

RAMADA[®]
BY WYNDHAM

Wedding Package



Congratulations on Your Upcoming Wedding!

Thank you for considering the Ramada Conference Center by Wyndham in Mandarin.

Located at I-295 and San Jose Boulevard in the heart of Mandarin, The Ramada offers over 10,000 square feet of beautiful banquet space to hold the wedding of your dreams. Whether you are hosting 30 people or 300, the Ramada will deliver the perfect wedding at the perfect price.

We do the work for you, so the day of the wedding, you can enjoy and celebrate! For receptions, our Chef prepares all of the food & beverages, while our Banquet staff provides all of the set up and breakdown of the space, with white full length tablecloths, overlays, napkins, centerpieces, sign-in table, podium/mic, gift table, Cake table, cutting and serving of cake, Once around Champagne toast for the Bridal party, and so much more, all included at no extra charge!

In addition, there is no rental fee for the reception room. We do require a minimum food expenditure in order not to charge a fee. This amount is based upon the number of guests and how much space is needed. You would have the banquet reception room for four hours and would be able to have access at least 2 hours prior to decorate, if needed.

To secure the space, we would need a signed contract and 25% of the estimated cost. The menu selections would not be due until one month prior to the event, along with 50% of the estimated cost. Final payment would be due 7 days prior, along with the guaranteed count.

As far as providing guest rooms for your out of town family & friends, we are happy to offer a courtesy Room Block at a discounted rate for 10 rooms or more. with no guarantee required on your part! This special discounted group rate includes a beautifully appointed guest room with a complimentary Full Breakfast Buffet each morning in our restaurant, complimentary Wi-Fi, as well as all non-smoking rooms equipped with a fridge and microwave.

If you have any questions, or would like to secure space, please don't hesitate to contact me.

Looking forward to working with you to make your special day one to remember for a lifetime!

Warm regards,

*Sergey Tonakanyan,
Director of Sales & Catering
(904) 694-4303
sales@jaxramada.com*

FULL SERVICE DINNER

All dinners include choice of Tossed Salad with Cherry Tomatoes, Cucumbers, and Shredded Carrots & Croutons or a Caesar Salad with Parmesan Cheese, rolls, butter, dessert and freshly brewed coffee and tea

ENTRÉE

(Select One)

Herb Roasted Chicken Breast.....\$20.95

With Mozzarella, Marinated Tomatoes & Focaccia Breadcrumbs

Marinated London Broil.....\$20.95

With Caramelized Onions and Red Wine Reduction

Mediterranean Chicken\$20.95

With Roasted Tomatoes, Feta and Olives

Chicken Marsala.....\$21.95

With Wild Mushroom Sauce

Blackened Mahi-Mahi.....\$21.95

With Mango Salsa

Chicken Florentine.....\$22.95

Chicken breast, stuffed with Spinach and Cream Sauce

Chicken Francese.....\$22.95

Chicken Breast with Lemon Capers Butter

Sautéed Shrimp Scampi.....\$24.95

Butterfly shrimp with Garlic Butter

Roasted Atlantic Salmon.....\$24.95

With a Lemon Beurre Blanc

Grilled N.Y. Strip.....\$25.95

Topped with Crispy Onions

Grilled Skirt Steak.....\$25.95

7 oz. steak served with Chimichurri or Pesto Sauce

Grilled Pork Tenderloin.....\$25.95

With Brandy Glazed Apples

Seared Scallops.....\$26.95

With a Brown Butter Puree

Filet Mignon.....\$28.95

With a Wild Mushroom Demi Glaze

DUOS

Classic Surf and Turf.....\$36.95

Grilled Beef Tenderloin and Freshly Steamed Lobster Tail with Wild Mushroom Jus and Lemon Butter

Pecan Crusted Grouper and Blue

Crab Cake\$33.95

With a Citrus Beurre Blanc

Grilled N.Y. Strip & Blackened

Mahi-Mahi.....\$27.95

With Mango Sauce

Chicken Caprese & Grilled

Shrimp.....\$26.95

With a Lemon Butter Sauce

(All Steaks prepared medium)

ACCOMPANIMENTS

(Select Two)

Mashed Potatoes
Lemon Braised Spinach
Parmesan Roasted Cauliflower
Steamed Asparagus
Roasted Brussels Sprouts

Wild Rice Pilaf
Steamed Green Beans
Garlic Roasted Potatoes
Bok Choy(Asian Cabbage)
Baby Carrots

