breakfast items

Breakfast Plated

All Plated Breakfasts include Freshly Brewed Starbucks Coffees, an Assortment of Tazo Teas and Assorted Fruit Juices

All American - GF

Fluffy Scrambled Eggs and **Breakfast Potatoes** Served with Bacon \$11.95 per person

French Toast

Thick Cut Cinnamon Bread with Maple Syrup Served with Sausage \$10.95 per person

Breakfast Sandwich

Scrambled Eggs, Ham and Cheddar Cheese Served on a Toasted Bagel with Fresh Fruit \$10.95 per person

Huevos Rancheros

Scrambled Eggs, Black Beans, Guacamole and Sour Cream Served on a Tostada \$11.95 per person

Eggs Neapolitan

Scrambled Eggs, Fresh Mozzarella and Pesto Cream Sauce on an English Muffin Served with Breakfast Potatoes \$11.95 per person

Steak and Eggs - GF

Grilled 8oz. Angus Sirloin and Scrambled Eggs Topped with Mornay Sauce Served with Breakfast Potatoes \$15.95 per person

Eggs Florentine

Scrambled Eggs, Spinach and Mushroom Sauce on an English Muffin Served with Breakfast Potatoes \$11.95 per person

Add for \$1.50 Per Item, Per Person: Pastry Basket, Fruit Plate, Whole Fruit, Assorted Yogurts, or Fruit Smoothies



breakfast items continued

Breakfast Buffets

All Buffets come with Freshly Brewed Starbucks Coffees, an Assortment of Tazo Teas and Assorted Fruit Juices

Continental Break

Assorted Danishes, Muffins, Bagels with Cream Cheese and Seasonal Fresh Fruit \$11.95 per person

*American Buffet

Scrambled Eggs, Bacon and Sausage, Breakfast Potatoes, Fresh Fruit Display and Assorted Pastries \$14.95 per person

*Country Buffet

French Toast, Denver Style Scrambled Eggs, Bacon and Sausage, Breakfast Potatoes Fresh Fruit Display and Assorted Pastries \$15.95 per person

*Radisson Brunch

Scrambled Eggs with Cheddar Cheese, Bacon and Sausage, Creamy Hashbrowns, Fresh Fruit Display, Assorted Donuts, Chicken Florentine, Specialty Salads, Green Beans and Asparagus Tray \$19.95 per person

Citrus Morning

Bagels with Cream Cheese, Granola Bars, Fresh Fruit Display and House Made Fruit Smoothies \$11.95 per person

*Farmer's Breakfast

Scrambled Eggs with Cheddar Cheese, Smoked Ham, Creamy Hash Browns and Bacon Cheddar Biscuits \$15.95 per person

*Accompany Your Buffet

Assorted Dry Cereals with Milk, Fruit Display, Whole Fruit, Assorted Yogurts, Oatmeal, Fruit Smoothies, Pastry Basket \$1.50 per person

Omelet Station \$4.00 per person plus \$75 Chef Attendant Waffle Station \$3.00 per person plus \$75 Chef Attendant

Mimosas \$2.99 each

*Buffet requires a 20 person minimum.



specialty breaks

All Breaks include Soft Drinks and Sparkling Mineral Water

Cookie Break

Assorted Homemade Cookies and Freshly Brewed Starbucks Coffee \$9.95 per person

Health Nut - GF

Fresh Fruit Kabobs, Vegetable Display with Ranch Dip and Mixed Nuts \$9.95 per person

Chips and Dips

Tortilla Chips, Potato Chips and Pita Wedges with French Onion Dip, Roasted Garlic Hummus and Salsa \$8.95 per person

Executive Meeting Package

Simplify your Meeting with a Time Saving Package \$21.95 each

Traditional Continental Breakfast

Assorted Muffins, Danish, Bagels with Cream Cheese, Fresh Fruit, Freshly Brewed Starbucks Coffee, Assorted Fruit Juices and Tazo Tea

Breaks are replenished for 30 minutes and removed after one hour service.

