



2011 Banquet Menu



Featuring a 2,585 square foot banquet facility with the ability to host up to 200 guests!

Radisson Grand Rapids Riverfront Hotel :: 270 Ann Street NW :: Grand Rapids, MI 49504 ::

www.ontherivergr.com :: Sales & Catering Office: 616-802-1202

Plated Breakfast

The Continental

\$7.95 per person

Assorted muffins, pastries and bagels with fruit jam, cream cheese and whipped butter served with choice of coffee, tea, milk or chilled juice.

***Sunrise Breakfast**

\$8.95 per person

Fluffy scrambled eggs, breakfast potatoes, warm muffins and pastries, choice of grilled ham, crisp bacon or smoked sausage links with choice of coffee, tea, milk or chilled juice.

***Denver Scramble**

\$8.95 per person

Scrambled eggs with diced ham, onions and peppers, breakfast potatoes, freshly baked biscuits with whipped butter and fruit jam with choice of coffee, tea, milk or chilled juice.

The French Connection

\$8.95 per person

Thick slices of French toast served with Grand Rapids' own BLiS maple syrup, accompanied by choice of crisp bacon or smoked sausage links with choice of coffee, tea, milk or chilled juice.

(Add fresh fruit to French toast for \$1 per person)

Heart Smart

\$8.95 per person

Scrambled low cholesterol eggs, yogurt, assortment of petite cut fresh fruit, large bran muffins served with honey and whipped butter with choice of coffee, tea, milk or chilled juice.

Quiche Delight

\$9.95 per person

Choice of one quiche: broccoli and cheddar, bacon, onion and Swiss or ham mushroom and Swiss served with fresh fruit garnish, choice of bacon or sausage links and choice of coffee, tea, milk or chilled juice.

***Riverfront Combo Breakfast**

\$14.95 per person

Grilled top sirloin, fluffy scrambled eggs, breakfast potatoes, freshly baked biscuits with whipped butter and choice of coffee, tea, milk or chilled juice.

Choices of chilled juices include: orange, apple, cranberry, tomato and grapefruit.



Breakfast Buffet

(Minimum of 25 guests)

***Smart Start** **\$9.95 per person**

Diced fresh fruit, fluffy scrambled eggs, smoked sausage links, crisp bacon, breakfast potatoes, fruit yogurt, assorted breakfast pastries served with choice of coffee, tea, milk or chilled juice.

***Good Morning Comfort** **\$10.95 per person**

Fresh biscuits and gravy, fluffy scrambled eggs, smoked sausage links, crisp bacon, breakfast potatoes, thick-cut French toast with Grand Rapids' own BLiS maple syrup, assorted breakfast pastries served with choice of coffee, tea, milk or chilled juice.

***Riverfront Deluxe** **\$11.95 per person**

Display of fresh fruit, fluffy scrambled eggs, smoked sausage links, crisp bacon, breakfast potatoes, thick-cut French toast with Grand Rapids' own BLiS maple syrup, fruit yogurts, assorted breakfast pastries, freshly baked biscuits with whipped butter and fruit jams served with choice of coffee, tea, milk or chilled juice.

Choices of chilled juices include: orange, apple, cranberry, tomato and grapefruit.

Waffle Station with Assorted Toppings **\$1.95 per person**

Waffle maker, batter, whipped butter, powdered sugar and Grand Rapids' own BLiS maple syrup.

(Add fresh fruit for waffle batter or as a topping for \$1 per person)

Chef Attended Omelet Station **\$2.95 per person**

Made to order with traditional fillings such as cheddar cheese, feta cheese, fresh spinach, onion, ham, bacon, sausage, bell peppers, tomatoes and mushrooms.

(\$40 Chef Fee)

Beverages

Freshly Brewed Coffee (regular or decaf)	\$21.95 per gallon
Hot Tea	\$19.95 per gallon
Chilled Juice (orange, apple, cranberry, tomato or grapefruit)	\$9.95 per pitcher
Lemonade or Iced Tea	\$7.95 per pitcher
Canned soda- Coke products (based on consumption)	\$2.50 per can
Bottled water (based on consumption)	\$2.50 per bottle
Gatorade (based on consumption)	\$3.25 per bottle
Vitamin Water (based on consumption)	\$3.25 per bottle
Red Bull (based on consumption)	\$3.95 per can

Specialty Breaks

Healthy Start

\$7.95 per person

Fresh fruit, assorted yogurts, bran muffins and Nutri-Grain breakfast bars, served with choice of bottled water or chilled juice.

