

*Weddings  
at Ramona*



*Making events memorable  
since 1987!*



# *Welcome*

**Thank you for your interest in booking the Ramona Pavilion Ballroom! Our professional catering and banquet staff will take care of everything, so you can enjoy your special day.**

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## *Contact Information*



**7166 Ramona Boulevard  
Jacksonville, Florida 32205**



**(904) 695-0978**



**ramonapavilion@gmail.com**

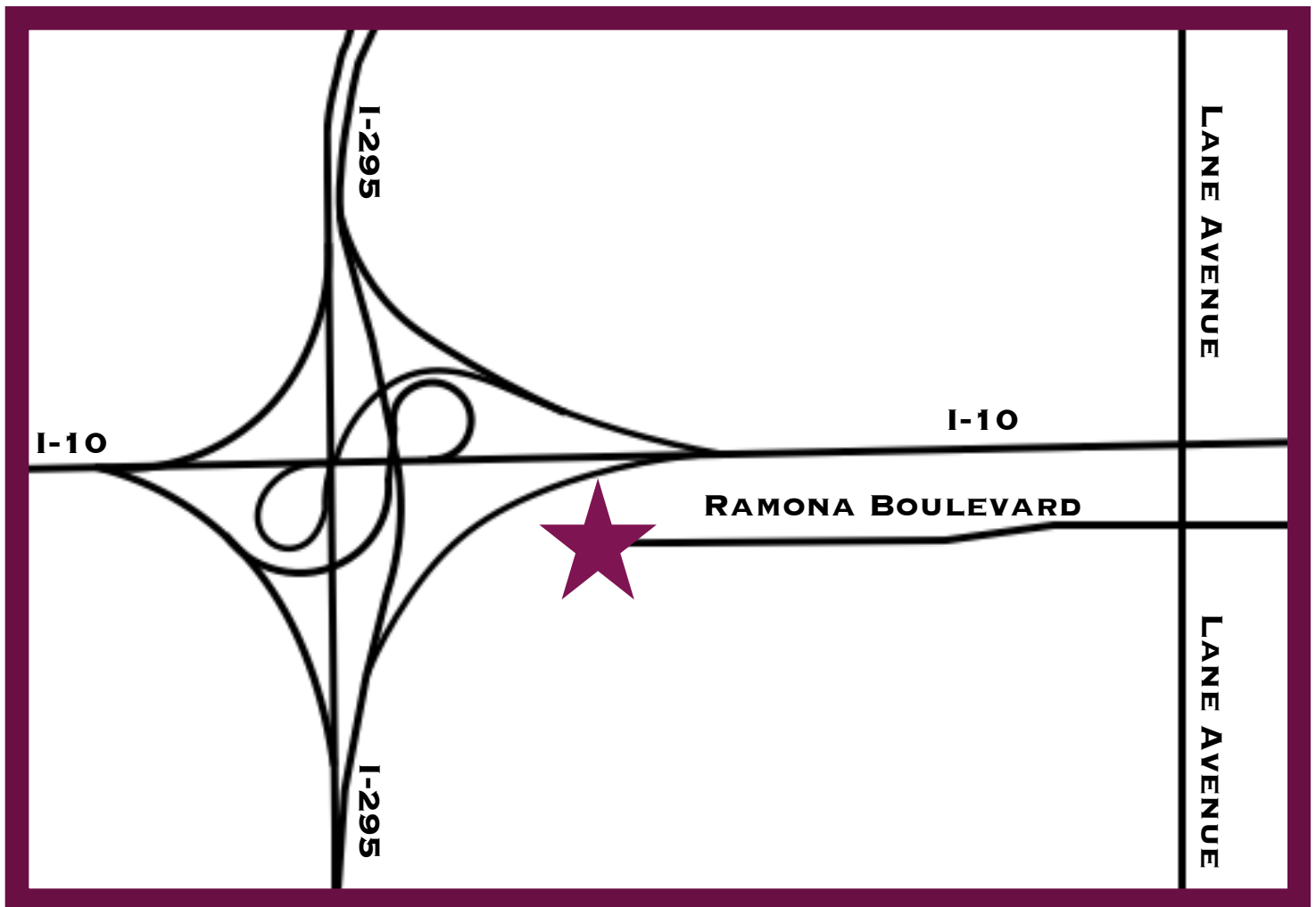


**ramonapavilionballroom.com**



**Ramona Pavilion Ballroom**

# Venue Location



We are conveniently located just off of I-10 minutes from Downtown Jacksonville. Take the Lane Avenue exit from I-10, then head south on Lane Avenue. Take the first right onto Ramona Boulevard, then continue to the end of the street. The Pavilion is on the left, and our office is across the street.

# Payment and Charges

## DEPOSITS

- A non-refundable, non-transferable booking deposit of \$1000 is required to reserve your selected date. The booking deposit will be applied to your total invoice balance.
- A separate, refundable security deposit of \$500 is calculated into the balance of your event and is returned within 10 days of your event if all building guidelines are followed accordingly.

## SERVICE CHARGES

- 20% Service Charge on Linens, Catering, and Alcohol Services
- Additional Service Charge for Holidays
  - 50%: Memorial Day, July 4th, Labor Day, Thanksgiving, Christmas Eve, Christmas Day, New Year's Day
  - 30%: New Year's Eve

## PAYMENT DETAILS

- A payment of 30% of your total balance is required at the halfway point.
- Another payment of 30% of your remaining unpaid balance is due 45 days prior to your event.
- Final payment and final count are due 10 days prior to your event.
- - \*Any additions or extra guests must be added and paid for the Wednesday before the event. If the total ending balance has not been paid by the Wednesday prior to the event, catering services cannot be provided.

