

Ramada By Wyndham

Banquet & Conference Center

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Glendale Heights, IL 60139

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Package 1) Luxury wedding package starting @ \$55pp

- » Complimentary space available for ceremony
- » Bridal suite for bride to get ready in
- » 7 hour event time that includes
- » 5 hour premium open bar with custom drink designs for your event.
- » Wine on all tables along with champagne on all tables with champagne toasts for all your guests.
- » Custom Desert table
- » Custom fresh fruit table
- » Ice sculpture
- » Butler served Hors d'oeuvres
- » 3 Hors d'oeuvres
- » 4 course meal-soup, salad, main vegetable, starch
- » Custom made cake
- your choice of
- » Fresh flower centerpieces on each table
- 12 uplights on wall
- » Custom Table linens and chair covers with sashes your choice of color
- » Complimentary Luxury suite for bride and groom
- » Complimentary Bridal Suite
- » one complimentary room for guest of your choice.
- » Special rates for guests staying in hotel and much more to your request.

Package 2) Deluxe wedding package starting at \$39.99

This includes

- » Complimentary space available for ceremony
- » Bridal suite for bride to get ready in
- » 6 hour event time that includes
- » 4 hour premium open bar with custom drink designs for your event.
- » Wine on all tables along with champagne on all tables with champagne toasts for all your guests.
- » Soup, salad, starch, vegetable custom choice of main entree
- » Custom made cake
- » Chair cover and bow tie

- » *Fresh flower centerpieces on each table*
- » *Custom Table linens and table napkins*
- » *Complimentary Luxury suite for bride and groom*
- » *Special rates for guests staying in hotel and much more to your request.*

Package 3) Basic wedding \$29.99pp

- This includes
- 6 hour event time*
- Family style dinner soup salad, vegetable, starch and main dish or 3 hour open Bar*
- Table covers and table napkins color of your choice*
- Wait staff service*
- House decorations*
- Chair cover and bow tie*
- House centerpieces*
- Stage*
- Candles on tables*
- Bridal suite*
- Guest room for one night.*
- Water and soft drink on all tables.*

Package 4) Hall rental @ \$19.99 per person

- 6 Hour event time*
- Chair cover and bow tie*
- uplights*
- Wait staff*
- House centerpieces*
- Stage*
- House Decorations*
- Candles on tables*
- Soft drinks*
- Table linen*
- China and Flatware*
- Complimentary suite*

Hors D'oeuvres

- | | |
|--|--|
| <i>*Crab Claws with Cocktail Sauce</i>
50pc - | <i>Teriyaki Chicken Skewers</i>
50pc - |
| <i>Pinwheel Sandwiches</i>
50pc - | <i>Miniature Roast Beef & Horseradish Sandwiches</i>
48pc - |
| <i>Grilled Chicken & Portabella Quesadillas</i>
50pc - | <i>*Baked Clams</i>
50pc - |
| <i>Crustini Bar</i> | <i>*Whole Smoked Salmon or Trout</i> |
| <i>Grilled Mini Rubin Sandwich</i>
50pc - | <i>*Miniature Beef Wellingtons w/ Béarnaise Sauce</i>
100pc - |
| <i>Miniature Crab Cakes</i>
50pc - | <i>*Jumbo Shrimp Cocktail</i>
50pc - |
| <i>Grilled Mini Turkey Rubin Sandwich</i>
50pc - | <i>Sautéed Stuffed Mushrooms with Crabmeat</i>
100pc - |
| <i>Chipotle Rock Shrimp Canapé</i>
50pc - | <i>Chestnuts Wrapped in Bacon</i>
100pc - |
| <i>Roasted Red Pepper & Goat Cheese Crustini</i>
50pc - | <i>Traditional Deviled Eggs</i>
50pc - |
| <i>Apricot Brie Pastry</i> | <i>Egg Rolls</i>
50pc - |
| <i>Dry Rubbed Pork Back Ribs</i>
50pc - | <i>Buffalo Chicken Wings</i>
75pc - |
| <i>Garden Vegetable Tray</i> | |

