

WEDDING Guide



WELCOME



800 N. Poplar
Casper, WY 82601
(307) 266-6000
RamkotaCasper.com



RAMKOTA HOTEL[®]
& CONFERENCE CENTER

PLANNING YOUR SPECIAL DAY

Receptions and menus may be tailored to meet your individual needs and desires. Please feel free to inquire and discuss any and all options with our Director of Catering.

One Ballroom Section / 400
Half Ballroom Sections / 500
Full Grand Ballroom / 1,000

The base wedding package includes:

- » Rounds for six (6) or eight (8) people at each table
- » Mirror tiles, vases and/or glass bowls
- » White linen tablecloths and napkins
(Additional colors are available, charges may apply)
- » Skirted head table on risers for up to fourteen (14) people
- » Skirted cake, gift, guest book and buffet tables
- » All dishes, silverware and glassware
- » Dance Floor (up to 324 sq. ft.)
- » DJ Table w/ Power Access
- » Bistro Tables
- » Fountains, Tulle, and Lights are available
(Charges may apply)
- » Complimentary cake cutting service
- » Complimentary Prosecco for head table
- » Champagne and chocolate covered strawberries in room
- » Complimentary upgrade to whirlpool suite with \$5,000 in sales

Prices do not include 5% tax
and 18% service charge.
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without notice.

For customized menus
or substitution options,
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The Ramkota Hotel & Conference Center will provide a complimentary guestroom (with upgrade, if available) for the wedding couple on the evening of the reception. Please inquire about special wedding rates for your incoming guests.

TRAYS & DISPLAYS

Serves 50

Chilled Marinated Salmon Side with Capers, Onion and Crostini.....	100/Tray
Hot Artichoke Dip with Baguettes	90
Meat, Cheese and Cracker Tray.....	175
Fresh Seasonal Fruit Display.....	125
Cheese and Cracker Display	175
Fruit and Cheese Display	225
Fresh Seasonal Vegetable Tray with Dip	100
Blue Moon and Brown Sugar Ham with Rolls and Condiments..	150
Iced Shrimp with Cocktail Sauce and Lemon	225
per 100 pcs	
Carved Prime Rib with Rolls and Condiments.....	450

Serves 75

Carved Baron of Beef with Rolls and Condiments.....	300
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HORS D'OEUVRES

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COLD ▪ per 50 pcs

Silver Dollar Sandwiches	75
Prosciutto Wrapped Asparagus	75
Deviled Eggs	50
Chocolate Covered Strawberries	100
Bruschetta	50
Southwest Tortilla Pinwheels	50

HOT ▪ per 50 pcs

Swedish or Barbeque Meatballs.....	75
Bacon Wrapped Scallops	125
Pork or Vegetarian Egg Rolls.....	75
Curry Chicken Skewers with Spicy Peanut Sauce.....	100
Breaded Chicken Drummies with Sweet Chili Sauce.....	75
Crab Stuffed Mushroom Caps	100
Beef Wellington Bites	125
Breaded Chicken Strips	75
BBQ Sausage Links	55

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DINNER BUFFETS

All Buffets are served with:

- » Tossed Salad
- » Choice of 2 Side Salads
- » Fresh Rolls & Creamy Butter
- » Ice Tea & Water
- » Coffee and hot tea served upon request

His & Hers 22.99 / person

featuring

- » **Coq Au Vin**
- » **London Broil with Mushroom Merlot Demi-Glace**
- » Grilled Marinated Vegetable Display
- » Green Salad with Assorted Dressings
- » Green Beans with Pimientos and Pearl Onions
- » Sugar Snap Peas with Red Onion and Bacon
- » Roasted Rosemary Red Potatoes

Sir & Madame 24.99 / person

featuring

- » **Baked Tilapia Fillets with Shrimp Cardinale Sauce**
- » **Carved Baron of Beef with Creamy Horseradish and au Jus**
- » Napa Pineapple Slaw
- » Fresh Seasonal Fruit Display
- » Spinach Salad with Hot Bacon Dressing
- » Green Beans with Pimientos and Pearl Onions
- » Mashed Yukon Gold Potatoes

Duke & Duchess 28.99 / person

featuring

- » **Blackened Salmon with Creamy Shrimp Reduction**
- » **Carved Prime Rib of Beef with Creamy Horseradish and au Jus**
- » Mixed Green Salad with Assorted Dressings
- » Fresh Vegetable Display
- » Baby Carrots with Brown Sugar and Fresh Mint
- » Calico Rice Blend

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HORS D'OEUVRES BUFFETS

24.95 / person

- » Deviled Eggs
- » Flatbread Bruschetta
- » Fresh Seasonal Fruit and Cheese Display
- » Vegetable Tray
- » Chilled Marinated Salmon Side with Capers, Onion and Crostini
- » Carved Eye of Round with Mini Rolls and Condiments

Add Scampi Sautee Station 5.95 / person
(Classic garlic butter or Cuervo-lime)

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DINNER BUFFETS

All entrees are served with tossed salad, choice of 2 side salads, rolls and butter, choice of starch, seasonal vegetables, freshly brewed coffee, iced tea and iced water.

