



*Ramada Hotel &  
Conference Center*

# *Wedding Packages*



*1450 South Atherton Street*

*State College, PA 16801*

*(814) 238-3001    [www.ramadasc.com](http://www.ramadasc.com)*









## Congratulations on your engagement!

We at the Ramada Hotel & Conference Center know that this is a very special time in your life.

Allow our experienced staff to assist in creating a wedding day that you and your guests will cherish forever.

The marriage of exceptional service and fine cuisine is very important for your special day. With these significant areas left to our experienced and caring staff, you will be free to enjoy your memorable day!

Our wedding menus, frequently asked questions and a list of vendors are enclosed to assist in the planning of this very special event. Information is also available at [www.ramadasc.com](http://www.ramadasc.com) and [facebook.com/ramadaweddings](https://facebook.com/ramadaweddings), which includes a photo gallery of recent receptions.

Thank you for considering the Ramada Hotel & Conference Center for your upcoming wedding reception. If you have further questions, please do not hesitate to contact our Sales & Catering department at (814) 238-3001 or visit our website at [www.ramadasc.com](http://www.ramadasc.com).

*Photos provided by Top Dog Productions and Dyanna LaMora.*

# Ramada Hotel & Conference Center Wedding Reception Booking Policy

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- Hotel may not be able to confirm banquet space more than 24 months in advance of your preferred date.
  - ~In order to reserve space, a \$1,000 non-refundable deposit is required. Space will not be held on a tentative basis. After the deposit is received, a contract will be issued. An additional deposit of 30% of the total estimated costs will be due 4 months prior to your event and final payment due 3 business days prior to your event.
  - The Sales staff will confirm when space is available for set up two weeks prior to the event.
  - All weddings in the Grand Ballroom must meet a minimum of 100 adult guests.
  - All weddings in the Atrium must meet a minimum of 100 adult guests.
  - All weddings in the Nittany room must meet a minimum of 75 adult guests.
  - All weddings in the Gallery or Chairman's room must meet a minimum of 50 adult guests.
  - Ceremony fee of \$500. Subject to availability. A one-hour ceremony rehearsal can be scheduled with your sales manager, based on availability.
  - Please note: All rehearsal dinners and newly-wed brunches may select a menu from our banquet menus.
- \*Please note that all food and beverage must be purchased from the hotel (with the exception of the cake.) Taxes and service charges do not count towards the minimum.

Visit [www.ramadasc.com/wedding](http://www.ramadasc.com/wedding) for more information.

## Extra Services Included in Your Wedding Reception Package

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- No facility rental fee
- Consultation in matters of design, etiquette, planning and coordination, and vendor list
- Facility set up and tear down for wedding reception
- Centerpieces available to complement your floral arrangements—round mirror tile, glass fishbowl, and glass votives
- Table numbers available in black lettering on white background
- 72” round tables seat up to 10 guests with upholstered chairs
- All china, flatware and glassware
- Color coordinated table linen, napkins and draping for cake table, gift table, head table, buffet and hors d’oeuvres table
- Sweetheart table or head table service for bridal party
- Risers\* for an elevated head table
- Standing podium or table for guest book
- Champagne Toast or Sparkling Cider Toast
- Unlimited hours of event coordination with your sales manager
- Day-of timing and coordination services
- Complimentary tasting for the bride and groom
- Executive Chef and courteous service by our professional and experienced wait staff
- Ceremony venue conveniently located near reception area with paved free parking area
- Group rooms at the Ramada are also available for out of town guests. Ask about our special wedding discount\*\*
- Discounted rates are available for wedding golf outings at Mountain View Country Club.\* Inquire with your Sales Manager regarding availability
- Complimentary deluxe overnight accommodations\* at the Ramada for the bride and groom when booking the Grand Ballroom. Inquire with your Sales Manager regarding availability

\*Based on availability

\*\*Discount not available on special event dates

# Wedding Reception Packages



# Strolling Courtyard Reception

**\$46.00 per person plus 6% sales tax & 18% service charge**

Includes Four Hour Cash Bar with Champagne Toast for Bride & Groom  
(Host bar options available starting at \$8.00 per person plus 18% service charge)



**Choice of Two Butlered Hors d'Oeuvres** (from Hors d'Oeuvres Selections) *(one hour service time)*

**Choice of Two Hot Hors d'Oeuvres Station** (from Hors d'Oeuvres Selections) *(one hour service time)*

## Cold Displays

A Bountiful Selection of Fresh Fruits, Cheeses, and Vegetables with  
Various Dipping Sauces and Spreads. *(one hour service time)*

## Made-to-Order Salad Station

Caesar Salad with Fresh Grated Parmesan

Tossed Green Salad with an Array of Garden Vegetables and Dressings

Accompanied with Fresh Baked Rolls and Breads

## Choice of Two Carving Station:

Tenderloin of Beef with Roasted Pepper Au Jus

Pork Roulade Filled with Marinated Vegetables

Prime Rib of Beef

Leg of Lamb with Pinot Noir Reduction

Roasted Young Turkey with Country Bread Stuffing

## Sauté Station

Watch as Our Chefs Prepare Your Favorite Pastas and Stir Fry Before Your Eyes.

