

*Enjoy Your Journey
Through Our 
Sophisticated & Delicious
 Wedding Menus*



***Add a Special Memory to Your Reception
with Chair Covers and Ice Sculptures***



Radisson Hotel Colorado Springs

Hors d' Oeuvres

Cold Hors d' Oeuvres

(Minimum Order 4 dozen)

Homemade Deviled Eggs *

Hand-Dipped Chocolate Covered Strawberries*

Salami Cornucopias*

Sliced salami shaped into a cone and filled with a combination of Pepper Jack and whipped cream cheese with a hint of seasoning. Delicious!

Devil Egg Spread

Served with Mini Crostini

Prosciutto Wrapped Melon

Fresh slice of melon wrapped with savory Italian Prosciutto

Festive Pumpkin Cream Dip

Perfect blend of Pumpkin, whipped cream and Vanilla pudding. Served with apple slices and Nilla Wafers.

Colorado Vegetable Crudités

Assortment of fresh vegetables to include: Carrots, red and yellow bell peppers, celery, cucumbers, grape tomatoes, pepperoncini, and black olives. Served in a bread bowl filled with fresh homemade vegetable dip and assorted crackers.

Cheese and Fresh Fruit Skewers

Cubed Cheddar and Monterey Jack cheeses combined with fresh seasonal fruit on skewers. Served with a strawberry-lemon yogurt dipping sauce with a hint of mint.

Hummus Dip

Delicious Hummus with lightly toasted Pita bread slices drizzled with light olive oil and balsamic dressing.

Shrimp Cocktail

Delicious fresh medium Tiger shrimp. Served with lemons and cocktail sauce.

Party Size
(31-40 Count)

Jumbo Size
(16-20 Count)

Chilled Seafood Combination Platter

Peel and Eat Shrimp and Succulent Snow Crab Legs. Served with cocktail sauce & lemon slices.
(Refreshed for one half hour)

Cold Cocktail Sandwiches *(Minimum Order 3 dozen)*

Oven Roasted Turkey Cocktail Sandwiches

Sliced oven roasted turkey with cranberry sauce and cream cheese.
Served on small cocktail-size rolls.

Homemade Chicken Salad Cocktail Sandwiches

Combination of finely diced apples, grapes and chopped walnuts.
Served on mini croissants with a sweet basil mayo.

* Gluten Free

20% Service Charge & 7.63% Sales Tax will be applied to all food and beverage.
Menu prices are subject to change.

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Hot Hors d' Oeuvres

(Minimum order 4 dozen)

Apple Fritters & Caramel Sauce

Sliced apple wedges coated with a tempura batter. Fried golden brown and served with a caramel sauce.

Fried Whole Green Beans - Served with ranch dressing. *(Minimum order 3 lbs)*

Sweet Potato Puffs –Crispy on the outside and tender in the middle. *(Minimum order 4 lbs)*
Coated with a brown sugar glaze. **Add Warm Marshmallow Cream for an additional fee**

Ham & Asparagus Rollups*

Asparagus spears wrapped with Honey Baked Ham

Vegetable Spring Rolls with Sweet and Sour Sauce*

Delightful mixture of lettuce, carrots, cabbage, green onion and clear rice noodles. Very Popular!

Coconut Shrimp

Premium grade tail-on butterfly shrimp in a custom blend of crunchy coconut flakes. Served with Cocktail Sauce.

Meatballs with Cranberry Sauce

Swedish or BBQ Meatballs

Hamburger Sliders

All beef patty served on a cocktail sized roll, topped with American cheese. Accompanied with sides of ketchup, mustard and sliced dill pickles.

Teriyaki Chicken Skewers

Served with Chives and Sesame Seeds.

Sweet & Spicy Bacon Wrapped Chicken Skewers*

Chicken Wings

Served with your choice of Buffalo, Teriyaki or Thai Chili Sauce. Served with Ranch dressing. Very popular!

Chicken Rolled Tacos

Served with Jalapeño cheese sauce or Fire roasted salsa. (\$3.00 extra for both)

Coconut Chicken Bites with Chipotle Raspberry Sauce

Baked Gourmet Cheese Stuffed Mushrooms*

A delightful combination of Cheddar, Pepper Jack and Colby Cheese blended to perfection and stuffed in a mushroom cap.

Baked Seafood Stuffed Mushrooms

Seafood combined with bell peppers and celery, stuffed in a mushroom cap then garnished with bread crumbs and paprika.

Tapenade Stuffed Mushrooms with a Parmesan Crust*

A blend of savory olives, onion and garlic, topped with marinara sauce.

