

Ramada Conference Center



Wedding Receptions

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Rehearsal Dinners

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The Newly-Wed Brunch



*1450 South Atherton Street
State College, PA 16801
(814) 238-3001 www.ramadasc.com*

Congratulations on your engagement!

We at the Ramada Conference Center know that this is a very special time in your life. Allow our experienced staff to assist in creating a wedding day that you and your guests will cherish forever.

The marriage of exceptional service and fine cuisine is very important for your special day. With these significant areas left to our experienced and caring staff, you will be free to enjoy your memorable day!

Our wedding menus, frequently asked questions and a list of vendors are enclosed to assist in the planning of this very special event. Information is also available at www.ramadasc.com, which includes a photo gallery of recent receptions.

Thank you for considering the Ramada Conference Center for your upcoming wedding reception. If you have further questions, please do not hesitate to contact our Sales & Catering department at: (814) 238-3001 Or visit our website at: www.ramadasc.com

Wedding Reception Booking Policy

- Hotel will reserve or confirm banquet space 18 months in advance of your preferred date.
- Prospective brides who are interested in a particular date more than 18 months in advance will need to submit a letter indicating interest in booking space on such date. Preference will be given to the first bride who submits their letter of interest in the date.
- The hotel staff will only be able to inform a bride if a date is available. They will not make public who has expressed interest in renting space. Please note that even if a date is available at the time of the initial inquiry (more than 18 months prior), the space is not be guaranteed to still be available when able to book (with-in the 18 month booking period).
- In order to reserve space, a \$500 non-refundable deposit is required. After the deposit is received, a contract will be issued. An additional \$500 deposit will be due 6 months prior to your event and final payment due 3 business days prior to your event.
- The Sales staff will confirm when space is available for set up two weeks prior to the event .
- All weddings in the Grand Ballroom are required to select from our wedding packages and must have a minimum of 100 guests in attendance.
- All weddings in the Atrium must meet a minimum of \$3,000** in food and beverage.
- All weddings in the Nittany room must meet a minimum of \$1,500** in food and beverage.
- All weddings in the Gallery room must meet a minimum of \$1,000** in food and beverage
- Please note: All rehearsal dinners and newly-wed brunches may select a menu from our banquet menus

*Taxes and service charges do not count toward the minimum purchase requirement.

**Please note that all food and beverage must be purchased from the hotel (with the exception of the cake).

***For receptions booked in these rooms, you may select from our wedding package or banquet menus (contact the Sales department for menus). Taxes and service charges do not count towards the minimum.

Extra Services Included in Your Wedding Reception Package

- Head table on risers *
- Champagne Toast or sparkling cider toast
- Draping for cake table, gift table, head table, buffet, and hors d'oeuvres table
- Complimentary deluxe overnight accommodations for the bride and groom*
- Centerpieces available to complement your floral arrangements
- Room rental/set up fee
- White table linen
- Color-coordinated napkins
- Standing podium for guest book
- Group rooms are also available for out of town guests. Ask about our special wedding discount**

*Based on availability

**Discount not available on special event dates

The Rehearsal Dinner

Pricing is subject to 6% sales tax & 18% service charge

Served Appetizer (Please select one)

- *Soup du jour *Fresh fruit medley *Shrimp cocktail (\$4.00 per person)
- *Mini crab cake (\$4.00 per person) *Mushroom ravioli (\$4.00 per person)
- *Shrimp margarita (\$4.00 per person)

Served Salad (Please select one)

- *Caesar Salad *Tossed Greens *Spinach Salad *Spinach Salad with walnuts & bleu cheese

Entrée Selections

(Please select two, \$1.00 per person will be added for each additional entrée option)

- Filet Mignon~ \$25.95 Mojo Pork Loin~ \$17.95 Fillet of Salmon~ \$18.95
- Crab Cakes~ \$23.95 Chicken Marsala~ \$16.95 Stuffed Chicken Breast~ \$16.95
- Pasta Prima Vera~ \$13.50 Cheese Tortellini~ \$13.95

Accompaniments (Please select two)

- *Red bliss potatoes *Twice baked gorgonzola potato *Baked potato *Mashed potatoes with garlic *Herb risotto
- *Rice pilaf *Honey glazed carrots *Sugar snap beans *Fresh steamed broccoli
- *Fresh vegetable medley *Green beans with toasted almonds

Desserts (Please select one)

- *Chocolate cake *Carrot cake *Red velvet cake *Lemon layer cake
- *Fresh baked fruit pie *Chocolate Mousse *Vanilla ice cream with chocolate sauce

Fresh baked rolls and butter

Fresh brewed coffee, decaffeinated coffee, hot tea, & iced tea

*Many other entrée selections and buffet style dinners may be found in our banquet menu. For a copy of our banquet menu, please contact our Sales office, or visit www.ramadasc.com.