Accompanied by a Variety of Sauces, Oils, Herbs, and Spices.

Fresh Julienne of Vegetables

Assorted Pastas (Fettuccini, Linguini and Penne)

Jumbo Shrimp and Day Boat Scallops

Chicken and Beef

## Choice of Three Accompaniments:

Twice-Baked Gorgonzola Potatoes

Green Beans with Toasted Almonds

Rice Pilaf

Glazed Baby Carrots

Herb Roasted Red Potatoes

Fresh Steamed Broccoli

Chef's Vegetable Medley

## Service of Wedding Cake

Fresh-brewed Coffee, Decaffeinated Coffee, Tea and Iced Tea



## Signature Cocktail Reception

**\$72.00 per person plus 6% sales tax & 18% service charge**

Includes Two Hours Continuous Premium Open Bar with Champagne Toast  
(Additional hour of open bars available for \$8.00 per person plus 18% service charge)

Fresh Fruit Display

International Cheese Display

Vegetable Crudités

Accompanied with your selection of:

**Butlered Hors d'Oeuvres** (One hour of service time, please select three)

Cherry Tomatoes Stuffed with Bleu Cheese & Bacon

Warm Mushroom Wellington

Prosciutto Wrapped Asparagus Spears

Chilled Shrimp with Traditional Cocktail Sauce

Bacon Wrapped Scallops

Smoked Salmon Mousse Canapés

Spanikopita

Assorted Mini Quiche

Crab Stuffed Mushrooms

Traditional Crostini Rubbed with Garlic Oil & Topped with Tomato, Basil, and Parmesan

**Hot and Cold Hors d'Oeuvres Stations** (One hour service time, please select two)

Cocktail Meatballs with Your Choice of Swedish, Sweet & Sour, or Barbecue Sauce

Mini Crab Cakes    Smoked Salmon Platter with Sundried Berry and Couscous Salad

Vegetable OR Pork Egg Rolls with Duck Sauce

Chilled Shrimp Display with Cocktail Sauce

Beef Satay with Thai-Garlic Dipping Sauce

Cocktail Franks Wrapped with Puff Pastry

Coconut Chicken Skewers

### Made to Order Salad Station

Caesar Salad with Fresh Grated Parmesan and  
Tossed Green Salad with an Array of Garden Vegetables and Dressings

Accompanied with fresh baked rolls, breads, and butter

**Chef's Sauté Station** with Your Choice of:

Seafood Scampi OR Oriental Stir Fry with Marinated Pork, Beef or Chicken

**Carving Station with Tea Rolls & Spreads** (please select two)

Slow Roasted Tenderloin of Beef with Roasted Pepper au Jus

Roast Turkey with Country Bread Stuffing

Pork Roulade filled with Marinated Vegetables

Prime Rib of Beef with au Jus & Horseradish

### Service of Wedding Cake

Fresh-Brewed Coffee, Decaffeinated Coffee, Hot Tea, & Iced Tea





# Elegant Dinner Buffet

**\$37.00 per person plus 6% sales tax & 18% service charge**

Includes Four Hour Cash Bar with Champagne Toast for Bride & Groom  
(Host bar options available starting at \$8.00 per person plus 18% service charge)

## Hors d'Oeuvres Station (One hour service time)

International Cheese Display

Vegetable Crudités

Potato Chips & Ranch Dip

Pretzels & Honey Mustard Dip

Tortilla Chips & Salsa

## Starters (Please select three)

Pasta Salad

Potato Salad

Classic Caesar Salad

Fresh Fruit Salad

Tossed Garden Greens Salad with Assorted Dressings

Chef's Soup du Jour

Cucumber Onion Salad

Macaroni Salad

Marinated Mushrooms & Artichokes

Fresh Sliced Melon Display

## Entrees (Please select two)

Stuffed Chicken Breast with Cornbread Stuffing

Chicken Cordon Bleu

Herb Roasted Turkey Breast with Pan Gravy

Chicken Picatta

Pasta al Fresco

Grilled Fillet of Salmon with Ginger-Soy Sauce

Cheese Tortellini with Vodka Sauce

Beef Tips Bourguignon

Sliced Sirloin of Beef with Roasted Garlic Demi

Baked Cod Florentine

Sliced Pork Loin with Apple-Cranberry Dressing

Traditional Meat Lasagna

Vegetable Lasagna with White Sauce

Herb Roasted Half Chicken

London Broil with Hunter Mushroom Sauce

## Accompaniments (Please select three)

Rice Pilaf

Twice Baked Gorgonzola Potato

Baked Potato

Herb Roasted Red Potatoes

Mashed Red Skin Potatoes

Green Beans with Garlic Butter

Honey Glazed Carrots

Fresh Steamed Broccoli

Fresh Vegetable Medley

Sweet Corn Kernels

**Fresh Baked Rolls and Butter**

**Service of Wedding Cake**

**Fresh-Brewed Coffee, Decaffeinated Coffee, Hot Tea, & Iced Tea**

# Ultimate Dinner Buffet

**\$69.00 per person plus 6% sales tax & 18% service charge**

Includes Two Hours Continuous Premium Open Bar with Champagne Toast  
(Additional hour of open bars available for \$8.00 per person plus 18% service charge)

