RAMADA Hotel and Conference Center

Dear Bride-to-Be:

Thank You for your Interest in the RAMADA!

I'm including information for planning your wedding at the RAMADA. Our Event Management team is anxious to assist you in all of your needs. Planning a wedding can be a very arduous task but with our assistance it will be a well-planned, well-organized and memorable event!

Please look over the information and if you have any questions please don't hesitate to call. In order to reserve your date and time here at the RAMADA I will need the following:

- 1. The Room Rental to serve as deposit
- 2. A signed copy of the Rules and Regulations
- 3. A signed copy of the Event Contract
- 4. A signed copy of the Setup Contract
- 5. A credit card on file

I look forward to making this a delightful and beautiful event. If there is anything more I can do please let me know!

Sincerely,

Ramada Sales Team

salesteam@ramadapaintsville.com

www.ramadapaintsville.com

800-951-4242 or 606-789-4242

RULES AND REGULATIONS

Weddings and Receptions

- 1. **CONTACT**: One person will be designated as a contact that will give all requests to management.
- 2. **DECORATING:** May be done the evening prior to the wedding or after rehearsal until 11pm, providing there are no functions in progress. Pins, all types of tape, pushpins, tacks, etc. are not to be used in the ballroom.
- 3. **DEPOSIT:** A Non-refundable Deposit is due on the Date of Reservation with a signed contract with the RAMADA. All Contracts and papers corresponding with your wedding must be signed and on file prior to the rehearsal evening.
- 4. **PAYMENTS**: All additions and/or changes to your function, including food, must be made a week prior to the function date. The entire payment must be paid in advance. Your portfolio must show a zero balance on Monday prior to your wedding. Any additions/replenishments added on the evening of the Wedding/Reception must be paid at the end of the event.
- 5. **SECURITY:** RAMADA reserves all rights to refuse service to any person for any reason. At the discretion of the hotel, the RAMADA reserves the right to stop any function in progress prior to the contracted end time.

The RAMADA reserves all rights to remove guests for any reason that we see fit. The RAMADA reserves rights to cease DJ performance if volume does NOT remain respectful of hotel guests.

Regardless of the reason your event may be cancelled, your deposit is non-refundable.

6. **RESPONSIBILITIES:** The Wedding Contact will be responsible for: All wedding gifts, Personal Wedding Accessories/Decorations, All Live Floral Arrangements, contacting a Wedding Cake Specialist, Wedding Coordinator, Limo Driver, Photographer, as well as any Delivery/Pick-up of said items and ARE NOT the responsibility of the RAMADA.

Signature		
Date	-	

I have read and understand all of the above rules.

WEDDING SERVICES PROVIDED BY

Ramada

- 1. Table & Chairs
- 2. Table Cloths (Choice of Color: Red, White, Hunter Green, Royal Blue, Sand and Black)
- 3. Food & Beverage Setup, Service, Cleanup
- 4. Table Skirting with Starlight's for food, Gift, Head Table and Cake Table
- 5. Sections of Tall lattice Wedding Wall Decorated with Lights & Draping
- 6. Optional Stage for Ceremony
- 7. Table Centerpieces @ additional charge Choice of: Hurricane Globes & Pillar Candle on Mirror Tile & Crystal Stones
- 8. White Tulle & Lights Down Spiral Staircase-ONLY

Note: We DO NOT Decorate the 2nd or 3rd floor Railings with Lights & Tulle

9. Napkin Setup: Choice of Color:

(Red, White, Ivory, Hunter Green, Purple, Yellow, Royal Blue, Pink, sand, Black, Silver, Brown And Burgundy)

- 10. PA System and Microphone Setup
- 11. Chair Covers @ additional charge Choice of Color: (White, Black and Cream)
- 12. Lamp Posts Decorated with Lights & Tulle

