

Radisson

Meetings & Events



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All Day Executive Package

Includes All of the Following

Breakfast Buffet

Up to 1.5 Hours

Freshly Cut Seasonal Fruit

Vanilla Yogurt with Fresh Berries and Granola

PLEASE SELECT ONE

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

Scrambled Eggs with Chives

Croissant Sandwich with Egg, Cheddar, and Ham

Apple and Orange Juice

Beverage Service

Up to 9 Hours

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

Themed Break

Up to 1 Hour

Please select one Themed Break from page three.

32

Themed Breaks

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

Dive In

Freshly Cut Fruit Salad

Fresh Vegetable Crudités with Ranch and
Roasted Garlic Tuscan White Bean Dip

Pita Chips and Pretzel Rods with Warm
Smoked Cheddar and Bacon Dip

Feel Good

Freshly Cut Fruit Salad

Assorted Individual Yogurts

Assorted Individual Snack Bars

Sunday Morning

Glazed Donuts

Cream Filled Long John Pastries

Assorted Whole Fruit

Get Going

Chocolate Covered Espresso Beans

Assorted Individual Yogurts

Assorted Whole Fruit

13

On the Go

Build-Your-Own Trail Mix

Market Fresh Crudités with Ranch and Hummus

Kettle Chips with French Onion Dip

13

School Day Snack

Chex Mix

Assorted Jelly Beans and Gummy Bears

White Chocolate Chip Cherry Cookies

14

Pick-Me-Up

Tavern Cheese with Assorted Crackers

Assorted Whole Fruit

House Made Cookies and Brownies

14

Go Nuts

Freshly Sliced Seasonal Fruit

International and Domestic Cheese
and Cracker Display

Honey Roasted and Spiced Peanuts

14

13

15

15

Breakfast

CONTINENTAL BREAKFAST

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

Fresh Start 15	Rise & Shine 18
Freshly Cut Seasonal Fruit	Freshly Cut Seasonal Fruit
Our Signature Cinnamon Rolls	Assorted Muffins and Pastries
Vanilla Yogurt with Fresh Berries and Granola	Vanilla Yogurt with Fresh Berries and Granola
Assorted Bagels with Trio of Whipped Cream Cheeses	Assorted Individual Cereals, Skim & 2% Milks
	Scrambled Eggs, Diced Tomatoes & Scallions

BREAKFAST BUFFETS

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

Sunrise 22	Good Morning 25
Freshly Cut Seasonal Fruit	Freshly Cut Seasonal Fruit
Assorted Muffins and Pastries	Our Signature Cinnamon Rolls
Vanilla Yogurt with Fresh Berries and Granola	Vanilla Yogurt with Fresh Berries and Granola
Scrambled Eggs with Cheddar Cheese and Scallions	Assorted Bagels with Trio of Whipped Cream Cheeses
Choice of Crispy Bacon or Turkey Sausage Links	Scrambled Eggs, Cheddar Cheese & Scallions
Herb Seasoned Breakfast Potatoes	Roasted Vegetable Scramble
	Choice of Crispy Bacon or Turkey Sausage Links
	Herb Seasoned Breakfast Potatoes

BREAKFAST ENHANCEMENTS

To Be Added To a Plated or Breakfast Buffet

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

Omelet Station 10
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

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.

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

Sautéed Chicken Breast 23
Sautéed Chicken Breast with a Smoky Sun-Dried Tomato Cream Sauce, Goat's Cheese Couscous Pilaf, Chef's Seasonal Vegetable
Seared Chicken Breast 23
Seared Chicken Breast with a Roasted Wild Mushroom Velouté, Rosemary Thyme Roasted Gold Potatoes, Chef's Seasonal Vegetable
Braised Beef Short Rib 26
Braised Beef Short Rib with a Tarragon Demi-Glace, Whipped Potatoes, Chef's Seasonal Vegetable
Seared Filet of Salmon 24
Seared Filet of Salmon with Tomato Fennel Relish, Wild Rice, Chef's Seasonal Vegetable
Pasta 22
Pillows of Herbed Ricotta Filled Pasta with Roasted Portobello Mushroom Caps and a Basil Scented Roasted Red Pepper Compote
Portobello Steak 22
Marinated Portobello Steak over Roasted Vegetable Farro Pilaf and Roasted Red Pepper Pesto

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.