# *Ceremonies*

**Enjoy the convenience of being able to hold your ceremony and reception in the same location!**

Includes a 1.5 hour rehearsal, set up and break down of reception seating, center aisle, columns, sign-in table, unity candle or sand table, podium, decorative archway, and an additional 2.5 hours added to your time.

**INDOOR  
\$950**

**OUTDOOR  
\$1350**

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## *Wedding Coordinators*

A coordinator is the greatest investment one can have for their wedding day. Our experienced Event Planner can be hired as your coordinator for the Rehearsal and the full day of your event. With experience coordinating numerous weddings in our venue, our Event Planner will ensure that your wedding day flows perfectly.

**Wedding Day Coordinator  
Additional \$250\***

\*Includes coordinating of Rehearsal, Ceremony, and Reception. Must be paid to Event Planner separately.

All ceremonies taking place at The Ramona Pavilion require each bride to obtain a coordinator, whether it be our in-house coordinator or an outside hire. Coordinators are expected to attend the final walk through meeting and the Rehearsal.

# Catering

The Ramona Pavilion is a full-service venue, meaning all food and beverage is provided through the venue. We have a wide selection of food items to choose from for your event, and we can customize any menu specifically for your day.

Menu prices reflect price of food, venue rental, white linens, chair sashes & accents in your choice of color, staffing, set up, and break down.

Wedding Cakes, Grooms' Cakes, & Desserts must be provided by the client. All bakers must be licensed and insured.

# Dinner Menus

Choose from three different meal styles based on what fits you and your budget the best.



**BUFFET**



**STATIONS**



**PLATED**

**Starting at  
\$32 Per Person**

Includes:  
2 Salads  
1-2 Entrées  
2-3 Side Items  
Fresh Dinner Rolls

\*Pricing Depends  
Upon Entrée Choice  
and Number of Sides

**Starting at  
\$36 Per Person**

Includes:  
The Extravaganza  
1 Cold Appetizer  
1 Hot Appetizer  
2 Hot Stations  
1 Specialty Station

