



RAMADA[®]
PLAZA

CATERING MENU

2009 S. Douglas Hwy. Gillette, WY 82718

REFRESHMENT BREAKS AND INCIDENTALS

Beverages

Fresh Brewed Gourmet Coffee	\$18/gallon
Orange, Apple or Cranberry Juice	\$10/liter
Assorted Soft Drinks or Bottled Water	\$2 each
Lemonade, Fruit Punch or Brewed Ice Tea	\$25/gallon
Assorted Herbal and Green Tea	\$2/bag

Morning Delights

Assorted Fruit and Cream Cheese Danishes	\$30/dozen
Muffins, Croissants, Bagels, Breakfast Bread	\$26/dozen
Individual Assorted Fruit Yogurts	\$2.75 each
Assorted Seasonal Whole Fruit	\$20/dozen

Afternoon Munchers

Roasted Peanuts or Mixed Nuts	\$26/pound
Chips, Pretzel Twists, or Popcorn	\$10/pound
Assorted Fresh Baked Cookies	\$16/dozen
Baked Fudge Brownies or Lemon Squares	\$28/dozen
Granola Bars or Candy Bars	\$2.50 each

Snack Trays

Sliced Seasonal Fruit	\$4.95/person
Fresh Cut Vegetables with Ranch Dip	\$3.95/person
Domestic Cheese and Cracker Tray	\$4.75/person
Chips with Ranch, Onion or Herbed Dip	\$35/quart
Tortilla Chips with Salsa	\$35/quart

The Continental

Chilled Orange and Apple Juice
Fresh Brewed Gourmet Coffee
Assorted Whole Fruit
Assorted Muffins
Fruit and Cream Cheese Filled Danishes
Bagels with Cream Cheese
\$6.95/person

Delightful Morsels

Assortment of Buttery Popcorn, Pretzels and Chex Mix
Assorted Sodas
\$3.95/person

The Snacker

Potato Chips and Fresh Vegetables
Ranch Dip
Assorted Sodas
\$4.95/person

Healthy Start

Chilled Orange and Apple Juice
Assorted Individual Low-Fat Yogurt
Assorted Whole Fruit
Assorted English Muffins with Butter and Jelly
\$5.95/person

Sweet Treats

Freshly Baked Assorted Cookies
Fudge Brownies, Granola Bars
Chocolate Milk
\$6.95/person

BEVERAGE SERVICE

Deluxe Brand Hosted Bar

SPIRITS

Smirnoff | Beefeater | Bacardi Silver | Captain Morgan | Jose Cuervo Gold
Fireball Whiskey | Jim Beam | Seagrams 7 | Dewar's

WINE

Cabernet Sauvignon | Merlot | Pinot Noir | Chardonnay
Pinot Grigio | Moscato | White Zinfandel

Top-Shelf Brand Hosted Bar

SPIRITS

Absolut | Tanqueray | Crown Royal | Jack Daniels | Wild Turkey | Chivas Regal

WINE

Cabernet Sauvignon | Merlot | Pinot Noir | Chardonnay
Pinot Grigio | Moscato | White Zinfandel

Premium Brand Hosted Bar

SPIRITS

Grey Goose | Patron | Maker's Mark | Glenlivet

WINE

Cabernet Sauvignon | Merlot | Pinot Noir | Chardonnay
Pinot Grigio | Moscato | White Zinfandel

All hosted bars also include the following

- + Selection of imported and domestic beers
- + Cordials and mixers
- + Soft drinks and bottled water

Bar Pricing

Deluxe Mixed Drinks	\$5.00	Domestic Beer	\$3.50
Premium Mixed Drinks	\$6.00	Imported Beer	\$4.00
Top-Shelf Mixed Drinks	\$7.00	Soft Drinks	\$2.00
Wine by the Glass	\$5.00	Bottled Water	\$2.00
Wine or Champagne by the bottle	\$20.00	Wine or Champagne Service	\$4.00/person

A guaranteed count is required 7 business days prior to your event. All prices are subject to change until 30 days prior to your event and are subject to a 23% service charge and a 5% sales tax. All bars failing to reach \$500 bar minimum will be subject to a \$100 bartender charge or meet the difference, whichever is greater. We follow all state and federal alcohol laws and reserve the right to discontinue service to any group not compliant with these, or that shows another liability (at the discretion of the Hotel).