Cocktail Reception

\$65.00 per person plus 6% sales tax & 18% service charge

Includes: Two hours continuous open bar with champagne toast
(Additional hour of open bars available for \$5.00 per person plus 18% service charge)

Fresh Fruit Display International Cheese Display Vegetable Crudités

Accompanied with your selection of:

Butlered Hors D'oeuvres

(One hour of service time, please select three)

- *Cherry tomatoes stuffed with bleu cheese & bacon *Warm mushroom wellington
- *Prosciutto wrapped asparagus spears *Chilled shrimp with traditional cocktail sauce *Bacon wrapped scallops
- *Smoked salmon mousse canapés *Spanikopita *Assorted mini quiche *Crab stuffed mushrooms
- *Traditional crostini rubbed with garlic oil & topped w. tomato, basil, and parmesan

Hot and Cold Hors D'oeuvres Stations

(One hour service time, please select two)

- *Cocktail meatballs with your choice of Swedish, sweet & sour, or barbecue sauce *Mini Crab Cakes
- *Smoked salmon platter with sundried berry and couscous salad *Vegetable or pork egg rolls with duck sauce
- *Chilled Shrimp display with cocktail sauce *Beef Satay with Thai -garlic dipping sauce
- *Cocktail franks wrapped with puff pastry *Coconut chicken skewers

Made to Order Salad Station

- *Caesar salad with fresh grated parmesan and tossed green salad with an array of garden vegetables and dressings
- *Accompanied with fresh baked rolls, breads, and butter

Chef's Sauté Station

With your choice of:

- *Seafood Scampi
- Or
- *Oriental stir fry with marinated pork, beef or chicken

Carving Station with Tea Rolls & Spreads

(Please select two)

- *Slow roasted tenderloin of beef with roasted pepper au jus
- *Roast Turkey with country bread stuffing
- *Pork roulade filled with marinated vegetables
- *Prime rib of beef with au jus & horseradish

Fresh brewed coffee, decaffeinated coffee, hot tea, & iced tea

Buffet Dinner

64.00 per person plus 6% sales tax & 18% service charge

(Minimum of 50 guests)

Includes:

Two hours continuous open bar with champagne toast
(Additional hour of open bar is available for \$5.00 per person plus 18% service charge)

Fresh Fruit Display

International Cheese Display

Vegetable Crudités

Accompanied with your selection of:

Butlered Hors D'oeuvres

(One hour of service time, Please select three)

- *Cherry tomatoes stuffed with bleu cheese & bacon
- *Warm mushroom wellington
- *Prosciutto wrapped asparagus spears
- *Chilled shrimp with traditional cocktail sauce
- *Bacon wrapped scallops
- *Smoked salmon mousse canapés
- *Spanikopita
- *Assorted mini quiche
- *Crab stuffed mushrooms
- *Traditional crostini rubbed with garlic oil & topped w. tomato, basil, and parmesan

Starters

(Please select two)

- *Fresh fruit medley
- *Classic wedding soup
- *Classic caesar salad
- *Tossed garden greens salad with assorted dressings
- *Spinach & apple salad with citrus -hazelnut vinaigrette
- *Tomato, mushroom and mozzarella medley with lettuce and red wine vinaigrette

Entrees

(Please Select two)

- *Stuffed Chicken Breast with cornbread stuffing
- *Chicken Cordon Bleu
- *Mushroom Ravioli with fresh cream sauce
- *Mahi Mahi with fresh fruit salsa
- *Pasta al fresco
- *Grilled salmon with mornay sauce
- *Pork loin with Calvados brandy sauce
- *Veal Marsala
- *Chicken Roma with capicola ham, olives and red sauce

Chef's Carving

(Choice of one, add \$6.00 per person for additional carving station)

- *Roasted tenderloin of beef
- *Baked Virginia ham
- *Pork Roulade
- *Herb roasted breast of turkey
- *Prime rib of beef
- *Leg of lamb

Accompaniments

(Please select four)

- *Red bliss potatoes
- *Twice baked gorgonzola potato
- *Baked potato
- *Mashed potatoes with garlic
- *Herb risotto
- *Rice pilaf
- *Honey glazed carrots
- *Sugar snap beans
- *Fresh steamed broccoli
- *Fresh vegetable medley
- *Green beans with toasted almonds