 Free of Gluten

 Vegetarian

 Vegan



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 Butters

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

White Chocolate Chunk Cherry Blondies

Mediterranean

29

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

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

Garlic Studded Rustic Country Bread with Whipped Butter

Lemon Basil Glazed Chicken

Rigatoni Bolognese

Tri-color Cheese Tortellini with Sage and a Roasted Butternut Squash Cream Sauce

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

Kettle Chips

Assorted 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, and 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, Red and Green Salsa

Flour Tortillas and Corn Hard Shells

Spanish Rice

Charro Beans

Mexican Hot Chocolate Mousse

Barbecue

31

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

Iceberg Chop Salad with Cucumbers, Tomatoes, Red Onions, Shredded Cheddar Cheese, Ranch and Italian Dressings

Rolls with Honey Whipped Butter

PLEASE SELECT TWO

Smoked Chicken Legs

Pulled Pork Barbecue

Sliced Hot Link Sausage

Red Beans and Rice

Pickle Chips

Vegetarian Braised Greens

Peach Cobbler

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

Salted Caramel Apple Bars

ALL BUFFETS
CONTAIN AT
LEAST ONE
GLUTEN FREE
ENTRÉE.

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

-  **Sautéed Chicken Breast** 32
Sautéed Chicken Breast with Rosemary Thyme Cream Sauce, Wild Rice, Sautéed Green Beans
-  **Roasted Chicken Breast** 32
Roasted Chicken Breast Finished with Sage Brown Butter, 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
-  **Seared Filet of Beef** 50
Seared Filet of Beef with Caramelized Red Wine Shallot Jam, Garlic Roasted Fingerling Potatoes, Roasted Asparagus
- Seared Filet of Salmon** 36
Seared Filet of Salmon with Lemon Dill Cream Sauce, Couscous Pilaf, Roasted Vegetable Medley
-  **Sautéed Filet of Salmon** 38
Sautéed Salmon Filet with a Mint Scented Fennel Melon Relish, Wild Rice, Roasted Asparagus
-  **Potato Gnocchi** 30
Potato Gnocchi with a Roasted Red Pepper Pecorino Sauce, Roasted Summer Vegetables
-   **Seared Cauliflower and Chickpea Steak** 32
Seared Cauliflower and Chickpea Steak with a Wild Mushroom Ragout, Truffle Whipped Yukon Gold Potatoes, Roasted Vegetable Medley

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

 Free of Gluten

 Vegetarian

 Vegan

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Dual-Plated Dinner

Includes House Salad, Ranch or Balsamic Vinaigrette, Rolls and Butter, Cheesecake with Riesling Macerated Berries and Sweet Cream, Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Herbal and Organic Teas, Iced Tea and Lemonade

-  **Chicken Breast with Short Ribs** 44
Sautéed Chicken Breast with a Wild Mushroom Cream Sauce, Braised Beef Short Ribs with a Red Wine Demi-Glace, Garlic Scented Whipped Yukon Gold Potatoes, Sautéed Green Beans
-  **Chicken Breast with Filet of Beef** 50
Roasted Chicken Breast with a Sage Glaze, Seared Petite Filet of Beef with a Roasted Garlic Jus, Rosemary Thyme Roasted Fingerling Potatoes, Glazed Baby Carrots
-  **Filet of Beef with Filet of 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 with Filet of 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

ASK ABOUT OUR
RECOMMENDED
BEER AND WINE
PAIRINGS!



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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

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

Quinoa 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

Seared Chicken Breast with Roasted Garlic Peperonata and Shaved Pecorino

Roasted Chicken Breast with Pear Riesling Glaze

Pork Loin with Pineapple Rum Sauce

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

New York Style Cheesecake with Choice of Chocolate Sauce, Bourbon Caramel, or Macerated Berries

Themed Dinner Buffets

Includes Rolls and Butter, 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 Olive 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

Pistachio Mousse

Cappuccino Glazed Biscotti

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

Mexican Chocolate Mousse

Chipotle 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

Watermelon and Arugula with Red Onions, Feta and Vanilla Scented Pear 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

White Chocolate Chunk Cherry Brownies

Blueberry Crumble

ALL BUFFETS
CONTAIN AT
LEAST ONE
GLUTEN FREE
ENTRÉE.

VEGETARIAN OR
VEGAN ENTRÉES
ARE AVAILABLE.

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Hors d'Oeuvres

Displays

Each Display Serves 50 Guests

IMPORTED AND DOMESTIC CHEESES 275

Assorted Cheeses to Include: Danish Bleu, Aged Cheddar, Brie, Goat's Cheese, Smoked Gouda, Colby, and Swiss with Fresh Berries, Crackers and Toasted Bread

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 Chicken Queso	Cheddar Tavern Cheese
*Mediterranean: Wild Mushrooms, Roma Tomatoes, Roasted Garlic, Bell Peppers, Basil, and Cream Cheese	
Swedish Style Wild Mushroom	

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

Hot Hors d'Oeuvres

Each Order Contains 50 Pieces

*Southwest 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 Polenta Cakes 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

*RADISSON
CATERING
MANAGER'S
FAVORITES.