Fresh Fruit Display

International Cheese Display

Vegetable Crudités

Accompanied with your selection of:

**Butlered Hors d'Oeuvres** (One hour of service time, Please select three)

Cherry Tomatoes Stuffed with Bleu Cheese & Bacon

Crab Stuffed Mushrooms

Warm Mushroom Wellington

Prosciutto Wrapped Asparagus Spears

Chilled Shrimp with Traditional Cocktail Sauce

Bacon Wrapped Scallops

Smoked Salmon Mousse Canapés

Spanikopita

Assorted Mini Quiche

Traditional Crostini Rubbed with Garlic Oil & Topped with Tomato, Basil, and Parmesan

**Starters** (Please select two)

Fresh Fruit Medley

Classic Wedding Soup

Classic Caesar Salad

Tossed Garden Greens Salad with Assorted Dressings

Spinach & Apple Salad with Citrus-Hazelnut Vinaigrette

Tomato, Mushroom and Mozzarella Medley with Lettuce and Red Wine Vinaigrette

**Entrees** (Please select two)

Stuffed Chicken Breast with Cornbread Stuffing

Chicken Cordon Bleu

Mushroom Ravioli with Fresh Cream Sauce

Mahi Mahi with Fresh Fruit Salsa

Pasta al Fresco

Grilled Salmon with Mornay Sauce

Pork Loin with Calvados Brandy Sauce

Veal Marsala

Chicken Roma with Capicola Ham, Olives and Red Sauce

**Chef's Carving Station** (Choice of one, add \$6.00 per person for additional carving station)

Roasted Tenderloin of Beef

Baked Virginia Ham

Pork Roulade

Herb Roasted Breast of Turkey

Prime Rib of Beef

Leg of Lamb

**Accompaniments** (Please select four)

Red Bliss Potatoes

Twice Baked Gorgonzola Potato

Herb Risotto

Rice Pilaf

Baked Potato

Mashed Potatoes with Garlic

Honey Glazed Carrots

Sugar Snap Beans

Fresh Steamed Broccoli

Fresh Vegetable Medley

Green Beans with Toasted Almonds

**Fresh Baked Rolls and Butter**

**Service of Wedding Cake**

**Fresh-Brewed Coffee, Decaffeinated Coffee, Hot Tea, & Iced Tea**



## Silver Served Dinner

**\$37.00 per person plus 6% sales tax & 18% service charge**

Includes Four Hour Cash Bar with Champagne Toast for Bride & Groom  
(Host bar options available starting at \$8.00 per person plus 18% service charge)

### Hors d'Oeuvres Station (One hour service time)

International Cheese Display      Vegetable Crudités  
Potato Chips & Ranch Dip      Pretzels & Honey Mustard Dip      Tortilla Chips & Salsa

### Served Appetizer (Please select one)

Chef's Soup du Jour      Cheddar Broccoli Soup      Tuscan Chicken Bean Soup  
Baked Potato Soup      New England Clam Chowder      Vegan Corn and Bean Chili

### Served Salad (Please select one)

Classic Caesar Salad      Tossed Greens Salad with Assorted Dressings      Fresh Fruit Mélange  
Bruschetta with Tomato, Mozzarella and Basil

Spinach Salad with Chopped Walnuts & Bleu Cheese Crumbles

Chopped Salad with Tomato, Onion, Mushrooms, Chopped Bacon, Chickpeas and Cucumber

### Entrée Selections

(Please select two, \$1.00 per person will be added for each additional entrée option)

Sliced Sirloin of Beef  
Slow Roasted and Served with Bourbon Demi Glace

Stuffed Pork Chop  
Filled with Apple-Cranberry Stuffing

Baked Cod  
With Sweet Potato Crust and Herbed Butter

Mahi-Mahi  
Topped with Warm Fruit Salsa

Chicken Cordon Bleu  
Breaded Breast of Chicken Filled with Ham and Swiss Cheese

Stuffed Chicken Breast  
Filled with Corn Bread Stuffing and accompanied with Sauce Supreme



## *(Silver Served Dinner Continued)*

Prima Al Fresca  
Vegetarian Friendly Fettuccini Pasta with  
Fresh Steamed Vegetable Medley and Garlic-Butter Sauce