Tea Break

Biscotti, Danish, Scones, Freshly Brewed Starbucks Coffee, and Herbal Tea \$8.95 per person

Sweet & Salty

Fresh Homemade Popcorn, Pretzels, and Gourmet Brownies \$9.95 per person

Mediterranean Break

Hummus, Olive Tapenade, Fresh Mozzarella, Cucumbers, Carrots, and Naan Bread \$10.95 per person

Mid-Morning Break

Freshly Brewed Starbucks Coffee, Tazo Tea, Assorted Fruit Juices and Soft Drinks

Mid-Afternoon Break

Freshly Baked Gourmet Cookies, Freshly Brewed Starbucks Coffee, Tazo Teas, Soft Drinks and Sparkling Mineral Water



break menu ala cart items

Assorted Cookies\$24.00/dozen

Assorted Gourmet Bars\$27.00/dozen

Beverages

Starbucks Coffee	\$34.00/gallon	Lemonade	. \$23.00/gallon
Starbucks Decaffeinated Coffee	\$34.00/gallon	Fruit Punch	. \$23.00/gallon
Assorted Soft Drinks	\$2.50 each	Milk	. \$12.00/Carafe
Sparkling Mineral Water	\$2.50 each	Bottled Water	. \$2.50 each
Assorted Flavored Tazo Teas	\$2.00 each	Carafes of Juice	. \$16.00/Carafe
Hot Chocolate	\$21.00/gallon	Energy Drinks	. \$4.00 each
Iced Tea	\$21.00/gallon		
Breakfast Additions			
Assorted Pastries	\$24.00/dozen	Bagels with Cream Cheese	. \$24.00/dozen
Assorted Donuts	\$26.00/dozen	Breakfast Sandwich	. \$3.50 each
Popovers	\$18.00/dozen	Breakfast Burrito	. \$3.50 each
Croissants	\$26.00/dozen	Breakfast Breads	. \$26.00 each
Assorted Muffins	\$24.00/dozen	Caramel Rolls	. \$26.00/dozen
Additional			
Assorted Yogurts	\$2.50 each	Brownies	. \$26.00/dozen
Chocolate Covered Strawberries	\$26.00/dozen	Mixed Nuts	. \$30.00/pound
Granola Bars	\$17.00/dozen	Tortilla Chips & Salsa	. \$18.00/pound
Whole Fresh Fruit	\$20.00/dozen	Popcorn	. \$18.00/pound
Fresh Fruit Sliced	\$3.50/person	Potato Chips with French Onion Dip	p\$18.00/pound



Radisson Hotel Minneapolis | St. Paul North 2540 N. Cleveland Ave Roseville, MN 55113 651-367-3903

Pretzels \$18.00/pound

Gardetto's Snack Mix.....\$18.00/pound

lunch salads

All Lunch Salads include Specialty Rolls and Butter, Starbucks Coffees, Iced Tea and Milk.

Chicken Caesar Salad

Grilled Chicken on a Bed of Romaine with Caesar Dressing, Croutons and Parmesan Cheese \$14.95 per person

Greek Salad - GF

Grilled Chicken on a Bed of Romaine and Iceberg Lettuce, Red Onions, Kalamata Olives, Cucumbers, Tomatoes and Feta Cheese Served with Greek Dressing \$15.95 per person

Axel's Bullbite Salad

Mixed Greens, Topped with Blackened Tenderloin Tips and French Fried Onions Served with Tarragon Vinaigrette \$16.95 per person

Cobb Salad - GF

Fresh Mixed Greens, Bacon, Grilled Chicken, Kalamata Olives, Tomatoes, Crumbled Bleu Cheese, and Hard Boiled Eggs Served with French Dressing \$15.95 per person

Asian Chicken Salad

Mixed Field Greens, Tossed with Cabbage, Crispy Sesame Crusted Chicken, Julienne Carrots, Slivered Almonds, Sliced Onions Served with a Sesame Vinaigrette Dressing \$15.95 per person

Salmon Salad - GF

Mixed Field Greens, Grilled Salmon, Red Onions, Julienne Carrots, Tomatoes, and Goat Cheese Served with Whole Grain Mustard Vinaigrette Dressing \$16.95 per person

Radisson Hotel

Split Entrée events will be charged \$1.00 additional per split. Limit of 3 please.



lunch sandwiches

Sandwiches served with a choice of one side selection and Starbucks Coffees, Iced Tea & Milk.

