



# *Special Events*

## **RAMADA**

BY WYNDHAM

21000 NYS Route 3  
Watertown, New York 13601  
(315)788-0700 Hotel  
(315)785-9875 Fax  
[www.ramadawatertown.com](http://www.ramadawatertown.com)



***Thank you for your interest in  
The Ramada Inn!***

***At the Ramada, we pride ourselves on being the “Conference and Party Experts.”  
Through extensive training and vast experience, our sales team will help you design  
an event that will exceed your every expectation.***

We take great pride in our facility and range of services...

- Newly Renovated Hotel Rooms
- State-of-the-art conference rooms
- Meeting facilities for groups up to 180 people
- Audio and Visual support to facilitate your meeting’s productivity
- High-speed, Fiber Optic Wireless Internet available in all of our banquet and guest rooms, and throughout the entire hotel, at no additional charge
- R-Place Restaurant, our full service restaurant & Lounge
- On-Site fitness Center
- Shuttle service to and from the Watertown Airport, within five miles of hotel and is based on availability
- Convenient Location to Interstate 81 and the Salmon Run Mall
- On-site laundry facilities



**Our professional staff is dedicated to making your event a success**

***If there is anything we can offer that you cannot find on our menu,  
please feel free to ask your Sales Coordinator***

# **COMPLETE MEETING PACKAGE**

(Minimum of 20 people or Room Rental will apply)

**\$28.95 PER PERSON PER DAY**

## **TRADITIONAL CONTINENTAL BREAKFAST**

Fresh Seasonal Fruit Bowl  
Chef's Choice of Assorted Pastries and Mini Muffins  
Fresh Fruit Juices, Coffee, Decaf & Tea

## **MORNING BREAK**

Fresh Fruit Juices  
Coffee, Decaf & Tea

## **LUNCH**

**(Choice of one of the following buffets)**

### **Dieter's Delight**

Soup du Jour, Wheat Rolls with Margarine, Mixed Greens Salad Bar,  
Fresh Seasonal Fruit Bowl, Sorbet, Assorted Sodas, Coffee, Decaf & Tea

### **Wrap it Up**

Mixed Greens Salad, Italian Pasta Salad,  
Chef's Choice of Assorted Wraps, Chocolate Mousse, Assorted Sodas, Coffee, Decaf & Tea

### **Lunch Buffet**

Mixed Greens Salad, Rolls with Butter, Roasted Baby Red Potatoes,  
Baked or BBQ Chicken, Chocolate Mousse, Assorted Sodas, Coffee, Decaf & Tea

**Less than 20 people? Your group will order from the Private Party Lunch Menu!**

## **AFTERNOON BREAK**

**(Choice of One Item)**

Assorted Cookies & Brownies, Bags of Chips & Popcorn,  
Assorted Crudités with Bleu Cheese,  
Granola Bars, Hot Soft Pretzels, Yogurt Cups  
Assorted Sodas, Coffee, Decaf & Tea

## **MEETING SPACE**

One Conference Room for General Session

\*Breakout Rooms at an Additional Room Rental Cost per Room

## **AUDIO VISUAL**

1 Screen, 1 Flipchart with Markers

## **PARKING**

*Free Unlimited Parking*

*Prices Do Not Include 13% Gratuity, 7% Service Charge or NYS Tax. Prices Subject to Change.*



# **EXECUTIVE COMPLETE MEETING PACKAGE**

(Minimum of 20 people or Room Rental will apply)

**\$32.00 PER PERSON PER DAY**

## **TRADITIONAL CONTINENTAL BREAKFAST**

Fresh Seasonal Fruit Bowl  
Chef's Choice of Assorted Pastries  
Fresh Fruit Juices, Coffee, Decaf & Tea

## **MORNING BREAK**

Fresh Fruit Juices  
Coffee, Decaf & Tea

## **LUNCH**

**(Choice of one of the following buffets):**

### **Deli Buffet**

Choice of Mixed Greens Salad **or** Seasonal Soup, Italian Pasta Salad, Turkey, Ham, Roast Beef & Tuna, Assorted Breads, Rolls, Toppings & Condiments, choice of Assorted Cookies & Brownies **or** Chocolate Mousse, Assorted Sodas, Coffee, Decaf & Tea

