



## Index

3-4	Breakfast Meal Choices (Plated or Buffet)
5-6	Breaks - Snacks and Refreshments
7-8	Breaks - Meeting Planner and Specialty
9-14	Lunch Plated (Cold or Hot)
15	Working Lunch
16-17	Lunch Buffet Choices
18-19	Hors D' Oeuvres (hot/cold)
20-28	Dinner Plated Choices
29-31	Dinner Buffet Choices
32-34	Desserts Choices
35	Chocolate Fountain
36-37	Beverage Packages
38	Vendor Tables
39-41	Terms and Conditions







Light and fluffy scrambles eggs with ham and Wisconsin cheddar cheese. Served with country style breakfast potatoes, choice of crisp bacon or grilled sausage links, a fresh baked muffin, fresh brewed regular and decaf Starbucks™ coffee, hot Tazo tea, and ice tea.

**S**ausage, Egg, & Cheddar Breakfast Sandwich\_\_\_\_

Fluffy scrambled eggs, cheddar cheese, and a sausage patty sandwiched in a toasted English muffin. Served with country style breakfast potatoes, fresh brewed regular and decaf Starbuck's ™ coffee, hot Tazo tea, and hot tea.

\*Add a fruit cup to any plated meal \$3 per person

Based on 1 ½ hours of service Minimum of 20 people on meal selections An additional surcharge will be applied for groups fewer than 20 people





Radisson	Farmhouse	

Light and fluffy scramble eggs with Wisconsin cheddar cheese and fresh chives, country style breakfast potatoes, hickory smoked crisp bacon, grilled sausage links, an array of seasonal sliced fresh fruit, assortment of freshly baked muffins and nut breads, decanter of chilled juices: orange, cranberry and apple juice, fresh brewed regular and decaf Starbucks™ coffee, hot Tazo tea, and ice tea.

## **Light Start**

Baked quiche Florentine made with roasted mushrooms, fresh spinach, chives and Swiss cheese, hot oatmeal with granola, brown sugar and raisins, vanilla yogurt served with fresh sliced seasonal fruit, mini bagels with cream cheese and preserves, assortment of freshly baked muffins and nut breads, decanters of chilled juices: orange, cranberry and apple juice, fresh brewed regular and decaf Starbuck's ™ coffee, hot Tazo tea, and ice tea.

## **Breakfast Buffet Enhancements**

Omelet Station Chef attended made to order omelets with assorted toppings

Fresh Waffles Whipped butter, strawberry topping, hot maple syrup, fresh whipped cream

Cinnamon and

Vanilla French Toast Whipped butter, strawberry topping, hot maple syrup and fresh

whipped cream.



# Breaks Snacks & Refreshments

## Fruits and Nuts

Whole Fresh Fruit
Fresh Seasonal Sliced Fruit Tray
Fruit & Nut Bread
Assorted Yogurt
Granola and/or cereal bars

## **Snacks**

Kettle Chips and Dip
Popcorn or Pretzels
Gardettos
Chex Mix
Tortilla Chips with Salsa

## **Sweet Treats**

**Assorted Muffins** 

Assorted Donuts

Assorted Danish

Fruit-Filled Turnovers

Fresh Flaky Croissants

Bagels and Cream Cheese

Cinnamon Rolls with Cream Cheese Icing

**Assorted Cookies** 

**Chocolate Brownies** 





## Snacks & Refreshments

## Refreshments

Freshly Brewed Starbucks™ Coffee

Starbucks™ Flavored Coffee

Hazelnut and French Vanilla

Iced Tea

**Tropical Punch** 

Soft Drink Assortment

Milk

**Bottled Water** 

Chilled Fruit Juices

Fruit Juice by Pitcher

Orange, Apple, Cranberry

Snapple Tea Assortment

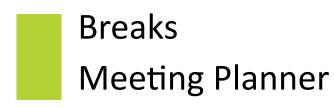
Hot Tea

**Hot Chocolate** 

Hot Spiced Cider

Lemonade





## **Morning Break**

Includes Regular and Decaf Starbucks™ Coffee and Hot Tazo Tea

Danish Muffins Fruit and Nut Bread

Mini Bagels Yogurt Granola Bars Whole Fruit Donuts Orange Juice

## Afternoon Break

Includes Soda and Bottled Water

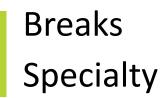
Popcorn Pretzels Kettle Chips & Dip
Chex Mix Gardettos Mini Candy Bars

