

RADISSON

MEETINGS & EVENTS





Contents

All Day Executive Package	2
Themed Breaks	3
Breakfast	4
Plated Lunch	5
Lunch Buffet	6
Plated Dinner	8
Dual-Plated Dinner	9
Dinner Buffets	10
Hors D'Oeuvres	12
Stations	14
Carving	15
Beverage Service	16
Bar Service	17
Audio Visual	18
Capacity Charts	20
Frequently Asked Questions	21



All Day Executive Package

Includes All of the Following

Breakfast Buffet

- Freshly Cut Seasonal Fruit
- Vanilla Yogurt with Fresh Berries and Granola
- Scrambled Eggs with Chives
- Croissant Sandwich with Egg, Cheddar, and Ham
- Apple and Orange Juice

PLEASE SELECT ONE

- Our Signature Cinnamon Rolls
- Assorted Bagels with Trio of Whipped Cream Cheeses

Beverage Service

Up to 9 Hours

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Herbal and Organic Teas, Bottled Water, and Assorted Soft Drinks

Themed Break

Please select one Themed Break from page three

32

Themed Breaks

Includes Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Herbal and Organic Teas, Assorted Soft Drinks, and Bottled Water

Dive In 14

- Pita Chips, Pretzel Rods and Fresh Vegetable Crudit  with Warm Smoked Cheddar and Bacon Dip
- Warm Spinach and Artichoke Dip
- Roasted Garlic Tuscan White Bean Dip
- Creamy Ranch

Be Healthy 13

- Freshly Cut Fruit Salad
- Vanilla Yogurt with Fresh Berries and Granola
- Honey Roasted and Spiced Peanuts

At the Movies 13

- Gourmet Popcorn: Cinnamon and Sugar, White Cheddar, Sriracha, and Parmesan Garlic
- Skittles
- Chocolate Covered Raisins
- Malted Chocolate Balls

Let Them Eat Cake 13

- Assorted House Made Coffee Cakes: Cinnamon Crunch, Lemon Glazed, and Chocolate Chip
- Freshly Sliced Fruit
- Vanilla Yogurt with Fresh Berries and Granola

On the Go 13

- Kettle Chips with French Onion Dip
- Assorted Snack and Granola Bars
- Build-Your-Own Trail Mix

School Day Snack 13

- Assorted Candy Bars
- Goldfish and Cheetos
- House Made Chocolate Chip Cookies

Give Me a Break 14

- Assorted Gourmet Cheeses and Crackers
- Vegetable Crudit  with Roasted Garlic Tuscan White Bean Dip
- House Made Chocolate Chip and Oatmeal Cookies

Chocolate Fever 14

- House Made Double Chocolate Brownies
- Assorted Chocolate Candies
- Chocolate Dipped Rice Crispy Bars
- Chocolate Shavings for Coffee

SEE PAGE 16 FOR BEVERAGE SERVICE SELECTION.



Breakfast

CONTINENTAL BREAKFAST

Includes Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Herbal and Organic Teas, Apple and Orange Juice

<p>Fresh Start 15</p> <p>Freshly Cut Seasonal Fruit Signature Cinnamon Rolls Vanilla Yogurt with Fresh Berries and Granola Assorted Bagels with Trio of Whipped Cream Cheeses</p>	<p>Rise & Shine 18</p> <p>Freshly Cut Seasonal Fruit Assorted House Made Coffee Cakes Vanilla Yogurt with Fresh Berries and Granola Assorted Individual Cereals, Skim & 2% Milks Scrambled Eggs, Diced Tomatoes & Scallions</p>
--	--

BREAKFAST BUFFETS

Includes Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Herbal and Organic Teas, Apple and Orange Juice

<p>Sunrise 22</p> <p>Freshly Cut Seasonal Fruit Signature Cinnamon Rolls Vanilla Yogurt with Fresh Berries and Granola Scrambled Eggs with Cheddar Cheese and Scallions Choice of Crispy Bacon or Turkey Sausage Links Herb Seasoned Breakfast Potatoes</p>	<p>Good Morning 26</p> <p>Freshly Cut Seasonal Fruit Assorted House Made Coffee Cakes Vanilla Yogurt with Fresh Berries and Granola French Toast with Warm Syrup, Fresh Berries and Stewed Apples Scrambled Eggs, Cheddar Cheese & Scallions Roasted Vegetable Scramble Choice of Crispy Bacon or Turkey Sausage Links Herb Seasoned Breakfast Potatoes</p>
--	--

BREAKFAST ENHANCEMENTS

To Be Added To a Breakfast Buffet

<p>Waffle Bar 10</p> <p>Buttermilk Waffles with Toppings of Whipped Cream, Toasted Pecans, Seasonal Berries, & Maple Syrup</p>

