

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: Big Horn Room seats 60

FISHERS

12750 Parkside Drive - Fishers, IN 46038

PH: 317.596.0079 - **FAX:** 317.596.0085

EMAIL: banquetsfishers@theram.com

SEATING CAPACITY: Big Horn Room seats 32

COLUMBUS

906 N High Street - Columbus, OH 43215

PH: 614.826.0377 - **FAX:** 614.826.0373

EMAIL: acoy@theram.com - dstevenson@theram.com

SEATING CAPACITY: 30 to 100

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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.
Buffet is not unlimited. Portion sizes are determined by guest count.

SALADS

Choose One

Caesar Salad - Garden Salad - Coleslaw
Kale and Quinoa (\$1 per person extra)

ENTRÉES

Choose Two

SIGNATURE ENTRÉES

Chimichurri Chicken - Mac & Cheese with Roasted Vegetables
Blackened Haddock - Pork Carnitas with Fresh Baked Buns - Grilled BBQ Chicken
1/4 pound burgers with mayo, lettuce, tomato, onion, swiss & cheddar

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

Amber Ale Broccoli Gratinee - Cheddar Mashed Potatoes - Jalapeño Pepper Jack Corn Bread
Southwest Corn - Mac & Cheese - Blue Cheese Potatoes Au Gratin
Seasonal Rice - Fireside Beans - Fresh Cooked Chips

DESSERTS

(\$3.29 per person extra)

Choose One

ICE CREAM CUPCAKES: Mint Chocolate Chip, Peanut Butter, Strawberry, Muddy
Vanilla Ice Cream Sundae

CARVING STATION

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

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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. 72 hour notice required.

EARLY RISER \$8 Juice, muffins and bagels

CONTINENTAL BUFFET \$12 Fresh seasonal fruit platter, juices and a variety of pastries including muffins, bagels

CLASSIC BREAKFAST BUFFET \$14 Fluffy Scrambled eggs, hickory smoked bacon, link sausage, breakfast potatoes, fresh seasonal fruit and juice.
Add eggs benedict for \$2.00 per person

ALL AMERICAN \$15.99 Grilled burgers and chicken breasts served with an assortment of cheeses, grilled mushrooms and onions, tomatoes, lettuce, bbq sauce and mayonnaise. Served with fresh chips and green salad

SOUTHWESTERN \$19.99 Beef and chicken fajitas, beef enchiladas, served with sour cream, cheese, guacamole, flour tortillas, lettuce, tomatoes, jalapeños, seasonal rice and black beans. With chips and salsa

ITALIAN \$21.99 Spaghetti and meatballs, lasagna and chicken parmesan. With garlic bread and caesar salad

BBQ \$20.99 BBQ chicken and BBQ pulled pork. Served with roasted corn, fireside beans, jalapeno corn bread, coleslaw and fresh baked buns

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

CARVING STATION

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



PARTY TRAYS

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

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 beer mustard, cracked black pepper, lettuce, tomato, onion

BACON CHEDDAR SLIDERS bacon, cheddar, lettuce, tomato, onion and mayo

CHICKEN WINGS \$130

Blue cheese dressing and celery sticks.

Choice of sauces: buffalo, Porter BBQ, dry rub

TURKEY & BACON WRAPS \$130

Thinly sliced turkey breast, bacon, cream cheese, iceberg lettuce, tomato, garlic 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



PARTY TRAYS

Please allow 72 hour notice on all 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, roasted jalapeños, green onions, and avocado crema. With blue and yellow tortilla chips

SPINACH & ARTICHOKE DIP \$100

Cheddar jack, pepper jack, parmesan and roasted garlic blended with roasted red bell pepper, artichoke and sour cream. 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

CAESAR SALAD \$75

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

MIXED GREEN SALAD \$60

Mixed greens topped with quinoa, cucumber and cherry tomatoes. Choice of dressing

DEVEILED EGGS \$60

Hard boiled eggs, mayonnaise, mustard & paprika

BRUSCHETTA \$60

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

MINI SOFT TACO BAR \$140

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

BEEF AND CHICKEN COMBO \$145

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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.

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.***

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.

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

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HOURLY BAR PACKAGE

All four options include soda, tea, coffee and assorted juices. No shots or energy drinks included. 20 Person minimum and each guest must be included in the package. Package is for a 3 hour time period, and is only available with a reservation in a private room.

OPTION 1: BEER & HOUSE WINE \$23 per person

18oz CRAFT BEER
IMPORTED BEER BOTTLES
DOMESTIC BEER BOTTLES

OPTION 2: CALL BAR \$28 per person

Includes all selections in option 1

SMIRNOFF VODKA
3 OLIVES VODKA
SEAGRAM'S 7 BLEND WHISKEY
BACARDI RUM

JIM BEAM BOURBON
TANQUERAY GIN
J&B SCOTCH
EL JIMADOR TEQUILA MARGARITA

OPTION 3: PREMIUM BAR \$35 per person

Includes all selections in options 1 & 2

ABSOLUT VODKA
FINLANDIA VODKA
BEEFEATER GIN
KAHLUA LIQUER
SAILOR JERRY SPICED RUM
CADILLAC MARGARITA

JOHNNIE WALKER RED SCOTCH WHISKEY
AMARETTO DI SARONNO LIQUER
BAILEYS IRISH CREAM CORDIAL
JAMESON IRISH WHISKEY
CROWN ROYAL BLENDED WHISKEY
JACK DANIELS WHISKEY

OPTION 4: SUPER PREMIUM BAR \$40 per person

Includes all selections in options 1, 2 & 3

GREY GOOSE VODKA
GRAND MARNIER
JOHNNIE WALKER BLACK SCOTCH WHISKEY
BOMBAY SAPPHIRE GIN

1800 COCO STRAWBERRY MARGARITA
TULLAMORE DEW IRISH WHISKEY
MAKER'S MARK BOURBON

PLEASE CHECK FOR CURRENT WINE SELECTIONS

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

\$18 per dozen

CHOCOLATE CHIP COOKIES

Fresh baked, homemade - \$18 per dozen

VANILLA ICE CREAM SUNDAE

Chocolate sauce & toasted almonds - \$3.29 per person

ICE CREAM CUPCAKES

\$3.29 per person. Please select one flavor.

MUDDY CUPCAKE

Kona coffee ice cream and Cookies 'n Cream ice cream served in an Oreo[®] cookie crumb shell

MINT CHOCOLATE CHIP

A blend of chocolate chips and mint ice cream, layered with fudge brownie cake.
Dark chocolate shell

PEANUT BUTTER

Peanut butter ice cream swirled with peanut butter cups. Layered with chocolate cake.
Dark chocolate cupcake shell

STRAWBERRY

Slow-churned sweet cream & real strawberry ice cream. Layered with white cake.
White chocolate cupcake shell



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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 & the event coordinator in advance, and 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 _____
 Signature _____
 Title _____
 Date _____

Ram Authorization _____
 Title _____
 Date _____

BILLING / DEPOSIT INFORMATION

Payment Type _____
 Name _____
 Address _____
 Credit Card # _____
 Expiration Date _____ CVC# _____
 Card Holder Signature _____
 Deposit Amount _____
 Room Minimum Spend Requirement _____

Date of Event _____
 Time of Function _____
 Guest Count _____
 Company Name _____
 Tel Number _____
 Event Type _____
 Room Reserved _____
 Email _____