Whole Fruit Chips & Salsa Assorted Cookies

Ice Tea Lemonade

Based on 45 minutes of service Minimum of 30 people





Milk and Cookies
Assorted cookies, baked fresh from our bakery, ice-cold white milk, chocolate milk, hot cocoa.
Ball Park Fun
Fresh buttered popcorn, warm jumbo soft pretzels with cheese sauce and mustard. Choice of lemonade, fruit punch, or iced tea.
Dipping Cruditès
French onion and garden vegetable dip with potato chips, celery sticks, baby carrots, and broccoli florets. Choice of lemonade, fruit punch, or iced tea.
It's Salsa Fun
Salsa, sour cream, green onions, black olives, chili con queso, with stone ground tortilla chips. Choice of lemonade, fruit punch, or iced tea.
Packer Backer
Mini corn dogs with mustard sauce, cheese and sausage with crackers, tortilla chips and salsa, kettle chips with dip. Choice of lemonade, fruit punch, or iced tea.
Build-Your Own Sundaes
Vanilla and chocolate ice cream, caramel sauce, chocolate sauce, whipping cream, strawberry topping, chocolate chips, chopped peanuts, and jimmies.

Based on 45 minutes of service Minimum of 30 people





Entrée salads include Fresh Fruit Cup, Fresh Brewed Regular and Decaf Starbucks™ Coffee, Hot Tazo Tea, and Ice Tea

Caesar Salad

Tossed romaine, croutons, parmesan cheese, and creamy Caesar dressing.

Chicken additional Shrimp additional

Nicoise Salad

Mixed field greens, green beans, red potatoes, hard boiled egg, marinated olives, Poached salmon, and lemon vinaigrette.

Maximum of 2 entrée choices Additional charge for more than 2 entrée choices Minimum of 20 people on meal selections An additional surcharge will be applied for groups fewer that 20 people





Entrée meals include

Kettle Chips, Fresh Fruit Cup, and a Pickle Spear,

Fresh Brewed Regular and Decaf Starbucks™ Coffee, Hot Tazo Tea, and Ice Tea

California Chicken Club
Grilled chicken breast, crisp bacon, Swiss cheese, avocado, lettuce, tomato, sun-dried tomato pesto, and mayon- naise on a Sheboygan hard roll.
Smoked Turkey & Bacon Wrap
Mesquite smoked turkey breast, bacon, provolone, diced tomatoes, and shredded lettuce wrapped in an Italian herb tortilla with fresh garlic and herb Aioli.
Roast Beef & Cheddar Sandwich

Slow-roasted shaved roast beef and Wisconsin cheddar layered with sliced tomatoes, shredded lettuce and herb Aioli. Served on honey wheat bread.





Entrée meals include

Kettle Chips, Fresh Fruit Cup, and a Pickle Spear,

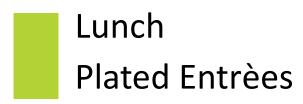
Fresh Brewed Regular and Decaf Starbucks™ Coffee, Hot Tazo Tea, and Ice Tea

Radisson Croissant
A large butter croissant stuffed with your choice of chicken or tuna salad. Served with lettuce and tomato.
Avocado Sandwich

Avocado, provolone, spinach, bean sprouts, tomato, grilled peppers, and red onion on honey wheat bread.

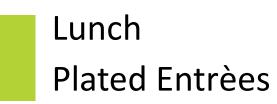
Maximum of 2 entrée choices Additional charge for more than 2 entrée choices Minimum of 20 people on meal selections An additional surcharge will be applied for groups fewer that 20 people





Chicken Scaloppini
Sautéed breast of chicken in a delicate white sauce with mushrooms. Served on a bed on linguine.
Chicken Florentine
Lightly breaded sautéed breast of chicken stuffed with spinach, bacon, and Boursin cheese, topped with fine her cream. Served with golden rice pilaf.
Herb Baked Chicken
Herb baked chicken breast and drumstick, served with creamy whipped potatoes and homemade pan gravy.
Traditional Oven Roasted Turkey
Slow roasted sliced turkey breast served with stuffing, creamy whipped potatoes, and homemade pan gravy.

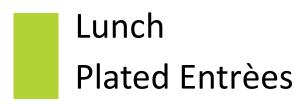




Open Faced Prime Rib Sandwich
Slow roasted sliced Angus prime rib served with sautéed mushrooms, Aujus, mozzarella cheese, and creamy whipped potatoes.
Burgundy Beef Tips
Tender Angus beef braised with mushrooms in its own rich stock with a hint of burgundy. Served with creamy whipped potatoes or wide egg noodles.
Titletown Classic Meatloaf
Wisconsin cheddar stuffed baked meatloaf topped with Bourbon BBQ sauce. Served with creamy whipped potatoes.
Door County Cherry Sliced Pork Loin
Ruby port and sun-dried Door County Cherry glazed sliced pork loin. Served with wild rice blend.
Broiled Salmon

Broiled Salmon with lemon butter dill cream. Served with golden rice pilaf.