How Sweet It Is

\$7.95 per person

Chocolate fudge nut brownies, assorted baked cookies, assorted miniature cheesecakes and dessert bars served with choice of canned soda, bottled water or milk.

Showtime

\$6.95 per person

Freshly popped popcorn, assorted mini candy bars, M&M's served with bottled water and canned soda.

Take Me Out to the Ball Park

\$6.95 per person

Freshly popped popcorn, hot pretzel bites with stadium mustard and nacho cheese, honey roasted peanuts and assorted mini candy bars served with bottled water and canned soda.

Sombrero Break

\$6.95 per person

Tortilla chips with fresh salsa, nacho cheese, guacamole, sour cream and warm Mexican bean dip served with bottled water and canned soda.

Energizer Break

\$8.95 per person

Fresh whole fruit, assorted granola bars, assorted cheese and cracker display served with canned Red Bull, bottled water and canned soda.

Individual Break Items

Freshly Baked Assorted Breakfast Pastries and Muffins

\$19.95 per dozen

Freshly Baked Warm Cinnamon Sticky Buns

\$19.95 per dozen

Freshly Baked Cookies

\$17.95 per dozen

(White Chocolate Macadamia Nut, Oatmeal Raisin, Peanut Butter and Chocolate Chunk)

Assorted bagels served with cream cheese and fruit jams

\$21.95 per dozen

Chocolate brownies and dessert bars

\$19.95 per dozen

Fresh sliced fruit

\$4.95 per person

Bold 'N' Spicy Snack Mix (one pound serves 15 people)

\$15.95 per pound



Plated Lunch

(All entrées include choice of a non-alcoholic beverage)

Chicken Parmesan

\$11.95 per person

Boneless breast of chicken sautéed in herb butter and topped with marinara sauce and Parmesan cheese and served with house salad, vegetable medley, warm rolls and butter and choice of whipped potatoes, redskin potatoes or rice pilaf.

Chicken Oscar

\$12.95 per person

Boneless breast of chicken topped with crab meat and béarnaise sauce and served with house salad, vegetable medley, warm rolls and butter and choice of whipped potatoes, redskin potatoes or rice pilaf.

Lemon Herb Chicken

\$10.95 per person

Grilled chicken breast topped with a white wine butter sauce and served with house salad, vegetable medley, warm rolls and butter and choice of whipped potatoes, redskin potatoes or rice pilaf.

Chicken Marsala

\$11.95 per person

Sautéed chicken breast topped with marsala mushroom demi-glace and served with house salad, vegetable medley, warm rolls and butter and choice of whipped potatoes, redskin potatoes or rice pilaf.

Roasted Pork Loin

\$11.95 per person

Slow roasted pork loin topped with mango chutney and served with house salad, vegetable medley, warm rolls and butter and choice of whipped potatoes, redskin potatoes or rice pilaf.

*Bistro Filet

\$12.95 per person

Eight ounce chuck tender filet grilled to perfection and topped with bordelaise sauce and served with house salad, vegetable medley, warm rolls and butter and choice of whipped potatoes, redskin potatoes or rice pilaf.

Salmon Beurre Blanc

\$11.95 per person

Atlantic salmon topped with a lemon-artichoke beurre blanc sauce and served with house salad, vegetable medley, warm rolls and butter and choice of whipped potatoes, redskin potatoes or rice pilaf.

Grilled Chicken Sandwich

\$8.95 per person

Boneless chicken breast on toasted Ciabatta with lettuce, tomato and pesto mayonnaise served with choice of house-made kettle chips or small side salad.

Croissant Sandwich

\$7.95 per person

Choose one of the following: tuna salad, chicken salad, shaved ham and Swiss or smoked turkey and cheddar served with choice of house-made kettle chips or small side salad.

***Philadelphia Steak Sandwich**

\$9.95 per person

Sliced steak sautéed with peppers, onions and mushrooms, topped with provolone cheese on a steak bun served with choice of house-made kettle chips or small side salad.

