



*Radisson Hotel Corning*

*Wedding Packages*

*2012-2013*



# *Congratulations on your Engagement!*



Thank you for considering the Radisson Hotel Corning for your upcoming nuptials. We take pride in our “Yes I Can!” service and promise to take the utmost care every step of the way to ensure that your special day is a day to remember. As you make memories that last a lifetime, the Radisson Hotel Corning is available for all of your needs including Bridal Showers, Rehearsal Dinners, and Farewell Brunches. Also, do not forget we offer attractive discounts and a warm inviting atmosphere for all your out-of-town guests so their experience is just as special.

For a private consultation or a tour of our newly renovated Finger Lakes Ballroom and Guestrooms, please contact me at 607.962.5000 extension 124.

Sincerely,

Samantha Marks  
Social Sales Manager  
Radisson Hotel Corning

# Radisson Hotel Corning



## All Wedding Packages Include:

Use of our elegant Finger Lakes Ballroom or Carder Room for your wedding reception

A Hospitality room available for your entire Bridal Party for the duration of Reception

On-site Wedding Coordinator to assist with your wedding reception and ceremony details  
from start to finish

Wedding Menu Tasting for Bride & Groom

Complimentary Cake Cutting and Plating Services during the reception

A variety of linens and napkin colors for your wedding as well as access to special-order  
linens, napkins and chair covers

Use of Hotel Décor for your Reception Centerpieces

Dance Floor

Complimentary “Splash” Toast for all guests during Reception

Overnight Accommodations for the Bride & Groom on Wedding Night as indicated in your  
selected package

Discounted Room Rates for Out-of-Town Guests

Discounts on Rehearsal Dinners and Farewell Brunches

## Served Dinner Packages



### Served Plated Dinner Packages Include:

One Hour Welcome Reception upon arrival with Vegetable Crudités, Domestic Cheese Display, Mediterranean Olive and Feta, Roasted Red Pepper Hummus, and Roasted Garlic Decadence Spreads with a Selection of Baguettes and Crackers

Champagne “Splash” Toast for Bride, Groom, and Bridal Party

Finger Lakes Wine “Splash” Toast for Wedding Guests

Salad Course, Fresh Bread Basket & Butter

Entrée Course

Coffee Service

### Chardonnay Package

- ♥ Four Hour Continuous Beer, Wine and Soda Bar
- ♥ Choice of One Passed Hors D’oeuvre
- ♥ Complimentary King Guestroom for Bride & Groom evening of Reception

\$61- per person

### Cabernet Package

- ♥ Finger Lakes Wine Tasting for Cocktail Reception followed by Three Hour Continuous Open Bar
- ♥ Choice of Two Passed Hors D’oeuvres
- ♥ Complimentary King Guestroom for Bride & Groom evening of Reception

\$74- per person

### Opus Package

- ♥ Four Hours Open Bar
- ♥ Premium Wine Pour during Dinner
- ♥ Choice of Five Passed Hors D’oeuvres
- ♥ Chair Covers & Sashes for Reception
- ♥ Complimentary Suite for Bride & Groom evening of Reception

\$93- per person

## *Hors D'oeuvres*



(Please select from the following for your Welcome Reception)

- ♥ Tasting Spoons  
(Choose One of the Following:  
Crab Salad, Curried Chicken Salad,  
Marinated Mushroom and Tomato, or  
Smoked Salmon)
- ♥ Artichoke-Romano Crostini
- ♥ House Bleu, Roasted Walnut, and  
Red Onion Crostini
- ♥ Spinach and Feta Crostini
- ♥ Asian Pork Pot Stickers with  
Ginger-Soy Dipping Sauce
- ♥ Vegetable Spring Rolls with  
Hot Mustard Dipping Sauce
- ♥ Sweet & Sour, Italian, or  
Swedish Cocktail Meatballs
- ♥ Sausage & Sweet Pepper Turnovers
- ♥ Cocktail Franks in Jackets with Spicy  
Mustard Dipping Sauce
- ♥ Dilled Cream Cheese Puffs
- ♥ Miniature Quiche Assortment
- ♥ Sausage and Apple Stuffed Mushrooms
- ♥ Brie and Bacon Stuffed Mushrooms
- ♥ Crab and Cheese Stuffed Mushrooms
- ♥ Pizza Stuffed Mushrooms with Sausage
- ♥ Chicken Pesto Blossoms

