



Wedding Menus



Your Special Day

Dear Future Bride & Groom

The importance of your day is our prime concern, with the very finest facilities and the highest standards of service, we can make your wedding day everything you have ever hoped for and more.

Your menu can be custom designed to satisfy even the most refined gourmet. Our Culinary Team brings a wealth of experience from the finest hotels and personal touches that will make your wedding a guaranteed success.

We have valuable knowledge gained from years of wedding planning experience. This knowledge will help to ensure your wedding is memorable. A well planned wedding will help you relax and enjoy your day, without worrying about the little details.

We are committed to making your wedding a success and creating memories you will cherish for the rest of your lives together. Our team looks forward to meeting with you to tour our incredible facility. Contact our Wedding Planning Specialists at 1.705.238.5900 to set up an appointment to discuss your special day.





Plated Dinner



ENTRÉES

Char-Grilled AAA Tenderloin of Beef 8oz

Gratin Potatoes, White Cheddar
Market Vegetables
Madeira Port Wine & Shallot Reduction

\$54.95 per person

Slow Roasted Alberta Prime Rib of Beef 8oz

Gratin Potatoes, White Cheddar
Market Vegetables
Burgundy Wine Sauce & Cipollini Onions

\$44.95 per person

Maple Crusted Breast of Duck

Baby Red Bliss Chateau Potatoes
Market Vegetables
Chanterelle Mushroom Sauce

\$38.95 per person

Baked Fillet of Atlantic Salmon 7oz

Essence of Baby Fennel
Market Vegetables
Mango Salsa, Virgin Olive Oil

\$38.95 per person

Seared Fillet of Rainbow Trout

Saffron Basmati Rice, Cardamom & Star Anise
Market Vegetables
Pelee Island Chardonnay Sauce

\$38.95 per person

Citrus Marinated Supreme of Chicken

Wilted Greens, Oka Cheese
Gratin Potatoes
Market Vegetables
Bell Pepper Cream Sauce

\$38.95 per person

Vegetarian Phyllo Strudel

Julienne of Vegetables, Asian Essence
Saffron Basmati Rice
Thai Dipping Sauce

\$34.95 per person

SOUPS

Roasted Butternut Squash Soup

Cinnamon & Nutmeg Spiced Apples

Local Forest Mushroom Chowder

Plum Tomato & Red Pepper Bisque

Mediterranean Bean Soup

Chicken Vegetable & Alphabet Noodle Soup

SALADS

Cookstown Greens Salad

Slow Cooked Garlic Tomato Confit
Bacon, Crumbled Goat Cheese
Balsamic Vinaigrette

Caesar Salad

Hearts of Baby Red & Crisp Green Romaine
Herb Croutons, Bacon
Shaved Italian Reggiano Parmesan
House-made Caesar Dressing
Lemon Garnish

Beefsteak Tomato & Provolone Cheese Salad

Aged Balsamic & Virgin Olive Oil Drizzle
Sea Salt
Cookstown Herb Garnish

Baby Spinach Salad

Fresh Strawberries, Mandarin Orange Segments
Citrus Marinated Yellow Grape Tomato
Savory Pecans
Apple Cider Vinaigrette

DESSERTS

Fresh Baked Apple Crumble

Cinnamon Ice-cream
Bailey's Caramel Drizzle

Banana Cheesecake

Caramel Glaze, Chocolate Drizzle

Milk Chocolate Crème Brûlée

Mango Salsa, Bing Cherry Compote

Horn of Silence

Crispy Phyllo, Mascarpone Cream
Roasted Pistachio, Caramel Drizzle

Raspberry White Chocolate Terrine

Red Wine Reduction, Fruit Jerk

Dark Chocolate Fudge Cake

Dolce deLeche Ice-cream



Dinner Buffet



The Rama Royal Flush Dinner Buffet

(Minimum 50 people or surcharge applies)

Fresh Baked Rolls & Whipped Butter

Cold Selections

Caesar Salad (pre-mixed)

