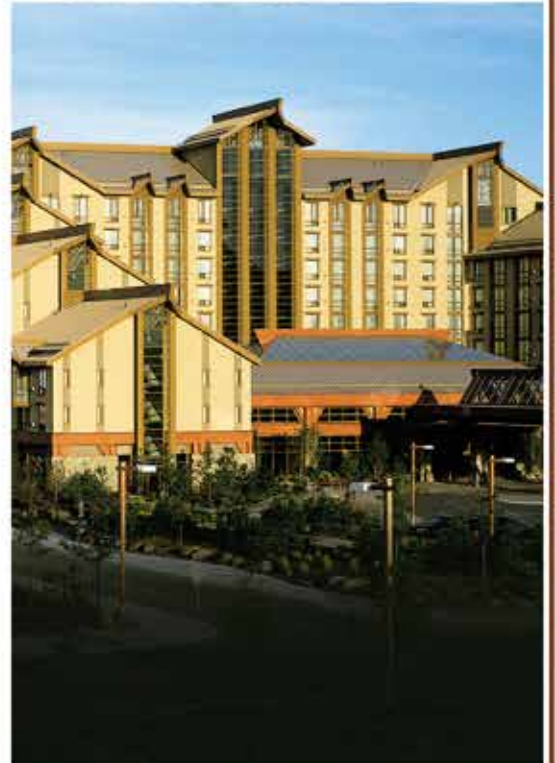


# BANQUET MENUS



[WWW.CASINORAMA.COM](http://WWW.CASINORAMA.COM) | 1-705-238-5900

# 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.



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# BREAKFAST

## PLATED

### Morning Glory Plated Breakfast

Selection of Fresh Fruit Juices  
Fresh Buttery Croissants  
Assorted Preserves, Jams & Butter  
Farm Fresh Scrambled Eggs  
Maple Smoked Bacon  
Golden Crisp Potato Cakes  
Freshly Brewed Coffee, Decaffeinated Coffee  
Specialty & Herbal Teas

*\$16.95 per person*

## BUFFET

### Continental Breakfast Buffet

Selection of Fresh Fruit Juices  
Basket of Assorted Petite Muffins  
Mini Fruit Danishes & Croissants  
Assorted Preserves, Jams & Butter  
Sliced Seasonal Fruit Platter  
Freshly Brewed Coffee, Decaffeinated Coffee  
Specialty & Herbal Teas

*\$13.95 per person*

### Sunrise Breakfast Buffet

*(Minimum 25 people or surcharge will apply)*

Selection of Fresh Fruit Juices  
Assorted Muffins & Fruit Filled Danishes  
Multi Grain & White Breads for Toasting  
Pantry Style Preserves & Whipped Butter  
Individual Fruit Yogurts  
Sliced Seasonal Fruit Platter  
Farm Fresh Scrambled Eggs, Two Cheeses & Scallions  
Breakfasts Sausage, Maple Smoked Bacon  
Home Fried Potatoes  
Buttermilk Pancakes, 100% Pure Ontario Maple Syrup  
**OR** Cranberry French Toast, Caramel Maple Sauce

Freshly Brewed Coffee, Decaffeinated Coffee  
Specialty & Herbal Teas

*\$19.95 per person*

## ADD TO YOUR BREAKFAST

### Farm Fresh Scrambled Eggs & Toast

*\$3.95 per person*

### Assorted Bagels, Cream Cheese & Butter

*\$3.95 per person*

### Fruit Yogurt Parfait with Granola

*\$3.95 per person*

### Chef Attended Waffle Griddle Station

Warm Fruit Sauce, Whipped Cream & Maple Syrup

*\$5.95 per person*

## CHEF ATTENDED CARVERY

*(Minimum 25 people or surcharge will apply)*

### Loin of Slow Roasted Peameal Bacon

Dijon Mustard, Grainy Mustard & Apple Sauce

*\$5.95 per person*

### Maple Glazed Ham (Bone-in)

Dijon Mustard, Grainy Mustard & Apple Sauce

*\$5.95 per person*

## CHEF ATTENDED OMELET STATION

*(Minimum 25 people or surcharge will apply)*

### (Made to Order)

Cheddar Cheese, Scallions, Honey Ham  
Mushrooms, Sweet Peppers & Tomatoes

*\$5.95 per person*

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



# BREAKS

## Mid-morning Refresher

Sliced Seasonal Fruit Platter  
Breakfast Pastries, Muffins & Danishes  
Preserves, Jams & Butter  
Assorted Fruit Juices  
Freshly Brewed Coffee, Decaffeinated Coffee  
Specialty & Herbal Teas