Chicken Caesar Wrap

\$9.95 per person

Grilled chicken breast, crisp romaine lettuce, tomato, Parmesan cheese and Caesar dressing wrapped in a spinach tortilla and served with choice of house-made kettle chips or small side salad.

Riverfront Club Wrap

\$9.95 per person

Shaved turkey, ham, bacon, cheddar cheese, lettuce, tomato and pesto mayonnaise wrapped in a spinach tortilla and served with choice of house-made kettle chips or small side salad.

Pasta Bolognese

\$9.95 per person

Linguine pasta tossed in an Italian sausage savory tomato sauce and Parmesan cheese served with house salad and garlic bread.

Vegetable Lasagna

\$9.95 per person

Layered pasta in a rich cream sauce, mozzarella and Parmesan cheeses as well as farm fresh veggies served with house salad and garlic bread.

Meat Lasagna

\$9.95 per person

Layered pasta in marinara, mozzarella and Parmesan cheeses as well as Italian sausage served with house salad and garlic bread.

Fettuccine Alfredo

\$9.95 per person

Fettuccine tossed in a creamy Alfredo sauce and served with house salad and garlic bread.

(Add grilled chicken for \$1 per person or grilled shrimp for \$2 per person)

Oriental Chicken Salad

\$9.95 per person

Mixed greens, grilled teriyaki chicken strips, oriental vegetables, mandarin oranges, crisp oriental noodles all tossed in a sesame dressing.



Chef Salad*\$9.95 per person**

Chopped iceberg lettuce, julienne ham and turkey, mozzarella and Colby-Jack cheese, cherry tomatoes, cucumbers and hard boiled eggs served with choice of dressing.

Caesar Salad**\$7.95 per person**

Crisp romaine lettuce tossed in Caesar dressing and topped with roma tomatoes and garlic croutons.

(Add grilled chicken for \$1 per person or grilled shrimp for \$2 per person)

Boxed Lunch**\$9.95 per person**

Choice of sandwich: ham and Swiss on whole grain, smoked turkey and cheddar on whole wheat or roast beef and provolone on Ciabatta- all are individually wrapped and served with lettuce, tomatoes and a pickle. Each boxed lunch also comes with choice of apple, orange or banana including a snack bar and choice of bottled water or canned soda.

Lunch Buffets

(All options include choice of a non-alcoholic beverage and require a minimum of 25 guests)

The New York Deli**\$10.95 per person**

Fresh garden salad bar with assorted dressings and toppings, redskin potato salad, coleslaw, sliced roast beef, turkey breast and ham, sliced provolone, cheddar and Swiss cheeses, assortment of fresh breads and rolls, sliced tomatoes, red onions, pickles, lettuce, assorted condiments, house-made kettle chips and soup du jour.

(Add tuna or chicken salad for \$1 per person)

Little Italy**\$11.95 per person**

Antipasto display of salami, provolone, olives and Italian vegetables, Caesar salad, pepperoni pizza, penne pasta with meat sauce and fresh garlic bread.

Picnic on the Riverfront**\$12.95 per person**

Grilled hamburgers and bratwurst, redskin potato salad, coleslaw, sliced cheese and relish display, assorted condiments and buns, hot baked beans and house-made kettle chips.

(Add grilled chicken breast for \$2 per person)



South of the Border**\$12.95 per person**

Mexican garden salad bar with assorted dressings and toppings, chicken and beef fajitas, chicken enchiladas, refried beans, Spanish rice, tortilla chips, salsa, sour cream and guacamole.

Pizza Buffet**\$12.95 per person**

Fresh garden salad bar with assorted dressings and toppings, assorted pizzas and fresh garlic bread with marinara and ranch dipping sauces.

(Add buffalo chicken wings for \$2 per person)

Country BBQ**\$14.95 per person**

BBQ boneless chicken breasts, BBQ pork ribs, sweet corn, redskin potato salad, coleslaw, hot baked beans and freshly baked cornbread with honey and whipped butter.

(This buffet can be served in our courtyard if requested and weather permitting)

Hot Off the Grill**\$14.95 per person**

Includes choice of two entrées, one starch and one vegetable selection, two salad selections and assorted warm rolls with whipped butter.

Entrée selections include: lemon herb chicken, roast pork loin, roasted turkey, honey baked ham, sliced roast beef, chicken marsala, chicken parmesan, grilled flank steak, fresh whitefish or meat lasagna.