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Hot Hors d'Oeuvres *Continued*

Tangy Cocktail Franks in a Sweet BBQ Sauce*

Sweet Potato with Garlic Aioli

Cubes of roasted sweet potatoes on skewers. Served with a sweet and savory garlic aioli sauce.

Rib-Eye, Potato and Mushroom Skewers*

Specialty Dips

Mexican 7 Layer Dip

Delicious layers of seasoned ground beef, refried beans, guacamole, cheddar cheese, black olives, homemade tomato salsa and sour cream. Served with tri-colored tortilla chips.

Gourmet Spinach Dip

Our special blend of fresh spinach, seasonings, water chestnuts, sour cream, onions, and finely chopped celery.

Hot Gourmet Cheese and Artichoke Dip

This is a must have for every event. Our famous secret blend of imported cheeses, fresh baby artichoke pieces and special seasonings. Served with fresh carrot and celery stick, assorted gourmet crackers and tricolored chips.

Hot Cocktail Sandwiches

(Minimum Order 4 dozen)

Marinated Flank Steak Cocktail Sandwiches

Sliced Deli-style. Served with thinly sliced fried onions, small cocktail-size rolls and Creamy Horseradish Sauce on the side.

Mini Ham Sandwiches

Served with fresh baked rolls, mustard, mayonnaise and Raspberry chutney on the side.

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Specialty Stations

(If Service Staff is required, there is a \$35.00 fee per Attendant)

Bloody Mary Bar Station *(Minimum of 35 Guests)*

Drink and get your vitamins at the same time! Includes Spicy Bloody Mary mix, celery stalks, cucumber spears, dill pickle spears, pepperoncini, Spanish olives, fresh lime slices and Tabasco. Vodka is sold separately per bottle.

Please ask your Catering Manager for Prices)

(Service Staff Required)

Mai Tai Punch Station *(Minimum of 35 People)*

So much fun! So refreshing! Artfully served with strawberry and pineapple skewers. Delightful combination of light rum, brandy, orange juice and Mai Tai mix.

(Service Staff Required)

Gourmet Coffee and Hot Chocolate Station *(Minimum of 35 People)*

Savor the time with our Freshly Brewed Coffee, Decaffeinated Coffee, pre-made Cappuccino and Rich Hot Chocolate. Make your own creation with options of Hazelnut, and French Vanilla syrups, fresh whipped cream, ground nutmeg, cinnamon and tiny chocolate sprinkles.

Dessert and Coffee Station *(Minimum of 35 People)*

Includes Freshly Brewed Coffee, Decaffeinated Coffee and Pre-Made Cappuccino.

Accompanied with whipped cream, cinnamon sticks, candy sprinkles and Hazelnut, and French Vanilla flavored syrups. Combine this with a choice of scrumptious desserts to include Chef's choice of assorted cakes, cheesecakes, gourmet cookies, brownies and fresh berries with cream.



Carving Stations

(Carver required)

Whole Roasted Boneless Turkey Breast *(Serves approximately 40 guests)*

Served with Cranberry Sauce

Maple-Cured Ham *(Serves approximately 50 guests)*

Roasted Whole Prime Rib *(Serves approximately 50 guests)*

All carving stations include appetizer-size portions, served with dollar-size rolls, mustard, mayonnaise and creamy horseradish sauce.

****If a Chef is requested as the carver, there is an additional carver fee***

Radisson Hotel Colorado Springs

Dinner Buffets

(Minimum of 25 people)

All Buffet Selections include Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea

The Chuck Wagon

Fresh Mixed Green Salad with Ranch and Raspberry Vinaigrette Dressings
Warm Corn Bread with Honey Butter
Potato Salad
Ranch Beans & Corn on the Cob

Entrées: (Choice of two)

Chicken Fried Steak with Country Gravy
BBQ Pork Ribs
Spicy Sliced Beef Brisket
BBQ Chicken Quarters

Dessert:

Choice of: Hot Apple, Cherry, or Peach Cobbler with fresh whipped cream
(You may add entrée choices for an additional fee per person, per item)



South of the Border Fiesta

Entrées: (Choice of two)

Cheese Enchiladas with your choice of: red or green sauce
Taco Bar with seasoned ground beef, grated cheddar cheese
black olives, chopped tomatoes, shredded lettuce & diced jalapeños,
Flour tortillas & taco shells
Chicken Fajitas with sautéed peppers & onions and flour tortillas
(You may add marinated strip steak for an additional fee per person)