(To Enhance your Cocktail Reception, select one of the following  
as an additional Hors D'oeuvre for an additional \$3- per person)

- ♥ Miniature Crab Cakes  
with Spicy Remoulade
- ♥ Crab Rangoon with  
Plum Apricot Dipping Sauce
- ♥ Maple Mustard Sea Scallops wrapped in  
Bacon with Honey Curry Sauce
- ♥ Tiki Shrimp with Duck Dipping Sauce
- ♥ Chicken Wing Spring Rolls
- ♥ Artichoke-Parmesan Fritters  
with Tarragon Dipping Sauce
- ♥ Asian Chicken Skewers with  
Apricot Dipping Sauce
- ♥ Raspberry Brie Phyllos Cups
- ♥ Phyllo Wrapped Asparagus
- ♥ Smoked Chicken Quesadillas
- ♥ Tenderoin Phyllo Cups  
with Wasabi Sauce
- ♥ Mediterranean Artichoke Tartlets
- ♥ Coconut Shrimp with  
Apricot Dipping Sauce

## *Salad Course Options*



(Please Select One for your Served or Buffet Meal Package)

### **House Salad**

Mesclun Greens with Shredded Asiago and Cherry Tomatoes topped with House-Made Garlic Croutons. Choice of Dressing

### **Radisson Caesar Salad**

served with Lemon-Garlic-Romano-Black Pepper Dressing

### **Garden Salad**

Fresh Spinach with Sliced Mushrooms, Cherry Tomatoes, and Feta Cheese. Choice of Dressing

### **Oriental Salad**

Mesclun Greens with Toasted Almonds and Mandarin Oranges, served with Sesame Vinaigrette

### **Michigan Salad**

Romaine and Iceberg Greens with Sliced Cucumbers, Julienne Carrots, Crumbly Bleu Cheese, served with Balsamic Vinaigrette

### **Greek Salad**

Fresh Spinach with Kalamata Olives, Feta Cheese, Tomatoes and Anchovies, served with Red Pepper Vinaigrette

## Served Entree Selections



(Please Select two Options and One Vegetarian Entrée)

Each Entree includes a fresh seasonal vegetable

### **Roast Prime Ribs of Beef Jus Lié**

Slow Roasted Medium Rare to Medium  
Served with Double Stuffed Potato

### **Filet Mignon**

Grilled Medium Rare to Medium, Topped with  
Roasted Garlic Demi Glace  
Served with Duchess Potatoes

### **Baked Breast of Chicken**

Stuffed with Artichoke and Sun Dried Tomato  
Filling and Topped with a Romano Pesto Cream  
Served with Wild Rice Pilaf

### **Grilled Salmon**

Topped with Lemon-Parsley Butter  
Served with Wild Rice Pilaf

### **Roasted Salmon**

Coated with Orange Ginger Glaze  
Served with Wild Rice Pilaf

### **Broiled Orange Roughy**

In a Light Lemon Caper Sauce  
Served with Wild Rice Pilaf

### **Crab Stuffed Jumbo Shrimp**

Served with Wild Rice Pilaf

### **Seared Breast of Chicken**

Topped with Chardonnay Red Pepper Sauce  
Served with Wild Rice Pilaf

### **Seared Breast of Chicken**

with Whole Grain Mustard Cream  
Served with Wild Rice Pilaf

### **Roast Pork Loin**

Slow Roasted and Served with Apple Dressing,  
Yukon Gold Mashed Potatoes, Pan Sauce

### **Penne Pasta**

with Spinach, Sage, Fresh Tomatoes and  
Roasted Garlic Cream Sauce

### **Spinach and Feta Cheese Stuffed Phyllo**

Served with Fresh Tomato Hash, a Spatter of  
Pesto, and Balsamic Reduction

### **Artichoke and Roasted Red Pepper Turnover**

With Asiago Cheese and Creamy Spinach Sauce

Enhance your Guest's Dining Experience by Offering a Duet Plate plus one  
Vegetarian Entrée for an additional \$2- per person. (please select one)

### **Petite Filet Mignon & Jumbo Shrimp**

Petite Filet Mignon with Roasted Garlic Demi  
Glace and Jumbo Shrimp with Crab Stuffing  
Served with Duchess Potatoes