Sweet White Corn
Yellow Rice
Au Gratin Potatoes
Roasted Vegetable Medley
Steamed Broccoli

DESSERT

(Select One)

Southern Pecan Pie with Whipped Cream
New York Style Cheesecake with Fresh Strawberries
Double Chocolate Cake with Whipped Cream
Carrot Cake with Cream Cheese Icing
Key Lime Pie with Kiwi Sauce
Peanut Butter Pie with Caramel Sauce
Apple Pie with Whipped Cream
Fruit Parfait with Vanilla Ice Cream

All prices are subject to a 20% service charge as well as state and local taxes
All prices and menu selections are subject to change

MAJESTIC DINNER BUFFET

SALADS

(Select Two)

Garden Salad Bar
Seasonal Fruit Salad
Sesame Ginger Salad
Baby Spinach Salad
Classic Caesar Salad
Marinated Cucumber and Tomato Salad
Traditional Greek Salad
Southern Cole Slaw
German Potato Salad

ENTREES

(Select Two)

Seared Atlantic Salmon with a White Wine Dill Sauce
Baked Flounder topped with Crab Stuffing with a Citrus Beurre Blanc
Sautéed Shrimp and Scallops with Artichoke Hearts, Sundried Tomatoes over Penne Pasta
Grilled Chicken Piccata with Sautéed Mushrooms and a Caper Butter Sauce
Panko Herb Crusted Chicken Breast with a Sherry Cream Sauce
Pepper Crusted N.Y Strip with a Mushroom Demi Glaze
Mediterranean Grilled Chicken Breast with Roasted Tomatoes
Crispy Fried Panko Shrimp
Seared Blue Crab Cake with Cajun Remoulade
Grilled Flank Steak with Chimichurri or Pesto Sauce
Pepper Seared Sirloin Beef Tips with Mushroom Gravy
Hickory Smoked Chicken with Carolina Barbecue Sauce

ACCOMPANIMENTS

(Select Four)

Parmesan Penne Pasta
Green Beans
Honey Glazed Carrots
Roasted Brussels Sprouts
Sweet Corn
Fresh Seasonal Vegetables
Herb Roasted Potatoes
Garlic Mashed Potatoes
Rice Pilaf
Au Gratin Potatoes
Freshly Steamed Asparagus

DESSERTS

Chef's Selection of Assorted Desserts

Included Rolls and Butter, Regular and Decaffeinated Coffee, Iced and Hot Tea

Dinner Buffet service is one hour in duration

\$30.95 per person

Additional Entrée \$4.00 per person

\$100 Set up fee if less than 50 guaranteed for the buffet

Buffets require a minimum of 25 people

All prices are subject to a 20% service charge as well as state and local taxes

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Ramada Conference Center Mandarin

3130 Hartley Road, Jacksonville, FL 32257 | Tel: 904-268-8080 | www.jaxramada.com



ROYAL DINNER BUFFET



SALADS

(Select Two)

Garden Salad Bar	German Potato Salad	Sesame Ginger Slaw
Baby Spinach Salad	Toasted Orzo Salad	Classic Caesar Salad
Seasonal Fruit Salad	Traditional Greek Salad	Southern Cole Slaw
Marinated Cucumber and Tomato Salad		

ENTREES

(Select Two)

Panko Crusted Fried Shrimp
 Sesame Crusted Atlantic Salmon topped with Sweet Soy Sauce
 Baked Flounder topped with Crab Stuffing with a Citrus Beurre Blanc
 Grilled Mediterranean Chicken with Roasted Tomatoes
 Seared Blue Crab Cakes with Lemon Butter Sauce
 Stuffed Snapper atop Lemon Braised Baby Spinach
 Grilled Pork Tenderloin with Brandy Glazed Apples
 Grilled Skirt Steak with Caramelized Onions
 Mojo Marinated Pork Loin with a Smoked Bacon and Apricot Chutney
 Panko Herb Crusted Chicken Breast with a Sherry Cream Sauce
 Sautéed Shrimp and Scallops with Artichoke Hearts and Sundried Tomatoes over Penne Pasta

BUFFET TO INCLUDE

Low Country Boil and your choice of Chef Carved Prime Rib, NY Strip or Leg of Lamb

ACCOMPANIMENTS

(Select Three)

Oven Roasted Potatoes	Steamed Broccoli	Honey Glazed Carrots
Baked Tortellini	Garlic Mashed Potatoes	Grilled Asparagus
Green Beans	Fresh Seasonal Vegetables	Rice Pilaf
Scalloped Potatoes	Sautéed Spinach	Roasted Sweet Potatoes

