

RAMADA®
BY WYNDHAM

Wedding Package



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



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 Caper 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

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MAJESTIC DINNER BUFFET

SALADS

(Select Two)

Garden Salad Bar		Traditional Greek Salad
Seasonal Fruit Salad	Baby Spinach Salad	Southern Cole Slaw
Sesame Ginger Salad	Classic Caesar Salad	German Potato Salad
	Marinated Cucumber and Tomato 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
Braised Beef Short Ribs with a Cabernet and Thyme Reduction
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
Hickory Smoked Chicken with Carolina Barbecue Sauce

ACCOMPANIMENTS

(Select Four)

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

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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
Sweet & Sour Meatballs.....	\$115
Swedish Meatballs.....	\$115
Barbecue Meatballs	\$115
*Pigs in a Blanket	\$115
<i>Served with Dijon Mustard</i>	
*Tomato Mozzarella Bruschetta.....	\$125
<i>Served with Aged Balsamic Sauce</i>	
Buffalo Chicken Wings.....	\$135
<i>Served with Blue Cheese and Celery</i>	
*Chinese Pork Dumplings.....	\$135
<i>Served with Soy Sauce</i>	
Teriyaki Glazed Chicken Wings.....	\$135
*Spanakopita.....	\$135
<i>Spinach wrapped in Phyllo</i>	

*Petite Vegetable Spring Rolls.....	\$140
<i>Served with Sweet Chili Sauce</i>	
Crispy Chicken Tenders.....	\$145
<i>Served with Honey Mustard</i>	
Loaded Potato Skins.....	\$155
<i>Served with Sour Cream</i>	
*Smoked Chicken Quesadillas.....	\$155
<i>Served with Sour Cream and Salsa</i>	
*Cheese Burger Sliders.....	\$165
<i>Served with Ketchup and Mustard</i>	
*Crab Rangoon.....	\$165
<i>Served with Sweet Soy Sauce</i>	
Panko Fried Shrimp.....	\$165
<i>Served with Cocktail Sauce</i>	
Petite Crab Cakes.....	\$175
<i>Served with Remoulade Sauce</i>	

COLD HORS D'OEUVRES

Hummus and Tabbouleh with Pita.....	\$130
Fruit Kabobs with Vanilla Yogurt.....	\$135
Grilled Endive with Quinoa.....	\$140
*Ham and Cheese Sliders.....	\$145
<i>Served with Dijon Mustard</i>	
*Smoked Turkey Pinwheels.....	\$150
Deviled Eggs.....	\$155

*Asparagus wrapped in Italian Ham.....	\$165
<i>Served with Aged Balsamic Sauce</i>	
Oysters on the Half Shell.....	\$175
<i>Served with Lemon and Cocktail Sauce</i>	
*Smoked Salmon Pinwheels.....	\$185
<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>Peel 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, J & B Scotch
Captain Morgan, Malibu, Triple Sec*
Cash Bar \$7.50 | Hosted Bar \$7.00

SUPER PREMIUM SPIRITS

*Grey Goose Vodka, Bombay Sapphire Gin,
Bacardi 8 Year Rum, Patron Tequila, Crown Royal
Whiskey, Jack Daniels Bourbon, Johnnie Walker
Black Scotch, Captain Morgan, Malibu, Triple Sec*
Cash Bar \$10.50 | Hosted Bar \$10.00

DOMESTIC BEERS

(Choose Three)

*Budweiser, Bud Light, Coors Light,
Miller Lite, Yuengling*
Cash Bar \$5.00 | Hosted Bar \$4.50

PREMIUM SPIRITS

*Absolut Vodka, Beefeater Gin, Bacardi Silver Rum,
Cuervo 1800 Tequila, Canadian Club Whiskey,
Wild Turkey Bourbon, Dewar's Scotch
Captain Morgan, Malibu, Triple Sec*
Cash Bar \$8.50 | Hosted Bar \$8.00

SELECT HOUSE WINES

*"Sutter Home" Cabernet Sauvignon,
Merlot, Chardonnay, White Zinfandel,
Moscato, Pinot Noir*
Cash Bar \$6.50 | Hosted Bar \$6.00

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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