Spanish Baked Cod
Spanish baked cod with chili oil. Served with golden rice pilaf.
Pasta Primavera
Spinach fettuccini sautéed with broccoli, asparagus, mushrooms, zucchini, and sun-dried tomatoes. Tossed in olive oil, fresh basil and garlic.
Herb Marinated Grilled Vegetable

Marinated and grilled zucchini, yellow squash, mushrooms, sun-dried tomatoes, and red onions. Served with cauliflower risotto and tomato saffron broth.

Maximum of 2 entrée choices Additional charge for more than 2 entrée choices Minimum of 20 people on meal selections An additional surcharge will be applied for groups fewer that 20 people





working lunch *includes*Fresh Brewed Regular and Decaf Starbucks™ Coffee, Hot Tazo Tea, and Ice Tea

## **Premade Assorted Sandwiches**

Choice of Three	Choice of One	Condiments
Chicken or Tuna Croissant	Potato Salad	Vinaigrette Dressing
Turkey Club on Wheat	Coleslaw	Butter
Ham & Cheddar Hoagie	Pasta Salad	Mayonnaise
Mediterranean Turkey Hoagie		Mustard
		Pickle Spears
		Kettle Chips

## **Premade Assorted Subs**

Choice of Three	Choice of One	Condiments
Turkey & Swiss Sub with lettuce	Potato Salad	Vinaigrette Dressing
and Tomato	Coleslaw	Butter
Italian Sub with Ham, Genoa Bologna,	Pasta Salad	Mayonnaise
Provolone, Lettuce & Tomato		Mustard
Ham & Cheddar Sub with Lettuce and		Pickle Spears
Tomato		Kettle Chips

For Groups of 20 or less





## Buffets include Fresh Brewed Regular and Decaf Starbucks™ Coffee, Hot Tazo Tea, and Ice Tea

The Green Bay Deli
Radisson Salad Bowl, American Potato Salad, Sliced Slow Roasted Beef, Oven Roasted Turkey Breast, and Country Ham, Assorted Breads, Wisconsin Cheddar, Baby Swiss and American Cheese, Crisp Leaf Lettuce, Sliced Tomatoes, Red Onions, Dill Pickles, Butter, Mayonnaise, Dijon Mustard, Kettle Chips, and Assorted Cookies.
Classic Home Style Buffet
Radisson Salad Bowl, Braised Mushroom and Burgundy Beef Tips, Fresh Herb Baked Chicken, Seasonal Vegetables, White Cheddar & Chive Mashed Potatoes and Gravy, Fresh Rolls and Butter, Assorted Cookies
The Tailgater
Grilled Hamburgers, Crisp Leaf Lettuce, Sliced Tomatoes, Red Onions, Dill Pickles, Butter, Mayonnaise, Dijon Mustard, Ketchup, American Cheese, Sheboygan Hard Rolls, Beer-Braised Johnsonville Brats w/Kraut & Onions, Creamy Coleslaw, American Potato Salad, Ranch-Style Baked Beans, Kettle Chips, Assorted Cookies.
Slice of Italy
Radisson Classic Salad Bowl or Classic Caesar Salad Bowl, Baked Lasagna, sautéed breast of chicken Florentine

with pesto cream or chicken parmesan, pasta primavera, sautéed green beans with olive oil, Roma tomatoes, and fresh basil, garlic bread, chocolate cappuccino cake, and lemon pound cake with black berry compote and fresh whipped cream.





## **Optional Add On Items**

Boneless Herb Grilled Chicken Breast

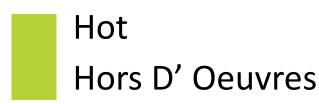
Fresh Sliced Seasonal Fruit Tray

Cup of Soup

(Chicken Noodle, Chicken Rice Vegetable, Cream of Broccoli, Beef Vegetable or Cheesy Potato)

Based on 1 1/2 hours of service Maximum of 2 entrée choices Additional charge for more than 2 entrée choices Minimum of 20 people on meal selections An additional surcharge will be applied for groups fewer that 20 people





## Hot Hors d' Oeuvres

Crab Rangoon

Cocktail Meatballs Swedish, Sweet and Sour, or BBQ

Chicken Fingers Served with honey mustard, ranch or bbg sauce

Chicken Quesadillas Served with salsa and sour cream
Chicken Satay Skewers Served with spicy Thai peanut sauce

Bacon Wrapped Water Chestnuts

BBQ Smokie Joes Mini hot dogs with BBQ Sauce
Beef Satay Skewers Served with spicy Thai peanut sauce
Italian Sausage En Croute Served with marinara sauce
Jalapeño Poppers Served with ranch dressing

