

WEDDING PACKAGES

One Exceptional Experience...



Radisson
QUAD CITY PLAZA

wedding receptions

by Radisson

Your Wedding Day is a day of joy; but we know wedding planning can be stressful. Leave the stress behind by selecting the perfect location! With over 15 years of event experience, legendary food, and award-winning service, you can trust that you'll be in good hands. We'll take care of all the tiny details so that the day is yours to celebrate the beginning of your new lives together!

Envision your family & friends in our stunning atrium among the lush tropical plants and soft sounds of the waterfall for a cocktail hour with hors d'oeuvres passed by white gloved butlers. Dinner chimes will guide your guests into the beautiful candle-lit ballroom. Enjoy a distinctive four-course dinner with chocolate covered strawberries accenting your gorgeous wedding cake. Celebrate your marriage and dance the night away on our large, custom-sized dance floor. Conclude your perfect day by retiring to your two-room River View Suite overlooking the magnificent Mississippi River.

Our services include:

- ∞ Complimentary River View Suite for your wedding night
- ∞ Absolutely no bartender fees, cake cutting fees, or room rental fees
- ∞ Wedding Tasting Events -sample menus, view décor options and meet our staff that will be with you every step of the way
- ∞ Cake cutting services with a chocolate covered strawberry on each cake plate
- ∞ Accent lighting for your wedding cake & head table-let your cake shine!
- ∞ Complimentary mirror tile & two votive candles on every guest table
- ∞ Reduced guest room rates for your out-of-town guests
- ∞ Customized reservation web page & hotel inserts for your invitations
- ∞ Wedding Rewards & Carlson Points Programs-earn free nights at hotels worldwide!
- ∞ Complimentary ballroom space for a gift opening breakfast the day after

We offer the latest in reception enhancements including:

- | | | |
|------------------|---------------------------------|-------------------|
| signature drinks | specialty linens & chair covers | accent lighting |
| ceiling draping | Viennese pastry displays | late night snacks |

deluxe wedding package

Displayed Hors d' Oeuvres

(during cocktail hour)

Imported & Domestic Cheese & Sliced Fresh Fruit Display

Vegetable Crudit  with Ranch & Dill Dip



First Course

(Choice of One)

Chef's Garden Salad

Spinach Salad

Caesar Salad



Second Course

(Choice of Entr e)

Iowa Pork Loin
Caribbean Chicken

Herb Salmon
Chicken Quatre Fromage

Herb Champagne Chicken
Beef Sirloin



(Choice of Vegetable)

Green Beans Almondine
Two Bean & Carrot Medley

Sugar Snap Peas
California Medley

Key Largo Blend

(& Choice of Starch)

Garlic Mashed Potatoes

Oven Roasted Red Potatoes

Wild Rice Blend



Includes:

Cake Service with Chocolate Covered Strawberry on Each Cake Plate

French Baguette Rolls & Piped Butter in Cruise Ship Style Roll Presentation

Water, Coffee & Iced Tea Service

premium wedding package

Butler-Passed Hors d' Oeuvres

(Choice of Two Passed for One Hour)

Bruschetta	Boursin Stuffed Cherry Tomatoes	Italian Portabella Crostini
Shrimp Crostini	Curry Chicken on Cucumber Rounds	Chicken Kabob Teriyaki
Spanakopita	Smoked Salmon & Dill on New York Flatbread	Spring Rolls
Caprese Skewers	Four Cheese Stuffed Portabellas	Turkey Pinwheels



First Course

(Choice of Soup or Salad)

Chef's Garden Salad	Spinach Salad	Caesar Salad
Broccoli Cheese en Croute	Tomato Basil en Croute	French Onion en Croute



Second Course

(Choice of Entrée)

Pineapple Apricot Pork Loin	Herb Salmon	Herb Champagne Chicken
Caribbean Chicken	Chicken Quatre Fromage	Beef Sirloin
Cashew Coconut Chicken	Pecan Crusted Chicken	Italian Herb Saltimboca Chicken



(Choice of Vegetable & Starch)

Green Beans Almondine	Sugar Snap Peas	Two Bean & Carrot Medley
Key Largo Blend		

And

Garlic Mashed Potatoes	Oven Roasted Red Potatoes	Wild Rice Blend
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Upgrade! Italian Herb Smoked Gouda Risotto

premium wedding package cont.



