



CATERING MENU

Where worry-free meetings happen.

2177 West North Temple

Salt Lake City, Utah

84116

1-801-364-5800

Policies & Hotel Group Information

A tentative participant count is required for your event at the time the contract is signed. Five working days prior to the event, the group must provide the Sales Department with a guaranteed minimum participant count. After the guaranteed number of participants is given, this number can increase but cannot decrease. If the group cancels within the five working days prior to the event, GROUP will be charged for the full amount of catering ordered. A 20% gratuity and 7.85 % food and beverage tax will be added to any catering ordered. No outside food or beverage is allowed in the meeting room.

Portage:

A portage fee of \$5.00 round trip applies for all group arrivals per person. Based on usage.

Room Drops (gifts):

A drop fee of \$2.50 per gift applies for all groups. Based on usage.

Room Tax:

As dictated by law, currently Utah State sales and use tax of 12.72% will be allocated to all room rates. Subject to change according to Utah State tax regulations.

Food Tax:

A Utah State food tax of 7.85% will be allocated to all food and beverage charges. Subject to change according to Utah State tax regulations.

Gratuity:

For all catered events a 20% gratuity will be added.

Check in/out:

Hotel check in is at 3:00 p.m. Check out is promptly at 12pm.

Damages:

Group assumes responsibility for any and all damages or any cost associated with refunding of other guests room charges due to noise disturbance during the event caused by any of your guests or any persons attending your function.

Storage:

The Radisson Hotel will not have the facilities to store merchandise prior to or after your function. If packages are delivered prior to meeting a storage fee will be incurred. The hotel does not accept responsibility for the storage of exhibition equipment prior, during, or after the function.

Damage or Loss of Property:

The hotel will not accept any responsibility for damage, or loss of property in the hotel prior, during, or after the function. It is the group's responsibility to arrange any necessary insurance.

