

CORPORATE CATERING MENU GUIDE



FOOD & SERVICE
BY

MATT PRENTICE RESTAURANT GROUP

LISA KRUSE
SENIOR SALES & CATERING MANAGER

Radisson Hotel-Bloomfield Hills
39475 Woodward Avenue
Bloomfield Hills, Michigan 48304
www.radisson.com/bloomfieldhillsmi

Contact

248-631-2377
248-988-2842 Fax
lkruise@waterfordhotelgroup.com



Greetings!

Thank you for the opportunity to introduce the Radisson Hotel Detroit-Bloomfield Hills. You can spoil your guests in the serenity of an upscale community, with easy access to all major freeways.

Upon entering the hotel, you'll be entranced by the décor, with its rich jewel tones and beautiful cherry wood. The event spaces each have a unique feel and will be choreographed specifically to the needs of your meeting.

You'll bask in the attentive service of our highly trained staff and you can look forward to superlative food and beverage. Our restaurant group has catered meetings and events for nearly all of the Michigan-based Fortune 500 companies.

We look forward to presenting you with possibilities; they are limitless.



*Bon Appétit,
Matt Prentice Restaurant Group
Matt Prentice
CEO*

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Great Beginnings

Continental Breakfast

Pricing is per person.

Please add a \$35 surcharge for groups with 20 attendees or less.

All charges are subject to 6% sales tax and 20% gratuity.

Breakfast enhancements are designed to compliment Continental Breakfasts and may not be purchased separately.

***Choose 3 Breakfast Breads**

Signature Sour Cream Coffee Cake

Assorted Bagels

Strudel

Donuts

Assorted Muffins

Flaky Croissants

Cranberry Nut Bread

Carrot Bread

Banana Bread

Scones



Continental Breather \$9

*Selection of Breakfast Specialty Breads
Butter, Fruit Preserves and Cream Cheese
Selection of Chilled Juices, Coffee and Tea

Woodward Continental \$11

Sliced Fresh Fruit with Seasonal Berries
*Selection of Breakfast Specialty Breads
Assorted Bagels, Cream Cheese, Butter, and Fruit Preserves
Fruit enhanced Yogurt, Bowls of Granola
Selection of Chilled Juices, Coffee and Tea

Deli Unique Bagel Break \$13

Assortment of Bagels, Fruit & Berries
Butter, Fruit Preserves and Plain and Berry Flavored Cream Cheese
Selection of Chilled Juices, Coffee and Tea

Let's Get Healthy \$16

Sliced Fresh Fruit with Seasonal Berries
Low Fat Flavored Yogurt, Granola and Fresh Sliced Berry Parfait
*Selection of Breakfast Specialty Breads
Butter, Fruit Preserves and Cream Cheese
Assorted Cereal Bars
Selection of Chilled Juices including V-8 with Lemon Slices, Coffee and Tea

Unique Continental \$17

Sliced Fresh Fruit with Seasonal Berries
Individual Low-Fat Yogurts with Granola
*Selection of Breakfast Specialty Breads
Butter, Fruit Preserves and Cream Cheese
Assorted Cereal Bars
Your Choice of One of the Following Breakfast Sandwiches:
Sausage Patty and Egg on Cheddar and Chive Biscuit
Cheddar Cheese and Egg on Buttermilk Biscuit
Spinach, Mushrooms, Scrambled Eggs with Gruyere Cheese on a Croissant
Selection of Chilled Juices, Coffee and Tea

Enhancements

Per Enhancement Per Person \$4

Scrambled Eggs, French Toast, Waffles, Silver Dollar Pancakes,
Cottage Cheese with Seasonal Berries, Warm Homemade Oatmeal

Granola Bar \$5

Granola, Seasonal Berries, Sun Dried Cranberries, Flavored and Plain Yogurt

Chilled Fruit Smoothies \$3

Ask about menu items that are cooked to order or served raw.
Consuming Raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness



Sunrise Starters are plated breakfast entrees that are served to perfection.

Pricing is per person.

Please add a \$35 surcharge for groups with 20 attendees or less.

All charges are subject to 6% sales tax and 20% gratuity.

***Choose 3 Breakfast Breads**

- Signature Sour Cream Coffee Cake
- Assorted Bagels
- Strudel
- Donuts
- Assorted Muffins
- Flaky Croissants
- Cranberry Nut Bread
- Carrot Bread
- Banana Bread
- Scones

Sunrise Starters

Plated Breakfast

All Plated Breakfasts are served with Chilled Juices, Assorted Breakfast Pastries, Bagels, Cream Cheese, Butter, Preserves, Coffee, Tea & Milk.

The Scrambler \$14

Scrambled Eggs with Mushrooms and Fresh Chives or Western Omelet

Your Choice of One of the Following:

Grilled Ham, Crisp Bacon, Sausage Link

Your Choice of One of the Following:

Breakfast Potatoes, Hash Browns, Cottage Cheese

The Jump Start \$13

Scrambled Eggs

Your Choice of One of the Following:

Grilled Ham, Crisp Bacon, Sausage

Breakfast Potatoes, Fresh Fruit Garnish

The Morning Griddle \$13

Cinnamon Challah French Toast or Blueberry Pancakes

Warm Maple Syrup & Whipped Cream

Your Choice of One of the Following:

Grilled Ham, Crisp Bacon, Sausage

The South Western \$14

Vegetarian Burrito Filled With Scrambled Eggs, Potatoes, Bell Peppers and Onions with House Made Salsa, Beefsteak Tomatoes and Fresh Fruit Garnish

The Hearty Appetite \$22

Grilled 5 Oz.. Filet

Scrambled Eggs

Breakfast Potatoes

Fresh Fruit Garnish



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Breakfast Buffets

Pricing is per person and is based on a minimum of 30 guests.