### **Marinated Beef & Chicken Breast**

Sliced Roast Marinated Beef with Shallot Merlot  
Sauce and Seared Chicken with French Mustard  
Cream. Served with Duchess Potatoes

### **Seared Chicken Breast & Roasted Salmon**

Seared Breast of Chicken Marinated with a  
Pineapple-Soy Plum Glaze and Roasted Salmon  
coated with Orange Ginger Glaze  
Served with Wild Rice Pilaf

### **Roast Tenderloin & Grilled Salmon**

Sliced Roast Tenderloin with Roasted Garlic  
Demi Sauce and Grilled Salmon  
topped with Lemon-Parsley Butter  
Served with Duchess Potatoes

## *Buffet Dinner Packages*



### Buffet Dinner Packages Include:

One Hour Welcome Reception upon arrival with Vegetable Crudités, Domestic Cheese Display, Mediterranean Olive and Feta, Roasted Red Pepper Hummus, and Roasted Garlic Decadence Spreads with a Selection of Baguettes and Crackers

Champagne “Splash” Toast for Bride, Groom, and Bridal Party

Finger Lakes Wine “Splash” Toast for Wedding Guests

Served Salad Course, Fresh Bread Basket & Butter

Customized Buffet Meal

Coffee Service

### *Merlot Package*

- ♥ Four Hour Continuous Beer, Wine, and Soda Bar
- ♥ Choice of One Passed Hors D’oeuvre
- ♥ Complimentary King Guestroom for Bride & Groom

\$65- per person

### *Reisling Package*

- ♥ Four Hour Continuous Open Bar
- ♥ Choice of Two Passed Hors D’oeuvres
- ♥ Complimentary King Guestroom for Bride & Groom

\$74- per person

## *Buffet Salad and Entree Options*



(Please select three salads for your buffet)

<b>Italian Bread Salad</b>	<b>Fiery Chinese Noodle Salad</b>
<b>Fresh Fruit Salad</b>	<b>Broccoli Santa Cruz Salad</b>
<b>Orzo Salad</b>	<b>Green Bean and Gruyere Salad</b>
<b>Gazpacho Salad</b>	<b>Potato, Celery and Bacon Salad</b>
<b>Button Mushroom Salad</b>	<b>Rotini Salad with Fresh Vegetables &amp; Italian Dressing</b>

(Please select three entrees for your buffet)

All buffets are accompanied by Chef's Fresh Seasonal Vegetable, Garlic Roasted Red Skin Potatoes, and Chef Carved Prime Rib

<b>Roast Pork with Dressing and Pan Sauce</b>	<b>Broiled Scrod with Lemon-Herb Butter</b>
<b>Seared Breast of Chicken with a Caper White Wine Sauce</b>	<b>Fusilli Pasta with Fresh Broccoli and Cheddar Sauce</b>
<b>Ricotta Stuffed Raviolis with Tomato Basil Sauce</b>	<b>Chicken or Beef Stir Fry with Rice Pilaf</b>
<b>Shrimp or Chicken Jambalaya (Made with Clam Broth)</b>	<b>Roast Turkey with Dressing and Pan Sauce</b>
<b>Seared Breast of Chicken with a Garlic and Crimini Mushroom Sauce</b>	<b>Roast Tavern Ham with Orange Glaze</b>
<b>Penne Pasta with Mushrooms &amp; Sun Dried Tomatoes in Garlic Cream Sauce</b>	<b>Cheese Tortellini with Creamy Roasted Garlic Parmesan Sauce</b>
<b>Breast of Chicken with Apricot Brandy Sauce</b>	<b>Roasted Honey Glazed Pork Loin</b>
	<b>Seared Breast of Chicken with Onions, Peppers, Mushrooms and finished with a Marsala Wine Sauce</b>

# Wedding Bar Options



## **Beer, Wine and Soda Bar**

### Wines Served

Chateau LaFayette Chardonnay  
Century Cellars Merlot  
Bully Hill Blush Felicity

### Beer Served

Miller Lite Draft Beer

### Assorted Soft Drinks

## **Open Bar**

Upgrade your Beer, Wine and Soda Bar to an Open Bar for \$8- per person

### Cocktails are made with

Black Velvet  
Ten High Bourbon  
Old Smuggler Scotch  
Gordon's Gin  
UV Vodka  
Bacardi Silver Rum  
Peach Schnapps  
Cinzano Sweet & Dry Vermouths