Mini Pork Egg Rolls Served with hot mustard sauce and sweet and sour sauce

Mini Tacos Served with sour creams, salsa, and cheese sauce

Mozzarella SticksServed with marinara saucePork and Chive Pot SticksServed with teriyaki saucePetite Crab CakesServed with garlic aioli

Vegetable Egg Rolls Served with sweet and sour sauce

Price Per 50 Pieces





## Cold Hors d' Oeuvres

Cheese Tray Cubed cheddar, Swiss, provolone, and pepper jack, served

with assorted Savory crackers and a fresh fruit garnish

Fresh Fruit Tray Fresh sliced seasonal fruit

Fresh Vegetable Crudites Baby carrots, celery, broccoli, cauliflower, and

green peppers with Ranch dip

Antipasto Tray Sliced genoa salami, prosciutto ham, smoked ham,

provolone, artichoke hearts, olives, pepperoncini peppers, sun-dried tomatoes, and herb flat bread

Wisconsin Tray Sliced Swiss, cheddar, provolone, pepper jack, genoa salami,

ham, and assorted savory crackers with a fresh fruit garnish

Cheddar Cheese Spread Herb and Garlic Cheese Spread

Smoked Salmon Display Served with mini bagels, cream cheese, capers, and

diced eggs, serves 25 people

Chilled & Poached Shrimp Cocktail Served with cocktail sauce

Ham or Turkey Pinwheels Flour Tortillas wrapped in cream cheese, turkey or

ham & pickle

Deviled Eggs

Seafood Crostini Crab & Shrimp folded with herb mayonnaise & piped

onto a toasted baguette

Bruschetta Crostini Olive Oil brushed baguette topped with sun-dried

tomato basil, red onion, fresh mozzarella and

balsamic glaze

Mushroom Crostini Olive Oil brushed baguette topped with mushrooms,

sun-dried tomatoes, fresh herbs and cream cheese

Atrichoke Crostini Olive Oil brushed baguette topped with artichokes, olives,

fresh dill, and feta

Vegetable Flat Bread Herb flatbread with grilled vegetables, sun-dried tomatoes,

pinenut pesto, feta, and mozzarella cheese





Chicken Scaloppini
Sautéed breast of chicken in a delicate white sauce with mushroom. Served on a bed of linguine.
Pecan Encrusted Chicken
Roasted honey pecan crusted breast of chicken topped with ruby port sun-dried Door County cherry sauce.  Served with wild rice blend.
Chicken Cordon Bleu
Our classic take on a boneless breast of chicken stuffed with an aged Gouda smoked ham and white wine sauce. Served on a bed of golden rice pilaf.
Chicken Parmesan
Panko and herb encrusted breast of chicken with stewed tomato marinara, and mozzarella cheese. Served over a bed of spaghetti.
Mediterranean Chicken
Pan seared chicken breast served over linguine with garlic sun-dried tomatoes, mushrooms, artichoke hearts and

spinach. Topped with roasted garlic beurre blanc.





Chicken Florentine
Lightly breaded sautéed breast of chicken stuffed with spinach, bacon, and Boursin cheese. Topped with fine her cream. Served with golden rice pilaf.
Bacon Wrapped Chicken
Applewood smoked bacon and tomato wrapped and bleu cheese stuffed breast of chicken with white wine cream. Served with wild rice blend.
Classic Herb Baked Chicken
Herb-baked chicken breast and drumstick. Served with creamy whipped potatoes and homemade pan gravy.
Broiled Lemon-Herb & Garlic Chicken
Broiled lemon herb and garlic marinated chicken breast and drumstick. Served with creamy whipped potatoes and homemade pan gravy.
Traditional Oven Roasted Turkey
Slow-Roasted sliced turkey breast. Served with cornbread stuffing, creamy whipped potatoes and homemade pa

gravy.





Slow-Roasted Cod with leeks and tomatoes. Served with herb roasted baby red potatoes.





Orange Pecan Pork Roast				
Medallion of pork crusted with orange marmalade and toasted pecans. Served with wild rice blend.				
Apple Cream Pork Chop				
Boneless pork chop seared and baked in apple cream sauce. Served with herb roasted baby red potatoes.				
Stuffed Pork Loin				
Stuffed Pork Medallion filled with bleu cheese, bacon and maple glaze. Served with herb roasted baby red potatoes.				
Boneless Pork Loin				

Boneless Pork Loin with red wine cranberry glaze. Served with wild rice blend.