Buffet may be purchased for groups with 20 to 29 guests for an additional \$2.00 per person.

Please add a \$35 surcharge for groups with 20 attendees or less.

All charges are subject to 6% sales tax and 20% gratuity.

***Choose 3 Breakfast Breads**

Signature Sour Cream Coffee Cake

Assorted Bagels

Strudel

Donuts

Assorted Muffins

Flaky Croissants

Cranberry Nut Bread

Carrot Bread

Banana Bread

Scones

The Kingsley Starter \$18

Seasonal Fresh Fruit with Berries, Yogurt Martinis

*Selection of Breakfast Breads, Butter, Fruit Preserves and Cream Cheese

Fluffy Scrambled Eggs, Breakfast Potatoes, Crisp Bacon and Sausage Links

Hot Oatmeal with Brown Sugar and Raisins

Selection of Chilled Juices, Coffee and Tea & Milk

Omelet Station \$7

Made to Order Omelets with choice of Eggs, Egg Whites or Egg Beaters

Ham, Bacon, Onions, Mushrooms, Tomato Concassé, Red & Yellow Peppers

Shredded Cheddar & Swiss

(\$100.00 Chef Fee Applies)

Pancake Station \$6

Made to Order Buttermilk, Blueberry & Chocolate Chip Pancakes

served with Warm Michigan Maple Syrup, Sweet Cream, Whipped Cream

Cinnamon-Honey Butter, Warm Apple Compote & Assorted Preserves

(\$100.00 Chef Fee Applies)

Crepe Station \$7

Made to Order Savory Crepes served with Whipped Cream,

Warm Apple Compote, Warm Berry Compote, Cinnamon Mascarpone

Honey Cream Cheese, Fresh Berries and Sliced Bananas.

(\$100.00 Chef Fee Applies)

Buffet Enhancements

Cheese Blintzes with Berry Compote \$5

Griddle Cakes \$3

Your choice of Silver Dollar Buttermilk or Blueberry Pancakes

or Cinnamon Challah French Toast

served with Michigan Maple Syrup, Warm Blueberry Sauce

Whipped Cream, Cinnamon-Honey Butter

Southern Style Biscuits and Gravy \$3

Homemade Buttermilk Biscuits with Sausage Gravy



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From Start to Finish

Plated Lunch

Per Person \$18

Choice of One Starter: Soup du Jour or Salad

Soups

Our Chef always has great soups on hand to get your luncheon rolling. Some selections:

- Tomato Basil Bisque
- Cream of Broccoli
- Split Pea and Ham
- Beef Barley
- Gazpacho
- Vegetable and Steak
- Country Chicken Noodle

Please feel free to request anything you don't see.

Salads

Fresh Garden Salad with Choice of Ranch & Herb Vinaigrette Dressings

Greek Salad with Romaine Lettuce, Calamata Olives, Beets, Tomatoes Cucumber, Red Onion, Feta Cheese, and a Unique Greek Dressing

Michigan Theme Salad with Mixed Greens, Sliced Apples, Sliced Pears Michigan Dried Cherries and Apple Cider Vinaigrette

Traditional Caesar Salad with Crisp Romaine Lettuce, Garlic Croutons, Freshly Grated Parmesan Cheese and a Traditional Caesar Dressing

Panzanella Salad with Mixed Greens, Grilled Sourdough Croutons Tomato, Red Onion, Cucumber and Balsamic Vinaigrette

Harvest Salad with Mixed Greens, Roasted Pear, Toasted Walnuts Dried Cherries, Crumbled Chevré and Cider Mustard Vinaigrette

Choice of One Sweet Ending

Desserts

- | | |
|-----------------------------------|-------------------|
| Warm Apple Pie with Caramel Sauce | Fruit Flan |
| Chef's Selection of Cheesecake | A Trio of Sorbets |
| Chocolate Sundae | Cannoli |
| Chocolate Mousse Torte | Key Lime Pie |
| Lemon Mousse Torte | Carrot Cake |

A choice of one starter (soup or salad) and one dessert to be selected for the entire group.

When ordered with an entrée, no additional charges will apply

Please add a \$35 surcharge for groups with 20 attendees or less.

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Hot Lunch Entrées

Chicken & Beef

Pricing is per person.

Groups with 15 people or less may have up to two entrée selections.

Groups with more than 15 people may have up to three entrée selections, however, one starter and one dessert must be selected for the entire group.

Please add a \$35 surcharge for groups with 20 attendees or less.

All charges are subject to 6% sales tax and 20% gratuity.

All entrees are served with one starter, house baked breads and rolls, one dessert and coffee, tea, iced tea and lemonade.

CHICKEN

CHICKEN CHAMPAGNE **\$18**

Sautéed Chicken with Wild Mushrooms and Champagne Sauce
Chef's Selection of Fresh Seasonal Vegetables and appropriate starch

CHICKEN PICCATA **\$18**

Sautéed Breast of Chicken with Lemon, Capers Beurre Blanc Sauce
Chef's Selection of Fresh Seasonal Vegetables and appropriate starch

HERB SEARED CHICKEN BREAST **\$18**

with Saffron Chicken Velouté
Chef's Selection of Fresh Seasonal Vegetables and appropriate starch

GRILLED CHICKEN **\$19**

with Sundried Tomato and Marsala Mushroom Demi
Chef's Selection of Fresh Seasonal Vegetables and appropriate starch

ROAST CHICKEN BREAST **\$19**

Stuffed with Wild Mushrooms & Asparagus, Morel Jus Lie
Chef's Selection of Fresh Seasonal Vegetables and appropriate starch

BEEF

BRAISED TENDERLOIN TIPS **\$19**

Beef with Portabella Mushrooms in Red Wine Sauce, Egg Noodles

PETITE FILET **\$27**

6 Oz. Filet with a Port Wine Demi Glace
Chef's Selection of Fresh Seasonal Vegetables and appropriate starch



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Hot Lunch Entrées

Fish & Vegetarian

Pricing is per person.

