



Meetings and Events 2019



Welcome to the ideal location for your next meeting, convention, special event or corporate retreat. The Ramada Duncan is conveniently located in the heart of the Cowichan Valley and within minutes to Duncan's downtown core.

Our 4,700 square feet of function space is designed with your comfort and convenience in mind. With up to 6 meeting rooms offering high speed wireless Internet access, we can accommodate groups of all sizes, from 2 to 300 people. In addition to our flexible function space, our experienced catering and events team will take care of all the details to guarantee your event is a success.

Enclosed you will find information on our banquet and hotel guestrooms, our offerings for meals, coffee breaks and bar services. Select from the menu items we've listed, or work with our events team to customize an exclusive menu for your event. Our flexible catering options allow you to develop the menu that best meets your needs.

*Mary Lionas
Events Manager
250.748.4311*

Accommodations

If you're looking for incredible hotel accommodation in Duncan that won't cost you an arm and leg, you've found it right here at Ramada Duncan! With tasteful rooms and suites for every need and budget, our friendly hotel staff will make sure you have everything you need, including pet accommodation.



Standard Guest Rooms

All rooms feature either one king size, one queen size or two queen size comfortable beds, a work desk, fridge, microwave, flat screen TV, Bev coffee maker and free hi speed Wi-Fi

One Bedroom Kitchen Suite

These spacious suites offer a queen size bed in the bedroom and a pull out sofa bed in the living-room area. Each suite comes with a fully equipped kitchen including a full sized fridge, oven, stove, microwave, dishes, cutlery, utensils, pots and pans.

Family Kitchen Suite

Ideal for families, this suite offers comfortable accommodation for everyone with one Queen bed and a single-over-double bunk bed. Each suite comes with a fully equipped kitchen including a full sized fridge, oven, stove, microwave, dishes, cutlery, utensils, pots and pans.

King Fireplace Suite

This cozy suite features a king bed, gas fireplace, 2 person soaker tub, glass walk-in shower, and an additional accent chair for your comfort.

Deluxe Family Suite

Our Family Suite is spacious, modern and bright and is ideal for those traveling with children or those needing additional space. It features two queen size beds, a pull out sofa bed and two accent chairs for your comfort.

Hotel Features:

- Free parking, large lot for over-sized vehicles
- Free Wi-Fi in guest rooms and common areas
- Free local and long distance calls
- Conveniently located in the town of Duncan
- Dining options on site
- Walking distance to shopping malls and downtown shops

Guest Room Features:

- In-room fridge and microwave
- Bev coffee makers & local coffee
- Flat screen TV's with HD cable
- Large work desk
- Hi-speed Wi-Fi
- 24 hour guest service
- 100% smoke free
- Pet friendly rooms available
- Kitchenette Suites available

BALLROOM - Let the powers combine! Our Driftwood, Orca & Sitka Rooms open up to create a grand space complete with high ceilings, natural light, dance floor and stage area.

DRIFTWOOD - Ideal for cocktail receptions, intimate meals or business meetings and seminars. Featuring high ceilings & patio doors that open onto a charming courtyard.

ORCA - Productivity starts here! A distraction free zone for your important business meetings and workshops.

SITKA - With large windows which encourage mindful inspiration, this room is a favourite among meeting planners.

FIRESIDE - It's like your living room away from home complete with a gas fireplace, large windows, chalkboard wall and a built-in projector screen.

THE BOARDROOM - A cozy private boardroom with seating for 10 great minds.

GAMES ROOM - A casual meeting space where you can play pool and have a bite to eat. A room with lots of natural light and complimented by the large picture windows.