HORS D'OEUVRES

Cold Hors D'Oeuvres (All prices based on 50 pieces)

Savory Bites

Caprese Skewers with a Balsamic Drizzle	\$95
Tuna Salad on Cucumber Rounds	\$95
Fresh Tomato and Basil Bruschetta	\$100

Classic Appetizers

Herbed Cream Cheese Pinwheels	\$95
Assorted Deli Meat Cocktail Sandwiches	\$125
Crab Salad served on a French Baguette	\$125

Sweeter Sides

Seasonal Cut Fruit Kabobs	\$125
Raspberry & Chocolate Crostinis	\$130

House Favorites

Herbed Bay Shrimp Cream Cheese on Flatbread	\$130
Garlicky Spinach Dip in Phyllo Cups	\$130
Margarita Lime Shrimp Shooters	\$150

Hot Hors D'Oeuvres (All prices based on 50 pieces)

American Style

Swedish, Marinara or BBQ Meatballs	\$95
Chicken Tenders with Dipping Sauce	\$95
Buffalo Wings served Hot, Mild or BBQ	\$110

Classic Appetizers

Crescent Wrapped Lil Smokies	\$110
Southwest Chicken Quesadillas	\$125
Spinach Artichoke Dip with Garlic Rounds	\$135

Hearty Hors D'Oeuvres

Mini Cordon Bleu Bites with Dipping Sauce	\$95
Teriyaki & Pineapple Chicken Skewers	\$125
Cajun Beef & Pepper Skewers	\$125
Italian Cream Cheese Stuffed Mushrooms	\$135

Seafood and Pasta

Toasted Cheese Ravioli with Marinara	\$110
Breaded or Coconut Shrimp	\$135
Miniature Crab Cakes	\$150

Displays

Smoked Salmon accompanied by Lemon Dill Cream Cheese, Spicy Mustard and Herb Crackers
\$125 per 50 people

International and Domestic Cheese Cubes Displayed with an Assortment of Crackers
\$250 per 100 people

Fresh Seasonal Sliced Fruit Display with Yogurt Dip
\$250 per 100 people

Fresh Seasonal Vegetables with Ranch Dip
\$175 per 100 people

Tiger Shrimp served on ice with our House Made Spicy Cocktail Sauce
\$350 per 100 people (2 per person)

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BREAKFAST SELECTIONS

The Hearty Cowboy \$16.95/person

Fluffy Scrambled Eggs with melted Cheese, your choice of Sausage Links or Bacon, Seasoned Breakfast Potatoes, warm Buttermilk Biscuits with Sausage Gravy, Pancakes with Maple Syrup, Fresh Whole Fruit, Assorted Juices and Fresh-Brewed Gourmet Coffee

Wake Up Wyoming \$15.95/person

Assorted Fruit Yogurts, our own Casserole baked with Scrambled Eggs, Fresh Spinach, Italian Sausage, Hashbrowns, Cheese and topped with fresh Tomatoes. Served with warm Buttermilk Biscuits, accompanied by Butter and Jellies, Assorted Juices and Fresh-Brewed Coffee.

Southwest Breakfast \$15.95/person

Sliced Seasonal Fresh Fruit with warm Flour Tortillas and Buttermilk Biscuits, fluffly Scrambled Eggs, Ground Italian Sausage and Seasoned Breakfast Potatoes served with fresh Tomatoes, Onions, Salsa, Sour Cream, Shredded Cheese, Sausage Gravy and Green Chili Sauce. Assorted Juices and Fresh-Brewed Gourmet Coffee.

Buffet Enhancements

Cinnamon & Sugar-Glazed French Toast with Maple Syrup and Butter | **\$2/person**

Omelet Station with Cheese, Sausage, Ham and Assorted Vegetables | **\$6/person** \$60 attendant fee applies

Traditional \$9.95/person

Fluffy Scrambled Eggs with Thick-Cut Bacon, Seasoned Breakfast Potatoes and warm Biscuits served with Butter and Jellies. Includes Assorted Juices and Fresh-Brewed Gourmet Coffee.

Biscuits and Gravy \$9.95/person

Warm Buttermilk Biscuits served open face and smothered with our Country Sausage Gravy, sided with Scrambled Eggs and Thick-Cut Bacon. Includes Assorted Juices and Fresh-Brewed Gourmet Coffee.

Ham Steak \$11.95/person

A Thick-Cut Portion of Hickory Ham topped with a Brown Sugar White Gravy, Breakfast Potatoes with Peppers and Onions, Scrambled Eggs topped with melted Cheddar Cheese, served with warm Buttermilk Biscuits accompanied by Butter and Jellies, Assorted Juices and Fresh-Brewed Gourmet Coffee.