Sour Cream, Fire Roasted Salsa, Guacamole & Tortilla Chips
Spanish rice & your choice of: black beans or ranch beans

Dessert:

Cinnamon Churros
(You may add a third entrée for an additional fee per person)



Taste of Italy

Fresh Mixed Green Salad with Ranch and Raspberry Vinaigrette Dressings
Warm Garlic Twist Bread

Entrées: (Choice of two)

Fettuccini Alfredo
Homemade Bolognese Lasagna
Chicken Parmesan Ratatouille
Vegetable Medley

Dessert:

Chefs Assorted Desserts
(You may add a third entrée for an additional fee per person)

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Dinner Buffets Continued

(Minimum of 25 people)

All Selections include Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea

The Pine Tree

Fresh Mixed Green Salad with Ranch & Raspberry Vinaigrette Dressings
Rolls & Butter

Entrée Choices:

Lemon Thyme Chicken Quarters

Leg and thigh quarters cooked in a savory Lemon & Thyme Sauce with a hint of cream
*(You may substitute the Lemon Thyme Chicken Quarters with Chicken Piccata
or Chicken Roulade at no additional fee)*

Flank Steak

Tender marinated flank steak grilled with fresh seasonings, topped with a sweet cherry port wine sauce

Atlantic Salmon:

Topped with a buttery lemon pepper corn sauce

Country Mashed Potatoes

Fresh Steamed Green Beans

Dessert:

Chefs Assorted Desserts



The Bleu Ribbon Buffet

Fresh Mixed Green Salad with Ranch & Raspberry Vinaigrette Dressings
Rolls & Butter

Entrée Choices:

Chicken Cordon Bleu:

A premium chicken breast lightly breaded and stuffed with a delicate Swiss cheese and honey cured ham.

Roast Sirloin:

Tender, slow roasted premium beef. Thinly sliced and seasoned for a savory flavor.
Topped with chef's special demi mushroom sauce.

Roasted Red Potatoes

Fresh Seasonal Vegetable Medley

Dessert:

Chef's Assorted Desserts



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Desserts

Whole Cakes

(Add to any function or buffet- Subject to availability)

Caramel Fudge Pecan Cake

Crème Brulée Cheesecake

Lemon Drop Cheesecake

Turtle Swirl Cheesecake

Mango Mousse Cake

Heavenly Apple Pie with Strudel Topping

Triple Chocolate Bundt Cake

Carrot Cake

Gourmet Dessert Bar Tray (Minimum 25 people)

Delicious assortment of gourmet dessert bars. Includes Summer Berry Stack, Chocolate Peanut Butter Stack, Lemon Crumb, Apple Crumb, Toffee Crunch Blondie, Oreo Brownie, Fabulous Chocolate Chunk Brownies and 7 Layer Bars.

Dessert Station (Minimum 25 people)

Mini Éclairs, Cream Puffs, Fruit Tarts, Chocolate-Dipped Strawberries, Gourmet Cookies, assorted Cheesecakes, Cakes and Brownies.

Add Freshly Brewed Coffee for **\$27.00** per gallon

Chocolate Fountain Station (Minimum 35 people)

Flowing, rich chocolate with pretzels, marshmallows, strawberries, bananas, pound cake pieces and brownie bites. Skewers provided for dipping.



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Specialty Beverages

Any of the following alcoholic punches can also be prepared as non-alcoholic.

Scrumptious Dessert Coffee

A fabulous ending to a memorable meal. Blended with whipped cream, coffee-flavored liqueur, cocoa, sugar and a hint of cinnamon.

Champagne Punch

A traditional touch to your event; a blend of cranberry juice, orange juice, champagne and club soda. Also nice for a toast with a flare of distinction.

Lovely Fruit Punch

Our own special recipe. A refreshing blend of fruit flavors to create a light and fruity taste.

Elegant Fresh Peach Champagne Punch

It's worth planning the event just to have this spectacular punch! A great blend of white wine, peach brandy, sugar, ripe peaches and strawberry garnish.

Fresh Strawberry Wine Punch

Our own special recipe. A colorful beverage for special occasions or holidays. A combination of sliced strawberries, rosé wine, lemonade, pineapple juice and club soda.

Non-alcoholic Fresh Strawberry Punch

Our own special recipe. A colorful beverage for special occasions or holidays. A combination of sliced strawberries, lemonade, pineapple juice and club soda.

Tropical Hawaiian Lemonade

Our own special recipe. A delightfully refreshing tropical drink. A combination of lemonade, apricot nectar, pineapple juice and ginger ale.