<p>Omelet Station 10</p> <p>One Chef per 40 Guests at \$100 per Chef with a 200 Guest maximum Fresh Eggs or Egg Whites Cooked-To-Order with Bell Peppers, Onions, Tomatoes, Sliced Mushrooms, Shredded Cheese, Feta Cheese, Diced Ham, Bacon Crumbles, and Jalapeño Peppers</p>
--

Plated Lunches

Includes House Salad, Ranch or Balsamic Vinaigrette, Rolls and Butter, Chocolate Flourless Tort with Fresh Berries, Raspberry Coulis and Sweet Cream, Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Herbal and Organic Teas, Iced Tea and Lemonade

<p>Sun-Dried Tomato Chicken 23</p> <p>Sautéed Chicken Breast with a Smoky Sun-Dried Tomato Cream Sauce, Goat's Cheese Couscous Pilaf, Chef's Seasonal Vegetable</p>
<p> Chicken Florentine 23</p> <p>Sauteed Chicken Breast with Spinach Cream Sauce, Rosemary Thyme Whipped Potatoes, Chef's Seasonal Vegetable</p>
<p> Braised Beef Short Rib 26</p> <p>Braised Beef Short Rib with a Tarragon Demi-Glace, Whipped Potatoes, Chef's Seasonal Vegetable</p>
<p> Brown Sugar Mustard Salmon 24</p> <p>Seared Filet of Salmon with Brown Sugar Mustard Glaze, Wild Rice Pilaf, Chef's Seasonal Vegetable</p>
<p> Rustic Vegetable Lasagna 22</p> <p>Roasted Zucchini, Squash and Mushrooms Rolled in Lasagna with Smoked Tomato Compote, Chef's Seasonal Vegetable</p>
<p> Portobello "Steak" 22</p> <p>Marinated Portobello "Steak" over Roasted Garlic Herb Quinoa and Roasted Red Pepper Pesto</p>

SEE PAGE 16
FOR BEVERAGE
SERVICE SELECTION.

 Free of Gluten

 Vegetarian

 Vegan

All food and beverage prices are subject to a 22% service charge and an applicable Michigan sales tax. Please note that Breakfast Buffets require a minimum of 20 Guests. For parties less than 20 guests, a service fee of \$100 will apply.

All food and beverage prices are subject to a 22% service charge and an applicable Michigan sales tax. Please note that Plated Lunches require a minimum of 20 Guests. For parties less than 20 guests, a service fee of \$100 will apply.



Lunch Buffet

Includes Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Herbal and Organic Teas, Iced Tea and Lemonade

Pure Michigan

32

Baby Arugula, Goat's Cheese, Shaved Shallots, and Kiln Dried Cranberries with Vanilla Scented Honey White Balsamic Vinaigrette

Apple Walnut Potato Salad with a Creamy Pickled Pear Dressing
Rolls and Butter

PLEASE SELECT TWO

Sautéed Chicken Breast with Mostarda

Roasted Pork Loin with Wild Mushroom and Ham Jus

Garlic and Rosemary Rubbed Flank Steak

Herbed Seasoned Yukon Gold Mashed Potatoes

Green Beans with Kiln Dried Cherries

Lemon Bars with Blueberry Compote

Mediterranean

29

Romaine Chop Salad, Black Olives, Roma Tomatoes, Artichoke Hearts, Parmesan Cheese, with Red Wine Herbed Vinaigrette

Caprese Salad, Cherry Tomatoes, Mozzarella, with Basil Scented White Balsamic Vinaigrette

Garlic Studded Rustic Country Bread with Whipped Butter

Roasted Chicken Parmesan

Creamy Feta and Pork Loin

Wild Mushroom and Artichoke Red Quinoa

Green Beans with Lemons and Pepper

Cheesecake with Sweet Balsamic Fruit Coulis and Fresh Berries

Deli Buffet

26

German Style Roasted Fingerling Potato Salad

Orecchiette Pasta with Sun-Dried Tomatoes, Olives, Capers, Red Onions, Italian Parsley with Roasted Red Pepper Vinaigrette

Freshly Sliced Roast Beef, Turkey, Ham, Swiss and Cheddar Cheeses

Lettuce, Tomatoes, Onions, Pickles

Mayonnaise, Mustard, Horseradish Cream

Onion Buns, Wheat Berry, and Sourdough Rolls

Kettle Chips

House Made Cookies and Brownies

Southwest

33

Chopped Romaine, Roasted Corn and Black Beans, Fire Roasted Tomatoes, and Bell Peppers with Honey Lime Vinaigrette

Quinoa Salad with Roasted Mushrooms, Onions, Bell Peppers, with Smoked Tomato Vinaigrette

Cornbread with Honey Cinnamon Butter

PLEASE SELECT TWO

Braised Beef Barbacoa Street Tacos

Shredded Chicken Street Tacos

Pulled Pork Street Tacos

Cabbage and Radish Slaw, Queso Fresco, Pico de Gallo, Jalapenos, Cheddar, Black Olives Red and Green Salsas