MEETING ROOM PRICE STRUCTURE

	DRIFTWOOD	ORCA	SITKA	2/3'rds	BALLROOM	FIRESIDE	BOARDROOM
WITH CATERING							
4 hours	\$ 175.00	\$ 175.00	\$ 175.00	\$ 300.00	\$ 400.00	\$ 125.00	\$ 70.00
8 hours	\$ 275.00	\$ 275.00	\$ 275.00	\$ 400.00	\$ 600.00	\$ 175.00	\$ 115.00
12hours	\$ 325.00	\$ 325.00	\$ 325.00	\$ 600.00	\$ 750.00	\$ 200.00	\$ 125.00
24 hours	\$ 400.00	\$ 400.00	\$ 400.00	\$ 800.00	\$ 950.00	\$ 250.00	\$ 150.00
NO CATERING							
4 hours	\$ 200.00	\$ 200.00	\$ 200.00	\$ 350.00	\$ 500.00	\$ 150.00	\$ 75.00
8 hours	\$ 325.00	\$ 325.00	\$ 325.00	\$ 650.00	\$ 750.00	\$ 200.00	\$ 120.00
12hours	\$ 400.00	\$ 400.00	\$ 400.00	\$ 750.00	\$ 900.00	\$ 250.00	\$ 150.00
24 hours	\$ 500.00	\$ 500.00	\$ 500.00	\$ 900.00	\$ 1,100.00	\$ 300.00	\$ 175.00

MEETING ROOM DIMENSIONS AND CAPACITIES

ROOM NAME	Size (in feet)	Square Feet	Banquet Rounds	Banquet Rounds & Rectangles	Theatre	Classroom	Boardroom	U-Shape	Standing Reception
BALLROOM (3 COMBINED)	57' x 73'	4122	200 - 240	300	400	180	-	-	350
DRIFTWOOD	53' x 24'	1272	48 - 64	-	80	48	40	40	100
ORCA	57' x 25'	1425	48 - 64	-	80	48	40	40	100
SITKA	57' x 25'	1425	48 - 64	-	80	48	40	40	100
FIRESIDE	14' x 28'	520	-	-	25	12 - 15	20	-	25
BOARDROOM	9' x 24'	216	-	-	-	-	10 - 12	-	-

A Lovely way to start your day

Freshly Baked Assorted Muffins \$3.00 each

Assorted Pastries \$3.00 each

Urn of Freshly Brewed Coffee or Steep Tea, (35 cups) \$80.00

All Day Freshly Brewed Coffee and Steeped Tea \$5.00 per person

Fresh Seasonal Fruit Platter

Small, serves 12 \$45.00

Medium, serves 25 \$80.00

Large, serves 50 \$150.00

Fresh Seasonal Vegetable Platter

Small, serves 12 \$35.00

Medium, serves 25 \$65.00

Large, serves 50 \$125.00

Cinnamon Break \$8.75 per person

Warm Sticky Cinnamon Buns

Seasonal Fresh Fruit Platter

Freshly Brewed Coffee and a Selection of Teas

Pick Me Up \$7.95 per person

Warm Baked Cookies, 2 per person

Seasonal Fresh Fruit Platter

Freshly Brewed Coffee and a Selection of Teas

A Good Start \$8.50 per person

Freshly Baked Muffins

Seasonal Fresh Fruit Platter

Freshly Brewed Coffee and a Selection of Teas

Bake Shop Buffet \$11.50 per person

Selection of Fruit Juices

Muffins, Banana Bread and Pastries

Seasonal Fresh Fruit Platter

Freshly Brewed Coffee and a Selection of Teas

5% GST and 15% Gratuity will be added to prices.

Breakfast Buffets

(Breakfast Buffets include Coffee, Tea and Juice)

Classic Breakfast \$14.95

*Farm Fresh Scrambled Eggs
Banger Sausages
Applewood Smoked Bacon
Fluffy Buttermilk Pancakes
Fresh Seasonal Fruit Salad
Crispy Home-style Hash Browns*

Traditional Benedict Breakfast \$15.95

*Ham & Poached Eggs on English Muffin or House Made Biscuit
Crispy Home-style Hash Browns
Fresh Seasonal Fruit Salad
Mixed Berry Yogurt*

Old Fork French Toast \$13.95

*Thick Sliced Cinnamon French Toast Baked with
Cream Cheese Topped with Berry Compote
Farm Fresh Scrambled Eggs
Applewood Smoked Bacon
Crispy Home-style Hash Browns*

Continental Breakfast \$13.00

*Assorted Pastries (Danishes, cinnamon buns, biscuits)
Quiche Lorraine (bacon, onion, cheese)
House made Banger Sausage Rolls
Fresh Seasonal Fruit Salad*

Millionaire's Breakfast \$19.00

*House made Banger Sausage Rolls
Chorizo & Avocado Eggs Benedict on English Muffin or House Made Biscuits
Fluffy Buttermilk Pancakes
Cinnamon French Toast
Applewood Smoked Bacon
Crispy Home-style Hash Browns
Fresh Seasonal Fruit Salad
Mixed Berry Yogurt
Assorted Sweet Pastries*

5% GST and 15% Gratuity will be added to prices.