*\$9.95 per person*

## Mid-afternoon Refresher

Sliced Seasonal Fruit Platter  
Fresh Baked Cookies & Squares  
Assorted Soft Drinks  
Freshly Brewed Coffee, Decaffeinated Coffee  
Specialty & Herbal Teas

*\$9.95 per person*

## Sports Break

Individual Bags of Potato Chips  
Tortilla Chips & Salsa  
Warm Soft Pretzels & Mustard  
Fresh Baked Cookies  
Assorted Soft Drinks

*\$9.95 per person*

## Bannock Break

Fresh Baked Bannock Bread  
Blueberry Loaf  
Assorted Preserves, Jams & Butter  
Fresh Baked Cookies  
Sliced Seasonal Fruit Platter  
Freshly Brewed Coffee & Decaffeinated Coffee  
Specialty & Herbal Teas

*\$10.95 per person*

## Wellness in Life Break

Fresh Vegetable Crudités, Roasted Egg Plant Dip  
Sliced Seasonal Fruit Platter, Peach Yogurt Dip  
Assorted Dried Fruit  
Casino Rama House-made Granola Bars  
Freshly Brewed Coffee & Decaffeinated Coffee  
Specialty & Herbal Teas

*\$10.95 per person*

## Sunshine Break

French Pastries & Fresh Baked Scones  
Assorted Preserves, Jams & Butter  
Fresh Fruit Skewers, Yogurt Dipping Sauce  
Fresh Baked Walnut Fudge Brownies  
Fresh Baked Cookies  
Freshly Brewed Coffee & Decaffeinated Coffee  
Specialty & Herbal Teas

*\$12.95 per person*

## Summer Breeze Break

House-made Smoothies (choose 2):  
Blueberry, Banana, Pineapple, Strawberry  
Sliced Seasonal Fruit Platter & Fruit Yogurt Dip  
Fresh Baked Cookies  
Freshly Brewed Coffee, Decaffeinated Coffee  
Specialty & Herbal Teas

*\$14.95 per person*

## The Chocoholic Break

Fresh Baked Chocolate Chip Cookies  
Chocolate Dipped Strawberries  
Fresh Baked Walnut Fudge Brownies  
Individual Chocolate Milk  
Freshly Brewed Coffee & Decaffeinated Coffee  
Specialty & Herbal Teas

*\$14.95 per person*



## BREAKS: ADDITIONAL ITEMS

### Individual Bags of Potato Chips

*\$1.50 each*

### Potato Chips

*\$1.50 per person*

### Pretzels

*\$1.50 per person*

### Gourmet Mixed Nuts

*\$3.50 per person*

### Warm Jumbo Pretzel, Mustard

*\$2.50 per person*

### Assorted Chocolate Bars *(minimum 1 dozen)*

*\$1.75 each*

### Nachos with Jack & Cheddar Cheese Scallions & Salsa

*\$4.00 per person*

### Nachos with Jack & Cheddar Cheese Scallions, Salsa & Ground Sirloin

*\$5.50 per person*

### Assorted Ice Cream Bars & Drumsticks

*(minimum 1 dozen)*

*\$3.00 each*

## BEVERAGES

### Freshly Brewed Coffee, Decaffeinated Coffee Specialty & Herbal Teas

*\$1.75 per person*

### Hot Chocolate

*\$1.75 per person*

### Individual White Milk - 355ml

*\$2.50 each*

### Individual Chocolate Milk - 355ml

*\$2.75 each*

### Assorted Fruit Juices

*\$2.25 each*

### Assorted Soft Drinks - 355ml

*\$1.75 each*

### Chilled Natural Spring Water - 500ml

*\$1.50 each*

### Perrier Sparkling Water - 200ml

*\$3.00 each*





## BREAKS: ADDITIONAL ITEMS

### ENHANCEMENTS

**Assorted Bagels, Cream Cheese & Butter**

*\$3.95 each*

**Warm Sticky Cinnamon Buns**

*\$2.25 each*

**Mini Fruit Filled Danish Pastries**

*\$1.50 each*

**Fresh Baked Large Muffins**

*\$1.50 each*

**Fresh Baked Mini Muffins**

*\$0.75 each*

**French Buttery Croissants**

*\$1.75 each*

**Mini Croissants**

*\$1.00 each*

**Mini Chocolate Croissants**

*\$2.25 each*

**Fresh Baked Assorted Cookies**

*\$1.50 each*

**Assorted Squares & Brownies**

*\$2.25 each*

**Mini Cannoli** *(minimum 1 dozen)*

*\$2.25 each*

**Cranberry Scones**

*\$2.25 each*

**Sliced Loaves**

Banana, Sun-dried Cranberry, Blueberry & Orange  
Apple Walnut, Lemon & Sugar Glaze, Cranberry Walnut  
or Lemon Marble

