

RAM[®]

Restaurant & Brewery

SPECIAL EVENT INFORMATION

ROSEMONT

9520 Higgins Road • Rosemont, IL 60018

PH: 847.692.4426 • **FAX:** 847.692.4569

EMAIL: banquetsrosemont@theram.com

SEATING CAPACITY: Ram Room seats 35 • Big Horn Room seats 60

WHEELING

700 N Milwaukee Avenue • Wheeling, IL 60090

PH: 847.520.1222 • **FAX:** 847.520.1555

EMAIL: banquetswheeling@theram.com

SEATING CAPACITY: Ram Room seats 48 • Big Horn Room seats 60

SCHAUMBURG

1901 McConnor Parkway • Schaumburg, IL 60173

PH: 847.517.8791 • **FAX:** 847.517.8928

EMAIL: banquetsschaumburg@theram.com

SEATING CAPACITY: Ram Room seats 48 • Big Horn Room seats 60

INDIANAPOLIS

140 South Illinois Street • Indianapolis, IN 46225

PH: 317.955.9900 • **FAX:** 317.955.1178

EMAIL: banquetsindy@theram.com

SEATING CAPACITY: Hoosier Room seats 60

FISHERS

12750 Parkside Drive • Fishers, IN 46038

PH: 317.596.0079 • **FAX:** 317.596.0085

EMAIL: banquetsfishers@theram.com

SEATING CAPACITY: Gasoline Alley Room seats 32

NEED MORE ROOM?

**EACH RAM RESTAURANT CAN ACCOMMODATE UP TO 300 GUESTS!
PLEASE CONTACT US FOR MORE INFORMATION.**



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RAM HAND-CRAFTED CUISINE & BREWERY TASTING \$30

"The perfect harmony of award-winning ales, lagers and great dishes that are transformed into delicious and satisfying beer-infused creations."

"A NEW EXPERIENCE FOUND IN EVERY PLATE AND PINT!"

Includes Taster Curl, Tour of Brewery, choice of Soup or Salad, entrée and a Pint of Ram Beer of your choice

Plan your unique and special event at the Ram with our hand-crafted cuisine and brewery tasting menu. Each guest will be taken on a tour of our brewery where our award-winning ales and lagers are produced. After the tour, each guest will receive a taster curl of our ales and lagers, choice of a Ram hand-crafted cuisine menu item, including choice of soup or salad and a pint of their favorite Ram beer.

Minimum of 6 guests. Reservations are required.

BREWER'S SIRLOIN STEAK

BIG HORN PORTER marinated sirloin with thyme-garlic demi glace, topped with crisp golden onions, served with fresh baked potato and seasonal vegetables. Brewmaster Recommendation, **BIG RED IPA**

ARCTIC COD & CHIPS

Dipped in **BIG HORN HEFEWEIZEN** batter and cooked golden. Served with tartar sauce, fries and coleslaw on the side. Brewmaster Recommendation, **BIG HORN HEFEWEIZEN**

CHICKEN WITH PORTER MUSHROOM SAUCE

Pan-seared, topped with mushrooms sautéed in **TOTAL DISORDER PORTER** garlic demi-glace. Served with Chef's Potatoes & seasonal vegetables. Brewmaster Recommendation, **TOTAL DISORDER PORTER**

PORTER BBQ WILD ALASKA SOCKEYE SALMON

Boneless fillet, troll caught, all-natural and wild. BBQ rubbed and glazed with Porter BBQ sauce. Served with seasonal rice. Brewmaster Recommendation, **TOTAL DISORDER PORTER**

BIG RED BBQ BABY BACK RIBS

Slow roasted in our **BIG RED ALE** and flame grilled. Basted with Sweet Baby Rays BBQ sauce. Served with Fireside Beans, coleslaw and seasoned fries. Brewmaster Recommendation, **'71 PALE ALE**

Brewery Tour available at Wheeling, Schaumburg and Indianapolis

Add a **BEER TASTING** to any banquet option for \$4.99 per person

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CHAFFER STYLE MENU

Prices are listed per person with a minimum of 30 guests in the party.
Prices include all non-alcoholic beverages.

