

Banquet Menu



RAMADA®



Property Information

Location

We are located right off Interstate 1-29 and 13th Ave. South within walking distance to West Acres Mall, movie theaters, grocery stores, and other shopping destinations.

Hotel Features

- 172 guest rooms and suites on 3 floors
- Swimming pool with rock climbing wall and lily pads plus a hot tub and sauna
- 15,000 square feet of meeting space for weddings, conferences or small meetings
- Business center with access to internet and printer open 24 hours
- Bistro 13 Restaurant
- D'Woods Lounge
- Free Wi-Fi through hotel and meeting space
- Complimentary shuttle to the airport upon request
- On-site fitness center

Guest Room Amenities

Free Wi-Fi, full size ironing board and iron, coffee maker, refrigerator, and in room voice mail service.

Bistro 13 Hours

Continental Breakfast - 6:30 a.m. - 10:00 a.m. | Monday - Friday
7:00 am - 10:00 a.m. | Saturday and Sunday

Lunch hours - 11:00 a.m. - 2:00 pm | Monday- Saturday

Dinner Hours - 5:00 p.m. -9:00 pm | Monday - Saturday

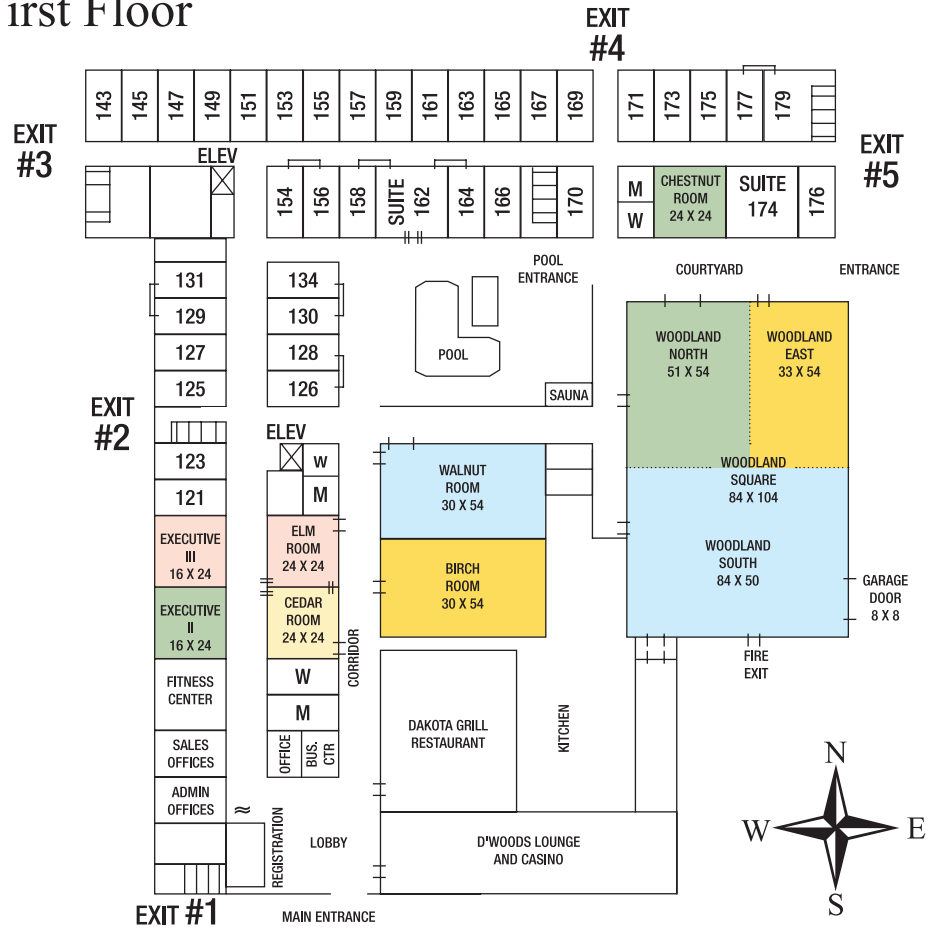
D'Woods Lounge Hours

11:00 a.m. - 2:00 a.m. | Monday through Saturday

5:00 p.m. - 9:00 p.m. | Sunday

Family-friendly until 9:00 p.m.