Starch selections include: parsley redskin potatoes, whipped potatoes, macaroni and cheese, three cheese au gratin potatoes, penne pasta with marinara, fettuccine alfredo or herb rice pilaf.

Vegetable selections include: farm fresh vegetable medley, glazed baby carrots, steamed broccoli, sautéed stir fry, green bean almondine, sweet corn or asparagus *(add \$1 per person)*.

Salad selections include: fresh garden salad bar with assorted toppings and dressings, Caesar salad, cucumber and tomato salad with fresh mozzarella, redskin potato salad, coleslaw, Italian pasta salad, fresh fruit salad or macaroni salad.

Cold Hors D'oeuvres

Hummus tray with pita chips and crudités (small pieces of farm fresh veggies) \$1.95 per person

(Hummus selections include: roasted red pepper, chipotle black bean or garlic herb)

Fresh vegetable tray with ranch dipping sauce \$1.95 per person

Fresh fruit tray with yogurt dipping sauce \$1.95 per person

Gourmet variety cheese tray with assorted crackers \$1.95 per person

Deluxe deviled eggs (wasabi, mustard or sweet onion) \$1.95 per person

Assorted sliders (buffalo chicken, cheeseburger or deli sandwich) \$1.95 per person

Shrimp cocktail \$3.95 per person

Smoked salmon with creamy dill sauce and crackers \$3.95 per person

Milk chocolate dipped strawberries (seasonal) \$3.95 per person

Hot Hors D'oeuvres

Vegetable spring rolls	\$2.95 per person
Meatballs (Swedish or BBQ)	\$2.95 per person
Coconut shrimp with sweet chili dipping sauce	\$2.95 per person
Chicken drumettes (sweet BBQ or buffalo style)	\$2.95 per person
Crab stuffed mushroom caps	\$2.95 per person
Mini teriyaki skewers (marinated chicken or sirloin)	\$2.95 per person
Three-cheese spinach dip with pita chips	\$2.95 per person
Crab rangoons (served with sweet and sour sauce)	\$2.95 per person
Mini crab cakes (served with blood orange vinaigrette and horseradish cream)	\$4.95 per person
Smoked chicken quesadilla (served with sour cream and salsa)	\$4.95 per person
Prime rib, lobster and salmon canapés (served on crackers)	\$4.95 per person
Assorted sushi rolls	\$4.95 per person

Butler style hors d'oeuvre service available upon request

Plated Dinner

(All entrées include choice of a non-alcoholic beverage)

Chicken Parmesan **\$15.95 per person**

Boneless breast of chicken sautéed in herb butter and topped with marinara sauce and Parmesan cheese and served with house salad, vegetable medley, warm rolls and butter and choice of whipped potatoes, redskin potatoes or rice pilaf.

Chicken Oscar **\$16.95 per person**

Boneless breast of chicken topped with crab meat and béarnaise sauce and served with house salad, vegetable medley, warm rolls and butter and choice of whipped potatoes, redskin potatoes or rice pilaf.

Lemon Herb Chicken **\$14.95 per person**

Grilled chicken breast topped with a white wine butter sauce and served with house salad, vegetable medley, warm rolls and butter and choice of whipped potatoes, redskin potatoes or rice pilaf.

Chicken Marsala **\$15.95 per person**

Sautéed chicken breast topped with marsala mushroom demi-glace and served with house salad, vegetable medley, warm rolls and butter and choice of whipped potatoes, redskin potatoes or rice pilaf.

Roasted Pork Loin **\$15.95 per person**

Slow roasted pork loin topped with mango chutney and served with house salad, vegetable medley, warm rolls and butter and choice of whipped potatoes, redskin potatoes or rice pilaf.

***Bistro Filet**

\$15.95 per person

Eight ounce chuck tender filet grilled to perfection and topped with bordelaise sauce (caramelized onion demi-glace) and served with house salad, vegetable medley, warm rolls and butter and choice of whipped potatoes, redskin potatoes or rice pilaf.

***Flat Iron Steak**

\$16.95 per person

Eight ounce skirt steak grilled and served with sesame ginger sauce and accompanied by a house salad, vegetable medley, warm rolls and butter and choice of whipped potatoes, redskin potatoes or rice pilaf.