Turkey Sandwich

Sliced Smoked Turkey Topped with Swiss Cheese, Whole Grain Aioli, on Foccacia Bread \$15.95

Steakhouse French Dip

Slow Roasted Prime Rib Covered with Sautéed Peppers and Onions with Mozzarella Cheese on a Ciabatta Roll \$15.95

Ham Sandwich

Smoked Ham, Havarti Dill Cheese, Dijonnaise, Marinated Tomato on Foccacia Bread \$14.95

Chicken Salad Sandwich

Chicken Salad With Lettuce, Tomato and Onion Served on a Flaky Croissant \$14.95

Blackened Cajun Walleye Sandwich

Blackened and Pan Seared Walleye Filet with Pepperjack Cheese, Lettuce, Avocado, and Pico De Gallo \$15.95

Chickpea & Avocado Wrap

Mashed Chickpea, Avocado, Lime, and Roasted Tomato \$14.95

Pulled Pork Sandwich

Pulled Pork, BBQ Sauce and Roasted Apples \$15.95

Buffalo Chicken Sandwich

Buffalo Pulled Chicken with a Sour Cream Ranch and Roasted Onions \$15.95

Box Lunch

Turkey, Ham, Roast Beef or Vegetarian, Served on a Croissant Includes Apple, Chips and a Cookie \$16.95 per person *no choice of side selection

Split Entrée events will be charged \$1.00 additional per split. Limit of 3 please.

Sandwich Side Selections

Soup Du Jour Chicken Dumpling Soup Fresh Fruit Cole Slaw Kettle Chips



lunch entrées

All entrées served with a Garden Salad and Specialty Rolls, Chef's Choice of Dessert and Starbucks Coffees, Tea & Milk

Axel's Spicy Chicken Penne

Blackened Chicken, Sun-Dried Tomatoes and Roasted Red Peppers Served over Penne Pasta in Basil Pesto Cream Sauce \$16.95

Chicken Provençal - GF

Pan Seared Chicken Breast with Fresh Mozzarella, Tomato and Basil Served with Spinach Risotto \$17.95

Champagne Chicken

Marinated Char-Grilled Chicken Breast with Champagne Cream Sauce Served on Mashed Potatoes with Fresh Vegetables \$17.95

Grilled Pork Loin

Ancho Seasoned Pork Loin Served over Smoked Cheddar Mashed Potatoes with Sweet Corn and Jalapeño Sauce \$17.95

Grilled Atlantic Salmon - GF

Char-Grilled Salmon Filet with Pickle Pepper Relish Served with Cauliflower Gratin \$17.95

Pineapple Chicken - GF

Chicken Breast with a Light Pineapple Glaze Served with Jasmine Rice and Broccoli \$17.95

Minnesota Walleye Almondine - GF

Broiled in White Wine and Butter with Toasted Almonds Served with Wild Rice and Fresh Vegetables \$20.95

Grilled 6 oz Sirloin - GF

Caramelized Onion Jus Served with Garlic Mashed Potatoes and Fresh Vegetables \$20.95

Quinoa Polenta Cake - GF

Served with a Red Pepper Tomato Sauce and Diced Vegetable Salad \$16.95

Teriyaki Tofu

Grilled Tofu Served with Teriyaki Sauce, Green Beans and Wild Rice \$17.95

Roasted Vegetable Wellington

Flaky Crust wrapped around Roasted Vegetables with a Lemon Basil Glaze Served with Quinoa \$17.95

Split Entrée events will be charged \$1.00 additional per split. Limit of 3 please.



lunch buffets

All Lunch Buffets are served with Starbucks Coffees, Iced Tea & Milk

New York Deli

Soup Du Jour
Fresh Mixed Greens Salad
Mediterranean Pasta Salad
Sliced Roast Beef
Smoked Turkey and Smoked Ham
Cheddar, Swiss and Pepper Jack Cheese
Assorted Artisan Breads
Assorted Cookies and Brownies
\$19.95 per person

Sandwich & Salad

Garden Salad and Assorted Dressings Pasta Salad

Assorted Sandwiches to include: Chicken Salad, Egg Salad, Tuna Salad

Served on Ciabatta Bread, Flat Bread, and Wraps Assorted Cookies and Brownies \$18.95 per person

*Taste of Italy

Caesar Salad
Caprese Salad
Roasted Vegetable Rigatoni Alfredo
Meat Lasagna
Italian Vegetable Medley
Garlic Bread Sticks
Chef's Dessert Station
\$19.95 per person

*Mediterranean Buffet

Couscous Salad
Hummus and Pita Tray
Vegetable Orzo
Artichoke Chicken
Parmesan Breaded Cod
Chef's Dessert Station
\$19.95 per person

*Buffet requires a 20 person minimum.

