

Weddings

by Ramada



Ramada Hotel and Conference Center

3536 Secor Road • Toledo, OH 43606

Phone: 419-535-7070

Website: www.ramadatoledo.com

Wedding Package Suggestions

10 -Carat Package

Your Choice of a Vegetable or Cheese Display
One-Entrée Plated Meal or Two-Entrée Buffet Meal
Soda and Juice Bar
Champagne Toast for the Head Table
Standard White or Black Linens
Choice of Napkin Color
Your Choice of Hotel Centerpieces
Chair Covers provided by I Do Chair Covers
Complimentary Cake Cutting
Deluxe Overnight Accommodations with Breakfast for Two
Bride and Groom Meals are Complimentary

14 -Carat Package

Your Choice of a Vegetable or Cheese Display
One-Entrée Plated Meal or Two-Entrée Buffet Meal
4-Hour Beer-Wine-Soda Bar
Champagne Toast for Head Table
Standard White or Black Linens
Choice of Napkin Color
Your Choice of Hotel Centerpieces
Chair Covers provided by I Do Chair Covers
Complimentary Cake Cutting
Deluxe Overnight Accommodations with Breakfast for Two
Bride and Groom Meals are Complimentary

18 -Carat Package

Your Choice of (1) Hot and (1) Cold Hors d' oeuvres
Select Two Plated Entrees or Two Entrée Buffet
4- Hour Standard Host Bar
Champagne Toast for Head Table
2-Hour Champagne Fountain for your Reception Guests
Standard White or Black Linens
Choice of Napkin Color
Your Choice of Hotel Centerpieces
Chair Covers provided by I Do Chair Covers or a Wedding Cake by Wixey Bakery
Complimentary Cake Cutting
Deluxe Overnight Accommodations with Breakfast for Two
Bride and Groom Meals are Complimentary
*\$5.00 for extra bar based on head count at 5th hour

24 -Carat Package

Your Choice of (2) Hot and (2) Cold Hors d' oeuvres
Select Two Plated Entrees or Two Entrée Buffet
5-Hour Standard Host Bar
Champagne Toast for Head Table
2-Hour Champagne Fountain for your Reception Guests
Upgraded Linens (Specialty Colors/Overlays Additional)
Choice of Napkin Color
Your Choice of Hotel Centerpieces
Chair Covers provided by I Do Chair Covers
Wedding Cake by Wixey Bakery
Complimentary Cake Cutting
Deluxe Overnight Accommodations with Breakfast for Two
Bride and Groom Meals are Complimentary

A non-refundable deposit of \$500.00 will be due upon acceptance of the contract.

Deposit will be applied toward your final balance.

Service charge of 19% and Ohio state sales tax will be applied toward all food and beverage services.

Hotel will provide a payment schedule for all social functions.

Final guarantee and payment must be made 2-weeks prior to your event date.

Prices are subject to change.

10-Carat and 14-Carat Plated Menu Suggestions

All plated meals are served with our freshly baked baguette bread, your choice of one vegetable and one starch and coffee, iced tea and lemonade

Cold Hors d' oeuvres Selections:

Domestic Cheese Display

Fresh Vegetable Display

Salad Selections:

Garden Salad with Choice of Two Dressings

Traditional Caesar Salad

Entrée Selections:

Oven Roasted Chicken

A quarter bone in chicken seasoned and oven roasted to a golden brown. Drizzled with light chicken gravy.

Breast of Chicken Marsala

Tender breast of chicken sautéed with sliced mushrooms, onions and sweet Marsala wine sauce.

Breast of Chicken Cordon Bleu

A tender chicken breast filled with ham and swiss cheese, lightly breaded and roasted to a golden brown and topped with a rich cream sauce.

London Broil

Marinated flank steak charbroiled to medium rare, sliced on the bias and served in a light Albert sauce.

Roasted Prime Rib au Jus

Petit 8 oz. Hand selected choice Prime Rib; herb crusted and slow roasted to a perfect medium rare.

Boston Baked Alaskan Cod

Sweet tasting codfish filet topped with seasoned bread crumbs and broiled until tender and flaky.

Pine Nut Crusted Salmon

An 8oz. Coho salmon filet dusted with crushed pine nuts, topped with a fresh basil bierre blanc sauce and sun-dried tomatoes.

Stuffed Loin of Pork

A slow roasted fresh loin of pork stuffed with an herb sage and apple stuffing, and topped with a light brown sauce.

Portabella Lasagna

Traditional layered lasagna made with fresh portabella mushrooms, ricotta cheese and the Chef's own special Italian sauce.