Duluxe Burrito \$10.95/person

Scrambled Eggs, Italian Sausage, Peppers, Onions and Cheese all rolled up in a Flour Tortilla smothered in a Green Chili Sauce and served with Hash Browns, Assorted Juices and Freshly Brewed Coffee.

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PLATED LUNCHEON SELECTIONS

Strawberry Chicken Salad \$13.95/person

Crisp Chopped Romaine and fresh Spinach tossed in our House-Made Strawberry Vinaigrette, topped with Candied Peacans, freshly sliced Strawberries, and a Grilled Chicken Breast. Served with Parmesan Bread.

Tuscan Steak Salad \$16.95/person

Chopped Romaine and Spring Mix topped with sliced Red Onions, Blue Cheese Crumbles, Marinated Olives and a sliced 6 oz Sirloin Steak with a side of Parmesan Ceasar Dressing and toasted Ciabatta Bread.

Deli Club \$12.95/person

Turkey and Ham, Swiss, Lettuce, Tomato and sliced Red Onion topped with our Pesto Aioli on a Deli Roll, served with Potato Chips.

Chicken Sandwich \$12.95/person

A grilled Chicken Breast topped with Swiss Cheese and a fresh Spinach Alfredo Sauce, served on a Ciabatta Roll with Potato Chips.

Philly Cheese Steak \$14.95/person

Thinly Sliced Beef Sauteed with Peppers and Onions combined with a White Cheese Sauce. Served on a Hoagie Roll with Seasoned Fries and a Side of Au Jus for dipping.

Beer-Battered Cod \$13.95/person

Filet of Cod dipped and fried in our Guinness Beer Batter topped with crisp Lettuce and our own tangy Tartar Sauce on a Parmesan Peppercorn Bun served with Potato Chips.

Chicken & Tomato Penne \$12.95/person

Tomato & Garlic Parmesan Sauce tossed with fresh Spinach, Roma Tomatoes and Penne Noodles topped with a Grilled Chicken Breast and Parmesan Cheese served with a Garlic Breadstick.

Mediterranean Spaghetti \$13.95/person

Tomato Red Sauce with a hint of Cajun Seasoning combined with Bell Peppers, Red Onion and Andouli Sausage ladled onto a bed of Spaghetti. Served with a Garlic Breadstick.

Parmesan Chicken Breast \$14.95/person

Marinated and Grilled Chicken Breast topped with a Basil Parmesan Sauce and served with Garlic Mashed Potatoes, Vegetable and Dinner Roll.

Herb and Garlic Roasted Pork Loin \$13.95/person

Pork Loin Rubbed with a Blend of Special Seasoning, served with a Dijon Mustard Sauce, Au Gratin Potatoes, Vegetable and Dinner Roll.

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PLATED DINNER SELECTIONS

All Plated Dinners include a house salad, chef's choice of vegetable and starch, dinner rolls with butter, dessert, iced tea and water.

Garlic Spiked Prime Rib - 10oz	*Market Price
Rib Eye Steak - 10oz	*Market Price
Steak Medallions with a Demi Glaze and Bleu Cheese Sauce	\$24.99
Surf & Turf 10oz Strip Steak with 3 Garlic Sauteed Tiger Shrimp	*Market Price
New York Strip Steak with Snow Crab Legs	*Market Price
Baked Salmon with a Lemon Dill sauce and a Buttery Rice Pilaf	\$19.99
Ahi Tuna with a Pineapple Mango Salsa and a Citrus Rice Pilaf	\$20.99
Savory Sliced Roast Beef with a Pinot Mushroom Sauce	\$18.99
Herb & Garlic Roasted Pork Loin with Honey Dijon Mustard Sauce	\$17.99
Seasoned Bone-in Pork Chops with a Spiced Apple Pear Chutney	\$19.99
Marinated Teriyaki Chicken Breast with Pineapple Glaze & Rice Pilaf	\$17.99
Chicken Parmigiana atop Linguini Noodles	\$17.99
Herbed Chicken Breast with a Parmesan Basil Cream Sauce	\$16.99
Chicken Marsala with a Portabella Mushroom Marsala Sauce on Linguini	\$18.99
Lemon Pepper Chicken in a Lemon Pepper Alfredo on Linguini Noodles	\$17.99

Buffet Enhancements

All prices below are in addition to an Entree purchase.