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Groups with more than 15 people may have up to three entrée selections, however, one starter and one dessert must be selected for the entire group.

Please add a \$35 surcharge for groups with 20 attendees or less.

All charges are subject to 6% sales tax and 20% gratuity.

All entrees are served with one starter, house baked breads and rolls, one dessert and coffee, tea, iced tea and lemonade.

FISH

- LAKE SUPERIOR WHITEFISH** \$19
Garlic Herb Crusted Whitefish with Lemon Caper Sauce
Chef's Selection of Fresh Seasonal Vegetables and appropriate starch
- CHAR-GRILLED ATLANTIC SALMON** \$21
Fresh Pineapple Salsa
Chef's Selection of Fresh Seasonal Vegetables and appropriate starch
- PAN SEARED GROUPE** \$23
Toasted Walnut Beurre Rouge
Chef's Selection of Fresh Seasonal Vegetables and appropriate starch
- GRILLED SEA SCALLOPS** \$24
Citrus Honey Soy
Chef's Selection of Fresh Seasonal Vegetables and appropriate starch

VEGETARIAN

- CHEVRÉ STUFFED TOMATO** \$20
Panko Breading, Cracked Pepper Roasted Asparagus
Wild Mushroom Risotto, Brown Butter Balsamic
- WILD MUSHROOM GEMELLI** \$18
Imported Gemelli Pasta tossed with Roasted Vegetables, Wild Mushrooms and a Morel Mushroom Sauce
- CHEESE RAVIOLI** \$18
Cheese and Spinach Filled Ravioli Baked in your choice of Spicy Marinara Creamy Alfredo or Basil Pesto

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The Perfect Combination

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Please add a \$35 surcharge for groups with 20 attendees or less.

All charges are subject to 6% sales tax and 20% gratuity.

All entrees are served with one starter, house baked breads, scones, and rolls, one dessert and coffee, tea, iced tea and lemonade.

CHICKEN MEDALLIONS AND SHRIMP SCAMPI · · · · · \$27

Grilled Chicken Medallions with Chardonnay Sauce
 Shrimp Scampi with Garlic Butter, Angel Hair
 Fresh Roasted Vegetable Medley

FILET MIGNON AND CHICKEN MEDALLIONS · · · · · \$32

4 Ounce Filet with Port Wine Demi Glace
 Chicken Medallions in Morel Sauce
 Red Skin Twice Baked Potatoes and Chef's Selection of Single Vegetable

ROASTED SALMON & SLICED TENDERLOIN · · · · · \$34

Cedar Plank Roasted Salmon with Chardonnay Sauce
 Roasted Sliced Tenderloin with Portabella Sauce

SEA BASS AND FILET · · · · · \$37

Pistachio Crusted Sea Bass with Mango and Blackberry Coulis
 Filet with Port Wine Demi Glace
 Mushroom Shaped Redskins and Fresh Green Beans



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A Lighter Affair

Cold Lunch Entrées

- Grilled Portabella Sandwich** **\$16**
Grilled Portabella on Sourdough with Tomato, Diced Red Onion, Pesto Aioli Asiago Parmesan and Organic Greens
- Michigan Chicken Wrap** **\$17**
Michigan Chicken Salad with Dried Cherries and Toasted Walnuts
Wrapped in Whole Wheat Lavash
- Grilled Chicken Sandwich** **\$17**
Grilled Marinated Chicken Breast with Romaine Lettuce and Tomatoes
- Asian Chicken Lettuce Wrap** **\$17**
Chicken with Miso Vinaigrette, Water Chestnuts, Scallions, and Hydro Bibb served with or without Chopped Nuts
- Albacore Tuna Wrap** **\$18**
Albacore Tuna with Bibb lettuce and Roma Tomatoes wrapped in a Spinach Lavash

Cold Lunch Entrées Include the Following

Soup du Jour

Your Choice of One Deli Salad

- Pasta Salad
- Ramen Noodle Salad
- Potato Salad

Your Choice of One Dessert:

- Fresh Fruit Cup With a Dollop of Honey Nutmeg Yogurt
- Frozen Sorbet With Fresh Fruit
- Slice of Torte

- Deli Unique Kosher Pickle Spear
- Coffee, Tea, Iced Tea and Lemonade

Pricing is per person.

Groups with 15 people or less may have up to two entrée selections.

Groups with more than 15 people may have up to three entrée selections, however, one starter and one dessert must be selected for the entire group.

Please add a \$35 surcharge for groups with 20 attendees or less.

All charges are subject to 6% sales tax and 20% gratuity.



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Healthy & Healing Sandwiches are specifically designed for functions of 10 or less people.

Groups may have up to two entrée selections. However, one starter and one dessert must be selected for the entire group.

Pricing is per person.

Please add a \$35 surcharge for groups with 20 attendees or less.

