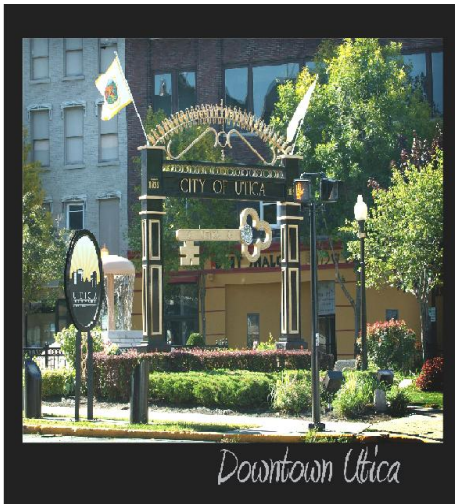


Hotel Fact Sheet



Radisson Hotel-Utica Centre
200 Genesee Street
Utica, New York 13502

Phone 315-797-8010
Fax 315-797-1490

World Wide Reservations
1-800-333-3333

www.radisson.com/uticany
email: rhi_utic@radisson.com

AAA rated 3 diamond

Voted Utica's finest
Sunday Brunch

Parking

Covered parking for guests is available in the city owned garage adjacent to the hotel. Allows for easy access to the lobby through the covered walkway.

Hotel Details

Six Floors, 162 Guest Rooms, and Three Suites

14 Executive Business Suites

11 Meeting Rooms, over 11,000 square feet of meeting space

Guest Rooms

Exclusive Sleep Number Beds by Select Comfort

Luxurious Linens - Hypoallergenic

Down Pillows and Comforters

Individual Climate Control

25 inch Televisions with Premium Channel Upgrade

Iron & Ironing Board

Coffeemaker / Tea Service

Spacious Guest Work Area

Free High Speed Wireless Internet



Meeting Rooms

Catering Assist Buttons

Individual Climate Control

Electronic Screens

Free High Speed Wireless Internet

Services

Free High Speed Wireless Internet access throughout the Hotel

Wireless Bricks available at the front desk

Complimentary use of our extensive Business Center with color printer

Luggage Storage

Coin Operated Laundry

Multi Lingual Staff

Same Day Dry Cleaning (Monday-Friday)

Recreation

Indoor Swimming Pool

Whirlpool Jacuzzi

Steam rooms and Saunas

Complete Fitness Center

Restaurants

Garden Grille:

American Flavor

Breakfast, Lunch & Dinner

Friday & Saturday Night

Prime Rib and Seafood

Extravaganza

Sunday Champagne Brunch

The Encore:

Contemporary Atmosphere

Lunch and Dinner Menu

Area Attractions

Utica Boilermaker Road Race

Adirondack Scenic Railroad

Munson William Proctor Institute

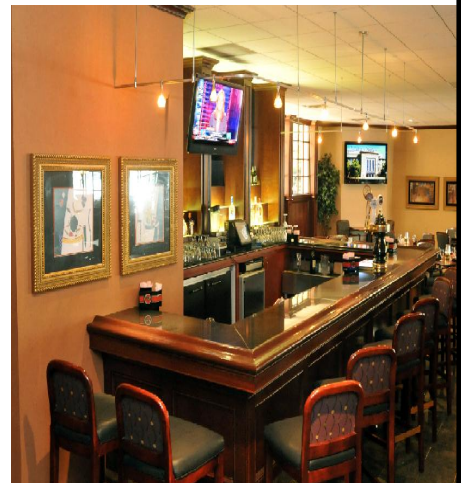
Stanley Performing Arts Center

Saranac Brewery

Utica Monday Nite

Baseball Hall of Fame

Adirondack Foothills



Information & Arrangements

Food and Beverage

The hotel must supply all food items. Menu selections, room requirements and all other arrangements must be received thirty days prior to the function. These menus are only a general suggestion as to the selection and variety of entrees and complements available to you. We take great pride in developing specific ideas and themes or simply expressing your taste in a personally tailored-menu. No food may be taken off hotel premises. If alcoholic beverages are to be served on the hotel premises (or elsewhere under the hotel's alcoholic beverage license) the hotel will require that only the hotel servers and bartenders dispense beverages. The hotel's alcoholic beverage license requires the hotel to (1) request proper identification (photo ID) of any person of questionable age and refuse alcoholic beverage service if the person is either underage or proper identification cannot be produced and (2) refuse alcoholic beverage service to any person who in the hotel's judgment appears intoxicated.