Flour Tortillas and Corn Hard Shells

Spanish Rice

Charro Beans

Buñuelos Drizzled with Chocolate Ganache

Far East

31

Spinach with Sliced Red Onion, Mandarin Oranges, Won Ton Crisps, Edamame, with Sesame Ginger Dressing

Thai Cool Noodle Salad with Carrots, Radishes, Scallions and Broccoli

Green Tea Sweet Rolls

Sweet and Sour Chicken

Spicy Soy and Scallion Glazed Pork Loin

Herbed Vegetable Medley

Scallion Rice Pilaf

Pound Cake with Pineapple Jam

Taste of the Mitten

30

Watercress with Slivered Red Onions, Bleu Cheese, Sliced Pears, with Vanilla Scented Honey White Balsamic Vinaigrette

Creamy Cider Dressed Coleslaw with Kiln Dried Cherries and Walnuts

Rolls and Butter

Sautéed Chicken Breast with Apple Cranberry Compote

Marinated Flank Steak with Balsamic and Caramelized Shallots

Roasted Asparagus

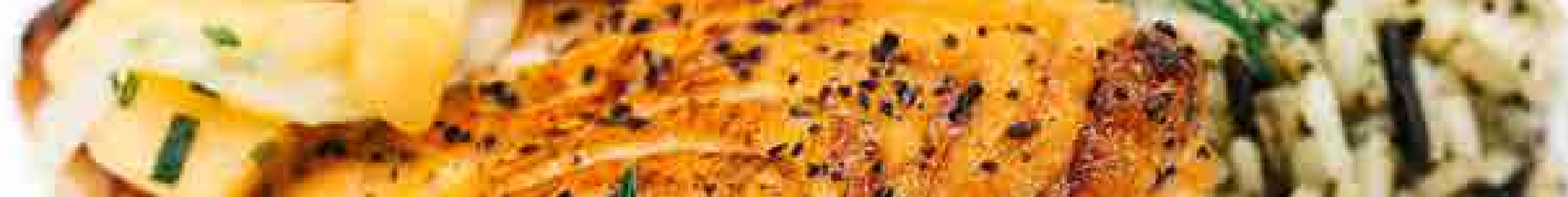
Whipped Yukon Gold Potatoes

Toffee Chocolate Chunk Dessert Bars

ALL BUFFETS
CONTAIN AT
LEAST ONE
GLUTEN FREE
ENTRÉE.

SEE PAGE 16
FOR BEVERAGE
SERVICE SELECTION.

VEGETARIAN OR
VEGAN ENTRÉES
ARE AVAILABLE.



Plated Dinner

Includes House Salad, Ranch or Balsamic Vinaigrette, Rolls and Butter, Cheesecake with Riesling Macerated Berries and Sweet Cream or Salted Caramel Apple Crisp, Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Herbal and Organic Teas, and Assorted Soft Drinks

- Rosemary Thyme Chicken** 32
 Sautéed Chicken Breast with Rosemary Thyme Cream Sauce, Wild Rice Pilaf, Sautéed Green Beans
- Chicken Mostarda** 32
 Roasted Chicken Breast Finished with Chef's Seasonal Mostarda, Herb Roasted Yukon Gold Potatoes, Glazed Baby Carrots
- Braised Beef Short Ribs** 38
 Red Wine Braised Beef Short Ribs, Roasted Garlic Whipped Potatoes, Roasted Vegetable Medley
- Filet of Beef** 50
 Seared Filet of Beef with Espresso Demi Glace, Garlic Roasted Fingerling Potatoes, Roasted Asparagus
- Lemon Dill Salmon** 36
 Seared Filet of Salmon with Lemon Dill Cream Sauce, Couscous Pilaf, Roasted Vegetable Medley
- Cucumber Melon Mahi-mahi** 38
 Mahi-Mahi Filet with Fresh Cucumber Melon Relish, Wild Rice Pilaf, Roasted Asparagus
- Butternut Squash Ravioli** 30
 Butternut Squash Ravioli with Sage Cream Sauce, Roasted Summer Vegetables
- Broccoli Quinoa Cake** 32
 Trio of Seared Broccoli Quinoa Cakes over Roasted Bell Pepper Coulis, Yukon Gold Potatoes with Pan Fried Chickpeas, Sautéed Green Beans with Shallot Olive Oil

CAN'T DECIDE?
ASK FOR DETAILS
ON SELECTING
MORE THAN
ONE ENTRÉE.

Free of Gluten

Vegetarian

Vegan

All food and beverage prices are subject to a 22% service charge and an applicable Michigan sales tax. Please note that Plated Dinners require a minimum of 20 Guests. For parties less than 20 guests, a service fee of \$100 will apply.