Fresh baked rolls and butter

Fresh brewed coffee, decaffeinated coffee, hot tea, & iced tea

Seated Dinner

Pricing is subject to 6% sales tax & 18% service charge

Includes:

Two hours continuous open bar with champagne toast
(Additional hour of open bar is available for \$5.00 per person plus 18% service charge)

Fresh Fruit Display International Cheese Display Vegetable Crudités
Accompanied with your selection of:

Butlered Hors D'oeuvres

(One hour of service time, please select three)

*Cherry tomatoes stuffed with bleu cheese & bacon *Warm mushroom wellington
*Prosciutto wrapped asparagus spears *Chilled shrimp with traditional cocktail sauce
*Bacon wrapped scallops *Smoked salmon mousse canapés *Spanikopita *Assorted mini quiche
*Crab stuffed mushrooms *Traditional crostini rubbed with garlic oil & topped w. tomato, basil, and parmesan

Hot and Cold Hors D'oeuvres Stations

(One hour service time, please select two)

*Cocktail meatballs with your choice of Swedish, sweet & sour, or barbecue sauce *Mini Crab Cakes
*Smoked salmon platter with sundried berry and couscous salad *Vegetable or pork egg rolls with duck sauce
*Chilled Shrimp display with cocktail sauce *Beef Satay with Thai -garlic dipping sauce
*Cocktail franks wrapped with puff pastry *Coconut chicken skewers *Mini chicken Cordon Bleu

Served Appetizer

(Please select one)

*Classic wedding soup *Fresh fruit medley *Shrimp cocktail *Seafood bisque
*Portabella stuffed with crab and vegetable matignon

Served Salad

(Please select one)

*Caesar Salad *Tossed Greens *Spinach Salad

Entrée Selections

(Please select two, \$1.00 per person will be added for each additional entrée option)

Filet Mignon- \$62.00

Eight -ounce center cut filet wrapped with apple-wood smoked bacon

New York Strip Steak-\$59.00

Twelve-ounce steak accompanied with wild mushroom and bourbon demi-glace

Prime Rib of Beef- \$59.00

Slow roasted and accompanied with roasted garlic au jus

(Seated Dinner Continued)

Grilled Salmon- \$57.00

Filet of Salmon on a bed of baby spinach and finished with citrus butter

Baked Halibut- \$62.00

Topped with an almond crust and tomato coulis

Filet of Flounder- \$59.00

Filled with herbed crabmeat and finished with lemon beurre blanc

Chicken Cordon Bleu- \$56.00

Filled with sliced ham and Swiss cheese and accompanied with sauce supreme

Stuffed Chicken Breast- \$56.00

Filled with herbed bread stuffing and finished with sauce supreme

Accompaniments

(Please select two)

*Red bliss potatoes	*Twice baked gorgonzola potato	*Baked potato	*Mashed potatoes with garlic	
*Herb risotto	*Rice pilaf	*Honey glazed carrots	*Sugar snap beans	*Fresh steamed broccoli
	*Fresh vegetable medley	*Green beans with toasted almonds		

Fresh baked rolls and butter

Fresh brewed coffee, decaffeinated coffee, hot tea, ☪ iced tea

The Newly-Wed Brunch

\$29.95 per person plus 6% sales tax & 18% service charge
\$42.00 with two hours continuous open bar plus 6% sales tax & 18% service charge

(Additional hour of open bar is available for \$5.00 per person plus 18% service charge)

(Available from 10:00 a.m. – 2:00 p.m. Saturday or 11:00 a.m. – 4:00 p.m. Sunday)

Includes:

- *Fresh vegetable arrangement
- *Chilled fruit juices
- *Assortment of pastries, muffins, and breads
- *House smoked salmon platter
- *Scrambled eggs
- *Bacon and sausage
- *Parsley red skin potatoes
- *Grand Marnier French toast

Made-to-Order

Omelet Station

Chef's Carving Station

(Choice of one, add \$6.00 per person for additional carving station)

- Roasted tenderloin of beef
- Baked Virginia ham
- Herb roasted breast of turkey

Fresh brewed coffee, decaffeinated coffee, hot tea, & iced tea

Vendor Listing:

Florist

Avant Garden
814-231-1212
Daniel Vaughn Designs
814-237-2789
Narber's Flowers
814-466-7905
Queen Anne's Lace
814-238-5223
State College Floral
814-237-2342
Woodring's Florist
814-238-0566