The Radisson Hotel-Utica Centre as a Licensee is responsible for the administration of the sale and service of alcoholic beverages in accordance with the NY State L.C.B. regulations. It is a house policy therefore that the hotel must supply all alcoholic beverages.

Guarantees/Cancellations

It is a requirement that the sales office is notified of the exact number of attendees by noon four business days prior to the event (96 hours). This minimum number of guests will be considered a guarantee for which you will be charged, even if fewer guests attend. An increase in the guaranteed attendance will be accepted up to 24 hours before the function (48 hours on weekends). The hotel will prepare 5% over the final guaranteed figure. If the guarantee attendance is not received in the Sales Office, the expected number of people will serve as the guarantee. Functions cancelled less than 60 days prior to scheduled date will be assessed a cancellation fee per hotel policy. Full charges will be assessed for any function-cancelled within five working days of the scheduled date. Cancellation must be made with our Sales Office between the hours of 8:30am-5pm, Monday through Friday. All cancellations must be confirmed in writing.

Room and Set-Up Fee

Function rooms are assigned according to the anticipated guaranteed number of guests. If there are fluctuations in the number of attendees, the hotel reserves the right to assign the banquet function room accordingly. It is hotel policy to charge meeting space set-up fees, details are outlined on the Catering Contract.

Request for Multiple Entrées

If multiple entrees are requested, the following stipulations will apply:

- Additional entrées may be selected at an additional cost
- Normal guarantee procedure is required with indication for each entrée
- Some form of entrée indications is required at the guest table, i.e., colored ticket, coded name tags, etc. This will enable better service by our staff during the meal service.
- Minimum of 20 guests guaranteed

Security

If, in the sole judgment of the hotel, security is required in order to maintain order due to size and nature of your event, the hotel may require you to provide, at your expense, uniformed or non-uniformed security personnel. Any and all provisions for security must be arranged through the Hotel's Coordinator. The hotel shall have final approval on any and all security personnel to be utilized during your function.

Administrative Charge & Tax

An administrative charge of 20% will be added to all banquet, meeting, audio visual, and beverage events held at the hotel. This service charge is distributed 12% to the event wait staff as gratuity and 8% is retained for labor expense to offset supervisory, sales and other banquet and kitchen personnel required to produce the event. Administrative charge and prices listed or quoted are subject to an 8.75% New York State sales tax.

If you are a tax-exempt group you must furnish a valid New York State Exemption certificate and ensure that the name matches the name on the method of payment.

Payment

All banquet charges, coffee breaks, meeting room rental, and audiovisual charges will be placed on your Master Account. Any other charges will be paid for on an individual basis unless you specifically request items to be applied to your Master Account. Payment will be made prior to the day of the function unless credit has been established to the satisfaction of the hotel.

Breakfast

Select one of the following to be served to your guests with carafes of coffee on each table and an assorted juice station.

Old World _____ \$9.95
Fresh exotic fruit platter with yogurt and a hot multigrain crisp

Adirondack _____ \$10.95
Gourmet French Toast with breakfast sausage drizzled with 100% pure maple syrup and pecans

Mediterranean _____ \$10.95
Italian style quiche with sautéed broccoli and green apples with hollandaise sauce

Traditional _____ \$10.95
Scrambled eggs with sausage, bacon and homefries served with a fresh danish platter

Breakfast Buffet

(minimum of 35 attendees required where applicable)

Garden Grille Breakfast Buffet _____ \$11.95
Bacon and Sausage
Fluffy Scrambled Eggs
Pancakes and French Toast
Make your own Belgium Waffles with Maple Syrup
Freshly Sliced Fruit
Flavored Yogurt
Select Granola and Grain Cereals
Bagels & Toast
Breakfast Pastries
Juice Station

Available Monday through Friday 6:30am-9:30am in our Garden Grille Restaurant.
Private dining rooms available please see your sales consultant for details.