Dual-Plated Dinner

Includes House Salad, Ranch or Balsamic Vinaigrette, Rolls and Butter, Cheesecake with Riesling Macerated Berries and Sweet Cream or Salted Caramel Apple Crisp, Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Herbal and Organic Teas, and Assorted Soft Drinks

- Yellow Pepper Cream Chicken & Red Wine Short Ribs** 44
 Sautéed Chicken Breast with Charred Yellow Pepper Cream Sauce, Braised Beef Short Ribs with a Red Wine Demi-Glace, Garlic Scented Whipped Yukon Gold Potatoes, Sautéed Green Beans
- Smoked Mushroom Chicken & Filet of Beef** 50
 Roasted Chicken Breast with Smoked Mushroom Cream Sauce, Seared Petite Filet of Beef with a Roasted Garlic Jus, Rosemary Thyme Roasted Fingerling Potatoes, Glazed Baby Carrots
- Filet of Beef & Citrus Salmon** 52
 Petite Filet of Beef with a Tarragon Compound Butter, Seared Filet of Salmon with a Citrus Butter, Flash Fried Parmesan Polenta, Sautéed Brussels Sprouts
- Filet of Beef & Lemon Herb Crusted Halibut** 60
 Roasted Filet of Beef with a Caramelized Shallot and Garlic Jam, Seared Filet Halibut with a Lemon Herb Crust, Thyme and Goat's Cheese Risotto, Charred Cauliflower Crowns

SEE PAGE 16
FOR BEVERAGE
SERVICE SELECTION.

ASK ABOUT OUR
RECOMMENDED
BEER AND WINE
PAIRINGS!



All food and beverage prices are subject to a 22% service charge and an applicable Michigan sales tax. Please note that Dual-Plated Dinners require a minimum of 20 Guests. For parties less than 20 guests, a service fee of \$100 will apply.



Signature Dinner Buffet

TWO ENTRÉES

38

THREE ENTRÉES

44

Includes Rolls and Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Herbal and Organic Teas, and Assorted Soft Drinks

Salads

PLEASE SELECT TWO

Chef's Seasonal Salad Selection

Field Greens with Tomatoes, Cucumbers, Carrots, and Ranch Dressing

Baby Arugula with Cucumbers, Melons, Shaved Shallots, Feta, and Sweet & Sour Lemon Vinaigrette

Cous Cous and Watercress with Olives, Tomatoes, Red Onions, and Basil Vinaigrette

Chopped Romaine with Artichoke Hearts, Black Olives, Red Onions, Croutons, Parmesan Cheese, and Red Wine Herb Vinaigrette

Field Greens with Kiln Dried Cherries, Walnuts, Celery, Red Onions, and Pomegranate Vinaigrette

Baby Kale and Roasted Mushrooms with Shallots, Goat's Cheese, and Truffle Scented Vinaigrette

Entrées

PLEASE SELECT TWO OR THREE

Roasted Striploin of Beef with Tarragon Jus

Sliced Garlic Crusted Beef Tenderloin with Horseradish Cream

Red Wine Braised Beef Short Ribs

Sautéed Chicken Breast with Lemon Thyme Cream Sauce

Sautéed Chicken Breast with Kiev Butter Sauce

Roasted Chicken Breast with Pear Riesling Glaze

Wild Mushroom Stroganoff

Sliced Pork with Citrus Chipotle Glaze

Seared Salmon Filet with Lemon Dill Cream Sauce

Roasted Salmon Filet with Citrus Ginger Glaze

Accompaniments

PLEASE SELECT THREE

Roasted Garlic Whipped Yukon Gold Potatoes

Rosemary Roasted Fingerling Potatoes

Mashed Sweet Potatoes with an Apple Brandy Butter

Orzo Pasta with Goat's Cheese, Bell Peppers, and Roasted Garlic

Braised Wild Mushroom Quinoa

Wild Rice Pilaf

Green Beans with Lemons and Pepper

Parmesan Roasted Asparagus

Honey Peppercorn Glazed Baby Carrots

Roasted Cauliflowers, Shallots, and Red Pepper Medley

Zucchini, Squash, and Red Onions with Roasted Garlic Scented Olive Oil

Dessert

Caramel Apple Crisp and Chocolate Ganache Cake

Themed Dinner Buffets

Includes Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Herbal and Organic Teas, and Assorted Soft Drinks

Mediterranean

38

Romaine Chop Salad, Black Olives, Roma Tomatoes, Artichoke Hearts, Parmesan, Red Wine Herbed Vinaigrette

Caprese Salad, Cherry Tomatoes, Mozzarella, and Basil Scented White Balsamic Vinaigrette

Garlic Studded Rustic Country Bread with Whipped Butter

Chicken Provençal, Sautéed Chicken Finished with Tomato Artichoke Relish

Grilled Flank Steak Finished with Rosemary Balsamic Reduction

Penne Pasta with Tomatoes and Roasted Red Pepper Cream Sauce

Roasted Garlic and Yukon Gold Potatoes

Sautéed Green Beans with Roasted Red Peppers Strips

Assorted Cannoli: Traditional, Lemon Cream, and White Chocolate

Southwest

35

Roasted Corn and Arugula with Red Onions, Queso Blanco with Honey Lime Vinaigrette