DESSERTS

(Select One)

Chef's Signature Desserts
(NY Style Cheesecake, Chocolate Eclairs in addition to Assorted Cakes and Pies)

Included Rolls and Butter, Regular and Decaffeinated Coffee, Iced and Hot Tea

Dinner Buffet service is one hour in duration

\$40.95 per person

Additional Entrée \$4.00 per person | Buffets require a minimum of 25 people
\$100 Set up fee if less than 50 guaranteed for the buffet

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HORS D'OEUVRES

Priced per 100 pieces
Served with all the appropriate condiments

HOT HORS D'OEUVRES

Pretzel Bites with Cheese Sauce.....	\$100	*Petite Vegetable Spring Rolls.....	\$140
Sweet & Sour Meatballs.....	\$115	<i>Served with Sweet Chili Sauce</i>	
Swedish Meatballs.....	\$115	Crispy Chicken Tenders.....	\$145
Barbecue Meatballs	\$115	<i>Served with Honey Mustard</i>	
*Pigs in a Blanket	\$115	Loaded Potato Skins.....	\$155
<i>Served with Dijon Mustard</i>		<i>Served with Sour Cream</i>	
*Tomato Mozzarella Bruschetta.....	\$125	*Smoked Chicken Quesadillas.....	\$155
<i>Served with Aged Balsamic Sauce</i>		<i>Served with Sour Cream and Salsa</i>	
Buffalo Chicken Wings.....	\$135	*Cheese Burger Sliders.....	\$165
<i>Served with Blue Cheese and Celery</i>		<i>Served with Ketchup and Mustard</i>	
*Chinese Pork Dumplings.....	\$135	*Crab Rangoon.....	\$165
<i>Served with Soy Sauce</i>		<i>Served with Sweet Soy Sauce</i>	
Teriyaki Glazed Chicken Wings.....	\$135	Panko Fried Shrimp.....	\$165
*Spanakopita.....	\$135	<i>Served with Cocktail Sauce</i>	
<i>Spinach wrapped in Phyllo</i>		Petite Crab Cakes.....	\$175
		<i>Served with Remoulade Sauce</i>	

COLD HORS D'OEUVRES

Hummus and Tabbouleh with Pita.....	\$130	*Asparagus wrapped in Italian	
Fruit Kabobs with Vanilla Yogurt.....	\$135	Ham.....	\$165
Grilled Endive with Quinoa.....	\$140	<i>Served with Aged Balsamic Sauce</i>	
*Ham and Cheese Sliders.....	\$145	Oysters on the Half Shell.....	\$175
<i>Served with Dijon Mustard</i>		<i>Served with Lemon and Cocktail Sauce</i>	
*Smoked Turkey Pinwheels.....	\$150	*Smoked Salmon Pinwheels.....	\$185
Deviled Eggs.....	\$155	<i>Served with Capers and Red Onions</i>	
		Jumbo Shrimp Cocktail.....	\$195
		<i>Served with Cocktail Sauce</i>	

**Passable Items (served with no sauce)*

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HORS D'OEUVRES

From The Carvery

(Carved by our Chef and served with assorted rolls and appropriate condiments)

Whole Roasted Turkey (25 servings).....	\$105.00
Honey Glazed Pit Ham (50 servings).....	\$115.00
Herb Crusted Tenderloin of Beef (18 servings).....	\$165.00
Caribbean Scented Pork Loin (35 servings)	\$165.00
Pepper Crusted Top Round of Beef (60 servings)	\$215.00
Slow Roasted Prime Rib (30 servings).....	\$255.00

\$60 Chef Attendance Fee

Chef Attended Stations

(minimum 30 guests)

Sushi Bar.....	\$6.95 per person
<i>Assorted hand rolls to include spicy tuna, shrimp tempura, California, and the "RMC" special salmon crunch roll, Served with pickled ginger, wasabi and soy sauce</i>	
Sautee Pasta.....	\$10.95 per person
<i>Selection of Shrimp, Chicken or Scallops, Sautéed with Penne or Cheese Tortellini, Served with a Traditional Marinara or Sherry Cream Sauce. To include Spinach, Mushrooms, Roasted Peppers, Garlic, Parmesan, Sun Dried Tomatoes and Fresh Herbs</i>	
Wok Station	\$11.95 per person
<i>Choice of Chicken, Pork Loin, Shrimp or Steak with Lo Mein Noodles or Jasmine Rice. To include Julienne Vegetables, Bean Sprouts, Bok Choy and Broccoli with Soy, Teriyaki or Sweet Chili Sauces</i>	