### **Northern New York Buffet**

Mixed Greens Salad, Buffalo Style Chicken Wings with Bleu Cheese, Carrots & Celery, Deep Fried Cheese Curd, Assorted Pizzas, Assorted Condiments, choice of Assorted Cookies & Brownies **or** Chocolate Mousse, Assorted Sodas, Coffee, Decaf & Tea

### **Fajita Bar**

Mixed Greens Salad, Mexican Rice, Tortilla Chips with Salsa, Marinated Grilled Chicken & Grilled Beef Strips, Lettuce, Tomato, Salsa, Sour Cream & Cheese, choice of Assorted Cookies & Brownies **or** Chocolate Mousse, Assorted Sodas, Coffee, Decaf & Tea

### **The Crowd Pleaser**

Mixed Greens Salad, Rolls with Butter, Chef's Choice of Vegetable & Starch, Spinach Tomato Tortellini, Baked Chicken, Assorted Desserts, Assorted Sodas, Coffee, Decaf & Tea

## **AFTERNOON BREAK**

**(Choice of One Item)**

Assorted Cookies & Brownies, Chips, Popcorn,  
Assorted Crudités with Bleu Cheese,  
Hot Soft Pretzels with mustard and cheese  
Assorted Sodas, Coffee, Decaf & Tea

## **MEETING SPACE**

One Conference Room for General Session

\*Breakout Rooms at an Additional Room Rental Cost per Room

## **AUDIO VISUAL**

1 Screen, 1 Flipchart with Markers

## **PARKING**

Free Unlimited Parking

*Prices Do Not Include 13% Gratuity, 7% Service Charge or NYS Tax. Prices Subject to Change.*

# **Breakfast and Brunch Buffets**

*\*Requires a minimum of 20 people*

## **Continental**

Fresh Seasonal Fruit Bowl  
Chef's choice of Assorted Pastries,  
Mini Muffins,  
Whipped Butter and Fruit Preserves  
Fresh Fruit Juices  
Coffee, Decaf and Tea

**\$8.95**

## **Plated Breakfast**

Fresh Seasonal Whole Fruit  
Choice of Scrambled Eggs, Frittata  
or French Toast  
Choice of Sausage or Bacon  
Breakfast Potatoes w/ Peppers &  
Onions  
Juice, Coffee, Decaf and Tea

**\$9.95**



## **Brunch Buffet\***

Fresh Seasonal Fruit Bowl  
Imported & Domestic Cheese Display  
Chef's choice of Assorted Pastries,  
Mini Muffins,  
Whipped Butter and Fruit Preserves  
Scrambled Eggs  
Mixed Greens Salad with  
Ranch & Balsamic  
Breakfast Potatoes with  
Peppers & Onions  
Sausage and Bacon  
Spinach Tomato Tortellini  
Open face Cordon Blue  
Fresh Fruit Juices  
Coffee, Decaf and Tea

**\$18.95**

## **R-Favorite Buffet\***

Fresh Seasonal Whole Fruit  
Chef's choice of Assorted Pastries,  
Mini Muffins  
Whipped Butter and Fruit Preserves  
Scrambled Eggs  
Pancakes or French Toast  
Breakfast Potatoes w/ Peppers &  
Onions  
Sausage and Bacon  
Fresh Fruit Juices  
Coffee, Decaf and Tea

**\$13.50**

## **Al a Carte**

Belgium Waffles  
**\$2.75 per person**

Oatmeal with Brown Sugar  
**\$1.50 per person**

Quiche (Ham & Cheese or Vegetarian)  
**\$5.75 per person**

Cinnamon French Toast  
**\$1.85 per person**

Hot Chocolate with Whipped Cream  
**\$1.50 per person**

Omelet Station w/ Attendant\*  
**\$4.75 per person**

Assorted Yogurt Cups  
**\$1.75 each**

Scrambled Eggs  
**\$2.00 per person**

Bagels & Cream Cheese  
**\$3.00 per person**

*Prices Do Not Include 13% Gratuity, 7% Service Charge or NYS Tax. Prices Subject to Change.*

## *Meeting Extras...*

The Ramada Inn is proud to announce that we are going GREEN! We are no longer serving bottled water unless it is ordered in advance and an additional charge will apply. Please note, that a replenished water service will be available in each meeting room for the duration of your event.

