

Banquet Menu

Dinner Selections

*Includes a tossed garden salad; fresh vegetable selection du jour,
Chef's potato/pasta/rice selection, rolls with butter, coffee/tea/milk
choice of dessert*

Roast Prime Rib of Beef	\$30.50
served with natural jus	
Broiled Filet Mignon	\$32.50
USDA choice, grilled medium-rare	
New York Strip	\$31.50
the King of steaks, grilled to medium-rare	
Sliced Roast Tenderloin	\$31.50
demi glace	
Flat Iron Steak	\$28.50
served with a rich burgundy glaze	
London Broil	\$26.50
roasted whole and sliced, served with a mushroom bordelaise	
Sliced Roast Pork	\$24.95
pork loin roasted whole, sliced & served with a sherry-portabello mushroom sauce	
Pork Chops	\$27.95
twin 5 oz. center cut chops, with homemade apple, raisin & pecan chutney	
Chicken Anna	\$25.95
stuffed with spinach, leeks, prosciutto, and jack cheese; served with red pepper coulis	
Chicken with Shiitakes	\$25.95
lightly floured & pan seared, deep Marsala-shiitake sauce	
Chicken Maryland	\$24.95
served with a rich sour cream sauce & topped with chopped bacon & scallions	
Pecan Chicken	\$24.95
boneless breast, breaded with course chopped pecans, served with raspberry coulis	
Chicken Wellington	\$26.95
baked in puff pastry with a mushroom duxelle	
Grilled Havarti Chicken	\$25.95
with roasted red and green peppers, baked with Havarti cheese; red pepper sauce	
Chardonnay Chicken	\$24.95
char-grilled breast of chicken with Chardonnay-leek sauce	
Grilled Salmon	\$27.95
with a citrus-herb sauce	
Icelandic Cod	\$25.95
Parmesan crusted cod fillets baked with lemon butter	

All prices are based per person & subject to 19% service charge & applicable sales tax



We Proudly Brew
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Radisson®

05/08

Banquet Menu

Chef Specialties

*Includes a mini crrippen salad or Caesar salad; fresh vegetable selection du jour,
Chef's potato/pasta/rice selection, rolls with butter, coffee/tea/milk
choice of dessert selection below*

Create Your Own Combination market

Choose (2) entrees and our Chef with pair with the appropriate sauces:

- *Petite beef tenderloin filet*
- *Boneless chicken breast*
- *Grilled swordfish*
- *Stuffed shrimp*
- *Bleu cheese crusted beef tenderloin*
- *Jumbo shrimp*
- *Salmon fillet*
- *Hand-made crabcake*
- *5 oz. center cut pork chop*

Roast Porkloin Forester \$31.95
deglaized in Cognac & heavy cream with forest mushrooms

Lemon-pepper Sea Bass \$30.95
with toasted almonds

Cornish Hen \$26.95
partially boned hen, roasted with rosemary & garlic

Apple Walnut Stuffed Porkloin \$29.95
Cognac reduction

Specialty Desserts

Included with Chef's specialties

Please choose one selection

\$4.50 as upgrade to dinner dessert or \$8.25 a la carte

Trio Plate

raspberry white chocolate brulee triangle presented with either:

raspberry mousse - or - chocolate mousse
& dark chocolate truffle & white almond truffle

White & Dark Chocolate Mousse Cake

layers of dark & white chocolate mousse between moist chocolate cake, covered in chocolate ganache

Key Lime Calypso

key lime mousse, white chocolate chips, vanilla genoise

Tiramisu

layers of mascarpone & ladyfingers soaked in espresso

Chocolate Pyramid Anglaise

dark chocolate cake & mousse surrounding a white chocolate center

Rustic Apple Galette

handcrafted apple tart in a buttery puff pastry

Pear Bourdaloue

poached pears in an almond cream, apricot glaze

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Banquet Menu

Dinner Buffets

Traditional Entrée Choices

Sliced Roast Beef	Parmesan Crusted Cod
Herb Roasted Chicken	Vegetable filled ravioli with marinara sauce
Barbecued Ribs	Pecan Chicken
Roast Pork with Sherry-portabello sauce	Sliced Roast Turkey with dressing
Chicken Maryland	Southern Fried Chicken

