

*Congratulations!*

*We believe that your wedding day should be one of the most memorable of your life so we've taken the stress out of planning by offering special wedding packages tailored to fit your budget and long-time wedding dreams*

*Radisson Milwaukee North Shore offers two elegant ballrooms to serve your needs. The Central Park, located in the Atrium, has a charm all it's own. This tranquil setting is perfect for cocktail receptions, ceremonies, rehearsal dinners, showers, gift openings, brunches and other family gatherings.*

*Should your needs include overnight accommodations, your guests will enjoy beautifully appointed guestrooms featuring Sleep Number beds with down comforters. Special Group Guestroom rates are available.*

*We pride ourselves in extending the best in personal service and accommodations to you and each and every one of your guests. Feel free to call 414-918-4809 to schedule a tour, and experience the Radisson difference.*

*Best Wishes!*

*Dorian Schoen  
Catering Manager  
dschoen@odysseyhotels.com*



# *Mapping out the wedding of your dreams*

## *The Radisson Milwaukee North Shore*

*Offers you the following items*

*for your event:*

*White Glove Butler Hors D'oeuvres*

*Hotel Linen, China, Glassware and Flatware*

*Hotel Centerpieces and Mirrors*

*Skirted Head Table, Gift Table and Cake Table*

*Podium for Guest Book*

*Microphone on Stand*

*Parquet Dance Floor*

*Cutting and Serving of your Cake*

*Bartender Services*

*Complimentary Suite for Bride and Groom*

*Complimentary Menu Tasting for Two People*

*Discount on Rehearsal Dinner and/or Post Wedding Brunch*

*Special Guestroom Rates for Wedding Guests*

*Parking*

*Complimentary Airport Shuttle Service*

## *Sapphire Package*

*One Hour Hors d'oeuvres Station*

*Your Choice*

*2 Hot Hors d'oeuvres*

*2 Cold Hors d'oeuvres*

*Toast with one glass per guest of House Champagne or House Wine*

### *Plated on tables*

*Tossed Mix Green Salad with choice of one dressing*

*Fresh Baked Rolls with Butter Roses*

### *On the Buffet*

*Entrees (Select 2)*

#### *Chicken Marsala*

*Sautéed chicken breast served with marsala wine,  
mushroom and artichoke sauce*

#### *Chicken Ashley*

*Chicken breast lightly breaded, sautéed, then baked and topped with shaved  
Virginia Ham & Swiss Cheese. Served under sauce Mornay.*

#### *Stuffed Pork Chop*

*Tender pork chop filled with traditional sage dressing, baked, served with  
Sautéed mushroom gravy*

#### *Orange Roughy*

*Baked Orange Roughy with a red pepper Beurre Blanc*

#### *Sliced Roast Beef*

*Sliced Roast Round of Beef baked in a natural sauce*

#### *Chef's Choice Starch and Vegetable*

*Freshly Brewed Coffee, Decaf, Tea, Iced Tea*

*Cut and Serve your Wedding Cake*

## *Emerald Package*

*One Hour Hors d'oeuvres Station*

*Your Choice*

*2 Hot Hors d'oeuvres*

*2 Cold Hors d'oeuvres*

*Toast with one glass per guest of House Champagne or House Wine*

*Sit Down Dinner*

*Mix Green Salad with choice of one dressing*

*Fresh Baked Rolls with Butter Roses*

**Select Two Entrees**

***Chicken Florentine***

*Chicken breast filled with fresh seasoned spinach and rice, drizzled with sauce Mornay*