Add a carving station and personal chef to your event, with any combination of hand-carved turkey, ham or baron of beef! All Choices available for Dine-In, Carry-Out and Delivery!*

SURF & TURF \$32 Grilled Alaska Sockeye Salmon, Brewers Steak, Shrimp Pasta Alfredo, Chef's Potatoes, Seasonal Vegetable Medley, Caesar Salad and Big Horn Breadsticks.

CLASSIC BBQ \$28 Baby Back Ribs, Pulled Pork, BBQ Chicken Breast, Southwestern Corn, Spicy Fireside Beans, Coleslaw and Honey Corn Bread.

 **BIG HORN BEER INFUSED CUISINE \$25** Thinly sliced Brewer's Steak, Chicken with Porter Mushroom Sauce, Big Horn Spinach Salad, Seasonal Vegetables and Chef's Potatoes.

RAM FAVORITES \$21 Chicken with Porter Mushroom Sauce, Tuscan Meatloaf, Chef's Potatoes, Seasonal Vegetables, Caesar Salad and Big Horn Breadsticks.

THE GRILL \$17 Flame-grilled burgers and chicken breasts served with a variety of toppings and a selection of cheeses, Ram Chips, fireside beans and coleslaw.

BREAKFAST BUFFETS ARE AVAILABLE.

PLEASE ASK YOUR EVENT COORDINATOR FOR INFORMATION

Chaffer Styles are not unlimited. Please ask your event coordinator to accommodate such requests.

*Minimum \$25 service charge for delivery, per order. Place settings and utensils available for \$1.50 per person for pick-up or delivery.

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LIMITED MENU OPTIONS

Choose 4 Entrées for guests to select from. Individual entrées will be served to each guest with corresponding side items.

CENTER CUT NEW YORK & PRAWNS Center Cut New York Steak lightly seasoned and grilled, paired with jumbo, world-renowned Sinaloa prawns, beer battered, cooked golden. With seasonal vegetables in garlic butter and and a loaded baked potato \$26.99

RAM RIBEYE & GRILLED SOCKEYE SALMON Ram Ribeye lightly seasoned and grilled, paired with grilled, wild salmon fillet. With seasonal vegetables in garlic butter and and a loaded baked potato \$26.99

RAM RIBEYE Lightly seasoned and grilled. With seasonal vegetables in garlic butter and a loaded baked potato \$19.99

CENTER-CUT NEW YORK STEAK King of steaks. Lightly seasoned and grilled. With seasonal vegetables in garlic butter and a loaded baked potato \$19.99

FULL RACK BIG RED BABY BACK RIBS Slow-roasted in our **BIG RED ALE** and flame grilled. Basted with Sweet Baby Ray's BBQ sauce. With fireside beans, coleslaw and house fries. \$18.99

ALASKA WILD SOCKEYE SALMON Boneless fillet, all-natural and wild. With seasonal rice and vegetables in garlic butter. \$16.99

BREWER'S STEAK 8 oz sirloin marinated for 12 hours in **TOTAL DISORDER PORTER**. With seasonal vegetables in garlic butter, golden onion crisps and a loaded baked potato \$16.99

TUSCAN MEATLOAF Made with ground beef, veal, Italian sausage, bell pepper, onion and dijon mustard. Seared with zesty steak rub, onion crisps and thyme garlic mushroom demi-glace with cheesy potatoes \$15.99

RAM SPECIAL SIRLOIN 8 oz cut, lightly seasoned and grilled. Served with seasonal vegetables in garlic butter and a loaded baked potato \$14.99

RAM JUMBO BEER BATTER SHRIMP Wild jumbo shrimp, tail on, dipped in **BIG HORN HEFEWEIZEN** beer batter, cooked golden. Horseradish cocktail sauce, slaw & house fries \$14.99

CHICKEN WITH PORTER MUSHROOM SAUCE Pan-seared, topped with mushrooms sautéed in **TOTAL DISORDER PORTER** garlic demi-glace. With cheesy mashed potatoes & house vegetables \$13.99

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BIG HORN SPINACH CHICKEN SALAD Grilled chicken breast, sun-dried tomato, artichoke hearts, tomato, egg wedges, feta cheese, almonds and croutons tossed in balsamic vinaigrette. With warm breadstick \$12.99

