

Your Wedding at The Radisson Hotel

Why select a reception site that offers only a Ballroom when you can select a location that turns your wedding into an event! The Radisson Hotel New Rochelle offers the following personalized service. We can plan your celebration to include pre events such as a Rehearsal Dinner in a private Banquet room or at our restaurant or post events such as a "Day after Wedding" brunch. We provide to you a complimentary bridal suite & private cocktail hour for your wedding party. After your wedding reception, dance the night away in our legendary "City Night Club".

It's Your Perfect Affair.....

Your Wedding Reception includes:

Ample Parking (on premises)

Complimentary Bridal Suite (minimum 100 guests)

Elevator Service

Complete Cocktail Hour in a Beautiful Candle lit Pre Event Room

Champagne Toast

Signature Cocktail

5 Hour Open Bar

Elegant Dinner Menu with an Optional Cocktail Hour

Traditional Wedding Cake with Customization

Choice of Linen & Napkin Color

Directional Cards for your invitation

VIP Wicker Chairs for the Bride & Groom

~Wedding Menu & Packages~

Cocktail Hour Selections:

*Tuna Tartar on Crisp Asian Wonton**
Shrimp & Spicy Cream on a Crisp Wonton
Honey & Lime Seared Beef Satay
Eastern Style Honey Chicken in Bib Lettuce Cups
*Jumbo Coconut Shrimp**
Home-style Buffalo Chicken Sliders
*Miniature California Fish Tacos**
Bite Sized Herb Infused Meatballs
Thai Vegetable Spring Rolls with Asian Sauce
Scallion Crusted Crispy Chicken
Grilled Gruyere & Tomato Brioche
Miniature Cheeseburger Sliders
White Bean & Shrimp Brushetta
Assorted French Quiches
Tomato & Mozzarella Skewers with Balsamic Reduction
Sesame Chicken Skewers with Asian Chili Sauce
Truffled Macaroni & Cheese Bites
Country Fried Chicken & Maple Waffle Biscuit
Traditional Pigs in a Blanket
*Maryland Spicy Crab Cakes Roulade**
Seasonal Grilled Vegetables in Phyllo Cup
Napoli Style Eggplant Rollatini
*Chilled Lobster Fra diavolo Shooters**
Grilled Feta Cheese & Lamb Lettuce Wrap
*Seared Scallops in Lemon Vinaigrette**
Roasted Corn & Mushroom Risotto Fritters
Chilled Gazpacho Shots
Shredded Jerk Chicken in Grilled Leek Wrap with Lime
Grilled Calamari & Arugula Skewer
Crispy Japanese Pork Dumplings with Sweet soy dipping sauce

Cold Station Selections

Fire Roasted Grilled Garden Vegetables
Italian Cold Antipasto Cutting Board
*Assorted Caribbean Seafood Ceviches**
*Iced Shellfish Tower Display**
Assorted International Salads
*Sushi & Sashimi**
Imported Cheeses & Crudités
Seasonal Fruits and Berries Platter

Hot Station Selections*

Pasta Station

Choice of Alfredo, Arrabiata, Pesto & Marinara
Served with Assorted Vegetables & Proteins

Carving Station

Choice of Honey & Brown Sugar Glazed Ham
Beef with Onion Au Jus
Country Style Roasted Turkey
Sage Rubbed Pork Loin with Apple Gravy

Paella Station

Choice of Assorted Shellfish, Proteins & Vegetables

Asian Station

Choice of Lo Mein with assorted Vegetables & Proteins
Stir Fried Rice with Assorted Vegetables & Proteins

***denotes an up-charge*

~~Dinner~~

Appetizers Selections

~~ Hot ~~

Eggplant Rollatini
Penne Filetto Di Pomodoro
Roasted Asparagus with Warm Goat Cheese
Gourmet Ravioli with Porcini Mushroom Cream Sauce
Fettuccine Primavera with Mediterranean Sauce
Grilled Polenta & Garden Vegetables

