



RAMADA[®]

Hotel & Conference Center

Events Menu



1400 Interchange Ave • Bismarck, North Dakota 58501 • 701.258.7000

Continental Breakfast

1. Mini Donuts **\$6.50**
Fruit and Cheese Kabobs
Assorted Juices
Coffee, Tea, and Decaf.
2. Assorted Tea Breads **\$8.00**
Yogurt with granola
Assorted Juices
Coffee, Tea, and Decaf.
3. Assorted Yogurts and Muffins **\$7.95**
Caramel Rolls
Seasonal Fruit
Assorted Juices
Coffee, Tea, and Decaf.
4. Coffee Cake or Donuts **\$6.75**
Seasonal Fruit
Assorted Juices
Coffee, Tea, and Decaf.
5. Cereal and Oatmeal (with toppings) **\$5.50**
Yogurt
Seasonal Fruit
Toast
Milk, Coffee, and Assorted Juices

Breakfast (Plated)

- Liberty Plate \$10.00**
French toast served with choice of bacon or sausage links, fruit garnish, coffee, and orange juice.
- The American Plate \$10.00**
Scrambled eggs served with breakfast potatoes, fruit garnish, coffee, and orange juice with choice of bacon, ham, or sausage links.
- The Western Plate \$11.00**
Our western style eggs (with diced onions, green peppers, ham, and cheese) served with breakfast potatoes, fruit garnish, coffee, and orange juice.
- Egg Bake \$10.00**
Our egg bake with broccoli, onion, green pepper, and cheese served with breakfast potatoes, fruit garnish, coffee, and orange juice with choice of bacon, ham, or sausage.
- The Eastern Plate \$11.00**
Breakfast spring rolls filled with jalapeno cheese, eggs, and bacon served with Andouille sausage, breakfast potatoes, fruit garnish, coffee, and orange juice.

Breakfast Buffets

Liberty Buffet \$10.50
French toast with bacon and sausage links served with yogurts, seasonal fruit, coffee, and orange juice.

American Breakfast \$11.00
Scrambled eggs served with breakfast potatoes, seasonal fruit, mini muffin, coffee, and orange juice with choice of bacon, sausage links, or ham.

Egg Bake \$11.00
Our egg bake with broccoli, onion, green pepper, and cheese served with ham, breakfast potatoes, seasonal fruit, coffee, and orange juice.

Hungry Man Buffet \$11.00
Biscuits and gravy served with sausage links, breakfast potatoes, seasonal fruit, coffee, and orange juice.

Southern Morning Buffet \$11.00
Waffle Sticks with served with bacon, ham, or sausage links, yogurts, seasonal fruit, coffee, and orange juice.



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Baked Goods

Assorted Danishes	\$2.50 each
Mini Cinnamon Rolls	\$1.50 each
Mini Caramel Rolls	\$2.00 each
Assorted Muffins	\$2.00 each
Assorted Tea Breads	\$1.75 each
Coffee Cake	\$2.00 each
Assorted Bagels	\$2.00 each
Brownies	\$2.00 each
Cookies	\$11.95 per dozen
Assorted Donuts	\$2.50 each
Assorted Dessert Bars	\$2.00 each
Mini Creams Puffs	\$5 per dozen
Scones	\$2.00 each
Mini Muffins	\$18 per dozen
Mini Donuts	\$5 per dozen

Snacks

Fruit Pizza	\$2.50 each
Rice Krispy Treats	\$1.50 each
Scotcheroos	\$2.00 each
Seasoned Pretzels	\$1.75 per person
Soft Pretzels	\$2.00 each
Chex Mix	\$2.00 per person
Granola Bars	\$2.00 each
Trail Mix	\$2.75 per person
Whole Fruit	\$2.00 each
Fresh Cut Fruit	\$2.00 per person
Fresh Vegetables	\$1.75 per person
Yogurt	\$2.00 each
Pumpkin Bars	\$2.50 each