<b><u>Morning Refresh of Coffee*</u></b> (Coffee, Decaf & Tea)	<b>\$2.95pp</b>
<b><u>Morning Refresh of Beverages*</u></b> (Assorted Juices, Coffee, Decaf & Tea)	<b>\$3.95pp</b>
<b><u>Afternoon Beverage Service*</u></b> (Assorted Sodas, Coffee, Decaf & Tea)	<b>\$3.95pp</b>
<b><u>All Day Beverage Service**</u></b> (Assorted Juices, Coffee, Decaf & Tea throughout morning and Assorted Sodas, Coffee, Decaf & Tea throughout afternoon)	<b>\$6.95pp</b>
Assorted Sodas or Bottled Water on Consumption	<b>\$2.75/each</b>
Infused Water (Cucumber Melon or Lemon-Lime)	<b>\$1.95/each</b>
Coffee (Regular or Decaf) or Tea	<b>\$20.00/Gallon</b>
Assorted Bagels, Muffins or Pastries	<b>\$20.00/Dozen</b>
Pitchers of Soda, Iced Tea or Lemonade	<b>\$5.95/each</b>
Sheet Pizza with one topping (approximately 24 slices)	<b>\$25.00/each</b>
<b><u>Additional Toppings</u></b> (Pepperoni, Sausage, Mushrooms, Sweet Peppers, Onion, Black Olives, Tomato Slices, or Extra Cheese)	<b>\$1.50/each</b>

\*Based on 1 hour of service

\*\*Based on an 8 hour meeting



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## *Plated Lunch Entrees*



### *Entrees*

*You May Choose up to 3 items off the items listed below*

*All items are \$14.50 per person*

**Chicken Caesar Salad** Grilled Chicken Breast on a tossed Crisp Romaine Lettuce, Romano & Crunchy Croutons, Topped with our Homemade Caesar Dressing

**Fish Sandwich** Breaded Haddock with lemon on the side served with fries

**Turkey Club** Triple decker turkey club served with fries and a pickle

**R-Favorite Cheese Burger** cooked to order, choice of cheese and served with fries and a pickle

**Buffalo Chicken Sandwich** served with fries and a pickle

**Soup and Antipasto Salad** served with Chefs choice of the soup of the day

**Spinach Tomato Tortellini** served in a fresh red sauce topped with parmesan cheese

**Haddock** Broiled, Skaneateles or Cajun served with fries

### *Dessert*

**Chef's Choice of Plated Dessert**

*Served Coffee, Decaf, Tea and Soda included*

***Individual entrée counts are due seven (7) days in advance  
Client is also responsible for providing color coded place cards***

*Prices Do Not Include 13% Gratuity, 7% Service Charge or NYS Tax. Prices Subject to Change.*

# **Lunch Buffets**

(All Buffets require a minimum of 20 people)

The Ramada Hotel & Conference Center is proud to announce that we are going GREEN! We are no longer serving bottled water unless it is ordered in advance and an additional charge will apply. Please note, that a replenished water service will be available in each meeting room for the duration of your event.

## **Deli Buffet**

Mixed Greens Salad  
**Or** Seasonal Soup Selection  
Italian Pasta Salad  
Turkey, Ham, Roast Beef & Tuna  
Assorted Breads, Rolls,  
Toppings and Condiments  
Assorted Cookies & Brownies  
**Or** Chocolate Mousse\*  
Coffee, Decaf, Tea and Soda  
**\$14.95**

## **Northern NY Buffet**

Mixed Greens Salad  
Buffalo Style Chicken Wings  
With Bleu Cheese, Carrots & Celery  
Deep fried Cheese Curds  
Assorted Pizzas  
Assorted Condiments  
Assorted Cookies & Brownies  
**Or** Chocolate Mousse\*  
Coffee, Decaf, Tea and Soda  
**\$15.95**

## **Fajita Bar**

Mixed Greens Salad  
Mexican Rice  
Tortilla Chips w/ Salsa  
Marinated Grilled Chicken Strips  
Marinated Grilled Beef Strips  
Lettuce, Tomato, Salsa, Sour Cream & Cheese  
Assorted Cookies & Brownies  
**Or** Chocolate Mousse\*  
Coffee, Decaf, Tea and Soda  
**\$16.95**

**\*Upgrade to Chef's Choice of Assorted Desserts for an additional \$2.50 per person**

## **Hot Buffet**

Mixed Greens Salad  
Rolls with Butter  
Chef's Choice Vegetable & Starch  
Penne Pasta Marinara  
Baked Chicken  
Assorted Condiments  
Chef's selection of Assorted Desserts  
Coffee, Decaf, Tea and Soda  
**\$16.95**

