

BANQUET =MENU=



RAM
RESTAURANT & BREWERY

SPECIAL EVENT INFORMATION

ROSEMONT

9520 Higgins Road - Rosemont, IL 60018

PH: 847.692.4426

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

EMAIL: banquetswheeling@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

EMAIL: banquetsindy@theram.com

SEATING CAPACITY: Big Horn Room seats 60

DUBLIN

6632 Longshore St. Dublin, OH 43017

PH: 614.698.0179

EMAIL: 046Dublin@theram.com

BUILD YOUR OWN BUFFET

\$25

\$25 per person with a minimum of 25 guests in the party.
Available for lunch and dinner 7 days
a week. Price includes all non-alcoholic beverages.
Chafer Style is not unlimited. Portion sizes are determined by guest count.

SALADS

Choose One

Caesar Salad - Garden Salad - Coleslaw

ENTRÉES

Choose Two

SIGNATURE ENTRÉES

Chimichurri Chicken - Mac & Cheese with Roasted Mushrooms - Blackened Chicken
Mac & Cheese - Blackened Haddock - Pork Carnitas with Fresh Baked Buns -
Grilled BBQ Chicken - 1/4lb Burger with mayo, lettuce, tomato, onion, swiss, cheddar
Beef Enchiladas

PREMIUM ENTRÉES

Grilled Sirloin Steak (\$5 per person extra)
Slow-Roasted Big Red Baby Back Ribs (\$6 per person extra)
Wild Alaska Salmon (\$5 per person extra)

Add an additional **SIGNATURE ENTRÉE** for \$5 per person extra or
a **PREMIUM ENTRÉE** for \$10 per person extra

SIDES

Choose Two

Mac 'N Cheese - Cheddar Mashed Potatoes
Southwest Corn - Seasonal Vegetables
Seasonal Rice - Corn Bread - Fresh Cooked Chips

CHAFER STYLE MENU

Prices are listed per person and include soda, coffee and tea.

Chafer Styles are not unlimited.

Portion size is determined by guest count.

EARLY RISER \$10

Juice, coffee, muffins and bagels

CONTINENTAL BUFFET \$13

Fresh seasonal fruit platter, juices and a variety of pastries including muffins, bagels

CLASSIC BREAKFAST BUFFET \$15

Fluffy Scrambled eggs, applewood smoked bacon, link sausage, breakfast potatoes, fresh seasonal fruit and juice.

ALL AMERICAN \$15.99

Grilled burgers and chicken breasts served with Cheddar & Swiss, sauteed mushrooms and onions, tomatoes, lettuce, bacon, bbq sauce and mayonnaise. Served with chips and green salad

SOUTHWESTERN \$19.99

Beef and chicken fajitas served with sour cream, cheese, guacamole, flour tortillas, lettuce, tomatoes, jalapenos, seasonal rice and black beans. Served with chips and salsa
Add Enchiladas for \$2 per person

ITALIAN \$19.99

Parmesan Chicken and your choice of lasagna or spaghetti and meatballs.
Accompanied by garlic bread and caesar salad
72 hour notice required.

BBQ \$20.99

BBQ chicken and BBQ pulled pork.
Served with kernel corn, jalapeno pepperjack corn bread, coleslaw add these delicious RAM favorites to any choice! \$1.99 per person

ADD THESE DELICIOUS RAM FAVORITES TO ANY CHOICE \$2.99 PER PERSON
SEASONAL RICE, SEASONAL VEGETABLES,
CHEDDAR MASHED POTATOES, OR SOUP

CARVING STATION

Baron of Beef, Prime Rib, Roasted Turkey or Spiral Ham
Market price



PARTY TRAYS

Each tray below provides a sampling for approximately 25 guests.
With the exception of the Ram Party Platter

RAM PARTY PLATTER \$35

Spinach Artichoke Dip, Beer Cheese Fondue with Pretzels,
Boneless Buffalo Wings, Cheese Curds,
Fried Pickle Chips and
Crisp Vegetables. Serves 4 to 6 guests

PRAWN COCKTAIL \$220

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

COMBO SUB PLATTER \$160

Ham, turkey, roast beef, swiss, cheddar,
mayonnaise, mustard, lettuce,
tomato and onion on french baguette

BURGER SLIDERS \$160

Choice Of:

Cheeseburger Sliders ketchup,
mustard, cheddar,
and pickle chips

Blackjack Sliders pepperjack,
housemade whisky mustard,
cracked black pepper,
lettuce, tomato, onion

Bacon Cheddar Sliders bacon, cheddar,
lettuce, tomato, onion and mayo

CHICKEN WINGS \$130

All-natural wings, blue cheese dressing
and celery sticks.
Choice of sauces: buffalo, porter BBQ, dry rub

PARTY TRAYS

Each tray below provides a sampling for approximately 25 guests.