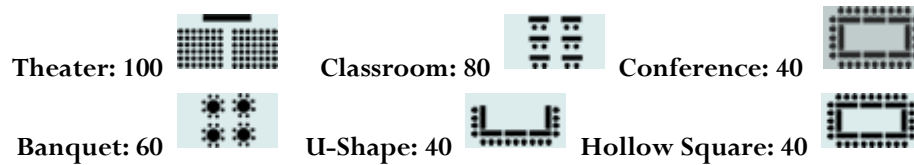


Meeting Room Diagrams

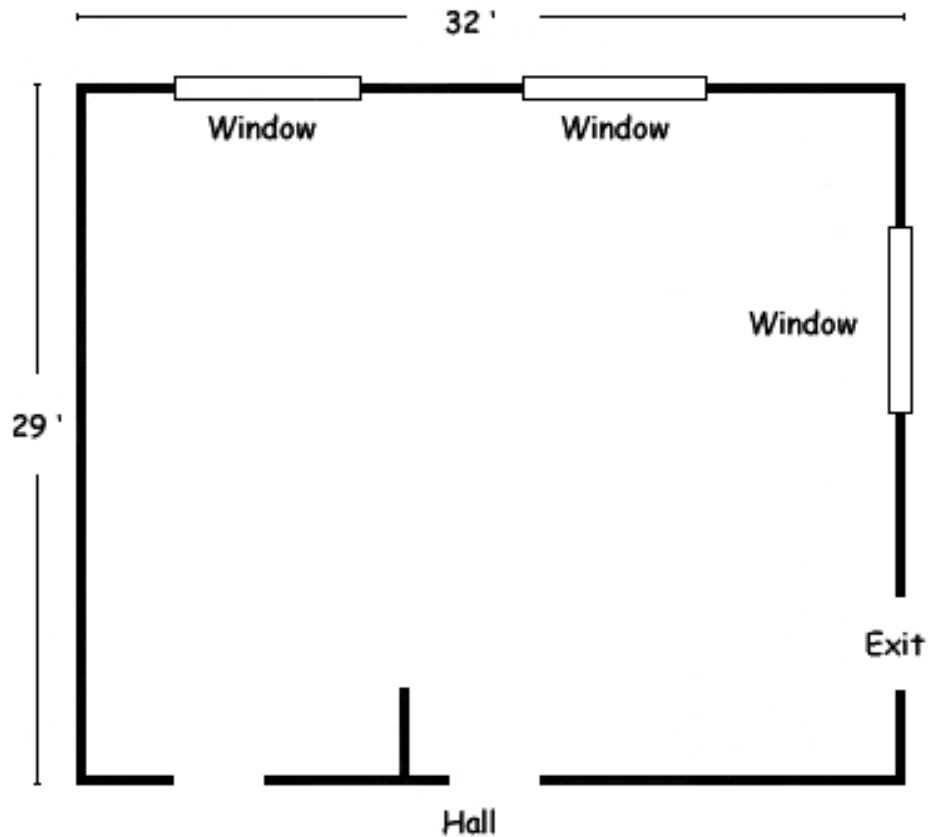
Coventry Room

This is a spacious 920 Square Foot meeting room

Capacity of Room



Coventry Room (954 Sq. Ft.)



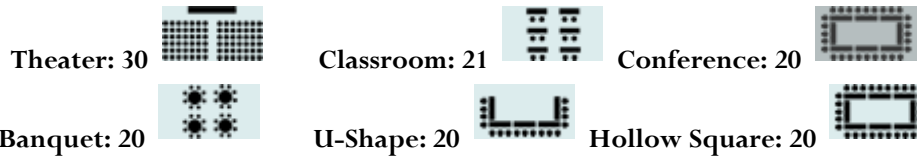


Meeting Room Diagrams

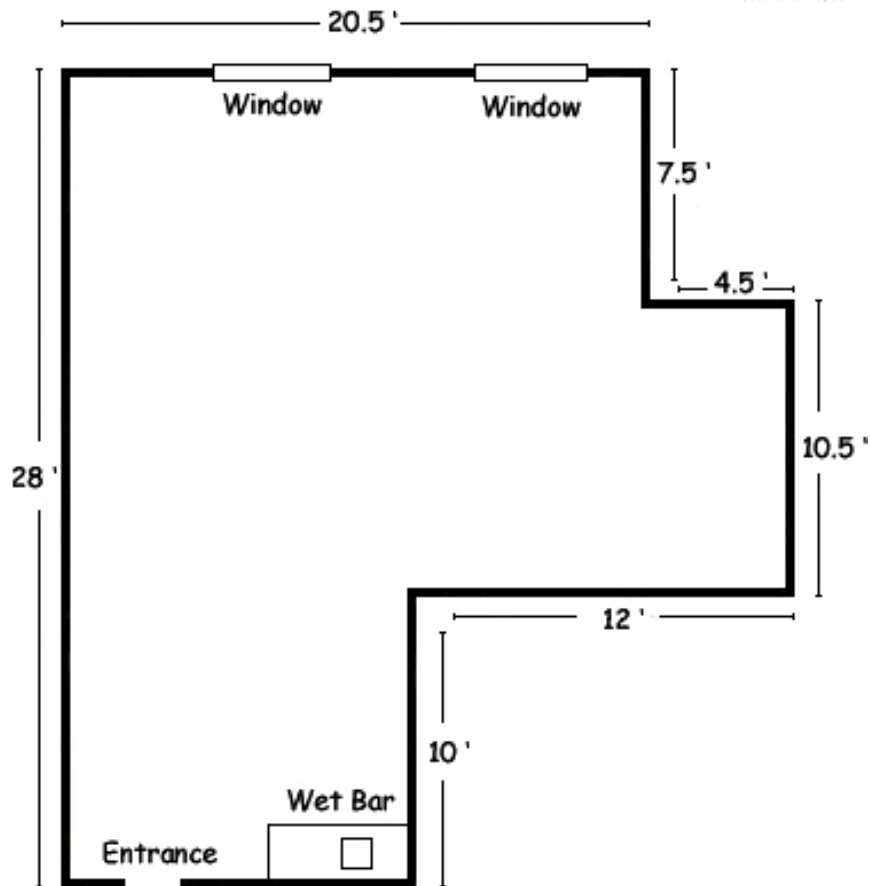
Boardroom

This is a Beautiful 540 Square Foot meeting room perfect for small board or training meetings

Capacity of Room



Boardroom (540 Sq. Ft.)