Wedding Services NOT provided by RAMADA

- 1. DJ Service/Music for Ceremony * NOTE: DJ music MUST remain respectful of hotel guests-If RAMADA staff requests music be turned off 3x's the DJ WILL be asked to cease music production
- 2. Photographer
- 3. Limousine or Driver
- 4. Wedding Cake
- 5. Wedding coordinator
- 6. Live Flowers
- 7. RAMADA Staff is NOT responsible for Running Wedding Rehearsal or Ceremony
- RAMADA is NOT responsible for any damages to wedding accessories/decorations left out prior to or after Wedding Ceremony/Reception
- 9. RAMADA is NOT responsible for placement of wedding accessories/decorations
- 10. All decorating and setup will begin the morning of the event

DELUXE WEDDING SETUP & FACILITY FEES

For Wedding Ceremony and Reception Brides Can Choose From:

Beautiful Garden Atrium, Grand Argand Ballroom or the New Orleans Style Gazebo

Package includes Set-up & Facility Fees for Wedding and / or Reception

Set-up for Ceremony Includes:

Risers with Skirting, Hotel PA System, Decorative Standing Podium

and Lapel Microphone for Minister

Decorative Wedding Wall

Seating to Accommodate 400 Guests

Set-up for Reception Includes:

Skirting and Star lights for Head Table, Wedding Cake table,

Grooms Cake Table, Guest book Table, Gift Table and Memory Table

Special Set-UP for:

Hors D'oeuvres, Private Buffet, Five Star Sit Down Banquet Service,

Deluxe Beverage Station, Punch, Head Table, Choice of Folded Linen Napkins,

Risers for Live Entertainment, (20'x20' Dance Floor in Grand Ballroom), Adjustable Lighting,

TV/DVD for Videos and 8'x10' Screen for LCD Projection,

Wait Staff serves in Tuxedo Formals, Clean Up of Facility

Complimentary 1-Hour Scheduled Rehearsal

Guest Room Night Before (storing materials only) and Day of Event for Bride to Dress in

Guest Room for Groom to Dress in day of event

Price:

For Grand Argand Ballroom & Garden Atrium \$1600

New Orleans Style Gazebo & Grand Ballroom \$1200

New Orleans Style Gazebo & Grand Atrium \$1200

Beautiful Garden Atrium \$1000

Grand Argand Ballroom \$1000

ADDITIONAL OPTIONS RENTAL FEES

QUALITY CHAIR COVERS

WHITE, CREAM and BLACK \$1.00 EACH

ORGANZA CHAIR SASHES

VARIETY of COLORS

\$1.00 EACH

Organza's are a translucent (sheer) with a faint metallic Sheen that sparkles in the light.

SATIN CHAIR SASHES

VARIETY of COLORS

\$1.00 each

Satin has a magnificent shine, and has great versatility.

TABLE CENTERPIECES

\$5.00 per table

Variety of Crystal Vases, Mirror tiles, Candles, Silk flowers, Crystal Stones and Charger Plates.

Brides Choice Of Set Up

ORSD'OEUVRES

MEATBALLS

Italian Meatballs (Marinara or BBQ Sauce)

SEAFOOD

Chilled Jumbo Shrimp w/Tangy Cocktail Sauce **Breaded Shrimp** w/Tangy Cocktail Sauce Crab Cakes

CHICKEN

Boneless Wings (Spicy-BBQ-Buffalo-Plain) Bone In Wings (Spicy-BBQ-Buffalo-Plain) Breaded Chicken Fingers w/Honey Mustard or BBQ

CHILLED

Ham Roll Ups w/flavored Cream Cheese Fresh Veggie Tray w/Ranch Dip Fresh Fruit Tray (Seasonal) w/Creamy Fruit Dip Fruit Ball w/ Graham Crackers Fresh Fruit & Cheese Kabobs Cheese Ball w/ Assorted Crackers Chicken Salad Croissants Spinach Artichoke Dip (In a Bread Bowl) Fruit Pizza / Veggie Pizza