Filet Mignon
Angus Beef Filet grilled to perfection, topped with fine herb mushroom cabernet demi-glace. Served with buttermilk chive mashed potatoes.
38—8oz.
Pot Roast In Port Wine
Seasoned Pot Roast braised in port wine and root vegetables. Served with buttermilk chive mashed potatoes.
Herb crusted and seared slow roasted 10oz. Angus Prime Rib with caramelized garlic Aujus. Served with buttermilk chive mashed potatoes.
Boneless Beef Short Rib
Slow Roasted 12oz. Angus Beef short rib with mushroom cabernet demi-glace. Served with buttermilk chive mashed potatoes.
Door County Cherry Balsamic Short Rib
12oz. Angus Beef short rib slow roasted in cherry-balsamic vinegar demi-glace. Served with wild rice blend.





<u>Vegetarian</u>		
	Vegetable Alfredo	
Fettuccine, spinach, mush	nrooms, zucchini, asparagus tossed with an alfredo sauc parmesan.	ee, topped with mozzarella and
	Pesto Greek Pasta	
Shell pasta, sun-dried to	matoes, asparagus, artichoke hearts, spinach, scallions, tossed with feta cheese and olives.	, tossed with pesto sauce and
	Vegetable Napoleon	
Broiled portabella mushro	om with layers of spinach, grilled zucchini, yellow squas of spinach fettuccini draped with zesty marinara sau	
	Pasta Primavera	
Spinach fettuccini, brocco	oli, asparagus, mushrooms, zucchini, sun-dried tomatoe and garlic.	s, tossed in olive oil, fresh basi





Gluten-Free

Entrée meals include

Garden Salad, Fresh Seasonal Vegetables, Fresh Rolls and Butter,

Fresh Brewed Regular and Decaf Starbucks™ Coffee, Hot Tazo Tea, and Ice Tea

Pot Roast in Port Wine
Seasoned Pot Roast braised in port wine and root vegetables. Served with buttermilk chive mashed potatoes. 20
Mediterranean Chicken
Pan seared chicken breast. Served over brown rice, pasta with sun-dried tomatoes, mushrooms, artichoke hearts, and spinach topped with roasted garlic beurre blanc.
Broiled Salmon
Broiled Salmon with lemon butter dill cream. Served with golden rice pilaf.
Orange Pecan Pork Roast
Medallion of pork crusted with orange marmalade and toasted pecans. Served with wild rice blend.
Pasta Primavera

Brown rice penne pasta sautèed with broccoli, asparagus, mushroom, zucchini, artichoke hearts, and sun-dried tomatoes tossed in olive oil, fresh basil, and garlic.





<u>Vegan</u>				
Herb Marinated Grilled Vegetables				
Marinated and grilled zucchini, yellow squash, mushrooms, sun-dried tomatoes, and red onions. Served with cauliflower risotto and tomato saffron broth.				
Vegetable Napoleon				

Broiled portabella mushroom with layers of spinach, grilled zucchini, yellow squash and tomato. Served with cauliflower risotto and tomato saffron broth.

Maximum 2 entrèe choices per group Additional charge for more than 2 entrèe choices Minimum of 20 people on meal selections An additional Surcharge will be applied for groups fewer than 20 people





Children (11 years & younger) **Chicken Fingers** Chicken Fingers served with French fries, applesauce, and choice of milk or soda. Spaghetti & Meatballs Spaghetti and meatballs served with breadstick, applesauce, and choice of milk or soda. Cheese Pizza 7" Cheese pizza, apple sauce and choice of milk or soda. Chicken Garden Salad

Grilled chicken breast on a bed of salad greens, tomatoes, and cucumbers. Served with applesauce and choice of milk or soda.





## Buffets include Fresh Brewed Regular and Decaf Starbucks™ Coffee, Hot Tazo Tea, and Ice Tea

The Tailgater		
Radisson Classic Salad Bowl, Grilled Hamburgers, Beer Braised Johnsonville Brats w/Kraut and Onions, Buttered Corn, Creamy Coleslaw, American Potato Salad, Ranch Style Baked Beans, Kettle Chips, Sliced Tomatoes, Leaf Lettuce, Red Onions, Dill Pickles, Mayonnaise, Butter, Dijon Mustard, Ketchup, American Cheese, Assorted Bars and Brownies		
Add Boneless Grilled Herb Chicken Breast / person		
Slice of Italy		
Radisson Classic Salad Bowl or Classic Caesar Salad Bowl, Baked Lasagna, Sautéed Breast of Chicken Florentine with Pesto Cream or Chicken Parmesan, Pasta Primavera, Sautéed Green Beans with Olive Oil, Roma Tomatoes, and Fresh Basil, Garlic Bread, Chocolate Cappuccino Cake, and Tiramisu in a Wine Glass		
South of the Border		
Tortilla Chips, Salsa, and Chili Con Queso, Marinated Grilled Chicken Fajitas, Marinated Grilled Beef Fajitas, Spanish Rice, Buttered Corn w/Roasted Red Peppers, Warm Flour Tortillas, Diced Tomatoes, Sliced Jalapenos, Chopped Onions, Sour Cream, Shredded Lettuce, Shredded Jack & Cheddar Cheese, Cinnamon & Sugar Churro		
Western Gold Rush BBQ		
Radisson Classic Salad Bowl, BBQ Braised Baby-Back Ribs, Broasted Chicken, Grilled Smoked Sausages, Baked		

