

Radisson®

RESORT AT THE PORT

Wedding Packages



Radisson Resort at the Port

Wedding Package

50 person minimum

***Our special packages include:
Three Hours of Open Bar (Radisson Select brands),
Four Hors d' Oeuvres Selections,
Champagne Toast, choice of Served Entrées or Buffet,
And a Complimentary Two-Room Whirlpool Suite***

Room rental not included

<i>Chicken Marsala</i>	<i>\$68.95 per person</i>
<i>Chicken Piccata</i>	<i>\$68.95 per person</i>
<i>Grilled Sirloin</i>	<i>\$71.95 per person</i>
<i>Filet Mignon</i>	<i>\$81.95 per person</i>
<i>Grilled Salmon</i>	<i>\$72.95 per person</i>
<i>Surf & Turf</i>	<i>\$92.95 per person</i>
<i>Traditional Buffet</i>	<i>\$75.95 per person</i>
<i>International Buffet</i>	<i>\$82.95 per person</i>
<i>Floribbean Buffet</i>	<i>\$84.95 per person</i>

21% service charge and 6% sales tax will be added to each Food & Beverage function. Prices subject to change. There is a food born illness risk consuming under cooked animal protein.

**Radisson Resort at the Port 8701 Astronaut Blvd.
Cape Canaveral, FL. 32920**



Entrée Selections

All entrées include a House Salad with a choice of dressings or Caesar salad, Seasonal Vegetable, Chef's Selection of Potato, Rice or Pasta, Rolls and Butter, Coffee, Decaf, Tea and Iced Tea.

Chicken Marsala

Sautéed boneless breast of chicken topped with mushroom Marsala sauce

Chicken Piccata

Sautéed boneless breast of chicken with caper, mushroom and lemon butter sauce

Grilled Sirloin

Grilled Sirloin Steak served medium rare and topped with a mushroom bordelaise sauce

Filet Mignon

grilled filet mignon served medium rare with Béarnaise sauce

Grilled Salmon

fresh fish grilled with Chef's special blend of seasonings

Surf & Turf

Grilled filet mignon medium rare and Florida lobster tail served with key lime butter

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Buffets

Buffets will stay open for 1 and ½ hours.

Traditional Buffet

Carving Station

Choice of smoked Virginia ham or whole roasted turkey or top round of beef

Hot Dishes

Chicken roasted with rosemary and lemon

Seafood Newburg over rice

Oven-browned red bliss potatoes

Vegetable medley

Salads

Tossed green salad with choice of dressings

Seasonal mixed fruit salad

Pasta salad primavera

International Buffet

Carving Station

Choice of beef Wellington with Béarnaise sauce or roast lamb with mint sauce

Hot Dishes

Seared chicken rubbed with pesto

Broccoli in herb cheese sauce

Grilled salmon with key lime butter over fresh sautéed spinach

Red bliss and sweet potato mash

Salads

Baby forest greens with choice of dressings

Artichoke, olive and sweet pepper salad

Shrimp and crab salad

Floribbean Buffet

Carving Station

Choice of steamship of beef or roast suckling pig (ribs and loin)

Hot Dishes

Jerk chicken breast

Grilled mahi-mahi with mango salsa

Seasoned rice and beans

Fresh spinach and mushroom sauté

Salads

Tossed green salad with choice of dressings

Seafood salad

Mushroom salad with tropical pesto dressing

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Wedding Package Cold Hors D'Oeuvres

Choose Two Displays ***2 pieces per person***

Seasonal Sliced Fruit
Selection of fresh sliced seasonal fruit

International Cheese Board
Imported cheeses, whole & cut, served with fancy crackers and sliced French bread

Countryside Raw Vegetable Display
Served with assorted dips

Grilled Vegetable Display
Zucchini, squash, eggplant, peppers and leeks grilled and marinated in extra virgin oil and balsamic vinegar, topped with shredded Asiago cheese

House Cured Salmon Display
Served with capers, onions, caviar and flat bread croutons

Tomato & Mozzarella Display
Sliced buffalo mozzarella layered with Prosciutto, beefsteak tomatoes and fresh basil topped with pesto vinaigrette

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Wedding Package Hot Hors D'Oeuvres

Choose Two
2 pieces per person

Swedish Meatballs

Italian Meatballs

Chicken Fingers with barbecue sauce

Oriental Pork Spring Rolls with sweet and sour sauce

Vegetable Spring Rolls with sweet and sour sauce

Assorted Petite Quiches

Vegetable Quesadillas

Bahamian Conch Fritters with red pepper jelly

Spicy or Plain Chicken Wings with celery and bleu cheese

Italian Sausage in puff pastry

Coconut Shrimp

Mini Empanadas

Mushrooms Stuffed with Seafood

Add a Viennese dessert table (2 pieces per person) \$12.00

A dessert table arranged with a variety of sweets that include:

~French mini pastries (éclairs, fresh fruit cheesecake, coconut macaroons,)

~Layered cakes (chocolate, carrot, German chocolate, etc.)