Elegant Buffet _____ \$12.95
Assortment of Fresh Fruit
Variety of Breakfast Pastries
Assortment of Baked Muffins
French Toast
Fluffy Scrambled Eggs
Crisp Bacon and Country Sausage
Home Fried Potatoes
Selection of Fruit Juices
Freshly Brewed Coffees and Teas

Breaks & Refreshments

All breaks are replenishable for one hour unless otherwise noted.

Ultimate Coffee Break _____ \$5.25
Freshly brewed coffees and teas replenishable for three hours

Ice Cream Sundae Break _____ \$7.50
Staff attended ice cream station. Premium chocolate and vanilla ice cream with hot fudge, Oreo cookie crumbs, M&M's, strawberries, nuts and whipped cream

Health Break _____ \$8.25
Yogurt, sliced fresh fruit, granola bars, bottled water, freshly brewed coffees, teas and assorted fruit juices

Cookie Break _____ \$8.25
An assortment of jumbo sized Otis Spunkmeyer cookies, freshly brewed coffees, teas, assorted soft drinks and milk

Continental Breakfast _____ \$8.50
Orange and other assorted juices, assorted breakfast pastries, bagels and muffins, butter, preserves and cream cheese. Freshly brewed coffees and teas

Sweet & Salty Break _____ \$8.95
Assorted candy bars, baked pretzels with a honey mustard dipping sauce and melted cheddar cheese, bar mix, freshly brewed coffees and teas, assorted soft drinks and bottled water

The Fruitful Continental _____ \$9.25
Freshly squeezed orange and other assorted juices, assorted breakfast pastries, bagels and muffins, butter, preserves and cream cheese, sliced fresh fruit and freshly brewed coffees and teas

Pizza Break _____ \$9.25
Freshly brewed coffees, teas, assorted sodas and your choice of vegetable, greek, mexican confetti or buffalo chicken pizza (select two)

To complement your break, select any of the following a la Carte items based upon consumption:

Assorted Soft Drinks	\$2	each
Bottled Water	\$2	each
Baskets of Assorted Whole Fruit	\$3	per person
Seasonal Vegetable Tray with Ranch Dip	\$4	per person
International Cheese Display with Fresh Fruit	\$4	per person
Freshly Brewed Coffees, Teas & Soda	\$5	per person
Assorted Miniature Pastries	\$16	per dozen
Premium Bar Mix	\$16	per pound
Assorted Breakfast Pastries	\$18	per dozen
Jumbo Otis Spunkmeyer Cookies	\$26	per dozen

Luncheon

Appetizers

Please choose one appetizer to complement your hot luncheon entrée.

Tossed Garden Salad

Fresh garden greens with sliced peppers, cucumbers, tomatoes, crisp herbed croutons, topped with our balsamic dressing

Fresh Fruit Cup

A fresh assortment of seasonal fruit

Caesar Salad

Chilled romaine lettuce with sliced black olives served with a zesty caesar dressing and topped with parmesan cheese

Hot Luncheon Entrées

All selections include a fresh vegetable and potato (where appropriate) selected by our chef, oven fresh rolls and butter, freshly brewed coffees and teas.

Pasta: _____ \$12.95

Sautéed broccoli and tossed with penne pasta in an alfredo sauce

Tri-Colored Tortellini with Vodka Blush Sauce

Pasta Purses with Lemon Basil Sauce

Fish: _____ \$14.50

Fresh Haddock lightly breaded and topped with one of the following:

Lemon Basil

Fruit Salsa

Eggplant Caponata

Chicken: _____ \$14.95

Boneless breast of chicken lightly breaded, baked and topped with one of the following sauces:

Francaise

Piccata

Marinara

Chicken: _____ \$14.95

Boneless breast of chicken grilled and topped with one of the following:

Balsamic Vinaigrette

Mango Pineapple Salsa

Teriyaki Glaze

Beef: _____ \$15.50

Sliced London Broil topped with one of the following:

Portobello Mushroom Sauce

Brandy Peppercorn Sauce

Zesty Lime and Horseradish Sauce

Vegetarian

Options available upon request

Dessert

All entrées include chef's selection of dessert. Please see your sales consultant for details.