*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

Broccoli, Sun-Dried Tomatoes, Mushrooms, Bell Peppers, Jalapeño Peppers, Shredded Cheddar Jack Cheese, Crumbled Bacon, and Diced Ham

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

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

FOR HORS
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Beverage Service

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

New Amsterdam 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

CASH BARS AVAILABLE

Audio Visual Packages

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

<p>Ballroom Projection 500</p> <p>1 - 6500 Lumen HD Epson Projector (flying) 1 - 16'x9' HD Wide Screen Full Presenter Control at the Podium with VGA Cable* House Sound Single, Dual, and Triple Screen Available</p>	<p>70" Flat Screen 350</p> <p>1 - 70" Flat Screen AV Cart with Power and VGA Cable*</p> <p>42" Flat Screen 275</p> <p>1 - 42" flat screen AV Cart with Power and VGA Cable*</p>
<p>Stone Theater Projection 200</p> <p><small>BASIC</small></p> <p>Rear Projection on 105" wide screen Full Presenter Control on the Stage with VGA Cable* House Sound</p>	<p>House Sound System 125</p> <p>4 - Channel Mixer and Cables</p> <p>Portable Sound System 250</p> <p>2 - Powered Speakers 4 - Channel Mixer and Cables</p>
<p>Meeting Room LCD 250</p> <p>1 - 2500 Lumen LCD Projector on AV Cart with Power and VGA Cable* 1 - 8'x8' Tripod Screen Single and Dual Screen Packages Available</p> <p><small>HOUSE SOUND CONNECTION</small> 75</p>	<p>Power Charging 5 PER PERSON</p> <p>1 Power Outlet per person for attendees' devices Exceeding 50 guests will require a 208/110 amp Power Drop with Electrician 250</p>
<p>LCD Support 125</p> <p>Guest Provides LCD Projector 1 - 8'x8' Tripod Screen AV Cart with Power and VGA Cable*</p> <p><small>HOUSE SOUND CONNECTION</small> 75</p>	

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

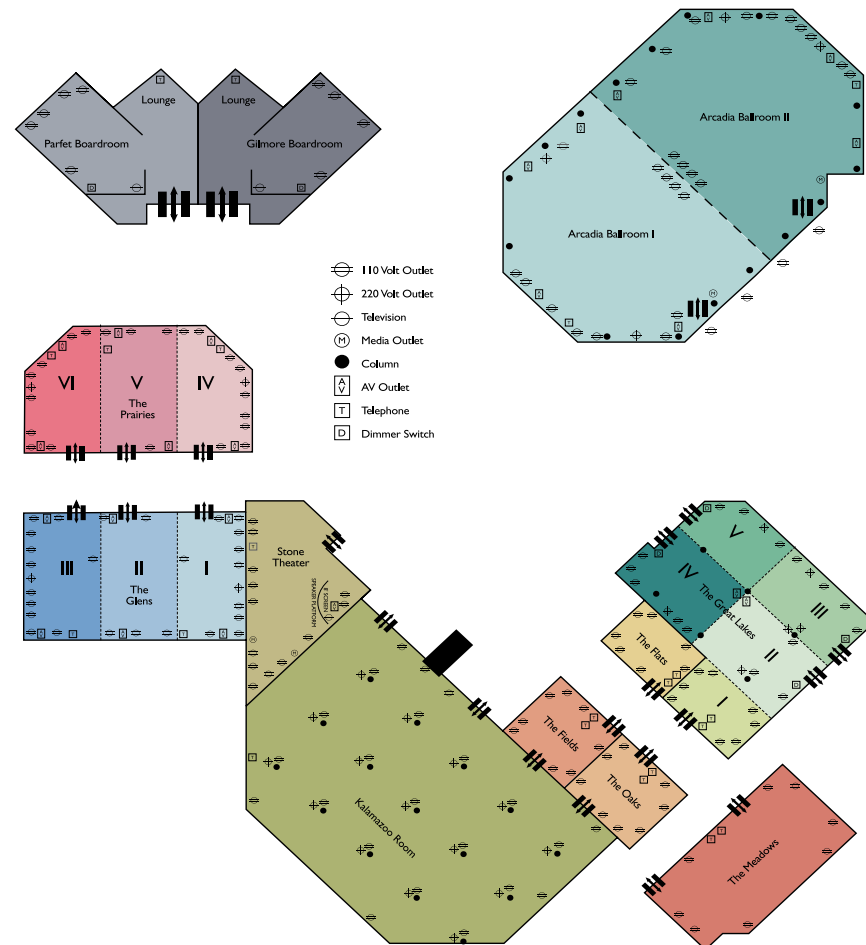
<p>Audio</p> <p>Microphone Wired 45 Microphone Wireless - Lavalier 110 Microphone Wireless - Handheld 110 Mixer - 4 Channels 100 Mixer - 12 Channels 200</p> <p>Visual</p> <p>Audio/Visual Carts with Power 50 Laptop Computers 250 8'x8' Tripod Screen 100 8'x8' Rear Projection Screen 250 Confidence Monitor 100 Video Recording/Conference <small>ASK FOR PRICING</small></p> <p>Internet</p> <p>Wireless</p> <p>3 MB Up & Down, Max. of 50 Devices 100 <small>ADDITIONAL SPEED AND CONNECTIONS AVAILABLE</small></p> <p>Wired</p> <p>3MB Up & Down, One Connection 50 <small>ADDITIONAL SPEED AND CONNECTIONS AVAILABLE</small></p> <p>Lighting</p> <p>Customized Dynamic Lighting in Ballroom starts at 250 LED Uplights 25 Follow Spot 200</p>	<p>Supporting Equipment</p> <p>Special Cabling <small>ASK FOR PRICING</small> 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 (for outgoing calls) 60 <small>CALL PRICING BASED ON USAGE (CHARGED PER MINUTE)</small></p> <p>Dedicated Event Technicians</p> <p>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.</p> <p>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.</p> <p>8am - 11pm Monday - Friday 90 <small>PER HOUR, MINIMUM 2 HOURS</small> 8am - 11pm Saturday - Sunday 125 <small>PER HOUR, MINIMUM 2 HOURS</small></p>
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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.