All charges are subject to 6% sales tax and 20% gratuity



Healthy & Healing Sandwiches

Designed for functions of 10 or less people

- The Vegetarian** \$16
Spinach, Avocado, Tomato, Red Onion, Radish, Cole Slaw, Swiss Russian Dressing on Multigrain Toast
- Meatless Reuben** \$16
Toasted Onion Rye with Swiss, Cole Slaw and Russian Dressing
- Rare Roast Beef Special** \$17
Lean Rare Roast Beef on Toasted Onion Roll with Spicy Plum Ketchup Red Onion and Swiss
- Energy Turkey Special** \$17
Low Sodium Roasted Turkey, Avocado, Tomato, Cucumber, Red Onion Shaved Radish, Cole Slaw, Russian Dressing on Multigrain Toast
- The Ultimate Chicken Salad Sandwich** \$17
Poached Chicken, Honey-Basil Pommery Mustard, Low Fat Mayonnaise Tart Cherries, Walnuts and Spinach Leaves on Multigrain Toast
- Turkey Reuben** \$17
Fresh Roasted Turkey, Swiss, Sauerkraut and Russian Dressing on Toasted Onion Rye
- Traverse City Smoked Turkey** \$18
Smoked Turkey on Toasted Cranberry Walnut Sourdough Tart Cherry Spoonfruit, Shaved Red Onion and Swiss
- Omega 3 Salmon Salad Sandwich** \$18
Poached Atlantic Salmon, Minced Celery, Scallion, Low Fat Ranch on Multigrain Toast with Radish and Tomato

Cold Lunch Entrées Include the Following

Soup du Jour

Your Choice of One Deli Salad

- Pasta Salad
- Ramen Noodle Salad
- Potato Salad
- Cottage Cheese
- Maytag Blue Cheese Coleslaw

Your Choice of One Dessert:

- Fresh Fruit Cup with a Dollop of Honey Nutmeg Yogurt
- Frozen Sorbet with Fresh Fruit
- Slice of Torte
- Deli Unique Kosher Pickle Spear
- Coffee, Tea, Iced Tea and Lemonade

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Unique Luncheons

Entrée Salads

Pricing is per person.

Groups with 15 people or less may have up to two entrée selections.

Groups with more than 15 people may have up to three entrée selections, however, one starter and one dessert must be selected for the entire group.

Please add a \$35 surcharge for groups with 20 attendees or less.

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Unique Caesar \$15

Crisp Romaine Lettuce tossed with Challah Croutons, Reggiano Parmesan Our Famous Caesar Dressing topped with Grilled Chicken

Enhancements: ~Lobster (Add \$3) ~Shrimp (Add \$3)

Seared Salmon Salad \$20

Seared Salmon, Organic Greens with Fresh Berries, Toasted Pine Nuts Warm Raspberry Dressing and Boursin Crostini

Mandarin Chicken Salad \$17

Hoisin Glazed Grilled Chicken, Organic Greens, Sesame Almond Vinaigrette Red and Yellow Pepper Batons, Sautéed Shiitake Mushrooms, Bean Sprouts Mandarin Oranges, Water Chestnuts and Garnished with an Edible Flower

Chop Chop Salad \$17

Chopped Iceberg Lettuce tossed with Chicken, Swiss Cheese, Tomato Minced Red Onion, Sunflower Seeds, Heart of Palm, Artichokes Hard Boiled Egg and Russian Dressing

Entrée Salads Include the Following

Soup du Jour

House Baked Breads, Rolls and Scones

Choice of One Dessert:

- Warm Apple Pie with Caramel Sauce
- Chef's Selection of Cheesecake
- Chocolate Sundae
- Chocolate Mousse Torte
- Lemon Mousse Torte
- Carrot Cake

Coffee, Tea, Iced Tea and Lemonade

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Thinking Inside the Box

Boxed Lunches

On The Go Boxed Lunches are designed for a working lunch or groups that are on the go. Whether your guests are working through lunch or have a plane to catch, our boxed lunches will satisfy their hunger without holding them up.

Pricing is per person.

Please add a \$35 surcharge for groups with 20 attendees or less.

Groups with 15 people or less may have up to two sandwich selections. Groups with more than 15 people may have up to three sandwich selections, however, one starter and one dessert must be selected for the entire group.

All charges are subject to 6% sales tax and 20% gratuity.

Grilled Portabella Sandwich \$17

Grilled Portabella on Sourdough with Tomato, Diced Red Onion, Pesto Aioli, Asiago Parmesan and Organic Greens

Michigan Chicken Wrap \$17

Michigan Chicken Salad with Dried Cherries
Toasted Walnuts, Wrapped in a Whole Wheat Lavash

Low Fat Special \$17

Vienna Turkey Pastrami, Red Onion, Tomato, Swiss on
Challah Bread with Honey Mustard

Ham Sandwich \$17

Ham with American Cheese
Lettuce and Tomato on White Bread

Albacore Tuna Wrap \$17

Albacore Tuna With Bibb Lettuce and Roma Tomatoes
Wrapped in a Spinach Lavash

All boxed lunches include one Sandwich, Whole Fruit Chips or Pretzels, House Baked Cookie, utensils and napkin choice of Bottled Water or Soda



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Designer Buffets

Hot Lunch Buffets

Pricing is per person.

Buffets are designed for groups with a minimum of 25 guests.

Buffets may be set for groups with 15 to 24 guests for an additional surcharge of \$2 per person.

Buffets are not available for groups with less than 15 people.

Please add a \$35 surcharge for groups with 20 attendees or less.

All charges are subject to 6% sales tax and 20% gratuity.

DESIGN YOUR OWN BUFFET \$24

Choice of One Salad

- Garden Salad
- Cesar Salad
- Harvest Salad
- Pasta Salad
- Panzanella Salad

Choice of One Starch

- Wild Rice Pilaf
- Roasted Redskins
- Yukon Gold de Provence
- Garlic Mashed Potato

Choice of Two Entrees

- Chicken Picatta
- Champagne Chicken
- Sauteed Chicken, Sundried Tomato, Jus Lie
- Braised Beef Tips, Wild Mushroom Marsala
- Herb Crusted Whitefish
- Grilled Salmon, Pineapple Salsa
- Baked Vegetable or Meat Lasagna

Luncheon buffets include coffee, tea, iced tea and lemonade.