Garden Lunch Buffet

Garden Grille Buffet \$14.50

Complete Salad Bar with Soups
Crisp Garden Greens
Fresh Vegetables
Freshly Prepared Salads
Chef's Five Daily Hot Entrees
Fresh Rolls and Butter
Assorted Dessert Display
Ice Cream Sundae Bar
Coffee, Tea or Beverage

Available Monday-Friday 11am-2pm in our Garden Grille Restaurant Private dining rooms available see your sales consultant for details

Chilled Luncheon Entrées

All selections include oven fresh rolls and butter, freshly brewed coffees, teas & beverage.
Available from 11am-2pm

Raspberry Chicken Salad \$13.25

Sliced grilled breast of chicken with raspberry topping on a bed of spinach

Chicken Caesar Salad \$12.95

Char-grilled julienne chicken breast served over a bed of crisp romaine lettuce and black olives accompanied by a zesty caesar dressing

Asian-style Chicken Breast \$13.50

Marinated julienne chicken breast tossed in a soy sesame ginger dressing served over lo mein noodles with mixed seasonal vegetables

New York Deli \$13.50

Sliced salami, ham, turkey, Swiss and American cheese on a bed of crisp mixed greens complemented with coleslaw, pasta salad, ripe tomato, fresh rolls, breads and wraps (Served or presented buffet style)

Grilled Shrimp Caesar Salad \$13.95

Grilled shrimp served over a bed of crisp romaine lettuce accompanied by a zesty caesar dressing

Boxed Lunch \$14.25

Your choice of ham and swiss, turkey sandwich, or grilled vegetable wrap accompanied by pasta salad, potato chips and whole fresh fruit, with a fresh baked brownie or cookie and soda

Dessert

All entrées include chef's selection of dessert. Please see your sales consultant for details.

Dinner

Please select a salad to complement your entrée.

Garden Salad

Traditional iceberg lettuce with tomatoes, cucumbers and croutons with your choice of dressing

Lemon Caesar Salad

Chilled romaine lettuce served with a lemon caesar dressing and topped with asiago croutons and sliced black olives

Mesculin Salad

Mesculin mix salad with fresh strawberries and a balsamic vinaigrette dressing

Spinach Salad

Fresh spinach with Gorgonzola cheese, slivered almonds and topped with sesame ginger dressing

Optional Enhancements

Penne Pasta with Marinara _____ \$3.00
Individual Antipasto _____ \$3.00
Lemon Sorbet _____ \$3.00

Fresh Mozzarella and Tomato Salad _____ \$4.00
Shrimp Cocktail _____ \$7.00

Dinner Entrées

All selections include chef's choice of vegetable, potato, oven fresh rolls and butter and freshly brewed coffees, teas and beverage

Pasta _____ \$18.95

The finest pasta with our homemade sauces

Pasta Purses with Sun-Dried Tomatoes and Garlic
Blush Traditional Meat or Vegetable Lasagna
Bowties with Lemon Basil Alfredo

Pork Tenderloin _____ \$19.95

Roasted and topped with one of the following:

Brandy Peppercorn
Apple Chutney
Orange Cranberry Glaze

Chicken _____ \$21

Boneless breast of chicken lightly breaded, baked and topped with one of the following:

Francaise
Chardonnay
Eggplant Caponata

Stuffed Chicken _____ \$21.95

Boneless breast of chicken lightly breaded, stuffed with one the following and topped with complementing sauces

Traditional Herb Stuffing
Italian Greens
Artichokes
Mushroom Risotto
Petite Shrimp

Beef

Carefully prepared and complemented with an au jus or béarnaise sauce

Grilled Sirloin Steak _____ \$22.95
Slow Roasted Prime Rib _____ \$23.95
Tender Filet Mignon _____ \$25.95

Seafood

Freshly prepared:

Eggplant Encrusted Haddock _____ \$21.95
Poached Filet of Salmon _____ \$25.95
Crabmeat Stuffed Shrimp _____ \$25.95

Combination Platters

For the discriminating guests, please enjoy one of the following combinations:

Chicken and Seafood Entrée _____ \$28.95
Filet and Chicken Entrée _____ \$29.95
Filet and Seafood Entrée _____ \$32.95

Dessert

All entrées include chef's selection of dessert. Please see your sales consultant for details.