All Action Stations will come with appropriate condiments such as Au Jus, Horseradish Cream Sauce, Dijon Mustard, Cranberry Sauce, and Butter

Baron of Beef (serves 80 guests) - \$350

Garlic Spiked Prime Rib (serves 30 guests) - \$250

Hickory Ham (Serves 30 guests) - \$210

Smoked Turkey Breast (Serves 30 guests) - \$240

Snow Crab Legs - *Market Price

An Attendant Fee of \$75 per Station will apply

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BUFFET ENTREE SELECTIONS

Wyoming Deli Buffet \$15.95/person

Home Salad with Dressing, sliced Hickory Ham, Smoked Turkey and Roast Beef, Swiss, Cheddar and American Cheeses, Lettuce, Tomato and Sliced Red Onions, Kosher Dill Pickles, Mustard, Mayonnaise, Assorted Deli Breads and Rolls, Potato Chips and Assorted Fresh-Baked Cookies.

Italian Buffet \$22.95/person

Crisp Romaine Caesar Salad, Italian Pasta Salad, Garlic Breadsticks, Penne Pasta in a Meaty Marinara Sauce, Grilled Chicken Breast in a creamy Parmesan Sauce and Italian Vegetables

Chuckwagon Buffet \$26.95/person

House Salad with Dressing, Warm Dinner Rolls with Honey Butter, Pineapple Coleslaw, Potato Salad, Petite Buttered Corn on the Cob, Country Style Baked Beans, Crispy Fried Chicken and St. Louis Style Ribs.

Fiesta Buffet \$25.95/person

Field Green House Salad with Dressing, Tortilla Chips, Beef and Chicken Fajita Strips, served with warm Flour Tortillas, Cilantro-Lime Spanish Rice, Refried Beans, Cheese Blend, Sour Cream, Fresh Tomatoes, Onions, Guacamole and Salsa.

The American Buffet \$24.95/person

House Salad with Dressing, Macaroni Salad, Sliced Seasonal Fruit, Grilled and Seasoned Hamburgers, BBQ Brushed Chicken Breasts, Kaiser Rolls, Crisp Lettuce, Tomatoes, Onions, Cheddar and American Cheeses, Dill Pickles, Mayonnaise, Ketchup and Mustard.

Build Your Own Buffet

Select 2 Salads, Entree, Starch, Vegetable and Dessert

All Buffets are served with Warm Dinner Rolls and Butter

Salads

Field Greens House Salad with Dressing, Macaroni Salad, Marinated Cucumber, Tomato and Onion Salad, Italian Pasta Salad, Caesar Salad, Creamy Cole Slaw, Potato Salad, Broccoli and Raisin Salad, Fruit Salad

Starches

Garlic Mashed Potatoes, Potatoes Au Gratin, Herbed Baby Baked Potatoes, Potato Medley, Buttery Rice Pilaf, Herbed Wild Rice, Cilantro-Lime Spanish Rice

Veggies

Garlicky Green Beans, California Blend Vegetables, Buttered Corn and Carrots

Entrees

Marinated Herbed Chicken Breast, Garlic Roast Pork Tenderloin, Roast Beef with Au Jus, Salmon Steak with a Buttery Dill Sauce, Teriyaki Chicken Breast, Beef or Chicken Enchiladas, Penne Pasta with a Meaty Marinara or Tomato Cream Sauce, Smoked Turkey with Gravy, Ham Steak with a Brown Sugar Glaze

Desserts

Assorted Cheesecakes, Assorted Cream Pies, Assorted Fruit Pies, Assorted Cakes, Chocolate Mousse