*Mexican Fiesta

Beef Fajitas
Chicken Fajitas
Spanish Rice
Black Beans
Roasted Corn Salad
Salsa, Guacamole, Cheese, Sour Cream
Tortilla Chips
Chef's Dessert Station
\$20.95 per person

*Beijing Buffet

Asian Slaw
Pickled Vegetable Tray
Jasmine Rice
Vegetable Egg Rolls
Red Curry Pineapple Chicken
Teriyaki Pork
Fortune Cookies
\$19.95 per person

*The Picnic

Cole Slaw
Garden Salad
Grilled Hamburgers
Brats in Sauerkraut
Corn on the Cob and Potato Chips
Chef's Dessert Station
\$20.95 per person

*Straight from Minnesota

Fresh Mixed Greens with Assorted Dressings
Walleye Almondine
Wild Rice Stuffed Chicken
Mashed Potatoes
Fresh Vegetables
Specialty Rolls and Butter
Chef's Dessert Station
\$21.95 per person

Accompany Your Buffet

Chicken Dumpling Soup
Soup of the Day Radisson Hotel
\$2.95 per person

Minneapolis | St. Paul North
2540 N. Cleveland Ave
Roseville, MN 55113
651-367-3903



dinner entrées

Dinner Entrées are Served with Garden Salad, Specialty Rolls and Butter, Fresh Vegetables, Choice of Starch, Chef's Choice of Dessert and Starbucks Coffees, Tea and Milk.

Duets

Hickory Char-Grilled 5 oz Beef Medallion - GF

Paired with (choose one)

4 oz Grilled Chicken

With Garlic Cream Sauce \$27.95

Minnesota Walleye Almondine - GF

Served with Rice \$31.95

Herb Crusted Chicken

\$29.95

Broiled Jumbo Shrimp - GF

In Garlic Butter \$32.95

Beef

Hickory Char-Grilled 8 oz Top Sirloin - GF

With Caramelized Onion jus Served with Garlic Mashed Potatoes and Fresh Vegetables \$26.95

Loin of Prime Rib - GF

Slow Roasted Herbed Prime Rib with au jus Served with Horseradish Mashed Potatoes and Fresh Vegetables \$33.95

6 oz Petite Filet - GF

With Demi Glace Served with Roasted Garlic Mashed Potatoes and Fresh Vegetables \$35.95

Poultru

Herb Crusted Chicken

Roulade of Chicken Breast Filled with Herbs, Crusted and Pan Seared with Champagne Cream Sauce Served with Garlic Mashed Potatoes and Fresh Vegetables \$22.95

Athenian Chicken

Panko Breaded and Topped with Artichoke and Spinach Served with Bacon Brown Rice and Fresh Vegetables \$23.95

Quinoa Chicken - GF

Cream Cheese and Quinoa Stuffed Chicken Served with Fennel Mashed Potatoes and Fresh Vegetables \$23.95

Minnesota Stuffed Chicken

Wild Rice and Sausage Stuffing Finished with a Wild Mushroom Cream Sauce Served with Gratin Potatoes and Fresh Vegetables \$25.95

Pork

Pork Parma Marsala - GF

Braised Pork Loin with Marsala Wine Sauce Served with Parmesan Risotto and Fresh Vegetables \$23.95

Mojave Pork - GF

Ancho Seasoned Pork with Mango Cucumber Salsa Served with Cilantro Lime Rice and Fresh Vegetables \$24.95

Split Entrée events will be charged \$1.00 additional per split. Limit of 3 please.



dinner entrées continued

Fish

Minnesota Walleye Almondine - GF

Broiled in White Wine and Butter with Toasted Almonds Served with Fresh Vegetables and Wild Rice \$27.95

Parmesan Halibut

Breaded and Topped with Arugula Pesto Served with Vegetable Orzo \$35.95

Seared Salmon Filet - GF

Orange Miso Sauce Served with Jasmine Rice and Edamame \$25.95

Seared Red Snapper - GF

Sun Dried Tomato Pesto, Greek Dressed Roasted Brussels and Potato Medley \$26.95

Upgrades for Plated Dinner

Dessert \$3.00 per person

Red Velvet Cake

With Cream Cheese Frosting

Bailey's Cake

Devil's Food Cake Layered with Bailey's White Chocolate Mousse

Salad

Spinach Salad \$2.00 per person Caesar Salad \$1.00 per person

Vegetarian

Vegetable Wellington

Vegetable Stuffed Puff Pastry on a Bed of Quinoa with a Sundried Tomato Glace \$21.95

Bruschetta Penne Pasta

Broccoli, Tomatoes, Red Onion and Basil \$21.95

Coconut Curry Tofu

Jasmine Rice, Broccoli and Pineapple \$21.95

Teriyaki Tofu

Green Beans and Wild Rice Quinoa Blend \$21.95

Split Entrée events will be charged \$1.00 additional per split. Limit of 3 please.