First Floor



Ramada Inn & Suites - Conference Center Room Capacities

Room	Dim.	Sq Ft	Theatre	Classroom	Rounds	U-Shape	Conf.
Birch	30' x 54'	1620	150	80	80	30-40	30-40
Walnut	30' x 54'	1620	150	80	80	30-40	30-40
Birch & Walnut	60' x 54'	3240	300	160	175	Please Inquire	
Cedar	24' x 24'	576	45	24	40	20	24
Elm	24' x 24'	576	45	24	40	20	24
Chestnut	24' x 24'	576	50	32	40	20	24
Woodland East	33' x 54'	1782	125	80	80	30-40	30-40
Woodland North	51' x 54'	2754	300	175	150	Please Inquire	
Woodland North East	84' x 54'	4536	500	275	275	Please Inquire	
Woodland South	84' x 50'	4200	450	250	250	Please Inquire	
Woodland Square	84' x 104'	8736	1150	500	625	Please Inquire	
Executive II	16' x 24'	384	Conference for 16ppl				
Executive III	16' x 24'	384	Conference for 10ppl				

Breakfast

Available until 10:00 a.m.

All meals are served with coffee, orange juice and water.

Egg Bake

Eggs with onions, pepper and choice of ham or sausage. Served with breakfast potatoes.

Plated | 12 Buffet | 13

French Toast Breakfast

Cinnamon battered ciabatta bread grilled and served with fluffy eggs, fresh fruit and choice of bacon or sausage.

Plated | 12 Buffet | 13

Red Fern

Fluffy scrambled eggs served with breakfast potatoes and choice of bacon or sausage.

Plated | 10 Buffet | 12

Continental Breakfast

Caramel roll and mixed fruit served with coffee and juice.

Plated | 5 Buffet | 6

Build Your Own Breakfast Burrito

Warm tortillas, scrambled eggs, sausage, potatoes, peppers, onions and cheese.

Served with salsa and sour cream.

Buffet | 13

A la Carte:

Fruit and Yogurt Parfait | 3 per person

Carmel Rolls | 3 per person

Bacon, Sausage or Ham | 2 per person

Seasonal Fresh Fruit | 2 per person

Danish or Muffin | 1 per person

Plated Meals

Add popovers to any meal for \$2 per person. All dinners are served with a garden salad, dinner rolls, choice of potato and vegetable. Served with coffee and water. Lunch available until 3:00 p.m.

Lasagna

Four layers of homemade Italian meat sauce with seven cheese blends accompanied by fresh cut green beans and garlic toast medallions.

Lunch | 13 Dinner | 17

Chicken Alfredo

Penne noodles tossed in a white wine and garlic cream sauce topped with grilled chicken and garlic toast medallions.

Lunch | 12 Dinner | 16

Pasta Primavera (vegetarian)

Penne noodles tossed with roasted red pepper and basil cream sauce with sautéed onions, peppers, zucchini and yellow squash.

Lunch | 11 Dinner | 15

Hand Pattied Burger

Half-pound flame grilled burger with American cheese, lettuce, tomato, onion and pickles served on a cheddar pepper roll with kettle chips.

Lunch | 12 Dinner | 16



Chef Salad

Mixed fresh greens topped with tomatoes, onions, black olives, hard boiled eggs, cheese, ham, turkey and bacon bits served with garlic toast medallions.

Lunch | 12 Dinner | 16

Soup & Wrap Combo

Half of a club wrap served with kettle chips and your choice choice of Tomato Basil or Chicken Noodle soup. Upgrade to Beer Cheese for \$1 more.

Lunch | 11 Dinner | 15

Pot Roast

Slow-cooked, fork-tender pot roast drizzled with port wine demi glaze. Served with mashed potatoes and carrots.

Lunch | 14 Dinner | 18

Boxed Lunch

Choose from a ham or turkey wrap, bag of chips, chocolate-chunk cookie, fruit cup and soda.

Lunch Only | 12

All food & beverage prices are subject to a 18% service charge and the current North Dakota State tax rate. Prices are subject to change.

Plated Meals

Add popovers to any meal for \$2 per person. All dinners are served with a garden salad, dinner rolls, choice of potato and vegetable. Served with coffee and water. Lunch available until 3:00 p.m.



Chicken Supreme

6 oz. chicken breast topped with garlic and mushroom white wine cream sauce.

Lunch | 13 Dinner | 17



Bourbon Chicken

6oz. chicken breast topped with our homemade bourbon glaze.

Lunch | 13 Dinner | 17

Chicken Cordon Bleu

A thin chicken breast breaded, stuffed with ham and Swiss cheese drizzled with mornay sauce.