Snack Breaks

Game Mixer	\$6.50
<i>Mixed nuts</i>	
<i>Popcorn</i>	
<i>Peanut M&Ms</i>	
<i>Assorted sodas</i>	
At the Beach	\$6.00
<i>Cheese kabobs with crackers</i>	
<i>Seasonal fruit with dip</i>	
<i>Assorted sodas</i>	
Autumn Special	\$6.00
<i>Pumpkin bars</i>	
<i>Trail mix</i>	
<i>Hot apple cider</i>	
Chocolate Yummy	\$6.50
<i>Chocolate chip cookies</i>	
<i>Brownie bites</i>	
<i>Mini candy bars</i>	
<i>Assorted sodas</i>	
Sweet and Salty	\$6.00
<i>Soft pretzel served with cheese dipping sauce</i>	
<i>Kettle chips</i>	
<i>Chocolate chip cookies</i>	
<i>Assorted sodas</i>	
Health Nut	\$6.00
<i>Whole fruit</i>	
<i>Vegetable tray with ranch dressing</i>	
<i>Assorted yogurts</i>	
<i>Granola bars</i>	
<i>Bottled water</i>	
Ice Cream Social	\$5.00
<i>Sundae served with assorted toppings</i>	
<i>Root beer available upon request \$1.65</i>	
Just Dessert	\$5.00
<i>Cheese cake bars with toppings</i>	
<i>Assorted desserts</i>	
<i>Coffee</i>	



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Refreshments

Coffee, Decaf or Tea		Assorted soda (per can)	\$1.95
Per 75 cup urn	\$75.00	Bottle water (per bottle)	\$1.75
Per 25 cup urn	\$30.00	Iced tea (per pitcher)	\$8.00
Per pot	\$9.00	Lemonade (per pitcher)	\$8.00
Chilled fruit juice		Hot apple cider (per pot)	\$9.50
Per can	\$2.00	Fruit punch (per gallon)	\$17.00
Per pitcher	\$10.00	Milk (per pitcher)	\$10.00

Sandwich and Wrap Lunch Plates

The Deli **\$10.50**
Choice of ham, turkey or roast beef on a Kaiser bun with lettuce, tomatoes and a pickle spear served with soup, a cookie and choice of kettle chips, coleslaw, potato salad or pasta salad.

Salad Favorites **\$10.50**
Choice of egg salad, chicken salad, tuna salad or ham salad on a croissant served with a cookie and choice of kettle chips, coleslaw, potato salad or pasta salad.

Chicken Sandwich **\$10.50**
Oven Roasted chicken breast with melted Swiss cheese and bacon on a Kaiser bun with lettuce and tomatoes served with a cookie and choice of kettle chips, coleslaw, potato salad or pasta salad.

Pulled Beef or Pork **\$10.50**
Served on a Kaiser bun with a cookie, soup, and choice of kettle chips, coleslaw, potato salad or pasta salad.

Chicken Wrap **\$10.50**
Diced grilled chicken with romaine lettuce, onions, tomatoes and cheese wrapped up with your choice of Caesar or ranch dressing. Served with a cookie, soup, and choice of kettle chips, coleslaw, potato salad or pasta salad.

Wild Berry Turkey Wrap **\$10.50**
Sliced turkey with spinach and a wild berry vinaigrette. Served with a cookie, soup, and choice of kettle chips, coleslaw, potato salad or pasta salad.

Chicken Cranberry Wrap **\$10.50**
Diced grilled chicken with cranberries and almond slices over spinach with a honey-poppy dressing. Served with a cookie, soup, and choice of kettle chips, coleslaw, potato salad or pasta salad.



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Lunch Entrées

All Lunch Entrées come with choice of potato, salad, vegetable and dessert along with a dinner roll.

Chicken

1. 6 oz. Chicken breast with choice of sauce (Jack Daniels, barbecue, Tuscany, marsala, hazelnut cream, chardonnay cream or bruschetta) **\$12.00**
2. 4 oz. Chicken Parmesan with marinara sauce **\$12.00**
3. 6 oz. Stuffed chicken breast with chardonnay cream sauce **\$12.00**
4. 6 oz. Chicken penne alfredo **\$12.00**

Pork

1. Pretzel crusted pork chop with Dijon demi glaze **\$11.00**
2. Pork loin with raisin, apple sauce **\$11.00**
3. Cajun honey pork loin **\$11.00**

Beef

1. Roast beef with gravy **\$12.50**
2. Salisbury steak with mushroom gravy **\$12.50**
3. 6oz. Sirloin plain, South American style or cilantro lime **\$15.00**
4. Beef tips, served with rice or noodles (no potato choice) **\$13.00**

