

# Wedding Packages

2018-2019



**RAMADA PLAZA BY WYNDHAM REGINA DOWNTOWN**

1818 Victoria Avenue, Regina, Sk S4P 0R1

Tel: 306-569-1666 Fax: 305-525-3550

[www.ramadaregina.ca](http://www.ramadaregina.ca)

OUR CONTRIBUTION TO YOUR  
*Special Day*

**BASED ON A MINIMUM 75 DINNER GUESTS IN OUR OAK ROOM OR  
125 DINNER GUESTS IN OUR CANADIAN BALLROOM**

Complimentary Suite for the Bride & Groom on the Night of your Wedding

Complimentary One Night Accommodation in a Suite  
on the Weekend of your 1st Wedding Anniversary

Complimentary Invitation Inserts with Guest Room Block Details

Complimentary Fruit Punch at Dinner Reception

Complimentary Coffee & Tea

Discounted guest room rate of ~~\$97~~, for your guests  
(based on availability)



# Wedding Buffets

## SELECTION #1

\$29

Warm Rolls & Butter

Tossed Salad with Ranch & Italian Dressings

Your choice of Pasta Salad, Potato Salad, OR Coleslaw

An array of Chef's choice Desserts including Pies, Cakes & assorted Cake Squares

Seasonal Sliced Fruit

**Includes choice of one Entrée, one Vegetable & one Side  
Each additional Entrée add \$3.00**

## HOT ENTRÉE OPTIONS

Roast Turkey with Traditional Stuffing & House Made Gravy

Cabbage Rolls & Perogies

Oven Roasted Porkloin served with a Natural Pan Jus

## VEGETABLE OPTIONS

Chef's choice Seasonal Vegetable Medley

Julienne Carrots & Bell Peppers with Green Beans

Sautéed Zucchini with Cauliflower & Red Pepper

## SIDE OPTIONS

Cracked Pepper Mashed Potatoes

Rice Pilaf

Fettuccini tossed in Fresh Herbed Butter



# Wedding Buffets

## SELECTION #2

**\$33**

Warm Rolls & Butter  
Tossed Salad with Ranch & Italian Dressings  
Your choice of Pasta Salad, Potato Salad, OR Coleslaw  
Your choice of Mixed Vegetable Salad, Village Greek Salad, OR Quinoa Salad  
An array of Chef's choice Desserts including Pies, Cakes, Cheesecakes & assorted Cake Squares  
Seasonal Sliced Fruit

**Includes choice of one Entrée, one Vegetable & one Side  
Each additional Entrée add \$3.00**

## HOT ENTRÉE OPTIONS

Traditional Beef Stroganoff finished with Sour Cream & Fresh Dill  
Grilled Breast of Chicken Finished with a Sun Dried Apricot & Banana Pepper Relish  
Fresh Vegetable Ragout with Eggplant, Bell Peppers, Mushrooms & Zucchini  
Oven Roasted Pork Loin stuffed with Bacon & Leeks, finished with a Natural Pan Jus

## VEGETABLE OPTIONS

Chef's choice Seasonal Vegetable Medley  
Julienne Carrots & Zucchini with Green Beans & Red Bell Pepper  
Oven Roasted Root Vegetables finished with Cracked Pepper & Rock Salt  
Cauliflower & Red Pepper tossed in Fresh Herbed Butter

## SIDE OPTIONS

Fresh Rosemary & Cracked Pepper Oven Roasted Potatoes  
Wild & White Rice Pilaf scented with Fresh Sage  
Pan Fried Orzo with Fresh Herbed Butter  
Buttermilk Mashed Potato

# Wedding Buffets

## SELECTION #3

**\$37**

Warm Rolls & Butter

Tossed Salad with Ranch & Italian Dressings

Your choice of Pasta Salad, Potato Salad, OR Coleslaw

Your choice of Mixed Vegetable Salad, Village Greek Salad, OR Quinoa Salad

Your choice of Tomato & Cucumber Salad, Rice Noodle Salad, OR Chick Pea & Roasted Sweet Corn Salad

An array of Chef's choice Desserts including Pies, Cakes, & assorted Cake Squares