Includes the following:

Fresh seasonal vegetables	Tossed garden salad with dressings
Choice of (2) potato/pasta/rice selections	Fresh vegetable tray
(2) chilled deli salads	Fresh sliced seasonal fruit display
Rolls with butter	Chef's dessert table
Coffee, tea, milk	

(2) Entrees @ \$26.50 - (3) Entrees @ \$28.50
30 person minimum required

Specialty Entrée Choices

Pork Tenderloin Forester	Chicken Anna
Grilled Salmon with citrus-herb sauce	Apple Walnut Stuffed Porkloin
Seafood Newburg	Chicken Oscar
Tenderloin Medallions with shiitake au jus	Chef Carved Prime Rib

Includes the following:

Fresh seasonal vegetables	Choice of (2) potato/pasta/rice selections
Caesar salad & Fresh vegetable tray	Market vegetable salad
Mediterranean tortellini salad	Fresh sliced seasonal fruit display
Rolls & focaccia breads with butter	Chef's dessert table
Coffee, tea, milk	

(2) Entrees @ \$31.95 - (3) Entrees @ \$33.95
50 person minimum required

Chef carved items available - \$100.00 fee per carver
Specialty & themed items available

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a la carte

Caesar salad	\$3.50
Soup du jour	\$3.50
Mini Crippen salad	\$4.25

Potato / Pasta / Rice Selections

- Bourbon yams
- Penne pasta, *garlic butter*
- Parsley-boiled red potatoes
- Harvest rice blend
- Rice Pilaf
- Garlic mashed potatoes
- Baked potato (available plated only)
- Potatoes au gratin
- Roasted Yukon gold potatoes
- Dutchess potatoes
- Twice baked potatoes @ \$1.95 additional (available plated only)

Fresh Vegetable Selections

- Sunshine blend
- *yellow & green beans, carrots*
- California blend
- *carrots, cauliflower, broccoli*
- Sugar snap peas with julienne red pepper
- Zucchini, yellow squash & red pepper
- Green beans with julienne carrots
- Caribbean blend
broccoli, carrots, green beans, peppers
- Glazed carrots
with dill, butter & brown sugar
- Cauliflower au gratin

Dessert Selections

included with dinner selections
\$4.25 each a la carte

- *Suzy's Door County Cherry Cheesecake*
- Tuxedo Torte
- Mousse: *white chocolate, raspberry or traditional chocolate - w/gaufrette garnish*
- Chocolate Cream Layer Torte
- Raspberry White Chocolate Brulee Triangles
- Strawberry Shortcake Torte
- Bourbon Street Pecan Pie
- Bread Pudding
- Toasted Almond Cream Cake
- Lemon Citron Crème Torte

Dessert Buffet Presentation and Coffee Bar can be customized to your special requests, please ask us for details

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Banquet Menu

Hors d'oeuvres

Cold Displays

Fresh Seasonal Fruit
\$3.95 per person

Fresh Vegetable with dill dip
\$3.25 per person

Assorted Wisconsin or Imported Cheeses*
\$3.50 per person (Wisconsin)
\$4.95 per person (Imported)

Wisconsin Sausage Assortment*
\$3.95 per person

Decorated Smoked Salmon*
\$160.00 each

Cold Trays

Jumbo Boiled Shrimp with cocktail sauce
\$38.00 per dozen

Silver Dollar Sandwiches
- filled with assorted sliced meats
\$2.35 each

Assorted Mini Puffs
- filled with chicken, tuna & egg salads
\$25.95 per dozen (3 dozen minimum)

Mini Tartlets
- filled with pates, mousse
\$23.95 per dozen (3 dozen minimum)

Sundried Tomato & Spinach Apetilla
\$22.95 per dozen (3 dozen minimum)

* cheese, sausage & salmon served with cracker assortment

Dry Snacks & Dips

Dry Roasted Peanuts
\$13.50 per pound

Potato Chips
\$12.50 per pound
\$17.95 served with French onion dip

RJ's Snack Mix
\$13.50 per pound

Homemade Tortilla Chips
\$12.95 per pound
\$18.75 served with salsa
\$20.95 served with RJ's guacamole
\$18.95 served with con Queso dip