Hors D'oeuvres

Smoked And Fresh Sausage

Stuffed Pastry Puffs
50pc - \$44

**Frenched Petite Lamb Chops*
64pc -

Artichoke Dip

Cherry Tomatoes Stuffed
75pc -

Meatballs
50pc -

Cheese Tray with Crackers

Carved Watermelon Basket

Vesuvio Style Chicken wings & Drumlets
75pc -

Red Potatoes Skins Chorizo
50pc -

Chipotle Deviled Eggs
50pc -
Fresh Fruit Tray

Mini Tacitos
50pc -

Crab Rangoon
50pc -

Mushroom Pouch
50pc -

Mini Quiche Lorraine
50pc -

Anti Pasta Tray

Guacamole and Salsa

Spinach Croquets
50pc -

Mozzarella Sticks
50pc -

Salami Cornucopias
75pc -

Italian Sausage in Red Sauce

Choose Three - \$4.25pp

Choose Five - \$6.50pp

Butler Service

**Choice can only be made by Tray*

Trays serve 45-50 people unless number of pieces is noted

Soups

Cream of Broccoli

Potato Leek Soup

Minestrone Soup

Tomato Bisque

French Onion

Turkey Wild Rice

Black Bean

Chicken Rene

Gazpacho

Sautéed Tortellini

Petite Fruit Cup

Salads

Spinach Salad

Garden Salad

Traditional Caesar Salad

Light Caesar Salad

Wedge Lettuce Salad

California Salad

Gorgonzola Salad

Choose One Item Per Category
All dinners include coffee or tea

Starches

Baked Potato with Butter

Whipped Potato

Double Baked Potato

Vesuvio Potato

Oven Roasted Red Potatoes

Angel Hair Olio

Dilled Red Potatoes

Duchess Potato

Wild Rice

Rice Pilaf

Orzo

Risotto Milanese

Vegetables

Roasted Carrots Rosemary

Green Bean Almondine

Fresh Green Beans & Carrots

Stir Fried Vegetables

Steamed Broccoli

Old Fashioned Peas & Carrots

Roasted Corn and Peppers

Roasted Brussel Sprouts

Choose One Item Per Category

All dinners include coffee or Tea

Chicken Entrees

Chicken Coq Au Vin

Breast of Chicken with a Red Wine, Mushroom, Scallion Sauce

Chicken Marsala

Boneless Breast of Chicken with Sweet Marsala Wine and Mushroom Sauce

Chicken Oscar

Breast of Chicken Topped with Crab Meat and Asparagus Spears Dressed in Hollandaise Sauce

Chicken Capon

Boneless Breast of Chicken Stuffed with a Walnut Dressing and Traditional Chicken Gravy

Chicken Wellington

Stuffed Breast of Chicken with Bread Celery Dressing and Wrapped in Delicate Pastry dough served with Roasted Chicken Gravy

Chicken Breast Champagne

Served in a Delicate Asti Champagne Sauce with Tomatoes and Mushrooms

Chicken Piccata

Breast of Chicken with light Lemon Caper Wine Sauce

Chicken Rosemary

Breast of Chicken Served with a White Rosemary Sauce Finished with French Cognac

Chicken Kabob (2)

Teriyaki Marinated Chicken with Onions, Peppers, Pineapple and Mushrooms Skewered and Grilled

Chicken Breast Dijon

Breast of Chicken with Dijon Mustard Cream Sauce

Chicken Athena

Breast of Chicken with Lemon Garlic Herb Sauce garnished with Kalamata olives

Beef Entrees

Beef Wellington

Center Cut of Filet topped with
Duxell Plate Wrapped in Pastry
Served with Madeira Wine
Sauce
\$+3

Traditional Filet Mignon

8oz Filet of Beef Grilled with
Bordelaise Sauce
\$+6

London Broil

Broiled Lean Shin Sliced Beef
with Mushroom Bordelaise
Sauce

Chateaubriand

Broiled Hole Tenderloin of Beef
Sliced and Served with
Artichoke Hearts and Béarnaise
Sauce
\$+3

Steak Diane

Butter Fried Filet of Beef Pan
Fried and Served with a
Mushroom Dijon Sauce
\$+1

New York Strip Steak

Grilled Loin Steak with Fried
Onions and Aju
\$+1

Prime Rib Aju

Slow Roasted Rib Roast Sliced
and Served with a Natural Aju
Sauce
\$+3

Beef Kabob (2)

Teriyaki Marinated Sirloin with
Onions, Peppers, Pineapple
and Mushrooms Skewered and
Grilled