Seasonal Sliced Fruit

**Includes choice of one Entrée, one Vegetable & one Side**

**Each additional Entrée add \$3.00**

## HOT ENTRÉE OPTIONS

Grilled Sirloin Steak finished with a Red Wine & Green Peppercorn Demi-Glace

Grilled Breast of Chicken finished with a Candied Lemon & Fresh Basil Cream

Vegetarian Shepherd's Pie with Lentils, Beans, Fresh Herbs & Vegetables topped with Sweet Potato

Grilled Pork Loin Chops finished with a Caramelized Onion Marmalade

## VEGETABLE OPTIONS

Chef's choice Seasonal Vegetable Medley

Sautéed Brussel Sprouts tossed with Brunoise Bell Pepper

Oven Roasted Root Vegetables finished with Cracked Pepper & Rock Salt drizzled with Balsamic Glaze

Steamed Cauliflower & Broccoli baked with Parmesan Cheese & Cracked Pepper

## SIDE OPTIONS

Oven Roasted Potatoes finished with Cracked Pepper, Rock Salt & Fresh Thyme

Trio of Grains finished with Brunoise Zucchini, Red Onion, Bell Pepper & Fresh Tarragon

Garlic & Cracked Pepper Mashed Potato with Fresh Chives & Cream Cheese

Farfalle Noodles tossed in Caramelized Onion Cream finished with Fresh Basil

# Wedding Buffets

## SELECTION #4

\$43

Warm Rolls & Butter

Tossed Salad with Ranch & Italian Dressings

Your choice of Pasta Salad, Potato Salad, OR Coleslaw

Your choice of Mixed Vegetable Salad, Village Greek Salad, OR Quinoa Salad

Your choice of Tomato & Cucumber Salad, Rice Noodle Salad, OR Chick Pea & Roasted Sweet Corn Salad

Crisp Raw Vegetables with our House Made Vegetable Dip

Seasonal Sliced Fruit

An array of Chef's choice Desserts including Pies, Cakes, & assorted Cake Squares

Chocolate covered Strawberries

Chocolate covered Cream Puffs

Seasonal Sliced Fruit

**Includes choice of one Entrée, one Vegetable & one Side  
Each additional Entrée add \$3.00**

## HOT ENTRÉE OPTIONS

Grilled Sirloin Steak marinated in our own Spice Blend & served with Sautéed Button  
Mushrooms & Onions infused with Fresh Garlic

Grilled Breast of Chicken marinated in Sun Dried Tomato & Jalapeno Pesto wrapped in  
Puff Pastry & finished with a Pan Seared Tomato Cream Sauce

Oven Roasted Pork Loin stuffed with Fresh Sage, Lemon & Bermuda Onion, finished with a Smoked Onion Jus

Bell Peppers stuffed with a mixture of Wild & White Rice with Brunoise Zucchini,  
Red Onion, Pan Roasted Sweet Corn & Asparagus, oven baked with Mixed Cheese,  
& served in our House Made Tomato Sauce finished with Fresh Herbs

# Wedding Buffets

## SELECTION #4 (CONTINUED)

### VEGETABLE OPTIONS

Chef's choice Seasonal Vegetable Medley

Steamed Broccoli finished with Rock Salt & Cracked Pepper drizzled  
with our House Made Hollandaise Sauce

Butternut Squash finished with Brown Sugar

Zucchini & Fresh Tomato Au Gratin seasoned with Fresh Basil & Cracked Pepper

### SIDE OPTIONS

Pan Style Duchess Potatoes with Fresh Chives

Beet infused Mashed Potatoes with Cream Cheese & Fresh Dill

Wild Rice & Sweet Potato Succotash with Sweet Corn & Asparagus

Roasted Cauliflower, Potato & Parsnip Puree finished with Fresh Rosemary

*(\*Special Dietary Requirements available upon request\*)*



# Plate Service

## SELECTION #1

\$27

**Includes Warm Rolls, Butter & choice of one Appetizer,  
one Entrée, one Vegetable, one Side & one Dessert**

### APPETIZER OPTIONS

House Greens finished with Pea Shoots & Julienne Carrots topped with a Sun Dried Tomato Vinaigrette  
Butternut Squash Soup finished with a Fresh Sage Crème Fraiche