Pretzels
\$12.75 per pound

Cheddar Port or Swiss Almond Spread
served with an assortment of crackers
\$49.00 (serves 30)

Layered Taco Dip
served with homemade tortilla chips
\$59.00 (serves 30)

Spinach Artichoke Dip
served warm with blue corn tortilla chips
\$56.00 (serves 30)

Mixed Nuts
\$20.95 per pound

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Banquet Menu

Hors d'oeuvres

Hot Selections
Priced per 50 pieces



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Banquet Menu

The Complete Hors d'oeuvres Package
\$26.95 per person

Market Station

Gourmet Wisconsin cheeses served with crackers
Vegetable tray with dill dip
Fresh seasonal fruit
Spinach & artichoke dip, served warm, with blue corn tortillas

Hot Hors d'Oeuvres Station

Choice of four items

Chicken Quesadillas
Vegetable Spring Rolls
Petite Quiches

Mozzarella Marinara
Fried Ravioli
Sausage En Croute
Waterchestnuts wrapped in bacon

Mini Chicago Style Pizzas
Swedish Meatballs
Chicken Fingers

Passed Hors d'Oeuvres

Choice of two items

Mini Reubens
Spanikopitas

Crab Rangoons
Mini Crab Cakes
Spinach-herb stuffed mushrooms
Assorted mini tartlets & mini puffs

Chicken Satay
Shrimp Tempura

Dessert Display

Assorted gourmet cookies and bars
Mini cream puffs, éclairs & filled tarts
Coffee and decaf with flavored creamers, whipped cream,
chocolate shavings, cinnamon sticks

All pricing based on 1 ½ hours service time
50 person minimum required

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Spirits & Beverages

Half Barrels

(approximately 165, 12 ounce servings each)

Domestic beer	\$235.00
(Miller, Budweiser)	
Premium or Import beer	Market price

Wine & Champagne

750 ml bottles serves approximately 6, 6 ounce glasses

House wine selection	\$23.00
White Zinfandel, Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot	
Champagne	\$23.00
Asti Spumante	\$23.00

Drink Pricing

	Cash	Host
House Brands	\$5.75	\$5.25
Call Brands	\$6.00	\$5.50
Premium Brands	\$6.50	\$6.00
Top Shelf	\$8.00	\$7.50
House Wine (per glass)	\$5.25	\$5.00
Soda (per glass)	\$1.95	\$1.75
Bottled Beer		
Domestic	\$4.00	\$3.75
Premium	\$5.00+	\$4.75+
Import/Microbrew	\$5.00+	\$4.75+

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Banquet Menu

Host Bar Packages

	<u>House Brands</u>	<u>Call Brands</u>	<u>Premium Brands</u>
1 hour	\$10.00	\$11.00	\$12.00
2 hour	\$15.50	\$17.50	\$20.50
Each additional hour	\$5.00 additional	\$5.50 additional	\$6.00 additional

The above packages do not include shots or wine service with dinner

<u>All night service</u>	\$24.95	\$29.95	\$34.95
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7 hour maximum

Note: all night service includes a glass of wine poured with dinner

Above prices are quoted per person, plus service charge and sales tax.
All packages include cocktails, wines, beers, mineral waters & sodas.

Bar Policies:

- For staffed bars less than (2) hours, a \$200.00 minimum is required in total bar revenue to waive the bartender fee
- For staffed bars greater than (2) hours, a \$100.00 minimum is required per hour in total bar revenue to waive the bartender fee
- The bartender fee is \$95.00 per bartender, each hour the above minimums are not met
- Self serve items are available (hosted only), with no minimum required
- We provide one bartender per (75-100) guests. If additional bartenders are requested, a \$95.00 charge for each will apply per hour
- NO liquor may be brought into the hotel from outside sources

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Special Events

BANQUET FACILITIES ARE COMPLIMENTARY AND INCLUDE THE FOLLOWING:

- *linen napkins and tablecloths*
- *skirted head table, cake table and gift table*
- *glassware, china and stainless flatware*
- *table lamps on mirrors to use as centerpieces*
- *bistro table for guest book*
- *microphone set at head table for toast*
- *round tables set for (10) each*
- *wedding cake cut and served for dessert (if applicable)*
- *bartender fee will be waived with \$200.00 in bar revenue*

We also include a **complimentary guest room**

PAYMENT SCHEDULE

\$1000.00 due with the signed contract (Heritage Ballroom).

