

# RAM<sup>®</sup>

*Restaurant & Brewery*

## BANQUET

### **PUYALLUP SOUTH HILL**

103 35th Ave SE - Puyallup, WA 98374

**PH:** 253.841.3317 - **FAX:** 253.770.5501

**CARRIE NOLTON** **EMAIL:** [cnolton@theram.com](mailto:cnolton@theram.com)

**SEATING CAPACITY:** Banquet Room 1 seats 32, Banquet Room 2 seats 48  
Combined Banquet Rooms seat 80

### **LAKWOOD**

10019 59th Ave SW - Lakewood, WA 98499

**PH:** 253.584.3191 - **FAX:** 253.588.9617

**NICOLE EDELMAN** **EMAIL:** [nedelman@theram.com](mailto:nedelman@theram.com)

**SEATING CAPACITY:** Banquet Room seats 50

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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 - Southwest Corn  
Jalapeño Pepper Jack Corn Bread - Mac & Cheese  
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

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.

**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**

### CARVING STATION

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.*

### **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

### **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, cucumbers 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

## 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<sup>®</sup> 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



# 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.

## 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.



## ADDITIONAL SERVICES

**LINENS** \$7 per linen

Colors subject to change based on availability

**LINEN NAPKINS** \$1 per napkin

Colors subject to change based on availability

**CAKE SERVICE** \$25

Ram Restaurant & Brewery will provide plates, forks and napkins for your cake  
(cake not included)

Other amenities offered vary by location, please ask the banquet leader for details





Restaurant & Brewery

# 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. 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.

\_\_\_\_\_ Puyallup South Hill location requires a \$25 room charge per banquet room Sunday thru Thursday and a \$50 per room charge Fridays and Saturdays.

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 \_\_\_\_\_