

Book Your Holiday Party



CELEBRATE YOUR WAY:

Choose a traditional buffet with assorted enhancements *OR* a finger food style reception in a casual atmosphere

Book your event by August 31 and choose one of these three incentives:

- Receive a personalized ice carving with your logo to greet your guests valued at \$300.00[†]
- Receive a 10% discount on each bottle when you order bottled wine on tables during dinner service
- Receive a 10,000 Wyndham Rewards signing bonus points[†]

For all holiday season events we include:

- Take the elevator home! We have special event rates including breakfast
- Centrally located one block south of the 6th St. C-Train station in the free zone
- Choose from a variety of flexible space from 30 people to 300 based on your seating arrangements
- A holiday event specialist will plan your party with you
- A Christmas tree and decor is provided with each event
- Complete bar service
- Underground parking available

www.ramadacalgary.com | 403.263.7600

SEASONAL HOLIDAY BUFFET \$42

Each menu is accompanied by fresh assorted rolls in bread basket with creamy butter at each table. Also inclusive is Chef's mixed greens with dressing and vinaigrette. Italian pasta & spinach mimosa salads, fresh vegetable platter with ranch dip, a relish and pickle tray.

*(minimum 30 people)**

Choice of two sides

- Roasted potatoes
- Garlic mashed potatoes
- Vegetarian rice pilaf
- Basmati rice

Chef's seasonal vegetables

Chef attended carving station

Slow roasted Alberta baron of beef with a full bodied red wine gravy, horseradish and old fashion grainy mustard

Choose one of the following entrees

- Salmon fillet in a lemon dill au beurre blanc sauce
- Salmon fillet grilled in cajun spices, topped with a fresh fruit salsa
- Roasted turkey filled with a delicate sage aroma stuffing accompanied with a pan gravy and cranberry on the side
- Herb roasted chicken supreme with wild mushroom sauce
- Herb crusted parmesan tender chicken breast
- House made butter chicken in an authentic creamy sauce
- Baked vegetarian primavera pasta

Dessert

Decadent chocolate mousse, individual creamy chocolates, selection of baked to perfection pies, assorted cakes, traditional yule log and buttery shortbread cookies. Freshly brewed Columbian coffee and international tea assortments for a delightful finish.

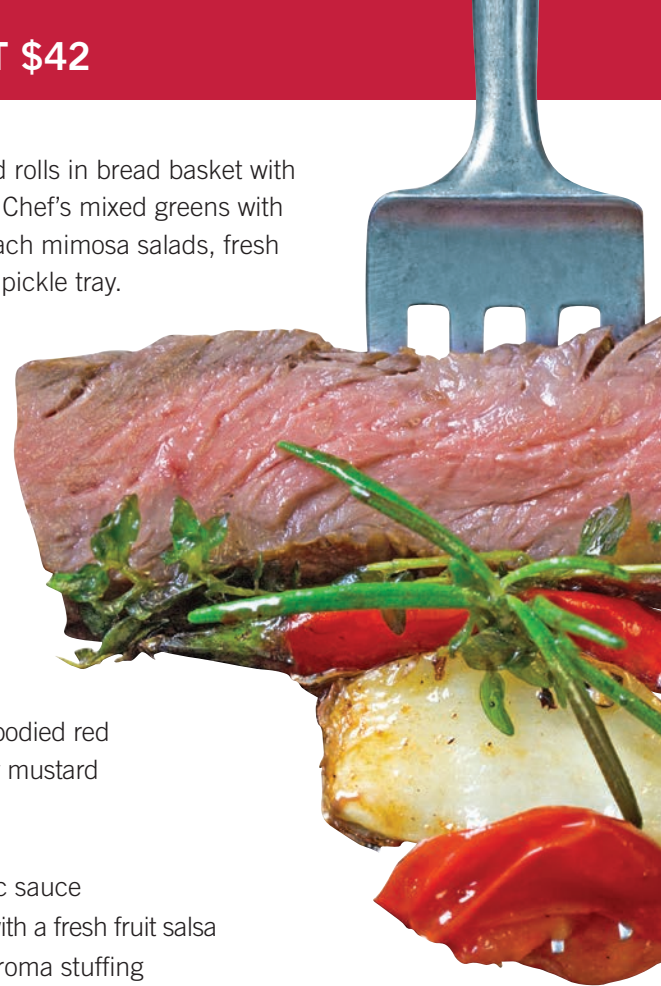
Enhancements to your buffet (per person)