See Meeting Extras Page for Soda Pricing

## **Additional Entrées available:**

Pre-Sliced Roasted Pork Loin with  
Flame Roasted Cinnamon Apples  
**\$2.95 per person**  
Pre-Sliced Top Round of Beef  
**\$2.95 per person**  
Pasta Primavera with Marinara  
**\$2.50 per person**  
Baked Whitefish  
(Lemon Pepper or Cajun)  
**\$3.50 per person**  
Tri-Color Cheese Tortellini Alfredo  
**\$3.25 per person**

*Prices Do Not Include 13% Gratuity, 7% Service Charge or NYS Tax. Prices Subject to Change.*



# **Individual Snacks & Themed Breaks**

(Themed Breaks require a minimum of 20 people)

## **Individual Snack Items**

- Assorted Cookies and Brownies - \$1.00/each
- Bags of Chips, Pretzels or Popcorn - \$1.50/each
- Assorted Granola Bars - \$1.00/each
- Hot Soft Pretzels with Mustard & Cheese - \$2.50/per person
- Assorted Yogurt Cups - \$1.75/each

## **Autumn Breeze**

- Variety of Freshly Baked Donuts
- Apple Bars
- Caramel Popcorn
- Warm & Cold Apple Cider
- \$6.50 per person**

## **Northern New York Fav's**

- Croghan Balogna, pepperoni and a variety of cheeses
- Fresh Grapes
- Served with Baguettes & Assorted Crackers
- \$10.50pp**

## **The "Health Nut"**

- Yogurt Parfait with Granola
- Pretzels
- Fresh Seasonal Vegetables with Hummus Dip
- \$10.95 per person**



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# Hors d'oeuvres Displays and Packages

(Based on a minimum of 20 people)

## Bruschetta Display

Tomato Bruschetta, Black Olive Tapenade,  
Eggplant Caponata on Toasted Garlic Rounds

**\$7.25 per person**

## Antipasto Display

Assorted deli meats, Provolone, mozzarella, black olives, marinated mushrooms,  
pepperoni, pepperoncini and red onions served on a bed of lettuce

**\$5.75 per person**

## Raw Bar

Oysters on the Half Shell, Shrimp Cocktail and Snow Crab Claws  
with Fresh Lemon, Cocktail Sauce and Fresh Horseradish

**Market Price**

## Assorted Crudite Display

**\$2.75 per person**

## Imported & Domestic Cheese Display

**\$3.95 per person**

## Fresh Fruit Display

**\$3.75 per person**

# Individual Hors d'oeuvres

(Prices are per 50 pieces)

## Hot Hors d'oeuvres

Boneless Chicken Wings with Bleu Cheese	\$50	Bacon Wrapped Scallops	\$100
Swedish Meatballs	\$55	Bacon Wrapped Shrimp	Market Price
Sausage or Spinach Stuffed Mushrooms	\$65	Spanakopita	\$65
		Tomato mozzarella Capris	\$65
		Assorted Mini Quiches	\$65
<b><u>Gluten Free</u></b>			
Vegetable Spring Rolls/Dipping Sauce	\$70		
Beef Skewers with vegetables	\$95		
Jamaican Jerk Chicken Skewers	\$70		

## Cold Hors d'oeuvres

Spinach Artichoke Dip	\$65	Fresh Shrimp/Bloody Mary Cocktail Sauce	\$75
Assorted Finger Sandwiches	\$65	Marble Bread Bowl with Dill Dip	\$65
Prosciutto wrapped Melon	\$75	Seasonal Fruit Kabobs with Yogurt Dip	\$65

*Prices Do Not Include 13% Gratuity, 7% Service Charge or NYS Tax. Prices Subject to Change.*



## **Appetizer Package**

**(Requires a minimum of 20 people)**

### ***Included with the package***

Domestic and Imported Cheese  
Seasonal Fruit, Antipasto Display  
Tomato Bruschetta, Black Olive Tapenade,  
Eggplant Caponata  
on Toasted Garlic Rounds

### **Your Choice of 3 appetizers listed below**

Stuffed Mushrooms – Sausage, Spinach or Seafood

Spanakopita

Assorted Finger Sandwiches

Jamaican Jerk Chicken Skewers

Swedish Meatballs

Warm Spinach & Artichoke Dip

Tomato mozzarella Capris

***\$18.00 per person***

### **Carving Station:**

*Choice of one meat:*

Top Round of Beef - ***\$4.95 per person***

Roast Turkey Breast - ***\$4.95 per person***

Roasted Pork Loin - ***\$3.95 per person***

Prime Rib - ***\$7.95 per person***

***(Culinary Attendant available for \$35.00)***

# **Plated Dinner Entrees**

## **Salad Selection**

(Please Select ONE of the Following)