Photographers

Jan Thiessen
888-447-6699
Jessica Ames Photography
814-883-8762
Keystone Photographic Service
814-234-2026
London Wolfe Photography
814-942-6666
Meadow lane Photography
814-237-6683
Mountain View Studio's
814-234-1800
Photopiece Productions
814-808-1056
VJM Photography
814-867-0982
Red-Headed Ninja
814-470-1132

Videographers

Centre Video Service
814-237-9613
Charles Gouldeman
814-355-3037
Creative Media Group
814-355-3037
Gary Barnett
814-342-3476

Wedding/Special Occasion Cakes

Cakes For All Occasions, Kim Morrison
814-422-8779
Clare Traynor
814-359-2655
Delectable Delights, Heather Luse
814-364-2995

Music

Dance Master DJ's
814-359-0780
Happy Valley Entertainment
814-383-9939
Jeff Helfrich
814-689-2170
Larry Moore Productions
814-466-7643
Local Motion DJ's
814-238-1804
Nittany Entertainment
814-231-2571
Tor Michaels
814-353-0112
Troy Breon
814-353-2974

Limousine

Fullington VIP Limousine Service
814-765-8046
Susquehanna Valley Limo
570-473-8833
Tim Fisher
814-234-3335

Frequently Asked Questions

Pricing Questions

Q: How is your pricing determined?

A: Our Wedding Packages offer complete deluxe receptions, including two hours of continuous open bar, with champagne toast, hors d'oeuvres, overnight accommodation for the bride and groom as well as sit-down or buffet dinner options. Please note; additional 6% Sales Tax and 18% service will apply to all food & beverage pricing.

Q: Do you offer any discounts for weddings during certain times of the year?

A: We have the greatest flexibility for brides and grooms planning Sunday events. Overnight accommodation rates vary widely based upon availability. If providing lower guest room rates for your attendees is important to you, please ask about dates when we can offer discounted rates.

Q: What is the deposit amount you require?

A: A non-refundable deposit of \$500 is required in order to reserve space. After deposit is received, a contract will be issued. An additional \$500 is due six months prior to the event.

Q: Are tax and gratuity included?

A: No

Q: Are there any hidden fees?

A: You may choose to offer your guests more than one option for a sit-down dinner. When offering three or more options, please add an additional \$1.00 to the per person price.

Q: Do you charge full price for children?

A: Special entrees are available for children up to 12 years old. Chicken Fingers with French Fries remains our most popular selection. The charge for these dinners is \$10.95 plus tax & gratuity.

Q: How much is it to extend a hosted bar beyond what is included in your wedding package?

A: Our wedding packages include 2 hours of continuous open bar. Extensions are available at your request for \$5.00 per person, per hour (minimum of one hour) based on the guest guarantee.

Tastings

Q: Do you offer a tasting?

A: Yes, we offer an independent tasting to all confirmed wedding couples.

Q: What can we taste?

A: You may personally select a variety of hors d'oeuvres, appetizers, accompaniments, and entrées (excluding carving stations and certain menu items that must be prepared in a large quantity).

The Reception

Q: What centerpieces are included in the wedding package?

A: The wedding package includes the use of round mirrors & glass fishbowls. All personalization of centerpieces is the responsibility of the couple to provide. Up to 3 votive holders (candles not included) are available upon request. No open flames are permitted with any centerpiece arrangement.

Q: What color are your linens?

A: The wedding package includes the rental of color-coordinated napkins to compliment our white or sandalwood linen.

Q: What if I want to bring my own cake?

A: Brides are to provide own wedding cake. Cut & service of your cake is provided complimentary

Q: How many bartenders must I have?

A: Included in your package will be one bartender for each 100 guests.

Q: How many servers will there be?

A: Service staff is based on one server per 20 guests for a served event and one per 25 for buffet.

Q: Who will run the event?

A: Your wedding coordinator will introduce you to the Banquet Manager on Duty and your Event Captain. The Captain is responsible for the operations during your event and serves as the liaison between you and the chefs to ensure a smooth-running reception.

Guest Services

Q: Can I have gift bags for my overnight guests?

A: Yes. You are welcome to provide gift bags for your guests. All gift bags are presented to guests as they check-in. For bags that are individually personalized and need to be distributed to a specific guest there is a service charge of \$1.00 per bag.

Q: What about parking?

A: Complimentary

Q: Does the hotel offer a shuttle for guest for guests around town?

A: No, we offer shuttle service to and from the airport. Taxi service is available and the front desk staff will be happy to assist.

Please do not hesitate to contact the Sales and Catering department with any additional questions you may have.