Lunch | 12 Dinner | 16



Roast Pork Loin

Slow-roasted blackened pork loin served with our homemade pomegranate and pineapple chutney sauce.

Lunch | 12 Dinner | 16

Stuffed Pork Chop

Pork chop stuffed with home-style dressing served with choice of pomegranate and pineapple chutney sauce or Dijon tarragon cream sauce.

Lunch | 13 Dinner | 17

Swedish Meatballs

Two slow roasted 4 oz. meatballs coated in traditional Swedish meatball gravy.

Lunch | 13 Dinner | 17

Side Options

Starches

- Rosemary Roasted Baby Reds
- Baked Potato with butter and sour cream
- Garlic Mashed Potatoes
- Baked Sweet Potato with brown sugar butter
- Au gratin Potatoes
- Garden Blend Rice

Vegetables

- Green Bean Almondine
- Fresh Cut Green Beans
- Sweet Corn
- Candied Carrots
- Country Blend
- Fire Roasted Onions and Peppers with Sweet Corn

Plated Meals

Add popovers to any meal for \$2 per person. All dinners are served with a garden salad, dinner rolls, choice of potato and vegetable. Served with coffee and water.



Bacon Wrapped Filet

Center cut grilled filet mignon wrapped in bacon topped with herb compound butter.
Dinner | 30



Sirloin Steak

8oz. Certified Angus Beef top sirloin topped with herb compound butter.
Add four garlic butter shrimp | \$6
Dinner | 22



Steak and Chicken

6oz. balsamic marinated flank steak accompanied by a 6oz. grilled chicken breast.
Dinner | 28



Ribeye Steak

10oz. hand-cut peppercorn crusted ribeye steak.
Dinner | 27

Prime Rib

Slow-roasted blackened pork loin served with our homemade pomegranate and pineapple chutney sauce.
Dinner | 29



Walleye

Fresh walleye filet topped with parmesan cheese and panko bread crumbs, baked to perfection. Served with a lemon wedge and tartar sauce.
Dinner | 25

Shrimp (Broiled or Breaded)

Succulent breaded or broiled shrimp served with a lemon wedge, tartar or cocktail sauce.
Dinner | 25

Side Options

Starches

- Rosemary Roasted Baby Reds
- Baked Potato with butter and sour cream
- Garlic Mashed Potatoes
- Baked Sweet Potato with brown sugar butter
- Au gratin Potatoes
- Garden Blend Rice

Vegetables

- Green Bean Almondine
- Fresh Cut Green Beans
- Sweet Corn
- Candied Carrots
- Country Blend
- Fire Roasted Onions and Peppers with Sweet Corn

Theme Buffet

Served with coffee and water.

New York Deli

Build your own sandwich with an assortment of meats, cheeses and breads.

Included condiments, chips and served with Tomato Basil soup.

Lunch | 12 Dinner | 15

South of the Border

Seasoned taco meat, soft shell tacos, Spanish rice with chips and salsa. Served with onions, tomatoes, black olives, sour cream, and shredded cheese.

Lunch | 13 Dinner | 18

Tour of Italy

Lasagna with meat sauce, Chicken Alfredo with Caesar salad and garlic toast rounds.

Lunch | 13 Dinner | 19

Soup & Salad

Choice of soup with fresh greens accompanied by cheese, tomatoes, black olives, chopped eggs, carrots, croutons, and dressings.

Soup: Beer Cheese, Tomato Basil, Chicken Noodle or Chicken Tortilla.

Lunch | 8 Dinner | 12

Ballpark

All-beef hotdogs, hamburgers, baked beans, chips, and relish. Lettuce, tomato, onions, pickles, ketchup, mustard, and mayonnaise.

Lunch | 12 Dinner | 18

Baked Potato Bar

One-pound Russet baked potatoes served with shredded cheese, butter, sour cream, chives, bacon bits, and chili.

Lunch | 12 Dinner | 15

Children's Meal

Chicken fingers, French fries, teddy grams and milk.