Romaine, Herb Croutons, Bacon
Reggiano Parmigiano

Cookstown Leaves, Shoots & Petals

Assorted Dressings & Vinaigrettes

Wild Rice & Roasted Sweet Potato Salad

Shallots, Virgin Olive Oil, Sea Salt, Fresh Tarragon

Under the Tuscan Sun Tomato Platter

Sun-dried Tomatoes, Provolone Cheese
Aged Balsamic & Virgin Olive Oil

Atlantic Smoked Salmon

Capers, Shaved Red Onions, Crème Fraîche

European & Canadian Cheese Board

Premium Crackers

Hot Selections

Chef Attended Carved Prime Cut Prime Rib of Beef

Au Jus, Sea Salt & Roasted Black Peppercorn Crust
Creamed Horseradish

Pork Tenderloin

Cremini Mushroom Sauce

Grilled Chicken, Aged Balsamic Cream Sauce

Saffron Basmati Rice

Seared Pickerel Fillets

Lemon Juice & Brown Butter Sauce

Paparedella Pasta Ribbons

Virgin Olive Oil, Fresh Herbs
Grated Parmesan Cheese

Roasted New Potatoes

Fresh Rosemary, Blended Oil

Market Vegetables

Dessert

Assorted Cakes & Squares

Warm Bread Pudding

Crème Anglaise

Freshly Brewed Coffee, Decaffeinated Coffee Specialty & Herbal Teas

\$55.95 per person

The Full House Dinner Buffet

(Minimum 50 people or surcharge applies)

**Crostini, Focaccia, Black Olive & Flat Bread
Whipped Butter**

Cold Selections

Cookstown Greens

Marinated Artichoke Hearts

Sun-dried Tomato, Italian, Greek Feta Vinaigrette

Panzanella - Italian Bread Salad

Roma Tomato, Red Onion, Crisp Red & Green Romaine
Focaccia Croutons, Fresh Basil, Virgin Olive Oil

Pasta Salad

Roasted Garlic, Roma Tomato, Shallots & Fresh Basil

House-made Sun-dried Vinaigrette

Antipasto Platter

Cured Meats, Prosciutto Ham, Mild Capocollo

Caper Berries, Roasted Peppers, Eggplant

Hot Selections

Braised Chicken Cacciatore

Fire Roasted Tomatoes, Pitted Olives

Hanger Steak Rossini

AAA Beef, Madeira Port Wine Sauce

Seared Orange Roughy Fillets

Brown Butter, Italian Parsley, Capers

Wild Mushroom Ravioli

Chardonnay Cream Sauce

Gratin Potatoes

Market Vegetables

Desserts

European Inspired Pastries

Frangelico Fruit Flan

Espresso Cheesecake

Petite Lemon Squares

Freshly Brewed Coffee, Decaffeinated Coffee Specialty & Herbal Teas

\$46.95 per person

Receptions



Hot Hors D' Oeuvres

(Passed or Buffet Style, minimum 1 dozen of each)

- Petite Beef Wellington
- Vegetable Empanada
- Tempura Shrimp, Thai Dipping Sauce
- Vegetable Spring Roll, Plum Sauce
- Buffalo Chicken Wings
- Dim Sum, Soy Dipping Sauce
(Choice of Vegetable, Pork or Seafood)
- Szechuan Duck Skewer
- Chicken Sesame Chopstick

\$27.95 per dozen

Cold Hors D' Oeuvres

(Passed or Buffet Style, minimum 1 dozen of each)

- Foie Gras & Roasted Red Pepper Canapé
- Fresh Boursin Cheese Canapé
- Yellow Fin Tuna Tartar Canapé
- Gruyère Cheese & English Cucumber Canapé
- Smoked Duck & Mango Chutney Canapé
- Salmon Rillettes Canapé
- Tenderloin of Beef & Creamed Horseradish Canapé

\$27.95 per dozen

Premium Hot Hors D' Oeuvres

(Passed or Buffet Style, minimum 4 dozen of each)

- Mini Kobe Beef Cheese Burgers
- Mini Sheppard's Pie

\$32.95 per dozen

RECEPTION SELECTIONS

Smoked Atlantic Salmon & Gravlax

Red Onion, Caperberry, Crème Fraîche, Baguette Toast
\$8.50 per person

European & Canadian Cheese

Roasted Nuts, Sun-dried Blueberries, Cranberries
Assorted Crackers
\$10.95 per person

Fresh Vegetable Crudités

Feta Cheese & Roasted Red Pepper Dip
Peppercorn Ranch Dip
\$4.25 per person

Assorted Finger Sandwiches

Ham, Smoked Turkey & Swiss Cheese
Egg Salad, English Cucumber & Cream Cheese
\$125.00 (90 pieces)