New York Style Cheesecake

With Strawberry Sauce

Key Lime Pie

With Graham Cracker Crust



dinner buffets

Minimum of 25 Guests

All Dinner Buffets are Served with Specialty Rolls and Butter, Chef's Choice of Dessert and Starbucks Coffees, Tea and Milk

Salad Selection

Choose two of the following:
Garden Salad
Caesar Salad
Spinach Salad
Chickpea and Couscous
Pasta Salad
Hummus Tray
Fruit Display
Vegetable Display
Asparagus Tray

Vegetable Selection

Choose one of the following:
California Blend
Broccoli
Honey Glazed Carrots
Roasted Vegetable Medley
Green Beans Almandine
Cauliflower Gratin
Italian Vegetable Medley
Vegetable Orzo

Choice of two entrées \$28.95 per person Choice of three entrées \$31.95 per person Kids \$15.95

Potato and Rice Selection

Choose one of the following:
Wild Rice
Cilantro Lime Rice
Jasmine Rice
Roasted Sweet Potato Medley
Au Gratin Potato
Gratin Potatoes
Herb Roasted Potatoes
Garlic Mashed Potatoes

Entrée Choices

Choose one of the following:
Sliced Sirloin
Mojave Pork
Pork Parma Marsala
Minnesota Stuffed Chicken
Athenian Chicken
Quinoa Chicken
Seared Salmon Filet
Minnesota Walleye Almondine
Seared Red Snapper
Spicy Chicken Penne Pasta
Bruschetta Penne Pasta
Coconut Curry Tofu



hors d'oeuvres

50 Pieces Per Order

Crostini

Tomato Bruschetta \$95.00

Crab and Cream Cheese \$130.00

Apple and Brie Bites \$105.00

Hummus and Olive

On a Toasted Baguette \$95.00

Canape

Tomato Basil Pinwheels \$95.00

Spinach and Feta Pinwheels \$95.00

Jalapeño Chicken Polenta Cake

With Avocado Pico \$95.00

Cucumber and Smoked Salmon

With Cream Cheese \$125.00

Puff Pastry and Olive Tapenade

With Feta Cheese \$95.00

Skewers

Caprese - GF

Fresh Basil, Grape Tomato and Mozzarella with Balsamic Reduction \$95.00

Coconut Chicken

Chicken Tenderloin with a crispy Coconut Breading served with Sweet Mustard Marmalade \$155.00

Axel's Bull Bites

Served with Horseradish \$155.00

Hot Hors d'oeuvres

BBQ Meatballs

\$95.00

Axel's Bull Bites

Served with Horseradish \$135.00

Chicken Wings

Buffalo, BBQ, or Teriyaki \$115.00

Tempura Tuna Rolls

Served with Soy Sauce \$155.00

Axel's Walleye Fingers

Served with Lemon and Tarter Sauce \$145.00

Axel's Crab Cakes

Served with Lemon Dill Aioli \$165.00

Hot Hors d'oeuvres Cont.

Bacon Wrapped Scallops

Served with Lemon Aioli \$165.00

Axel's Coconut Shrimp

Served with Sweet Mustard Marmalade \$195.00

Loaded Potato Bites

\$95.00

Shooters

Vegetable Dippers - GF

Served with Ranch \$175.00

Teriuaki Chicken

Served with Pineapple and Rice \$195.00

Coconut Red Curry Chicken - GF

Served with Broccoli and Rice Noodles \$195.00

Meatballs and Mashed Potatoes

Served with Gravy \$195.00

Tortellini

Served with Mushrooms, Marinara and Parmesan \$195.00

Chicken Gumbo

Served with White Rice \$195.00

Dessert Shooters

Assorted Flavors \$155.00



hors d'oeuvres displays

Fresh Fruit Display - GF

Serves 50 Guests \$140.00

Cheese and Cracker Display

Serves 50 Guests \$175.00

Fresh Vegetable Display - GF

Serves 50 Guests Served with Ranch Dip \$130.00

Jumbo Shrimp Cocktail - GF

Serves 50 Guests Served with Cocktail Sauce and Lemon \$165.00

Brie En Croute

Serves 25 Guests
Baked in Puff Pastry
Garnished with Orange Marmalade and Toasted
Almonds
Served with Sliced French Bread
\$70.00