### **Accompaniments** (Please select two)

Rice Pilaf	Baked Sweet Potato	Baked Potato	Herb Roasted Red Potatoes
Chef's Vegetable Medley	Mashed Red Skin Potatoes	Sauteed Zucchini	
Herbed Cous-cous & Roasted Tomatoes	Green Beans with Toasted Almonds		
Honey Glazed Baby Carrots	Steamed Broccoli Florets	Sweet Corn Kernels in Butter	

**Fresh Baked Rolls and Butter**

**Service of Wedding Cake**

**Fresh-Brewed Coffee, Decaffeinated Coffee, Hot Tea, & Iced Tea**



# Gold Served Dinner

**\$49.00 per person plus 6% sales tax & 18% service charge**

Includes Four Hour Cash Bar with Champagne Toast for Bride & Groom  
(Host bar options available starting at \$8.00 per person plus 18% service charge)

## Hors d'Oeuvres Station (One hour service time)

International Cheese Display      Vegetable Crudités  
Potato Chips & Ranch Dip      Pretzels & Honey Mustard Dip      Tortilla Chips & Salsa

## Served Appetizer (Please select one)

Chef's Soup du Jour      Cheddar Broccoli Soup      Tuscan Chicken Bean Soup  
Baked Potato Soup      New England Clam Chowder      Vegan Corn and Bean Chili

## Served Salad (Please select one)

Classic Caesar Salad      Tossed Greens Salad with Assorted Dressings      Fresh Fruit Mélange  
Bruschetta with Tomato, Mozzarella and Basil

Spinach Salad with Chopped Walnuts & Bleu Cheese Crumbles

Chopped Salad with Tomato, Onion, Mushrooms, Chopped Bacon, Chickpeas and Cucumber

## Entrée Selections

(Please select two, \$1.00 per person will be added for each additional entrée option)

Filet Mignon

Six-ounce Bacon Wrapped Center Cut Filet with Roasted Garlic Demi Glace

New York Strip Steak

Twelve-ounce Grilled Steak with Chive Butter Sauce

Crab Cakes

Two of the "Best-in-Town" Cakes

Grilled Fillet of Salmon

Served on a Bed of Sautéed Spinach with Mango Butter Sauce

Chicken Oscar

Baked to Perfection and topped with Creamy House-Made Hollandaise Sauce  
and Fresh Jumbo Lump Crab

## *(Gold Served Dinner Continued)*

Lobster Raviolo  
Filled with tender Lobster and Romano Cheese  
with House-Made White Wine Cream Sauce and Diced Tomatoes

Wild Mushroom Crepes  
Two Vegetarian-Friendly Crepes overflowing with Porcini, Portobello, and Oyster Mushrooms  
topped with a Light Sherry Cream Sauce

### **Accompaniments** (Please select two)

Rice Pilaf	Baked Sweet Potato	Baked Potato	Herb Roasted Red Potatoes
Chef's Vegetable Medley	Mashed Red Skin Potatoes	Sauteed Zucchini	
Herbed Cous-cous & Roasted Tomatoes	Green Beans with Toasted Almonds		
Honey Glazed Baby Carrots	Steamed Broccoli Florets	Sweet Corn Kernels in Butter	

**Fresh Baked Rolls and Butter**

**Service of Wedding Cake**

**Fresh-Brewed Coffee, Decaffeinated Coffee, Hot Tea, & Iced Tea**





# Platinum Served Dinner

**Pricing is subject to 6% sales tax & 18% service charge**

Includes Two Hours Continuous Premium Open Bar with Champagne Toast  
(Additional hour of open bar is available for \$8.00 per person plus 18% service charge)

Fresh Fruit Display

International Cheese Display

Vegetable Crudités

Accompanied with your selection of:

**Butlered Hors d'Oeuvres** (One hour of service time, please select three)

Cherry Tomatoes Stuffed with Bleu Cheese & Bacon	Warm Mushroom Wellington	
Prosciutto Wrapped Asparagus Spears	Chilled Shrimp with Traditional Cocktail Sauce	
Bacon Wrapped Scallops	Smoked Salmon Mousse Canapés	
Spanikopita	Assorted Mini Quiche	Crab Stuffed Mushrooms
Traditional Crostini Rubbed with Garlic Oil & Topped with Tomato, Basil, and Parmesan		

**Hot and Cold Hors d'Oeuvres Stations** (One hour service time, please select two)

Cocktail Meatballs with Your Choice of Swedish, Sweet & Sour, or Barbecue Sauce	
Mini Crab Cakes	Smoked Salmon Platter with Sundried Berry and Couscous Salad
Vegetable OR Pork Egg Rolls with Duck Sauce	Chilled Shrimp Display with Cocktail Sauce
Beef Satay with Thai -Garlic Dipping Sauce	Cocktail Franks Wrapped with Puff Pastry
Coconut Chicken Skewers	Mini Chicken Cordon Bleu

**Served Appetizer** (Please select one)

Classic Wedding Soup	Fresh Fruit Medley	Shrimp Cocktail
Seafood Bisque	Portabella Stuffed with Crab & Vegetable Matignon	