Pin Wheel Wraps (Turkey or Ham) Assorted Cubed Cheese & Cracker Tray Assorted Finger Sandwiches (Chicken Salad, Ham Salad, Pimento Cheese, Tuna Salad) Celery Wedges W/Herb Cream Cheese Filling Angel Eggs Macaroni Salad Rotini Salad Zesty Potato Salad Pineapple Chicken Salad

HEATED

Angel Biscuits w/Country or City Ham Egg Rolls w/Sweet & Sour Sauce Deep Fried Breaded Mushrooms w/Marinara Dip Sea Food Stuffed Mushrooms Broccoli Cheese Bits

Jalapeno Hot or Mild Poppers Mozzarella Cheese Sticks Cocktail Franks in BBQ Sauce Franks In A Blanket Spinach Artichoke Dip w/ Tortilla Chips

ELABORATE EXTRAS

Fruit Table Colossal Variety Of

assorted Fresh Fruits

Served With Creamy fruit Dips

(Seasonal)

Carving Station

Top Round Roast Beef, Black Oak Ham or Prime Rib

Fiesta Table Nacho Cheese Fountain Ringed W/Nacho Chips & Tortilla Shells Jalapenos, Diced Tomatoes, Lettuce, Sour Cream, Shredded Cheese, Chili Peppers,

Served with Assorted Toppings

Mashed Potato Bar Whipped Idaho Or Sweet Potatoes

Salsa, Mexican Rice, Taco Beef.

Chips-n-Dip

Nachos-n-Cheese

Nachos-n-Salsa

Vegetable Table Colossal Variety of Fresh Vegetables Served with Ranch Fountain

<u>ASSORTED</u>

12" Pizzas (Choice of Toppings) Cheesecake Bites (Choice of Dip) Chex Mix

Chocolate Fountain Table Milk or White Chocolate Fountain Ringed With Fresh Fruit Angel Food Cake, Pretzel Sticks, Rice Crispy Treats & Creamy Fruit Dip

Elaborate Bread Table Assorted Array of Fresh Baked Bread

> **Petit Fours** Party Mints **Pretzels**

ELABORATE EXTRAS

FIESTA TABLE

Served from a Flowing Cheese Fountain
Ringed with Assorted Nacho Chips & Tortilla Shells
Includes Diced Tomatoes, Jalapeño Peppers
Shredded Lettuce, Refried Beans, Sour Cream
Taco Seasoned Beef, Salsa & Shredded Cheese
\$300.00

FRESH FRUIT TABLE

Colossal Variety of Assorted Fresh Fruits (Seasonal)
Prepared & served with
Creamy Fruit Dip
\$475.00

Vegetable Table

Colossal Variety of Fresh Vegetables
Served with Ranch Fountain
\$350.00

Chocolate Fountain Table

Assorted Fresh Prepared Fruit
Ringed around a Colossal Chocolate Fountain
Choose Milk Chocolate or White Chocolate
Also includes
Angel Food Cake, Rice Crispy Treats & Pretzels
\$300.00

Carving Station

Top Round Roast Beef, Black Oak Ham or Prime Rib Serves up to 50pp

Price Depending on Your Choice

Elaborate Bread Table

Assorted Array of Fresh Baked Bread Minimum of 50pp

\$1.50 per person

Mashed Potato Bar

Whipped Idaho or Sweet Potatoes with Assorted Toppings \$2.50 per person Both \$5.00 per person

FIVE STAR ENTRÉE'S

STEAK

(12oz) Prime Rib (minimum of 12 guests) Served with Natural Au Jus

(12oz) Rib-Eye

(8oz) Sirloin

PORK

Bacon Wrapped Pork Fillet Baby Back BBQ Ribs 1/2 Rack of Meaty BBQ Ribs

CHICKEN

Chicken Breast Lombardy

Chicken Cordon Bleu Served Grilled or Breaded

Baked Chicken on Wild Rice

SEAFOOD

Salmon Fillets on Wild Rice 5oz. Fillets Pan Sautéed

Icelandic White Cod Fish Served w/ Hushpuppies

Fried Shrimp 10— Piece Breaded Fantail Shrimp

Mahi Mahi w/pineapple salsa

PASTA

Fettuccine Alfredo Creamy House Alfredo Sauce w/ Steamed Broccoli Add Chicken or Shrimp

