



Say hello to  
meetings  
that plan  
themselves

SAY HELLO TO RED®

## RAMADA PLAZA CALGARY DOWNTOWN ALL-DAY MEETING PACKAGES

The Ramada Plaza Calgary Downtown is dedicated to ensuring a smooth and effective meeting planning experience. Our All Day Meeting Package is just another way to deliver on that promise.

Our spacious facilities offer a variety of meeting rooms, most of which are enhanced with natural light. Friendly, experienced staff will ensure that the details you have arranged will be completed just as you envision.

**CONTACT THE RAMADA PLAZA CALGARY DOWNTOWN  
TO MAKE YOUR RESERVATION TODAY.**

[ramadacalgary.com](http://ramadacalgary.com) | 403.263.7600 | [cateringmgr@ramadacalgary.com](mailto:cateringmgr@ramadacalgary.com)

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### INCLUSIONS

- Dedicated meeting room
- Complimentary WiFi
- Breakfast and lunch
- Morning and afternoon breaks
- All day freshly-brewed Arabica coffee & specialty teas and water station
- Onsite audio visual package including one screen, one LCD projector, two powered speakers with stands, one wireless handheld microphone with stand, one analog 6 channel mixers, one equalizer.
- Designated on-site Catering & Events Coordinator

  
**RAMADA**  
PLAZA  
CALGARY DOWNTOWN

MEMBER OF  
**WYNDHAM  
REWARDS**



## ALL-DAY MEETING PACKAGES AVAILABLE

See full package menu for food and beverage options.

Please contact catering office for half-day meeting packages.

## EVENT SPACES

MEETING ROOMS	DIMENSIONS	SQ FT	CEILING	CAPACITIES							
				Theatre	Classroom	Banquet	Boardroom	U-Shape	Reception	Rounds	Dinner Dance
Executive Boardroom	15' x 28'	420	9'	-	-	-	12	-	-	-	-
Grand Ballroom	62' x 52'	3,224	10' & 9'	200	72	186	34	44	400	176	160
Ballroom & Niagara	-	4,328	10' & 9'	350	112	260	-	-	480	232	220
Niagara	46' x 24'	1,104	10' & 9'	70	40	80	26	30	80	64	-
Sonoma	25' x 18'	450	8'	30	12	20	14	12	25	16	-
Lombardy	53' x 18'	976	9'	70	36	20	36	34	60	56	-
Tuscany	31' x 24'	744	9'	60	32	40	18	22	60	48	-
Okanagan	66' x 48'	2,882	9'	160	88	120	52	n/a	220	112	88
Bordeaux	25' x 19'	475	9'	40	18	20	16	18	30	24	-
Burgundy	18' x 16'	288	8'	20	8	10	10	n/a	16	16	-

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## KEEPING IT LIGHT MEETING PACKAGE\*

**\$85 PER PERSON | MINIMUM 15 PEOPLE**

### BREAKFAST

#### CONTINENTAL

Fresh sliced seasonal fruit platter (GF) (V)

Individual yogurt parfait (V)

Fresh baked assorted pastries served with preserves and butter

### MORNING BREAK

#### A.M. BREAK

Freshly brewed Arabica coffee and specialty teas

### LUNCH

Assorted bottled juices and canned Pepsi products

Freshly brewed Arabica coffee and specialty teas

Chef's choice of assorted desserts

**Choose one buffet option (Gourmet Sandwich Bar or BBQ)**

#### GOURMET SANDWICH BAR

Assorted artisanal breads, rolls and wraps

Deli meats, sliced cheese, topping and condiments

Crisp romaine lettuce, tomatoes, onion, banana peppers and hummus

#### Choose One Salad:

Mixed Greens with carrots, cucumber, olives and tomato with vinaigrette

Caesar Salad with romaine lettuce tossed with a house made dressing, lemon wedge and croutons

Greek Salad with diced cucumber, tomato, bell pepper, red onion, olives and feta cheese

#### Choose One Soup:

Chicken vegetable, Tomato bisque, Beef and barley, Minestrone

#### BBQ

Mixed greens with carrots, cucumber, olives and tomato with vinaigrette

Homemade burger patties (Add plant-based patties \$3 per person)

Toppings and condiments loaded in between buns

Fries served with beef gravy

Coleslaw

### AFTERNOON BREAK

#### COFFEE 'N COOKIE

Chocolate chip, oatmeal raisin, double chocolate (3 pieces per person)

Freshly brewed Arabica coffee and specialty teas

*\*Valid for Lombardy or Sonoma or Bordeaux or Burgundy function rooms only.*

Minimum guarantees and food and beverage choices required 14 days prior to event start date unless otherwise negotiated. Menu prices are subject to change.

All prices are per person and are subject to 18% service charge and applicable taxes.