**Served Salad** (Please select one)

Caesar Salad	Tossed Greens	Spinach Salad
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**Entrée Selections**

(Please select two, \$1.00 per person will be added for each additional entrée option)

Filet Mignon~ \$69.00

Eight~ounce Center Cut Filet Wrapped with Applewood Smoked Bacon

New York Strip Steak~\$67.00

Twelve~ounce Steak accompanied with Wild Mushroom and Bourbon Demi-Glace

Prime Rib of Beef~ \$64.00

Slow Roasted and accompanied with Roasted Garlic au Jus

## *(Platinum Served Dinner Continued)*

Grilled Salmon~ \$62.00

Filet of Salmon on a Bed of Baby Spinach and finished with Citrus Butter

Baked Halibut~ \$69.00

Topped with an Almond Crust and Tomato Coulis

Filet of Flounder~ \$64.00

Filled with Herbed Crabmeat and finished with Lemon Beurre Blanc

Chicken Cordon Bleu~ \$60.00

Filled with Sliced Ham and Swiss Cheese and accompanied with Sauce Supreme

Stuffed Chicken Breast~ \$60.00

Filled with Herbed Bread Stuffing and finished with Sauce Supreme

### **Accompaniments** (Please select two)

Red Bliss Potatoes

Twice Baked Gorgonzola Potato

Baked Potato

Mashed Potatoes with Garlic

Herb Risotto

Rice Pilaf

Honey glazed carrots

Sugar Snap Beans

Fresh Steamed Broccoli

Fresh Vegetable Medley

Green Beans with Toasted Almonds

**Fresh baked rolls and butter**

**Service of Wedding Cake**

**Fresh brewed coffee, decaffeinated coffee, hot tea, & iced tea**



# Additional Hors d'Oeuvres





## Cold Displays and Platters

Approximately 50 Guests Per Tray

Fresh Vegetable Crudite ~\$130.00

With Ranch and Hummus Dips

Domestic Cheese Display~\$150.00

With Honey Mustard Dip and Cracker Display

Fresh Fruit and Melon Display~\$175.00

With Yogurt Dip and Berries

Artisanal Cheese Display~\$200.00

Assorted Imported and Artisanal Cheeses with Crackers, Flatbreads and Dips

Cold Smoked Salmon Platter~\$230.00

Accompanied with Bread Crisps, Crackers and Boursin

Churchill Downs Platter~\$360.00

An Assortment of Thin-Sliced "Peppered" Tenderloin of Beef, Mojo Pork Loin and Grilled Portabella, with Assorted Sandwich Spreads and Mini Rolls

## Cold Trays or Butlered Hors d'Oeuvres

50 Pieces per Tray

Chilled Shrimp~\$144.00

With Lemon and Tangy Cocktail Sauce

Fresh Melon Wrapped with Prosciutto~\$120.00

Assorted Finger Sandwiches~\$90.00

Assortment of Traditional and Honey Wheat Tortilla Pinwheels

Roasted Vegetable Tartlets~\$130.00

Oven Roasted Vegetable Medley in a Bite-Sized Pastry Cup

Assorted Canapes~\$145.00

Chef's Assortment of Pates, Duxelles, Mousses and Croquettes

Smoked Salmon Mousse~\$160.00

Smoked Salmon Spread on Thin Sliced Cucumbers



## Hot Hors d'Oeuvres

50 pieces per tray

Coconut Battered Shrimp-\$135.00

Beef Satay with Roasted Vegetable Coulis-\$130.00

Bacon Wrapped Scallops-\$160.00

Mini Egg Rolls with Duck Sauce-\$90.00

Coconut Chicken-\$110.00

Pastry Wrapped Cocktail Franks-\$90.00

Mini Quiche-\$95.00

Buffalo Style Chicken Wings-\$90.00

Mini Beef Wellington-\$185.00

Mini Crab Cakes-\$150.00

Spanikopita-\$95.00

Mini Chicken Cordon Bleu-\$95.00

Mushrooms Stuffed with Crab Meat-\$120.00

Cocktail Meatballs (Swedish or Sweet & Sour)-\$80.00

Potato Skins with Cheese and Bacon-\$65.00

Chicken Satay with Thai Garlic Dipping Sauce-\$100.00

## Snack Food

Potato Chips or Pretzels-\$12/pound

Tortilla Chips-\$12/pound

Cajun Snack Mix-\$12/pound

Roasted Peanuts-\$22/pound



# Additional Bar Options



# Hosted and Cash Bar Pricing

Your first option, if you are looking to add alcohol on to one of our wedding packages is to extend your open bar for additional hours. You may do so for a fee of \$8 per person, per hour. If you choose to go another direction, your prices and options are listed below.

We offer three tiers of cash and hosted bars. Hosted bars are calculated upon consumption, by the drink. Upon the closing of the bar we will base invoices on accurate inventories with pricing listed as follows for 1.25 ounce mixed cocktails. Each tier will also be stocked with brands from the previous level so that your guests will have an adequate selection.