Dinner Buffet

Assorted array of garden salad and relish tray with oven fresh rolls and butter. Dinner will be served with freshly brewed coffees, teas and beverage. (A minimum of 50 guests are required)

Select one pasta:

Pasta Purses
Hats
Tri-colored Tortellini
Penne
Rigatoni

Select one homemade pasta sauce:

Marinara
Alfredo
Vodka Blush
Sun-dried Tomato Basil

Select two entrees:

Roast Sirloin of Beef Portobello
Herb Encrusted Tenderloin of Pork
Roast Beef with Brandy Peppercorn Sauce
Beef Tips Burgundy
Steak Diane
Sausage and Peppers
Meat or Vegetable Lasagna
Eggplant Parmesan
Chicken Francaise
Encrusted Chicken Romano
Honey Walnut Crisp Chicken
Eggplant Encrusted Haddock
Broiled Haddock Oreganato
Haddock with Lemon Dill Sauce

Select two side dishes:

Wild Rice Pilaf
Garlic Mashed Potatoes
Oven Roasted Potatoes
Green Beans Almondine
Honey Glazed Carrots
Seasonal Vegetable Medley

Pricing

Traditional (Two Entrées and Pasta)	\$20.95
Elegant (Three Entrées and Pasta)	\$22.95

Chef Carved Specialties

Based on per person pricing

Chef Carved Turkey	\$2.95
Chef Carved Prime Rib of Beef au Jus	\$3.95
Chef Carved Turkey and Prime Rib of Beef au Jus	\$4.95
Chef Carved Pistachio Encrusted Tenderloin of Beef	\$5.95

Dessert

All entrées include chef's selection of dessert. Please see your sales consultant for details.

Executive Station Reception

Gold

Three Hour Open House Bar (per person minimum of 30 guests) \$49.95

Chef Selection of Passed Hors d'oeuvres
International Cheese and Fruit Display
Select Three of the Following Stations
Select One of the Dessert Displays

Platinum

Three Hour Open Premium Bar with Martinis (per person minimum of 30 guests) \$64.95

Chef Selection of Passed Hors d'oeuvres
International Cheese and Fruit Display
Select Four of the Following Stations
Select Two of the Dessert Displays

Caesar Salad Station

Crisp Romaine Lettuce • Traditional Caesar Dressing • Croutons • Black Olives and Anchovies
Fresh Grilled and Chilled Breast of Chicken • Freshly Grated Parmesan Cheese

Antipasto Station

Roasted Red Peppers • Marinated Vegetables • Green Olives • Hard Salami • Provolone Cheese
Ventura Pizza • Italian Peasant Bread with Dipping Oils • Grating Cheese and Freshly
Cracked Peppercorn

Carving Station (Select two from the following)

Pistachio Encrusted Tenderloin of Beef • Roasted Breast of Turkey with Cranberry Glaze •
Herb Encrusted Pork Tenderloin

Baked & Mashed Potato Station

Freshly Baked Potatoes • Bacon • Sour Cream • Whipped Butter • Chives • Cheddar Cheese
and Gorgonzola Cheese

Seafood Station

Sautéed Shrimp Scampi • Smoked Salmon Display

Pasta Station

Pasta Purses • Hats • Tri-colored Tortellini • Penne • Rigatoni

Select two from the following:

Marinara • Alfredo • Vodka Blush • Sun-dried Tomato Basil

Accompanied by:

Chicken • Vegetables • Italian Peasant Bread • Homemade Greens

Dessert Station Display

Make Your Own Sundae Display

Chocolate and Vanilla Ice Cream with Hot Fudge • Oreo Crumbs • Strawberries • Nuts and
Whipped Cream

Make Your Own Cheesecake Display

Cheesecakes with Assorted Toppings to include Hot Fudge • Caramel • Strawberries and
Whipped Cream