All Buffets come with Fresh Fruit Salad and

Chef Selection of Tortes and Flans

ADD SOUP DU JOUR \$2



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Breezy Buffets

Cold Lunch Buffets

Luncheon buffets include coffee, tea, iced tea and lemonade

THE WORKING BUFFET \$20

- House Made Soup du Jour
- Two Chef's Specialty Salads
- House Baked Breads and Rolls
- Albacore Tuna Lavash Roll Up with Bibb Lettuce and Roma Tomatoes
- Michigan Chicken Salad Lavash Roll Up with Dried Cherries and Walnuts
- Grilled Portabella Lavash Roll Up with Tomato, Sprouts, Diced Onion, Pesto Aioli and Asiago Parmesan
- Individual Bags of Potato Chips and Sun Chips
- Magic Bars and Brownies

UNIQUE DELI BUFFET \$19

- Garden Salad with Ranch and Italian Dressings
- Chef's Selection of Two Deli Salads
- Fresh Fruit Bowl
- Fresh Breads and Rolls
- Deli Display with Turkey Breast, Ham, Rare Roast Beef and Corned Beef
- Sliced Cheddar and Swiss Cheese, Shredded Lettuce, Sliced Tomatoes, Red Onions, Kosher Dills, Olives, Relishes and Appropriate Condiments
- Your Choice of One:
 - Tuna Salad
 - Chicken Salad
- Cookies and Brownies
- Coffee, Tea, Iced Tea and Lemonade

THE CRUISIN' BUFFET (Soup & Salad Bar) \$23

- House Made Soup du Jour
- Cesar Salad
- Spring Mix of Assorted Greens
- Toppings:
 - Crumbled Blue Cheese, Shredded Cheddar and Grated Parmesan
 - Grilled Beef Tenderloin, Grilled Chicken Tomato, Cucumber, Beets
 - Red Onion, Garbonzos, Olives, Carrots, Bacon and Croutons
- Ranch, Italian and French Dressings
- House Baked Bread and Rolls
- Key Lime Pie and Seasonal Fresh Fruit

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Themed Lunch Buffets

Luncheon buffets include coffee, tea and iced tea.

SOUTHWEST BUFFET **\$23**

- Sonora Salad
- Fajita Style Chicken with Onions and Peppers
- Seasoned Ground Beef
- Served with fresh Flour Tortillas, Corn Taco Shells and Tortilla Chips
- Assorted Toppings:
 - Spanish Rice, Grilled Vegetables, Refried Beans
 - Pepper Jack and Cheddar Cheeses
 - Lettuce, Olives, Tomatoes and Onions
 - Guacamole, Salsa Fresca and Sour Cream
- Fresh Fruit Flan
- Caramel Flan

TUSCAN BUFFET **\$22**

- Traditional Caesar Salad
- Antipasto Salad
- Chicken Piccata
- Italian Crusted Whitefish
- Penne and Farfalle Pastas
- Marinara and Alfredo Sauces
- Italian Vegetable Ragout
- Garlic Bread
- Tiramisu Torte with Biscotti

ORIENT BUFFET **\$23**

- Cucumber and Bean Sprout Salad with Mixed Greens
- Lo Mein Salad with Edamame and Asian Vegetables
- Tempura Fried Sweet and Sour Chicken
- Asian Woked Vegetables
- Grilled Chicken with Thai Curry
- Vegetable Fried Rice
- Ginger Sticky Rice
- Almond Mango Flan

Pricing is per person.

Buffets are designed for groups with a minimum of 25 guests.

Buffets may be set for groups with 15 to 24 guests for an additional surcharge of \$2 per person.

Buffets are not available for groups with less than 15 people.

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All charges are subject to 6% sales tax and 20% gratuity.



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Themed Lunch Buffets

Luncheon buffets include coffee, tea and iced tea.

AUTUMN ON THE AVENUE LUNCH BUFFET . . . \$24

- Autumn Based Soup
- The Avenue Salad with Organic Greens, Roasted Pear, Roasted Red Onion
Dried Cranberries and Maple Mustard Dressing
- House Baked Breads and Rolls
- Grilled Chicken with Michigan Chutney
- Potato Crusted Lake Superior Whitefish
- Mashed Sweet Potatoes and Sauteed Green Beans
- Apple Pie with Warm Caramel Sauce and Pumpkin Cheesecake

PIZZA BUFFET \$19

- Choice of Two Salads
Garden Salad, Caesar Salad, Pasta Salad
- Pizza Toppings
Mozzarella and Jack Cheeses, Ham, Pepperoni, Bacon, BBQ Chicken
Pineapple, Tomato, Green Pepper, Mild Pepper Rings,
Olives and Mushrooms
- Garlic Bread Sticks
- Cookies and Brownies

THE INNKEEPER'S BUFFET \$36

- Your Choice of One Soup:
Curried Acorn Squash Bisque (Offered Fall and Winter Only)
Gingered Carrot Bisque
Wild Mushroom Bisque
- Red and Yellow Tomato Salad with Buffalo Mozzarella
- Cracked Black Pepper, Basil Chiffonade and Aged Balsamic Vinaigrette
- Chop-Chop Salad with Sunflower Seeds, Tomato, Red Onion
- Baby Croutons, Hearts of Palm, Swiss Cheese and Russian Dressing
- Chicken Wellington with Mushroom Duxelle and Wild Mushroom Sauce
- Wild Mediterranean Sea Bass with Lemon and Olive Oil Glaze
- Caramelized Leek Compote, Fresh Chervil and Basil
- Dauphine Potatoes and Colorful Roasted Vegetables
- Warmed Artisan Breads with Whipped Butter Rosettes
- Chocolate Bumpy Cake and Cheesecake Lollipops

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Take a Break

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All charges are subject to 6% sales tax and 20% gratuity.