ARCTIC COD & CHIPS Dipped in Big Horn Hefeweizen beer batter and cooked golden. Served with tartar sauce, coleslaw and house fries \$12.99

VEGETARIAN SUNDRIED TOMATO & PENNE PASTA Sliced white mushrooms, zucchini, garlic, sundried tomatoes & fresh shallots tossed with penne pasta and simmered in a creamy marinara sauce. Finished with basil chiffonade and shaved parmesan cheese. With a warm breadstick \$11.99

CHICKEN TENDERLOINS All-white meat, breaded chicken tenderloins cooked golden, with house fries & choice of sauce \$11.99

CHICKEN CAESAR SALAD Romaine, rosemary garlic croutons, caesar dressing and shredded parmesan topped with grilled chicken breast. Warm breadstick \$11.99

CHICKEN AMBER ALE SANDWICH Grilled chicken breast topped with Porter bbq sauce, slaw, tomato, onion crisps and roasted tomato-chipotle mayonnaise with house fries \$10.99

CHICKEN ALMOND SALAD Oven-roasted marinated chicken, green leaf lettuce, matchstick carrots, red bell peppers, toasted almonds, crisp rice noodles and sesame seeds tossed in ginger dressing. Warm breadstick \$10.99

TURKEY HAVARTI MELT Sliced turkey breast on grilled white bread with havarti cheese, tomato, hickory smoked bacon and garlic mayonnaise. Served with house fries \$10.69

BACON CHEDDAR BURGER Hickory smoked bacon, cheddar, lettuce, tomato, onion and mayo with house fries \$9.89

FRENCH DIP Sliced roast beef on french baguette with au jus and house fries \$10.49

BACON CHEDDAR BURGER Hickory smoked bacon, cheddar, lettuce, tomato, onion and mayo with house fries \$9.89

ALL AMERICAN BURGER American cheese, pickle chips, lettuce, tomato, onion, ketchup, mustard, mayo with house fries \$9.59

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EVENT BAR OPTIONS

The RAM Restaurant & Brewery specializes in hand-crafted, freshly brewed beer that is incomparable to any other. We use only the best hops, grains and malts to brew our beer daily. The RAM offers our most popular award-winning beers everyday of the year. We also offer a selection of superb brews created seasonally by our brew masters!

Listed below are several Bar options to accommodate you and your guests. Each option offers the choice to include or select from beer, wine or liquor. Our tap beers include only RAM's fresh hand-crafted brews. But we also have a selection of great domestic and import bottle beer. Your package may include our house wine or premium wine. Liquor packages may include choice of three-tier; well, call or premium.

OPEN BAR

All drinks are tallied on the same tab with a complete range of cocktails, beer and wine available to your guests. Choose from any three levels of liquor and wine.

CAPPED BAR

An open bar will be available to your guests within a certain limit determined in advance. Once your limit has been reached, your server will inform you to set a new limit or your guests will have the option of paying for their individual drinks. If your limit has not been reached, you are charged for only what has been consumed.

CASH BAR

No alcoholic beverage will be placed on the hosts tab. Guests are asked to pay for their own alcoholic beverages. All non-alcoholic beverages will be added to your tab, unless noted otherwise or if your banquet option is buffet style.

BIG HORN BEER & HOUSE WINE

Guests will be offered only Big Horn pints or glasses of house wine. Your guests will have the option to pay for all other drinks. You can have this option as a capped bar or open bar option. This is a great option to keep costs low and maintain the feel of an open bar atmosphere.

TICKET BAR

Our ticket option allows you to limit and budget for your event by allowing tickets for drinks. Your guest will be able to use the tickets provided to them for the alcoholic beverages you have determined. Once the tickets are used the guests will be asked to pay for their drinks. The tickets are good for alcoholic beverages only.

ADDITIONAL BEVERAGE OPTIONS

FRUIT PUNCH BOWL \$60 per bowl
SHERBET PUNCH BOWL \$70 per bowl

CHAMPAGNE PUNCH BOWL \$100 per bowl
MIMOSA PUNCH BOWL \$100 per bowl

BOTTLED WINE White Zinfandel | Chardonnay | Merlot | Cabernet | Ask about our Special Event wine pricing!