Caesar Salad, Spring Mix with Goat Cheese, grapes and walnuts or  
Mixed Greens Salad

### **Choice of Two Dressings**

Balsamic, Low-Calorie Raspberry Vinaigrette,  
Italian or Ranch dressing

Rolls with Butter

## **Vegetable & Starch**

*Chef's Choice*

## **Entrees**

*You May Choose up to 3 items off the items listed below*

<b>Bruschetta Chicken</b> with a Balsamic Glaze, topped with Tomato Bruschetta & Asiago Cheese	\$23
<b>Chicken Florentine</b> filled with Spinach & Four Cheeses	\$23
<b>Chicken Marsala</b> with Sautéed Mushrooms and Marsala Wine Sauce	\$23
<b>NY Strip Loin</b> with a Three Peppercorn Sauce	\$30
<b>Pasta and Shrimp Alfredo</b> Pasta with shrimp in our special Alfredo sauce	\$27
<b>Linguine and Clam Sauce</b> Linguine mixed with clams	\$26
<b>12 oz Prime Rib</b> with au jus cooked to order	\$28
<b>Breaded Boneless Pork Chops</b> Hand Breaded and Baked	\$22
<b>Roasted Pork Loin</b> with Flame Roasted Cinnamon Apples	\$22
<b>Open face Chicken Cordon Blue</b> with ham and Swiss cheese with a garlic cream sauce	\$23
<b>Haddock</b> Broiled, Skaneateles or Cajun	\$19
<b>Pasta Primavera</b> served with a garlic wine Sauce	\$19
<b>Portabella Stuffed Mushrooms</b> served with a tomato basil sauce	\$19
<b>Spinach Tomato Tortellini</b> served in a fresh red sauce topped with parmesan cheese	\$19

## **Dessert**

Chef's Choice of Plated Dessert  
*Served Coffee, Decaf & Tea included*

***Individual entrée counts are due seven (7) days in advance  
Client is also responsible for providing color coded place cards***

*Prices Do Not Include 13% Gratuity, 7% Service Charge or NYS Tax. Prices Subject to Change.*

## **Dinner Buffets**

**(Both buffets require a minimum of 20 people)  
Stations Available Upon Request**

### **Traditional Dinner Buffet**

Mixed Greens Salad  
**(Choice of Two Dressings)**  
Balsamic, Low-Calorie Raspberry Vinaigrette,  
Spring Mix with Goat Cheese, grapes and walnuts or Ranch dressing  
Rolls with Butter  
Chef's choice of Seasonal Vegetables  
Choice of **2 Starches & 2 Entrées**  
Chef's Choice Assorted Dessert Platter  
Coffee, Decaf, Tea and Soda  
**\$23.95 per person**

### **Deluxe Dinner Buffet**

Mixed Greens Salad  
**(Choice of Two Dressings)**  
Balsamic, Low-Calorie Raspberry Vinaigrette,  
Spring Mix with Goat Cheese, grapes and walnuts or Ranch Dressing  
Rolls with Butter  
Chef's Choice of Seasonal Vegetables  
**(Choice of 3 Starches & 3 Entrées)**  
Chef's Choice Assorted Dessert Platter  
Coffee, Decaf, Tea and Soda  
**\$26.50 per person**

#### **Starches**

Rice Pilaf  
Mack and Cheese  
Potatoes Au Gratin  
Garlic Mashed Potatoes  
Flamange Potatoes  
Roasted Baby Red Potatoes  
Twice Baked  
Tri-color Tortellini with  
Garlic Parmesan Alfredo  
Baked Penne Marinara  
Pasta Primavera with Marinara Sauce

#### **Entrées**

Top Round of Beef  
Chicken Florentine  
Chicken Marsala  
Baked Chicken  
Spinach & Four Cheese Lasagna  
Baked Haddock  
*(Lemon Pepper or Cajun)*  
Oven Roasted Turkey Breast  
Roasted Pork Loin with  
Flame Roasted Cinnamon Apples  
Baked Ham with a Pineapple Glaze