Mid Morning Break ······	\$5
Coffee, Tea and Assorted Soft Drinks	
The Thirst Quencher ······	\$5
Coffee and Tea Assorted Soft Drinks and Bottled Water	
Stadium Break ······	\$7
Fresh Baked Giant Pretzels with Mustard Individual Bags of Chips, Fresh Popcorn, Oven Roasted Peanuts Assorted Soft Drinks and Lemonade	
Healthy Choice ······	\$7
Assorted Fruit Yogurts, Granola, Whole Fresh Fruits Trail Mix of Dried Fruits and Toasted Nuts Bottled Water	
Chocolate Lovers Break ······	\$7
Chocolate Chip Cookies, Chocolate Kisses and M&Ms Chocolate Dipped Strawberries, Chocolate Dipped Pretzels Assorted Soft Drinks and Bottled Water	
Fit & Trim ······	\$8
Soft Jumbo Pretzels and Rice Krispie Treat, Red Licorice Whole Fresh Fruits, Low Fat Yogurts Coffee and Tea, Assorted Soft Drinks, Green Tea, Iced Tea & Bottled Water	
Sweet & Sinful ······	\$8
Fresh Baked Cookies and Brownies Chocolate Dipped Strawberries, Whole Fresh Fruit Coffee, Tea and Milk	
The Cider Mill ······	\$9
Warm Mulled Apple Cider Baked Apple Cobbler Whole Michigan Apple, Cinnamon Donuts Assorted Soft Drinks and Bottled Water	
The Energizer ······	\$10
Snicker Bars and Granola Bars Crudités Basket of Fresh Vegetables and Dip Fat Free Pretzels Assorted Soft Drinks, Bottled Water	
Fresh From the Garden ······	\$10
Crunchy Fresh Vegetables with Cucumber-Dill and Red Pepper Dips Sliced Fresh Fruits of the Season with Chocolate and Strawberry Yogurt Dips Coffee and Tea, Assorted Soft Drinks and Bottled Water	

Ask about menu items that are cooked to order or served raw.
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Meeting Packages

The Tasteful Package

Per Person **\$37**

Woodward Continental

Sliced Fresh Fruit with Seasonal Berries
 Signature Sour Cream Coffee Cake, Danish, Muffins and Bagels
 Butter, Fruit Preserves and Cream Cheese
 Selection of Chilled Juices, Coffee and Tea

Mid Morning Break

Coffee and Tea and Assorted Soft Drinks

Unique Deli Buffet

Garden Salad with Ranch and Italian Dressings
 Chef's Selection of Two Deli Salads
 Fresh Fruit Bowl
 Fresh Breads and Rolls
 Deli Display with Turkey Breast, Ham, Rare Roast Beef and Corned Beef
 Sliced Cheddar and Swiss Cheese, Shredded Lettuce, Sliced Tomatoes,
 Red Onions, Kosher Dills, Olives, Relishes and Appropriate Condiments
 Your Choice of One:
 Tuna Salad
 Chicken Salad
 Cookies and Brownies
 Coffee, Tea, Iced Tea and Lemonade

Stadium Break

Fresh Baked Giant Pretzels with Mustard
 Individual Bags of Chips
 Freshly Popped Corn
 Oven Roasted Peanuts
 Assorted Soft Drinks and Bottled Water

Pricing is per person.

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Please refer to a la carte menus if this does not apply to your needs.

Please add a \$35 surcharge for groups with 20 attendees or less.

All charges are subject to 6% sales tax and 20% gratuity.



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Per Person **\$42**

Continental

- Sliced Fresh Fruit with Seasonal Berries
- The World's Best Sour Cream Coffee Cake
- Bagels with Cream Cheese & Preserves
- Selection of Chilled Juices
- Coffee, Decaf, Assorted Teas, Warm Mulled Cider

Break

- Assorted Soft Drinks
- Coffee, Tea and Cider

Lunch ~ Plated Meal

The Avenue Salad

- Organic Greens with Roasted Pear, Roasted Red Onion, Dried Cranberries
- Maple Mustard Dressing
- Warm Cranberry Walnut Sourdough Bread, Whipped Butter Rosettes

Apple Marinated Grilled Turkey

- With Apple Cider Glace
- Three Potato & Leek Hash
- Michigan Spaghetti Squash, Braised Red Cabbage

Pumpkin Cheesecake

- Coffee, Tea & Cider

Afternoon Break

- Nana's Freshly Baked Warm Oatmeal Raisin & Chocolate Chip Cookies
- Assorted Soft Drinks
- Coffee, Tea & Cider



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Per Person \$42

Continental

- Warm Freshly Baked Scones, Whipped Butter and Clover Honey
- Organic Carrot and Walnut Bread
- Sliced Fresh Fruit with Seasonal Berries
- Coffee, Decaf and Assorted Teas
- Iced Tea and Assorted Chilled Juices

