

CASINO RAMATM

RESORT

We Do Meetings Big Time!

Start Planning:

meetingandevents@gatewaycasinos.ca

705-238-5900





ABOUT CASINO RAMA RESORT

Casino Rama Resort is a complete entertainment destination and Ontario's only First Nations Resort Casino. The property was built and designed to pay homage to the culture and proud heritage of Rama First Nation. We have earned a reputation as being 'the premier entertainment destination' in the province. Artists that have graced our stage - The Tragically Hip, Jerry Seinfeld, Jason Derulo, Carrie Underwood and Don Henley. Don't forget; Dancing with the Stars & world-class sporting events like boxing and MMA.

CASINO GAMING

Experience the excitement of our gaming floor with over 1,780 slot machines and more than 49 gaming tables, including 6 poker tables. Our 200,000 sq. ft. gaming floor offers a comfortable and spacious gaming experience for everyone.

ACCOMMODATIONS

After a full day of meetings, unwind & stay the night in one of our 292 luxury suites. Each of our Deluxe Suites is your choice of double or king-sized beds. Suites are equipped with: full living area with additional seating, marble bathrooms with separate glass shower, gas fireplace, flat screen television and free WIFI. Upgrade to a Parlour, Club Parlour or Jr. Presidential Suite.

THE SPA AT CASINO RAMA RESORT

Indulge yourself with a visit to The Spa which features a full complement of spa offerings including massage therapy, aesthetics, manicures, pedicures and facials.

To book, contact 705-238-5933 or
TheSpaAtRama@gatewaycasinos.ca

For our hotel guests, an indoor salt water pool, hot tub, exercise room, dry sauna and roof top garden patio.

MEETING & EVENT SPACE

Casino Rama Resort is designed to anticipate your every need with over 16,000 sq. ft. of space.

Silvernightingale Grand Ballroom 6,600 sq. ft.	Banquet Set Up For 400, Theatre Style For 800
Anishnaabe Junior Ballroom 2,900 sq. ft.	Banquet Set Up For 180, Theatre Style For 250
Wendat Room 1,500 sq. ft.	Banquet Set Up For 90, Theatre Style For 120
Mississauga & Algonquin Room 640 sq. ft. each	Banquet Set Up For 40, Theatre Style For 48
Entertainment Centre over 24,000 sq. ft. Seating up to 5,000 with adjustable bleachers	Tradeshows, Seminars, Galas & Corporate Celebration Events.

To ensure that your event is a success, we also offer; an award-winning culinary team to create the perfect menu for your meeting or event and state-of-the-art audio visual equipment and services.



**ABOUT EXECUTIVE CHEF,
FOOD AND BEVERAGE MANAGER
JOHN CORDEAUX, CASINO RAMA RESORT**

Executive Chef John Cordeaux has led the Culinary Team at Ontario's largest First Nations Casino since 2015. He started his career many years ago as an apprentice at The Royal Victoria Hotel in Sheffield, England and since then has been very fortunate to be able to travel the world. His career has taken him to Turnberry in Scotland, Vail in Colorado, Montreal and Toronto Canada, Abu Dhabi and Dubai in the UAE and Chicago USA. He is now delighted to have laid down his roots in Orillia, Ontario.

Chef Cordeaux has been very fortunate to have been able to accomplish some professional achievements from personally cooking for the G7 Heads of State in Halifax Nova Scotia to personally cooking for Queen Elizabeth and Prince Philip in 2002 when he was executive Chef of the Fairmont Royal York.

Never one to leave any training stone unturned, Chef Cordeaux has complete courses not only in the culinary field but also receiving his Professional Certification in Food and Beverage Management from Cornell University and Strategic Management, Culture and change from University of Guelph along with many other additional Leadership Courses.

Chef Cordeaux currently sits on the Georgian College Culinary Advisory Board and is a member of the Canadian Culinary Federation and Les Toques Blanches.

The skills he has gained throughout his career will be evident as he leads a talented and experienced team in preparing your meals for you and your guests throughout your stay.

In the words of Chef Cordeaux, "Look after our guests, look after your colleagues and have fun!"

DINING

Appetites hit the jackpot, where you have several unique restaurants to choose from!

MATCH Eatery & Public House | Combining the welcoming and social traditions of a neighbourhood pub with the high energy of a lively sports bar.

ATLAS Steak + Fish at St. Germain's Steakhouse | A flirtatious and modern twist on the iconic North American steakhouse. Sip and savour in our warm and casually-elegant ambiance as we serve you with our stylish approach to hospitality and remarkable cuisine.

Couchiching Court Buffet | Open weekends.

Weirs Restaurant | Breakfast favourites & casual dining in a relaxed atmosphere.

Chow Lucky Noodle Bar | Take a counter-side tour of the Pacific Rim as our chefs apply their "Noodle Craft" creating imaginative dishes ranging from zesty to the ultimate Umami.

Centre Bar | Gaming and night life come together at the Centre Bar.

Tim Horton's | Coffee and Bake Shop open 24 hours.