Warm Milk Chocolate Fondue Display

Fresh Fruit and Berries • Pretzels • Marshmallows • Lady Fingers

Traditional Display

An Assortment of Pies, Cakes and Mousses along with Miniature Pastries

A la Carte Hors d'oeuvres

Sapphire Hors D'oeuvres

Assorted Miniature Quiche Miniature Spring Rolls Spinach and Feta Phyllo Chicken Sesame Skewers Garlic Pizza with Roasted Red Peppers Cocktail Franks in a Puff Pastry Mozzarella and Tomato Crostini Tomato and Eggplant Pita Triangles

Each individual item priced at: \$135.00 per 100 pieces

Diamond Hors D'oeuvres

Scallops wrapped in Bacon Parmesan Artichoke Hearts Asparagus Phyllo Clams Casino Grilled Tuna Brochettes Chicken Duxelle en Croute Brie and Raspberry Phyllo Crab Stuffed Mushrooms

Each individual item priced at: \$225.00 per 100 pieces

One-Hour Butlered Hors D'oeuvres

The Regency (per person)

\$10.95 *

Select two items from the Sapphire Hors D'oeuvres to be butlered for one hour.
International Fruit, Cheese and Vegetable Display

The Grande (per person)

\$14.50 *

Select two items from the Diamond Hors D'oeuvres to be butlered for one hour.
International Fruit, Cheese and Vegetable Display

Extra Touches

Traditional Antipasto Display (per person)

\$6.95 *

(Minimum of 25 guests)

Roasted Red Peppers
Marinated Vegetables
Green Olives
Hard Salami
Provolone Cheese
Ventura Pizza

Italian Peasant Bread with Dipping Oils, Grating Cheese and Freshly Cracked Peppercorn

Warm Milk Chocolate Fondue Display (per person)

\$6.95

(Minimum of 25 guests)

Fresh Fruit and Berries
Pretzels
Marshmallows
Lady Fingers

Iced Seafood Bar Display

\$325.00

Jumbo Shrimp
King Crab
Little Neck Clams on 1/2 Shell
Accompanied by Lemon & Tangy Cocktail Sauce
(Variety of 125 pieces)

Ice Artistry

\$375.00

Let our Executive Chef create a sparkling sculpture to enhance your event

**The above pricing is based upon the inclusion of an entrée or buffet*

Wine & Beverages

Pricing based on the inclusion of an entrée or buffet

Full Open Bar Package – Premium (per person)

Includes premium brand liquors, bottled beer, wine and soda

One Hour	\$9
Two Hours	\$14
Three Hours	\$17.50
Four Hours	\$20.95

Full Open Bar Package – House (per person)

Includes house brand liquor, bottled beer, wine and soda

One Hour	\$7.95
Two Hours	\$11
Three Hours	\$14.25
Four Hours	\$17.50

Limited Open Bar Package (per person) includes draft beer, wine and soda

One Hour	\$6.95
Two Hours	\$9.50
Three Hours	\$12
Four Hours	\$13.95

Tea Totalers Package (per person) includes assorted sodas, juices and iced tea

Three Hours	\$5.95
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The amount charged is on a per person basis, in accordance with the guaranteed attendance or the actual attendance if higher. All packages are continuous.

Run-A-Tab Bar – per drink

Complete beverage service with premium brands of liquor. All charges are billed to the group and reflect the actual number of drinks served.

Soft Drinks	\$2
Domestic Beer	\$4
House Drinks	\$5
Premium Beer	\$5
Wine	\$5
Premium Drinks	\$6-7

Cash Bar

Complete beverage service. Guests pay individually for all drinks.

Punches – based on three gallons

Fruit Punch	\$45
Mimosas	\$65
Wine Punch	\$75
Bloody Mary	\$85

Cordials - per drink

\$6.50

To complete your evening, we will present a cordial station offering Amaretto, Grand Marnier, Crème de Menthe, B&B and Kahlua.

Bartender Fee

All wine and beverage is subject to a \$50.00 bartender fee.

Complete wine list available upon request.

Please Note:

The Radisson Hotel-Utica Centre is the only licensed authority to sell and serve liquor for consumption on the premises. Liquor may not be brought into the hotel under any circumstances.