### Wines Served

Chateau LaFayette Chardonnay  
Century Cellars Merlot  
Bully Hill Blush Felicity

### Beer Served

Miller Lite Draft Beer

### Assorted Soft Drinks

## **Premium Open Bar**

Upgrade your Open Bar to a Premium Bar for \$2- per person

Upgrade your Beer, Wine and Soda Bar to a Premium Bar for \$10- per person

### Cocktails are made with

Canadian Club Whiskey  
Jim Beam Bourbon  
Dewar's Scotch  
Beefeaters Gin  
Absolut Vodka  
Bacardi Silver Rum  
Peach Schnapps  
Cinzano Sweet & Dry Vermouths

### Wines Served

Salmon Run Chardonnay  
Blackstone Merlot  
Beringer White Zinfandel

### Beer Served

Labatt Blue Canadian Draft Beer

### Assorted Soft Drinks

# Wedding Enhancements



## **Intermezzo Course**



Lemon Sorbet  
Cranberry-Lime Sorbet  
*Add for \$2- per person*

## **Desserts & Sweets**



### Finger Sweets & Chocolate Fountain

*For One Hour of Service*

Chocolate Fountain with Fresh Fruit, Marshmallows, Pound Cake, and Oreos  
Fresh Strawberries with Grand Marnier & Confectionary Sugar for Dipping  
Mini Cream Puffs with Chocolate Drizzle  
Variety of Mini Cheesecakes  
Mini Fresh Baked Cookies  
Brownie Bites  
*Add for \$8- per person*

## **Specialty Drinks**



### Specialty Coffee Station

*For One Hour of Service*

Regular & Decaf Coffee  
Flavored Coffee  
Regular and Herbal Teas

Cappuccino & Espressos  
Fresh Whipped Cream  
Chocolate Shavings  
*Add for \$3- per person*

Variety of Flavorings  
Cinnamon Sticks

### Finger Lakes Wine & Beer Tasting

*Upgrade for service during your Cocktail Reception for \$8- per person*

- |                                 |                               |
|---------------------------------|-------------------------------|
| 1. Chateau LaFayette Chardonnay | 4. Heron Hill Eclipse (Blend) |
| 2. Salmon Run Pinto Noir        | 5. Goosewatch Pinot Gris      |
| 3. Atwater Reisling             | 6. Southern Tier IPA Beer     |

# Radisson Hotel Corning



## Terms and Conditions

### **Billing and Payment**

All charges for your event will be posted to one (1) check. All Banquet prices are subject to an 18% Service Charge and 8% Sales Tax. These charges will be added to your bill. Deposit Due at signing of Contract. Remaining payment is due prior to wedding date. Please refer to your wedding contract for payment dates. Payments may be made by credit card or check.

### **Food Administration**

The Radisson Hotel Corning's food handling procedures are regulated by the New York State Department of Health. The Radisson Hotel Corning is responsible to adhere to those regulations. It is policy, therefore without prior approval; no food may be brought into the hotel for any function, food may not be displayed for more than two (2) hours, and food left from any function may not be taken from the hotel premises.

### **Beverage Alcohol**

The sale and service of all alcoholic beverages is regulated by the New York State Division of Alcoholic Beverages and Tobacco. The Radisson Hotel is responsible for the administration of those regulations. It is policy, therefore, that no alcoholic beverages may be brought into the hotel for any function. The Radisson reserve the right to refuse service of alcohol to any individual that appears to be intoxicated or does not have proper identification.

### **Menu Selection**

To ensure the availability of your menu items, your menu selections must be submitted to the Catering Office three (3) months prior to your event. Customized menus and menu planning assistance is available through our Catering Services.

### **Guarantees**

To ensure that your organization receives the best possible service, we require that your Sales Manager be notified with menu selection and approximate number of persons ten days prior to your event. Your final number of guests (and entrées if appropriate) is required 3 business days in advance. If the event falls on a Monday or Tuesday, the final numbers are due on the previous Thursday or Friday respectively. This will be considered a guarantee for which you will be charged even if fewer guests attend. The hotel will prepare and set for the guarantee. If no guarantee is received 3 business days prior to the event, we will use your original estimated count as the guarantee and the guest check will be prepared accordingly.