Mediterranean Bruschetta

Petite Baguette
\$3.95 per person

Feta Cheese & Sweet Pepper Spread

Baguette Toast
\$3.95 per person

Hummus with Grilled Pita Crisps

\$3.95 per person

Assorted Sushi

(Minimum 10 dozen)
\$32.95 per dozen



Chef Attended Stations

Rosemary & Thyme Crusted Roasted Tenderloin of Beef

Port Wine Reduction Sauce
Creamed Horseradish

\$250.00 (serves 20 people)

Marinated Whole Fillet of Atlantic Salmon

Fresh Dill, Saffron Rice, Chardonnay Sauce
wrapped in Buttery Pastry

\$225.00 (serves 15 people)

Sea Salt Crusted AAA Hip of Alberta Beef

Trio of Mustards, Creamed Horseradish & Beef Jus
Fresh Rolls

\$695.00 (serves 60 people)

Pasta Station

(Minimum 20 people or surcharge applies)

Chicken Tortellini, Cheese & Spinach Ravioli
or Wild Mushroom Ravioli (choose 2)

Sauce: Marinara, Chardonnay Wine & Sweet Pepper
or Creamy Alfredo (choose 2)

\$11.95 per person

Pad Thai Shrimp & Chicken

(Minimum 40 people or surcharge applies)

Shrimp & Chicken Seared in Peanut Oil
Rice Noodles, Tamarind Paste, Red Chili
Bean Sprouts, Roasted Peanuts, Garlic
Lime Juice & Cilantro

\$12.95 per person

Pad Thai Beef with Green Curry

(Minimum 40 people or surcharge applies)

Wok Seared Tenderloin of Beef
Peanut Oil, Onions, Garlic, Green Curry Paste
Coconut Milk, Lime Juice

\$11.95 per person

Chef Attended Stations can be added to your meal package at an additional cost.

About Casino Rama

Operating since July 31, 1996, Casino Rama is Ontario's only First Nations commercial casino. The Casino offers a complete entertainment experience with over 2,200 slot machines, more than 85 gaming tables, a variety of unique restaurants, a world-class 5,000 seat Entertainment Centre, and a 300-room all-suite, full-service hotel, featuring spa and health club facilities. Casino Rama is operated by Penn National Gaming, Inc.

Additional Hotel Features:

- Ability to provide adjoining rooms
- Two Exclusive Club Floors featuring upgraded guest rooms, added amenities, Club Lounge continental breakfast and serviced by a private elevator
- A variety of meeting space totaling 16,000 square feet that can accommodate groups from 10 to 800
- On-site audio visual services including overhead projectors, rear-screen projection and more
- Indoor pool, adult-only fitness facility, sauna, Jacuzzi, steam room and a garden deck located on the third level
- Luxurious full-service spa
- Great restaurants, some of which provide round-the-clock service
- 24-hour room service
- The Gathering Place fine retail shops including an art gallery, gift shop and clothing store
- At-your-service concierge and valet service catering to all our in-house guests

Accessible Room Features:

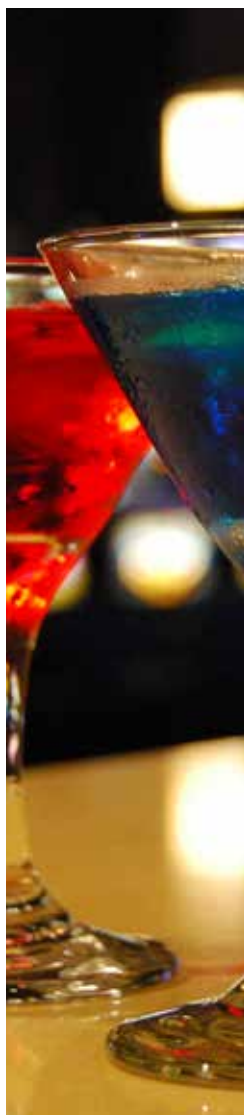
- Wider bathroom doorways
- Lower bathroom counters to accommodate wheelchairs
- Handle bars in showers and next to toilets
- Strobe fire and smoke detectors





Cash Bar

Liquor (Rum, Rye, Vodka & Gin 1oz)	\$6.25
Scotch 1oz	\$7.00
Liqueurs 1oz	\$7.50
Domestic Beer	\$6.00
Imported Beer	\$7.00
House Wine 5oz	\$7.25
Cooler	\$6.00
Cocktail (Caesar, Singapore Sling, Bloody Mary)	\$7.00
Liquor Punch (serves approximately 25 people)	\$90.00
Soft Drinks	\$1.48
Bottled Spring Water	\$1.60
Perrier	\$3.08
Fruit Punch (serves approximately 25 people)	\$45.00



Beverage prices are subject to 13% Ontario HST and a taxable service charge of 16% (11.5% gratuity and 4.5% administration) will be added to all Food and Beverage pricing.