### HOT ENTRÉE OPTIONS

Roast Turkey with Traditional Stuffing & House Made Gravy  
Oven Roasted Porkloin served with a Natural Pan Jus  
Grilled Breast of Chicken served with a Button Mushroom Cream

### VEGETABLE OPTIONS

Chef's choice Seasonal Vegetable Medley  
Sautéed Zucchini with Cauliflower & Red Pepper  
Julienne Carrots with Green Beans & Bell Peppers

### SIDE OPTIONS

Cracked Pepper Mashed Potatoes  
Rice Pilaf  
Fettuccini tossed in Fresh Herbed Butter

### DESSERT OPTIONS

New York Cheesecake served with House Made Strawberry Sauce  
Pecan Pie finished with Caramel Sauce  
Chocolate Brownie drizzled with Chocolate Sauce





# *Plate Service*

## **SELECTION #2**

**\$31**

**Includes Warm Rolls, Butter & choice of one Appetizer,  
one Entrée, one Vegetable, one Side & one Dessert**

### **APPETIZER OPTIONS**

House Greens finished with Julienne Cucumber & Bell Peppers finished with a Housemade Peppercorn Ranch  
Roasted Tomato Soup finished with a Fresh Basil scented Crème Fraiche

### **HOT ENTRÉE OPTIONS**

Oven Baked Sole Bundles finished with a Lemon & Caper Relish  
Grilled Breast of Chicken finished with a Sun Dried Tomato & Fresh Basil Cream  
Oven Roasted Pork Loin stuffed with Bacon & Leeks, finished with a Natural Pan Jus

### **VEGETABLE OPTIONS**

Chef's choice Seasonal Vegetable Medley  
Julienne Carrots & Zucchini with Green Beans & Red Bell Pepper  
Cauliflower & Red Pepper tossed in Fresh Herbed Butter

### **SIDE OPTIONS**

Fresh Rosemary & Cracked Pepper Oven Roasted Potatoes  
Wild & White Rice Pilaf  
Fettuccini tossed in Fresh Herbed Butter

### **DESSERT OPTIONS**

House Made Triple Berry Strudel served with Whipped Cream  
House Made Chocolate Swirl Cheesecake  
Carrot Cake with Cream Cheese Icing served with Cinnamon Scented Whipped Cream

# *Plate Service*

## **SELECTION #3**

**\$33**

**Includes Warm Rolls, Butter & choice of one Appetizer,  
one Entrée, one Vegetable, one Side & one Dessert**

### **APPETIZER OPTIONS**

Crisp Romaine Salad topped with Slivered Almonds & Shaved Red Onion finished with  
a Roasted Cauliflower & Parmesan Dressing

House Made Tomato Bisque finished with a Cheddar Crisp

### **HOT ENTRÉE OPTIONS**

Grilled Sirloin Steak finished with a Red Wine & Green Peppercorn Demi-Glace

Grilled Breast of Chicken finished with a Candied Lemon & Fresh Basil Cream

Grilled Pork Loin Chops finished with a Caramelized Onion Marmalade

### **VEGETABLE OPTIONS**

Chef's choice Seasonal Vegetable Medley

Oven Roasted Root Vegetables finished with Cracked Pepper & Rock Salt drizzled with Balsamic Glaze

Steamed Cauliflower & Broccoli baked with Parmesan Cheese & Cracked Pepper

### **SIDE OPTIONS**

Oven Roasted Potatoes finished with Cracked Pepper, Rock Salt & Fresh Thyme

Trio of Grains finished with Brunoise Zucchini, Red Onion, Bell Pepper & Fresh Tarragon