~~ Cold ~~

Mozzarella, Tomato & Fire Roasted Peppers Napoleon with Balsamic Reduction
*Melon and Prosciutto de Parma**
*Mediterranean Seafood Salad**
Assorted Chef's Butcher's Block of Meat & Cheese
*International Caviar on Toast Points with Assorted Accoutrement**

~~ Salad Selection ~~

Seasonal Green Garden Salad
Traditional Caesar Salad
Mesclin Salad with Dried Cranberries, Glazed Walnuts & Crumbled Goat Cheese
Spinach Salad with Fizzled Leeks
Portobello Mushroom & Arugula Salad

Entrée Selection

~ Poultry ~

All served with starch & vegetable accompaniment

Frenched Herb Roasted 1/2 Chicken
Grilled Chicken Scarparella
Pan sautéed Chicken Breast drizzled with White Wine, Butter & Lemon
*Stuffed Cornish Game Hen**
Chicken sautéed with Wild Mushrooms in a Marsala wine Sauce

~ Prime Beef ~

all served with starch & vegetable accompaniment
Aged Prime Rib of Beef with Pink Peppercorn Sauce
*Grilled NY Sirloin Steak**
Veal Scaloppini with Caramelized Pearl Onions

*Apple Wood Smoked Bacon Wrapped Filet Mignon**
Herb Crusted Rack of Lamb

~ Pork ~

All served with starch & vegetable accompaniment

Sage Rubbed Center Cut Pork Medallions

Grilled Apricot Glazed Pork Chops

Apple & Bacon Stuffed Pork Loin

~ Fresh Catch Fish ~

All served with starch & vegetable accompaniment

Herb Crusted Atlantic salmon in Lemon Caper Vinaigrette

*Black Cod with Melted Leeks & Shitake Mushrooms**

*Pan Seared Sea Bass with Soy, Ginger & Garlic**

Filet of Sole Florentine

Tilapia Beurre Blanc

~~ Vegetable Selection ~~

Broccoli with Garlic & Oil

Haricots Vert

*Grilled Asparagus **

Sautéed Spinach

Glazed Baby Carrots

*Grilled Cauliflower**

*Sautéed Mixed Mushrooms**

Assorted Seasonal Vegetables

~ Starch Selection ~

Idaho Garlic Mashed Potato

Rosemary Roasted New Potato

Candied Yams

Sweet Potato Mashed

Rice Pilaf

Wild Rice

Grilled Polenta

****denotes an up-charge**

~~ Empire Package ~~

\$80.00 Buffet Dinner

\$85.00 Plated Dinner

*5 Hour Open Bar
with Signature Cocktail*

~~Cocktail Hour~~

You choose...

3 Passed Hot Dishes, & 1 Cold Station

~~ Champagne Toast ~~

Dinner Includes:

*One Appetizer
(hot or cold)*

One Gourmet Salad

Choice of 2 Entrees

*Choice of 2 Accompaniments
Assorted Dinner Rolls*

Custom Wedding Cake

Coffee, Tea & Soft Drinks

All Buffets consist of 1.5 hour serving period

Our award-winning Chef Bill can customize your menu or package to meet your needs

~~ Diamond Package ~~

\$90.00 Buffet Dinner

\$95.00 Plated Dinner

*5 Hour Open Bar
with Signature Cocktail*

~~Cocktail Hour~~

You choose...

*6 Passed Hors D'oeuvres,
1 Hot Station & 1 Cold Station*

~~Champagne Toast~~

Dinner Includes:

One Appetizer

Gourmet Salad

Choice of 3 Entrees

Choice of 2 Accompaniments

Assorted Dinner Rolls

Custom Wedding Cake & Dessert Special

Coffee, Tea & Soft Drinks

****denotes an up-charge**

All Buffets consist of 1.5 hour serving period