Catering & Bar Services operate according to AGCO regulations. If sales are less than \$400.00 net consumption per bar; the costs of the Bartender & Cashier will be \$20.00 per hour for a minimum of three (3) hours.



TERMS & CONDITIONS



ACCOMMODATIONS

Check-in time is 4:00 p.m., check-out time is 11:00 a.m.

AGE OF MAJORITY

Guests must be nineteen (19) years of age or older to gain entrance to Casino Rama's gaming floor (and restaurants located on the gaming floor) and Entertainment Centre. Guests who appear under the age of twenty-five (25) must provide valid government-issued photo identification. Failure to provide proper identification will result in no admittance.

Individuals who are actively enrolled in the OLG's Self-Exclusion Program are not permitted on the premise.

AUDIO VISUAL

All audio-visual services are available through our in-house AV provider, which works within the Hotel. A rental list is available from our Sales & Catering Office.

BAGGAGE HANDLING

Organized luggage drop or pick up can be arranged with the Catering Department. A surcharge of \$5.00 plus 13% HST per person will apply to the Master Account.

BANNERS

Requests to hang banners and/or signs are subject to labour charges as follows: \$15.00 plus 13% HST per banner/sign. The Catering Department requires a minimum of 2 days' notice for scheduling. The Hotel Management must first approve all banners and signs posted in public areas of the hotel.

CANCELLATION POLICY

Cancellation of a confirmed reservation, resulting in a loss of revenue, will incur a cancellation charge.

CONFERENCE PLANNING

Each group is assigned a Catering Sales Manager to personally manage your conference or event. He or she will contact you prior to your event to arrange details.

DECORATIONS

All decorations must conform to city codes and fire ordinance rules. The Hotel will not permit affixing of anything to walls, floors or ceilings with nails, staples, tape or any other substance unless approved by management during planning. Open flames are strictly prohibited by order of the Fire Marshall. The use of confetti, sparklers or glitter is prohibited. Should materials be used on the premises a minimum of \$75.00 will be charged for clean-up. Any decorations not supplied by the Hotel must be removed at the conclusion of the event.

ENTERTAINMENT CHARGES

The Society of Composers, Authors and Music Publishers of Canada (SOCAN) is the Canadian copyright collective for the public performance of musical works. They administer the performing rights of composers, lyricists, songwriters and their publishers, and those of affiliated international societies by licensing the use of their music in Canada. The fees collected are distributed as royalties to SOCAN members and to affiliated performing rights societies throughout the world.

The following SOCAN fee will be charged to events with music to the Master Account:

# of Guests	Event without Dance	Event with Dance
Less than 100	\$20.56	\$41.13
101 - 300	\$29.56	\$59.17
301 - 500	\$61.69	\$123.38
500 +	\$87.40	\$174.79

Re:Sound is a Canadian not-for-profit music licensing company dedicated to obtaining fair compensation for artists and record companies for their performance rights. Re:Sound licenses recorded music for public performance and broadcast of their music in Canada. Events featuring any recorded music will have the applicable fee charged to the Master account.

# of Guests	Event without Dance	Event with Dance
Less than 100	\$9.25	\$18.51
101 - 300	\$13.30	\$26.63
301 - 500	\$27.76	\$55.52
500 +	\$39.33	\$78.66

FOOD AND BEVERAGE SERVICES

For all meal functions, the Catering Department must be notified of the guaranteed number of guests attending the function(s) by 12:00 Noon, three (3) days prior to the function date, (excluding weekends and holidays). Should no guarantee be received, the Hotel will prepare and charge for the original numbers quoted. The Hotel will bill for the guaranteed numbers or attendance, whichever is the greater. The Hotel will set for 5% above the guaranteed number upon your request, providing space permits. Meals will be prepared for the guaranteed number only. Additional meals above the guaranteed number may require substitution from confirmed menus. Please advise in advance of any people in your group who have food allergies. No food and beverage items may be removed from the function room.