Seafood

1. Lemon pepper cod **\$13.00**
2. Cajun tilapia **\$13.00**
3. Lemon dill salmon **\$13.00**
4. Cinnamon pecan crusted, honey parmesan salmon **\$13.00**

Special Dietary Options *(can be gluten-free)*

1. Tofu stir-fry *(gluten-free and vegan)* **\$11.00**
2. Vegetable alfredo *(gluten-free or vegetarian)* **\$9.00**



Lunch Entrées - Choices

All Lunch Entrées come with choice of potato, salad, vegetable and dessert along with a dinner roll.

Potato Choices

Mashed potatoes with gravy
Roasted baby red potatoes
Garlic mashed potatoes
Baked potato
Wild rice
Cilantro lime rice
Parsnip mashed potatoes (Add \$1.00)

Vegetable Choices

Corn
California blend
Glazed carrots
Lemon broccoli
Green beans
Peas

Salad Choices

Tossed salad
Caesar salad
Cranberry almond salad
Mandarin orange salad
Banana honey salad (Add \$1.00)
Wild berry salad (Add \$1.00)

Dessert Choices

Carrot cake
Chocolate cake
Triple-berry crumble
Brownies
Banana cream pie
Lemon meringue pie
Chocolate cream pie

Custom Lunch Buffets

15 Person Minimum. \$1 up-charge if less.

Includes tossed or Caesar salad, pasta salad, your choice of vegetable and potato, fresh rolls and chef's choice dessert.

Price for One \$13.00 Price for two \$15.00

Choice of:

1. Chicken breast with choice of sauce: Jack Daniels, marsala, hazelnut cream, mango salsa, yogurt feta, coconut curry and tomato basil
2. Ham with pineapple glaze or brandy apple raisin sauce
3. Beef tips
4. Stuffed chicken with Chardonnay cream sauce
5. Pork loin with rosemary au jus or Dijon demi sauce
6. Meatballs with gravy
7. Pot roast
8. Tilapia-cajun or mango salsa
9. Salmon-citrus butter
10. Penne chicken alfredo



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Lunch Buffets

15 Person Minimum. \$1 up-charge if less.

Deli Sandwich Bar

\$12.00

Comes with turkey, ham and roast beef, assorted cheeses, lettuce, tomatoes and onions. Served with soup, potato salad, pasta salad and kettle chips with your choice of brownies or Rice Krispy treat.

Taco Bar

\$12.50

Build your own tacos. Served with taco meat or shredded chicken, soft and hard shells and chips with shredded lettuce, cheese, onions, tomatoes, black olives, sour cream, salsa and taco sauce as well as assorted cookies.

Baked Potato Bar

\$12.50

Baked potatoes with cheddar and parmesan cheese, sour cream, chives, taco meat, bacon bits, broccoli and romaine lettuce to load them up with. Served with Rice Krispy treats.

Picnic Buffet

\$13.00

Fried chicken with coleslaw, baked beans and mashed potatoes and gravy. Served with corn on the cob and garlic toast as well as triple berry crumble.

Pasta Buffet (choose two)

\$12.00

Choice of chicken alfredo, chicken and sausage pesto, lasagna, chicken and spinach lasagna, cheese tortellini in a red sauce or pasta primavera in a red or white sauce. Served with steamed broccoli, breadsticks and a Caesar salad with a chef's choice dessert.

Country Plate Buffet

\$12.00

Ham with a pineapple glaze and chicken pot pie casserole. Served with mashed potatoes and gravy, coleslaw, green beans, rolls and butter and brownies.

Burger Buffet

\$12.00

Grilled hamburgers or turkey burgers. Served with lettuce, onion, tomatoes, pickles and assorted cheese. Comes with choice of pasta salad, potato salad or coleslaw and kettle chips with assorted dessert bars.

Fajita Bar

\$13.00

Beef or chicken with fire-roasted peppers, onions and Spanish rice. Served with sour cream, guacamole, lettuce, cheese and tortillas along with Rice Krispy treats (Add Refried Beans \$1.00).