All Chef attended stations are two hours in duration

Elegant Displays

(approximately 100 guests per platter)

Vegetable Crudités	\$280.00 per platter
<i>Assortment of Fresh Garden Vegetables to include Broccoli, Cauliflower, Green and Red Peppers, Yellow Squash, Zucchini, Celery and Carrots. Served with Assorted Dipping Sauces</i>	
Domestic Fruit and Cheese.....	\$325.00 per platter
<i>Served with Seasonal Melons, Pineapple and Strawberries and Gourmet Crackers</i>	
Marketplace	\$415.00 per platter
<i>Fresh Seasonal Fruit and Vegetables, Assorted Domestic Cheese, Freshly made spreads to include Spinach and Artichoke, Southwest Ranch and Boursin Cheese</i>	
Mediterranean Sampler	\$500.00 per platter
<i>Classic Assorted Deli Meats, Feta Cheese, Sharp Provolone, Marinated Vegetables, Tomato Basil, Served with Toasted Focaccia, Crispy Flat Bread and Gourmet Crackers</i>	
Treasures from the Sea.....	\$575.00 per platter
<i>Peal and Eat Shrimp, New Zealand Mussels, Scallops on Half Shell, Seafood Salad with Crab Meat</i>	

Sweet Ending

Dolce Vita	\$4.25 per person
<i>Petit Fours, Mini Cheesecakes, Mini Eclairs, Chocolate Covered Strawberries</i>	

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BANQUET BEVERAGES

CALL SPIRITS

Smirnoff Vodka, Bombay Gin, Bearing Rum, Jose Cuervo Tequila, Seagram's 7 Whiskey, Jim Beam Bourbon, Captain Morgan, Malibu, Triple Sec

Cash Bar \$7.50 | Hosted Bar \$7.00

PREMIUM SPIRITS

Absolut Vodka, Beefeater Gin, Bacardi Silver Rum, Canadian Club Whiskey, Wild Turkey Bourbon, Dewar's Scotch, Captain Morgan, Jose Cuervo Tequila, Malibu, Triple Sec

Cash Bar \$8.50 | Hosted Bar \$8.00

SUPER PREMIUM SPIRITS

Grey Goose Vodka, Bombay Sapphire Gin, Patron Tequila, Crown Royal Whiskey, Jack Daniels Bourbon, Johnnie Walker Black Scotch, Bacardi, Captain Morgan, Malibu, Triple Sec

Cash Bar \$10.50 | Hosted Bar \$10.00

SELECT HOUSE WINES

"Sutter Home" Cabernet Sauvignon, Merlot, Chardonnay, White Zinfandel, Moscato, Pinot Noir

Cash Bar \$6.50 | Hosted Bar \$6.00

DOMESTIC BEERS

(Choose Three)

Budweiser, Bud Light, Coors Light, Miller Lite, Yuengling

Cash Bar \$5.00 | Hosted Bar \$4.50

PREMIUM BEERS

(Choose Three)

Michelob Ultra, Blue Moon, Corona, Heineken, Angry Orchard, Stella Artois

Cash Bar \$6.00 | Hosted Bar \$5.50

PER PERSON BAR PACKAGE*

	1 hour	2 hours	3 hours	4 hours
Beer & Wine Only	\$20.00	\$28.00	\$36.00	\$44.00
Call	\$25.00	\$35.00	\$44.00	\$53.00
Premium	\$30.00	\$40.00	\$49.00	\$58.00
Super Premium	\$35.00	\$45.00	\$59.00	\$68.00

**Assorted soft drinks and bottled water included with all levels
Beer and Wine included with Call, Premium and Super Premium levels*

PUNCHES AND COCKTAILS

(A minimum of three gallons is required)

Bloody Mary..... \$55.00 per gallon
Mimosa \$40.00 per gallon
Margarita.....\$55.00 per gallon

Wine Cooler Punch....\$40.00 per gallon
Screwdriver.....\$55.00 per gallon
Champagne Punch....\$40.00 per gallon

- ❖ Ask sales representative for information on cordials or specifically requested name brands.
- ❖ Cash Bar prices include FL state and local sales taxes.
- ❖ Hosted Bar prices are subject to 20% service charge as well as state and local taxes.
- ❖ We recommend 1 bartender for every 75 guests.
- ❖ The Bartender fee is \$75.00 per bar for a maximum of 4 hours. Each additional hour is \$10.00

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