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PARTY TRAYS

Please allow 72 hour notice on all party trays. Each tray below provides a sampling for approximately 25 guests. All trays available Dine-In, Carry-Out and Delivery!*

RAM PARTY PLATTER

Onion Rings, Mozzarella Sticks, Spinach & Artichoke Dip, Hot Wings, Potato Skins & crisp vegetables
SERVES 4 TO 6 \$25

CHEESEBURGER SLIDERS

Ketchup, mustard, cheddar and pickle chips \$120

HUMMUS & VEGGIES

Garbanzo beans, garlic, fresh lemon. With fresh-cut vegetables & flatbread \$80

VEGGIES & DIP

Fresh seasonal vegetables with buttermilk ranch dressing for dipping \$75

DOMESTIC CHEESE & CRACKERS

Cheddar, smoked cheddar, swiss & pepperjack cheese accompanied by a variety of gourmet crackers \$75

BUFFALO STYLE CHICKEN TENDERLOINS

Buffalo style chicken tenders tossed with RAM hot sauce and served with bleu cheese dressing, carrots and celery sticks \$115

WINGS

All-natural wings coated with your choice of RAM hot sauce or BBQ sauce. Celery sticks with bleu cheese dressing \$100

FRESH FRUIT MEDLEY A fresh seasonal variety \$90

CALAMARI PLATTER

Calamari steaks prepared in thin strips, cooked golden. Chile pepper Thai and Rosette sauce \$160

SPINACH & ARTICHOKE DIP

Cheddar-jack, pepperjack & parmesan, roasted garlic blended with roasted red bell pepper, artichoke, sour cream. Skillet baked. Flatbread & tortilla chips \$95

MEATBALLS With your choice of BBQ or marinara sauce \$85

*Minimum \$25 service charge for delivery, per order. Place settings and utensils available for \$1.50 per person for pick-up or delivery.

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Please allow 72 hour notice on all party trays. Each tray below provides a sampling for approximately 25 guests. All trays available Dine-In, Carry-Out and Delivery!*

PRAWN COCKTAIL

Large prawns, poached and chilled. Served with zesty cocktail sauce and fresh lemon \$220

CHICKEN OR BEEF SKEWERS

Large skewers of marinated chicken or beef served with Chili Thai Garlic sauce. Select **CHICKEN, BEEF** or **COMBINATION** \$105

POTATO SKINS

Presented with cheddar-jack cheese, bacon, chives & garlic sour cream sauce \$75

FIESTA LAYERED DIP

Layers of black beans, sour cream, guacamole, cheddar and jack cheese, tomatoes, jalapeños and green onions. With seasoned corn chips and fresh salsa \$110

CHICKEN TENDERLOIN PLATTER

Chicken breast strips battered and cooked golden. Choice of tangy BBQ or Honey Mustard \$95

CAESAR SALAD

Crisp romaine, rosemary garlic croutons, tossed with caesar dressing and parmesan \$55

TOSSED GARDEN SALAD

Fresh greens, carrots, croutons and your choice of dressing \$55

CLUBHOUSE PLATTER

Bacon, ham, turkey, lettuce, tomato, swiss, cheddar and mayonnaise on toasted white bread \$130

COMBO SUB PLATTER

Roast beef, ham, turkey, swiss, cheddar, mayonnaise, mustard, lettuce, tomato and red onion on French baguette bread \$130

TURKEY & BACON WRAPS

Thinly sliced turkey breast, smoked bacon, cream cheese, iceberg lettuce, tomato, garlic mayonnaise and havarti cheese wrapped in a flour tortilla \$130

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DESSERT SELECTIONS

All dessert selections can be added a la carte to your banquet menu.
We will customize your dessert table to accommodate your event! Just ask your event coordinator.



HOMEMADE PORTER FUDGE BROWNIES \$12 per dozen

VANILLA ICE CREAM SUNDAE hot fudge & toasted almonds \$2.99 per person

CHOCOLATE CHIP COOKIES fresh baked, homemade \$6 per dozen

CHOCOLATE MOUSSE CAKE three layers of moist chocolate cake filled with rich chocolate mousse and coated with smooth milk chocolate icing \$4.99 per person

CARROT CAKE Subtly spiced and generously covered with cream cheese icing, made with freshly grated carrots, sweet crushed pineapple and walnuts. Dusted with ground pistachios. Served with a scoop of vanilla ice cream \$4.99 per person

ICE CREAM CUPCAKE \$2.99 per person. Please select one flavor.