Includes:

Butler-Passed Champagne Toast for All Guests

Elegant Chair Cover & Sash

Variety of chair cover & sash color selections

Cake Cutting with Chocolate Covered Strawberry on Each Cake Plate

French Baguette Rolls & Piped Butter in Cruise Ship Style Roll Presentation

Water, Coffee & Iced Tea Service

Package Upgrades

Add Floor Length Linens

Upgrade Entrée to Duet

Add 1 Hour Premium Host Bar Package

elite wedding package



Butler-Passed Hors d' Oeuvres

(Choice of Three Passed for One Hour)

Bruschetta
Shrimp Crostini
Spanakopita
Caprese Skewers

Croustades
Curry Chicken on Cucumber Rounds
Smoked Salmon & Dill on New York Flatbread
Four Cheese Stuffed Portabellas

Italian Portabella Crostini
Chicken Kabob Teriyaki
Spring Rolls
Turkey Pinwheels



First Course

(Choice of One)

Broccoli Cheese En Croute

Tomato Bisque En Croute

French Onion Soup En Croute



Second Course

(Choice of One)

Chef's Garden Salad

Spinach Salad

Caesar Salad



Third Course

(Choice of One Duet)

Top Sirloin & Chicken Quatre Fromage

Top Sirloin & Crab Stuffed Shrimp

Top Sirloin & Blackened Norwegian Salmon

Chicken Wellington & Top Sirloin

Top Sirloin & Chicken Oscar

Top Sirloin & Herb Salmon

elite wedding package cont.

(Choice of Vegetable & Starch)

Green Beans Almondine
Garlic Mashed Potatoes

Sugar Snap Peas
Oven Roasted Red Potatoes

Two Bean & Carrot Medley
Italian Herb Smoked Gouda Risotto



Includes:

Butler-Passed Champagne Toast for All Guests or Floor Length Table Linens

Elegant Chair Cover & Sash

Variety of chair cover & sash color selections

Cake Cutting with Chocolate Covered Strawberry on Each Cake Plate

French Baguette Rolls & Piped Butter in Cruise Ship Style Roll Presentation

Water, Coffee & Iced Tea Service

Add 1 Hour Premium Host Bar for One Hour

Upgrade to Filet Mignon or Beef Tenderloin... See your Catering Manager

wedding reception

hors d'oeuvres

Hot Hors d'Oeuvres

best displayed in warming chaffers,
priced 50 pieces per tray

- ✪ bacon wrapped scallops
- ✪ chicken kabob teriyaki*
- ✪ apple & sausage stuffed mushrooms
- ✪ crab stuffed mushrooms
- ✪ spanakopita*
- ✪ spinach & herb cheese in phyllo dough
- ✪ 4 cheese stuffed portobellos
- ✪ BBQ or Swedish meatballs
- ✪ spring rolls*

*can be butler-passed

Hors d'Oeuvres Displays

each display serves 50 people

- ✪ fruit & cheese display
imported & domestic cheeses with
seasonal sliced fresh fruit & fresh baked *batards*
- ✪ vegetable crudité
garden fresh vegetables served with ranch
& dill dips
- ✪ antipasto tray
roasted peppers, marinated artichoke hearts,

Butler Passed Hors d'Oeuvres

white glove service, priced 50 pieces per tray

- ✪ boursin stuffed cherry tomatoes
- ✪ shrimp crostinis
- ✪ fresh crab mousse on crostini garnished with shrimp & dill
- ✪ Italian portabella crostinis
- ✪ fire-roasted portabellas & herb cream cheese
- ✪ curry chicken cucumber rounds
- ✪ bruschetta with garlic crostini
- ✪ prosciutto wrapped asparagus
- ✪ caprese skewers
- ✪ turkey pinwheels
- ✪ lobster stuffed red potatoes
- ✪ croustades your choice: shrimp remoulade,
grilled ahi tuna with wasabi mayo, buffalo chicken
& cheese, herbed lobster & crab or four cheese & spinach
- ✪ fire-roasted vegetable platter
fire-roasted portabellas, zucchinis, squash, bell
peppers, & red onions
- ✪ spinach & artichoke dip
with garlic crostini
- ✪ port wine cheese ball
display of sharp wisconsin cheddar cheese flavored
with port wine crusted with toasted almonds and
presented with New York style flat breads
- ✪ trio display
mediterranean hummus, olive tapenade and tomato basil bruschetta
served with new York flatbreads, garlic crostinis & pita triangles

a la carte

dinner entrees

All Entrées include Your Choice of One Salad, Starch, and Vegetable 🍷 French Baguette Rolls & Piped Butter
🍰 Cake Cutting with Chocolate Covered Strawberry on Each Cake Plate 🍷 Water, Coffee & Iced Tea Service