~Flavored mousse cups (chocolate, strawberry, etc.)

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Brunch

Breakfast Buffet

*Includes juice, coffee, tea and
breakfast pastries*

Choose three items:

Scrambled Eggs
Eggs Benedict
Cheese Blintz
Pancakes
Waffles
French Toast
Quiche
Biscuits & Gravy
Breakfast Potatoes

Choose one meat:

Canadian bacon
Sausage Links
Bacon

Omelet Station

*Cooked to order with a variety of
fillings*

Carving Station

Choose one

Honey-roasted Ham
Top round of Beef
Whole-roasted Turkey
Pork Loin

Lunch Buffet

Choose three

Chicken Piccata
Chicken Dijon
Jerk Chicken
Chicken Teriyaki
Snapper Florentine
Lemon-pepper Mahi-Mahi
Salmon Wellington
Cajun Grouper
Creole Shrimp
Herb-crusted Salmon
Lemon Grouper
Vegetable Lasagna
Lasagna Bolognese

Choose two

Baked Potatoes
Rosemary Red Potatoes
Mashed Potatoes
Saffron Rice
Rice Pilaf
Wild Rice

Salad Bar

Italian Pasta Salad
Mixed Green Salad
Tropical Fruit Salad
Cucumber & Tomato Salad with basil
vinaigrette

Dessert Table

Choose two

Key Lime Pie
New York Cheesecake
Chocolate Cake
Assorted Cookies
Carrot Cake

\$34 per person

Individual stations will be priced upon request

Omelet Attendent \$50.00 Carver Fee \$50.00

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Rehearsal Dinners

DINNER BUFFETS

50 person minimum

Buffets remain open for 1 and ½ hours

CARIBBEAN BUFFET

Assorted rolls & butter

Bahamian Shrimp Chowder

Salads

Ginger curry grilled chicken salad

Fresh tropical fruit salad

Entrees and Sides

Grilled Mahi-Mahi with mango salsa

Conch fritters with red pepper jelly

Chicken roasted with garlic, chive and thyme marinade

Eggplant, tomato & yellow squash baked with herb goat cheese

Rice and beans

Chef's selection of assorted desserts featuring Key lime pie

\$35 per person

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DINNER BUFFETS ...

ITALIAN BUFFET

Garlic and herb focaccia bread

Minestrone Soup

Salads

Mixed green salad with assorted dressings

Tomato, basil and fresh mozzarella salad

Antipasto display with imported salamis (mortadella, sopressatta, cappicola and hard salami) garnished with giardinera vegetables, cherry peppers and olives

Entrees and Sides

Lasagna Bolognese (meat sauce)

Italian sausage and peppers

Grilled grouper topped with a shrimp, roma tomato, oregano & garlic sauté

Chicken Cacciatore (boneless)

Chef's selection of assorted desserts featuring Tiramisu

\$34 per person

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DINNER BUFFETS...

SEAFOOD BUFFET

Assorted rolls & butter

Manhattan or New England Clam Chowder

Salads

Shrimp and pasta salad

Forest greens with assorted dressings

Entrees and Sides

Island crab cakes with herb tartar sauce

St. John's Chicken (boneless breast stuffed with red peppers, chives, shrimp & scallops in pimento cream sauce)

Grilled Salmon with smoked salmon & dill cream sauce

Herb rice pilaf

Seasonal fresh mixed vegetables

Chef's selection of assorted desserts featuring Chocolate Brownie Tart

\$45 per person

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DINNER BUFFETS...

Create Your Dinner Own Buffet

Served with coffee, iced tea, assorted rolls & butter and Chef's assorted desserts

Choose two starters:

SOUP

Mushroom Soup

Chicken & Pasta

Manhattan clam chowder

Lentil

or

SALAD

Caesar

Mixed greens

Spinach

Choose two entrees:

BEEF

Sliced roasted sirloin with mushroom sauce

Bacon wrapped meatloaf (southern style)

BBQ London broil (dry rub) with mushroom gravy

Mongolian beef stir fry

CHICKEN

Chicken teriyaki

Fried Chicken

Greek roasted chicken (lemon, oregano, garlic, pepper)

Pesto grilled chicken with asiago cream sauce

PORK

Old smokehouse ribs

Slow-roasted pork loin with Dijon-pepper crust

Cajun chops

Choose one:

RICE

Pilaf ~ Saffron ~ Wild Rice

POTATO

Roasted Red ~ Garlic Mash ~ Scalloped

PASTA

Bowtie with pesto cream sauce ~ Ziti with tomato-basil sauce ~ Fussili with oregano-garlic cream sauce

VEGETABLE

Chef's seasonal choice, included

\$30 per person

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SERVED DINNERS

Includes soup or salad, rolls & butter, dessert, fresh brewed coffee, tea & iced tea

SOUPS & SALADS

Select one

Potato Leek Soup

Minestrone

Cream of Wild Mushroom Soup

Radisson House Salad

Spinach Salad

Caesar Salad

ENTREES

Served with seasonal vegetables and potato or rice.