Individual Audio Visual Tools

| | |
|-------------------------------|---------|
| LCD Projector..... | \$75.00 |
| Microphone & Speaker..... | \$75.00 |
| TV/VCR..... | \$50.00 |
| TV/DVD..... | \$50.00 |
| Slide Projector..... | \$40.00 |
| Speaker Phone..... | \$65.00 |
| Flip Chart with Markers..... | \$25.00 |
| White Board with Markers..... | \$25.00 |
| Overhead Projector..... | \$25.00 |

Free Wireless High Speed Internet Connection Available

**ALL PRICES ARE PER DAY, RENTAL PERIOD
IS 24 HOURS UNLESS NOTED OTHERWISE
ADDITIONAL AV EQUIPMENT CAN BE PROVIDED UPON REQUEST**



Breaks

Minimum order of 10 People for all catering

The All-Day Break Package

\$10.99 Per Person

Deluxe Continental Breakfast, Morning Beverage Refill,
Afternoon Break with Cookies & Brownies, Assorted Soft Drinks,
Bottled Water and Coffee

Fiesta Break

\$6.99 Per Person

Churros, Tortilla Chips with Guacamole and Salsa,
Spiced Mexican Fresh Fruit, and Assorted Soft Drinks
(Add Queso Dip for \$1.00 Additional Per Person)

Power Break

\$7.99 Per Person

Energy Bars, Assorted Nuts, Whole Pieces of Fruit,
Bottled Water, Amp Energy Drink,
SoBe No Fear Super Energy Supplement Drink, Red Bull,
And Assorted Soft Drinks

Sweet Tooth Break

\$6.99 Per Person

Chocolate Chunk Cookies, Oatmeal Raisin Cookies,
Chocolate Fudge Brownies, Assorted Soft Drinks, Milk and Coffee

Veggie Break

\$6.99 per Person

Fresh Vegetables, Ranch Dip, Sliced Cheese,
Assorted Crackers, Assorted Soft Drinks, and Coffee

Junk Food Break

\$6.99 Per Person

Assorted Candy Bars, Assorted Individual Bags of Chips,
Chocolate Fudge Brownies, Assorted Soft Drinks, and Bottled Water

Healthy Break

\$6.99 Per Person

Fresh Fruit, Granola, Yogurt, Energy Bars, Bottled Water & Juice

Please add 20% service charge and applicable taxes to all catering orders



Breakfast Buffets

Minimum order of 10 People for all catering

Traditional Breakfast Buffet

\$11.99 Per Person

Country Link Sausage, Crisp Bacon or Smoked Ham, Breakfast Potatoes, Scrambled Eggs, Pastries, Mini Fruit Muffins, Bagels, Croissants, Juices (Apple, Orange & Cranberry Juice), and Coffee

Southwest Breakfast Buffet

\$10.99 Per Person

Chorizo Egg Scramble, Breakfast Potatoes, Refried Beans, Corn and Flour Tortillas, Pastries, Churros, Croissants, Juices (Apple, Orange & Cranberry Juice), and Coffee

Deluxe Continental Breakfast

\$9.99 Per Person

Freshly Baked Pastries, Mini Fruit Muffins, Bagels & Cream Cheese, Buttery Croissants, Fresh Sliced Fruit, Yogurt, Juices (Apple, Orange & Cranberry), Tea, Hot Chocolate and Coffee

Breakfast Upgrades

\$1.99 Per Person

French Toast or Pancakes

\$6.99 Per Person

*Omelet Bar

***Chef Attendant required. Omelet Bar is for a maximum duration of 1 hour. ***

Please add 20% service charge and applicable taxes to all catering orders



Lunch Banquets

Minimum order of 10 People for all catering. One selection per 10 people

**All Selections Include Rolls, Choice of Soup of the Day or Green Salad
Chef's Choice of Dessert, Choice of Soft Drink, Coffee or Tea**

Petite Filet

\$21.99 Per Person

8oz Filet, Garlic Smashed Potatoes, and Steamed Vegetables

Baked Salmon with Tartar Cream Sauce

\$18.99 Per Person

8 oz Blackened Salmon with a Pesto Crust, Served with Rice Pilaf and Steamed Vegetables

Chicken Teriyaki

\$11.99 Per Person

Tender Marinated Chicken Breast Served Over Rice, with Steamed Vegetables

Steak Sandwich on Sourdough

\$13.99 Per Person

8oz New York Steak Served on Sourdough with Steamed Vegetables and
Your Choice of Potato or Pasta Salad

Lite Primavera

\$10.99 Per Person

Linguini Tossed with Garden Vegetables and Your Choice of Garlic and
Olive Oil or Sun-Dried Tomato Pesto and Toasted Garlic Bread Sticks