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ROOM	DIMENSIONS L'XW'	CEILING HEIGHT	SQUARE FOOTAGE	THEATER SEATING	CLASSROOM 3/4	U-SHAPE	HOLLOW SQUARE	BANQUET 8/10	COCKTAIL	CONFERENCE	EXHIBIT BOOTHS
LOBBY LEVEL											
Arcadia Ballroom I	70'x68'	20'	4760	500	272	-	-	350	500	-	-
Arcadia Ballroom II	70'x71'	20'	4970	500	272	-	-	350	500	-	-
Total	139'x70'	20'	9730	1080	544	-	-	770	1280	200	-
LOWER LEVEL											
The Glens I	50'x27'	10'	1350	150	60	28	32	80	60	40	-
The Glens II	50'x27'	10'	1350	150	60	28	32	80	60	40	-
The Glens III	50'x27'	10'	1350	150	60	28	2 32	80	60	40	-
Total	81'x50'	10'	4050	450	180	84	96	240	180	120	-
The Prairies IV	45'x27'	10'	1215	135	60	28	32	80	60	30	-
The Prairies V	50'x27'	10'	1350	150	60	28	32	80	60	40	-
The Prairies VI	45'x27'	10'	1215	135	50	28	32	80	60	30	-
Total	45'x81'	10'	3645	420	170	84	96	240	180	100	-
The Great Lakes I	32'x25'	10'	800	60	24/32	16	20	32/40	50	20	(6) 7'x10'
The Great Lakes II	39'x24'	10'	936	120	30/40	28	32	48/60	100	24	(6) 7'x11'
The Great Lakes III	39'x24'	10'	936	120	30/40	28	32	48/60	100	24	(6) 7'x12'
The Great Lakes IV	39'x29'	10'	1131	120	30/40	28	32	48/60	100	24	(6) 7'x13'
The Great Lakes V	36'x24'	10'	864	90	27/36	20	24	40/50	50	20	(4) 7'x10'
Total	78'x53'	10'	4134	-	-	-	-	-	-	-	-
The Meadows	70'x40'	10'	2800	180	90	60	60	120/150	175	60	13
The Fields	30'x32'	10'	960	80	48	24	28	60	80	35	-
The Oaks	30'x32'	10'	990	80	56	24	28	70	60	25	-
The Flats	21'x32'	10'	672	60	36	20	24	40	65	25	-
Stone Theater	-	N/A	-	N/A	60	N/A	N/A	N/A	N/A	N/A	N/A
Kalamazoo	125'x80'	10'	10000	-	-	-	-	620	800	-	(65) 7'x10'
SECOND LEVEL											
Parfet Boardroom	-	10'	-	N/A	N/A	N/A	N/A	N/A	N/A	12	N/A
Gilmore Boardroom	-	10'	-	N/A	N/A	N/A	N/A	N/A	N/A	12	N/A

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.