*\$12.00 Loaf*

**Warm Maple Glazed Coffeecake**

*\$12.00 Loaf*

**Fresh Baked Bannock, Blueberry & Orange Preserves**

*\$2.25 each*

**Biscotti** *(minimum 1 dozen)*

*\$1.50 each*

**House-made Granola Bars**

*\$3.00 each*

**House-made Chocolate Dipped Granola Bars**

*\$3.25 each*

**Packaged Granola Bars**

*\$2.00 each*

**Assorted Doughnuts** *(minimum 1 dozen)*

*\$15.00 dozen*

**Chocolate Dipped Strawberries**

*\$1.50 each*

**Sliced Seasonal Fruit Platter**

*\$3.95 per person*

**Whole Fruit**

*\$1.25 each*

**Fruit Skewers, Yogurt Dipping Sauce**

*\$4.95 per person*

**Individual Assorted Yogurt**

*\$1.25 each*

**Individual Yogurt Parfaits**

*\$2.95 each*







# PLATED LUNCH

*Plated lunches are 3 courses - price is based on entrée selection.*

*Select one item from each category (entrées, starters, desserts)*

*All lunches are served with fresh rolls & butter, freshly brewed coffee decaffeinated coffee, specialty & herbal teas*

## ENTRÉES

### Grilled AAA Alberta Tenderloin 5oz

Pommes Gratin, Market Vegetables  
Merlot Reduction Sauce

*\$29.95 per person*

### Seared Pork Tenderloin Medallions 7oz

Roasted Garlic Mashed Potatoes  
Market Vegetables, Apple Cider Sauce

*\$28.95 per person*

### Marinated Fillet of Atlantic Salmon 7oz

Saffron Basmati Rice, English Peas  
Market Vegetables  
Chardonnay & Lime Sauce

*\$28.95 per person*

### Marinated Charbroiled Chicken Breast 8oz

Butter Poached Fingerling Potatoes, Market Vegetables  
Sweet Pepper & Chablis Cream Sauce

*\$26.95 per person*

### Fusilli Pasta, Grilled Venison Sausage

Garlic Toasted Baguette  
Sweet Pepper Sauce

*\$23.95 per person*

### Baked Brie in Phyllo Pastry

Caramelized Onions, Market Vegetables  
Red Currant Reduction

*\$23.95 per person*

## STARTERS

### Roasted Butternut Squash Soup

Caramelized Summer Squash, Thyme & Nutmeg

### Trio of Fresh Mushroom Soup

A Blend of Shitake, Oyster & Button Mushrooms

### Italian Vegetable Soup

Fresh Garden Vegetables, Select Beans & Fregola Pasta

### Plum Tomato & Buffalo Mozzarella Salad

Aged Balsamic Vinaigrette

### Traditional Caesar Salad

Bacon, Herb Croutons, Asiago Cheese & Lemon

### Cookstown Garden Green Salad

Young Leaves, Petals & Sprouts, Grape Tomatoes  
Seedless Cucumber, Sweet Red Onions  
Assorted Dressings

### Greek Village Salad

Sweet Peppers, Onions, Plum Tomatoes, Cucumber  
& Pitted Kalamata Olives  
Crumbled Feta Cheese, Oregano Vinaigrette