***(Culinary Attendant available for \$35.00)***



## **Dessert Selections**

### **Individual Desserts**

*(Choice of One)*

Chocolate Cake

Carrot Cake

Chocolate Mousse

***\$4.00 per person***

Key Lime Pie

Tiramisu

Caramel Apple Pie

NY Style Cheesecake with Raspberry or Chocolate Sauce

***\$6.00 per person***



### **Dessert Station**

*An impressive assortment of delicious  
Homemade Whole Cakes, Mini Cheesecakes,  
Dessert Bars, Cookies and Tarts*

*Chef's Choice*

***\$8.00 per person***

# **Ramada Inn Policies**

## **DEPOSITS**

The Ramada Inn requires a non-refundable deposit to hold all rooms. This advance deposit will be applied towards your final bill. Your signed contract will contain specific deposit and cancellation clauses.

## **GUARANTEED COUNT**

In order to ensure the success of your event, the sales office must receive a **guaranteed number** of guests no later than **7** (seven) days prior to the function. The bill will be prepared for the **guaranteed number** or the actual number of guests served, whichever is greater. If no guarantee is received, the billing will be prepared based on the estimated number of guests. We will prepare to order an additional 5% over the guaranteed number.

## **MENU SELECTIONS**

Menu selections are to be submitted to the sales office no less than **30** days in advance.

Menus with more than one selection must have an exact breakdown of entrees no less than two weeks prior to the event. Sit-down menus with more than one choice are required, by the client, to have color-coded place cards, these are due at the facility, in alphabetical order, no less than 24 hours prior to the event. In addition to our event menus, should you prefer to design a menu that better suits your function, our staff will work with you.

Menu items, pricing and packages listed in this menu are subject to change due to availability, commodity prices, labor costs, taxes currency values, or for other reasons. The Ramada Inn will make its best effort to maintain all items and prices offered, however, we cannot guarantee their availability.

**All prices are subject to change.**

## **FOOD AND BEVERAGE**

In order for the Ramada Inn to maintain its standard of quality and to follow the laws regarding food and liquor safety, no food or beverage other than provided by the hotel may be brought onto the premises. Accordingly, no food or beverages may be taken off the hotel premises.

In accordance with the law of the State of New York, The Ramada Inn cannot sell or condone the sale of Alcoholic beverages to any person under 21 years of age. It is also the policy of the Ramada Inn to refuse serving any patron or patron's guests that we feel is consuming too much alcohol.

## **TAX AND SERVICE CHARGES**

Full payment is required one week prior to the event for social functions. Weddings are on a payment plan and are to be paid in full two weeks prior to the wedding day. No function will start without full payment.

Prices do not include 8.00% NYS Sales tax, 13% Gratuity and 7% Administrative fee.

The Ramada Inn will automatically add applicable New York State sales tax to all food, beverage, decorations and services received from our catering department. New York State sales tax is subject to change and the consumer is responsible to assume any increase without notice. Tax-exempt status may be granted as long as proper documentation is received no less than two weeks prior to the function to the sales department. Sales Tax and Service Charge are subject to change.

## **BANQUET AND MEETING ROOMS**

You will be assigned a room based on estimated counts and availability. Should your counts change we reserve the right to move your function to a more suitable room. All attempts will be made to notify you prior to the scheduled event. We ask that you follow your agreed time schedule in your contract to ensure expedient service for your event and any other events that may be utilizing the rooms(s) prior to or following your event.

If any outside decorations are requested, please make arrangements with your sales Coordinator prior to your function. Please do not affix anything to the walls, floors, ceilings, light fixtures, or any equipment. No confetti, bubbles or glitter is allowed inside the banquet rooms. Failure to comply with these regulations will result in a \$200.00 service/clean up fee.