Au Gratin Potatoes, Ranch Style Baked Beans, Buttered Cut Corn w/Roasted Red Peppers, Creamy Coleslaw, Freshly Baked Cornbread, Chocolate Cherry Cake





Buffets include Fresh Brewed Regular and Decaf Starbucks™ Coffee, Hot Tazo Tea, and Ice Tea

Create Your Buffet

Radisson Classic Salad Bowl, Fresh Rolls and Butter, Choice of Two Entrées, Choice of Three Sides, Assorted Pies,

Bars and Brownies

Two Entrée Buffet

Three Entrée Buffet

## Entrée Choices

Broasted Chicken
Oven Roasted Turkey Breast with Pan Gravy
Broiled Lemon-Herb & Garlic Chicken
Chicken Breast Florentine with Mornay Sauce
Braised Mushroom & Burgundy Beef Tips
Oven Roasted Maple & Cinnamon Cured Sliced Pork Loin
with Apricot and Cranberry Reduction
Salmon Filet with Creamy Lemon Dill Sauce
Pasta Primavera
Spinach Fettuccini Sautéed with Broccoli, Asparagus, Mushrooms,
Zucchini, Artichoke Hearts, and Sun-dried Tomatoes in Olive Oil,
Fresh Basil, and Garlic

## Side Choices

Garlic and Herb Oven Roasted Baby Reds
Wild Rice Blend Pilaf
Buttered Egg Noodles
Homemade Creamy Whipped Potatoes & Gravy
Pesto Rice Pilaf
Honey and Ginger Glazed Baby Carrots
Sautèed Whole Green Beans with Fresh Basil Butter
Sautèed Vegetable Medley with Fresh Basil Butter



Radisson Hotel & Conference Center 2040 Airport Drive Green Bay, WI 54313 920-494-7300 Radisson.com/greenbaywi



## **Chef Attended Carving Station**

All selections are served with cocktail rolls, Dijon mustard, horseradish cream, whipped butter, and mayonnaise

Roasted Prime Rib with Rosemary Aujus
Honey Glazed Pit Ham Bone-In
Maple & Herb Roasted Turkey Breast
Pork Steamship Ruby Port and Sweet Cherry Glazed
Beef Steamship with Caramelized Onion & Rosemary Aujus
(75 person minimum)
Beef Sirloin Roasted with Rosemary Aujus

Priced Per Person

Based on 1 1/2 hour of service Maximum 2 entrèe choices per group Additional charge for more than 2 entrèe choices Minimum of 50 people on meal selections An additional surcharge will be applied for groups fewer than 50 people





Chocolate Kahlua Mousse
A whipped chocolate treasure served with whipped cream and chocolate syrup.
Lemon Mousse with Berries  A light and lovely mousse flavored with lemon is topped with fresh berries and mint garnish.
Chocolate & Vanilla Mousse  Layers of whipped chocolate and vanilla mousse topped with whipped cream and cherry.
Mudslide Mousse

Chocolate mousse layered with chocolate cookies and topped with whipped cream and cherry.



## Desserts

## Pies, Cakes and Tortes

Boston Cream Pie
Cake filled with custard and frosted with chocolate.
Apple Jack Pecan Pie
Applejack brandy infused with pecans and brown sugar. Served with chocolate sauce and whipped cream.
Cannoli Cake
Sponge cake with layers of cannoli filling topped with chopped almonds.
Black Forest Torte
A combination of moist chocolate cake layers, chocolate and cream filling with cherry topping and almond studded sides.
Maple Pecan Cake
Delectable nutty maple cake with chopped pecans and rich cream cheese frosting.
Chocolate Truffle Cake

Luxurious chocolate layer cake with ganache glaze and a fabulous bitter sweet filling.



## Desserts

## Cake & Cheesecake

Creamy classic cheesecake with English toffee bits throughout. Served with caramel topping.