(GF) Gluten Free | (V) Vegetarian | (DF) Dairy Free



## MAKING IT COUNT MEETING PACKAGE\*

**\$95 PER PERSON | MINIMUM 45 PEOPLE**

### BREAKFAST

Fresh sliced seasonal fruit platter (GF) (V)

**Choose one buffet option (Healthy Start or Energy Boost)**

#### HEALTHY START

Hot oatmeal bar with raisins, brown Sugar, nuts and dried Cranberries, 2% and Soy Milk (GF) (V)

Individual fruit yogurts with roasted granola (GF) (V)

Assorted Artisan scones with homemade berry compote (V)

#### ENERGY BOOST

Breakfast wrap station with warm tortillas, scrambled eggs, aged cheddar cheese, diced pepper, green onions and tomatoes

Hash brown potatoes

### MORNING BREAK

#### GOOD FOR YOU

Individual yogurts and roasted granola with condiments

Granola bar

Banana bread

Freshly brewed Arabica coffee and specialty teas

### LUNCH

Assorted bottled juices and canned Pepsi products

Freshly brewed Arabica coffee and specialty teas

Chef's choice of assorted desserts

**Choose one buffet option (Taste of Italy or Greek)**

#### TASTE OF ITALY

Tomato Bruschetta on crostini

Caesar Salad with crisp romaine lettuce tossed with a house made dressing, lemon wedge, croutons and parmesan crisp

Caprese Salad with balsamic reduction

Garlic & herb linguine tossed in garlic aioli

Chicken parmesan topped with tomato basil sauce

#### GREEK

Greek salad

Lemon potato or rice pilaf

Warm pita with hummus and Tzatziki

#### Choose One Entrée:

Chicken Souvlaki, Pork Souvlaki or Beef Souvlaki

Have two entrée items for an additional \$7 per person

### AFTERNOON BREAK

#### PUB SNACKS

Warm salted pretzels with grainy mustard dip

House made tortilla chips with salsa

Freshly brewed Arabica coffee and specialty teas

*\*Valid for Tuscany or Niagara or Okanagan or Lombardy function rooms only.*

Minimum guarantees and food and beverage choices required 14 days prior to event start date unless otherwise negotiated. Menu prices are subject to change.

All prices are per person and are subject to 18% service charge and applicable taxes.

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## TAKING IT TO THE TOP MEETING PACKAGE\*

\$111 PER PERSON | MINIMUM 65 PEOPLE

### BREAKFAST

Fresh sliced seasonal fruit platter (GF) (V)

Choose one buffet option (*Continental, Healthy Start or Energy Boost*)

#### CONTINENTAL

Individual yogurt parfait (V)

Fresh baked assorted pastries served with preserves and butter

#### HEALTHY START

Hot oatmeal bar with raisins, brown Sugar, nuts and dried Cranberries, 2% and Soy Milk (GF) (V)

Individual fruit yogurts with roasted granola (GF) (V)

Assorted Artisan scones with homemade berry compote (V)

#### ENERGY BOOST

Breakfast wrap station with warm tortillas, scrambled eggs, aged cheddar cheese, diced pepper, green onions and tomatoes

Hash brown potatoes

### MORNING BREAK

Assorted bottled juices and canned Pepsi products

Choose one break option (*A.M. Break or Good for You*)

#### A.M. BREAK

Freshly brewed Arabica coffee and specialty teas

#### GOOD FOR YOU

Individual yogurts and roasted granola with condiments

Granola bar

Banana bread

Freshly brewed Arabica coffee and specialty teas

### LUNCH

Assorted bottled juices and canned Pepsi products

Freshly brewed Arabica coffee & specialty teas

Chef's choice of assorted desserts

Choose one buffet option (*BBQ, Gourmet Sandwich Bar, Taste of Italy or Greek*)

#### BBQ

Mixed greens with carrots, cucumber, olives and tomato with vinaigrette

Homemade burger patties (Add plant-based patties \$3 per person)

Toppings and condiments loaded in between buns

Fries served with beef gravy

Coleslaw

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### GOURMET SANDWICH BAR

Assorted artisanal breads, rolls and wraps

Deli meats, sliced cheese, topping and condiments

Crisp romaine lettuce, tomatoes, onion, banana peppers and hummus

#### Choose One Salad:

Mixed Greens with carrots, cucumber, olives and tomato with vinaigrette

Caesar Salad with romaine lettuce tossed with a house made dressing, lemon wedge and croutons

Greek Salad with diced cucumber, tomato, bell pepper, red onion, olives and feta cheese

#### Choose One Soup:

Chicken vegetable, Tomato bisque, Beef and barley, Minestrone

### TASTE OF ITALY

Tomato Bruschetta on crostini

Caesar Salad with crisp romaine lettuce tossed with a house made dressing, lemon wedge, croutons and parmesan crisp

Caprese Salad with balsamic reduction

Garlic & herb linguine tossed in garlic aioli

Chicken parmesan topped with tomato basil sauce

### GREEK

Greek salad

Lemon potato or rice pilaf

Warm pita with hummus and Tzatziki

#### Choose One Entrée:

Chicken Souvlaki, Pork Souvlaki or Beef Souvlaki

Have two entrée items for an additional \$7 per person

### AFTERNOON BREAK

Freshly brewed Arabica coffee and specialty teas

Choose one break option (*Coffee 'n Cookie or Pub Snacks*)

#### COFFEE 'N COOKIE

Chocolate chip, oatmeal raisin, double chocolate (3 pieces per person)

#### PUB SNACKS

Warm salted pretzels with grainy mustard dip

House made tortilla chips with salsa

*\*Valid for Ballroom or Okanagan function rooms only.*

Minimum guarantees and food and beverage choices required 14 days prior to event start date unless otherwise negotiated. Menu prices are subject to change.

All prices are per person and are subject to 18% service charge and applicable taxes.

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