Lasagna

Layers of Pasta, Meat Sauce and Four Cheeses

Vegetarian Lasagna Layers of Pasta Marinara Sauce and Four Cheeses

All Pasta's Served With
Dinner Salad, Garlic Bread, Five-Star Dessert
& Beverage of Choice

All Entrée's Served With
Choice of One-Sides, Dinner Salad Or Cold Slaw, Homemade Rolls,
Five-Star Dessert & Beverage of Choice
Plated and Served by Event Banquet Staff
All Menu Prices Subject to 18% Gratuity and 9% Sales Tax

DESSERT MENU

FIVE STAR DESSERTS

New York Style Cheesecake

With Strawberry, Blueberry or Carmel Topping



Boston Crème

Bundt Cake Topped with chocolate



Signature Chocolate

Bundt Cake with chocolate ganache



Vanilla Bean Cake

Bundt Cake with raspberry flavor



Caramel Pecan

Bundt Cake



Smore's

Bundt Cake



Plated and Served by Event Banquet Staff All Menu Prices Subject to 18% Gratuity and 9% Sales Tax

DINNER MENU

CHOICE OF 1, 2, or 3 ENTRÉE'S

Special Recipe Breaded Fish w/Hush Puppies
Top Round of Roast Beef w/Gravy
Baked Ham w/Pineapple or Raisin Sauce
Roasted Turkey w/Cornbread Dressing and Gravy
Tender Baked Chicken on a Bed of Rice
Country Fried Steak and Gravy

Southern Fried Chicken w/Homemade Gravy
Cheddar Chicken
Old Fashion Chicken-n-Dumplin's
Sauerkraut and Franks
Breaded Tender Pork Chops
Pork Tenderloin
Smothered Chicken

CHOICE OF 2 or 3 SIDES

Creamy Whipped Potatoes
Country Green Beans w/Ham
Stir Fry Vegetables
(Broccoli, Green Beans, Carrots, mushrooms)
Garden Blend (Long Grain Rice w/Small Vegetables)
Baby Bakers (Oven Brown Potatoes)
Broccoli Casserole

Scalloped Potatoes
Glazed Baby Carrots
Broccoli Spears w/Lemon Butter or Cheese Sauce
Macaroni w/Creamy Cheese Sauce or Stewed Tomatoes
Buttered Whole Kernel Corn
Corn on the Cob
Sugar Snap Peas

ALL BUFFETS INCLUDE:

Fresh Garden Salad
Assorted Desserts
Jumbo Homemade Yeast Rolls & Butter
And Choice of:
Coffee, Iced Tea, Pepsi, Diet Pepsi, Iced Water

*Served Buffet Style for Groups of 30 or more *Served as a Plated Meal at additional cost

BEVERAGE STATION

BEVERAGE

Based on \$1.00 per guest
Includes: Coffee (Regular & Decaf)
Assorted Pepsi Products
Ice Tea and Pitchers of Ice Water
Price also includes:
Ice, Cups, Napkins, Stirs, Straws, Sweetener,
Creamer and Lemon Wedges

Any additional added at regular menu prices
Coffee @ \$15.00 per pot
Soft Drinks @ \$5.00 per 2-liter
Ice Tea @ \$5.00 per pitcher
Ice Tea @ \$25.00 per Urn