The Alcohol & Gaming Commission of Ontario (AGCO) regulations prohibit the use of alcohol as prizes. ie. raffles, draws or silent auctions.

TERMS & CONDITIONS



FOOD AND BEVERAGE CONTINUED

At Casino Rama we pride ourselves on maintaining strict standards for Health & Safety, because of that Casino Rama will be the sole supplier of food and beverage, with the exception of wedding cakes. Storage and handling requirements must be organized through your Catering Sales Manager. Any other special items (i.e. food samples) must be approved by the Catering Department at least two (2) weeks prior to the event, and are subject to labour charges.

Banquet policy permits the service of alcoholic beverages from 11:00 a.m. to 1:00 a.m. Alcoholic beverages will only be served and consumed by adults, ages 19 and older. Catering and Bar Services operate according to A.G.C.O. regulations. For host and cash bars, should consumption fall below \$400.00, a bartender and cashier labour fee of \$20.00 per hour, per person, for a minimum of 3 hours will be applied.

FUNCTION ROOMS

Casino Rama would like you to have the best possible accommodations. Fluctuations in numbers of guests, set-up requirements, or time changes may occur and a move to a more suitable room may be necessary. The Hotel reserves the right to substitute comparable function space with or without notice.

Entertainment must cease by 1:00 a.m. in order that the function room is vacant by 1:30 a.m.

Personal effects and equipment must be removed from the function rooms at the end of the scheduled day unless reserved on a 24-hour basis. We reserve the right to inspect and control all private functions. Casino Rama is not responsible for damages to or loss of any articles left in the hotel prior to, during or following any function by the client or their guests. Special security arrangements may be made through our Catering Department.

Should there be a request for a change in room set-up, once the room has been set as per the Banquet Event Order (BEO), a labour charge will apply.

GIFT DROPS

Organized gift drops can be arranged with the Catering Department. A surcharge of \$2.00 plus 13% HST per room will apply to the Master Account. Due to AGCO regulations, alcoholic beverages may not be delivered.

HOSPITALITY SUITES

Private hospitality suites on guestroom floors are not permitted per Hotel Policy. Function rooms may be used if available. Food and beverage to be supplied by Casino Rama.

INTERNET AND PHONE SERVICE

High Speed Internet and individual phone lines are available in meeting rooms with seven (7) working days advance notice. Additional charges apply.

INVOICING PRIVILEGES AND DEPOSITS

For our new clients an application for invoicing privileges must be made at least 30 days prior to your event via the completion of a credit application (and approved by the Credit Manager). All personal events (i.e. weddings, birthdays, anniversaries, etc.,) must be pre-paid in full. New convention and corporate clients are required to pay a deposit equal to half of the total estimated revenue.

MEDIA POLICY

Cameras and recording devices of any kind are not permitted on the Casino floor. Bags and cases therefore may be inspected by Casino Rama Security for such items.

MENU AND MEETING PLANNING

In order to provide you with our best service, we ask you advise the Hotel of menu selection and final arrangements at least three (3) weeks prior to your function date. To ensure all requirements stated are agreed upon, we ask that the signed copy of the (Banquet Event Order's) BEO's be returned to the Catering Department seven (7) working days prior to the event.

PARKING

Parking is available and self-parking is complimentary. Charges apply for valet parking and charges will be posted to individual delegates unless alternate arrangements are made. Outstanding charges will be posted to the Master Account.

SHIPPING AND RECEIVING

Casino Rama does not maintain storage space. Storage of goods shipped prior to the event are subject to prior arrangements and space availability. Casino Rama does not accept liability for any loss or damage to goods stored before, during or after the conference.

TAXES AND GRATUITIES

Hotel accommodations are subject to 13% HST. Banquet Menu prices are subject to change without notice, however the Hotel will guarantee prices sixty (60) days prior to the function. A taxable Service Charge of 16% (11.5% gratuity and 4% administration) will be added to all Food and Beverage pricing, 13% HST on bedrooms, food, beverages - alcohol and non-alcohol, service charge and audio visual. Tax Exemption for Government or First Nation's organizations must be arranged prior to arrival. Please ensure your Catering Sales Manager is aware of your tax status.