Artisan cheese board with crackers	\$6
Chef crafted house made soup	\$3
Alberta AAA New York strip loin	\$3
Alberta AAA prime rib	\$4
Cold seafood platter (prawns, mussels with candied and smoked salmon)	\$10
Upgrade your dessert buffet to include a chocolate fondue fruit station for only	\$3

Soup Selections – all house made daily

- Clam chowder • Chicken noodle • Beef and barley • Cream of asparagus
- Cream of mushroom • Thai coconut chicken • Split pea and ham

*Minimum charges may apply for less than 30 people
Catering prices are subject to 18% gratuity, 5% GST and are subject to change without notice



SANTA'S GRAND BUFFET \$52

Each menu is accompanied by fresh assorted rolls in bread basket with creamy butter at each table. Also inclusive is Chef's mixed greens with dressing and vinaigrette. Italian pasta, spinach mimosa, house made potato and tomato bocconcini salads, fresh vegetable platter with ranch dip, a deli & meat platter, a relish and pickle tray.

*(minimum 30 people)**

Choice of two sides

- Roasted potatoes
- Garlic mashed potatoes
- Vegetarian rice pilaf
- Basmati rice

Chef's seasonal vegetables

Chef attended carving station

Slow roasted Alberta New York striploin served with a brandy peppercorn sauce and horseradish and grainy mustard

Choose two of the following entrees

- Salmon fillet in a lemon dill au beurre blanc sauce
- Salmon fillet grilled in cajun spices, topped with a fresh fruit salsa
- Roasted turkey filled with a delicate sage aroma stuffing accompanied with a pan gravy and cranberry on the side
- Herb roasted chicken supreme with wild mushroom sauce
- Herb crusted parmesan tender chicken breast
- House made butter chicken in an authentic creamy sauce
- Baked vegetarian primavera pasta

Dessert

Decadent chocolate mousse, individual creamy chocolates, selection of baked to perfection pies, assorted cakes, traditional yule log and buttery shortbread cookies. Freshly brewed Columbian coffee and international tea assortments for a delightful finish.

Enhancements to your buffet (per person)

Artisan cheese board with crackers	\$6
Chef crafted house made soup	\$3
Alberta AAA prime rib	\$3
Cold seafood platter (prawns, mussels with candied and smoked salmon)	\$10
Upgrade your dessert buffet to include a chocolate fondue fruit station for only	\$3

Soup Selections – all house made daily

- Clam chowder • Chicken noodle • Beef and barley • Cream of asparagus
- Cream of mushroom • Thai coconut chicken • Split pea and ham

*Minimum charges may apply for less than 30 people

Catering prices are subject to 18% gratuity, 5% GST and are subject to change without notice



HOLIDAY RECEPTION PARTY \$44

Create a party atmosphere to mingle with coworkers and friends with a combination of seating and cocktail style tables to encourage free flow.

Start with a selection of passed hand crafted hors d'oeuvres marinated tomato bocconcini skewers, tuna poke and bite size vegetarian crispy spring rolls.

Select two of our favourite aromatic action station to set your event in motion.

*(minimum 40 people)***

Carving station

A chef attended carving station with all the trimmings. We use only Alberta AAA New York strip loin and slow roast it with the Chefs feature rub. Served medium rare to medium for tenderness and taste, sliced thin for your selection of assorted rolls, including a gluten free bun option. We serve our yukon gold french fries on the side as a compliment.

Prawn sautéed station

One of our favorites! Your chef attended station has sauté prawns in garlic butter with diced onions and assorted peppers. The aroma from this station is hard to resist and always the favorite of our groups hosting events. We serve basmati rice on the side as a compliment to this station.

Reception station

We can present this station as part of the regular serving time or feature as a late night station once dinner has finished and the party is in full swing, providing your guests with a late night snack.

Includes a fresh vegetable platter, artisan cheese and crackers, assorted deli sandwiches along with some dry snacks such as chips and dip, pretzels and tortilla chips with salsa.

Take all three action stations for your event (add \$10 per person)

Book your event now

403.218.3030

cateringmanager@ramadacalgary.com

† Some restrictions may apply.

* Minimum charges may apply for less than 30 people

**Minimum charges may apply for less than 40 people

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