Table of Contents

1-2 | BREAKFAST

3-4 | BREAKS

5-10 | LUNCH

11-13 | DINNER

14 | RECEPTIONS

15 | ACTION STATIONS

16 | CASH BAR



Breakfast

Plated

MORNING GLORY | \$26.00/PERSON

Includes:

Selection of Fresh Fruit Juices
Toast
Assorted Preserves & Butter
Farm Fresh Scrambled Eggs
with 2 Cheeses and Scallions
Maple Smoked Bacon or Sausage
Home Fried Potatoes

RAMA BENEDICT | \$30.00/PERSON

(Minimum 20 people or surcharge will apply)

Includes:

Selection of Fresh Fruit Juices
Fresh Buttery Croissants, Fruit Danishes, Mini Muffins
Assorted Preserves & Butter
Poached Eggs, Peameal Bacon or Spinach
House made Hollandaise Sauce
Home Fried Potatoes with Herbs
Carved Seasonal Fruit

Buffet

A \$200 Surcharge will apply to all groups less than 20 people

CONTINENTAL | \$20.00/PERSON

Includes:

- Selection of Fresh Fruit Juices
- Mini Fruit Danishes, Muffins, Croissants
- Assorted Preserves & Butter
- Fresh Fruit Salad
- Chilled Hard Boiled Eggs
- Bircher Muesli, Sun-dried Berries, Almonds
Yogurt, Apples & Honey

SUNRISE | \$32.00/PERSON

(Minimum 20 people or surcharge will apply)

Includes:

- Selection of Fresh Fruit Juices
- Assorted Mini Muffins, Croissants
Fruit Filled Danishes
- Multi Grain & White Breads for Toasting
- Assorted Preserves & Whipped Butter
- Individual Fruit Yogurts
- Carved Seasonal Fruit Platter
- Farm fresh Scrambled Eggs with Scallions
- Breakfast Sausage, Maple Smoked Bacon
- Home Fried Potatoes with Herbs
- Buttermilk Pancakes, 100% Pure Ontario
Maple Syrup **Or** Brioche French Toast
Caramel Maple Sauce **Or** Oatmeal
Brown Sugar, Almonds

All Breakfasts served with Coffee, Tea & Tisanes



Breakfast

CHEF ATTENDED CARVERY

(Minimum 20 people or surcharge will apply)

Loin of Slow Roasted Peameal Bacon
Dijon & Grainy Mustard
\$14.00/person

Maple Glazed Bone-in Ham
Dijon & Grainy Mustard
\$12.00/person

MADE TO ORDER OMELETTE STATION

(Minimum 20 people or surcharge will apply)

Cheddar Cheese, Scallions, Honey Ham
Mushrooms, Sweet Peppers & Tomatoes
\$14.00/person

ADD TO YOUR BREAKFAST

Farm Fresh Scrambled Eggs & Toast
\$6.00/person

Assorted Bagels, Cream Cheese & Butter
\$5.00/person

Fruit Yogurt Parfait with Granola
\$6.00/person

Eggs Benedict
\$8.00/person

Oatmeal
\$5.00/person

Whole Fruit
\$3.75/person

Toast Station
\$4.00/person

Bacon or Sausage
\$5.00/person

Smoothies, Pre-prepared
(Chef's Choice - 2 varieties)
\$6.50/person

Western or Cheese Omelette,
Pre-prepared
\$7.00/person



Breaks

SUPERFOOD | \$16.00/PERSON

Includes:

Cranberry & Pumpkin Seed Squares
Beetroot, Carrot & Parsnip Chips
Sun-Dried Apricots
Assorted Smoothies (Chef's Choice)
Avocado, Lettuce & Tomato Sandwiches

THE CHOCOHOLIC | \$18.00/PERSON

Includes:

Fresh Baked Chocolate Chip Cookies
Long John Donuts
Fresh Baked Walnut Fudge Brownies
Individual Chocolate or White Milk
Hot Chocolate

WELLNESS IN LIFE | \$17.00/PERSON

Includes:

Fresh Vegetable Crudités, Guacamole Dip
Whole Grain Crackers
Sliced Watermelon, Chia Citrus Dip
Dried Apple
Cinnamon Chili Spiced Chick Peas
Fresh Banana

SUNSHINE | \$18.00/PERSON

Includes:

Raspberry Croissant & Fresh Baked Scones
Assorted Preserves, Jams & Butter
Fresh Fruit Skewers, Yogurt Dipping Sauce
Assorted Mini Muffins - Blueberry
Banana Nut, Chocolate

SWEET & SALTY | \$16.00/PERSON

Includes:

Country Style Chocolate Bark
Wild Berry Trail Mix
White Cheddar Popcorn
Salted Pumpkin & Sunflower Seed Brittle

COOKIES & DONUTS | \$18.00/PERSON

Includes:

Assorted Mini Donuts, Mini Chocolate Donuts
Fresh Baked Cookies - Carnival, Chocolate Chip
Oatmeal Raisin, Lemon Burst
Donut Bites, Maple Sugar
Sliced Seasonal Fruit Platter

SPORTS | \$17.00/PERSON

Includes:

Individual Bags of Potato Chips
Tortilla Chips & Salsa
Warm Soft Pretzels & Mustard
Ice Cream Sandwich

SUGAR FREE BREAK | \$16.00/PERSON

Includes:

Whole Fresh Fruit
Coconut Chia Pudding
Sugar Free Chocolate Cake
Mixed Dried Fruit



Breaks

ADD TO YOUR BREAK

- Assorted Chocolate Bars | **\$3.50 each**
- Potato Chips | **\$3.00/person**
- Pretzels | **\$2.00/person**
- Warm Jumbo Pretzel, Mustard | **\$4.50/person**
- Gourmet Mixed Nuts | **\$4.00/person**
- Nachos | **\$4.50/person**
- Jack & Cheddar Cheese, Scallions & Salsa
- Assorted Ice Cream Bars & Drumsticks | **\$4.50 each**
- Packaged Granola Bars | **\$3.50 each**
- Chocolate Dipped Strawberries | **\$4.00 each**
- Sliced Seasonal Fruit Platter | **\$8.50/person**
- Whole Fruit | **\$3.50 each**
- Fruit Skewers | **\$7.75/person**
- Yogurt Dipping Sauce
- Individual Assorted Yogurt | **\$3.95 each**

BEVERAGES

- Coffee - 1.5 Gallon (40 cups) | **\$160**
- Thermos Coffee/Decaf/Hot Water (10 cups) | **\$35**
- Hot Chocolate | **\$3.50**
- White Milk | **\$3.49**
- Chocolate Milk | **\$3.75**
- Soy Milk | **\$3.75**
- Fruit Juice | **\$4.25**
- Soft Drink | **\$4.00**
- Dasani Water | **\$4.50**
- Perrier | **\$4.25**
- Red Bull | **\$6.25**
- Bubbly Sparkling Water | **\$4.00**
- Chef infused Water Station | **\$30.00/Gallon**

FRESH FROM THE BAKERY

(All items minimum one dozen)

- Assorted Bagels | **\$54.00/dozen**
- Cream Cheese & Butter
- Assorted Donuts | **\$38.00/dozen**
- Mini Fruit Filled Danish Pastries | **\$38.00/dozen**
- Fresh Baked Crumble Topped Large Muffins
\$38.00/dozen
- Fresh Baked Mini Muffins | **\$20.00/dozen**
- French Buttery Croissants | **\$38.00/dozen**
- Apple Turnovers | **\$38.00/dozen**
- Fresh Baked Assorted Cookies | **\$22.00/dozen**
- Assorted Squares & Brownies | **\$33.00/dozen**
- Cranberry Scones | **\$36.00/dozen**
- Biscotti | **\$24.00/dozen**
- Fresh Baked Biscuits | **\$42.00/dozen**
- Blueberry & Orange Preserve
- House-Made Granola Bars | **\$37.00/dozen**
- House-Made Chocolate Dipped Granola Bars
\$38.50/dozen
- Sliced Loaves | **\$5.50/per person**
- Banana, Apple & Cranberry, Blueberry & Orange
Lemon Poppyseed
- Maple Glazed Coffee-Cake | **\$5.50/per person**
- Vegan Berry Loaf | **\$5.50/per person**



Lunch

Plated

Plated lunches are three courses; prices based on entrée selection. Select (1) item from each category. All lunches are served with Fresh Rolls & Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Specialty & Herbal Teas.

STARTERS

Parsnip & Apple Soup

Roasted Parsnip, Carrot & Red Pepper Purée

Tuscan White Bean Soup

Fresh Sage

Chicken Noodle Soup

Garden Vegetable Soup

Traditional Caesar Salad

Bacon, Herb Croutons, Parmesan Cheese & Lemon

Market Garden Green Salad

Robust Greens, Micro Greens, Carrots, Grape Tomatoes
Cucumber, Toasted Pumpkin Seeds, French Dressing

Greek Village Salad

Sweet Peppers, Onions, Plum Tomatoes, Cucumber
Pitted Kalamata Olives, Crumbled Feta Cheese
Oregano Vinaigrette

ENTRÉES

Roast Striploin Of Alberta Beef | \$50.00/person

Smashed Yukon Gold Potatoes, Fresh Herbs, Olive Oil
Market Vegetables, Red Wine Sauce

Roasted Atlantic Salmon | \$44.00/person

Brown Butter, Sage Gnocchi, Oyster Mushroom, Peas

Grilled Chicken Sûpreme | \$44.00/person

Herb Roasted New Potatoes, Market Vegetables
Borolo Sauce

Roast Cauliflower Steak | \$35.00/person

Roasted Cauliflower, Forbidden Coconut Rice
Bok Choy, Sautéed Wild Mushrooms

Cheese Cannelloni | \$35.00/person

Smoked Tomato Sauce, Fresh Basil

Add Grilled Chicken | \$18.00/person

DESSERT

Grand Marnier Brûlée

Mixed Berries, Orange Biscotti

Nona's Lemon Tart

Raspberry Coulis

Opera Cake

Crème Anglaise

Apple Blueberry Crumble



Lunch

Plated Express | \$32.00/PERSON Buffet

(Pre-selection required, select (1) from each category)