Morning Break

- Assorted Soft Drinks
- Coffee, Tea & Sweet Iced Tea

Lunch Buffet

- The Bloomfield Salad: Boston Bibb Lettuce with White Cheddar
- Fresh Berries, Michigan-Dried Cherries, Pine Nuts and Peach-Berry Dressing
- Maytag Blue Cheese Coleslaw
- Warm Scones with Whipped Butter and Clover Honey
- Yankee Pot Roast with Braised Root Vegetables and Red Skin Potatoes
- Buttermilk Southern Fried Chicken
- Oven Baked Macaroni and Cheese
- Green Beans with Onion and Applewood Bacon
- Warm Bread Pudding with Bourbon Sauce
- Sliced Seasonal Fruits and Berries

Afternoon Break

- Assorted Truffles
- Assorted Soft Drinks
- Coffee, Tea and Iced Tea



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Summer on the Great Lakes

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Per Person **\$42**

Summer Continental

- Sliced Fresh Fruit
- Yogurt with Granola and Berries
- Assorted Berry Muffins
- Signature Sour Cream Coffee Cake
- Selection of Chilled Juices, Coffee and Tea

Mid Morning Break

- Coffee, Tea and Assorted Soft Drinks

Picnic in the Park Lunch Buffet

- Deviled Eggs
- Fresh Garden Salad
- Buffalo Mozzarella with Vine Ripe Tomatoes, Fresh Basil and Balsamic
- Cornbread Muffins

Choice of One Deli Salad:

- Regular Potato Salad
- German Potato Salad
- Maytag Blue Cheese Coleslaw

Choice of One Entrée:

- Barbecue Chicken
- Barbecue Ribs
- Brisket
- Baked Beans
- Corn on the Cob
- Peach Cobbler
- Coffee, Tea, Iced Tea and Lemonade

Lazy Hazy Days of Summer Break

- Fruit Kabobs
- Traverse City Cherries
- Cupcake Corner
- Coffee, Tea, Iced Tea and Lemonade



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Per Person \$44

Winter Continental

Sliced Fresh Fruit with Seasonal Berries
Warm Homemade Oatmeal, Raisins, Brown Sugar, Cinnamon and Cream
Signature Sour Cream Coffee Cake, Danish, Muffins and Bagels
Butter, Fruit Preserves and Cream Cheese
Selection of Chilled Juices, Coffee and Tea

Mid Morning Break

Coffee and Tea and Assorted Soft Drinks

Lunch ~ Plated Meal

Michigan Theme Salad with Mixed Greens, Sliced Apples,
Sliced Pears, Michigan Dried Cherries and Apple Cider Vinaigrette

Choice of One Entrée

Chicken Breast Stuffed with Dried Fruits and Potato Bread
Apricot Sauce and Chef’s Selection of Starch and Vegetables

Braised Tenderloin Beef Tips and Portabella Mushrooms
Red Wine Sauce and Chef’s Selection of Starch and Vegetables

Choice of One Dessert

Fresh Fruit Cup with a Dollop of Honey
Chocolate Sundae

Coffee, Tea, Iced Tea and Lemonade

The Cider Mill

Warm Mulled Apple Cider
Baked Apple Cobbler
Whole Michigan Apple, Cinnamon Donuts
Assorted Soft Drinks and Bottled Water



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A Taste of Detroit

Per Person **\$48**

Bloomfield Continental

Sliced Fresh Fruit with Seasonal Berries
 Kellogg’s Breakfast Bars, Sour Cream Coffee Cake and Danishes
 Selection of Chilled Juices, Coffee and Tea

Mid Morning Break

Coffee and Tea and Assorted Soft Drinks

Taste of Detroit Lunch Buffet

Greek Station

Greek Salad with Feta, Tomatoes, Cucumbers and Calamata Olives
 Mini Gyro Sandwiches with Shaved Lamb, Onion, Tomatoes and Cucumber
 Dill Sauce
 Stuffed Chicken with Spinach and Feta rolled in a Phyllo Dough
 Wild Rice Pilaf with a Vegetable Panache in a Lemon Sauce

Coney Island Station

Build Your Own Coney Island Hot Dogs
 Toppings include: Diced Onions, Mustard, Chili, and Sweet, Hot Peppers
 Steak Fries with Chili on the Side

Soul Station

BBQ Chicken
 Homemade Baked Mac `n` Cheese
 Ranch Style Beans

Dessert

Baklava
 Sanders Hot Fudge Sundae Cream Puff
 Coffee, Tea, Iced Tea and Lemonade

Motor City Break

Bottled Water
 Michigan Dried Cherries
 Whole Michigan Apples with Caramel Dipping Sauce
 Better Made Potato Chips
 Kellogg’s Rice Krispie Treats
 Assorted Sodas to include Michigan Vernors

**This menu is specifically designed for functions of 50 guests or more*

Pricing is per person.

This Meeting Package is designed for groups with a minimum of 50 guests that are meeting all day.

All charges are subject to 6% sales tax and 20% gratuity.



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Per Person **\$43**

Deli Unique Bagel Break

Assortment of Bagels
Butter, Fruit Preserves, Plain and Berry Flavored Cream Cheeses
Selection of Chilled Juices, Coffee and Tea

Mid Morning Break

Coffee and Tea and Assorted Soft Drinks

The Radisson Buffet

Tossed Garden Salad with Choice of Dressings
Greek Salad with Feta, Tomatoes, Cucumbers, Beets
Red Onion and Calamata Olives
House Baked Breads and Rolls
Pasta Primavera with Fresh Vegetables and Alfredo Sauce
Sautéed Breast of Chicken with Champagne Sauce and Mushrooms
Garlic and Herb Crusted Whitefish with Chardonnay Sauce
Red Skin Potatoes
Chef's Selection of Seasonal Vegetables
Warm Apple Pie with Caramel Sauce and Chocolate Mousse Torte
Coffee, Tea, Iced Tea and Lemonade