## DESSERTS

### Maple Crème Brûlée

Fresh Mixed Berries, Pistachio Biscotti

### Apple Crumble

Vanilla Bean Ice-Cream, Bailey's Caramel Drizzle

### New York Cheesecake

Raspberry Coulis

### Double Chocolate Torte

Vanilla Bean Ice-cream

### Layered Lemon White Chocolate Gâteau

Cointreau Marinated Berries



## PLATED LUNCH: EXPRESS

*Pre-selection is required – select one from each category*

### SALADS

#### Organic Garden Salad

Sundried Vinaigrette

#### Traditional Caesar Salad

Bacon, Herb Croutons, Asiago Cheese & Lemon

### SANDWICHES

#### Montreal Smoked Meat, Marble Rye

Grainy Mustard, Sauerkraut, Provolone Cheese

#### California Club Wrap

Chicken Breast, Applewood Smoked Bacon

Tomatoes, Lettuce, Mayonnaise

#### Roast Beef, Ciabatta Bun

Provolone Cheese, Dijon Mayo

### DESSERT

#### Family Platter of Assorted Cookies & Squares

*\$19.95 per person*



### Linen Packages

It's one stop shopping at Casino Rama as we offer linen packages to make your event look spectacular. Choose from tables cloths, napkins, and chair covers in many colours and styles. Ask your Hotel Sales and Catering Specialist for more information.