Pork Pot Roast

\$13.00

Tuscan Style

\$14.00

Pork roast served with mashed potatoes and gravy and corn. Served with lettuce and assorted dressings, rolls and butter and chocolate cake.

Pork Loin with Rosemary Au Jus

\$11.00

Served with parsley roasted baby red potatoes, broccoli, Caesar salad, rolls with butter and triple berry crumble.

Box Lunch

\$11.50

Choice of wheat, white, rye, Kaiser or croissant for bread. Choice of ham, turkey or roast beef; choice of Swiss, American, cheddar or pepper jack cheeses with sides of either pasta salad, potato salad or coleslaw along with an apple or an orange. Comes with chips, a cookie and a bottle of water.



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Dinner Plates

All Dinner Plates come with choice of potato, salad, vegetable and dessert along with a dinner roll.

Chicken

- | | |
|--|----------------|
| 1. Chicken breast with choice of sauce: Jack Daniels, marsala, hazelnut cream, mango salsa, yogurt feta and tomato basil | \$19.00 |
| 2. Chicken Parmesan | \$19.00 |
| 3. Chicken Tuscany | \$19.00 |
| 4. Coconut Curry Chicken | \$19.00 |
| 5. Stuffed Chicken Breast | \$19.00 |
| 6. Chicken Cordon Bleu | \$19.00 |
| 7. Chicken and Spinach Lasagna | \$19.00 |
| 8. Turkey and Dressing | \$19.00 |

Beef

- | | |
|--|---------------------|
| 1. Roast Beef | \$20.00 |
| 2. 8 oz. New York Strip (seasoned or South American style) | Market Price |
| 3. 6 oz. Sirloin in Cilantro Lime Marinade | \$20.00 |
| 4. 6 oz. Sirloin and Garlic Chili Shrimp | \$25.00 |
| 5. Beef Tips on rice or noodles (no potato choice) | \$18.00 |
| 6. South American beef medallions | \$21.00 |
| 7. Prime Rib | Market Price |
| 8. Lasagna | \$16.00 |

Seafood

- | | |
|---|----------------|
| 1. Garlic Chili Shrimp | \$24.00 |
| 2. Cod with Citrus Cream Sauce | \$18.00 |
| 3. Herbed Tilapia | \$17.00 |
| 4. Cinnamon Pecan Crusted Honey Parmesan Salmon | \$22.00 |
| 5. Broiled Walleye | \$24.00 |

Pork

- | | |
|---|----------------|
| 1. Stuffed Pork Chop | \$18.00 |
| 2. Breaded Pork Chop with Apple Raisin Sauce | \$18.00 |
| 3. Pork Tenderloin with Jack Daniel's or Plum Sauce | \$18.00 |

Special Dietary Options *(can be gluten-free)*

- | | |
|---|----------------|
| 1. Tofu Stir-fry <i>(gluten-free and vegan)</i> | \$13.00 |
| 2. Vegetable Alfredo <i>(gluten-free or vegetarian)</i> | \$12.00 |



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Dinner Plates - Choices

All Dinner Plates come with choice of potato, salad, vegetable and dessert along with a dinner roll.

Potato Choices

Mashed potatoes with gravy
Garlic mashed potatoes
Havarti dill au gratin potatoes
Parsley roasted baby red potatoes
Baked potato
Cilantro lime rice
Wild rice
Twice baked potato - Add \$1
Parsnip mashed potatoes - Add \$1
Irish baby red potatoes - Add \$1
Bourbon sweet mashed potatoes - Add \$1
Havarti dill mashed potatoes - Add \$1

Vegetable Choices

Key Largo blend
Italian blend
German blend
Snap peas
Peas
Carrots
Corn
Lemon broccoli
Other options available

Salad Choices

Tossed salad
Caesar salad
Cranberry almond salad
Mandarin salad
Spinach with butter bacon vinaigrette
Wild berry salad - Add \$1
Capress salad - Add \$1
Banana honey salad - Add \$1

Dessert Choices

Chocolate cake
Cheesecake with toppings
Triple berry crumble
Tiramisu
Pecan pie
Banana cream pie
Pumpkin pie
Red velvet bistro
Peanut butter chocolate bistro
Other options available



Custom Dinner Buffet

25 Person Minimum

Includes tossed or Caesar salad, pasta salad, your choice of vegetable and potato, fresh rolls and chef's choice dessert.