MINT CHOCOLATE CHIP A blend of chocolate chips and Edy's mint ice cream.

Layered with fudge brownie cake in a dark chocolate cupcake shell

PEANUT BUTTER Edy's vanilla ice cream swirled with peanut butter and peanut butter cups. Layered with chocolate cake in a dark chocolate cupcake shell

STRAWBERRY Slow-churned sweet cream and Edy's real strawberry ice cream.

Layered with white cake in a white chocolate cupcake shell

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SPECIAL EVENT AGREEMENT

_____ The Ram Restaurant offers reserved seating in any of our private dining areas. Changes in your guest count may require changes in location of seating. You will be contacted by event coordinator in the occurrence of any such changes. All functions are booked based upon a 3-hour time limit. Parties requiring or requesting a separate/semi-private room will incur a discretionary room charge. If the 3-hour limit is exceeded, then an additional \$50.00 may be charged for every ½ hour the room is occupied or your party may be relocated depending on the needs of our other guest reservations.

_____ The Ram must provide all food and beverages. For parties of 25 or more, a preset menu must be arranged a minimum of one week prior to the event date. Menu items and prices subject to change on a biannual basis. Ram will communicate any changes. A \$100 deposit or credit card number and a signed contract are required two weeks in advance to the event to hold your reservation. If Ram does not receive these items within 72 hours of inquiry, the Ram reserves the right to cancel the reservation.

_____ The deposit will apply to your bill. A confirmation and final guest count is requested 7 days prior to your event. The number of guests given to event coordinator is the "final guest attendance guarantee". If a final guest attendance is not given with 7 days of event, the last known guest count will be the "final guest attendance guarantee". Your final bill will reflect the number of people served at your event, but under no circumstance will you be charged less than the "final attendance guarantee" if actual guests served is less than the "Final attendance Guarantee". You total for each guest will be charged at the average price per person for the specific event.

_____ In the event of a cancellation, a 7 day notice is required in order to receive a refund on the \$100.00 deposit. Cancellations made less than 7 day notice prior to the event will forfeit the \$100.00 deposit. Events that have not formally canceled directly & specifically with event coordinator will be charged 100% amount of bill based on "final attendance guarantee". Your total for each guest will be charged at the average price per person for the specific event or the Room Spend Minimum.

_____ This agreement for the private room rental requires a minimum spend requirement that is to be accumulated only in the room and by the dedicated servers that have been assigned to your event. This required minimum amount can include any food, beverage, and/or retail items. This amount is stated below and is agreed upon with Event Coordinator & Guest. The difference in the spend requirement is the responsibility of the client with whom the contract is with. Remaining balance will be charged to deposit credit card or other method of payment at conclusion of the event.

_____ The Ram requests that all bills are paid in full with one tab at the end of your function. The entire bill is subject to local sales tax. A discretionary gratuity of 18% will be added to your bill for convenience.

The RAM reserves:

- The right to terminate liquor service at your event for any reason, & will do so if any suspicion of any illegal activity regarding the service of liquor is being observed. Including providing alcoholic beverages to minors, providing your own alcoholic beverages, & over consumption.
- All outside entertainment must be communicated with Ram & Event Coordinator in advance. All entertainment must be family friendly.
- To have minimum spend requirements on the room that is agreed upon in this contract as described.

_____ This agreement may be faxed or e-mailed. Your event coordinator will contact you to confirm contract, availability and event details. If you are not contacted within 24 hours, please call the Ram location and speak to the event coordinator. Your event is not confirmed until you have spoken with the events coordinator directly.

Client Name: _____

Signature: _____

Title: _____

Date: _____

Billing Information / Deposit Information

Payment Type: _____

Name: _____

Address: _____

CreditCard#: _____ CVC#: _____

Expiration Date: _____

Card Holder Signature: _____

Deposit Amount: _____

Room Minimum Spend Requirement: _____

Ram Authorization: _____

Title: _____

Date: _____

Date of Event: _____

Time of Function: _____

Guest Count: _____

Company Name: _____

Tel Number: _____

Event Type: _____

Room Reserved: _____

Email: _____