## House Brands- \$5.00 Per Mixed Drink

House brand bars will be stocked with our current selections of the following, plus domestic bottled beers and wines:

Bourbon	Whiskey	Scotch	Vodka	Amaretto
Gin	Rum	Tequila	Schnapps	Kapali Coffee Liqueur

## Call Brands - \$7.00 Per Mixed Drink

Call brand bars will be stocked with our current selections of the following, plus domestic and imported bottled beers and wines:

Bourbon	Whiskey	Scotch	Vodka	Rum	Gin	Tequila
Jim Beam	Seagram's 7	Cutty Sark	Smirnoff	Bacardi	Beefeater	Cuervo
	Seagram's VO			Captain Morgan		

## Premium Brands- \$8.00 Per Mixed Drink

Premium bars will be stocked with the following items as well as those from the previous selections, domestic and imported bottled beers, and wines:

Bourbon	Scotch	Whiskey	Vodka	Gin	Cordials & Liqueurs	Rum
Maker's Mark	J&B	Jameson	Absolut	Tanqueray	Southern Comfort	Malibu
Jack Daniels	Dewar's	Crown Royal	Stolichnaya		Kahlua	Myers's Dark
	Johnnie Walker Red				Amaretto	
					DiSorrone	
					Bailey's Irish Cream	
					Jagermeister	



## Beer and Wine

### Bottled Beer Selections

Coors Lite \$4.00  
Budweiser \$4.00  
Yuengling Lager \$4.00  
Corona \$5.00  
Heineken \$5.00

### Wine Selections

Chardonnay \$6.50  
Pinot Grigio \$6.50  
Cabernet \$6.50  
Merlot \$6.50  
White Zinfandel \$6.50

### Draught Beers by the Keg

Domestic Brands \$235.00

Imported & Craft – Will Quote Upon Request

### Punch

Champagne Punch \$60.00/gallon  
Non-Alcoholic Punch \$20.00/gallon  
Sangria \$60.00/gallon

### Dollar Dance

Please speak with your Sales Manager if you plan to have alcohol for your Dollar Dance. Based on preferences, your Sales Manager will provide you with pricing by the bottle.



Rehearsal Dinner &  
Newlywed Brunch



# The Rehearsal Dinner

Pricing is subject to 6% sales tax & 18% service charge

## Served Appetizer (Please select one)

Soup du Jour      Fresh Fruit Medley      Shrimp Cocktail (\$8.00 per person)  
Mini Crab Cake (\$8.00 per person)      Mushroom Ravioli (\$4.00 per person)  
Shrimp Margarita (\$4.00 per person)

## Served Salad (Please select one)

Caesar Salad      Tossed Greens      Spinach Salad  
Spinach Salad with Walnuts & Bleu Cheese

## Entrée Selections

(Please select two, \$1.00 per person will be added for each additional entrée option)

6 oz. Filet Mignon~\$35.99      Stuffed Pork Chop~\$25.99      Fillet of Salmon~\$25.99  
Crab Cakes~\$30.99      Stuffed Chicken Breast~\$22.99  
Pasta al Fresca~\$16.99      Ravioli~\$16.99

## Accompaniments (Please select two)

Red Bliss Potatoes      Twice Baked Gorgonzola Potato      Baked Potato  
Mashed Potatoes with Garlic      Rice Pilaf      Honey Glazed Carrots  
Sugar Snap Beans      Fresh Steamed Broccoli  
Fresh Vegetable Medley      Green Beans with Toasted Almonds

## Desserts (Please select one)

Chocolate Cake      Carrot Cake      Red Velvet Cake      Lemon Layer Cake  
Fresh Baked Fruit Pie      Chocolate Mousse      Vanilla Ice Cream with Chocolate Sauce

## Fresh Baked Rolls and Butter

Fresh-Brewed Coffee, Decaffeinated Coffee, Hot Tea, & Iced Tea

*Many other entrée selections and buffet style dinners may be found in our banquet menu. For a copy of our banquet menu, please contact our Sales office, or visit [www.ramadasc.com](http://www.ramadasc.com).*

# The Newlywed Brunch

**\$29.99 per person plus 6% sales tax & 18% service charge**

**\$47.99 with 2 hours continuous premium open  
bar plus 6% sales tax & 18% service charge**

*Available from 10am-2pm Saturday or 11am-4pm Sunday*

(Additional hour of open bar is available for \$8.00 per person plus 18% service charge)

## **Includes:**

Fresh Vegetable Arrangement  
Chilled Fruit Juices  
Assortment of Pastries, Muffins, and Breads  
House Smoked Salmon Platter  
Scrambled Eggs  
Bacon and Sausage  
Parsley Red Skin Potatoes  
Grand Marnier French Toast

## **Made-to-Order Omelet Station**

### **Chef's Carving Station**

(Choice of one, add \$6.00 per person for additional carving station)

