



RAMKOTA HOTEL & CONFERENCE CENTER

Casper, Wyoming

Wedding Guide

800 N Poplar • Casper, Wyoming 82601
Phone: (307) 266-6000 • Fax: (307) 473-1010
www.Casper.Ramkota.com

Each Best Western hotel is independently owned and operated.



Planning Your Special Day...

Receptions and menus can be tailored to meet your individual needs. Please feel free to inquire and discuss any and all options with our Catering Director.

Half Ballroom Sections \$300.00

Full Grand Ballroom \$500.00

The base wedding package includes:

- Rounds for six (6) or eight (8) people at each table
- Mirror tiles, hurricane vases or glass bowls
- White linen tablecloths and napkins
(Additional colors are available, charges may apply)
- Skirted head table on risers for up to fourteen (14) people
- Skirted cake, gift and guest book tables
- All dishes, silverware and glassware
- Dance floor
- DJ table
- Bistro Tables
- Fountains, Lattice, Toole, and Lights are available
(Charges may apply)

**Free Complimentary Standard Guest Room for
the Wedding couple.**



Cocktail Hour

100 Jumbo Shrimp Cocktail with lemon	\$175.00
2 Fillets of Smoked Salmon	\$75/each
50 Tortilla Pinwheels	\$75.00
50 Silver Dollar Sandwiches.....	\$75.00
100 Swedish Meatballs.....	\$100.00
100 Chicken Drummys	\$100.00
50 Teriyaki Marinated Beef, Chicken, or Pork Kabobs.....	100.00
75 Chicken Strips with Choice of Dipping Sauce.....	\$75.00
50 Grilled Chicken Sesame Skewers with Choice of Sauce	\$75.00
50 Chicken Pot Stickers with Hoisin Sauce	\$75.00
100 Spinach Artichoke Rangoon	\$100.00
50 Chicken Spring Rolls.....	\$100.00
50 S.W. Chicken Twisters	\$75.00
50 Crab Stuffed Mushroom Caps	\$75.00
50 Scallops Wrapped in Bacon	\$75.00
Assorted Meat, Cheese, & Cracker Tray	50/\$175.00 100/\$275.00
Assorted Fruit & Cheese Tray	50/\$160.00 100/\$265.00
Assorted Cheese & Crackers Tray	50/\$120.00 100/\$225.00
Assorted Fresh Vegetable Tray.....	50/\$100.00 100/\$175.00
Deviled Eggs Tray.....	50/\$55.00 100/\$100.00
Assorted Nuts.....	2lbs/\$25.00
Assorted Snack Mix.....	2lbs/\$25.00
Chips & Dip.....	50/\$45.00
Chocolate Covered Strawberries	25/\$75.00

Please refer to our Catering Menus for additional hors d'oeuvres options.



Plated Entrees

Bacon Wrapped Filet Mignon	8 oz.	\$23.99
Medallions of Roasted Beef Tenderloin	8 oz.	\$25.99
<i>Succulent roast tenderloin topped with garlic cream sauce.</i>		
Prime Rib of Beef	10 oz.	\$21.99
<i>Oven roasted prime rib of beef.</i>	12 oz.	\$23.99
New York Strip Steak	12 oz.	\$21.99
<i>Charbroiled New York Strip Steak cooked to your liking.</i>		
London Broil	12 oz.	\$18.99
<i>With Jack Daniels Sauce</i>		
Chicken Cordon Bleu		\$18.99
<i>Breaded breast of chicken stuffed with ham and Swiss cheese and topped with Mornay sauce.</i>		
Chicken Florentine		\$18.99
<i>Boneless breast of chicken stuffed ricotta cheese and spinach, topped with supreme wine sauce.</i>		
Roast Loin of Pork		\$18.99
<i>Tender, moist loin of pork with glaze.</i>		
Baked Salmon		\$18.99
<i>Delicately baked and served with a lemon dill sauce.</i>		
Prime Rib of Pork with Dijon Demi Glaze	8 oz.	\$19.99
Baked Chicken Breast		\$16.99
<i>Served with your choice of sauce.</i>		
Walleye		\$19.99
<i>12 oz. walleye with butter pecan cream sauce.</i>		

The above served with your choice of potato, pasta or rice, tossed garden salad with dressing, vegetable du jour, rolls and butter. Coffee, tea, and water are included. Prices do not include 5% tax and 18% service charge. Please inquire about our certified Angus beef products and customized menus with the Catering Department. Prices per person are subject to change without notice.



Buffets

Buffets Include: Two or Three Entrees

*Choice of Four vegetable, starch and, or salads below, rolls & butter -
Chef's choice dessert coffee, ice tea, & water*

Two Entrees / \$18.50

Salads

*Caesar
Coleslaw
Fresh Garden Vegetable
Macaroni Salad
Marinated Vegetable
Seasonal Fresh Fruit
Three Bean Salad
Tossed Lettuce Greens*

Vegetables

*Broccoli with Cheese Sauce
Buttered Corn
California Vegetable Blend
Corn on the Cob
Cream Corn or Peas
Glazed Carrots
Green Beans
Grilled Bell Peppers & Onions
Key Largo Vegetable Blend
Steamed Peas
Seasonal Cook's Choice*

Three Entrees / \$20.50

Entrees

*London Broil with J.D. Sauce
Honey Glazed Ham
Roast Turkey Breast
Roast Beef of Baron
Chicken with choice of Sauce
Meat or Vegetable Lasagna
Broiled Cod with choice of Sauce*

Starches

*Au Gratin Potatoes
Baked Potatoes
Baked Beans
Classic Mashed Potatoes
Cheddar Mashed Potatoes
Fettuccini Alfredo
Garlic Whipped Potatoes
Macaroni and Cheese
Oven Roasted Redskins
Parmesan Parsley Potatoes
Rice Pilaf
Rosemary Baby Red Potatoes
Scalloped Potatoes
Spanish Rice
White Rice
Wild Rice Blend*

Italian Buffet / \$16.99

South of the Border Buffet / \$16.99

Platte River Buffet / \$16.99

*Prices do not include 5% tax and 18% service charge. Customized menus available.
prices per person are subject to change without notice.*



Beverages

Host and cash bars are available. Please ask the Catering Director for more information on 21 and over products. Prices include 5% sales tax only.

(All hosted beverages are subject to 18% gratuity and 5% sales tax)

Drink prices include ice, mix, glasses, and other incidentals.

There is a \$45.00 charge for each bar set-up unless bar sales exceed \$150.00 per bar, then set-up is free.

Keg Beer

Limit of one host keg per 100 guests.

One 16 – gallon keg serves 160 12-oz. Glasses.

16 – Gallon Keg.....	\$225.00
8 – Gallon Keg.....	\$150.00

General Beverages

Fruit Punch.....	Gallon	\$15.00
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