Sauce

## **Chicken Francaise**

\$13.95 per person

Egg battered boneless breast sautéed in a white wine, lemon butter sauce

## **Roast Breast of Turkey**

\$12.95 per person

Oven Roasted and Hand Carved Turkey Breast served with Homemade Dressing and Gravy

## **Roast Porkloin**

\$11.95 per person

Oven Roasted Porkloin topped with Herb and Garlic Seasoning and Homemade Pork Gravy

## **Pasta Primavera**

\$9.95 per person

Pasta Sautéed with Fresh Vegetables and Cream Sauce, Sprinkled with Parmesan Cheese and served with Fresh Garlic Bread

## **Lasagna**

\$9.95 per person

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

## **Vegetable Risotto**

\$9.95 per person

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

## **Stuffed Portobello Mushroom**

\$9.95 per person

Fresh Portobello mushroom stuffed with sautéed spinach, tomato, onions and Provolone cheese (VEGETARIAN)

## **Grilled Vegetables with Mesculan Greens**

\$9.95 per person

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

## **White Bean Cassoulet**

\$9.95 per person

A mirepoix and bean reduction accented with fresh thyme and tomato. (VEGAN)

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# Specialty Luncheon Buffets

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

## **Lasagna Buffet**

\$10.95 per person

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

## **Picnic Luncheon Buffet**

\$12.95 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 (in season)

## **Deluxe Deli Buffet**

\$12.95 per person

A Selection of Deli Meats and Cheeses, Tuna Salad, Fresh Breads and Rolls, Pasta Salad, Garden Salad, Your Choice of Macaroni or Potato Salad, Condiments and a Relish Tray

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

\$12.95 per person

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

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# Themed Luncheon Buffets

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

## **Italiano**

\$12.95 per person

Antipasto Salad, Pasta Marinara, Meatballs and Sausage in Sauce, Vegetable Du Jour, Fresh Garlic Bread

## **Mediterranean**

\$13.95 per person

Grecian Salad, Chicken Piccata, herbed basmati rice, grilled pita bread with hummus dip

## **Asian Buffet**

\$13.95 per person

Crisp greens with ginger dressing, chicken or beef stir fry with fried rice, and vegetable egg rolls with ponzu dipping sauce

## **California Dreamin'**

\$13.95 per person

Romaine Salad with Avocado slices, Lemon Rosemary Chicken, Roasted Red Potatoes, Asparagus Medley, and Artesian Rolls

## **Down Home Southern Style**

\$13.95 per person

Fresh Spinach Salad with Bacon Dressing and Hard Boiled Eggs, Crispy Fried Chicken, Homestyle Mashed Potatoes, Carolina Coleslaw, Fresh Baked Cornbread

## **Parisian Buffet**

\$14.95 per person

Salad Niscoise (fresh Romaine mixed with beans, potatoes, and tuna, dressed with olive oil and lemon based dressing), Chicken Francaise, rosemary potato, buttered Haricort Verts, Fresh French Baguettes

## **Tex-Mex Buffet**

\$14.95 per person

Build your own hard or soft tacos with seasoned beef and chicken, refried beans, chopped tomatoes and olives, lettuce, cheese, scallions, salsa, jalapenos, sour cream, black beans and 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 One:**

Garden Salad  
Mixed Greens Salad  
Caesar Salad  
Fresh Fruit Salad

**Choose One:**

Oven Roasted Potatoes  
Garlic Mashed Potatoes  
Baked Ziti with Sauce and Cheese  
Pasta ala Vodka  
Rice Pilaf

**Choose One:**

Green Beans Almondine  
Roasted Vegetables  
Glazed Baby Carrots  
Steamed Broccoli and Cauliflower  
Sugar Snap Peas

**Choose Two:**

Sliced Roast Beef au Jus  
Meatballs in Sauce  
Roasted Pork Loin and Gravy  
Italian-Style Baked Chicken  
Lemon Rosemary Chicken  
Honey Glazed Baked Ham  
Roast Turkey with Stuffing  
Southern-Style Fried Chicken  
Tilapia Romano

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

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# Dinner Entrees

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All Dinner Entrees include Mixed Greens Salad, Fresh Bread and Butter, a Chef's Choice Potato or Starch, 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**

\$24.95 per person

The most tender cut of Beef, served with a béarnaise sauce

## **New York Strip Steak**

\$23.95 per person

A full choice cut of the highest quality strip steak served with herb butter

## **Prime Rib of Beef au Jus**

\$23.95 per person

The finest grade of tender Prime Rib slow roasted to perfection served au jus

## **Grilled Salmon Filet**

\$22.95 per person

Fresh Filet served with your choice of sauce

## **Crab Encrusted Grouper**

\$21.95 per person

Pan seared filet roasted with lump crab dressed with a garlic lemon ali.