Price for One \$19.00 Price for two \$22.00 Price for three \$24.00

Choice of:

1. Chicken breast with choice of sauce: Jack Daniels, marsala, hazelnut cream, mango salsa, yogurt feta, coconut curry and tomato basil
2. Ham with pineapple glaze or brandy apple raisin sauce
3. Beef tips
4. Stuffed chicken with Chardonnay cream sauce
5. Pork loin with rosemary au jus or Dijon demi sauce
6. Meatballs with gravy
7. Pot roast
8. Tilapia-Cajun or mango salsa
9. Salmon-citrus butter
10. Penne chicken alfredo

Dinner Buffet

25 Person Minimum

Pizza Party \$16.00

Served with assorted toppings, Caesar salad, vegetable tray with ranch, garlic toast and assorted desserts.

Sunday Picnic \$17.50

Choice of fried or baked chicken, pasta salad, tossed salad, baked beans, corn on the cob, fruit salad and your choice of apple, cherry or blueberry pie.

Chef carved

Ham	\$18.00
Turkey	\$18.00
Beef	\$19.00
Combo	\$22.00

Comes with coleslaw, pasta salad, choice of baked potato, baby red potatoes or garlic mashed potatoes. Choice of glazed carrots or corn, fruit salad, rolls and assorted dessert.

Taco Bar \$16.00

Served with taco meat or shredded chicken, soft and hard shells, and chips with shredded lettuce, cheese, onions, tomatoes, black olives, sour cream, salsa and taco sauce as well as assorted desserts.

Fajita Bar \$16.00

Beef or chicken with fire-roasted peppers and onions and Spanish rice. Served with sour cream, guacamole, lettuce, cheese and tortillas along with assorted desserts.

Fireside \$18.00

Burgers, Bratwursts and chili. Comes with Siracha coleslaw, baked beans, kettle chips and assorted desserts.



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Hors d'oeuvres

Priced per hundred unless otherwise noted.

Hot Selections

Bacon-wrapped shrimp (<i>Asian or Cajun</i>)	\$175
Bacon-wrapped water chestnuts (<i>Asian or Cajun</i>)	\$110
Beef kabobs	\$160
Breaded cauliflower	\$90
Breaded mushrooms	\$95
Bacon-wrapped scallops	\$185
Chicken drummies	\$125
Cocktail smokies	\$85
Crab empanadas (<i>pastry filled with crab and cheese</i>)	\$125
Crab stuffed mushrooms	\$140
Garlic toast	\$60
Hot spinach and artichoke dip w/assorted breads (<i>per 40</i>)	\$95
Jumbo chicken wings <i>(bbq, spicy, hot mango or Jack Daniels)</i>	\$125
Coconut Curry bites (<i>chicken or shrimp</i>)	\$130
Parmesan shrimp dip and chips (<i>per 50</i>)	\$80
Mozzarella sticks	\$100
Pork pot stickers	\$100
Sesame ginger chicken kabobs	\$140
Triple sampler <i>(mozzarella sticks, breaded mushrooms and breaded cauliflower)</i>	\$115
Meatballs (<i>bbq, Swedish or sweet and sour</i>)	\$100
Eggs rolls	\$100
Potato skins	\$95
Spicy bacon wrapped eggs (<i>per 24</i>)	\$95

Cold Selections

7-layer dip with tortilla chips (<i>serves 40</i>)	\$75
Assorted cocktail sandwiches	\$140
Bruschetta	\$90
Cheese and cracker tray	\$75
Cheese ball with crackers	\$60
Chocolate dipped strawberries (<i>seasonal</i>)	\$135
Chocolate fondue with fresh fruit	\$130
Cocktail shrimp	\$300
Deli salads (<i>coleslaw, potato or pasta - 1 gallon</i>)	\$50
Deviled eggs	\$100
Fruit and cheese kabobs	\$115
Hummus with pita chips	\$125
Liver pate' with crackers (<i>3 lbs</i>)	\$60
Meat and cheese tray with crackers	\$90
Fireball salsa with tortilla chips (<i>serves 40</i>)	\$70
Assorted pinwheels	\$100
Smoked salmon (<i>per lb.</i>)	\$35
Spicy shrimp bruschetta	\$115
Cinnamon chips with fruit salsa	\$90
Fruit tray small \$70 Large \$90	
Vegetable tray small \$65 Large \$90	