Garlic & Cracked Pepper Mashed Potato with Fresh Chives & Cream Cheese

### **DESSERT OPTIONS**

House Made Chocolate Swirl Cheesecake

Carrot Cake with Cream Cheese Icing Served with Cinnamon Scented Whipped Cream

House Made Chocolate Raspberry Layer Cake

# Plate Service

## SELECTION #4

\$37

**Includes Warm Rolls, Butter & choice of one Appetizer,  
one Entrée, one Vegetable, one Side & one Dessert**

### APPETIZER OPTIONS

A Blend of Artisan Greens topped with Sun Dried Cranberries, Pumpkin Seeds & Goat Cheese  
finished with a Creamy Roasted Leek Vinaigrette  
Wild & Field Mushroom Soup finished with a Fresh Rosemary Crisp

### HOT ENTRÉE OPTIONS

Grilled Sirloin Steak marinated in our own Spice Blend & served with Sautéed Button  
Mushrooms & Onions infused with Fresh Garlic  
Grilled Breast of Chicken marinated in Sun Dried Tomato & Jalapeno Pesto wrapped in  
Puff Pastry & finished with a Pan Seared Tomato Cream Sauce  
Oven Roasted Pork Loin stuffed with Fresh Sage, Lemon & Bermuda Onion, finished with  
an Onion & Fresh Rosemary Jus

### VEGETABLE OPTIONS

Chef's choice Seasonal Vegetable Medley  
Steamed Broccoli finished with Rock Salt & Cracked Pepper drizzled with our  
House Made Hollandaise Sauce  
Zucchini & Fresh Tomato Au Gratin seasoned with Fresh Basil & Cracked Pepper

### SIDE OPTIONS

Beet infused Mashed Potatoes with Cream Cheese & Fresh Dill  
Wild Rice & Sweet Potato Succotash with Sweet Corn & Asparagus  
Roasted Cauliflower, Potato & Parsnip Puree finished with Fresh Rosemary

### DESSERT OPTIONS

House Made Red Velvet Cheesecake  
Vanilla Bean Cake with Raspberry Coulis  
House Made Chocolate Layer Cake drizzled with Caramel & Sea Salt

*(\*Special Dietary Requirements available upon request\*)*

# Children's Menu

## CHILDREN'S BUFFETS MEALS

Age 6-10 ..... 1/2 price

5 and under ..... Free

## CHILDREN'S PLATED MEALS

Kids Chicken Fingers & Fries or Fresh Vegetables ..... \$8.00

Grilled Cheese & Fries or Fresh Vegetables..... \$8.00



# Late Night Buffets

## **ASSORTED SANDWICHES \$14**

Assorted Deli Sandwiches

Assorted Pickle & Olive Tray

Crisp Vegetables with House Made Dip

## **BUILD YOUR OWN SANDWICH \$16**

Assorted Pickle & Olive Tray

Sliced Deli Meats including Roast Beef, Turkey & Ham

An array of Sliced Cheeses including Marble, Swiss & Monterey Jack

Assorted Breads & Rolls

Butter, Mayonnaise & Mustard

## **PIZZA BUFFET \$30.00 PER PIZZA**

*(ONE PIZZA PER FIVE PEOPLE)*

Pepperoni & Mushroom

Ham & Pineapple

Three Cheese

Add on “Build Your Own” Caesar Salad to our Pizza Buffet for \$6.00

“Build Your Own Caesar” to include Romaine Lettuce,  
Caesar Salad Dressing, Croutons, & Parmesan Cheese



# Bar Options

## CASH BAR

The hassle free option! Ideal when guests are required to pay for drinks individually.

We provide all the basics including liquor, beer, and wine by the glass.

## HOST BAR

This option is when the Host does not want the individuals to pay for drinks and prefers to be billed directly for the refreshments consumed by guests.

We provide all the basics including liquor, beer, and wine by the glass.

## SUBSIDIZED BAR

The Host subsidizes a portion of the drink costs.

(i.e. Guests pay \$3 and Host pays \$3.50 per drink).

We provide all the basics including liquor, beer and wine by the glass.

## STANDARD BAR PRICING FOR THE CASH, HOST OR SUBSIDIZED BARS

Liquor –\$6.50/oz

Domestic Beer - \$6.50/bottle

House Wine - \$6.50/glass

*(Note the above prices include the 10% LCT and 5% GST)*

## CORKAGE BAR

The Host provides the alcohol with a Special Occasion Permit and the Hotel supplies the ice, mix and glasses.