## **Chicken Cordon Bleu**

\$19.95 per person

Whole chicken breast rolled with sliced ham and Swiss cheese, topped with a light wine cream sauce

## **Grilled Shrimp Brochettes**

\$19.95 per person

Large Shrimp skewered and grilled, and drizzled with Creole butter

## **Chicken Francaise**

\$18.95 per person

Tender Chicken Breast sautéed in butter, lemon, capers and white wine

## **Chicken Marsala**

\$18.95 per person

Tender chicken breast sautéed in our savory Marsala wine sauce and sliced mushrooms.

### **A Ramada Specialty**

## **Roast Porkloin**

\$17.95 per person

Juicy Roasted Porkloin topped with a herb and garlic seasoning and a light gravy

## **Roast Turkey Breast**

\$17.95 per person

Tender hand carved slices of fresh oven roasted turkey with our own homemade dressing and gravy.

## **Vegetable Risotto**

\$14.95 per person

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

## **Stuffed Portobello Mushroom**

\$14.95 per person

Fresh Portobello mushroom stuffed with sautéed spinach, tomato, onions and Provolone cheese  
(VEGETARIAN)

## **White Bean Cassoulet**

\$14.95 per person

A mirepoix and bean reduction accented with fresh thyme and tomato.  
(VEGAN)

## **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, and ethnic specialties.

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# Classic Dinner Buffet

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\$19.95 per person

All Dinner Buffets include Fresh Bread and Butter, Coffee, Tea and Decaf, Soda, and Milk  
All Buffets require a minimum of 20 persons or an additional charge of \$50.00 will apply.

**Choose One:**

Garden Salad  
Caesar Salad  
Fresh Fruit Salad  
Grecian Salad  
Soup du Jour

**Choose One:**

Oven Roasted Potatoes  
Garlic Mashed Potatoes  
Pasta with Marinara Sauce  
Rice Pilaf  
Pasta ala Vodka  
Herbed Basmati Rice  
Roasted Fingerling Potatoes

**Choose One:**

Green Beans Almondine  
Grilled Zucchini and Squash  
Glazed Baby Carrots  
Steamed Broccoli and Cauliflower  
Sugar Snap Peas  
Sunshine Blend  
Julienne Vegetables

**Choose Three:**

Prime Rib of Beef au Jus (\$3.00 additional)  
Slow Roasted Roast Beef  
Glazed Virginia Ham  
Seared Salmon with Pineapple Salsa  
Baked Italian Chicken  
Lemon Rosemary Chicken  
Chicken Saltimbocca  
Coq au Vin  
Southern Fried Chicken  
Meatballs and Sausage in Sauce  
Crab Encrusted Tilapia  
Shrimp Creole  
Roasted Porkloin with Gravy  
Roasted Turkey Breast with Herbed Dressing

We are happy to create "Carved to Order" Buffets for an additional \$2.00 per person

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## Ramada Specialty Buffets

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**Patio Picnic Barbeque Buffet**

\$19.95 per person

Relish Assortment  
Fresh Fruit Salad  
Barbeque Chicken  
Barbequed Pulled Pork  
Grilled Marinated Chicken Breasts  
Grilled Hot Dogs and Coney  
Emmi's Fresh Sweet Corn on the Cob  
Homestyle Baked Beans  
Pasta or Macaroni Salad  
Salt Potatoes

**Ramada Steak Bake**

\$27.95 per person

Garden Salad  
Fresh Fruit Salad  
Pasta or Macaroni Salad  
Emmi's Sweet Corn on the Cob  
Salt Potatoes  
Grilled to Order New York Strip  
Grilled Italian Sausage with Peppers and Onions

**Add Steamed Clams with drawn butter to either of the two above Buffets**

\$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:

Bacon Wrapped Scallops	\$99.00
Shrimp Mousse Purse	\$99.00
Mediterranean Artichoke Tart	\$99.00
Petite Variety Quiche	\$89.00
Coconut Shrimp	\$89.00
Vegetable Spring Rolls	\$89.00
Sausage Stuffed Mushrooms	\$79.00
Southwestern Chicken Tostada	\$79.00
Pork Potstickers	\$79.00
Fried Cheese Ravioli	\$69.00

## Cold Appetizers:

Shrimp Cocktail Bowl	Market Price
Smoked Salmon Display	\$99.00
Fresh Mozzarella and Tomato Platter	\$89.00
Fresh Fruit and Cheese Platter	\$79.00
Vegetable Crudités with dip	\$69.00
Lobster Salad Tartlets	\$69.00
Fresh Vegetable Bruschetta	\$69.00
Deviled Eggs	\$69.00
Stuffed Greek Olives	\$59.00

We are happy to arrange for many other Hors d'oeuvres options to  
 create the perfect party for your guests.