***Filet and Chicken**

\$19.95 per person

Chuck tender steak filet with bordelaise sauce (caramelized onion demi-glace) and chicken with lemon-artichoke beurre blanc both accompanied by a house salad, vegetable medley, warm rolls and butter and choice of whipped potatoes, redskin potatoes or rice pilaf.

***Filet Mignon Oscar**

\$19.95 per person

Six ounce filet grilled to perfection and topped with crab meat and béarnaise sauce (creamy sauce made of butter, egg yolks and tarragon) and served with house salad, vegetable medley, warm rolls and butter and choice of whipped potatoes, redskin potatoes or rice pilaf.

***Filet and Salmon**

\$21.95 per person

Chuck tender steak filet with bordelaise sauce (caramelized onion demi-glace) and salmon with lemon-artichoke beurre blanc both accompanied by a house salad, vegetable medley, warm rolls and butter and choice of whipped potatoes, redskin potatoes or rice pilaf.

***Prime Rib**

12 ounce \$19.95 :: 16 ounce \$21.95 per person

Slowed roasted prime rib with creamy horseradish and warm au jus served with house salad, vegetable medley, warm rolls and butter and choice of whipped potatoes, redskin potatoes or rice pilaf.

Fresh Walleye Almondine

\$18.95 per person

Lightly floured fillet of walleye sautéed and finished with almonds served with house salad, vegetable medley, warm rolls and butter and choice of whipped potatoes, redskin potatoes or rice pilaf.



Salmon Beurre Blanc**\$15.95 per person**

Atlantic salmon topped with a lemon-artichoke beurre blanc sauce and served with house salad, vegetable medley, warm rolls and butter and choice of whipped potatoes, redskin potatoes or rice pilaf.

Fresh Whitefish**\$16.95 per person**

Fillet of whitefish pan fried and topped with lemon butter and served with house salad, vegetable medley, warm rolls and butter and choice of whipped potatoes, redskin potatoes or rice pilaf.

Pasta Bolognese**\$13.95 per person**

Linguine pasta tossed in an Italian sausage savory tomato sauce and Parmesan cheese served with house salad and garlic bread.

Vegetable Lasagna**\$13.95 per person**

Layered pasta in a rich cream sauce, mozzarella and Parmesan cheeses as well as farm fresh veggies served with house salad and garlic bread.

Meat Lasagna**\$13.95 per person**

Layered pasta in marinara, mozzarella and Parmesan cheeses as well as Italian sausage served with house salad and garlic bread.

Fettuccine Alfredo**\$13.95 per person**

Fettuccine tossed in a creamy Alfredo sauce and served with house salad and garlic bread.

(Add grilled chicken for \$1 per person or grilled shrimp for \$2 per person)

Oriental Chicken Salad**\$11.95 per person**

Mixed greens, grilled teriyaki chicken strips, oriental vegetables, mandarin oranges, crisp oriental noodles all tossed in a sesame dressing.

Chef Salad*\$11.95 per person**

Chopped iceberg lettuce, julienne ham and turkey, mozzarella and Colby-Jack cheese, cherry tomatoes, cucumbers and hard boiled eggs served with choice of dressing.

Caesar Salad**\$9.95 per person**

Crisp romaine lettuce tossed in Caesar dressing and topped with roma tomatoes and garlic croutons.

(Add grilled chicken for \$1 per person or grilled shrimp for \$2 per person)



Dinner Buffets

(All options include choice of a non-alcoholic beverage and require a minimum of 25 guests)

Riverfront Classic Buffet \$18.95 per person

Buffet to include fresh warm rolls with whipped butter, two entrée selections, two salad selections, two starch selections and two vegetable selections.

Riverfront Celebration Buffet \$19.95 per person

Buffet to include fresh warm rolls with whipped butter, three entrée selections, two salad selections, two starch selections and two vegetable selections.

Riverfront Grand Buffet \$22.95 per person

Buffet to include fresh warm rolls with whipped butter, slow roasted prime rib with creamy horseradish and warm au jus plus two entrée selections, two salad selections, two starch selections and two vegetable selections. *(\$40 carving station fee)*

Entrée selections include: lemon herb chicken, roast pork loin, roasted turkey, honey baked ham, sliced roast beef, chicken marsala, chicken parmesan, grilled flank steak, fresh whitefish or meat lasagna.