\*Seafood Station  
Requires a \$6.50  
Upcharge Per Person

**Starting at  
\$41 Per Person  
+ Staffing Fees**

Includes:  
Appetizers  
Customized Menu  
Full China  
Serving Staff

\*One server is  
required for every 24  
guests. \$95/Server

# Traditional Dinner Menu

{ Served Buffet Style or as a Plated Dinner }

## HOUSE SALADS

Tossed Salad with Ranch and Italian Dressing

Caesar Salad

Macaroni Salad

Creamy Cole Slaw

Southern Potato Salad

Marinated Tomato, Cucumber, and Red Onion Salad

Bow Tie Pasta Salad with Roasted Vegetables and Balsamic Vinaigrette

## PREMIUM SALADS

{ Upcharge of \$1.50 Per Person }

Summer Salad - Strawberries, Mandarin Oranges, Candied Pecans, Feta Cheese, and Raspberry Vinaigrette

Caprese Salad - Beefsteak Tomatoes, Marinated Mozzarella, Basil, and Olive Oil on a Bed of Field Greens

Spinach Salad - Goat Cheese, Granny Smith Apples, Red Onions, Candied Pecans, and Maple Bacon Vinaigrette

Blue Ridge Salad - Bleu Cheese Crumbles, Peppered Bacon, Sliced Red Onions, and Chopped Tomatoes on a Bed of Romaine with Bleu Cheese Dressing

**All menus include  
Assorted Dinner  
Rolls, Iced Tea,  
Coffee, and Water.**

**Upgrade to Full China  
for Only \$4.50 Per  
Person, or \$7.50  
Including Glassware &  
Colored Poly Napkins!**



## ENTRÉES - CHICKEN

Chicken Piccata	Chicken Marsala
Bourbon Chicken	Fried Chicken
Chicken Parmesan	Grilled Barbecue Chicken
Roasted Chicken Breast	Sweet and Sour Chicken

## ENTRÉES - BEEF

Salisbury Steak	Beef Brisket*
Beef Tips with Mushroom Gravy	Meatloaf

## ENTRÉES - PORK & MORE

Baked or Smothered Pork Chops  
Roasted Pork Loin with Apple Compote  
Mojo Pulled Pork  
Smoked Italian Sausage with Sautéed Onions and Peppers  
Virginia Honey Ham\*  
Roasted Turkey Breast\*

## ENTRÉES - SEAFOOD

Blackened Salmon  
Bourbon Marinated Salmon  
Blackened Grouper with White Dill Sauce  
White Fish with Lemon, Chives, and Garlic  
Sautéed Shrimp Scampi with Linguine Noodles

## ENTRÉES - PASTA

Lasagna with Meat Sauce  
Chicken Alfredo with Roasted Vegetables  
Spaghetti with Meat Sauce

## ENTRÉES - VEGETARIAN

Pesto Penne with a Light Cream Sauce  
Bowtie Pasta with Grilled Vegetables and Marinara Sauce  
Vegetable Lasagna  
Spaghetti Marinara  
Build Your Own Pasta

**\*Carving Chef Optional  
Additional \$250 Per Station**

Entrées with a price per pound, such as sirloin, prime rib, or seafood, will be quoted individually for each event.

## SIDE ITEMS - VEGETABLES

Southern Green Beans	Maple Glazed Baby Carrots
French Green Beans	Broccoli Casserole
Steamed Vegetables	Southern Butter Beans
Sautéed Yellow Squash and Zucchini with Onions	Sweet Buttered Whole Kernel Corn
	Grilled Asparagus (\$1.50 Upcharge)

## SIDE ITEMS - POTATOES & MORE

Tri-Color Parsley Potatoes	Spanish Rice
Roasted Red Potatoes	Black Beans and Rice
Garlic Whipped Potatoes	Sweet Potato Casserole
Mashed Potatoes with Gravy	Macaroni and Cheese
Yellow Rice	Buttered Egg Noodles
Rice Pilaf	Fettuccine Pasta with Olive Oil
Whole Grain Rice with Herbs	Corn Bread Dressing and Gravy

# Stations Dinner Menu

{ Stations May Also Be Added À La Carte }

## THE EXTRAVAGANZA

- Seasonal Fresh Fruit Paired with a Delicious Strawberry Dip
- Fresh Vegetables Accompanied by a Garden Vegetable Dip
- Imported and Domestic Cheese Served with Crackers