***Chicken Princess***

*Chicken breast topped with asparagus, toasted almonds, and champagne sauce.*

***Sole Florentine***

*Fresh sole filet wrapped with seasoned spinach and long grain rice, topped*

*with sauce Mornay*

***Petite Filet***

*6 oz. choice beef tenderloin served with sautéed mushrooms and demi-glace*

***Tuscan Pork Tenderloin***

*Butterflied pork tenderloin stuffed with artichokes, sun-dried*

*Tomato, pine nuts, basil, asiago cheese and baked*

***Chef's choice starch and vegetable***

*Freshly Brewed Coffee, Decaf, Tea, Iced Tea*

*Cut and Serve your Wedding Cake*

## ***Diamond Package***

*One Hour Hors d'oeuvres Station*

*Your Choice*

*2 Hot Hors d'oeuvres*

*2 Cold Hors d'oeuvres*

*Toast with one glass per guest of House Champagne or House Wine*

### ***Plated***

*Mix Green Salad with choice dressing*

*Fresh Baked Rolls with Butter Roses*

### ***Sit Down Dinner***

*Entrees (Select 2)*

#### ***Chicken Wellington***

*Chicken Breast en croute filled with mushroom duxell. Topped with sauce Mornay*

#### ***Chicken Imperial***

*Skinless breast of chicken dipped in seasoned flour, topped with asparagus,*

*Crab meat and champagne cream sauce*

#### ***Salmon en Croute***

*8oz. Atlantic Salmon seasoned with our special*

*seafood blend, wrapped in a puff*

*Pastry and baked until golden brown.*

*Served with sauce Mornay*

#### ***Imperial Filet with Tarragon Cream***

*Seared tenderloin with fresh crabmeat and drizzled with béarnaise sauce*

***Chef's choice starch and vegetable***

*Freshly Brewed Coffee, Decaf, Tea, Iced Tea*

*Cut and Serve your Wedding Cake*

## *Wedding Packages*

*(Choice of two hot and two cold hors d'oeuvres)*

### *Hot Hors d'oeuvres Selection*

*Deep Dish Pizza Bites*

*Tenderloin Crostini*

*Chicken Bundles*

*Swedish Meatballs*

*BBQ Meatballs*

*Mexican Meatballs*

*Spinach Turnovers*

*Mushroom Kisses*

*Sesame Chicken*

*Bacon Wrapped Water Chestnuts*

*Italian Sausage Stuffed Mushrooms*

*Seafood Tartlettes*

*Chinese Egg Rolls*

*Florentine Stuffed Mushrooms*

*Black Bean & Chorizo Tarts*

*Almond Chicken Strips*

*Crab Stuffed Mushrooms*

*Artichoke & Brie Tartlettes*

*Artichoke & Brie Tartlettes*

*Grilled Lemon Chicken Strips*

*Three Onion Cheese Tartlettes*

*Brie & Raspberry Tartlettes*

### *Cold Hors d'oeuvres Selection*

*Sun Dried Tomato Spirals*

*Smoked Salmon Canapés*

*Rolled Lox with Cream Cheese*

*Antipasto Skewers*

*Mini Veggie Pinwheels*

*Salmon Mousse on Belgian Endive*

*Cucumber Medallions*

*Assorted Vegetable Sushi*

*Smoked Bacon & Scallops with*

*Cilantro Pesto*

*Garlic Herb Cheese & Vegetable Tarts*

*Mediterranean Focaccia Tapenade*

*Silver Dollar Sandwiches*

*Seasonal Fruit Skewer*

*Melon Wrapped with Prosciutto*

*Grilled Portobello Mushroom with*

*Chipotle Crème Cheese*

*Black Sesame Seed Crusted Tuna  
with Oriental BBQ Sauce*

*Hosted Beverage Plans*

*Priced Per Person*

**BEER, WINE, SODA**

*(Minimum 2 Hours)*

*To include House Wine, Domestic Beer & Soda*

<i>Two Hours</i>	<i>\$10.00</i>
<i>Four Hours</i>	<i>\$12.00</i>
<i>Six Hours</i>	<i>\$15.00</i>

*Additional Hour \$5.00 per person*

**WELL BRANDS**

*(Minimum 2 Hours)*

*To include House Liquors, Wines, Domestic Beers & Soda*

<i>Two Hours</i>	<i>\$14.00</i>
<i>Four Hours</i>	<i>\$18.00</i>
<i>Six Hours</i>	<i>\$20.00</i>

*Additional Hour \$7.00 per person*

**CALL BRANDS**

*(Minimum 2 Hours)*

<i>Two Hours</i>	<i>\$17.00</i>
<i>Four Hours</i>	<i>\$22.00</i>
<i>Six Hours</i>	<i>\$25.00</i>

*Additional Hour \$8.00 per person*

**PREMIUM BRANDS**

*(Minimum 2 Hours)*

<i>Two Hours</i>	<i>\$24.00</i>
<i>Four Hours</i>	<i>\$28.00</i>
<i>Six Hours</i>	<i>\$30.00</i>

*Additional Hour \$12.00 per person*

*Prices are subject to change*

*Prices quoted does not reflect tax or gratuity*