Carved Selections

Chef's Carving fee \$40/hr	
Eye round (<i>serves 40</i>)	Market Price
Turkey (<i>serves 40</i>)	\$130
Glazed ham (<i>serves 40</i>)	\$135
Plum and apple glazed pork loin (<i>serves 40</i>)	\$140
Prime rib	Market Price



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Beverages

Corkage fee of \$10. A minimum sale of \$350 applies for each party bar function. If minimum not met, the difference between actual and \$350 will be applied.

Cash Bar Prices

Bar Pours	\$4.50
Premium Brands	Priced accordingly
Domestic Beers	\$4.25
Imported Beers	\$4.75
House Wine (<i>glass</i>)	\$5.75
House Wine (<i>per bottle</i>)	\$23.50
<i>White Zinfandel, Chardonnay, Merlot, or Cabernet</i>	
House Champagne	\$22
Domestic Keg Beer (<i>16-gallon</i>)	\$300



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Meeting Rooms

Audio Visual Equipment

Public Address System	
Podium	
Microphones	
Cordless Handheld	\$50
Lavaliere Microphones	\$50
Whiteboards	
Screens	
Piano	\$60
Easels	
Flags	
TV/VCR	\$40
Flip chart with Marker	\$30
CD/Cassette Boom Box	\$30
Sound System Patch Fee	\$40
LCD Projector	\$75
TV with DVD Player	\$40
TV	\$40
Speaker Phone	\$50
Wireless and Hardwired Internet available	

Room Reservations

Room blocks can be reserved for your meeting or conference. We encourage a room block if you are using 5 rooms or more. Room blocks are generally held up to three weeks prior to the date of arrival. We release any rooms not sold to your group for general sale. Rooms are then reserved on a space available basis.

Food and Beverage

We intend to be extremely competitive with other Bismarck area hotels regarding pricing. Our sales managers and chef can assist you in coordinating any specific menu requests you may have.

Our chef requires a guaranteed number 48 business hours in advance so we may finalize food orders and preparations. We do prepare 5% over the guaranteed number.

Please place your audio visual order with our catering manager. If you need additional equipment, we can order it for you and direct bill your account.

We have just the right room for *your event!*

ROOM NAME	DIM.	SQ. FT.	CEIL. FIT.	CLASS.	THEATER	ROUNDS	BANQUET	CONF.	U-SHAPE	SQUARE
Heritage Ballroom	90x45	4,050	10'	200	400	350	425		96	104
East Heritage	45x45	2,025	10'	100	200	160	200		48	52
West Heritage	45x45	2,025	10'	100	200	160	200		48	52
Judicial Room	52x36	1,872	10'	100	200	150	170		48	48
Assembly Hall	28x60	1,680	10'	90	180	120	160		40	48
Senate	20x28	560	10'	30	60	40	50	25	25	30
Chamber	20x28	560	10'	30	60	40	50	25	25	30
Congress	20x28	560	10'	30	60	40	50	25	25	30
Executive Suite 106	28x24	672	8'	24	50	32	48	20	20	25
Executive Suite 1114	28x24	672	8'	24	50	32	48	20	20	25
Executive Suite 206	28x24	672	8'	24	50	32	48	20	20	25
Governor's Room	24x32	768	8'	32	60	48	64	18	24	28
Poolside										