Sweet & Sinful

Fresh Baked Cookies and Brownies
Chocolate Dipped Strawberries, Whole Fresh Fruit
Coffee, Tea and Milk



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Per Person \$44

Let's Get Healthy

- Sliced Fresh Fruit with Seasonal Berries
- Individual Low-Fat Yogurts and Granola
- Nut Breads, Muffins and Bagels
- Butter, Fruit Preserves and Cream Cheese
- Assorted Grain and Fruit Bars
- Selection of Chilled Juices, Coffee and Tea

Mid Morning Break

- Coffee and Tea and Assorted Soft Drinks

A Touch of Italy

- Minestrone Soup
- Traditional Caesar Salad with Garlic Bread
- Antipasto Salad
- Penne and Farfalle Pastas with Alfredo and Marinara Sauces
- Chicken Piccata with Lemon and Caper Sauce
- Vegetarian Lasagna
- Biscotti
- Coffee, Tea and Iced Tea

The Energizer

- Assorted Soft Drinks, Bottled Water and Energy Drinks
- Snicker Bars and Granola Bars
- Crudites Basket of Fresh Vegetables and Dip
- Fat Free Pretzels



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Per Person **\$45**

Winter Continental

Sliced Fresh Fruit with Seasonal Berries
 Warm Homemade Oatmeal with Raisins, Brown Sugar, Cinnamon and Cream
 Signature Sour Cream Coffee Cake, Danish, Muffins and Bagels
 Butter, Fruit Preserves and Cream Cheese
 Selection of Chilled Juices, Coffee and Tea

Mid Morning Break

Coffee and Tea and Assorted Soft Drinks

Lunch ~ Served Meal

Choice of One Starter

Northern Lakes Salad with Roasted Pears, Grilled Red Onions, Pine Nuts
 Feta, over Mixed Greens with Maple Mustard Dressing

Chop-Chop Salad with Iceberg Tossed with Chicken, Swiss
 Tomato, Minced Red Onion, Sunflower Seeds, Heart of Palm
 Artichokes, Hard Boiled Eggs and Russian Dressing

Soup du Jour

Choice of One Entrée

Apple Grilled Turkey and Dressing, Mashed Potatoes, Roasted Apples
 Braised Red Cabbage

Half Roasted Chicken with Mushroom-Shape Red Skin Potatoes
 Spaghetti Squash and Red Cabbage

Grilled Chicken with Michigan Chutney and Chef's Selection of Starch
 and Vegetables

Grilled Chicken with Morel Sauce and Chef's Selection of Starch and
 Vegetables (\$2.00 Additional per Person)

Choice of One Dessert

Pumpkin Cheesecake
 Warm Apple Pie
 Chef's Selection of Autumn Dessert

Coffee, Tea, Iced Tea and Lemonade

Snowman Break

Warm Apple Cider with Cinnamon Sticks
 Winter Theme Cupcakes with Maple Icing
 Winter Theme Cookies
 Coffee and Tea

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AUDIO / VIDEO EQUIPMENT RENTALS & SERVICES

PROJECTORS

2000 Lumen Overhead Projector with Screen	\$80
35mm Slide Projector with Screen	\$90
High Intensity Overhead (5500) Lumens	\$110
LCD Date/Video Projector with Screen	\$200

VIDEO EQUIPMENT

½ VCR and 27" Monitor with Cart	\$155
Extra 27" Monitor with Cart	\$90
½ VHS Player	\$70
27" Television with DVD Player and Cart	\$145
35" Mitsubishi Video Monitor/Receiver	\$210
50" Mitsubishi Rear Screen Monitor	\$310

AUDIO

Wired Handheld Microphone or Lavalier	\$40
Wireless Handheld Microphone or Lavalier	\$130
Polycom Speaker Phone	\$100
Four Channel Sound Mixer	\$40

MISCELLANEOUS

Masking Tape	\$3
Message Board	\$15
Standing Easel	\$15
Flipcharts with Pads and Markers on an Easel	\$25
Extra Pads of Paper	\$15
White Board (4' X 6')	\$50
Laser Pointer	\$40
8' Tripod Screen	\$35
Power Cord	\$15
Wireless Mouse	\$70

RADISSON HOTEL DETROIT-BLOOMFIELD HILLS ~ EVENT MENU ORDER FORM

Please fill out completely, sign and fax to Lisa Kruse at 248-988-2842 or email lkruse@waterfordhotelgroup.com

Company/Organization: _____

Booking Contact: _____ On-Site Contact: _____

Phone: _____ Fax: _____

Date of Event: _____ Start Time: _____ End Time: _____

Event Posted As: _____ # of attendees: _____

Fill out this portion ONLY if you are selecting a Meeting Package.

Meeting Package: _____

Starter: _____ Entrée: _____ Dessert: _____

Breakfast Time: _____ Mid Morning Break Time: _____

Lunch Time: _____ Mid Afternoon Break Time: _____

Notes: _____

Fill out this portion if you ARE NOT selecting a Meeting Package.

Breakfast: _____ Additions: _____ Time _____

Notes: _____

AM Break: _____ Time _____

Lunch: _____ Time _____

Starter _____ Dessert _____

(if applicable): _____ (if applicable): _____

Notes: _____

PM Break: _____ Time _____

Audio/Visual Needs

AV 1: _____ Quantity: _____ AV 2: _____ Quantity: _____

AV 3: _____ Quantity: _____ AV 4: _____ Quantity: _____

Setup

Seating Style: _____

Notes: _____

Method of Payment – Please Select One

Credit Card Type:	C.C.#:	Exp. Date:
Direct Bill (must have direct billing privileges)		
Pay upon conclusion to Banquets by check, credit card, or cash.		

Notes: _____

Signature _____ Date _____