SALADS

Organic Garden Salad

Sundried Tomato Vinaigrette

Traditional Caesar Salad

Bacon, Herb Croutons, Parmesan Cheese & Lemon

SANDWICHES

Honey Glazed Ham Croissant

Mature Cheddar, Dijonnaise, Leaf Lettuce

Roast Turkey Club

Smoked Bacon, Tomato, Lettuce, Mayo on Ciabatta

Roast Beef

Horseradish Mayo, Multi-Grain Bread

Albacore Tuna Salad

On a Brioche Bun

DESSERT

Family Platter of Assorted Cookies

French Pastries

THE MARKET CAFÉ | \$37.00/PERSON

(Minimum 20 people or surcharge will apply)

Includes:

Chef's Soup of the Day, Crackers

Traditional Caesar Salad

Bacon, Herb Croutons, Parmesan Cheese & Lemon

Crisp Vegetable Crudités, Ranch Dip

Queen Olives, Pickle Spears

Chef's Salad of the Day

Orzo Salad

Cucumber, Red Onion, Sweet Peppers,

Kalamata Olives, Oregano Vinaigrette

Pre-made Wraps and Sandwiches

Slow Roasted Roast Beef

Horseradish Mayo on Multi-Grain Bread

Honey Glazed Ham

Mature Cheddar, Dijonnaise, Brie & Leaf lettuce on a Multigrain Croissant

Roast Turkey Club

Ciabatta, Bacon Spread, Tomato, Lettuce & Mayo

Egg Salad

with Green Onions, Brioche Bun

Albacore Tuna Salad

Brioche Bun

Vegan Wrap

Mix of Quinoa, Chick Pea Hummus, Roasted Vegetables, Tomato Cucumber, Sprouts

**French Pastries, Fresh Baked Cookies,
Fresh Assorted Squares
Fresh Fruit Salad**

A \$200 Surcharge will apply to all groups less than 20 people



Lunch

Buffet Continued

A TASTE OF ITALY | \$40.00/PERSON

Includes:

- Chef's Soup of the Day, Crackers
- Garlic Bread
- Cucumber Salad
- Tomato, Red Onion & Cucumber Salad
Fresh Herbs, Sundried Tomato Vinaigrette
- Chicken Piccata
Lemon Butter, Capers
- Baked Penne
Mushroom, Tomato Ragout, Fresh Herbs
Ricotta Cheese
- Fried Gnocchi
- Roasted Vegetable Ratatouille
- Chocolate & Almond Biscotti
- Tiramisu
- Nona's Lemon Tart
- Cream Puffs

A TASTE OF INDIA | \$38.00/PERSON

Includes:

- Soup of the Day, Naan Bread
- Kuchumber Salad
- Vegetarian Samosas
- Beef Madras
- Dal Makhani
- Cardamom Basmati Rice
- Mussaman Shrimp
- Aloo Gobi
- Naan Bread
- Raita
- Traditional Pickle
- Fresh Carved Fruit
- Selection of Casino Rama Desserts

A TASTE OF CANADA | \$39.00/PERSON

Includes:

- Roast Butternut Squash Soup
- Mixed Field Greens, Grape Tomato
Cucumber, Cranberry & Blueberry Vinaigrette
- Chef's Beef Creation of the Day
- Fried Corn Crusted Pickerel
Lemon, Old Bay Tartar Sauce
- Market Vegetables
- Smashed Red Skin Potatoes
- Okanagan Apple Tart Crème Anglaise
- British Columbia Nanaimo Bar
- Local Honey Infused Fruit Salad
- Butter Tarts

A \$200 Surcharge will apply to all groups less than 20 people



Lunch

Buffet Continued

BBQ PIT MASTER | \$45.00/PERSON

Includes:

- Chef's Soup of the Day, Crackers
- Coleslaw
- Red Skin Potato Salad
Green Onion, Pickles, Mustard, Mayonnaise
- Caesar Salad
Bacon, Parmesan Cheese, Lemon
- Beer Infused BBQ Chicken Wings
- Smoked Beef Brisket, BBQ Sauce
- Southern Fried Chicken
- Corn on the Cob
- Baked Potato, Sour Cream & Green Onion
- Carrot Cake
- Key Lime Pie
- Decadent Chocolate Brownies
- Wild Blueberry Crumble

HOT WORKING LUNCH | \$42.00/PERSON

Includes:

- Chef's Soup of the Day, Crackers
- Garden Green Salad
Assorted Dressings & Vinaigrettes
- Crisp Vegetable Crudités, Ranch Dip
- Queen Olives, Pickle Spears
- 2 Seasonal Salads
Created Daily by the Chef Garde Manger
- Golden Yukon Potato Wedges

Build Your Own Hot Sandwiches

- Montreal Smoked Meat & Sauerkraut
- AAA Sirloin Roast Beef
Creamy Horseradish, Beef Gravy
- BBQ Chicken Breast
- Brioche Buns, Multi-Grain, Ciabatta Buns
- Dijon & Regular Mustard
- Swiss Cheese, Cheddar Cheese
- Leaf Lettuce, Sliced Tomatoes, Red Onions
- Eggplant Parmesan

Assorted French Pastries, Cookies, & Treats from our Pastry Shop



Buffet Continued

THE DREAMCATCHER | \$40.00/PERSON

Includes:

- Chef's Soup of the Day, Crackers
- Three Sister Salad
Mixed Greens, Roasted Squash, Green Beans
Corn, Cranberry Vinaigrette
- Wild Rice Salad
Roasted Leeks, Pickled Mushrooms
Cherry Tomatoes
- Garden Fresh Salad, Assorted Dressings
- Assorted Cured Meats
- Pow Wow Tacos
Fresh Baked Bannock Bread, Black Bean Chili
Diced Tomatoes, Shredded Lettuce, Cheddar &
Jack Cheese, Diced Red Onions, Sour Cream &
Salsa
- Roasted Duck Breast
Duck Confit with Sour Cherry Sauce
- Maple Glazed Salmon
Blueberry Chutney
- Strawberry Short Cake
- Sliced Seasonal Fresh Fruit Platter
- Dessert of the Day
- Blueberry Crumble Bar

A TASTE OF ASIA

\$42.00/PERSON

Includes:

- Wonton Soup, Pork Dumplings
- Chinese Vegetarian Spring Roll
- Kung Pao Chicken
- Thai Quinoa Salad, Fresh Herbs
& Lime Vinaigrette
- Asian Crunchy Chopped Salad
Peanut Dressing
- Vegetable & Tofu Chow Mein
- Beef & Broccoli in a Black Bean Sauce
- BBQ Pork & Shrimp Fried Rice
- Steamed Rice
- Green Tea Brûlée, Mango Cake
- Chocolate Almond Cookies & Fortune Cookies
- Seasonal Fruit Salad



Lunch

Buffet Continued

MEXICAN BUFFET | \$38.00/PERSON

Includes:

- Tri Colour Tortilla Chips & Dips
Crispy Tortilla Chips with Guacamole and Tomato Salsa
- Mixed Green Salad
Jicama, Tomato, Cucumber, Cilantro Lime Dressing
- Roast Corn & Black Bean Salad
Sweet Peppers, Avocado, Smoked Chili Dressing
- Achioté & Orange Chicken Thigh
Picked Red Onions
- BBQ Spice Rubbed Salmon Fillet
Charred Pineapple Salsa
- Smoked Beef Brisket
Ancho Chili Sauce, Mexican Rice, Tomato Infused Rice with Cumin Garlic and Chili
- Stewed Pinto Beans
- Mexican “Flan”
- Dulce de Leche Cheesecake
- Sweet Treats from our Pastry Shop

SOUTHERN BUFFET | \$38.00/PERSON

Includes:

- Mixed Green Salad with Assorted Dressings
- Blackbean Corn Salad with Smoked Chili Dressing
- Coleslaw
- BBQ Back Ribs
- Fried Chicken
- Fried Catfish with Cajun Remoulade
- Mac & Cheese
- Baked Beans
- Country Style Biscuits
- Bread Pudding with Vanilla Sauce
- Apple Crumble
- Pecan Squares



Plated

Plated dinners are four courses; prices based on entrée selection. Select (1) item from each category. All dinners are served with Fresh Rolls & Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Specialty & Herbal Teas.

STARTERS

French Onion Soup En Croute

Caramelized Onions, Red Wine, Beef Broth

Seafood Corn Chowder

Mixed Seafood, Potatoes, Corn Fresh Herbs

Scotch Broth

Braised Beef, Barley in Rich Beef Broth

Chicken Noodle Soup

Chicken Broth, Mixed Vegetables and Parsley

Maple Roasted Butternut Squash Soup

Caramelized Onions, Balsamic Essence

Creamy Roasted Cauliflower Purée

Roasted Apples, Fresh Thyme

Tuscan White Bean Soup

Fresh Sage

Tomato & Fresh Basil Bisque

SALADS

Tender Greens Salad

Frisée, Iceberg, Roasted Garlic, Tomato
Crumbled Goat Cheese, Balsamic Vinaigrette

Caesar Salad

Hearts of Crisp Green Romaine, Herb Croutons, Bacon
Shaved Parmigiano Reggiano, House-made Caesar
Dressing

Wedge Salad

Iceberg, Confit Tomato, Bacon, Blue Cheese
Ranch Dressing

Ontario Harvest Salad

Roasted Apple, Baby Kale, Cherry Tomato, Goat Cheese
Toasted Pumpkin Seeds & Maple Vinaigrette

Heirloom Tomato Caprese Tower

Heirloom Tomatoes, Buffalo Mozzarella, Balsamic Fig
Olive Oil, Arugula

Strawberry, Rhubarb, Spinach Salad

Fresh Strawberries, Rhubarb, Roasted Ricotta Cheese
White Balsamic Vinaigrette



Dinner

Plated Continued

Plated dinners are four courses; prices based on entrée selection. Select (1) item from each category. All dinners are served with Fresh Rolls & Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Specialty & Herbal Teas.