Lunch or Dinner | 9

Build Your Own Buffet

*Each meal includes choice of one starch and one vegetable. Served with garden salad and dinner rolls.
Add popovers to any meal for \$2 per person. Served with coffee and water.*

One Entrée

Lunch | 15 Dinner | 19

Two Entrée

Lunch | 17 Dinner | 21

Three Entrée

Lunch | 19 Dinner | 23

Entrees

Chicken Supreme

Roasted Pork with Pomegranate and Pineapple Chutney

Maple Glazed Ham

Pot Roast with Port Wine Demi Glaze

Bourbon Chicken

Chicken Cordon Bleu

Chicken Alfredo

Baked Macaroni and Cheese

Garden Vegetable Pasta (Vegetarian)

Starches

- Rosemary Roasted Baby Reds
- Baked Potato with butter and sour cream
- Garlic Mashed Potatoes
- Baked Sweet Potato with brown sugar butter
- Au gratin Potatoes
- Garden Blend Rice

Vegetables

- Green Bean Almondine
- Fresh Cut Green Beans
- Sweet Corn
- Candied Carrots
- Country Blend
- Fire Roasted Onions and Peppers with Sweet Corn

Add an extra starch or vegetable for \$2 more.

Hors d'oeuvres

Cold Hors d'oeuvres

(Designed to serve 25 people)

Bruschetta |35

Diced Roma tomatoes mixed with red onions, fresh basil, and olive oil. Topped with fresh mozzarella cheese and a balsamic reduction on toasted baguette.

Deviled Eggs |35

Fresh boiled eggs stuffed with creamy seasoned yolks.

7 Layer Taco Dip |40

Layers of refried beans, sour cream, crisp lettuce, tomatoes, black olives, green onions and shredded Colby jack cheese. Served with tortilla chips.

Fresh Veggie Tray |40

Crisp vegetables, trimmed and arranged on a tray that is sure to delight, served with creamy ranch dip.

Pinwheels |40

Tortilla shells filled with your choice of ham, turkey or bacon laced with lettuce, Boursin cream cheese spread and Colby jack cheese.

Cocktail Sandwiches |45

Sliced ham, turkey and roast beef served on dinner rolls with honey mustard, mayonnaise and blue cheese dressing.

Fresh Fruit Tray |45

A colorful mix of fresh seasonal fruit served with cream cheese dip.

Meat, Cheese and Assorted Cracker Tray |40

An assortment of sliced deli meats and cheeses served with a collection of crackers.

Cocktail Shrimp Platter |40

Ice cold jumbo shrimp piled high and served with our signature cocktail sauce.

Candied Bacon |40

Sweet crunchy caramelized bacon.

Hors d'oeuvres

Hot Hors d'oeuvres

(Designed to serve 25 people)

Boneless Wings |45

Boneless wings served with your choice of plain, buffalo sauce, bourbon glaze or BBQ.
Served with Ranch.

Breaded Chicken Drummies |45

Breaded chicken drummies served with ranch and BBQ Sauce.

Naked Wings |45

Naked Chicken wings served with buffalo sauce and ranch dressing.

Pork Egg Rolls |35

Minced pork egg rolls served with sweet 'n sour sauce.

Homemade Tater Tots |35

Handmade tater tots loaded with bacon and smoked Gouda cheese then flash fried to a perfect golden brown.

Warm Dips |35

Choose from either Spinach Dip or Artichoke Dip served with tortilla chips.

Mini Meatballs |35

Pork and beef blended meatballs with your choice of BBQ or Swedish.

Lil' Smokies |35

Miniature pork sausages tossed in tangy BBQ sauce.

Stuffed Mushrooms |50

Boursin and crab stuffed cremini mushrooms with a dusting of panko breadcrumbs.

Chicken Skewers |50

Chicken breast marinated in a zesty seasoning blend of chili, lime and cilantro paired with onions, poblano and red peppers.

Hand Tossed Pizzas

Pizza's made with a hand tossed 14' crust. Each pizza has 8 slices.

Supreme | 15

Pepperoni, sausage, onions, peppers, and mushrooms topped with mozzarella cheese.

Ultimate Hawaiian | 14

Canadian bacon, pineapple and diced bacon topped with mozzarella cheese.

Chicken Alfredo | 15

Grilled chicken, peppers and onion topped with mozzarella cheese all laid upon a creamy Alfredo sauce.

Taco | 15

Chicken or beef topped with crisp lettuce, fresh tomatoes, diced red onions and black olives topped with Colby jack cheese.

Veggie | 15

A medley of onions, tomatoes, mushrooms, peppers and artichoke hearts topped with mozzarella cheese.

Build Your Own Pizza | 11

Start with a cheese pizza and then add additional toppings for \$1 each.

Toppings include: pepperoni, sausage, Canadian bacon, grilled chicken, bacon, salami, blue cheese crumbles, extra cheese, onions, peppers, mushrooms, black olives, tomatoes and jalapenos.