Jicama Coleslaw with Shredded Red Cabbage, Red Onions with Creamy Avocado Dressing

Cornbread with Cinnamon Whipped Butter

Roasted Chicken Breast with Roasted Bell Peppers, Onions, and a Cilantro Velute

Sliced Pork Loin with a Bacon Adobo Glaze

Jalapeño Cheddar Whipped Potatoes

Chipotle Wild Rice and Bell Peppers

Salted Caramel Pecan Cookies

Pineapple Upside Down Cake

Barbecue

37

Loaded Potato Salad with Bacon Crumbles, Green Onions, and Cheddar Cheese

Arugula and Watermelon Salad with Cucumbers and Honey Balsamic Vinaigrette

Buttermilk Biscuits with Whipped Butter

Thinly Sliced Smoked Beef Brisket

Cajun Seasoned Chicken Breast

Traditional and Tangy Barbecue Sauces

Sweet Corn with Bell Peppers and Red Onions

Smoky Roasted Yukon Gold Potatoes

Lemon Iced Pound Cake with Bourbon Macerated Berries

Peach Cobbler

Michigan Inspired

42

Field Greens, Roasted Apples, Goat's Cheese, Shaved Shallots with Honey Balsamic Vinaigrette

Watercress, Squash, Red Onion, Spiced Nuts with Sage Garlic Vinaigrette

Rolls and Butter

Cherry Glazed Salmon Filet

Roasted Chicken Breast with Apple Cider Mostarda

Molasses Braised Beef Short Ribs

Whipped Yukon Gold Potatoes

Wild Rice with Kiln Dried Cherries and Thyme

Roasted Asparagus

New York Style Cheesecake with Macerated Seasonal Berries

Blueberry Crumble

ALL BUFFETS CONTAIN AT LEAST ONE GLUTEN FREE ENTRÉE.

SEE PAGE 16 FOR BEVERAGE SERVICE SELECTION.

VEGETARIAN OR VEGAN ENTRÉES ARE AVAILABLE.





Hors d'Oeuvres

Displays

Each Display Serves 50 Guests

IMPORTED AND DOMESTIC CHEESES 275

Balsamic Fig Goat's Cheese, Garlic Herb Cheese Spread, Fresh Mozzarella, Aged Cheddar, Swiss, Smoked Gouda, and Brie with Fresh Berries, Crackers, Toasted Bread and House Made Seasonal Fruit Preserves

MARKET FRESH CRUDITÉS 225

Assorted Fresh Vegetables with Ranch and Traditional Hummus

FRESHLY SLICED SEASONAL FRUIT 250

FOUR SIGNATURE DIPS 325

Served with a Selection of Corn Tortilla Chips, House Made Kettle Chips, Crostini and Seasoned Pita Chips

PLEASE SELECT FOUR DIPS

WARM	COLD
Smoked Cheddar and Bacon	*Classic Bruschetta
*Buffalo Chicken	*Roasted Garlic Tuscan White Bean
Spinach and Artichoke	Creamy Tzatziki with Roasted Garlic
Smoked Chorizo Queso	Cheddar Tavern Cheese
*Mediterranean: Wild Mushrooms, Roma Tomatoes, Roasted Garlic, Bell Peppers, Basil, and Cream Cheese	Seafood and Corn
Creamy Wild Mushroom and Cheese	

SHRIMP COCKTAIL 350

150 Pieces

Shrimp Cocktail Display, with Lemon Wedges, Traditional Cocktail Sauce, and Brandy Scented Louis Sauce

Cold Hors d'Oeuvres

Each Order Contains 50 Pieces

*Brie and Pear Crostini with a Honey White Balsamic Reduction	100
Blackened Shrimp Salad in a Cucumber Cup	155
Shaved Tenderloin of Beef over Toasted Horseradish Chive Cream on Crostini	125
Smoked Salmon Crostini with Lemon Dill Aioli	125
*Harissa Chicken Salad on Toasted Baguette	100
Cucumber Cup with Mint Scented Cream Cheese Drizzled with Melon Coulis	100
*Shaved Pancetta on Pretzel Crostini topped with Pickled Mustard Seed	110
Balsamic Marinated Vegetables in Cucumber Cup	100

Hot Hors d'Oeuvres

Each Order Contains 50 Pieces

*Southwest Chicken Egg Rolls with Roasted Poblano Ranch Dip	135
Smoked Cheddar and Bacon Stuffed Mushroom Caps	125
Pork Pot Stickers with Hoisin Glaze	125
*Red Wine Braised Beef Tips with Wild Mushroom Ragout	135
Sun-Dried Tomato Risotto Cakes with Truffle Chive Aioli with Smoked Tomato Compote	115
Jalapeño Bacon Wrapped Shrimp	175
Crab Salad stuffed Mushroom Caps with Old Bay Aioli	185
*Artichoke Pecorino Fritter with Lemon Dill Aioli	135
Habañero Mango Glazed Chicken Bites	115
Vegetarian Spring Rolls with Orange Ginger Sauce	125
Baked Swedish Meatballs	100
Greek Tzatziki Chicken Bites	115

SEE PAGE 16
FOR BEVERAGE
SERVICE SELECTION.