Caribbean Chicken-

grilled chicken breast marinated in teriyaki sauce with a pineapple cilantro salsa

Cashew Coconut Chicken-

Cashew & Coconut Crusted Chicken breast with a roasted red pepper pineapple mango coulis

Pecan Crusted Chicken-

Caramelized Pecan Crusted Chicken breasts with a honey Dijon mustard sauce

Herb Chicken Duxelle-

Wild mushroom and fresh herb stuffed sautéed or grilled chicken breast with a light rosemary mushroom au jus

Chicken Oscar -

sautéed chicken breast topped with a crabmeat mixture and asparagus

Chicken Quatre Fromage -

tender chicken breast lightly crusted & stuffed with four fine cheeses & herbs, garnished
with a roasted garlic & fresh spinach white wine sauce

Italian Herb Saltimbocca Chicken-

Panko Parmesan crusted chicken breast with prosciutto ham, swiss cheese and baby spinach with an Italian Herb Chardonnay Sauce

Iowa Pork Loin -

juicy marinated Iowa pork tenderloin -your choice of signature sauce:

teriyaki & pineapple cilantro salsa, whole grain mustard sauce, roasted garlic & shiitake mushroom demi glace, honey dijonaise,
or vodka cranberry glaze

Pineapple Apricot Pork Loin -

Chipotle Cinnamon Roasted pork loin with an apricot pineapple cilantro chutney & a bing cherry port

Crab Stuffed Tilapia-

fresh crab & herb stuffed tilapia with a fresh dill lemon beurre blanc

a la carte

dinner entrees cont.

Herb Salmon -

panko bread crumb & Italian herb crusted atlantic salmon

Blackened Norwegian Salmon-

cajun dusted charbroiled fresh atlantic salmon with sweet honey raspberry vinaigrette

Beef Sirloin-

hand sliced slow roasted iowa beef sirloin served with thickened mushroom & rosemary au jus

Charbroiled Top Sirloin-

marinated and served with roasted shallot & portabella mushroom au jus

Prime Rib-

garlic & herb roasted prime rib au jus with creamy horseradish sauce

Filet Mignon-See Catering Manager

charbroiled tender filet mignon with choice of: red onion & tarragon béarnaise

or roasted garlic & cabernet bordelaise

Roasted Beef Tenderloin- See Catering Manager

slow roasted iowa beef tenderloin, hand sliced & served with a roasted garlic & cabernet bordelaise

Accompaniments

Select One Salad:

Chef's Garden Salad

seasonal greens, julienne carrots, cucumber rounds, red cabbage & cherry tomatoes and choice of two dressings

Spinach Salad

fresh spinach with red onions, mandarin oranges, cherry tomatoes, candied walnuts and choice of two dressings

Caesar Salad

romaine lettuce, shredded parmesan cheese, cherry tomatoes with Caesar dressing

Sugar Snap Peas Two Bean & Carrot Medley

Select One Vegetable:

California Medley
Zucchini Squash Medley

Green Beans Almondine
Key Largo Blend

Garlic Mashed Potatoes

Select One Starch:

Ivob Roasted Red Potatoes

Wild Rice Blend

Upgrade!!! Italian Herb Smoked Gouda Risotto

wedding reception

duets

Two perfect pairings- enjoy the benefit of two entrées without the hassle!

All entrees include your choice of one Salad, accompanying Starch, Vegetable,

French Baguette Rolls & Piped Butter

Cake Cutting with Chocolate Covered Strawberry on Each Cake Plate

Water, Coffee & Iced Tea Service



Chicken Wellington

tender chicken breast and savory mushrooms wrapped in flaky puff pastry

& served with a roasted red pepper sauce

& Top Sirloin

Marinated Iowa Pork Loin

with your choice of: wild mushroom demi glaze

Or whole grain mustard sauce

& Herb Champagne Chicken

Beef Sirloin

with mushroom & rosemary au jus

& Chicken Quatre Fromage

Marinated Top Sirloin

& your choice of :

Grilled Herb Champagne Chicken

Chicken Quatre Fromage

Herb Encrusted Salmon

Crab Stuffed Shrimp

All of our duets pair extremely well with William Hill Chardonnay & Apothic Red Blend

wedding reception

traditional buffet

Includes French Baguette Rolls & Butter ✎ Cake Cutting with Chocolate Covered Strawberry on Each Cake Plate ✎
✎ Water, Coffee and Iced Tea Service ✎

Select Four Salads:

Tossed Garden Salad with Assorted Dressings Caesar Salad Fresh Fruit Salad Tomato & Mozzarella Salad with Basil Vinaigrette
Potato Salad Penne Pesto Salad Cucumber Salad Marinated Vegetable Salad