## SEAFOOD STATION

{ Upcharge of \$6.50 Per Person }

Peel & Eat Shrimp, Crawfish, Crab Claws, and Steamed Mussels  
Served with Lemon Wedges, Horseradish, and Cocktail Sauce

## SOUTHWEST STATION

Crispy Nachos Served with Rice, Refried Beans, Choice of Ground  
Beef or Chicken, Queso, Salsa, Guacamole, and Sour Cream

## PASTA STATION

{ Chef in Attendance (Optional) - Additional \$150 }

Choice of Two Pastas: Spaghetti, Linguine, Fettuccine, or Penne  
Choice of Two Sauces: Marinara, Pesto Cream, Tomato Basil, or Alfredo  
Add-Ins (Subject to a Small Upcharge Per Guest): Scallops,  
Shrimp, Chicken, Italian Sausage, and Fresh Vegetables

## STIR FRY STATION

Choice of Chicken or Beef Served with a Light Teriyaki Sauce,  
Oriental Vegetables, and Rice

## SPECIALTY STATIONS

Mashed Potato Bar with Assorted Toppings

Grit Bar with Assorted Toppings

Macaroni and Cheese Bar with Assorted Toppings

French Fry Bar with Assorted Toppings

## CHOCOLATE FOUNTAIN

Seasonal Fresh Fruit, Pound Cake, Pretzel Rods, and Marshmallows with Melted Chocolate for Dipping

## COOKIES AND MILK STATION

A fun late night station that includes an assortment of cookies served with two different types of milk.

## CHAMPAGNE FOUNTAIN

**Don't see the station you're looking for? Ask our Venue Manager about creating a unique station just for your event. The possibilities are endless!**

# Daytime Menus

Not planning an evening wedding? Choose one of our flexible daytime menu options!



## HORS D'OEUVRES

## LUNCH BUFFET

## BRUNCH

**Starting at  
\$28 Per Person**

Includes:  
2 Hot Hors  
D'Oeuvres  
3 Cold Hors  
D'Oeuvres  
2 Dips

**Starting at  
\$29 Per Person**

Includes:  
2 Salads  
1 Entrée  
2 Side Items  
Assorted Fresh Rolls

\*Pricing Depends  
Upon Entrée Choice  
and Number of Sides

**Starting at  
\$31 Per Person**

Includes:  
1 Salad  
1 Entrée  
1 Station  
2 Side Items

# *Hors d'Oeuvres*

{ Hors d'Oeuvres May Also Be Added À La Carte }

## HOT HORS D'OEUVRES

Cocktail Meatballs  
Chicken Drumsticks with Ranch Dressing  
Chicken Strips with Ranch Dressing  
Cocktail Eggrolls  
Franks en Croute  
Cocktail Smokies  
Spicy Buffalo Wings with Ranch Dressing  
Stuffed Mushrooms

## COLD HORS D'OEUVRES

Fancy Deviled Eggs  
Relish Tray  
Summer Harvest Vegetable Tray with Ranch Dressing  
Imported & Domestic Cheese Tray with Crackers  
Assorted Finger Sandwiches  
Ham Pinwheels  
Celery Stuffed with Cream Cheese and Chives

## DIPS

French Onion Dip with Potato Chips  
Spinach Dip in a Bread Bowl  
Fresh Salsa with Tortilla Chips

# Lunch Buffet

{ Event Must Begin Before 3 PM }

## SALADS

Tossed Salad with Dressing  
Macaroni Salad  
Potato Salad  
Creamy Cole Slaw  
Pasta Salad with Balsamic Vinaigrette  
Caesar Salad

**All menus include  
Assorted Fresh  
Rolls, Iced Tea,  
Coffee, and Water**

## ENTRÉES

Chicken Piccata	Fried Chicken
Barbecue Chicken Breast	Roast Turkey and Dressing
Chicken Alfredo	Pasta Primavera
Bourbon Chicken	Smothered Pork Chops
Salisbury Steak	Spaghetti with Meat Sauce
Meatloaf with Mushroom Gravy	Pasta Marinara
Meatball Stroganoff	Sweet and Sour Chicken
Chicken Stir Fry	Mojo Pulled Pork
Chicken Marsala	Sliced Honey Ham