## **SECURITY**

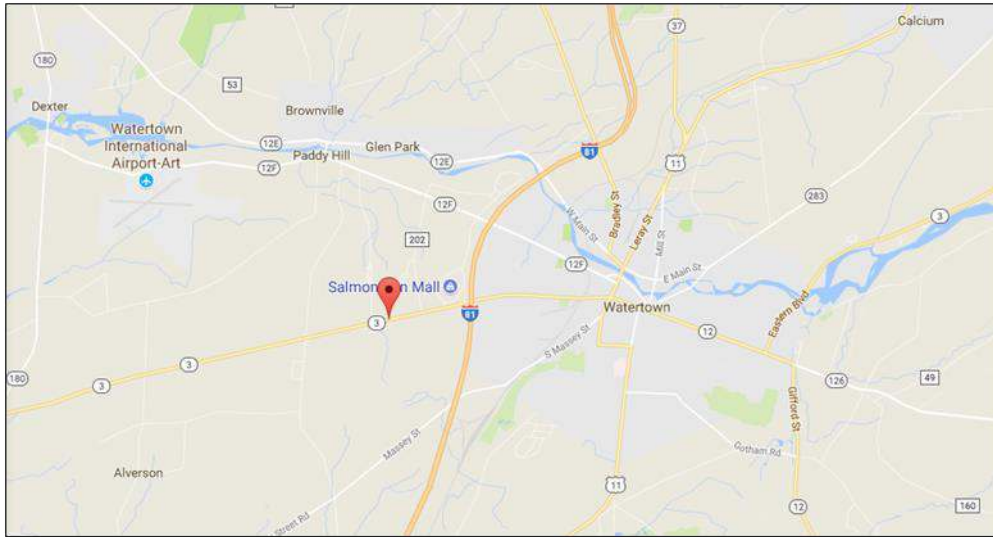
The hotel will not assume responsibility for the damage or loss of any merchandise or articles left in hotel prior to or following your function or banquet. Special arrangements can be made with proper advance notice. Please consult your Sales and Service Coordinator.

## *Audio Visual Price List*

Slide Projector	\$30.00
TV/VCR/DVD	\$75.00
Speaker Phone	\$85.00+
Flipchart	\$20.00
LCD Projector	\$125.00
Screen 6'	\$30.00
Screen 8"	\$40.00
Screen 10'	\$75.00
Podium w/ Corded Microphone	\$40.00
Lavaliere/Hand-Held Wireless Microphone	\$100.00
Table Top Microphones	\$40.00
Easel	\$10.00
CD Player	\$30.00
Patch Fees	\$25.00 and up
High Speed Wireless Internet	Complimentary
Hardwired Internet Connection	Complimentary
Computer Speakers	\$10.00
Sound System w/ 2 Speakers	\$100.00
4 Channel Mixer	\$30.00
Power Strips	\$5.00 each

*For any other audio visual needs,  
please contact your sales coordinator  
at (315)-788-0700*

# DRIVING TO RAMADA WATERTOWN



## **FROM SYRACUSE:**

Take Interstate 81 North to Exit 45. Turn left at the light, off the exit. Ramada is on the left next to Bob Evans Restaurant.

## **FROM CANADA/ALEXANDRIA BAY:**

Take Interstate 81 South to Exit 45. Turn right at the light, off the exit. Ramada is on the left next to Bob Evans Restaurant.

## **FROM ALBANY/UTICA/ROME:**

Take Route 12 into the city of Watertown. Turn left onto Route 3 through the downtown area onto Arsenal Street. Stay on Arsenal Street past the Interstate 81 on/off ramps. Ramada is on the left next to Bob Evans Restaurant.

## **FROM MASSENA/POTSDAM:**

Take Route 11 South. Turn right onto Route 342 at the intersection. Follow signs to Route 81. Take Route 81 South to Exit 45. Turn right at the light, off the exit. Ramada is on the left next to Bob Evans Restaurant.

## **FROM OSWEGO:**

Take Route 3 towards Watertown. Ramada is on the right next to Key Bank.