Lunch Buffets

(Lunch Buffets Include Coffee, Tea, 2 Pieces of Assorted Desserts, and 1 Cookie per person)

River Rock Luncheon \$18.95

(A selection of Sandwiches Are Served On Your Choice Of Baguette, Portofino Sourdough & Multigrain, or Focaccia Bread)

Smoked Deli Ham, Cheddar Cheese

Heritage Blend Greens, Vine Ripe Tomatoes and Chipotle Aioli

Smoked Turkey Breast

Swiss Cheese, Heritage Blend Greens, Vine Ripe Tomatoes and Roasted Garlic Aioli

Farm Fresh Egg Salad

Heritage Blend Greens

Chef's Choice Soup, (Gluten, Vegan, & Dairy-Free Soups Available Upon Request)

Select: 1 Salad From Our Salad Section and House Cut French Fries or

Select: 2 Salads From our Salad Selection

* Looking for more creative sandwich options? Our chefs love to mix it up, just ask!

The Old Fork Burger \$19.95

(Gluten Free and Vegetarian Options Available Upon Request)

House Made Certified Angus Beef Patty or Blacked Cajun Chicken Breast

Applewood Smoked Bacon, Garlic Butter Sautéed Mushrooms, Sliced Cheddar Cheese,

Iceberg Shredded Lettuce, Vine Ripe Tomato, Garden Crisp Pickle, Shaved Red Onion

Toasted Burger Buns

Crispy House Cut French Fries

Select: 1 Salad From our Salad Selection

(upgrade your fries to poutine for \$2 per person)

"We Are Noodle Folk" \$20.95

Chicken & Mushroom Carbonara - Grilled Chicken Breast

Applewood Smoked Bacon, Button Mushroom, Rich Cream Sauce,

Penne Noodles and Parmesan Cheese

or

Cheesy Baked Beef Lasagna - Certified Angus Beef, Cottage Cheese, House Marinara, Béchamel,

Mushrooms, Hints of Oregano, Basil, Cloves, and Garlic

Roasted Seasonal Vegetables

Caesar Salad

Thick Sliced Garlic Toast

The Fajita Cantina \$19.95

Braised Chicken, Black Bean, Enchilada Sauce

Warm Flour Tortillas

Sautéed Peppers & Onion Medley

Tomato, Olive, Sour Cream, Salsa, Shredded Cheese, Hot Sauce

Corn Chowder or Tortilla Tomato and Lime Soup

Mexican Chopped Salad, Honey-Lime Vinaigrette

Zesty Tomato Rice

5% GST and 15% Gratuity will be added to prices.

Salad Selection

Heritage Blend Green Salad

*Fresh Greens, Carrots, Grape Tomato, Cucumber, Yam Crisps
Served with Seasonal Vinaigrette, and Creamy Ranch Dressing*

Traditional Caesar Salad

*Crisp Romaine Lettuce, Garlic & Black Pepper Croutons, Grana Padano Parmesan
Lemon, Parmesan Caesar Dressing*

Spinach Salad

*Fresh Spinach Leaves, Button Mushrooms, Shaved Red Onion
Cherry Tomatoes, Hard Boiled Egg, Seasonal Vinaigrette & Creamy Ranch Dressing*

Dill Potato Salad

*Local Russet Potato, Fresh Dill Sprig, Hard Boiled Egg, Crisp Celery,
Green Onion, Mixed in a Dijon & Dill Aioli*

Thai Noodle Salad

*Rice Noodle Vermicelli, Carrot, Daikon, Green Onion, Sesame Seeds,
Tossed in a Creamy Peanut Sauce*

Italian Pasta Salad

*Farfalle Pasta Noodle, Grape Tomato, Cucumber, Olive, Red & Yellow Bell Peppers
Red Onion, Feta Cheese, Tossed in a Oregano & Basil Infused Lemon Vinaigrette*

Appetizers Selection

*Prices are based on 1 item per person, Minimum of 20 guests,
Maximum of 6 varieties*

Elegant Fare



Herb & Parmesan

Croquette \$3

*Golden Deep Fried Garlic and
Buttermilk Mashed Potatoes*

Tuna Tartare \$3

*Ponzu Marinated Tuna, Wonton
Crisps, Green Onion, Sesame Seeds
and fresh Cilantro*