Antipasto Tray - GF

Serves 25 Guests
An Assortment of Italian Meats and Cheeses,
Black Olives, Green Olives and Pepperoncinis
\$95.00

Bruschetta Bowl

Serves 25 Guests
Garden Plum Tomatoes Mixed with Fresh Basil
Served with Sliced French Baguette
\$55.00

Hummus Olive Tray

Serves 25 Guests
Served with Pita and Baguette
\$60.00

Sushi Tray - GF

Serves 25 Guests
Served with Wasabi, Pickled Ginger and Soy Sauce \$75.00

Fiesta Tray

Serves 25 Guests
Guacamole, Pico De Gallo, Black Bean Dip
Served with Tortilla Chips
\$60.00



specialty and attended carving stations

Attended Stations Include a Uniformed Chef for One Hour*

*Slow Roasted Prime Rib of Beef - GF

Serves 50 Guests
Served with Horseradish Sauce
\$325.00

*Glazed Ham - GF

Serves 50 Guests Served with Honey Dijon \$250.00

*Whole Roasted Turkey Breast

Serves 50 Guests Served with Turkey Gravy \$275.00

*Whole Roasted Tenderloin of Beef - GF

Serves 25 Guests
Served with Horseradish Sauce and Béarnaise Sauce \$400.00

Seafood Buffet - GF

Jumbo Shrimp Cocktail
Snow Crab Claws
Steamed Mussels
Steamed Clams
Oysters on the Half Shell
Optional Ice Sculpture for Display (Additional Cost)
Served with Cocktail Sauce, Lemon Wedges,
and Hot Sauces
\$595.00

Dessert Buffet

Serves 50 Guests
Mini Desserts
Mousse Cups
Chocolate Dipped Strawberries
Dessert Shooters
Tarts
\$450.00



beverages

9	Cash Bar	Host Bar
House Brands	\$5.50	\$5.00
Call Brands	\$6.00	\$5.50
Premium Brands	\$6.50	\$6.00
Wine	\$6.00	\$5.50
Cordials/Specials	\$6.00 - \$7.50	\$5.50 - \$7.00
Domestic Beer	\$4.50	\$4.00
Imported Beer	\$5.50	\$5.00
Soft Drinks	\$2.50	\$2.50
Cocktail Service	\$25.00 per hour	
Unlimited Soda	\$200.00	

Captain's Wine & Beer Host Bar

Ideal for small dinners or receptions. A bartender is not required, but guests must be 21 years of age.

Punches

Champagne Punch	.\$34.95/gallon
Fruit Punch	.\$23.00/gallon

Keg Beer

Premium Keg Sam Adams	\$375.00	Local/Craft Keg \$550.00 Brau Brothers MooJoos	
Summit Pale Ale		Finnegan's Amber or Blonde Ale	
Killians		Indeed Day Tripper	
New Castle		Surly Cynic or Surly Furious	
Grain Belt Nordeast		Magic Hat #9	
Heineken		Bent Paddle Coffee Press	
Stella Artois			
Harp Lager			
\$23.00	Crane Lake Moscato\$23.00 Wycliff Brut, California\$23.00		
a\$23.00			
Nathanson Creek Merlot\$23.00		Gionelli Asti Spumante, Italy\$25.00	
() () () () () ()	Sam Adams Summit Pale Ale Killians New Castle Grain Belt Norde Heineken Stella Artois Harp Lager\$23.00	Summit Pale Ale Killians New Castle Grain Belt Nordeast Heineken Stella Artois Harp Lager \$23.00 Crane Lake Moscato \$23.00 Wycliff Brut, California	

Please inquire for other wine options.

Bar Minimums

A bartender is required for all cash and host bars.

Nathanson Creek Cabernet Sauvignon......\$23.00

The bar requires a net bar revenue of \$350 per bar. The difference becomes a bartender charge.

A 9.6% liquor tax and an 20% service charge will apply to all host bars.

Radisson Hotel Minneapolis | St. Paul North 2540 N. Cleveland Ave Roseville, MN 55113 651-367-3903



Sparkling Catawba Juice (Non Alcoholic).......\$17.00