Starch selections include: parsley redskin potatoes, whipped potatoes, macaroni and cheese, three cheese au gratin potatoes, penne pasta with marinara, fettuccine alfredo or herb rice pilaf.

Vegetable selections include: farm fresh vegetable medley, glazed baby carrots, steamed broccoli, sautéed stir fry, green bean almondine, sweet corn or asparagus *(add \$1 per person)*.

Salad selections include: fresh garden salad bar with assorted toppings and dressings, Caesar salad, cucumber and tomato salad with fresh mozzarella, redskin potato salad, coleslaw, Italian pasta salad, fresh fruit salad or macaroni salad.

Themed Dinner Buffets

(All options include choice of a non-alcoholic beverage and require a minimum of 25 guests)

Italian Buffet \$20.95 per person

Buffet to include two entrée selections, traditional Caesar salad, fresh garlic bread, chef's Italian dessert display and antipasto tray: fresh mozzarella, cappicola, assorted olives, roasted red peppers, salami and artichokes.

Entrée selections include: meat lasagna, chicken parmesan, chicken marsala, fettuccine alfredo with grilled chicken or grilled Italian sausage smothered in peppers and onions.



All-American Cookout

\$21.95 per person

Buffet to include two entrée selections, fresh garden salad bar with assorted toppings and dressings, redskin potato salad, cucumber and tomato salad with fresh mozzarella, freshly baked cornbread served with whipped butter and honey, hot baked beans, sweet corn, three cheese au gratin potatoes and apple or cherry pie.

Entrée selections include: herb marinated chicken breast, boneless BBQ chicken breasts, BBQ pork ribs, grilled salmon, beef or vegetable kabob or pulled pork served with freshly baked rolls.

(This buffet can be served in our courtyard if requested and weather permitting)

**Notice: Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.*

Plated Dessert

Gourmet Vanilla Bean Cheesecake

\$3.95 per person

(Options include: strawberry, raspberry, turtle or vanilla bean)

Molten Lava Chocolate Cake

\$3.95 per person

(Moist chocolate cake filled with warm chocolate ganache)

Lemon Berry Bistro Cake

\$3.95 per person

(Shortbread crumb lemon cake swirled with blueberry and raspberry)

Tiramisu

\$3.95 per person

(Classic Italian dessert made with espresso dipped lady fingers layered in smooth mascarpone)

Sorbet

\$3.95 per person

(Two scoops served in a champagne glass- ask about our seasonal fruit flavors)

Chocolate Truffle Mousse Cake

\$3.95 per person

(Layered chocolate ganache and mousse)



Dessert Buffets

Assorted miniature cheesecakes

\$3.95 per person

(Options include: raspberry, lemon, chocolate cappuccino, vanilla and chocolate silk, New York vanilla, chocolate chip and amaretto almond)

Assorted Dessert Bars <i>(Options include: pecan bourbon, lemon blueberry cheesecake, caramel toffee, caramel apple, s'mores peanut butter and harvest fruit)</i>	\$3.95 per person
Fudge brownies (available with or without nuts) <i>(Milk chocolate fudge brownie squares)</i>	\$3.95 per person
Gourmet cupcakes <i>(Vanilla bean and chocolate truffle)</i>	\$3.95 per person
Ice Cream Sundae Bar <i>(Sprinkles, hot fudge, caramel, cookie crumbles, whipped topping, cherries, nuts, strawberries and bananas)</i>	\$3.95 per person

Bar Options

(All banquet bars will be assessed a \$50 bartender fee)

Hosted Bar

Our beverage department will provide a fully stocked bar with your choice of call, premium or top shelf brands of liquor. Charges are based on the actual number of beverages ordered and the host assumes all charges. The conditions of the host bar can be setup several different ways. The host can pay for all beverages for the entire event, the host can choose to pay for beverages for a specified time period (i.e. for an hour during cocktail hour), the host can agree to only pay for beer and wine or only mixed drinks, etc. or the host can pass out beverage tickets and only pay for the drinks for which the tickets are given to the bartender by other guests of the group. Our sales professionals can work with you to setup an option that works best for you. **Discounts are offered for hosted bars- please see details about pricing below.** All prices are subject to a 20% service charge and 6% sales tax.