*RADISSON
CATERING
MANAGER'S
FAVORITES.





Stations

*Action Stations that Require One Chef per 75 Guests at \$100 per Chef

Taco

Braised Beef Barbacoa
Shredded Chicken
Flour Tortillas
Sautéed Bell Peppers and Onions

FINISHING TOPPINGS

Shredded Cheese, Jalapeño Peppers, Traditional Salsa, Black Bean and Corn Salsa, and Sour Cream

*Kabob

All Kabobs come with Red Onions and Bell Peppers

PLEASE SELECT TWO

Marinated Chicken, Steak, Button Mushroom Caps, Shrimp, All Vegetable

FINISHING SAUCES

Chimichurri, Ancho Honey Glaze, Spicy Sesame Ginger

Served with Toasted Pita Bread and Scallion Rice Pilaf

*Italian Pasta

Penne Pasta with Traditional Marinara and Creamy Alfredo

FINISHING INGREDIENTS

Sliced Chicken, Italian Sausage, Bell Peppers, Onions, Asparagus, Mushrooms, Sun-Dried Tomatoes, Artichoke Hearts, and Parmesan Cheese

16 *Custom Mac 'N Cheese 15

White Cheddar Mac 'N Cheese

FINISHING INGREDIENTS

Sliced Honey Glazed Ham, Smoky Bacon, Chives, Shredded Cheddar Cheese, Caramelized Shallots, Marinated Mushrooms, Roasted Broccoli, and Garlic Roasted Breadcrumbs

Slider

All Served on Mini Pretzel Buns

Smoked Pulled Chicken, Carolina BBQ, Pepper Jack Cheese, and Sautéed Onions

Pulled Pork with Korean Barbecue Sauce and Sesame Ginger Slaw

Traditional Beef Patties, Cheddar Cheese, Tomato Jam, Pickles, Jalapeño Peppers, Bacon, and Sautéed Onions

Dessert Table

Lemon Mousse and Blueberry Compote Shooter

Tartlets with Vanilla Custard and Fresh Berries

Brownie Bite, Mint Scented Ganache

Blondie Bite Covered in Raspberry White Chocolate Ganache

Kahlua Mousse with Chocolate Dipped Espresso Beans

House Made Liquor Scented Marshmallows: Baileys with Coco Dust, Strawberry Margarita, and Pomegranate Martini

Carving

One Chef per 75 Guests at \$100 per Chef

Garlic Crusted Tenderloin of Beef

Garlic Crusted Tenderloin of Beef with Horseradish Cream, Cabernet Dijon Mustard, and Sliced Brioche Rolls

SERVES 20 GUESTS

Rubbed Beef Striploin

Rosemary and Thyme Rubbed Beef Striploin with Wild Mushroom Jus, Roasted Garlic and Shallot Cream, Stone Ground Mustard, and Sliced Brioche Rolls

SERVES 25 GUESTS

Rubbed Pork Loin

Chili Rubbed Pork Loin with Bacon Chipotle Jus, Stone Ground Mustard, and Sliced Brioche Rolls

SERVES 30 GUESTS

Breast of Turkey

French Cut Breast of Turkey with Cranberry Citrus Relish, Blackberry Dijon Mustard, Roasted Garlic and Thyme Aioli, and Sliced Brioche Rolls

SERVES 20 GUESTS

375

325

250

200

SEE PAGE 16
FOR BEVERAGE
SERVICE SELECTION.

FOR HORS
D'OEUVRES
ONLY EVENTS,
WE RECOMMEND
TWO TO THREE
STATIONS AND
AT LEAST THREE
HORS D'OEUVRES.

FOR HORS
D'OEUVRES
ONLY EVENTS,
WE RECOMMEND
TWO TO THREE
STATIONS AND
AT LEAST THREE
HORS D'OEUVRES.



Beverage Service

Restrictions may apply

Full Beverage Service

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Herbal and Organic Teas, Bottled Water, and Assorted Soft Drinks

5 TO 9 HOURS – 14 PER PERSON
UP TO 5 HOURS – 8 PER PERSON

Cold Beverage Station

Bottled Water and Assorted Soft Drinks

5 TO 9 HOURS – 10 PER PERSON
UP TO 5 HOURS – 6 PER PERSON

Deluxe Coffee Bar

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Herbal and Organic Teas, Bottled Water, Assorted Soft Drinks with Assorted Flavored Syrups, Chocolate Shavings, Whipped Cream, Peppermint Sticks, and Mini-Marshmallows