\$500.00 due with the signed contract (Grantosa).

\$1000.00 due six (6) months prior to event date (Heritage Ballroom).

\$500.00 due six (6) months prior to event date (Grantosa).

\$1000.00 due three (3) months prior to event date (Heritage Ballroom).

\$500.00 due three (3) months prior to event date (Grantosa).

- *Payment may be made by: cash, personal check (local), cashiers check, credit card, or money order.*
- *In the event of cancellation, all deposits are **non-refundable**.*

Final payment is required 5 business days prior to your function

The Radisson logo is written in a stylized, cursive font with a registered trademark symbol. A green brushstroke underline is positioned beneath the letters 'Radisson'.

06/08

Special Events

POLICIES

1. *Thirty (30) days prior to your event, the sales department requests your final menu selection, bar arrangements and specific details.*
2. *The final guaranteed count is required 7 business days prior to your Wedding Reception. Radisson Hotel Milwaukee West will not be responsible for service in excess of 5% over the guaranteed count.*
3. *Menu prices are subject to change without notice. If requested, prices may be confirmed ninety (90) days in advance of your event.*
4. *Radisson Hotel Milwaukee West requires that all food and beverage served (with the exception of wedding cakes) must be purchased directly from the hotel.*
5. *The banquet facility will be contracted no later than 12:00 midnight. Please contact the sales office to make arrangements if later service is required. Overtime charges may be incurred for service past 12:00 midnight.*
6. *Functions will be staffed to properly service your event. If additional staffing is requested, additional charges will apply.*
7. *The booking party will be responsible for any damage to the property and / or equipment during the period of time the room is occupied.*
8. *Deliveries will be accepted after 3:30 pm unless other specific arrangements are made through the sales office.*
9. *Radisson Hotel Milwaukee West will not be responsible for any articles left behind at the conclusion of your event. The contracted party is responsible for making arrangements to have these items picked up upon completion of the event.*
10. *A \$200.00 clean up fee will be assessed if confetti, silly string or similar items are used as part of table decorations. Fog and bubble machines ARE NOT allowed.*
11. *Any food not served (due to the actual number in attendance being lower than the guaranteed count) is the property of Radisson Hotel Milwaukee West and will not be allowed to be taken off property due to health regulations.*
12. *Bands and DJs will not be permitted to set up with-in a 1/2 hour variance of dinner service time.*



Special Events

HERITAGE BALLROOM

Seating capacity:

280 guests plus head table for 14 - for a sit down dinner

240 guests plus head table for 14 - for a buffet dinner

- Head table on risers, (14) people maximum. If head table exceeds 14 people it can be split and will reduce seating capacities stated above.
- A \$9500.00 minimum is required in food and hosted beverage revenue (including service charge and sales tax, excluding cash bar sales).

GRANTOSA

Seating capacity:

80 guests + head table for (8)

- Cocktails set in Mayfair
- Dinner set in Grantosa with head table set on floor
- Buffet line (if applicable) set in Watertown
- A \$2500.00 minimum is required in food and hosted beverage revenue (including service charge and sales tax, excluding cash bar sales).
- **These rooms are also available to book separately for smaller Weddings and Rehearsal Dinners or Gift Openings**

- The above minimums are subject to change and will be guaranteed at the time of booking.
- Maximum seating capacities may be reduced based on alterations due to band or AV requirements, staging, dance area, etc. At maximum capacity, band/DJ's will not have room to set up prior to dinner.
- Seating at round tables for (10) each.
- **MINIMUMS ARE NEGOTIABLE WHEN BOOKING FUNCTIONS FOR FRIDAYS AND SUNDAYS.**