Vegetable Selections:

Green Beans Almondine
Glazed Baby Carrots
Sweet Baby Peas and Pearl Onions
Fresh Zucchini Medley
Steamed Broccoli
Summer Blend
Corn O'Brein
Sauteed Asparagus
California Blend

Starch Selections:

Whipped Potatoes and Gravy
Garlic Whipped Potatoes and Gravy
Roasted Red Skinned Potatoes
Butter Parsley Potatoes
Sweet Potato Casserole
Au Gratin Potatoes
French Scalloped Potatoes
Penne Pasta Alfredo

10-Carat and 14-Carat Buffet Menu Suggestions

All buffets are served with our freshly baked baguette bread, your choice of one vegetable and one starch and coffee, iced tea and lemonade

Cold Hors d' oeuvres Selections:

Domestic Cheese Display

Fresh Vegetable Display

Salad Selections:

Garden Salad with Choice of Two Dressings

Traditional Caesar Salad

Entrée Selections:

Oven Roasted Chicken

A quarter bone in chicken seasoned and oven roasted to a golden brown. Drizzled with light chicken gravy.

Breast of Chicken Marsala

Tender breast of chicken sautéed with sliced mushrooms, onions and sweet Marsala wine sauce.

Breast of Chicken Supreme

Marinated breast of chicken broiled and topped with the Chef's light butter supreme sauce and dusted with paprika.

Chicken Florentine

Tender boiled breast of chicken covered in a rich Florentine sauce made with fresh asparagus.

Chicken Jardiniere

Boneless breast of chicken sautéed and topped with a light cream sauce and julienne celery and carrot strips.

London Broil

Marinated flank steak charbroiled to medium rare, sliced on the bias and served in a light Albert sauce.

Roast Sirloin Au Jus

Top sirloin of beef, slow roasted in its own juices and served with a burgundy mushroom sauce.

Roast Loin of Pork Dijonaise

Fresh loin of pork covered in a whole grain mustard rubbed and slow roasted. Topped with a tangy Dijon sauce.

Tenderloin Tips and Noodles

Slow roasted tender sirloin tips in a light burgundy sauce with mushrooms and served with homemade egg noodles.

Grilled Homemade Kielbasa

Fresh locally made kielbasa grilled and accompanied by sweet and sour cabbage.

Boston Baked Alaskan Cod

Sweet tasting codfish filet topped with seasoned bread crumbs and broiled until tender and flaky.

Vegetable Selections:

Green Beans Almondine
Glazed Baby Carrots
Sweet Baby Peas and Pearl Onions
Fresh Zucchini Medley
Steamed Broccoli
Summer Blend
Corn O'Brein
Sauteed Asparagus
California Blend

Starch Selections:

Whipped Potatoes and Gravy
Garlic Whipped Potatoes and Gravy
Roasted Red Skinned Potatoes
Butter Parsley Potatoes
Sweet Potato Casserole
Au Gratin Potatoes
French Scalloped Potatoes
Penne Pasta Alfredo

18-Carat and 24-Carat Plated Menu Suggestions

All plated meals are served with our freshly baked baguette bread, your choice of one vegetable and one starch and coffee, iced tea and lemonade

Cold Hors d' oeuvres Selections:

Domestic Cheese Display

Fresh Vegetable Display

Fresh Fruit Display

Hot Hors d' oeuvres Selections:

BBQ Meatballs

Oriental Spring Rolls

Sausage Stuffed Mushrooms

Seafood Stuffed Mushrooms

Southwest Chicken Twisters

Swedish Meatballs

Sweet and Sour Meatballs

Salad Selections:

Garden Salad with Choice of Two Dressings

Traditional Caesar Salad

Wedding Salad

Entrée Selections:

Breast of Chicken Marsala

Tender breast of chicken sautéed with sliced mushrooms, onions and sweet Marsala wine sauce.

Breast of Chicken Supreme

Marinated breast of chicken broiled and topped with the Chef's light butter supreme sauce and dusted with paprika.

Breast of Chicken Cordon Bleu

A tender chicken breast filled with ham and swiss cheese, lightly breaded and roasted to a golden brown and topped with a rich cream sauce.

Mandarin Pecan Chicken

Sauteed boneless breast of chicken topped with a savory mandarin orange sauce and roasted pecans.

London Broil

Marinated flank steak charbroiled to medium rare, sliced on the bias and served in a light Albert sauce.

Classic New York Strip Steak

Chef cut strip topped with sautéed mushrooms and maitr'd butter.

Chef-Carved Roasted Prime Rib Au Jus

Hand carved choice Prime Rib; herb crusted and slow roasted to a perfect medium rare.

Petit Filet Mignon

Seasoned and broiled to perfection, served on a garlic crustini and garnished with crisp onion.

Pine Nut Crusted Salmon

An 8oz. Coho salmon filet dusted with crushed pine nuts, topped with a fresh basil buerre blanc sauce and sun-dried tomatoes

Bourbon Glazed Salmon

Atlantic salmon drizzled in a sweet bourbon glaze.

Stuffed Loin of Pork

A slow roasted fresh loin of pork stuffed with an herb sage and apple stuffing, and topped with a light brown sauce.