5 TO 9 HOURS – 18 PER PERSON
UP TO 5 HOURS – 10 PER PERSON

Hot Beverage Station

PLEASE SELECT ONE

Hot Chocolate with Whipped Cream and Mini-Marshmallows
Hot Apple Cider with Cinnamon Sticks

5 TO 9 HOURS – 8 PER PERSON
UP TO 5 HOURS – 5 PER PERSON

Bar Service

House Brands

Mr. Boston Vodka, Gin, and Rum
Carstairs Blended Whiskey
McCormick Bourbon
Highland Mist Scotch
Torada Tequila

Call Brands

Absolut Vodka
Beefeater Gin
Captain Morgan Spiced Rum
Bacardi Rum
Jim Beam Bourbon
Seagram's 7 Whiskey
Cutty Sark Scotch
Jose Cuervo Tequila

Premium Brands

Tito's Vodka
Tanqueray Gin
Jack Daniels Whiskey
Crown Royal Whiskey
Johnny Walker Red Scotch Whiskey
Buffalo Trace Bourbon
Shellback Silver and Spiced Rums
Camarena Reposado Tequila

Hourly Hosted Bar Service

PRICING PER PERSON

		1 HOUR	2 HOURS	ADDITIONAL HOURS
House	INCLUDES ALL BOTTLED BEER, HOUSE LIQUOR & HOUSE WINE	7	13	6
Call	INCLUDES ALL BOTTLED BEER, CALL LIQUOR & CALL WINE	9	16	7
Premium	INCLUDES ALL BOTTLED BEER, PREMIUM LIQUOR & CALL WINE	10	20	8

Individual Host

PRICING PER DRINK/GLASS

House Brands 5
Call Brands 7
Premium Brands 8
House Wine 7
Call Wine 8
Domestic Beer 5
Imported Beer 6
Specialty & Craft Beer 6

Draft Beer

PRICING PER KEG

Domestics start at 300
Imports start at 375
Specialty & Craft start at 375

TOP SHELF BRANDS & CASH BARS AVAILABLE

Audio Visual Packages

*Please inform your catering manager for cabling needs other than VGA

Ballroom Single Projection 500 70" Flat Screen 350

1 - 6500 Lumen HD Epson Projector (flying)
1 - 16'x9' HD Wide Screen
Full Presenter Control at the Podium
House Sound Included
Dual and Triple Screens Available

1 - 70" Flat Screen
AV Cart with Power

42" Flat Screen 275

1 - 42" Flat Screen
AV Cart with Power

Stone Theater Projection 200

BASIC

Rear Projection on 105" wide screen
Full Presenter Control at podium on the Stage
House Sound Included

House Sound System 125

4 - Channel Mixer and Cables

Portable Sound System 250

2 - Powered Speakers
4 - Channel Mixer and Cables

Meeting Room LCD 250

1 - 2500 Lumen LCD Projector on AV Cart with Power
1 - 8'x8' Tripod Screen
Dual Screen Packages Available

Power Charging 5 PER PERSON

1 - Power Outlet per person for attendees' devices
Exceeding 50 guests will require a 208/110 amp Power Drop

HOUSE SOUND CONNECTION

LCD Support 125

Guest Provides LCD Projector, Cabling, and Laptop
1 - 8'x8' Tripod Screen
AV Cart with Power

HOUSE SOUND CONNECTION

Rental prices are charged per day. Please order your lighting and audio/visual needs through your catering manager. Equipment may be cancelled without charge 48 hours prior to the scheduled event; within 48 hours full payment will be required. No allowances will be made for equipment that was ordered and delivered but not used. All prices are subject to a 22% service charge and 6% state sales tax.

Audio Visual Equipment

Audio

Microphone Wired 45
Microphone Wireless - Lavalier 110
Microphone Wireless - Handheld 110
Mixer - 4 Channels 100
Mixer - 12 Channels 200

Supporting Equipment

Special Cabling ASK FOR PRICING
Extension Cord 15
Power Strip 15
208/110 amp Power Drop with Electrician 250
3 Phase Power for Distro 450
Wireless Remote (computer presentation) 35
Flip Chart with Pad and Markers 50
Post-it® Flip Chart Pad and Markers 60
Whiteboard with Markers 40
Laser Pointer 25
Easel 10
House Telephone 55
Polycom Conference Phone with DID Phone Line 100
DID Phone Line (only for outgoing calls) 60
CALL PRICING BASED ON USAGE (CHARGED PER MINUTE)

Visual

Audio/Visual Carts with Power 50
Laptop Computers 250
8'x8' Tripod Screen 100
8'x8' Rear Projection Screen 250
Confidence Monitor 100

Internet

Wireless

3 MB Up & Down, Max. of 50 Devices 100
ADDITIONAL SPEED AND CONNECTIONS AVAILABLE

Wired

3MB Up & Down, One Connection 50
ADDITIONAL SPEED AND CONNECTIONS AVAILABLE

Lighting

Customized Dynamic Lighting in Ballroom starts at 250
LED Uplights 25
Follow Spot 200

Dedicated Event Technicians

Dedicated Event Technicians are available upon request to assist with all of your audio and visual needs. Dedicated Event Technicians are working exclusively on your event to ensure that your meeting runs smoothly.