✎

Select Two Vegetables:

Green Beans Almondine Sugar Snap Peas Two Bean & Carrot Medley
California Medley Key Largo Blend Zucchini Summer Squash Medley

✎

Select One Starch:

Garlic Mashed Potatoes Oven Roasted Potatoes Wild Rice Blend

✎

Select Two or Three Entrees:

✎ Grilled Marinated Chicken with Fine Herb Champagne Sauce

✎ Chicken Pomodoro

✎ English Cut Roast Beef with Sauce Marsala

✎ Grilled Marinated Chicken with Mushroom Marsala Demi

✎ Chicken Quatre Fromage (add \$1.00 per person)

✎ Pecan Crusted Chicken

✎ Herb Crusted Salmon with Garlic Butter

✎ Italian Herb Saltimbocca Chicken (add \$1.00 per person)

✎ Roast Pork with Honey Dijonaise Sauce

✎ Pineapple Apricot Pork Loin (add \$1.00 per person)

✎ Cashew Coconut Chicken (add \$1.00 per person)

✎ Bowtie Pasta with Carbonara

Enhance your Diner with a Carving Station:

Roasted Turkey Breast

Prime Rib of Beef

Country Style Ham

beverage & bar service

Host Bar

A host bar may be calculated using per hour, per ticket or per drink basis.

Package I & Package II include unlimited liquors, domestic & import beers, house red & white wines, soft drinks & juices

Packages are charged on a per person, per hour basis in accordance with the guaranteed number of guests.

Package I

Premium Brands

∞

Package II

Super Premium Brands

Personalized Drink Tickets

Unique to Your Wedding! Each drink ticket is good for one liquor drink, house wine, domestic or imported bottled beer, or two sodas

Premium Liquors-Smirnoff Vodka, Bacardi Rum, J&B Scotch, UV Blue, Jim Beam, Jose Cuervo Gold Tequila, Beefeater Gin, Amaretto, Peach Schnapp's

Super Premium Liquors- Malibu, Absolut Vodka, Captain Morgan, Johnnie Walker Red Label, Crown Royal, Jack Daniel's, Jose Cuervo 1800, Tanqueray

Domestic Kegs

Import Kegs

(varies per keg)

Domestic Bottle Beer

Import Bottle Beer

(per bottle)

Soft Drinks

House Champagne

Signature Drinks

Prosecco

Pricing Upon Request

Wine Selections

Deluxe-

Salmon Creek

Varieties: Cabernet, Chardonnay, Merlot, Pinot Noir, Pinot Grigio, White Zinfandel

Premium-

Dark Horse

Varieties: Chardonnay, Red Blend, Cabernet Sauvignon, Moscato

Elite-

William Hill

Varieties: Chardonnay, Merlot, Cabernet Sauvignon, Sauvignon

wedding reception enhancements

Dinner

☞ Children's Meals

Chicken fingers, fries, fruit cup & milk,
children under 12

☞ Soup en Croute

select one : french onion, Italian tomato
bisque, broccoli cheese

☞ Viennese Display

assortment of miniature pastries including
cream puffs, éclairs, cannoli, petit fours,
mini cheesecakes

☞ Chocolate Fountain

one hour duration-marshmallows, pretzel rods,
strawberries, biscotti, and pineapple

☞ Late Night Snack See Menu

for those late night cravings-a variety of sweet
& salty treats!

Decor

☞ Floor-to Ceiling Lighting Package

Audiovisual

☞ LCD Projector Package

☞ Screen Only Package

Baby Grand Piano

Your choice of icicle lighting or ambient lighting
& draping behind head table, under lighted
head table skirting, votives across head table,
cake table and cocktail tables

☞ Ceiling Draping Treatment

☞ Accent Up-Lighting

(12 can minimum) the latest trend, create an
ambient mood like nothing else can

☞ Chiavari Chairs

Traditional bamboo back for metropolitan ele-
gance-price based on color

☞ Chair Covers & Sashes

Any style or color chair/sash combination. A
multitude of combinations to create an
elegant, memorable look.

☞ Floor Length Linens

gorgeous linens from classic to trendy prices
vary

☞ Customized Ice Sculpture

hand carved artisan sculpture

☞ Upright Piano

☞ Sound Package for Atrium

☞ Custom Monogram

Please add 23% Service Charge & 7% Sales Tax to Above Prices

Radisson Quad City Plaza 111 East 2nd Street Davenport, Iowa 52801 Phone: (563) 322-2200