**The Full Service Corkage** charge is \$10.00 per person. Note that Liquor Licensing Laws have a limit as to how much the Host can charge for drinks if that is their choice and a Cost Recovery Permit would be required in this case.

**Wine Corkage** - \$3.00 per person – the Host provides bottles of wine for each table or redeemable by voucher at our bar - a Special Occasion Permit is required.

## WINE LIST

The Hotel has a wine list including a variety of Red, White or Sparkling Wines. Available upon request.

## BARTENDER CHARGES

Bartenders and Ticket Sellers must be provided by the Ramada Plaza Regina at \$17.50 per hour for a minimum of three hours. Ticket Sellers are required for groups over 100. Maximum 100 people per Bartender.

# **POLICIES &** *General Information*

*All food, beverage and room rental is subject to 15% gratuity and 5% GST.*

*All liquor is subject to 5% GST and 10% LCT, and is included in the price quoted in the menus.*

*An update on confirmed bookings is required at least one week in advance. The guaranteed number of guests attending meal functions is required at least 72 business hours to the function date. If no guarantee is received, the estimated number of guests will be used as the final attendance numbers. The guarantee or actual, whichever is greater will be charged. The Hotel is prepared to set for 5% above the guaranteed number, if space permits.*

*Function contracts must be finalized a minimum of 21 days previous to the function date.  
A function contract must be signed and returned to the Meeting & Convention Services office prior to the function.*

*All food served in our meeting rooms must be provided by the Hotel with the exception of wedding cakes. Due to the delicate nature of wedding cakes, it will be the convener's responsibility to have it delivered and set-up in the banquet room. Professional cake cutting is subject to a \$55 fee.*

*All food displayed for consumption has a 1 hour exposure time to abide by Food Safety guidelines, Executive Chef policies, and to provide maximum freshness and quality control.*

*Any and all food is to be disposed of by Convention Services Staff to maintain Food Safety guidelines, it is not available to package, nor may it be re-used or moved at any time.*



# **POLICIES &** *General Information*

*A \$40 fee will apply for a Culinary Attendant for any carved menu item.*

*Any Gluten Free, Vegetarian or Special Requests must have be received at least 72 business hours prior to the event and a name must be associated with each meal type to provide quality service.*

*The Hotel will do our best to accommodate special order requests for liquor.*

*Minors will not be served alcohol. Legal identification may be required for proof of age.*

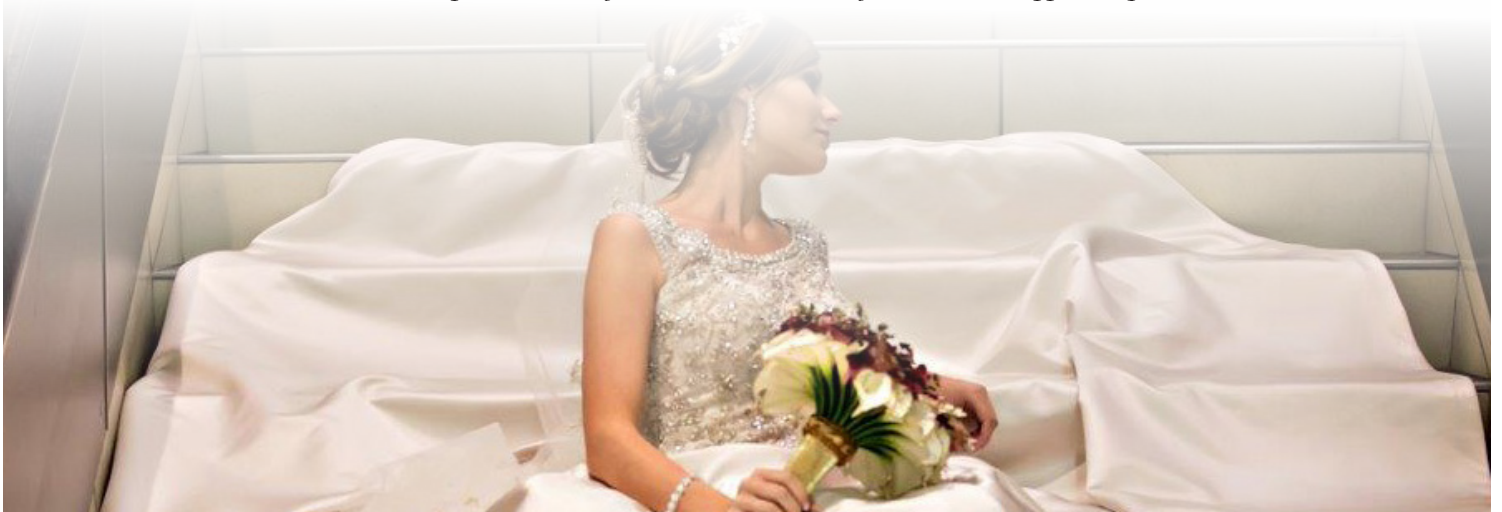
*Alcohol is not permitted in common areas such as washrooms, hallways and lobby.  
All alcohol by permit only, each space has its own liquor permit and these are not transferable.*