Lamb and Pork

Lamb Chop Vesuvio

Two T-Bone Lamb Chops
Seared with Italian Herbs and a
Natural Aju with Lemon and
Olive Oil

Rack of Lamb

½ Rack of Tender Loin of Lamb
with Goat Cheese Crust
\$+4

Apple Bourbon Pork Chop

Grilled Center Cut Pork Chop
with Apple Bourbon Glaze and
Apple Chutney

Traditional Roast Pork & Dumplings

Roast Pork Loin Medallions on
top of German Dumpling with
Pan Gravy

Seafood

Shrimp De Jonghe

*Jumbo Gulf Shrimp Broiled with
our De Jonghe Butter
\$+3*

Orange Roughy De Jonghe

*Filet of Roughy Broiled with Our
De Jonghe Butter
\$+1*

Mango Shrimp Skewer

*Mango Marinated and Grilled
Shrimp served with Mango
Salsa
\$+3*

Garlic Scallops

*Pan Seared Diver Scallops
Topped with a Garlic Aioli and
Broiled
\$+2*

Ahi Tuna Steak

*Black and White Sesame
Crusted Ahi Tuna with Teriyaki
Sauce
\$2*

Salmon Vesuvio

*Italian Herb Crusted Filet of
Salmon with Lemon & Olive Oil
Sauce
\$*

Lobster Tail

*Cold Water Tail Broiled and
served with Clarified Butter
Market Price*

Filet of Salmon

*Grilled Filet of Salmon with our
Dill Cream Sauce
\$*

Coconut Shrimp

*Sweet Shrimp in our Coconut Breading
Fried Golden Brown with a Mango
Sauce
\$+3*

Family Style

Choose one From Each Section

Main Entrees

Roast Beef

Thin Sliced Sirloin of Beef with Traditional Gravy
Or

Roast Pork Loin

Loin of Pork Sliced and Served with Pan Gravy

Chicken

All Chicken is Bone-In Assorted Pieces (leg, thigh, breast, wing)
House Baked Chicken, Lemon-Herb Chicken, House Fried Chicken, or
Cajun Baked Chicken

Mostaccioli with Choice of Sauce

Meat Sauce, Marinara Sauce, Pesto, or Alfredo

Vegetable

(Choose One)

Roasted Carrots Rosemary, Green Bean Almandine,
Fresh Green Beans & Carrots, Stir Fried Vegetables, Steamed Broccoli,
Old Fashioned Peas & Carrots, or Roasted Corn and Peppers

Starch

(Choose One)

Whipped Potato, Vesuvio Potato, Oven Roasted Red Potatoes,
Angel Hair Olio, Dilled Red Potatoes,
Duchess Potato, Wild Rice, Rice Pilaf, Orzo, or Risotto Milanese
NO DOUBLE BAKED or BAKED POTATO

\$

Combination Meals

Turf and Turf

Chicken Breast of Choice &
London Broil
\$+2

Salmon and Chicken Breast

Filet of Salmon and Choice of
Chicken Breast
\$+3

Mixed Grill

Filet Mignon and Chicken
Breast of Choice
\$+2

Surf and Turf

Filet Mignon and Cold Water
Lobster Tail
Market Price

Shrimp and Filet

Shrimp of Choice and Filet
Mignon
\$+5

Kabob Combo

One Beef and One Chicken
Kabob
\$

Pastas / Vegetarian

Pasta Primavera

Bell Peppers, Broccoli,
Zucchini, Onion, Mushrooms,
and Peas Sautéed with light
Parmesan cream sauce served
with Linguini
\$

Risotto Stuffed Red Pepper

Roasted Sweet Bell Pepper
stuffed with Creamy Arborio
Rice over a White Béchamel
Sauce
\$

Lasagna

Homemade 5 layer Lasagna
with choice of Meat, Spinach,
or Vegetarian
\$

Eggplant Parmesan

Breaded Eggplant Medallions
Sautéed and Baked in Marinara
and Mozzarella Cheese
\$

Roast Vegetable Quiche
Roasted Seasonal Vegetables
Baked in Quiche
\$

Radiatore Pesto
Radiatore Pasta with Basil
Pesto, Whole Pine Nuts and
Sun dried Tomatoes
\$