

BANQUET =MENU=



RAM

RESTAURANT & BREWERY

LOCATIONS

PUYALLUP SOUTH HILL

103 35th Avenue SE, Puyallup, WA 98374
PH: (253) 841-3317
EMAIL: 016puyallupleader@theram.com

PUYALLUP SUNRISE

10403 156th St. E., Ste. 101 - Puyallup, WA 98374
PH: (253) 445-1005
EMAIL: 019SunriseLeader@theram.com

LAKWOOD

10019 59th Avenue, Lakewood, WA 98499
PH: (253) 584-3191
EMAIL: 024LakewoodLeader@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.

Buffet Style 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 mushrooms -

BBQ pork carnitas with fresh baked buns -

Grilled BBQ chicken - 1/4lb Burger 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 Alaskan Steelhead (\$5 per person extra)

Grilled or Blackened

Add an additional **SIGNATURE ENTRÉE** for \$5 per person extra

or a **PREMIUM ENTRÉE** for \$10 per person extra

SIDES

Choose Two

Cheddar mashed potatoes -

Southwest corn - Mac & cheese - Seasonal rice - Coleslaw

Fresh cooked chips - seasonal vegetables

CHAFER STYLE MENU

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

Chafar Styles are not unlimited.

Portion size is determined by guest count.

ALL AMERICAN \$16.99

Grilled burgers and chicken breasts served with swiss and cheddar, sautéed mushrooms and onions, tomatoes, lettuce, bacon, BBQ sauce and mayonnaise. Served with chips and green salad

SOUTHWESTERN \$21.99

Beef and chicken fajitas, beef enchiladas, served with sour cream, cheese, guacamole, flour tortillas, lettuce, tomatoes, jalapeños, beef enchiladas seasonal rice and black beans.

Served with chips and salsa

ITALIAN \$21.99

Chicken parmesan with your choice of spaghetti & meatballs or lasagna

Accompanied by garlic bread and Caesar salad

Add lasagna or spaghetti & meatballs for \$2 per person

BBQ \$23.99

BBQ chicken and BBQ pulled pork.

Served with roasted corn, mac & cheese, coleslaw and fresh baked buns

CARVING STATION

Prime rib, Roasted Turkey or Spiral Ham

Market price

ADD THESE DELICIOUS FAVORITES TO ANY CHOICE

\$2.99 PER PERSON,

**SEASONAL RICE, SEASONAL VEGETABLES, CHEDDAR MASHED POTATOES,
MAC & CHEESE, OR SOUP**

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 a french baguette

PULLED PORK SLIDERS \$160

BBQ, slaw, pickled onion

CHEESEBURGER SLIDERS \$160

Ketchup, mustard, cheddar, and pickle chips

BACON CHEDDAR SLIDERS \$170

Bacon, cheddar, lettuce, tomato, onion and mayo ketchup, mustard, pickles

CHICKEN WINGS \$150

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

BONELESS CHICKEN WINGS \$140

Crispy boneless chicken, blue cheese dressing and celery sticks.
Choice of sauces: buffalo, porter BBQ, or mustard

MAC & CHEESE \$140

Cavatappi pasta, rich & creamy cheddar cheese sauce and toasted bread crumbs.

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, fresh jalapeños,
green onions, and guacamole.
With corn tortilla chips

SPINACH & ARTICHOKE DIP \$110

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

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 \$150

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

BEEF AND CHICKEN COMBO \$155

PRETZEL & BEER CHEESE FONDUE \$150

Bavarian pretzels & Buttface Amber Ale cheese fondue

SESAME CHICKEN SKEWERS \$140

Kalbi marinated with sesame seeds and sweet chili sauce

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 and tortilla chips

CAESAR SALAD \$75

Crisp romaine, rosemary garlic croutons, tossed
with Caesar dressing and parmesan

DEVEILED EGGS \$60

Hard boiled eggs, mayonnaise, mustard & paprika

MIXED GREEN SALAD \$60

Mixed greens, crutons
and fresh veggies
Choice of dressing

BRUSCHETTA \$80

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

CRISPY CHICKEN TENDERS \$140

All natural tenders, choice of buffalo, porter BBQ or dry.
Choice of ranch, honey mustard, or BBQ

STEAK SLIDERS \$260

Tender filet medallions, A1 garlic aioli, horseradish cream
wand onion crisps

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 sauce.

\$18 per dozen

CHOCOLATE CHIP COOKIES

Fresh baked, homemade - \$18 per dozen

BREAD PUDDING

Custard, nutmeg, cinnamon, vanilla, whipped cream and caramel

Served with caramel - \$36 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

SALTED CARAMEL CHEESECAKE

With caramel sauce and whipped cream - \$7.99 per person.

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

C.B. & Potts will provide plates, forks and napkins for your cake (cake not included)

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 _____
Signature _____
Title _____
Date _____

RAM Authorization _____
Title _____
Date _____

BILLING / DEPOSIT INFORMATION

Payment Type _____
Name _____
Address _____
Credit Card # _____ CVC # _____
Expiration Date _____
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 _____