## SIDE ITEMS

Parsley Potatoes	Buttered Egg Noodles
Southern Green Beans	Steamed Vegetables
Rice Pilaf	Sweet Peas
Yellow Rice	Mashed Potatoes with Gravy
Corn O'Brien	Macaroni and Cheese
Honey Glazed Carrots	Zucchini & Squash with Onions

# Brunch Menu

{ Event Must Begin Before 2 PM }

## SALADS

Tossed Salad with Dressing  
Macaroni Salad  
Potato Salad  
Caesar Salad  
Fresh Fruit Display

**All Brunch menus include  
Fruit Juices, Coffee, and  
Water**

## ENTRÉES

Mini Pancakes  
French Toast Sticks  
Southern Biscuits & Gravy  
Chicken and Waffle Sliders  
Chicken Piccata  
Bourbon Chicken  
Fried Chicken  
Sliced Honey Ham

## STATIONS

Yogurt Bar with Toppings  
-Assorted Fruits & Granola  
Grit Bar with Toppings  
-Cheese, Scallions, Crispy Bacon  
Crumbles, & Shrimp  
Omelet Station\*  
-Assorted Cheeses, Ham, Spinach,  
Onions, & Tomatoes  
(\*Chef Must Be Present)

## SIDE ITEMS

Crispy Bacon Strips  
Breakfast Sausage Links  
Scrambled Eggs  
Hash Browns  
Breakfast Casserole  
Fresh Fruit Salad

Steamed Vegetables  
Sweet Peas  
Mashed Potatoes with Gravy  
Macaroni and Cheese  
Southern Green Beans  
Honey Glazed Carrots

Tea or Sodas may be  
added for \$1.50 per guest

Mimosa Bar - \$4 Per Guest  
Bloody Mary Bar - \$7 Per Guest



# Bar Services

We offer a wide variety of bar options,  
from a simple cash bar to a full open bar.

## BAR STOCKING FEE

Bar Stocking Fee.....\$300

\*Add an additional \$125 for more than 150 guests.

Bar Stocking Fee covers Bartender, Cups, Mixers, Ice, & Garnish

## SODA PACKAGE

Unlimited Soda.....\$2 Per Guest

\*Does not open the bar.

## BEER, WINE, & SODA PACKAGE

2 Hours of Draft Beer, Wine, & Soda.....\$7 Per Guest

3.5 Hours of Draft Beer, Wine, & Soda.....\$11 Per Guest

\*Bar Stocking Fee applies. Craft Beer upgrade available.

## FULL BAR PACKAGES

House Beer, Wine, Soda, & Well Liquor.....\$10 Per Guest

Premium Beers, Wines, Sodas, & Liquors.....\$14 Per Guest

\*Bar Stocking Fee applies. Price listed is per hour.

## DELUXE OPEN BAR PACKAGE

Deluxe Open Bar.....\$35 Per Guest

Includes complete selection of premium beers, wines, sodas, & liquors for 3.5 hours, as well as a choice of two appetizers and a complimentary champagne toast.

\*Bar Stocking Fee applies. Available for groups of 100 or more.

# Centerpieces

## WHITE SILK FLOWERS

Tall Glass Vases with Cascading White Silk Flowers, Surrounded by 4 Small Tea Lights

Price: \$25 Per Table

## FLOATING CANDLES

Glass Cylinder Trio with Colored Stones and Floating Candles, Surrounded by 3 Small Tea Lights on a Mirrored Glass Plate

Price: \$30 Per Table

\*Add a Submerged Fresh Flower or a Hydrangea for \$10 More Per Table

## FRESH HYDRANGEAS

Tall Glass Vases with Fresh Hydrangea Arrangements, Surrounded by 3 Small Tea Lights and 3 Stemmed Tea Lights