## **FUNCTION ROOMS**

**IF YOU ARE HAVING YOUR CEREMONY AT THE HOTEL, A \$400 RE-SET FEE WILL BE CHARGED FOR CONVERTING YOUR ROOM FOR THE RECEPTION**

*To ensure a seamless event the Hotel is pleased to assist by offering the rental of black or white chair covers at a cost of \$2 per chair cover.*

*The Hotel can provide a list of recommended vendors for additional supplies required.*





# **POLICIES &** *General Information*

## **FUNCTION ROOMS**

*(continued)*

*Start and end times must be strictly adhered to and should include set-up and dismantle time.*

*The Hotel does not allow the use of scotch tape, nails, staples or strong tape for displaying material on the walls.*

*The Hotel would be pleased to hang banners for you with the use of painters tape or masking tape.*

*To maintain our Plaza image and the image of our esteemed guests and clients, any signage and its placement must be approved by the Hotel Management. Failure to do so may result in signage being removed and / or disposed of.*

*The Hotel is not responsible for personal property or equipment of any kind brought into the hotel. Material shipped to the hotel must be clearly labeled with the name of the function, function date and addressed to the attention of the Meeting & Convention Service office contact.*

*Decorations and equipment must be removed at the end of the night, unless prior arrangements have been made.*

*Cash envelopes should not be left in the banquet rooms under any circumstance.*

*Additional and / or excessive set-up, change to set-up and dismantling requiring additional labor may result in additional charges to your final invoice.*

## **PAYMENT**

*A \$500 non-refundable deposit is required to confirm the booking.*

*A 50% payment is due 30 days prior to the event*

*Final payment as per attendee count, not including Host or Subsidized bar charges, are due 72 business hours prior to the event.*

# **POLICIES &** *General Information*

## **CANCELLATIONS**

*Deposits are non-refundable in the event of cancellation.*

*The Hotel must know the guaranteed number of attendees 72 hours prior to the event; otherwise, billing will be for the number of attendees expected. You will be billed for the actual attendee count or the guarantee whichever is greater. To avoid cancellation charges, the hotel must receive 7 business days' notice. Any cancellations occurring within 7-2 business days in advance will be subject to the hotels No Service room rental rate. All charges will apply if cancellation is received up to 48 hours prior to the event.*

## **STATUTORY HOLIDAYS**

*There may be an additional charge to cover the additional labor costs when a function is held on any Statutory Holiday.*

## **SOCAN FEE**

*When music is played either live or recorded a SOCAN (Society of Composers, Authors & Music Publishers of Canada) fee will be charged.*

*Fees are as follows:*

*SOCAN fee with no dance - \$20.56 for 1-100 people or \$29.56 for 101-300 people.*

*SOCAN fee with dance - \$41.13 for 1-100 people or \$59.17 for 101-300 people.*

## **RE:SOUND FEE**

*Re:Sound is the Canadian not-for-profit music licensing company dedicated to obtaining fair compensation for artists and record companies for their performance rights. Re:Sound is legally authorized to collect and distribute royalties for artists and record companies worldwide as payment for the public use of their music in Canada.*