ENTRÉES

Horseradish Crusted Beef Tenderloin **\$85.00/person**

Three Cheese Potato Au Gratin, Market Vegetables
Port Wine Glaze

Slow Roasted Alberta Prime Rib of Beef **\$68.00/person**

Crushed Red Skin Potatoes, Olive Oil, Herbs
Market Vegetables, Burgundy Wine Sauce

Elder Flower Glazed Ginger Salmon **\$58.00/person**

Lemon Dill Sashed Fingering Potatoes
Market Vegetables, Porcini Cream

Pinot Noir Beef Pot Roast **\$57.00/person**

Yorkshire pudding, Dijon Mashed Potatoes
Market Vegetables

Roasted Breast of Turkey | \$58.00/person Mashed Potatoes, Cranberry Relish, Market Vegetables Turkey Reduction

Grilled Chicken Süpreme **\$52.00/person**

Grain Mustard Mashed Potatoes, Market Vegetables
Burgundy Sauce

Beef Short Ribs | \$77.00/person

Tender Braised Beef Short Beef over
Chive Mashed Potatoes, Market Vegetables,
Rosemary Red Wine Sauce

Stuffed Red Pepper \$45.00/person

Quinoa Pilaf, Chick Peas, Roasted Vegetables
Butternut Squash Purée

Roast Ontario Pickerel | \$60.00/person

Wild Rice Pilaf, Market Vegetables, Blueberry Chutney

DESSERTS

Nona's Tart

Lemony Tart, Whipped Cream, Berry Coulis

Rustic Apple Galette

Maple Crème Anglaise

Key Lime Pie

Blueberry Orange Compote, Pistachio Biscotti

Flourless Chocolate Cake

Seasonal Berries, Raspberry Coulis

Warm Molten Dark Chocolate Lava Cake

Fresh Balsamic Strawberries, Crunchy Graham Dusting

Decadent Carrot Cake

Cream Cheese Icing, Strawberry Coulis

Frutti Di Bosco Torte

Shortcrust Pastry, Vanilla Sponge, Custard Cream
Wild Berries, served with a Lemon Crème Anglaise



Buffet

THE GREAT INDOORS | \$78.00/PERSON

(Minimum 50 people or surcharge will apply)

Includes:

Cold Selections

- Caesar Salad (pre-mixed)
Traditional Accompaniments
- Garden Fresh Salad
Cucumber, Cherry Tomato, Sundried Cranberries,
Toasted Pumpkin Seeds, Assorted Dressings
- Red Skin Potato Salad
Green Onions, Pickles, Mustard, Hard Boiled Egg,
Mayonnaise/Cheese
- Local Cheese Board
Assorted Nuts, Dried Fruits, Crackers, Crusty Bread
- Smoked Atlantic Salmon Platter
Capers, Shaved Red Onion, Lemon

Hot Selections

- Soup of the Day with Crackers
- Roast Striploin of Canadian Beef Jus, Horseradish
- Apple Cider Glazed Pork Loin
Maple Brandy Sauce
- Mustard Rubbed Chicken Breast
Wild Mushroom Demi-Glace
- Fried Crispy Pickerel fillets, Tartar Sauce
- Potato Gnocchi, Roasted Red Pepper, Spinach
Lemon, Parsley, White Wine Cream
- Roasted New Potatoes, Fresh Herbs
- Market Vegetables

Dessert

- Assorted Sweet Treats from Our Pastry Shop
- Casino Rama Bread Pudding, Crème Anglaise

FULL HOUSE | \$68.00/PERSON

(Minimum 50 people or surcharge will apply)

Includes:

Cold Selections

- Fresh Garden Salad
Pickled Onions, Oven-dried Tomatoes
Poppyseed Dressing
- Greek Salad
Cucumber, Tomatoes, Red Onions, Olives
Feta Cheese, Oregano Vinaigrette
- Orzo Salad
Roasted Pearl Onions, Mushrooms
Sundried Tomatoes, Fresh Herbs
- Anti-pasto
Assortment of Marinated Vegetables, Cured Meats
& Breads

Hot Selections

- Chicken Parmesan,
Breaded Chicken Breast, Tomato Sauce, Mozzarella
Parmesan Cheese, Fresh Basil
- Marinated Grilled Flank Steak
Chimichurri Sauce
- Roast Atlantic Salmon
Warm Orange Fennel & Tarragon Slaw
Citrus Dressing
- Mushroom Ravioli
Roasted Mushrooms, Shallots, Cherry Tomatoes
Basil Pesto
- Smashed Red Skin Potatoes with Fresh Herbs
Olive Oil
- Market Vegetables

Dessert

- A selection of Tarts, Gâteaux and Pastries from our
Pastry Shop
- Casino Rama Bread Pudding, Crème Anglaise



Receptions

HOT HORS D'OEUVRES | \$38.00 DOZEN

(Passed or Buffet Style, minimum 1 dozen of each)

- Chicken Satay, Peanut Sauce
- Beef Satay, Chimichurri Sauce
- Vegetable Spring Roll, Plum Sauce
- Szechuan Duck Skewer, Hoisin Dip
- Ale Battered Haddock Bites, Yukon Potato Chips, Caper Tartar
- Falafel Skewers, Lebanese Garlic Dip

PREMIUM HORS D'OEUVRES | \$48.00 DOZEN

(Passed or Buffet Style, minimum 1 dozen of each)

- Asian Soupy Pork Bun
- Mini Crab Cakes, Saffron Aioli
- Tuna Poke, Cucumber, Teriyaki
- Tempura Shrimp, Thai Mango Dipping Sauce
- Salted Cod Fritters, Spicy Remoulade
- Ginger Wasabi Shrimp Cocktail