# LUNCH BUFFET

## The Market Café Lunch

*(Minimum 25 people or surcharge will apply)*

**Chef's Soup Du Jour Tureen, Crackers**

**Traditional Caesar Salad**

Bacon, Herb Croutons, Asiago Cheese & Lemon

**Crisp Vegetable Crudités**

Roasted Red Pepper & Feta Cheese Dip

**Queen Olives, Pickle Spears**

**Country Style Coleslaw, Chive Vinaigrette**

**Beefsteak Tomato & Mozzarella Cheese Platter**

Red Wine Vinegar, Fresh Basil & Virgin Olive Oil

**Pre-made Wraps and Sandwiches**

**Honey Ham Kaiser**

Cheddar Cheese, Dijon Mustard

**Smoked Turkey Club Wrap**

**Egg Salad Bunwich**

Leaf Lettuce

**Pastrami on Rye**

Swiss Cheese, Grainy Mustard

**Roasted Pepper Hummus Wrap**

**French Pastries, Fresh Baked Cookies**

**Assorted Cakes**

**Freshly Brewed Coffee, Decaffeinated Coffee**

**Specialty & Herbal Teas**

*\$20.95 per person*

## Ball Park 7th Inning Stretch

*(Minimum 20 people or surcharge will apply)*

**Beef Chili**

Crusty Baguette & Rolls, Whipped Butter

**Nachos**

Queso Cheese, Sour Cream & Salsa

**Ball Park Franks**

Mustard, Ketchup, Relish & Onions

**Meat Lovers Pizza**

**Vegetarian Pizza**

**Beer Nuts & Pretzels**

**Fresh Baked Chocolate Chip Cookies**

**Assorted Soft Drinks**

**Freshly Brewed Coffee, Decaffeinated Coffee**

**Specialty & Herbal Teas**

*\$20.95 per person*

## A Taste of Italy

*(Minimum 20 people or surcharge will apply)*

**Chef's Soup Du Jour Tureen, Crackers**

**Sun-dried Tomato & Oregano Focaccia Bread**  
Whipped Butter

**Classic Caesar Salad**

Parmesan, Lemons, Herb Croutons, Bacon

**Organic Garden Greens**

Balsamic & Italian Vinaigrettes, Ranch Dressing

**Prosciutto, Santagata Olives & Grilled Zucchini Platter**

**Meat Lovers Pizza**

**Vegetarian Pizza on Crusty Focaccia**

Sweet Pepper, Mushroom, Red Onion

**Penne Pasta, Tomato Vodka Cream Sauce**

**Chicken Scaloppini Marsala**

**Market Vegetables**

**Italian Chocolate Torte**

Raspberry Compote, Chantilly Cream

**Assorted French Pastries & Squares**

**Freshly Brewed Coffee, Decaffeinated Coffee**

**Specialty & Herbal Teas**

*\$22.95 per person*





# LUNCH BUFFET

## Hot Working Lunch

*(Minimum 20 people or surcharge will apply)*

**Chef's Soup Du Jour Tureen, Crackers**

**Garden Green Salad, Assorted Dressings & Vinaigrettes**

**Crisp Vegetable Crudités**

Roasted Red Pepper & Feta Cheese Dip

**Queen Olives, Pickle Spears**

**Roasted Vegetable Penne Pasta Salad**

Thai Vinaigrette

**Farmer Style Tomato Salad**

Roma Tomato, Green Pepper

Pitted Black Olives, Red Onion, Feta Cheese

Sherry Vinaigrette

**Bulid Your Own Hot Sandwiches**

**Montreal Smoked Deli Meat & Sauerkraut**

**AAA Roast Beef, Creamy Horseradish, Beef Gravy**

**BBQ Chicken**

**Kaiser Buns, Marble Rye, Crusty Rolls**

Dijon, Grainy & Regular Mustard

**Swiss Cheese, Cheddar Cheese, Leaf Lettuce**

Sliced Tomatoes, Red Onions

**Asian Vegetable Stir Fry**

Saffron Basmati Rice

**French Pastries**

**Fresh Baked Cookies**

**Assorted Cakes**

**Freshly Brewed Coffee, Decaffeinated Coffee**

**Specialty & Herbal Teas**

*\$22.95 per person*

## A Taste of the Mediterranean

*(Minimum 20 people or surcharge will apply)*

**Chef's Soup Du Jour Tureen, Crackers**

**Oregano Focaccia, Black Olive Boule, Flat Bread**  
Whipped Butter

**Hand Selected Organic Leaves**

Honey Dijon & Aged Balsamic Vinaigrette

**Greek Salad**

Peppers, Onion, Grape Tomato, Cucumber

Pitted Kalamata Olives, Feta Cheese

Oregano Scented Lemon Vinaigrette

**Roma Tomato & Provolone Cheese Platter**

Modena Oak Aged Balsamic Vinaigrette

**Curried Fusilli Pasta Salad, Wild Rice**

**Spanish Chicken**

Marinated in Spanish Paprika, Fresh Oregano

Garlic & Virgin Olive Oil

**Turmeric Infused Basmati Rice**

Cardamom & Star Anise

**Fresh Mushroom Ravioli**

Olive Oil, Fresh Herbs, Parmesan Cheese

**Roasted Vegetables**

**Baked Fillet of Pickerel**

Capers & Brown Butter

**Apple Strudel**

**Dark Chocolate Crème Brûlée**

**Freshly Brewed Coffee, Decaffeinated Coffee**

**Specialty & Herbal Teas**

*\$25.95 per person*





# LUNCH BUFFET

## A Taste from the Willow

*(Minimum 20 people or surcharge will apply)*

Wonton Soup, Shrimp Dumplings

Chinese Vegetarian Spring Roll

General Tao Golden Chicken

Sweet & Sour Pork

Szechwan Beef Stir Fry

Vegetable & Egg Fried Rice

Shanghai Noodles with Asian Vegetables

### Sauces

Hot Chili, Thai Plum, Soya,  
Sweet & Sour, Lemon & Honey Garlic

Coconut Cake

Butter Crisp Cookies

Almond Cookies

Fortune Cookies

Freshly Brewed Coffee, Decaffeinated Coffee

Specialty & Herbal Teas

*\$25.95 per person*

## The Dreamcatcher Lunch

*(Minimum 20 people or surcharge will apply)*

Seven Bean Soup, Crackers

Garden Green Salad

Strawberry Vinaigrette, Creamy Poppy Seed Dressing

Assorted Cured Meats

Queen Olives, Pickle Spears

Sweet Potato Salad with Wild Rice

Bacon & Aged Cheddar

Marinated Mushroom Salad

Fresh Herbs, Red Onions

Pow Wow Tacos

Fresh Baked Bannock Bread

Black Bean Chili, Diced Tomatoes, Shredded Lettuce

Cheddar & Jack Cheese, Diced Red Onions

Sour Cream & Salsa

Marinated Duck Skewers

Sunchoke, Sun-dried Cranberry Basmati Rice

Cedar Plank Salmon Fillets

Caramelized Yams with Pearl Barley

Pow Wow Short Cakes

Fresh Baked Bannock Bread, Whipped Cream,

Warm Fruit Sauce

Warm Apple Crisp

Whipped Cream

Sliced Seasonal Fresh Fruit Platter

Freshly Brewed Coffee, Decaffeinated Coffee

Specialty & Herbal Teas

*\$27.95 per person*





# PLATED DINNER

Plated dinners are 4 courses - price is based on entrée selection.

Select one item from each category (dinner entrées, soups, salads, desserts)

All dinners are served with fresh rolls & butter, freshly brewed coffee decaffeinated coffee, specialty & herbal teas

## 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, Cardamon & 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

### Breaded Supreme of Chicken

Mascarpone Cream Cheese, Fresh Herbs  
Saffron Basmati Rice  
Market Vegetables  
Cremini Mushroom 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 will apply)*

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 will apply)*

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

Bacon Wrapped Scallops

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

Asparagus Spears & Parma Ham

*\$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

Mini Po Boy Pork Sliders

*\$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 will apply)*

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 will apply)*

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 will apply)*

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
- Handrails 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.