Radisson Plaza Hotel requires that you contract a Dedicated Event Technician if you order 8 or more wireless microphones or custom lighting and design packages.

8am - 11pm Monday - Friday 90
PER HOUR, MINIMUM 2 HOURS
8am - 11pm Saturday - Sunday 125
PER HOUR, MINIMUM 2 HOURS

Rental prices are charged per day. Please order your lighting and audio/visual needs through your catering manager. Equipment may be cancelled without charge 48 hours prior to the scheduled event; within 48 hours full payment will be required. No allowances will be made for equipment that was ordered and delivered but not used. All prices are subject to a 22% service charge and 6% state sales tax.

PLEASE NOTE THAT SOME PACKAGES REQUIRE A DEDICATED EVENT TECHNICIAN.

PLEASE NOTE THAT SOME PACKAGES REQUIRE A DEDICATED EVENT TECHNICIAN.



Room dimensions and seating capacity											
ROOM	DIM. L' X W'	CEILING HT.	SQ. FT.	THEATER	CLASSROOM	U-SHAPE	H. SQUARE	BNQT. 8/10	COCKTAIL	CONFERENCE	EX. BOOTHS
Arcadia Ballroom I	70 x 68	20'	4760	500	272	-	-	350	500	-	-
Arcadia Ballroom II	70 x 71	20'	4970	500	272	-	-	350	500	-	-
TOTAL	139 x 70	20'	9730	1080	544	-	-	770	1280	200	-
The Glens I	50 x 27	10'	1350	150	60	28	32	80	60	40	-
The Glens II	50 x 27	10'	1350	150	60	28	32	80	60	40	-
The Glens III	50 x 27	10'	1350	150	60	28	32	80	60	40	-
TOTAL	81 x 50	10'	4050	450	180	84	96	240	180	12	-
The Prairies IV	45 x 27	10'	1215	35	60	28	32	80	60	30	-
The Prairies V	50 x 27	10'	1350	150	60	28	32	80	60	40	-
The Prairies VI	45 x 27	10'	1215	135	50	28	32	80	60	30	-
TOTAL	45 x 81	10'	3645	420	170	84	96	240	180	100	-
Great Lakes I	32 x 25	10'	800	60	24/32	16	20	32/40	50	20	(6) 7' x 10'
Great Lakes II	39 x 24	10'	936	120	30/40	28	32	48/60	100	24	(6) 7' x 11'
Great Lakes III	39 x 24	10'	936	120	30/40	28	32	48/60	100	24	(6) 7' x 12'
Great Lakes IV	39 x 29	10'	1131	120	30/40	28	32	48/60	100	24	(6) 7' x 13'
Great Lakes V	36 x 24	10'	864	90	27/36	20	24	40/50	50	20	(4) 7' x 10'
TOTAL	78 x 53	10'	4134								
The Meadows	70 x 40	10'	2800	180	90	60	60	12/150	175	60	13
The Fields	30 x 32	10'	960	80	48	24	28	60	80	35	-
The Oaks	30 x 32	10'	990	80	56	24	28	70	60	25	-
The Flats	21 x 32	10'	672	60	36	20	24	40	65	25	-
Stone Theatre	-	-	-	-	60	-	-	-	-	-	-
Kalamazoo Room	125 x 80	10'	10,000	-	-	-	-	620	800	-	(65) 7' x 10'
Parfet Boardroom	-	10'	-	40	36	20	24	30	40	12	-
Gilmore Boardroom	-	10'	-	-	-	-	-	-	-	14	-

Frequently Asked Questions

When is my final guest count due?

The final guest count is due 5 days prior to the event.

Can you accommodate vegetarians or vegans?

Yes!

What type of food allergies can you accommodate?

Our Executive Chef and catering managers will work with you to accommodate any food allergies and special dietary needs. We routinely design menus to eliminate top allergens like tree nuts, peanuts, wheat, shellfish, etc.

Do you allow me to provide my own food and beverage in the meeting room?

To ensure safety and comply with state and local health regulations, Radisson Plaza Hotel is the only authorized licensee to sell, serve or furnish food, liquor, beer, and wine on the hotel premises.

When are my details (set up, menu, audio visual, etc) due?

In order for our staff to ensure your meeting runs smoothly, we require the final details of your event 30 days prior to the date of your arrival.

Is there an additional service charge?

All pricing is subject to an additional 22% service charge and applicable Michigan sales tax.

Is there a minimum number of guests required to order food and beverage?

Menus that have a minimum number of guests are identified throughout. Otherwise, there is no minimum required.





100 West Michigan Avenue, Kalamazoo, MI 49007
269-343-3333