COLD CANAPÉS | \$38.00 DOZEN

(Passed or Buffet Style, minimum 1 dozen of each)

- Smoked Duck, Bala Cranberry Relish
- Smoked Salmon, Dill Crème Fraîche
- Seared Beef Tenderloin, Blue Cheese Puff
- Caprese Skewer, Fresh Basil
- Asparagus Spears & Parma Ham

RECEPTION SELECTION

- **Smoked Atlantic Salmon & Gravlox | \$10.50/person**
Red Onion, Caper Berry, Crème Fraîche, Baguette Toast
- **European & Canadian Cheese Board | \$16.00/person**
Roasted Nuts, Sun-dried Blueberries, Cranberries
Assorted Crackers, Crusty Bread
- **Fresh Vegetable Crudités | \$8.00/person**
Sweet Potato Curry Dip
- **Assorted Finger Sandwiches**
\$140.00 (90 pieces)
Ham, Smoked Turkey & Swiss Cheese
Egg Salad, English Cucumber & Cream Cheese
Coronation Chicken
- **Mediterranean Bruschetta, Petite Baguette**
\$7.50/person
- **Hummus with Crispy Pita Crisps | \$6.50/person**
- **Flat Bread Pizza:**
Hawaiian or Margherita or Pepperoni | \$25/each
- **Edamame Hummus Wrap | \$7.50/person**
Crispy Pita Chips



Reception Dinner Stations

- **Rosemary & Thyme Crusted Roast New York Striploin (serves 25) | \$600.00**
Port Wine Reduction Sauce,
Creamed Horseradish, Fresh Rolls
- **Orange & Smoked Chili Glazed Porkloin (Serves 20) | \$335.00**
Calvados Cream Sauce, Fresh Rolls
- **Sea Salt Crusted AAA Hip of Alberta Beef (Serves 70) | \$1,045.00**
Trio of Mustards, Creamed Horseradish,
Beef Jus, Fresh Rolls
- **Pasta | \$15.00/person**
Chicken Tortellini, Cheese & Spinach Ravioli or
Wild Mushroom Ravioli (Choose 2)
Penne, Farfalle
Sauce: Marinara, Chardonnay Wine &
Sweet Pepper or Creamy Alfredo (Choose 2)
(Minimum 20 people or surcharge will apply)
- **Whole Smoked Beef Brisket | \$450.00**
Assorted Mustards, House BBQ Sauce,
Buttermilk Biscuits, Fresh Rolls
- **Poutine | \$12.00/person**
Crisp French Fries, Cheese Curds, Gravy
Caramelized Onion, Pulled Pork
- **24-Hour Slow Roasted Pork Loin (Serves 30) | \$300.0**
Apple & Roast Onion Chutney, Peppercorn
Loin Jus, Fresh Rolls
- **AAA Beef Rib-eye (Serves 30) | \$700.00**
Slow Roasted, Herb Crusted Beef, Red Wine Jus
Horseradish, Yorkshire Pudding, Fresh Rolls
- **Hot Smoked & Clay Baked Atlantic Salmon \$200.00**
Lemon Butter Sauce, Steamed Rice
(Minimum 25 people or surcharge will apply)
- **Fresh Vegetable Crudites | \$8/person**
Ranch Dip
- **Flat Bread Pizza:**
Hawaiian or Margherita or Pepperoni | \$25/each

Addition of Chef Attended Carving \$200



Cash Bar

Cash Bars will Feature a Selection of Premium Brands for your Guests Enjoyment.
In Addition to the below Standard Bar Menu.

Liquor Rum, Rye, Vodka & Gin	1oz	\$8.25		
Scotch		\$10.00	Soft Drinks	\$4.00
Domestic Beer		\$7.50	Bottled Spring Water	\$4.50
Imported Beer		\$8.75	Red Bull	\$6.25
House Wine	6oz	\$11.50	Perrier	\$4.25
Cooler		\$9.50	Fruit Punch (serves approximately 25)	\$100.00
Cocktail Caesar, Singapore Sling, Bloody Mary		\$11.00		
Liqueurs Bailey's, Kahlua and Grand Marnier		\$8.00		
Liquor Punch (serves approximately 25)		\$125.00		

Beverage prices are subject to 13% Ontario HST and 18% taxable service charge

Catering & Bar Services operate according to AGCO regulations.

If sales are less than \$400.00 net consumption per bar; the costs of the Bartender & Cashier will be \$20.00 per hour for a minimum of three (3) hours.

Terms & Conditions

ACCOMMODATIONS

Check-in time is 4:00 pm check-out time is 11:00 am.

AGE OF MAJORITY

Guests must be nineteen (19) years of age or older to gain entrance to Casino Rama's gaming floor (and restaurants located on the gaming floor) and Entertainment Centre. Guests who appear under the age of thirty (30) must provide valid government-issued photo identification. Failure to provide proper identification will result in no admittance.

Individuals who are actively enrolled in the OLG's Self-Exclusion Program are not permitted on the premise.

AUDIO VISUAL

All audio-visual services are available through our in-house AV provider, which works within the Hotel. A rental list is available from our Sales & Catering Office.

BAGGAGE HANDLING

Organized luggage drop or pick up can be arranged with the Catering Department. A surcharge of \$5.00 plus 13% HST per person will apply to the Master Account.