Cash Bar

Our beverage department will provide a fully stocked bar with your choice of call, premium or top shelf brands of liquor. Guests of the event are responsible for paying for their own beverages.

Call Brands

Bacardi, Captain Morgan, Absolut, Beefeater, Jose Cuervo Silver, Jose Cuervo Gold, Black Velvet, Canadian Club, Canadian Mist, Seagrams VO, Seagrams 7, Jim Beam, Jack Daniels, Kessler, Dewar's, Cutty Sark and J&B Rare

Hosted Bar Pricing	\$4.50 per beverage
Cash Bar Pricing	\$5.00 per beverage

Premium Brands

Stolichnaya, Ketel One, Malibu Coconut, Myers's, Tanqueray, 1800 Reposado, Jameson, Bushmills, Wild Turkey 101, Johnnie Walker Red and Chivas Regal.

Hosted Bar Pricing	\$5.00 per beverage
Cash Bar Pricing	\$6.00 per beverage

Top Shelf Brands

Grey Goose, El Dorado 12 year, Bombay Sapphire, Patron Silver, Crown Royal, Crown Royal Cask No. 16, Gentleman Jack, Maker's Mark, Johnnie Walker Black, Glenlivet 12 year and Glenlivet 15 year.

Hosted Bar Pricing \$5.50 per beverage
Cash Bar Pricing \$6.50 per beverage

Keg Beer Selections

(All keg pricing is at market value and is the same for a hosted or cash bar- please ask specific pricing)

Bud, Bud Light, Miller Lite or Coors Light
Bells (seasonal)
Founders (seasonal)
Stella Artois
Bells Two Hearted Ale
Killian's
Magic Hat #9

Bottled Beer Selections

Domestics - \$3.00 per bottle

Bud, Bud Light, Bud Select, Coors Light, Michelob Light, Michelob Ultra, MGD 64, Miller High Life, Miller Lite, O'Doul's and O'Doul's Amber

Premiums and Imports - \$4.00 per bottle

Amstel Light, Angler's Ale, Arcadia IPA, Bacardi Mojito, Blue Moon, Bud Light Lime, Corona, Corona Light, Guinness Draught, Heineken, Heineken Light, Labatt Blue, Labatt Blue Light, Mike's Hard Lemonade, Mike's Hard Cranberry Lemonade, Sam Adams Boston Lager, Sky High Rye and Warsteiner Premium Dunkel

All bottled beer pricing is the same for a hosted or cash bar.

House Wine

Vendange Merlot, Vendange Cabernet Sauvignon, Jacob Knoop Piesporter, Vendange White Zinfandel and Vendange Chardonnay

Hosted Bar Pricing \$5.00 per glass :: \$19.00 per bottle
Cash Bar Pricing \$5.50 per glass

Premium Wine

Penfolds Rawson's Retreat Merlot or Cabernet, Beringer White Zinfandel, Caposaldo Pinot Grigio, Kendall Jackson Chardonnay, Rosemont Shiraz, Mark West Pinot Noir and Grand Traverse Riesling

Hosted Bar Pricing \$7.00 per glass :: \$25.00 per bottle
Cash Bar Pricing \$7.50 per glass

Other Wines and Sparkling available by bottle only

Louis Jadot Pinot Noir	\$38.00 hosted bar :: \$40.00 cash bar
Casillero del Diablo Merlot	\$24.00 hosted bar :: \$26.00 cash bar
Trivento Malbec	\$24.00 hosted bar :: \$26.00 cash bar
Cellar No. 8 Zinfandel	\$26.00 hosted bar :: \$28.00 cash bar
Privada Reserva Cabernet Sauvignon	\$34.00 hosted bar :: \$36.00 cash bar
Rodney Strong A.V. Sauvignon	\$38.00 hosted bar :: \$41.00 cash bar
Chateau Grand Traverse Riesling	\$24.00 hosted bar :: \$26.00 cash bar
Caposaldo Pinot Grigio	\$24.00 hosted bar :: \$26.00 cash bar
Cakebread Sauvignon Blanc	\$48.00 hosted bar :: \$50.00 cash bar
Trivento Chardonnay	\$24.00 hosted bar :: \$26.00 cash bar
Banfi San Angelo Pinot Grigio	\$34.00 hosted bar :: \$36.00 cash bar
Babich Sauvignon Blanc	\$27.00 hosted bar :: \$29.00 cash bar
Wildhurst Chardonnay	\$26.00 hosted bar :: \$28.00 cash bar
Louis Jadot Pouilly-Fuisse	\$41.00 hosted bar :: \$43.00 cash bar
Jacob's Creek Sparkling Rose	\$24.00 hosted bar :: \$26.00 cash bar
Asti Spumante	\$35.00 hosted bar :: \$37.00 cash bar
Cook's Brut	\$23.00 hosted bar :: \$25.00 cash bar
St. Julian Sparkling Wine (non-alcoholic)	\$7.00 hosted bar :: \$9.00 cash bar