One Entree \$15.95 Duo \$18.95 Trio \$21.95

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Catering Policies

1. If no guarantee is received, the Hotel will prepare and charge for the number of persons estimated from the catering contract. A guarantee must be received 5 business days before the event date.
2. All banquet checks must be signed by the person in charge or a designated representative at the completion of each function. Any discrepancies in counts or charges should be identified and resolved at that time.
3. All catering functions are subject to a 23% service charge and applicable state and local sales taxes.
4. A deposit is required for all catering functions unless prior credit/payment agreements have been established with the Hotel.
5. Payment in full is required in advance for all catering functions unless prior credit arrangements have been established with the Hotel.
6. If a change from the original room set-up is requested on the day of the function, a labor charge will be added to the banquet check.
7. If there is excessive cleanup, a minimum \$100 labor fee will be applied to the final bill.
8. Final menu selections and number of attendees should be submitted two weeks prior to the function to ensure the availability of desired menu items.
9. No food or beverage of any kind will be permitted to be brought into any banquet/meeting rooms by any guest without prior written approval of the Hotel.
10. Room will be guaranteed to be set up 30 minutes prior to the event start time. Prior arrangements must be made in advance and will be based on availability. If needed the day before, an extra room charge may be applied. Guests are expected to depart at the times stated on the catering contract.
11. The Hotel may request that the customer obtain and pay for bonded security personnel at the discretion of the Hotel.
12. The customer is responsible for the arrangements and all expenses of shipping materials, merchandise, exhibits, or any other items to and from the Hotel. The Hotel must be notified in advance of shipping arrangements to ensure proper acceptance of these items upon arrival at the Hotel.
13. The Hotel is not responsible for damage to or loss of any items left in the Hotel prior to or following any function.
14. The Hotel reserves the right to move functions to other meeting banquet room other than those appearing on the contract without prior notification.
15. The customer is responsible and shall reimburse the Hotel for any damage, loss or liability incurred by the Hotel by and of the customer's guests or any persons or organizations contracted by the customer to provide any service or good before, during and after the function.
16. Any items to be put on any meeting room or lobby walls, or any directional signs must be approved by the Hotel. Any items to be hung must be done with adhesive putty as to not leave any visible damage.
17. All prices subject to change with notification when possible.
18. The Hotel staff shall not be liable for non performance of this contract when such non-performance is attributable to labor troubles, disputes or strikes, accidents, government (Federal, State or Municipal) regulations of, or restriction upon travel or transportation, non-availability of food, beverage or supplies, riots, national emergencies, acts of God and other causes whether enumerated herein or not, which are beyond the reasonable control of the Hotel, preventing or interfering with the Hotel's performance.

Authorized Group Representative

Date

Hotel Representative

Date

Meeting Room Details

Room Name	Dimensions	Square Ft	Theater	Classroom	Conference	U-Shape	Rounds
Boardroom	11' x 26'				14		
Sundance	22' x 36'	792	30	24	28	20	32
Teton 3	27' x 30'	825	35	16	12	12	24
Teton 2	22' x 30'	675	25	12	12	12	24
Teton 2 & 3	30' x 50'	1500	75	35	36	32	48
Teton 1	31' x 50'	1550	100	50	36	32	56
Teton Ballroom (1, 2 & 3)	31' x 50'	3050	200	90	44	48	120
Teton Ballroom + Terrace		7000	300+	150			300

Equipment

(All items are subject to additional charges and are based on availability)

House Sound System (Not available in Boardroom or Sundance)

- + Lavalier Microphone
- + Wireless Microphone
- + Audio Connection for Computer

T.V. Cart with 42" Flat Screen TV and DVD Player

LCD Projector

Flip Chart Easels with Paper and Markers

Podium

Stage

Four pieces available, 6'x8'x1.5' each

Dance Floor

20'x20'

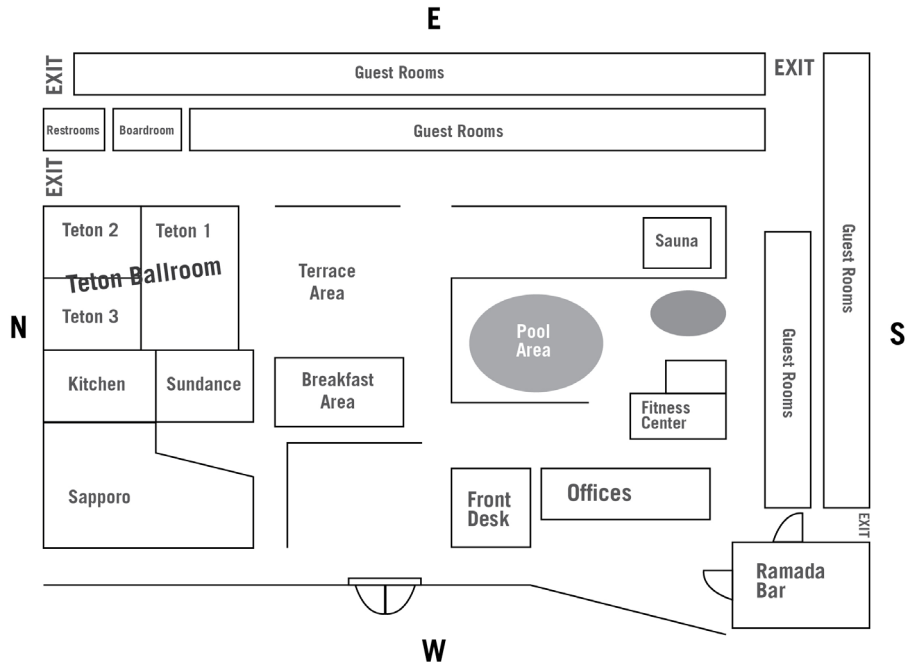
Portable Bar

8' and 5' Projection Screen

Extension Cords and Surge Protectors

United States and Wyoming Flags

Event Space Map



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