Audiovisual Equipment

Each of our meeting rooms include plenty of outlets, complimentary high-speed wireless Internet service and telephone jacks. In addition, all rooms have catering assist buttons.

Screen	No charge
Pads and Pens	\$2
Easels	\$15
Microphone	\$20
Flipchart with Markers	\$30
Podium with Microphone	\$30
Mixer	\$50
Speakerphone	\$75
TV/VCR/DVD	\$85
Lavaliere Microphone	\$85
Wireless Hand Held Microphone	\$85
LCD Projector (one on site) Based upon availability	

Please inform your sales representative if your group is in need of additional audiovisual equipment.

*Price subject to change based upon availability

Rooms Description

GRANDE BALLROOM

The best feature this space has is its ability to accommodate a variety of social events in a most elegant setting. A wedding reception of 350, a fundraising cocktail event of 500, or a trade show with 24 vendor stations, all of these events have proven success in this space. With the ability to partition the room into three separate rooms it allows for several meetings to be held at the same time.

SEATING:

Theatre	500
Classroom	240
Rounds	360

Dimensions	79x58
Total Square Footage	4582
Ceiling Height	13ft
Dance Floor Dimensions	18x20

GRANDE I

SEATING:

Theatre	200
Classroom	110
Conference	50
Rounds	120
U-Shape	50

Dimensions	38x55
Total Square Footage	2090

GRANDE II

SEATING:

Theatre	100
Classroom	60
Conference	25
Rounds	80
U-Shape	24

Dimensions	41x29
Total Square Footage	1189

GRANDE III

Same as Grande II

GRANDE II/III

SEATING:

Theatre	220
Classroom	120
Conference	50
Rounds	140
U-Shape	50

Dimensions	41x58
Total Square Footage	2378

Rooms Description

BOARDROOM

Our boardroom is setup with state-of-the-art equipment for computer and audio-visual presentations. Complimentary speakerphone in the room.

SEATING:

Conference 12

Dimensions 25x17

Total Square Footage 425

Ceiling Height: 10 ft

ADIRONDACK ROOM

This room is for slightly larger meetings or social events; conveniently located next to the Garden Grille Restaurant for easy access to our various breakfast, lunch and dinner buffets.

SEATING:

Theatre 80

Classroom 54

Conference 24

Rounds 60

U-Shape 22

Dimensions 38x28

Total Square Footage 1064

Ceiling Height 10 ft

ALLEGHENY ROOM

This room is ideal for small meetings or social events; however its best feature is location to the Garden Grille Restaurant. This allows small events to take place in a private setting and take advantage of the buffets offered in the restaurant.

SEATING:

Theatre 30

Classroom 20

Conference 14

Rounds 38

U-Shape 14

Dimensions 25x18

Total Square Footage 450

Ceiling Height 10 ft

CONFERENCE CENTER

This room's permanently tiered auditorium style setting is a perfect place for training sessions of 40 people or less.

SEATING:

Classroom 40

Dimensions 36x28

Total Square Footage 1008

Ceiling Height 10 ft

Rooms Description

GARDEN GRILLE RESTAURANT

An atrium styled room with skylights & an open-air atmosphere.
Perfect for smaller weddings and groups that prefer a non-traditional setting.

SEATING: 150-200 people

Dimensions 67x64
Total Square Footage 4288

SMALL UPPER LEVEL

Maximum Capacity 30 people

LARGE UPPER LEVEL

Maximum Capacity 50 people

MOHAWK ROOM

The best feature this room has to offer its clients is its location. Conveniently located off the elevator in the lower lobby, this room offers its group privacy from distractions.

SEATING:

Theatre 120
Classroom 80
Conference 30
Rounds 100
U-Shape 36

Dimensions 57x36
Total Square Footage 2052
Ceiling Height 10ft

SENECA ROOM

This room's best feature is it connects to the Mohawk Room. This offers the same privacy as the Mohawk Room with the versatility of being used for meals or additional meeting space.

SEATING:

Theater 40
Classroom 18
Conference 12
Rounds 30
U-Shape 14

Dimensions 23x20
Total Square Footage 460
Ceiling Height 10 ft

**Does not have a screen.