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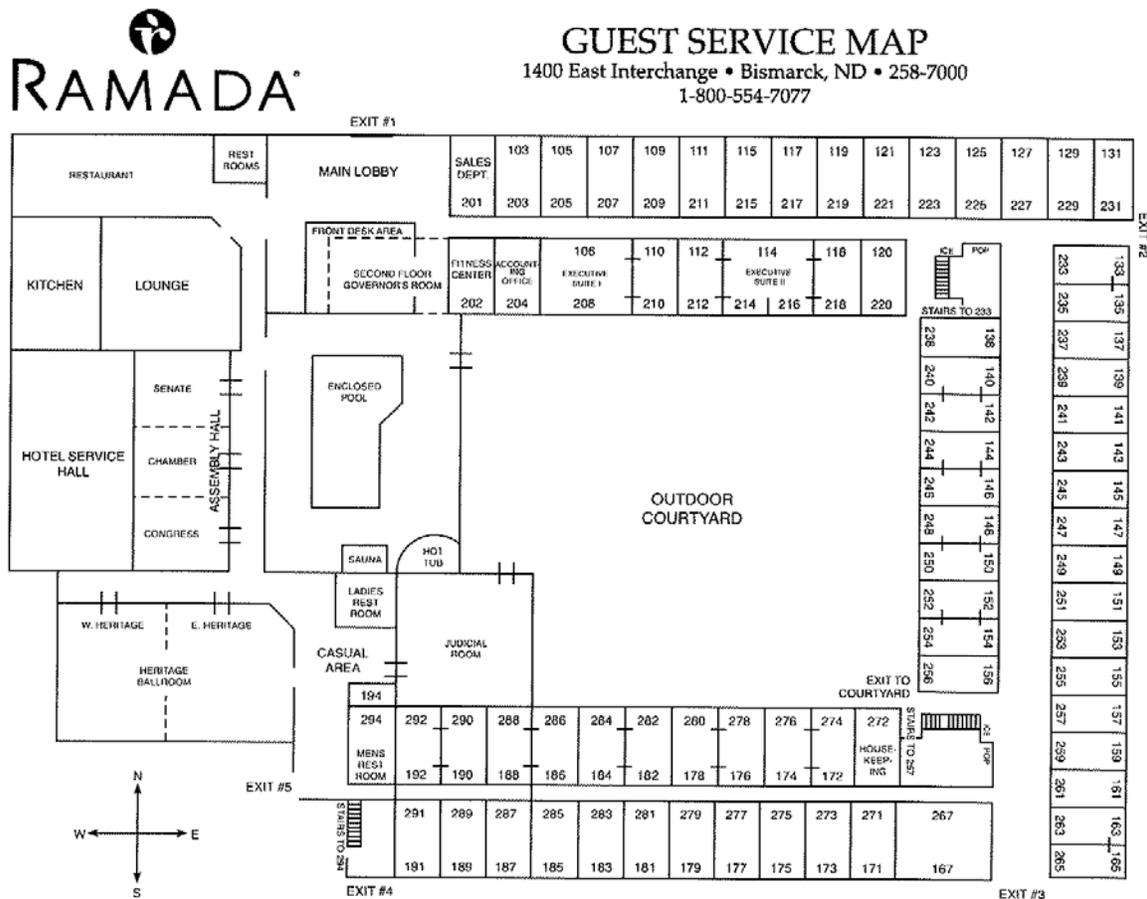
Meeting Planner

The Ramada has all the necessary accommodations to coordinate a successful meeting, conference or social event. We have 141 guest rooms and suites. Our indoor pool is a great area to relax or complete your daily exercise routine. Our lounge is the perfect place to unwind with cocktails or try your hand at our blackjack table.

Our meeting space is often referred to as "Top Notch." We have space to accommodate groups of 4 to 400. Whether you choose to use the 4,050 square foot Heritage Ballroom, the 1,680 square foot Assembly Hall, our Judicial Room or one of our executive suites, we guarantee you will have a successful meeting.

The staff at the Ramada is trained in coordinating successful meetings. We have the expertise to assist you in coordinating all your details including meeting space, catering, audio visual requests and any other special needs you may have.

At Ramada Bismarck Hotel, "You do your thing" is designed to embrace the individuality of each of our guests. "Leave the rest to us" lets our guests know that we'll take care of the details - helping to ensure they enjoy the meaningful relaxation they need.



Governor's Room: Second Floor, above Front Desk
Executive Suite 206: Second Floor, above Executive Suite I

All meals are served with water and coffee on tables; decaffeinated coffee, tea, and milk are available on request. We require 100% guarantee on the number of people to be served 72 hours prior to your function. **An 18% service charge and a current 8% tax will be assessed.** Prices are subject to change. Minimum requirements may apply to catered functions. Our catering department will be happy to prepare any special menu or theme you may desire. **Any remaining food is the property of the Ramada and cannot be removed from the premises due to license restrictions.**



RAMADA[®]

Hotel & Conference Center

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