[Minimum 25 People]

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Side Salads

- tomato cucumber
- potato
- pasta
- macaroni

Starches

- roasted Yukon gold potatoes
- classic mashed potatoes
- garlic mashed potatoes
- oven roasted redskins
- rosemary baby red potatoes
- rice pilaf
- wild rice blend
- baked beans

Entrees

- flat iron medallions with mushroom sauce
- honey glazed ham
- roast turkey breast
- roast baron of beef
- pork loin
- lemon pepper cod
- blackened salmon
- grilled chicken breast with lemon caper sauce

Upgrade to baked potato bar for \$1.99

[2 Entrees & Choice Of 1 Starch: 22.99 per person]

[3 Entrees & Choice Of 2 Starches: 25.99 per person]

Prime Rib Entree

[Upgrade: 5.99 per person]

COLD

Hors d'oeuvres

Prices below are all per 50

Silver Dollar Sandwiches	75
Prosciutto Wrapped Asparagus	75
Crab Stuffed Deviled Eggs	50
Chocolate Covered Strawberries	100
Bruschetta	50
Southwest Tortilla Pinwheels.....	50

HOT

Hors d'oeuvres

Prices below are all per 50

Swedish or Barbeque Meatballs.....	75
Bacon Wrapped Scallops	125
Pork or Vegetarian Egg Rolls.....	75
Curry Chicken Skewers with Spicy Peanut Sauce	100
Breaded Chicken Drummies with Sweet Chili Sauce	75
Crab Stuffed Mushroom Caps.....	100
Beef Wellington Bites	125
Breaded Chicken Strips	75
Smoked BBQ Sausage Links	75

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PLATED ENTREES

All Entrees are served with

- » Garden Salad with Assorted Dressings
- » Chef's Choice of Vegetable
- » Choice of Starch
- » Fresh Rolls & Creamery Butter
- » Ice Tea & Water
- » Coffee and hot tea served upon request

Bacon Wrapped Filet Mignon	28.99
Carved Whole Tenderloin with Oyster Mushroom Demi-Glace	29.99
Roasted Prime Rib	24.99
New York Strip Brushed with Herb Butter	23.99
Flat Iron Medallions with Merlot, Crimini Mushrooms	23.99
Chicken Florentine.....	21.99
Chicken Cordon Bleu	21.99
Boneless Pork Loin with Hunter Sauce.....	19.99
Seared Salmon Fillet with Creamy Shrimp Reduction	24.99
Stuffed Portobello Cap with Ricotta and Sun-dried Tomatoes and Alfredo Sauce	19.99
Vegetable Fettuccine Alfredo	18.99

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BEVERAGES

GENERAL BEVERAGES

Fruit Punch.....	Gallon.....	15
Lemonade	Gallon.....	15
Assorted Fruit Juices	Gallon.....	15

COCKTAIL RECEPTIONS

Option #1 - Open Drink Bar

Charged by the drink to master account
Tax and service charge additional

Option #2 - Cash Bar

Includes mixes and garnishes
Cash payment is required at time of order

Choice of Brand

Call Brands	5.00 each
Premium Brands	6.50 each

Standard Bar includes:

House Wines	6.00 each
Domestic Beer	4.00 each
Micro/Specialty/Imported Beer	4.50 each

Non-Alcoholic Beverages

Soda by the Can	1.50
Sparkling Grape Juice by the Bottle	12.00
O'Doul's Non-Alcoholic Beer	4.00

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BEVERAGES

[cont.]

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BAR FEE

A bartender fee (a minimum of one hour) applies on each bar. Fees are \$20.00 per hour. A minimum of one hour is required for all bars. Bar fee will be waived with a minimum sales amount of \$250.00.

BEVERAGE OPTIONS

House Wines By the Glass - *Dark Horse* 6.00
Cabernet
Merlot
Chardonnay

Toasting Champagnes

Lamarca Prosecco..... 30
Luclen Albrecht Brut Rose 35
Barefoot Bubbly Moscato 22

House Brands 4.00

Mattingly Moore Bourbon
Nikota Vodka
Potters Gin
Rum
Scotch
Whiskey
Puerto Vallarta Tequila

Call Brands 5.00

Bacardi Rum
Malibu Rum
Tanqueray Gin
Dewar's Scotch
Jack Daniels Whiskey
Absolut Vodka
Flavored Vodkas Available
Jim Beam Bourbon
Jose Cuervo
Captain Morgan
Crown
Pendleton
Lord Calvert

Additional brands available by order.