BANNERS

Requests to hang banners and/or signs are subject to labour charges as follows: \$15.00 plus 13% HST per banner/sign. The Meeting & Events Department requires a minimum of 2 days' notice for scheduling. The Hotel Management must first approve all banners and signs posted in public areas of the hotel.

CANCELLATION POLICY

Cancellation of a confirmed reservation, resulting in a loss of revenue, will incur a cancellation charge.

CONFERENCE PLANNING

Each group is assigned a Meeting & Events Contact to personally manage your conference or event. He or she will contact you prior to your event to arrange details

LINEN PACKAGES

It's one stop shopping at Casino Rama Resort we offer linen packages to make your event look spectacular. Choose from tables cloths, napkins, and chair covers in many colors and styles. Ask your Hotel Sales and Catering Specialist for more information.

DECORATIONS

All decorations must conform to city codes and fire ordinance rules. The Hotel will not permit affixing of anything to walls, floors or ceilings with nails, staples, tape or any other substance unless approved by management during planning. Open flames are strictly prohibited by order of the Fire Marshall. The use of confetti, sparklers or glitter is prohibited. Should materials be used on the premises a minimum of \$75.00 will be charged for clean-up. Any decorations not supplied by the Hotel must be removed at the conclusion of the event.

ENTERTAINMENT CHARGES

The Society of Composers, Authors and Music Publishers of Canada (SOCAN) is the Canadian copyright collective for the public performance of musical works. They administer the performing rights of composers, lyricists, songwriters and their publishers, and those of affiliated international societies by licensing the use of their music in Canada.

The fees collected are distributed as royalties to SOCAN members and to affiliated performing rights societies throughout the world.

The following SOCAN fee will be charged to events with music to the Master Account:

# of Guests	Event without Dance	Event with Dance
Less than 100	\$22.06	\$44.13
101-300	\$31.72	\$63.49
301-500	\$66.19	\$132.39
500 +	\$93.78	\$187.55

Terms & Conditions

ENTERTAINMENT CHARGES CONT.

Re:Sound is a Canadian not-for-profit music licensing company dedicated to obtaining fair compensation for artists and record companies for their performance rights. Re:Sound licenses recorded music for public performance and broadcast of their music in Canada. Events featuring any recorded music will have the applicable fee charged to the Master account.

# of Guests	Event without Dance	Event with Dance
Less than 100	\$9.25	\$18.51
101-300	\$13.30	\$26.63
301-500	\$27.76	\$55.52
500 +	\$39.33	\$78.66

FOOD AND BEVERAGE SERVICES

For all meal functions, the Meeting & Events Department must be notified of the guaranteed number of guests attending the function(s) by 12:00 noon, four (4) days prior to the function date, (excluding weekends and holidays). Should no guarantee be received, the Hotel will prepare and charge for the original numbers quoted. The Hotel will bill for the guaranteed numbers or attendance, whichever is the greater. The Hotel will set for 5% above the guaranteed number upon your request, providing space permits. Meals will be prepared for the guaranteed number only. Additional meals above the guaranteed number may require substitution from confirmed menus. Please advise in advance of any people in your group who have food allergies. No food and beverage items may be removed from the function room.

The Alcohol & Gaming Commission of Ontario (AGCO) regulations prohibit the use of alcohol as prizes. ie. raffles, draws or silent auctions.

At Casino Rama we pride ourselves on maintaining strict standards for Health & Safety, because of that Casino Rama will be the sole supplier of food and beverage, with the exception of wedding cakes. Storage and handling requirements must be organized through your Meetings & Events Contact. Any other special items (i.e. food samples) must be approved by the Meetings & Events Department at least two (2) weeks prior to the event, and are subject to labour charges.

Banquet policy permits the service of alcoholic beverages from 9:00 a.m. - 1:00 a.m. Alcoholic beverages will only be served and consumed by adults, ages 19 and older. Catering and Bar Services operate according to A.G.C.O. regulations. For host and cash bars, should consumption fall below \$400.00, a bartender and cashier labour fee of \$20.00 per hour, per person, for a minimum of 3 hours will be applied.

FUNCTION ROOMS

Casino Rama Resort would like you to have the best possible accommodations. Fluctuations in numbers of guests, set-up requirements, or time changes may occur and a move to a more suitable room may be necessary. The Hotel reserves the right to substitute comparable function space with or without notice.

Entertainment must cease by 1:00 a.m. in order that the function room is vacant by 1:30 a.m.

Personal effects and equipment must be removed from the function rooms at the end of the scheduled day unless reserved on a 24-hour basis. We reserve the right to inspect and control all private functions. Casino Rama is not responsible for damages to or loss of any articles left in the hotel prior to, during or following any function by the client or their guests. Special security arrangements may be made through our Meetings & Events Department.

Should there be a request for a change in room set-up, once the room has been set as per the Banquet Event Order (BEO) a labour charge will apply.

GIFT DROPS

Organized gift drops can be arranged with your Meeting and Events Contact. A surcharge of \$2.50 plus 13% HST per room will apply to the Master Account. Due to AGCO regulations, alcoholic beverages may not be delivered.