Specialty Pizza

Each pizza has 24 pieces.

Fruit Pizza | 40

Soft sugar cookie crust with cream cheese and a fresh mixed berry glaze.

Vegetable Pizza | 35

A chilled pastry topped with cream cheese, broccoli, carrots, celery and cauliflower.

Sweets

(priced per dozen)

- Fresh Baked Cookies |18
- Homemade Carmel Rolls |22
- Homemade Fudge Brownies |22
- Homemade Special K Bars |22
- Rice Crispy Bars |18
- Sandy's Donuts |28
- Donut Holes |9
- Bagels with assorted cream cheese |24
- Assorted Bars |24
- Assorted Muffins |20
- Assorted Danishes |22

Refreshments

- Bottled Water |1.50
- Soft Drinks |1.50
- Pitcher of Soda |7
- Columbian Roast Coffee |20/gallon
- Iced Fruit Punch |18/gallon
- Sweet Lemonade |18/gallon
- Assorted 100% Fruit Juice
|1/can or 9/carafe
- Sherbet Punch |21/gallon
- Hot Apple Cider |19/gallon

Snacks

(serves 25)

- Trail Mix |35
- Chex Mix |30
- Pretzels and Ranch |30
- Kettle Chips with French Onion Dip |35
- Chips and Salsa |35
- Chips and Queso |35
- Veggie Cup |55
- Whole Fruit |1.50/per piece
- Popcorn |30
- Build Your Own Ice Cream Sundae
|3.50/per person

Desserts

- New York Style Cheesecake |5
- Chocolate Lava Cake |5
- White Chocolate and Raspberry
Tort Cake |5
- Ice Cream and Sherbet Collections |5
- Mini Cheesecake |4

Cocktail Service

The following cocktail service options are available for your convenience and enjoyment. Please respect North Dakota state law by not contributing to underage drinking. North Dakota law prohibits the sale of alcohol before noon on Sundays and some Holidays.

Cash Bar

All bars have a \$300 minimum required for each bar at the event. If the minimum is not met, the difference will be applied to your bill. For groups under 30, a waitress carry is suggested.

House Brands Premium Brands Domestic Beer
Premium Beer House Wines Assorted Soft Drinks

Final Guest Count is due **5 days prior to event**. Payment is due **3 days prior to event**.

Host Bar

The cost of drinks consumed at the bar would be paid for by the meeting planner.

All host bars include North Dakota sales tax, but are subject to a 18% service charge.

House Brands Premium Brands Domestic Beer
Premium Beer House Wines Assorted Soft Drinks

Ticket Bar *(ticket prices are \$4.75 or \$5.50)*

Drink tickets can be redeemed at the bar for beer, wine, mixed drinks and soft drinks during the event. These tickets will be provided by the hotel. This price includes current sales tax and 18% gratuity.

Hospitality Room Beverage Service

This option makes meeting planning easy and convenient. We will place one of our portable bars in your hospitality room. It will be stocked with all of the necessary soft drink options, straws, napkins, plastic glassware, and ice.

Punch Menu

Champagne Punch | 35/gallon

Fruit Punch | 18/gallon

Sherbet Punch | 21/gallon

Kegs

8 Gallon Keg | 185 and up

16 Gallon Keg | 305 and up

8 Gallon Keg 1919 Root Beer | 180

Guidelines and Procedures

Meal Counts

A menu selection should be given to the Sales Office no later than two weeks prior to your event. A guaranteed number of guests is required four business days before your event is to take place. If a guaranteed number is not given in time, we will prepare the highest figure proposed at the time of booking.

Bar Service

North Dakota law prohibits the service of alcoholic beverages to person less than 21 years of age. Alcoholic beverage service hours are in compliance with ND State laws. The Baymont Inn & Suites of Fargo is the only licensee authorized to sell and serve liquor, beer, or wine on our premises. All bars have a \$300 bar minimum required for each bar at the event. If the bar minimum is not met, the difference will be applied to your bill.

Food & Beverage Policy

Due to North Dakota and Cass County laws, we are the only ones designated to serve and prepare the food being consumed by guests. No outside food or beverage is allowed with the exception of a licensed baker for wedding cakes or celebration cakes. Food or beverage is not allowed to leave the hotel, unless it is the wedding or celebration cake that was purchased.

Planning Notes

Please use this page for your notes and comments.

This image shows a single sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins or other markings on the paper.



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