## Large Chocolate Fountain

Serves up to 200 people Includes 2.5 Hours of Service 22 Pounds of Creamy Premium Chocolate Skirted Table, Glass Plates, Skewers and Napkins

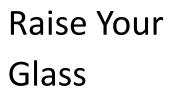
## **Dipping Items**

(Choose up to six items from list) **Donut Holes** Angel Food Cake **Graham Crackers Ginger Snaps** Wafer Cookies Pretzels **Rice Crispy Treats** Marshmallows

## **Additional Items**

Strawberries Fresh Pineapple **Brownies** Mini Éclair Puffs





## **Hosted Bars**

### **Premium Brand Liquors**

Jose Cuervo Tequila, Jack Daniels, Absolut Vodka, Tanqueray Gin, Dewar's Scotch, Kahlua, Bailey's Irish Cream, Maker's Mark, Di Saronno Amaretto.

### **Call Brand Liquors**

Korbel, Seagram's' 7 & VO, Beefeater Gin, Smirnoff, Malibu, Captain Morgan, Christian Brothers, Bacardi Rum & Limon, Jim Beam & Rye, Mt. Royal Lt, CC, Southern Comfort, Kessler's

## **House Brand Liquors**

Barton Brandy, Barton Whiskey, Barton Vodka & Gin, Old Crow Bourbon, Cluny Scotch, Arrow Triple Sec, Amaretto, Peppermint, Peach, Slow Gin, Juarez Tequila, Barton Rum.

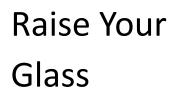
Hosted bars are set complete with a selection of red and white house wines, domestic beer and soft drinks, Included in the per person price.

Bars may also be hosted on consumption. See your Catering Manager for more information.

## Drink Prices (Single)

Super Premium Pricing on Request
Premium Brands
Call Brands
Double Call Brands
House Brands
Double House Brands
Domestic Beer
Special Domestic Beer
Imported Beer
Special Imported Beer
House Wine
Soft Drinks
Bottled Water





	Beverage Packages	
Unlimited Soda Unlimited Beer/Soda Unlimited Beer/Wine/Soda (6 hours of service, one domestic beer)		
	Half Barrel of Beer	
Domestic Premium On Request Imported On Request		
Ac	dditional Items/Charges	

### **Other Items**

Bottle House Wine
Bottle House Champagne
Fruit Punch
Champagne Punch
Choice House Wine
Available upon request
Cordial Cart on Request
Premium/Import Beer, Wine and Cordials
Available for additional charge

## **Additional Charges**

All host/cash bars are subject to a bar set-up fee
There is a three hour minimum for each host/cash bar
Sales must be 100 per hour per bartender to reach a 300 minimum
If the 300 minimum per bartender is not met, then a fee per
Bartender per hour will be applied.





## **Vendor Tables**

6' or 8' table uncovered or draped 6' or 8' table skirted Additional Exhibition information available upon request Staging Cost



## Terms and Conditions

- 1. The Radisson Hotel and Conference Center reserves the right to make reasonable substitution with respect to entrees, side orders and amenities associated with banquet service based upon non-performance of suppliers, weather conditions, unavailability of product for any reason, etc. In all cases, the Catering Department will attempt to contact the event planner in advance of any anticipated shortage. All banquet charges include a twenty percent (20%) service charge plus state and local taxes. No alcoholic beverages or food items may be brought upon the Hotel premises except for gifts and prizes that remain unopened on the facility premises.
- 2. All food and beverage must be purchased through the Hotel with exception of wedding cakes.
- 3. All food and beverage are for consumption on the premises only at the assigned functions areas.
- 4. The Radisson Hotel and Conference Center specifically prohibits the removal of food from any catered function by Group or any of invitees.
- 5. The Radisson Hotel and Conference Center will provide the event planner in advance a function sheet(s) detailing the event(s) in question. It is the responsibility of the event planner to review and return to the Catering Representative a copy bearing an authorized signature indicating approval of said details. If necessary, changes and/or additions should be made no later than 14 days prior to the function except the final guarantee.
- 6. Payment for all services is due upon completion of the function. Payments can be received by the Banquet Manager on Duty, Catering Representative, or Hotel Front Desk Representative on Duty.
- 7. The Radisson Hotel and Conference Center is capable of providing special utility services for Group requiring said service. Use of electricity, gas, etc., is restricted by local codes and may require engineering. Fee for special needs will be quoted in advance and billed on an attendance guarantees.
- 8. The Radisson Hotel and Conference Center assigns all function space based upon the guaranteed number of attendees for a specific event and may be subject to change. Final confirmation of function room assignment will be made upon receipt of attendance guarantees. The Catering Representative must be notified five (5) business days prior to the event of the final guest count.
- 9. The Radisson Hotel and Conference Center reserves the right to increase Food and Beverage prices up to 60 days prior to the date of your event should current market rates dictate it.
- 10. The Radisson Hotel and Conference Center enforces the minimum drinking age of 21 with no exceptions when serving alcoholic beverages.
- 11. Group agrees to begin its function promptly at the scheduled time and agrees to have their guests, invitees, and other persons vacate the designated function area at the closing hour indicated.
- 12. Any products, materials, or services provided to Group shall not be delivered to the facility more than three (3) days prior to the first date of the event. All materials must bear the name of your group, be addressed to the attention of the Catering Department, and shipping charge paid for by your company. If any major handling is required on the part of the Radisson Hotel and Conference Center, a handling charge will apply. Any materials left on premises after such time may be stored by the Hotel at a storage charge of \$100.00 per day or may be considered abandoned and disposed of by the Hotel without liability to Group or third party vendor or supplier. Group shall be responsible to advise any third party vendor or supplier of this provision.