FIESTA LAYERED DIP \$110

Layers of black beans, sour cream, cheddar and jack cheese, tomatoes, fresh jalapeños, green onions, and avocado crema. With blue and yellow tortilla chips

SPINACH & ARTICHOKE DIP \$100

Cheddar-jack, pepperjack, parmesan and roasted garlic blended with roasted red bell pepper, artichoke and sour cream. Skillet baked. Flat bread and tortilla chips

FRIED CHEESE CURDS \$90

Wisconsin Cheddar cheese curds, breaded, with marinara and raspberry sauce

DOMESTIC CHEESE & CRACKERS \$90

Cheddar, monterey jack, havarti & pepperjack cheese. Gourmet crackers

VEGGIES & DIP \$75

Fresh seasonal vegetables with buttermilk ranch dressing for dipping

MINI SOFT TACO BAR \$140

Seasoned chicken or ground beef, lettuce, cheeses, sour cream, guacamole, pico de gallo, jalapeños, salsa and tortillas

BEEF AND CHICKEN COMBO \$145

PARTY TRAYS

Please allow 72 hour notice on all party trays.
Each tray below provides a sampling for approximately 25 guests.

TURKEY & BACON WRAPS \$130

Thinly sliced turkey breast, bacon, cream cheese,
iceberg lettuce, tomato,
mayonnaise and havarti cheese
wrapped in a flour tortilla

FRESH FRUIT MEDLEY \$120

Fresh seasonal variety

MEATBALLS \$120

With your choice of BBQ, marinara, or kalbi sauce. Add buns, \$40

HUMMUS & VEGGIES \$85

Garbonzo beans, garlic & fresh lemon.
With fresh cut vegetables, flat bread & tortilla chips

CAESAR SALAD \$60

Crisp romaine, garlic croutons, tossed
with caesar dressing and parmesan

MIXED GREEN SALAD \$60

Mixed greens , croutons
and fresh veggies
Choice of dressing

DEVEILED EGGS \$60

Hard boiled eggs, mayonnaise, mustard & paprika

BRUSCHETTA \$80

French baguette, tomato, red onion, basil, artichoke, garlic,
balsamic glaze and parmesan

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 CHOCOLATE CHIP BROWNIES

served with Hot Fudge & Caramel
\$18 per dozen

CHOCOLATE CHIP COOKIES

Fresh baked, homemade - \$18 per dozen

VANILLA ICE CREAM SUNDAE

Chocolate sauce & toasted almonds - \$3.29 per person

BREAD PUDDING

Custard, nutmeg, cinnamon, & vanilla, whipped cream and caramel
Served with Caramel - \$30 per dozen

PEANUT BUTTER PIE

Creamy peanut butter spun with cream cheese on an oreo cookie crust.
Chocolate ganache top whipped cream and chopped nuts
\$36 per dozen

EVENT BAR OPTIONS

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 liquor and wine.

Drinks will be charged based on consumption.

CAPPED BAR

An open bar will be available to your guests within a certain dollar 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 host's 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 chafer style.

HOURLY BAR PACKAGE

This package allows you to know exactly how much you will be spending on beverages.

PLEASE SEE THE FOLLOWING PAGE FOR MORE INFORMATION.

CRAFT BEER & HOUSE WINE

Guests will be offered only beer 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 guests 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

PUNCH BOWLS

NON-ALCOHOLIC FRUIT PUNCH \$60 per bowl

NON-ALCOHOLIC SHERBERT PUNCH \$70 per bowl

MAI TAI PUNCH \$110 per bowl

CHAMPAGNE PUNCH \$100 per bowl

MIMOSA PUNCH \$100 per bowl

ADD A BEER TASTING TO ANY BANQUET PACKAGE FOR \$5.99 PER PERSON

SPECIAL EVENT AGREEMENT

Ram Restaurant & Brewery 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 the event coordinator in the occurrence of any such changes. All functions are booked based upon a 3 hour time limit. Parties requiring 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 1/2 hour the room is occupied or your party may be relocated depending on the needs of our other guest reservations.

Ram Restaurant & Brewery must provide all food and beverages. For parties of 25 or more, a present 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 \$100.00 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.

A confirmation and final guest count is required 7 days prior to your event. The number of guests given to the event coordinator is the "final guest attendance guarantee". If a final guest attendance is not given within 7 days of the 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 guest attendance guarantee", if actual guests served is less than the "final guest 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 the 7 day notice prior to the event, will forfeit the \$100.00 deposit. Events that have not been formally canceled directly and specifically with the event coordinator will be charged with 100% of bill amount based on the "final guest 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 to whom the contract is with. Remaining balance will be charged to deposit credit card or other method of payment at conclusion of event.

Ram Restaurant & Brewery requests that bills are paid in full with one tab at the end of your function. The entire bill is subject to local state sales tax. Ram Restaurant & Brewery reserves:

- The right to terminate liquor service at your event for any reason, and 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 Restaurant & Brewery and the 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 emailed. Your event coordinator will contact you to confirm the contract, availability and event details. If you are not contacted within 24 hours, please call Ram Restaurant & Brewery location you want your event held at and speak to the event coordinator. Your event is not confirmed until you have spoken with the event coordinator directly.

Client Name _____ Potts Authorization _____
Signature _____ Title _____
Title _____ Date _____
Date _____

BILLING / DEPOSIT INFORMATION

Payment Type _____ Date of Event _____
Name _____ Time of Function _____
Address _____ Guest Count _____
Credit Card # _____ CVC # _____ Company Name _____
Expiration Date _____ Tel Number _____
Card Holder Signature _____ Event Type _____
Deposit Amount _____ Room Reserved _____
Room Minimum Spend Requirement _____ Email _____