Sweet Asian Duck Breast

Spring Rolls \$3.5

*Hoisin Duck, Daikon Radish,
Cilantro, Sesame served with a
Sweet Miso-Ginger Vinaigrette*

Caprese Skewer \$3

*Grape Tomato, Sweet Basil Leaf,
Bocconcini, Olive Oil and Fresh
Cracked Pepper*

Braised Short Rib \$3.5

*Rosemary & Red Wine Braised Short
Rib, White Truffle Polenta,
Pickled Shallots and fresh Parsley*

Spanish Flatbread \$3.5

*Local Glenora Creek Chorizo,
Spinach, Grape Tomatoes,
Goat Cheese and Olive Oil*

Chicken, Pear and

Blue Cheese Canape \$3

*Grilled Chicken, Poached Pear,
Creamy Blue Cheese on a House
made Garlic Crostini*

Chicken Satay \$3

*Grilled Chicken, Sweet & Salty
Peanut Sauce and fresh Cilantro*

Prawn Lollipop \$3

*Garlic Butter Basted Prawns served
with Tequila Lime Cocktail Sauce*

Almond Crusted Brie \$3.5

*Fried Almond Crusted Brie Cheese,
Red Onion Jam and Fried Sage*

5% GST and 15% Gratuity will be added to prices.

Comfort Fare



*Prices are based on 1 item per person, Minimum of 20 guests,
Maximum of 6 varieties*

Muddy Water BBQ Chicken Quesadilla \$2

*Chicken, Muddy Waters BBQ Sauce,
Olives, Tomato, Green Onions
and Melted Cheese*

Roasted Red Pepper Hummus & Pita \$2

*Traditional Hummus Blended with
Roasted Red Peppers served with
Toasted Pita Bread*

Bacon Cheddar Sliders \$4

*Angus Beef, Cheddar, House Blend
Spread, Sweet Onion Relish
Loaded on a Toasted Slider Bun*

Tandoori Meat Balls \$2.5

*Ground Angus Beef Seared with
Tandoori Spices, fresh Mint and
Cucumber Raita*

Spinach & Goat Cheese Mini Quiche \$2

*Unsweetened Tartlet, Farm Fresh
Eggs, Spinach and Goat Cheese*

Ham & Cheddar Mini Quiche \$2

*Unsweetened Tartlet, Farm Fresh
Eggs, Cured Ham and Cheddar*

Mushroom & Swiss Grilled Cheese \$3

*Garlic Sautéed Button Mushroom,
Swiss Cheese on Grilled Sourdough*

Teriyaki Chicken Skewers \$2

*Grilled Chicken, Sweet Teriyaki
Glaze, Green Onion and Toasted
Sesame Seeds*

Crab Cakes \$2.5

*Crisp Fried House made Crab Cakes
served with White Truffle
Tartar Sauce*

5% GST and 15% Gratuity will be added to prices.

Platters



Charcuterie and Antipasti Platter \$100 serves 12-25 guests
Assorted Meats and pickles served with an assortment of crackers

Assorted Cheese Platter \$100 serves 12-25 guests
Assorted Local and Imported Cheeses served with an assortment of crackers

Chef's Sandwich Platter \$90 24-36 pieces
*Assorted sandwiches served on your choice of Baguettes or
Portofino Sourdough or Multigrain bread*

Fresh Seasonal Fruit Platter

Small, serves 12 \$45.00
Medium, serves 25 \$80.00
Large, serves 50 \$150.00

Fresh Seasonal Vegetable Platter

Small, serves 12 \$35.00
Medium, serves 25 \$65.00
Large, serves 50 \$125.00

5% GST and 15% Gratuity will be added to prices.