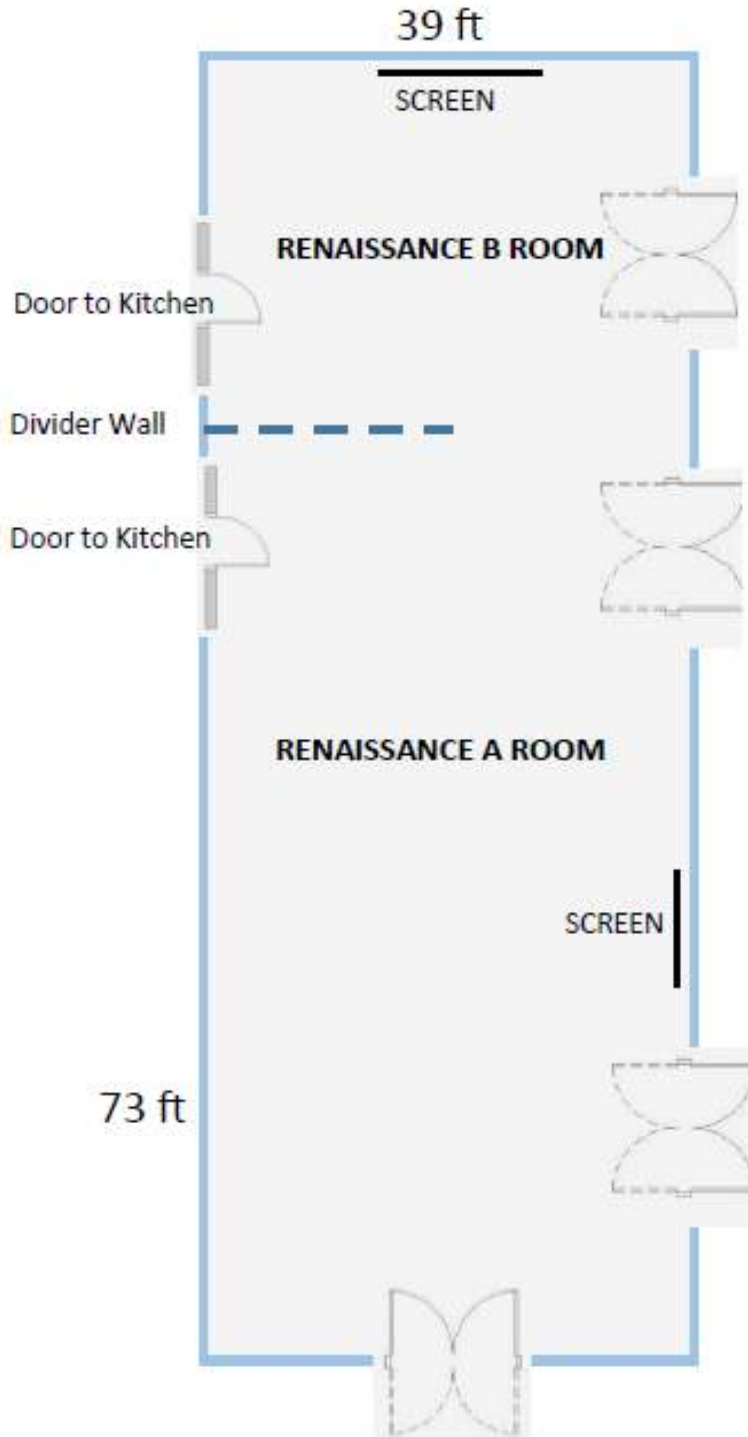
## **FROM ROUTE 11 NORTH:**

Take Route 11 North until it turns into Washington street. Follow Washington Street to the downtown area. Take Route 3 West, which turns into Arsenal Street. Stay on Arsenal Street past the Interstate 81 on/off ramps. Ramada is on the left next to Bob Evans Restaurant.

## **FROM LAKE PLACID/PLATTSBURGH:**

Take Route 3 West into Watertown. Turn right onto State Street/Route 3 through the downtown area. Stay on Route 3 past the Interstate 81 on/off ramps. Ramada is on the left next to Bob Evans Restaurant.

# MEETING ROOM SPECIFICATIONS



## Renaissance Room

\$500 per day

Location: 1<sup>st</sup> Floor

Dimensions: 73' x 39'  
2847 square feet

### Maximum Capacities

Banquet: 180 people

Classroom: 180 people

Theater Style: 300 people

## Renaissance A Room

\$300 per day

Location: 1<sup>st</sup> Floor

Dimensions: 44' x 39'  
1716 square feet

### Maximum Capacities

Banquet: 80 people

Classroom: 60 people

Theater Style: 150 people

## Renaissance B Room

\$200 per day

Location: 1<sup>st</sup> Floor

Dimensions: 29' x 39'  
1131 square feet

### Maximum Capacities

Banquet: 40 people

Classroom: 30 people

Theater Style: 60 people



# MEETING ROOMS SPECIFICATIONS



## Boardroom

\$90 per day

Location: 1<sup>st</sup> Floor

Conference Table  
for maximum  
of 12 people

## Director's Room

\$150 per day

Location: 1<sup>st</sup> Floor

Dimensions: 24' x 18'  
432 square feet

### Maximum Capacities

Banquet: 20 people  
Classroom: 16 people  
Theater Style: 30 people

## Executive Room

\$150 per day

Location: 1<sup>st</sup> Floor

Dimensions: 24' x 18'  
432 square feet

### Maximum Capacities

Banquet: 20 people  
Classroom: 16 people  
Theater Style: 30 people