BONELESS BREAST OF CHICKEN WITH YOUR CHOICE OF SAUCE

~Pesto Cream Sauce~

~Dijon~

~Borsin Cream Sauce~

~Crimini Mushroom~

~Smoked Tomato & Herbs~

Marsala Wine Sauce

\$27 per person

GRILLED SIRLOIN

*10oz grilled sirloin steak served
medium rare topped with a grilled
mushroom bordelaise sauce*

\$31 per person

FILET MIGNON

*A 10 oz. filet, served medium rare
with Bordelaise sauce*

\$42 per person

CENTER CUT PORK CHOP

*Bone-in center cut grilled chop with
three onion BBQ sauce*

\$25 per person

SEARED PORK MEDALLION

with a mustard seed demi glace

\$25 per person

CHILI SEARED GROUPE

*Seared with mild chiles, served
with saffron leek sauce*

\$29 per person

GRILLED MAHI MAHI

with Key lime butter sauce

\$28 per person

BROILED SALMON

*with fine herbes and pink
peppercorn sauce*

\$29 per person

JUMBO SHRIMP

*Jumbo shrimp stuffed with herbed
island crab, served with lemon
butter*

\$28 per person

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“CREATIVE COMBINATIONS”

Accompanied by seasonal vegetables and appropriate potato or rice.

SURF & TURF

Grilled filet mignon and lobster tail, served with Key lime butter

\$49 per person

RADISSON DUET

Three jumbo scallops wrapped with hickory smoked bacon and chicken tenderloins rubbed with roasted garlic and pepper, drizzled with mild ancho pepper sauce

\$37 per person

FLORIBBEAN DUET

Grilled petite filet with bleu cheese crust and a mojo marinated shrimp skewer with garlic butter, served with pimento rice

\$37 per person

CAPE COMBO

Grilled boneless chicken breast with mango salsa and Caribbean seasoned jumbo shrimp served with saffron rice

\$33 per person

TRADITIONAL COMBO

Filet mignon and jumbo shrimp stuffed with blue crab meat and chive butter, served with herbed mashed potatoes

\$39 per person

CHEF'S SPECIAL CREATIONS

Roulade of Chicken Breast stuffed with shrimp, scallops and chives then topped with red pepper cream sauce

\$29 per person

Roulade of Chicken Breast stuffed with wild mushrooms, spinach and asiago cheese, topped with smoked tomato and herb sauce

\$28 per person

DESSERTS

One selection per group

Mousse (chocolate or strawberry), Carrot Cake or Chocolate Cake included

Key Lime Pie\$2 per person

Cheesecake\$3 per person

Tiramisu\$4 per person

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HOT HORS D'OEUVRES

Per 100 pieces

Swedish or Italian Meatballs.....	\$175
Chicken Fingers with barbecue and honey mustard sauce.....	\$195
Oriental Pork Spring Rolls with sweet-and-sour sauce.....	\$225
Vegetable Spring Rolls with sweet-and-sour sauce.....	\$225
Spanakopita.....	\$250
Assorted Petite Quiches.....	\$225
Vegetable Quesadillas.....	\$250
Smoked Chicken Quesadillas.....	\$250
Bahamian Conch Fritters with red pepper jelly.....	\$250
Spicy or Plain Chicken Wings with celery and bleu cheese.....	\$225
Italian Sausage in Puff Pastry – with spicy mustard sauce.....	\$175
Chicken Satay – with teriyaki sauce.....	\$225
Beef Satay – with Asian sauce.....	\$250
Scallops wrapped in bacon.....	\$300
Coconut Shrimp w/ sweet and sour Thai sauce.....	\$300
Mushrooms Stuffed with seafood.....	\$275
Mini Beef Wellingtons – with Béarnaise sauce.....	\$350
Mini Empanadas – Beef or Chicken.....	\$250
Mini Chicken Cordon Bleu.....	\$225
Crab Rangoon.....	\$250

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COLD HORS D`OEUVRES

Jumbo Gulf Shrimp with lemons & cocktail sauce (100 pieces)..... \$275

Assorted Sushi Display with wasabi, pickled ginger, caviar and soy sauce
(100 pieces)\$300

Full Sushi Bar.....Market Price

Nova Scotia Smoked Salmon served with cream cheese, onions and
capers.....\$350
(50 person minimum)