BEVERAGES

[cont.]

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Premium Brands.....	6.50
Grey Goose Vodka	
Tito's Vodka	
Bombay Sapphire Gin	
Patron Tequila	
Glenlivet Single Malt Scotch	
Knob Creek Bourbon	
Makers Mark Bourbon	
Hennessy VS Cognac	

ENHANCE YOUR EVENT WITH CORDIALS

Ask our Catering Director for Choices and Pricing

All beer and malt liquor is served by the bottle only. Kegs are not available for banquet bars.

Bottled Beer.....	4.00
Budweiser	
Bud Light	
Coors Banquet Style	
Coors Light	
Miller Lite	
Michelob Ultra	

Micro/Specialty/Import	4.50
Alaskan Amber	
Alaskan IPA	
Deschutes IPA	
Easy Street	
Fat Tire	
Sam Adams Boston Lager	
Heineken	
Corona	
Dos Equis	
Stella Artois	
Angry Orchard Cider	
Red's Apple Ale	

SPECIAL EVENTS POLICIES

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FOOD & BEVERAGE

All food and beverage items will be prepared and supplied by The Ramkota Hotel in strict accordance with The Wyoming Food Code (Dept. of Agriculture Food Rules) and the USDA Federal Food Service Regulations, Standards and Codes; outside food will not be permitted. Menu selections are requested one month prior to the function date.

Current prices are subject to change and are guaranteed after menu selections have been chosen. All food and beverage is subject to a 18% service charge and applicable state and local taxes. Due to license restrictions, any food remaining after the function is property of the Ramkota Hotel and cannot be removed from the premises without agreeing to and signing The Ramkota liability release form. Special occasions such as weddings and anniversaries are welcome to bring cakes, nuts and mints into the facility. If additional baked goods and specialty items are brought in, the group will incur the following service charge:

Under 250 guests - \$100.00

Over 250 guests - \$150.00

Baked items must be cut and in disposable containers.

A minimum purchase of \$15.00 per person in food is required.

This minimum may be waived in lieu of an hors d'oeuvres only menu.

Cake designers, bakeries, decorators and, or delivery personal must contact our Office to finalize set-up times, location and room access. No cakes and, or baked goods may be setup and, or delivered prior to six (6) hours before the listed reception start time.

LIQUOR

As a state licensee, the hotel is responsible for the sale and service of alcoholic beverages in accordance with Wyoming state liquor regulations. We require that all alcoholic beverages be provided by the hotel. We reserve the right to refuse service to anyone and to request proof of age from anyone. No beverages are allowed to leave the hotel.

DECORATING & ENTERTAINMENT

Our banquet personnel look forward to working with you to create the wedding event of your dreams. The Ramkota Hotel will supply standard centerpieces upon request as well as all applicable linens, cloth napkins, tables, chairs, and table skirts. Please keep in mind the following restrictions when you are planning your special event:

In accordance with The City of Casper Fire Codes, open flame candles are not allowed. Open flames must be enclosed in glass and limited to four (4) per table. Open candelabras may not be lit.

Absolutely NO confetti, "sprinkles" of any kind, stickers, potpourri, burning oils, torches, incense burners, aroma lamps and, or nails will be permitted for use on Ramkota property. Push pins may be permitted based on location of desired use. A substantial clean-up fee to start at a minimum of \$250.00 will be assessed for non-compliance.

Any electrical cords in a walking path must be secured to the floor or in a cord cover.

SPECIAL EVENTS POLICIES

We understand and appreciate how important traditions are to special events, however, charges for any breakage, defacing and, or damage to The Ramkota's property will be billed to the host party.

Room Access time will be determined one week prior to your event based on space availability. Feel free to direct your decorator to our Catering Office for final arrangements.

Entertainers such as bands, DJ's, and/or singers may contact our Catering Office to finalize specific set-up times, space layouts and power needs.

The Ramkota is not responsible for any items left in the room after your reception. Please plan to remove all gifts, decorations and any other valuables or objects of sentimental value that evening.

Deposit Policy

A deposit based upon the full cost of the requested ballroom section(s) is required at the time of booking. This deposit is non-refundable and will be applied to the total final bill.

Payment Policy

Payment in full of estimated balance is required 72 hours prior to the event date, based upon final guarantee. Additional charges must be paid prior to departure unless written agreement is on file with The Ramkota stating payment method and date to be paid with both parties dated signatures.

Guarantee Policy

Your final guarantee number is necessary 72 hours prior to your event. The Ramkota Hotel will prepare all food functions based on your guarantee. Once set, your guarantee can increase in number, but cannot decrease. If our office does not receive a guaranteed number, we will use the number stated on your original contract as your guarantee.

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Client(s) Signature(s)

Date

Ramkota Authorized Representative

Title

Date