Price: \$45 Per Table

## VINTAGE & SHABBY CHIC

Custom Designs Using Birdcages, Tree Stumps, Mason Jars, Milk Bottles, Lace, & Pearls

Price: \$30 Per Table

\*Add Fresh Babies' Breath for \$10 More Per Table or Other Fresh Flowers for \$15 More Per Table

## KISSING BALL WITH PENDANT

Tall Glass Vases Topped with White Silk Flower Kissing Balls, Dangling Crystal Pendant, 2 Floating Candle Cylinders, 3 Stemmed Tea Lights, and 4 Small Tea Lights

Price: \$55 Per Table

## CUSTOM DESIGN

Bring us pictures of your dream centerpieces, and we would love to design something unique for you!

Prices will vary based on floral & material costs.

# Linen Upgrades

All wedding packages include 120" white tablecloths, white chair covers, and coordinating sashes in a variety of color and fabric choices tied in bows.

## SPECIALTY LINENS

Premium Colored Linens.....Request Pricing  
Full-Length Black Damask Tablecloths.....\$10 Per Table

## RUNNERS & OVERLAYS

Colored Table Runners.....\$1.50 Per Table  
Colored Table Overlays.....\$4 Per Table

## LINEN NAPKINS

White Linen Napkins.....\$1 Per Guest  
Colored Linen Napkins.....\$2 Per Guest

## CHAIR SASHES

Double Sashes.....\$2 Per Guest  
Square Knots.....\$2 Per Guest

# China Upgrades

All wedding packages include premium disposable clear plates and cups, white paper napkins, and metallic silver plastic silverware.

## FULL CHINA UPGRADE

Full China Upgrade.....\$7 Per Guest

Includes salad plate with ramekin and salad fork, dinner plate with dinner silverware and black or white linen napkin, gold or silver charger, cake plate, tea glass, and wine glass.

\*Plated dinners receive a complimentary full china upgrade.

## À LA CARTE OPTIONS

China Dinner Plates.....\$2 Per Guest  
Silver or Gold Chargers.....\$0.50 Per Guest  
Glass Stemware.....\$3 Per Guest  
Silverware.....\$1.50 Per Guest  
Silverware with Linen Colored Napkin.....\$2 Per Guest  
Water Glass with Linen Colored Napkin.....\$2.50 Per Guest

\*In the event we do not have the linens or colors you would like in house, we would be happy to order any linen you may desire for the cost of the distributor.

# Additional Offerings

## CAKE TABLE UPGRADES

Cake Box.....	\$10
-Antique Silver, Burlap Wrapped, or Titanium Rhinestone	
Complete Cake Table Décor.....	\$50
-Includes a novelty linen, choice of cake box, and garland	

## EASELS

Floor Easel.....	Complimentary
Tabletop Easel.....	Complimentary

## CANDY TABLES

Custom Candy Table in Your Colors.....	\$75
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## STAGE DECORATIONS

Specialty Arch Decorations.....	Starting at \$50
Removal of Stage Arch.....	\$50

## HEAD TABLE UPGRADE

Eight Foot Head Table (Seats 4).....	\$25
*Sweetheart Tables are complimentary for the Bride & Groom	

## ADDITIONAL TIME

\$50/Hour: Additional Decorating Time Prior to Wedding
\$150/Hour: Reception Time in Addition to Allotted Contract Time
\$250/Hour: Additional Reception Time with Bar Available

## BEVERAGE UPGRADES

Unlimited Punch or Lemonade.....	\$1 Per Guest
*All menus include complimentary tea, water, and coffee.	

# *A Note From Ashley*



As a full service facility, we strive to make your wedding day as effortless as possible. Think of us as an all-inclusive for your wedding! Here at the Ramona Pavilion our main objective is for you to sit back, enjoy, and focus on what really matters: your love for one another. If you are looking for a venue unlike the rest, I promise we are what you're looking for! We appreciate your time in reading through our packet and hope we have the chance to earn your trust and business very soon.

Thank you,  
*Ashley Smith*  
Venue Manager