## Terms and Conditions

- 13. The Radisson Hotel and Conference Center shall not be responsible for lost, stolen, or misplaced items. Group is responsible for vendors and third parties and the services vendors and third parties provide to Group. Any damages to the Hotel or its facilities resulting from vendors or third parties will be the responsibility of Group. Group will be billed for damages or have the responsibility to collect from vendors or third parties.
- 14. If Group is holding any meetings or functions at the facility no fewer than 30 days before the first date of the event, Group shall provide to the Hotel certificates of liability and worker compensation insurance in amounts and through insurance companies licensed to do business in the State of Wisconsin and acceptable to the Hotel. Group authorizes Hotel to confirm directly with such insurance companies that such insurance continues in full force and effect. At the request of the Hotel, Group shall cause to be provided similar certificates of insurance from all vendors and third parties scheduled to participate in any meetings, displays, or events at the facility during the event.
- 15. Group shall indemnify, defend, and hold harmless the Hotel, its affiliates, employees, directors and officers, agents and attorneys from and against any losses, damages, claims or expenses or liability, including reasonable attorney fees, asserted by members of Group or any other person or entity for any claimed or actual property damage or personal injury arising out of the use of the facility by Group or by any vendor or third party who may be upon the Hotel premises because of Group activities thereon, except to the extent the same is caused by the negligence of the Hotel.
- 16. Group shall comply with all local, state and federal laws and ordinances at the facility during all times Group is at the facility. Group shall be solely responsible for obtaining all permits and licenses and other permission that may be required to conduct the activities Group plans to conduct at the facility. Group shall provide copies of all such permits, licenses, and permission to the Hotel upon the Hotel's request. Group shall abide by all rules and reasonable requests of the Hotel including but not limited to, limitation of noise volume levels. Group shall not misuse or abuse equipment or facilities.
- 17. Event Planner must agree to conduct the function in an orderly manner and to comply with applicable laws, regulations, and hotel rules. Event Planner assumes full responsibility for the conduct of Group and all persons in attendance and for any damages done to any part of the Hotel property.
- 18. The cancellation of the booking of the event or any services requested after the Final Review Date constitutes events of default. Failure to use the meeting rooms reserved as of the Final Date Review, failure to require the number of meals indicted on the Banquet Event Orders submitted by Group and guaranteed by Group five (5) days prior to the event, and failure to make payment when and as due hereunder, and failure to abide any of the other terms of this Agreement constitute events of default.
- 19. The Radisson Hotel and Conference Center reserves the right to inspect and control all private parties, meetings, receptions, wedding, etc. being held on the premises and to limit the noise volume in our function rooms for the consideration of others.



## Terms and Conditions

- 20. Cancellation of any signed contract must be received in writing. A cancellation charge will apply to any cancelled function space. Cancellation fees include but are not limited to cancellation within 91-365 days 50% of projected Food & Beverage Revenue and/or Setup Fees, within 30-90 days 75% of projected Food & Beverage Revenue and/or Setup Fees, or within 30 days 100% of Food & Beverage Revenue and/or Setup Fees. Cancellation of an event with a deposit is non-refundable unless the booking of an event within 365 days thereafter, as agreed upon by the Hotel.
- 21. All social functions require a non-refundable \$750.00 deposit to confirm. All social functions are required to be paid in full at least ten (10) business days prior to the function date. Any remaining balance is due at the end of the function and guaranteed by credit card.
- 22. There will be an additional charge for "Changing the Room Setup" on the day of the function once the room as been setup as per your original order. For groups up to 30 (\$50), groups up to 50 (\$75.00), groups up to 100 (\$125), and groups above 100 (\$150).
- 23. The Radisson Hotel and Conference Center reserves the right to assess charges for damages incurred due to the misuse or abuse of equipment and/or facilities during the course of an event. The Hotel does not permit the affixing of anything to the walls, floors or ceiling of the rooms with nails, staples, tape, or any other substance. Any damage suffered, cost of repair, and/or replacement will be billed to the Group.
- 24. No smoke machines, fog machines or haze machines are allowed in the banquet space and the Radisson Hotel and Conference Center Green Bay.