*Fees are as follows:*

*Re:Sound fee with no dance - \$9.25 for 1-100 people or \$13.30 for 101-300 people.*

*Re:Sound fee with dance - \$18.51 for 1-100 people or \$26.63 for 101-300 people.*

## Add some Great Decor to our Beautiful Event Rooms

Tablecloths: White (Black & Ivory available for an additional \$6 each)

Napkins: White or Black (Coloured napkins are available for an additional \$0.65-\$0.85 each)

Spandex Chair Covers in Black or White (Ruched chair covers are available for an additional \$1 per person)

Sashes or Bands with Brooches (variety of colours)

Table Runners: Satin, Sequin, or Textured (variety of colours)

Table Skirting: White (Decorative skirting is available in a custom package)

Centerpieces will include a Round mirror with your choice of: Square vase with artificial Hydrangeas, 3 Cylinders with Floating Candles or Tall tube vase with Twigs.

Table Numbers & Holders

Backdrop: Classic structure (8' – 30') with White, Black or Ivory Sheer Panels

DIY Package -- \$3 per person + \$250 (+tax)

All items will be delivered to the event room (Ramada will setup the tablecloths, napkins, skirting & chair covers)

Client is responsible for Setup & Tear down of additional items White tablecloth & Skirting

- White or Black napkins
- White or Black Spandex chair covers
- Chair Band with Brooch
- Table runners
- Head table, Cake Table, Reception Table Trim
- Centerpieces
- Backdrop



Ramada Package -- \$4 per person + \$350 (+tax)

This includes Setup & Tear Down Services

- White tablecloth & Skirting
- White or Black napkins
- White or Black Spandex chair covers
- Chair Sashes or Band w/Brooch
- Table runners
- Head table, Cake Table, Reception Table Trim
- Centerpieces
- Backdrop

Customize a Decor Package with A Tymeless Event which will include the Delivery, Setup, Tear down, Pickup Services!

- Schedule a consultation to meet with the staff at A Tymeless Event to go over all your options
- Receive 10% Off your package when reserved