Vodka Orange Blossom Sherbet Punch

A lovely blend of Orange Sherbet Ice Cream, Orange Soda, Sprite Vodka, and our own Special Ingredients. Everyone is sure to enjoy!

Orange Blossom Sherbet Punch

A lovely blend of Orange Sherbet Ice Cream, Orange Soda, Sprite and our own Special Ingredients. Everyone is sure to enjoy!

Festive Hot Holiday Cider

Our secret recipe, sure to comfort and delight everyone!



Radisson Hotel Colorado Springs

Bar Selections

Call Cash Bar

Mixed drinks (single shot)

House Wines

Imported Bottled Beers and Domestic Bottled Beers

Sodas

Bourbon: Seagram's Vo, Jim Beam, Jack Daniels

Vodka: Absolut

Tequila: Cuervo Gold

Gin: Bombay, Tangueray

Scotch: Jameson

Rum: Bacardi, Captain Morgan

Super Call Cash Bar

Mixed drinks (single shot)

House Wines

Imported Beers and Domestic Beers

Sodas

Bourbon: Crown Royal, Makers Mark

Vodka: Ketell

Gin: Bombay Sapphire

Scotch: Chivas Dewars

Cordials: Jagermeister, B&B, Tuaca, X-rated

Premium Call Cash Bar

Mixed drinks (single shot)

House Wines

Imported Beers and Domestic Beers

Sodas

Vodka: Grey Goose, Belvedere

Tequila: Patron, 1800

Scotch: Glenlivet

Cordials: Hennessy, Gran Marnier

***NOTE:** *Top shelf mixed drinks with 2 liquors available*

Beers

Imports/Micro Brews:

Heineken, Corona, Bristol & New Belgium Products

(Inquire for different brands)

Domestics:

Bud, Bud Light, Coors, Coors Light, MGD, Miller Lite,

Full Kegs

Coors

Coors Light

Miller Lite

Miller Genuine Draft

Budweiser

Bud Light

Blue Moon

Fat Tire

Heineken

Guinness

Pony Kegs

Coors Light

Miller Lite

Miller Genuine Draft

Budweiser

Bud Light

Fat Tire

Kegs require one week's notice for ordering. Please inquire for any other brands.

Important: Patrons must abide by Liquor Control Commission Laws. No beverage of ANY kind will be permitted to be brought into the hotel by the patron or any of the patron's guests or invitees.



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Wine List

White Wines

Loredona Riesling, California

Honeysuckle, apricot and peach flavors delicately mingle with hints of Anjou pear

Wente Morning Fog Chardonnay, California

Fruit forward flavors with aromas of peach, green apple, melon and tropical finish

Folie a Deux Menge a Trois Blanc, California

Slightly Sweet with apricot, pear, and citrus

Guy Drew Gewurztraminer, Cortez, CO

Ripe lemon and banana aromas then pear and kiwi fruit, mango and a taste of honey. It has nice acidity and a lot of weight on the palate

Cupcake Sauvignon Blanc, New Zealand

Hints of kiwi, citrus, and grapefruit, giving this wine faint resemblance of a lemon chiffon cupcake

Red Wines

Forest Fire White Merlot, California

Aromas and flavors of strawberry and raspberry with a hint of watermelon

Yellow Tail Reserve Shiraz, Australia

Plum and cherry fruit that keeps sailing against superfine tannins on the finish

Lucky Star Pinot Noir, California

Flavors of strawberry and raspberry are surrounded by hints of earth and oak

181 Merlot, California

Raspberry, red plum, black pepper, spice, earth, smoke and vanilla flavors

Tamas Double Decker Red, California

Flavors and aromas of plum, black cherry and blueberry with vanilla and toasty oak

Wente Southern Hills Cabernet Sauvignon, California

Jammy ripe berry fruit with a velvety texture and oak complexities

Gnarly Head Zinfandel, California

A concentrated nose of spice, cherry and plum, offers a jammy rich mouthfeel, soft tannins, layers of blackberries, cassis and licorice

Guy Drew Syrah, Cortez, Colorado

Spicy aromas, mouth-watering bright berry flavors, balanced acidity and a peppery, slightly smoky finish

Mantane Primitivo, Italy

Fruity, spicy and intense bouquet, with notes of plums, cherries, rosemary, and vanilla. Well balanced.

House Wines

CK Mondavi

Choose from:, Cabernet Sauvignon, Merlot, and White Zinfandel

Sparkling Wines & Champagne

Verdi Spumante, Italy

Soft and fruity with a light alcohol and calorie content, deliciously sparkling

Non-Alcoholic Sparkling Cider