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# Desserts

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Vanilla Ice Cream Cup	\$1.95 per person	Chocolate Mousse	\$3.95 per person
Rainbow Sherbet	\$1.95 per person	Boston Cream Pie	\$4.95 per person
Strawberry Shortcake w/fresh whipped cream	\$2.95 per person	Lemon Meringue	\$4.95 per person
New York Style Cheesecake w/your choice of fruit toppings	\$2.95 per person	White Chocolate or Raspberry Mousse	\$4.95 per person
Bakery Fresh Fruit Pies - Apple, cherry, raspberry	\$2.95 per person	Tiramisu	\$5.95 per person
Ala Mode	\$3.95 per person	Passion Fruit Tart	\$5.95 per person
Bakery Fresh Cream Pies - Chocolate, Banana, or Coconut	\$3.95 per person	Crème Brulee Cheesecake	\$6.95 per person
		Chocolate Lava Cake	\$6.95 per person
		Venetian Assorted Desserts Table	\$7.95 per person

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

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# Stations Buffet

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Minimum 50 persons, minimum 3 stations.

## Chicken Caesar Salad Station

\$6.95 per person

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

## Antipasto Station

\$6.95 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.

## Wild Berry Salad

\$6.95 per person

Mesculin Greens topped with blueberries,  
blackberries, strawberries, mandarin oranges,  
sliced almonds, feta cheese, and  
Balsamic Vinaigrette.

## Pasta Station

\$8.95 per person

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

## Risotto Station

\$8.95 per person

Risotto tossed in a white wine reduction with  
vegetables, chicken, baby shrimp, and  
topped with fresh cheese.

## Asian Stir Fry Station

\$8.95 per person

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

## Dessert Station - Viennese Table

\$7.95 per person

Mini Dessert Pastries, Assorted Mousses,  
Assorted Petit Fours, Coffee, Decaf, Hot Tea  
Chocolate Fountain can be added for an  
additional charge per person

## Carving Stations to include:

Carving Station includes silver dollar rolls  
and appropriate condiments.

### Choose One

Prime Rib of Beef with Au Jus & Horseradish  
\$11.95 per person

Tenderloin of Beef w/ Merlot Demi Glaze  
\$11.95 per person

### Choose One

Glazed Ham with Whole Grain Mustard \$7.95

Roast Turkey with Cranberry Chutney \$7.95

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# The Ramada Reception Package

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\$29.95 per person

- ❖ Two (2) 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 of \$4.00 per person
- ❖ Viennese Table  
Mini Dessert Pastries, Assorted Mousses, Assorted Petit Fours  
Coffee, Decaf, Hot Tea

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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	\$6.50

### Beer

12 oz. Domestic Draft Beer	\$2.50
12 oz Bottled Beer, Regular Brands	\$3.50
12 oz Bottled Beer, Premium Brands	\$4.00
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 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
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

Fruit Juice and 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 18%) 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.

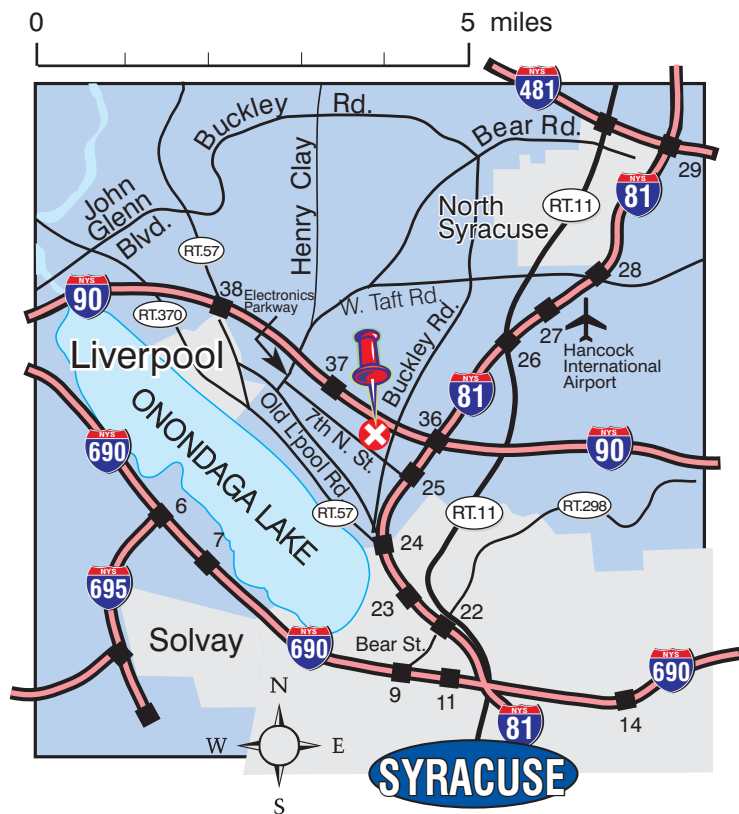
Alcoholic beverages will not be served to individuals without proper identification and proof of legal drinking age and will be served at the sole discretion of the staff working the event.

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 made 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.



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## *Directions to Ramada Syracuse*

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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  
Syracuse, NY 13212 • 315-457-8670