Grilled Vegetable Display (zucchini, squash, eggplant, peppers and leeks
grilled and marinated in extra virgin olive oil and balsamic vinegar, topped
with asiago cheese)
(50 person minimum).....\$200

Tomato & Mozzarella Display (sliced buffalo mozzarella layered with
prosciutto, beefsteak tomatoes and fresh basil topped with pesto
vinaigrette.....\$220 (50 person minimum)

Deviled Eggs (100 pieces).....\$150

Seasonal Melon and Prosciutto (100 pieces).....\$200

Assorted Tea Sandwiches (100 pieces).....\$200

Chef's Selection of Assorted Canapés (100 pieces).....\$250

Seasonal Fruit Kebobs (100 pieces).....\$225

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PARTY TIME
25 person minimum

DOMESTIC CHEESE BOARD

*Domestic Cheeses, whole and cut, served with fancy crackers,
decorated with fresh fruit garnish.*

\$5 per person

SEASONAL SLICED FRUIT

Elaborate selection of sliced fresh fruit displayed on a platter

\$5 per person

COUNTRYSIDE RAW VEGETABLE DISPLAY

Served with assorted dips

\$4 per person

TORTILLA CHIPS

Served with salsa and guacamole

\$3 per person

CHOCOLATE FONDUE

Served with cubed pound cake, pineapple chunks, grapes and strawberries

\$7 per person

SNACKS

Dry roasted peanuts	\$14 per pound
Party mix	\$14 per pound
Mixed nuts	\$18 per pound
Pretzels	\$16 per pound
Potato Chips with dip	\$16 per pound
Popcorn	\$16 per lrg. bowl

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FROM THE CARVER

\$50.00 Carver Fee per carving station

PEPPER CRUSTED ROAST TENDERLOIN OF BEEF

Whole roasted served with rolls, horseradish and mustard

\$250 (serves 20 people)

STEAMSHIP ROUND OF BEEF

Whole roasted steamship served with rolls, horseradish and mustard

\$500 (serves 150 people)

TOP ROUND OF BEEF

Whole roast served with rolls, horseradish and mustard

\$250 (serves 75 people)

SLOW-ROASTED N. Y. STRIP

Whole roast served with rolls and rosemary au jus

\$250 (serves 30 people)

PRIME RIB OF BEEF

Served with rolls, horseradish and natural juices

\$300 (serves 30 people)

LEG OF LAMB

Served with rolls, mint jelly and natural juices

\$250 (serves 20 people)

HONEY-ROASTED HAM

Virginia baked ham served with rolls and imported mustards

\$200 (serves 50 people)

SUCKLING PIG

Marinated in Florida spices, slow-roasted, served with rolls and mustard

\$300 (serves 50 people)

ATLANTIC SALMON

Baked with shrimp and scallops in herb puff pastry, served with saffron butter sauce

\$250 (serves 25 people)

WHOLE ROASTED HEN TURKEY

Served with rolls, mayonnaise and mustard

\$150 (serves 35 people)

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ALCOHOLIC BEVERAGES

HOUSE BRANDS

Brandy, blended whiskey, gin, rum, scotch, tequila, vodka (basic mixes)..... \$5 per drink

CALL BRANDS

Smirnoff Vodka, Bacardi Rum, Beefeater Gin, Christian Bros. Brandy, Margaritaville Tequila, J&B Scotch, Jim Beam, Seagram's 7, Captain Morgan Rum..... \$7 per drink

PREMIUM BRANDS

Grey Goose Vodka, Crown Royal, Chivas Regal, Jack Daniels Black Label, Meyers Rum, Tanqueray Gin, Cuervo Gold..... \$8 per drink

CORDIALS

Amaretto, B&B, Bailey's Irish Cream, Chambord, Cognac, Drambuie, Frangelico, Galliano, Grand Marnier, Kahlua, Peppermint Schnapps, Tia Maria..... \$9 per drink

WINES

Name Brands..... Market Price
House Brands (Cabernet Sauvignon, Chardonnay, White Zinfandel).... \$5 per glass
Champagne.....\$22 per bottle

BEER

Domestic Beer.....\$4.50 each..... \$275 per keg
Imported Beer.....\$5.50 each.....\$375 per keg

PUNCH

Non-alcoholic..... \$45 per gallon
Champagne.....\$75 per gallon

OPEN BAR Brands*

House Brands*
per person

Call Brands*
per person

Premium
per person

One hour	\$16	\$19	\$24
Two hours	\$23	\$26	\$34
Three hours	\$30	\$33	\$44
Four hours	\$37	\$40	\$54

**includes beer & house wine*

HOST BAR OR TAB BAR

Host of the group is charged at the conclusion of the function based upon the number of drinks served.

CASH BAR

Individual guests are charged per drink.

BARTENDER FEE: \$50.00 flat fee per bartender.

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