Vegetable Selections

Green Beans Almondine
Glazed Baby Carrots
Sweet Baby Peas and Pearl Onions
Fresh Zucchini Medley
Steamed Broccoli
Summer Blend
Corn O'Brein
Sauteed Asparagus
California Blend

Starch Selections

Whipped Potatoes and Gravy
Garlic Whipped Potatoes and Gravy
Roasted Red Skinned Potatoes
Butter Parsley Potatoes
Sweet Potato Casserole
Au Gratin Potatoes
French Scalloped Potatoes
Penne Pasta Alfredo

Children's Buffet Meals

Grilled Cheese Macaroni and Cheese
Hamburger Chicken Fingers

Ages 4-12 years/\$14.95++ per person

Under 3 years/Complimentary

18-Carat and 24-Carat Buffet Menu Suggestions

All 18-Carat and 24-Carat buffets are served with our freshly baked baguette bread, your choice of one vegetable and two starches and coffee, iced tea and lemonade.

Cold Hors d' oeuvres Selections:

Domestic Cheese Display

Fresh Vegetable Display

Fresh Fruit Display

Hot Hors d' oeuvres Selections:

BBQ Meatballs

Oriental Spring Rolls

Sausage Stuffed Mushrooms

Seafood Stuffed Mushrooms

Southwest Chicken Twisters

Swedish Meatballs

Sweet and Sour Meatballs

Salad Selections:

Garden Salad with Choice of Two Dressings

Traditional Caesar Salad

Wedding Salad

Entrée Selections:

Breast of Chicken Marsala

Tender breast of chicken sautéed with sliced mushrooms, onions and sweet Marsala wine sauce.

Breast of Chicken Supreme

Marinated breast of chicken broiled and topped with the Chef's light butter supreme sauce and dusted with paprika.

Mandarin Pecan Chicken

Sauteed boneless breast of chicken topped with a savory mandarin orange sauce and roasted pecans.

Chicken Jardiniere

Boneless breast of chicken sautéed and topped with a light cream sauce and julienne celery and carrot strips.

London Broil

Marinated flank steak charbroiled to medium rare, sliced on the bias and served in a light Albert sauce.

Chef-Carved Roasted Prime Rib Au Jus

Hand carved choice Prime Rib; herb crusted and slow roasted to a perfect medium rare.

Roast Sirloin Au Jus

Top sirloin of beef, slow roasted in its own juices and served with a burgundy mushroom sauce.

Bourbon Glazed Salmon

Atlantic salmon drizzled in a sweet bourbon glaze.

Pine Nut Crusted Salmon

An 8oz. Coho salmon filet dusted with crushed pine nuts, topped with a fresh basil bierre blanc sauce and sun-dried tomatoes

Stuffed Loin of Pork

A slow roasted fresh loin of pork stuffed with an herb sage and apple stuffing, and topped with a light brown sauce.

Vegetable Selections

Green Beans Almondine
Glazed Baby Carrots
Sweet Baby Peas and Pearl Onions
Fresh Zucchini Medley
Steamed Broccoli
Summer Blend
Corn O'Brein
Sauteed Asparagus
California Blend

Starch Selections

Whipped Potatoes and Gravy
Garlic Whipped Potatoes and Gravy
Roasted Red Skinned Potatoes
Butter Parsley Potatoes
Sweet Potato Casserole
Au Gratin Potatoes
French Scalloped Potatoes
Penne Pasta Alfredo

Children's Buffet Meals

Children will enjoy the same buffet as the adults!

Ages 4-12 years/\$14.95++ per person

Under 3 years/Complimentary

Beverage Suggestions

Soda and Juice Bar (10-Carat Package)

Assorted Sodas and Juices

Beer-Wine-Soda (14-Carat Package)

Bottled Beer to Include Budweiser, Bud Light, Michelob Ultra, Miller Lite, Corona
House Wines to Include: La Terre Merlot and White Zinfandel
Assorted Sodas

Standard Host Bar (18-Carat and 24-Carat Packages)

Bottled Beer to Include Budweiser, Bud Light, Michelob Ultra, Miller Lite, Corona
Smirnoff Vodka, Castillo Silver Rum, Seagram's Gin, Black Velvet Whiskey, Early
Times Bourbon, Lauder's Scotch, Peach Schnapps and Amaretto
House Wines to Include: La Terre Merlot and White Zinfandel

Premium Host Bar Upgrade

(Additional \$5.00++/per person)

Bottled Beer to Include Budweiser, Bud Light, Michelob Ultra, Miller Lite, Corona
Grey Goose Vodka, Bacardi Silver Rum, Captain Morgan Spiced Rum, Tanqueray
Gin, Seagram's VO Whiskey, Jack Daniel's Black Whiskey, Jim Beam Bourbon,
Dewar's White Label Scotch, Peach Schnapps and Amaretto

Additional Bar Hours

Per person charge will be based on estimated number of guests left in room when
the 4th hour of bar concludes

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| Soda-Juice Bar: | \$2.00++per person |
| Beer-Wine-Soda Bar: | \$3.00++per person |
| Standard/Premium Bar: | \$5.00++per person |