Roasted Tenderloin of Beef  
Baked Virginia Ham  
Herb Roasted Breast of Turkey

**Fresh-Brewed Coffee, Decaffeinated Coffee, Hot Tea, & Iced Tea**





# Vendor Listing

## Florists

Avant Garden  
814-231-1212

Daniel Vaughn Designs  
814-237-2789  
Narber's Flowers  
814-466-7905  
Pocketful of Posies  
814-383-2958

Woodring's Florist  
814-238-0566

## Limousine

Fullington VIP  
Limousine Service  
800-435-6556  
PA Hunt Connections,  
LLC  
814-880-1806  
Susquehanna Valley Limo  
570-473-8833

## Photographers

Dyanna LaMora  
814-360-2077  
Jan Thiessen  
717-667-6699

Jessica Ames Photography  
814-883-8762

Keystone Photographic Service  
814-234-2026

London Wolfe Photography  
814-808-4556

Meadow Lane Photography  
814-237-6683

Mountain View Studios  
814-234-1800

Red-Headed Ninja  
814-470-1132

Times Eye Photography  
814-777-7672

## Videographers

Centre Video Service  
814-237-9613

Creative Media Group  
814-355-3037

KF Videography  
570-490-5327

Lazerpro Wedding Video  
814-238-6201

Tyler Kleinle  
570-296-3714

## Wedding/Special Occasion Cakes

Cakes For All Occasions,  
Kim Morrison

814-422-8779

Delectable Delights by  
Heather Luse

814-364-2995

Dolce Vita Desserts  
814-954-4960

Sweet Indulgence Desserts  
by Clare Traynor  
814-359-2655

## Music

Dance Master DJ's  
814-359-0780

DJ Tor Michaels  
814-353-0112

Happy Valley  
Entertainment

814-383-9939

Jeff Helfrich

814-689-2170

Larry Moore Productions  
814-466-7643

Mint DJ's  
814-238-1804

Nittany Entertainment  
814-231-2571

Troy Breon  
814-353-2974  
Sprout it Out Loud  
Entertainment  
814-409-8526

# Frequently Asked Questions

## Pricing Questions

**Q: How is your pricing determined?**

A: Our Wedding Packages offer complete deluxe receptions, including bar, with champagne toast, hors d'oeuvres, overnight accommodation for the bride and groom as well as sit-down or buffet dinner options. Please note: additional 6% Sales Tax and 18% service will apply to all food & beverage pricing.

**Q: Do you offer any discounts for weddings during certain times of the year?**

A: We have the greatest flexibility for brides and grooms planning Sunday events. Overnight accommodation rates vary widely based upon availability. If providing lower guest room rates for your attendees is important to you, please ask about dates when we can offer discounted rates.

**Q: What is the deposit amount you require?**

A: A non-refundable deposit of \$1,000 is required in order to reserve space. After deposit is received, a contract will be issued. An additional 30% of estimated food & beverage costs is due four months prior to the event, with final payment due 72 hours prior to the event.

**Q: Are tax and gratuity included?**

A: No

**Q: Are there any hidden fees?**

A: You may choose to offer your guests more than one option for a sit-down dinner. When offering three or more options, please add an additional \$1.00 to the per person price. White spandex chair covers are available to rent for \$2.00 per chair plus 6% sales tax. When renting chair covers through the hotel, our staff will put the chair covers onto chairs for you.

**Q: Do you charge full price for children?**

A: Special entrees are available for children up to 12 years old. Chicken Fingers with French Fries remains our most popular selection. The charge for these dinners is \$10.95 plus tax & gratuity.

**Q: How much is it to extend a hosted bar beyond what is included in your wedding package?**

A: Our wedding packages include 2 hours of continuous premium open bar or 4 hours of cash bar. Extensions are available at your request for \$8.00 per person, per hour (minimum of one hour) based on the guest guarantee.

## Menus & Tastings



### **Q: Do you offer a tasting?**

A: Yes, we offer an independent tasting to all confirmed wedding couples. Please Note: Some items may not be available for a tasting due to quantity size.

### **Q: What can we taste?**

A: You may personally select a variety of hors d'oeuvres, appetizers, accompaniments, and entrées (excluding carving stations and certain menu items that must be prepared in a large quantity).

### **Q: What about guests with special dietary needs?**

A: We are happy to accommodate medically-required dietary needs when possible with advanced notice. Please be advised that food prepared in our kitchens may include major food allergens.

## The Reception

### **Q: What centerpieces are included in your reception?**

A: The wedding package includes the use of round mirrors & glass fishbowls. All personalization of centerpieces is the responsibility of the couple to provide. Up to 3 votive holders (candles not included) are available upon request. No open flames are permitted with any centerpiece arrangement.

### **Q: Are candles permitted?**

A: Yes, candles are permitted but the flame must be contained in a glass votive, tumbler, cylinder, etc. If the ceremony is held on-site, a unity candle is permitted.

### **Q: What color are your linens?**

A: The wedding package includes the rental of color-coordinated napkins to compliment our white or sandalwood linen.