Dinner Buffets

(Dinner Buffets Include Coffee, Tea, 3 Pieces of Assorted Desserts, and 1 Cookie per person)

Juniper Buffet \$28.95

Roasted Chicken Thighs

Select: *Chasseur, Puttanesca, or Mushroom & Herb Cream*

A Variety of Bread Rolls, with Butter

Select: *2 Salads from Our Salad Selection*

Herb & Garlic Roasted Red Nugget Potatoes

Assortment of Seasonal Garden Vegetables

A Collection of Layered Cakes, Bars, and Cookies

Coffee & Tea

Sitka Buffet \$28.95

Select: *Pork Loin Roast Duxelle Stuff Pork Loin with a Sage Cream Sauce or*

Mediterranean Vegetable Stuffed Pork Loin with a Citrus Provençal Sauce

A Variety of Bread Rolls, with Butter

Select: *3 Salads from Our Salad Selection*

Buttermilk Mashed Potatoes

A Collection of Layered Cakes, Bars, and Cookies

Coffee & Tea

West Coast Buffet \$30.95

Roasted Wild Salmon Fillet with Your Choice of Sauce

Tangy Sweet Lemon Dill Cream Sauce or Citrus Provençal Sauce

A Variety of Bread Rolls, with Butter

Select: *2 Salads from Our Salad Selection*

Herb Baked Rice Pilaff

Assortment of Seasonal Garden Vegetables

A Collection of Layered Cakes, Bars, and Cookies

Coffee & Tea

5% GST and 15% Gratuity will be added to prices.

Sycamore Buffet \$29.95

*Pineapple Glazed Ham, Carved Off the Bone
A Variety of Bread Rolls, with Butter
Select: 2 Salads from Our Salad Selection
Creamy Baked Gratin Dauphinois
Assortment of Seasonal Garden Vegetables
A Collection of Layered Cakes, Bars, and Cookies
Coffee & Tea*

Surf & Turf Buffet \$39.95

*Roasted Wild Salmon Fillet with Your Choice of Sauce
Tangy Sweet Lemon Dill Cream Sauce or Citrus Provençal Sauce
Carved Baron Of Beef, Marchand De Vin Sauce
A Variety of Bread Rolls, with Butter
Select: 2 Salads from Our Salad Selection
Herb Baked Rice Pilaff
Buttermilk Mashed Potatoes
Assortment of Seasonal Garden Vegetables
A Collection of Layered Cakes, Bars, and Cookies
Coffee & Tea*

Cowichan Valley's Choice Buffet \$39.95

*Carved Herb Crusted Leg of Lamb with Rosemary Au Jus
Roasted Chicken Thighs
Select: Chasseur, Puttanesca, or Mushroom & Herb Cream
A Variety of Bread Rolls, with Butter
Select: 2 Salads from Our Salad Selection
Herb & Garlic Roasted Red Nugget Potatoes
Herb Baked Rice Pilaff
Assortment of Seasonal Garden Vegetables
A Collection of Layered Cakes, Bars, and Cookies
Coffee & Tea*

5% GST and 15% Gratuity will be added to prices

Salad Selection

Heritage Blend Green Salad

*Fresh Greens, Carrots, Grape Tomato, Cucumber, Yam Crisps
Served with Seasonal Vinaigrette, and Creamy Ranch Dressing*

Traditional Caesar Salad

*Crisp Romaine Lettuce, Garlic & Black Pepper Croutons, Grana Padano Parmesan
Lemon, Parmesan Caesar Dressing*

Spinach Salad

*Fresh Spinach Leaves, Button Mushrooms, Shaved Red Onion
Cherry Tomatoes, Hard Boiled Egg, Seasonal Vinaigrette & Creamy Ranch Dressing*

Dill Potato Salad

*Local Russet Potato, Fresh Dill Sprig, Hard Boiled Egg, Crisp Celery,
Green Onion, Mixed in a Dijon & Dill Aioli*

Thai Noodle Salad

*Rice Noodle Vermicelli, Carrot, Daikon, Green Onion, Sesame Seeds,
Tossed in a Creamy Peanut Sauce*

Italian Pasta Salad

*Farfalle Pasta Noodle, Grape Tomato, Cucumber, Olive, Red & Yellow Bell Peppers
Red Onion, Feta Cheese, Tossed in a Oregano & Basil Infused Lemon Vinaigrette*

The Banquet Bar



Hi Balls \$5 and \$6

Cocktails \$6

Domestic Beer \$6

Import Beer & Ciders \$6.5

Guinness and Strongbow \$7.5

Red & White Wines

Sawmill Creek Red \$6

Marcus James Malbec \$7

Sumac Ridge Cab Merlot \$8

Sawmill Creek White \$6

Jackson Triggs Gewürztraminer \$7

Inniskillin Pinot Grigio \$8

Draft Beer \$6

Red Arrow Midnight Umber and Kustom Kolsch

Shooters \$6.5