Add Chicken - \$2.00 per person

Add Salmon - \$3.00 per person

Cobb Salad

\$10.99

Crisp Garden Greens with Grilled Chicken Breast, Bacon, Blue Cheese Crumbles,
Black Olives, Avocado, Hard Boiled Egg, and Tomatoes

Please add 20% service charge and applicable taxes to all catering orders



Boxed Lunches

Minimum order of 10 People for all catering

All Boxed Lunches Include Canned Soft Drink and Cookie

Classic Boxed Lunch

\$9.99 Per Person

Choice of Turkey, Ham or Roast Beef, and Cheese on a Deluxe Roll,
Lettuce, Tomato, Onion, Mayo, Mustard, and Potato Chips

*Add Potato Salad for an Additional \$1.00 Per Person

Vegetarian Wrap

\$9.99 per Person

Fresh Tomato, Cucumbers, Sliced Red Onion, and Green Leaf Lettuce

Wrapped in a flavored 12-inch Flour Tortilla with
Cream cheese, Apple, and energy bar

*Add Potato Salad for an Additional \$1.00 Per Person

Turkey Wrap

\$9.99 per Person

Turkey Breast, Crisp Bacon, Guacamole,
Green Leaf Lettuce, Tomato and Monterey Jack Cheese
Wrapped in a flavored 12-inch Flour Tortilla, and potato chips

*Add Potato Salad for an Additional \$1.00 Per Person



Banquet Buffets

Minimum order of 10 People for all catering

**All Buffet Selections Include Chef's Choice of Dessert
And Choice of Soft Drink, Coffee or Tea**

Italian Buffet

\$22.99 Per Person

Spinach Fettuccini, Marinara and Alfredo Sauce, Choice of Hearty Meat Lasagna or a Lighter Vegetable Lasagna, Italian Sausage, Meatballs, Chicken Marsala, Caesar Salad, and Toasted Garlic Bread Sticks

*Upgrade Option- You can customize your pasta just the way you like it and have it cooked to order right in front of you by one of our chefs here at the Radisson.
Add \$2.99 Per Person

Chicken & Roast Beef Buffet

\$19.99 Per Person

Chicken Dijon, Carved Sirloin Roast, Garlic Smashed Potatoes, Fresh Steamed Vegetables, Salad Bar, Fruit Salad and Rolls

Mexican Buffet

\$15.99 Per Person

Cheese Enchiladas, Choice of Steak or Chicken Fajitas, Warm tortillas, Taquitos, Spanish rice and Refried Beans, Diced Tomatoes, Cheddar Cheese, Our Own Salsa Made Fresh Daily, Chopped Olives, Diced Onions, Sour Cream, Shredded Lettuce, Fresh Tortilla Chips,

Deli Delight

\$12.99 Per Person

Sliced Ham, Turkey and Roast Beef, Assorted Breads & Rolls, Lettuce, Sliced Onions & Tomatoes, Mustard, Mayo, Potato Salad, Pasta Salad, Chips and Dip

*Upgrade Option-Add Soup & Salad Bar for \$2.00 Per Person



Dinner Banquets

Minimum order of 10 People for all catering. One selection per 10 people

**All Selections Include Rolls, Choice of Soup of the Day or Green Salad
Chef's Choice of Dessert and Choice of Soft Drink,
Coffee or Tea,**

Surf n'Turf

\$24.99 Per Person

6oz Filet, 4 Giant Shrimp Prawns with Dill Caper Butter,
Garlic Smashed Potatoes, and Steamed Vegetables

New York New York

\$23.99 Per Person

12oz New York Steak Served with Sautéed Onions and Mushrooms,
Au Gratin Potatoes, and Steamed Vegetables

Baked Salmon with Tartar Cream Sauce

\$17.99 Per Person

10 oz Blackened Salmon with a Pesto Crust, Served with
Rice Pilaf and Steamed Vegetables

Baked Halibut

\$19.99 Per Person

Oven Baked Halibut with Dill Caper Butter, Served Steamed
Vegetables and Rice Pilaf

Chicken Cordon Bleu

\$15.99

Chicken Stuffed with Black Forest Ham and Swiss Cheese, Covered in Italian
Bread Crumbs served with Rice Pilaf, and Steamed Vegetables.

Traditional Turkey Dinner

\$17.99 Per Person

Carved Turkey served with all the Fixings, Dressing, Mashed potatoes and Gravy,
Steamed Vegetables, Candied Yams, and even Cranberry Sauce.