Specialty Punch Bowls

All punch bowls are sold by the gallon with approximately 30 servings per gallon

Fruit Punch	\$17.00 per gallon
Wine Punch	\$28.00 per gallon
Mimosa	\$30.00 per gallon
Fuzzy Navel	\$47.00 per gallon

Thank you for considering the Radisson Riverfront for your next event!

At the Radisson Grand Rapids Riverfront, we know exactly how important your off-site business meetings and social events are to you and your group. That's why we work hard to make our Radisson Riverfront the perfect place to accommodate all of your upcoming meetings or special events that you may be planning. Our sales professionals will coordinate your function to your exact specifications.

In addition to a convenient location, the Radisson Riverfront offers great meeting facilities and amenities as well as many benefits for your attendees including:

- An on-site full service restaurant and lounge- The Landing Restaurant and Lounge
- 2,585 square feet of newly renovated and flexible meeting space
- Complimentary high speed wireless and wired internet
- Speaker system
- Adjustable lighting
- Full audio/visual capabilities

- Up to 48 ports
- 10/100 network capability for video, voice & data meeting support
- Complimentary centerpieces are provided upon request- they include a 12X12 mirror tiles, a shallow glass bowl, iridescent glass beads and a floating white candle
- Other complimentary items include: chair length chair covers and linen (specific colors are available upon request)
- Our décor partners can provide pricing on more extensive décor items such as floor table cloths, chair covers, more extensive centerpieces, etc.
- Customized menu by our sales professional and executive chef, Clark Frain
- Complimentary cake cutting service.
- Competitive group rates for sleeping rooms
- Conveniently located less than two miles from downtown Grand Rapids directly off Hwy 131
- On-site complimentary parking
- Ability to earn points through our Points for Planners program
- Complimentary personalized webpage for groups with a sleeping room block- request must be made as soon as possible as webpages take 10 business days to be approved and posted

Audio/Visual Equipment Rental (6% sales tax applies to all equipment rentals)

- Bonded T1 with dedicated bandwidth connectivity- \$50 per day
- LCD Projector- \$125 per day
- Screen- \$20 per day
- Microphone- \$20 per day
- TV with VCR or DVD player- \$75 per day
- AV cart- \$15 per day
- Flipchart with markers- \$30 per day
- Easel- \$15 per day
- Podium- No charge
- Overhead Projector- \$45 per day
- Powerstrip and extension cord- no charge
- Sound Patch- \$15 per day
- Wireless lavalier- \$90 per day
- Speaker phone- \$75 per day
- Wired lavalier- \$75 per day
- Mixer- \$75 per day

Banquet Policies

- A 20% service charge and a 6% sales tax will be applied to all food and beverage.
- All food and beverage must be purchased from the Radisson Riverfront. No outside food is permitted with the exception of pre-approved professional grade cakes or cupcakes.
- All meats will be cooked medium in order to maximize service time.
- Gluten free options are available upon request.
- All final menu selections must be made two weeks prior to your event (some exceptions apply).
- All banquet bars close at midnight.

- A final guaranteed number of guests must be received three business days (72 hours) prior to the event.
- A non-refundable deposit is required for all social events. The deposit will go toward the final balance of food and beverage for the event.
- Items cannot be tacked, nailed, stapled etc. to any interior or exterior surface in the banquet space.
- Confetti, glitter and rice are not permitted in the banquet space.
- Should you decide to offer your guests more than one entrée option (up to three are allowed), you must collect RSVPs to know a guaranteed amount of each entrée and you must also provide color coded placement cards (i.e. blue for salmon, red for beef, etc.)