BEER BAR SET UP

\$125.00 Beer @ \$3.00 each Keg @ \$250.00 each

BEER & WINE BAR SET UP

\$150.00 Beer @ \$3.00 each Wine by the Glass @ \$5.00 each

<u>DELUXE BAR SET UP</u>

\$250.00
Beer @ \$3.00 each
Wine by the Glass @ \$5.00 each
Cocktails @ \$6.50 each
Mixed Drinks @ \$5.50 each

All Alcoholic Beverages include Bartender and complete set up Gratuity, Sales Tax and Alcohol Tax will be added to any Bar Setup

Gratuity and Sales Tax only will be added to all Beverages

Gazebo Wedding/RECEPTION

Our Gazebo Wedding & Reception Is Designed To Serve Approximately 40 Guests.

HORSD'OEUVRES MENU

Cheese Ball & Assorted Crackers
Fresh Fruit Tray & Creamy Fruit Dip
Assorted Finger Sandwich
Cocktail Franks in BBQ Sauce
Crispy Chicken Fingers
with Honey Mustard Sauce & Ranch Dip

BEVERAGE STATION

Coffee Soft Drinks Water

GAZEBO RENTAL SPACE:

Setup for 40pp on Round Tables with Chair Covers, Sashes and Centerpieces

PACKAGE PRICE: \$950.00

A LIGHT AFFAIR

This Package Is Designed For A More Casual & Moderate Reception.

It Is Designed For Approximately 50-75 Guests.

"A Light Affair" Is Perfect For Your Early Afternoon Wedding & Reception.

HORSD'OEUVRES MENU

Assorted Finger Sandwiches

Fruit Ball & Graham Crackers

Fresh Fruit Tray & Creamy Fruit Dip

Fresh Vegetable Tray & Veggie Dip

Cubed Cheese & Assorted Cracker Tray

Cheese Ball & Assorted Cracker Tray

Mozzarella Cheese Sticks

Cocktail Franks in BBQ Sauce

Italian Meatballs (Marinara Sauce or BBQ Sauce)

BEVERAGE STATION

Coffee

Soft Drinks

Water

PACKAGE PRICE:

\$1200.00

A Deluxe RECEPTION

Our Grand Reception Is Designed To Serve Approximately 75-125 Guests. Your Guests Will Be Offered A Large Arrangement Of Horsd'oeuvres.

HORSD'OEUVRES MENU

Jumbo Chicken Salad Croissants
Fruit Ball & Graham Crackers
Fresh Fruit Tray & Creamy Fruit Dip
Fresh Vegetable Tray & Veggie Dip
Cubed Cheese & Assorted Cracker Tray
Mozzarella Cheese Sticks
Cocktail Franks in BBQ Sauce
Italian Meatballs (Marinara or BBQ Sauce)
Silver Dollar Biscuits with City Ham
Crispy Chicken Fingers & Honey Mustard Sauce
Spinach & Artichoke Dip & Tortilla Chips

BEVERAGE STATION

Coffee Soft Drinks Water

PACKAGE PRICE:

\$1,700.00

A Grand RECEPTION

Our Deluxe Reception Is Designed To Serve Approximately 125-200 Guests. Your Guests Will Be Offered A Large Arrangement Of Horsd'oeuvres.

HORSD'OEUVRES MENU

Chocolate Fountain Table Jumbo Chicken Salad Croissants Fruit Ball & Graham Crackers Fresh Fruit Tray & Creamy Fruit Dip Fresh Vegetable Tray & Veggie Dip Cubed Cheese & Assorted Cracker Tray **Assorted Finger Sandwiches** Ham Roll-Ups Mozzarella Cheese Sticks Cocktail Franks in BBQ Sauce Italian Meatballs (Marinara or BBQ Sauce) Silver Dollar Biscuits with City Ham Crispy Chicken Fingers & Honey Mustard Sauce Spinach & Artichoke Dip & Tortilla Chips Jalapeno Hot Poppers Fiesta Table

BEVERAGE STATION

Coffee Soft Drinks Water

PACKAGE PRICE:

\$2,999.00