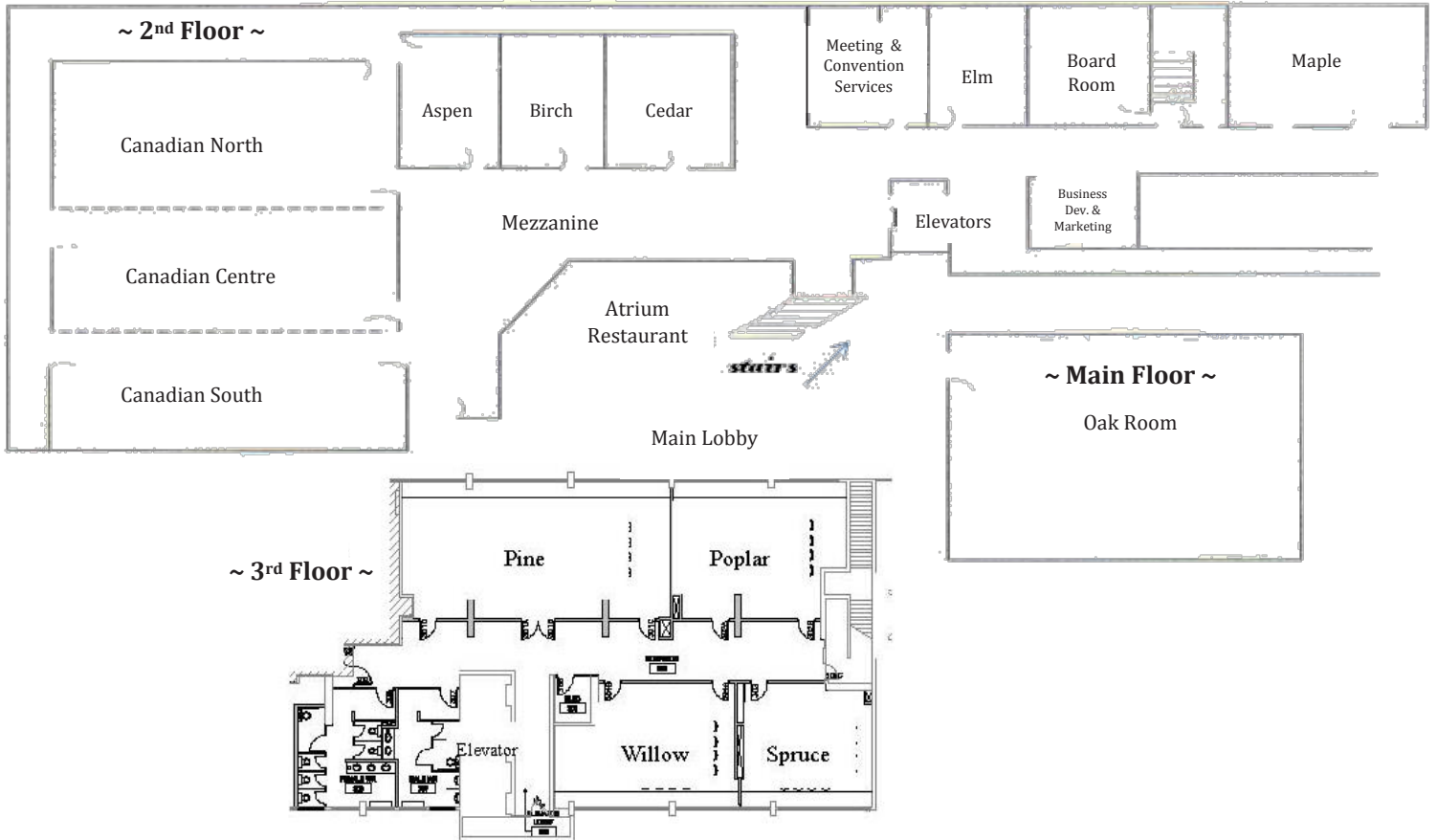








## Ramada Plaza ~ Downtown Regina Convention & Meeting Room Facilities



MEETING ROOM	THEATRE FORMAT	CLASSROOM FORMAT	HOLLOW SQUARE	BOARDROOM FORMAT	U-SHAPED FORMAT	LONG TABLES	RECEPTION	ROUNDS	BANQUET & DANCE	SQUARE FOOTAGE	CEILING HEIGHT	DIMENSIONS
Canadian Ballroom	600	200	/	/	/	450	600	352	250	4,840	15'	55x88
Canadian North	200	60	40	40	40	140	200	80	70	1,870	15'	55x34
Canadian Centre	125	40	35	35	35	120	100	64	50	1,210	15'	55x22
Canadian South	200	60	40	40	40	140	200	80	70	1,760	15'	55x32
Canadian North & Centre	300	120	/	/	70	260	300	200	120	3,080	15'	55x56
Canadian South & Centre	300	120	/	/	70	260	300	200	120	3,080	15'	55x54
Aspen	40	18	18	18	18	48	40	32	/	522	10'	18x29
Birch	50	20	25	25	20	48	40	32	/	522	10'	18x29
Cedar	50	20	25	25	20	48	40	32	/	551	10'	19x29
Boardroom	/	/	12	12	/	/	/	/	/	325	11'	13x25
Elm	50	20	25	25	20	48	40	32	/	527	11'	17x31
Maple	100	32	32	32	30	80	75	64	50	1,085	10'	31x35
Oak	250	100	30	30	30	230	250	120	100	3,024	12'	54x56
Pine	50	32	32	32	30	52	50	56	/	688	7'	43x16
Poplar	50	21	24	24	26	34	50	40	/	560	7'	35x16
Spruce	26	10	/	12	/	20	25	24	/	312	7'	26x12
Willow	25	14	/	18	/	26	25	24	/	306	7'	18x17



1818 Victoria Avenue, Regina, SK S4P 0R1  
Tel: 306-569-1666 Ext:7260 Fax: 306-525-3550  
[www.ramadaregina.com](http://www.ramadaregina.com)