### **Q: What if I want to bring my own cake?**

A: Brides are to provide her own wedding cake. Cut & service of your cake is provided complimentary.

### **Q: How many bartenders must I have?**

A: Included in your package will be one bartender for each 100 guests.

### **Q: How many servers will there be?**

A: Service staff is based on one server per 20 guests for a served event and one per 25 for buffet.

### **Q: Who will run the event?**

A: Your wedding coordinator will introduce you to the Banquet Manager on Duty and your Event Captain. The Captain is responsible for the operations during your event and serves as the liaison between you and the chefs to ensure a smooth-running reception.

**Q: When should we notify the hotel of our guaranteed guest attendance?**

A: Your Sales Manager will request an up-to-date attendance count one week prior to your event. A final guaranteed number of attendees is due 3 business days prior to your wedding reception..

**Q: Do you allow guests to bring their own food and beverages?**

A: All food and beverage must be purchased through our facility, with the exception of the wedding cake.

**Q: Who decorates for the reception and/or ceremony?**

A: Our staff sets up the linens and table settings. Any special items being rented or brought are set up by the wedding party. However, your Sales Manager will coordinate with you what our staff can do to assist with your set up.

### **Guest Services**

**Q: Can my out-of-town guests get special overnight room rates?**

A: We do offer discounted room rates at the Ramada Hotel & Conference Center for wedding guests, based on availability and special event dates.

**Q: Can I have gift bags for my overnight guests?**

A: Yes. You are welcome to provide gift bags for your guests. All gift bags are presented to guests as they check-in. For bags that are individually personalized and need to be distributed to a specific guest there is a service charge of \$2.00 per bag.

**Q: What about parking?**

A: Complimentary.

**Q: Does the hotel offer a shuttle for guest around town?**

A: No, we offer shuttle service to and from the airport. Taxi service is available and the front desk staff will be happy to assist.

**Please do not hesitate to contact the Sales and Catering department with any additional questions you may have.**



# Napkin & Linen Color Choices

## BLACK

*Available in napkins and table linen overlay in black damask.*

## BURGUNDY

*Available in napkins, table skirting, and table linen in burgundy damask.*

## GOLD

*Available in napkins.*

## FOREST GREEN

*Available in napkins, table skirting, and table linen in forest green damask.*

## NAVY BLUE

*Available in napkins and table skirting.*

## PURPLE

*Available in napkins.*

## RED

*Available in napkins.*

## SANDALWOOD

*Available in napkins, table skirting, and table linen in sandalwood damask.*

## LAVENDER

*Available in napkins.*

## SEAFOAM GREEN

*Available in napkins and table skirting.*

## TURQUOISE

*Available in napkins.*

## WHITE

*Available in napkins, table skirting, and table linen in white damask.*

## ORANGE

*Available in napkins.*

## YELLOW

*Available in napkins ONLY at Mountain View Country Club.*

## EGGPLANT

*Available in napkins ONLY at Mountain View Country Club.*

## POINSETTIA

Available as a table linen overlay.



## BAHAMA

Available as a table linen overlay.



## BELLA GARDEN

Available as a table linen overlay.



## REMBRANDT

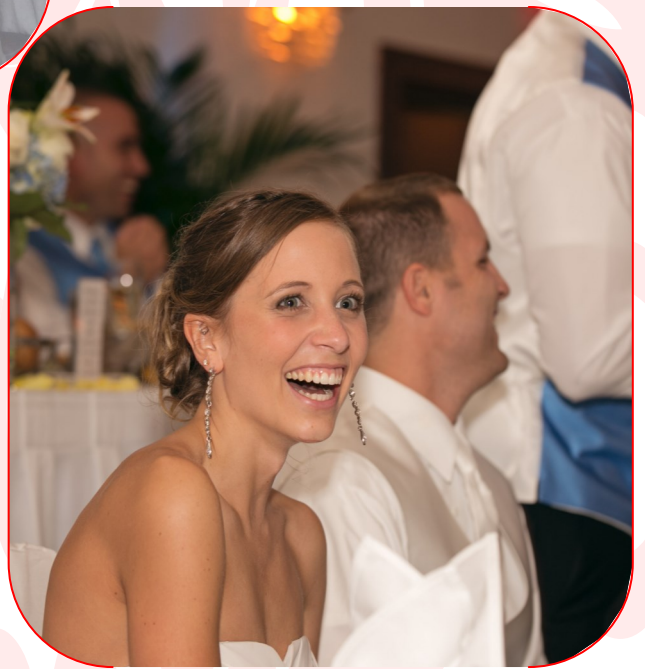
Available as a table linen overlay.



\* Due to monitor and printer settings, we cannot guarantee that the color you see is an exact color of the product. All colors are approximations of actual colors.



July 19, 2014  
*Montag*  
CRAIG & JENNA







**RAMADA**<sup>®</sup>  
CONFERENCE & GOLF HOTEL



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