Ala Carte Menu

Snack Items

| | |
|--|-------------------|
| Cookies | \$10.00 Per Dozen |
| Assorted Pastries | \$9.00 Per Dozen |
| Cannoli/Napoleon | \$25.00 Per Dozen |
| Bagels w/ Cream Cheese | \$12.00 Per Dozen |
| Muffins | \$8.00 Per Dozen |
| Almond/Chocolate Croissants | \$14.00 Per Dozen |
| Yogurt | \$1.00 Each |
| Fresh Whole Fruit | \$.75 Per Piece |
| Assorted Candy Bars/Energy Bars | \$10.00 Per Dozen |
| Chip & Dip (Tortilla Chips with Salsa or Potato Chips with Ranch) | \$2.50 Per Person |

Beverages

| | |
|-------------------------------------|--------------------------------------|
| Juice (Orange, Apple, or Cranberry) | \$8.00 Per Carafe |
| Soft Drinks (Coke Products) | \$.75 Per Can |
| Bottled Water | \$1.25 Per Bottle |
| Milk | \$5.00 Per Carafe |
| Iced Tea | \$5.00 Per Carafe |
| Coffee & Hot Tea | \$9.00 Per Pot \$32.00 Per Gallon |

Please add 20% service charge and applicable taxes to all catering orders



Hors D'oeuvres

Minimum order of 10 People for all catering

Serving Size is 1 Dozen

| | |
|---|----------------|
| Stuffed Potato Skins | \$12.00 |
| Italian Bruschetta with Feta and Capers | \$12.00 |
| Diablo Chicken Wings | \$10.00 |
| Swedish Meatballs | \$12.00 |
| Mini Egg Rolls | \$12.00 |
| Pot Stickers | \$10.00 |
| Chicken Fingers | \$10.00 |
| BBQ Beef Tips | \$18.00 |
| Seafood and/or Sausage Stuffed Mushrooms | \$18.00 |
| Wonton Wrapped Mozzarella Sticks | \$15.00 |
| Teriyaki Kabobs (Beef or Chicken) | \$15.00 |
| Shrimp Cocktail with Pineapple Tree | \$25.00 |
| Seafood and/or Cheese Stuffed Raviolis | \$25.00 |
| Crab Cakes | \$25.00 |

The Following Platters Serve Approximately 25 People

| | |
|---------------------------------------|----------------|
| Cheese and Cracker Mirror | \$30.00 |
| Fruit and Cheese Mirror | \$40.00 |
| Vegetable & Relish Mirror | \$35.00 |
| Mediterranean Antipasto Mirror | \$50.00 |

Please add 20% service charge and applicable taxes to all catering orders



RADISSON HOTEL
SALT LAKE CITY AIRPORT

Liquor and Wine Service

Bartender Charge of \$125.00 per Bartender for cash bar

Bartender Fee Reduced to \$75.00 each for Host Bars.

Premium Brands:

Jack Daniels

Jim Beam

-Absolut

Bacardi Silver

Montezuma Gold

Deluxe Brands:

Johnny Walker Red

Crown Royal

Chivas Regal

Tanqueray

Greygoose

Courvoisier VS

Cuervo Gold

Kahlua

Bailey's Irish Cream

Grand Marnier

Bottled Beer:

Cutthroat Pale Ale

King's Peak Porter

Budweiser

Budlight

Heineken

Coors

Coors Light

Aspen's Edge

Michelob Ultra

Corona

Miller Light

O'Douls

Bacardi Silver

Sam Adam's

Sparkling / Champagne:

Mumm Extra Dry

Cordon Negro Frexinet Brut

Carta Nevada Frexinet Brut

Korbel Brut

Ballatore Red Spumante

White Wines:

Cakebread Cellars Sauvignon Blanc

Kendall Jackson Chardonnay

Parducci Chardonnay

Woodbridge Sauvignon Blanc

Beringer White Zinfandel

Beringer Gewurtraminer Riesling

Sutter Home Chardonnay

Sutter Home White Zinfandel

St. Chapelle Riesling

Red Wines:

Merryvale Cabernet Sauvignon

Ravenswood Zinfandel Sonoma

St. Francis Zinfandel

Firestone Merlot

Estancia Cabernet Sauvignon

Taurino Salice Riserva

Louis Jadot Beaujolais

Georges Duboeuf Gamay Beaujolais

Forestville Cabernet Sauvignon

Forestville Merlot

Sutter Home Cabernet Sauvignon

Sutter Home Merlo