

HAVE A CELEBRATION
TO REMEMBER



Discover
Your Event By Radisson®

Radisson Hotel Bismarck
6th & Broadway
Bismarck ND 58501

Radisson
BISMARCK
11/1/2013

CATERING POLICIES

In order to best serve our customers and to ensure that your function runs smoothly, The Radisson Hotel has established the following policies:

ENTERTAINMENT

Outside entertainment may be brought in, however, we require a copy of the contract for our records prior to the event. The hotel will monitor all private parties. If the volume from the entertainment or public address system disturbs other patrons, we reserve the right to lessen the volume, and if necessary, require the entertainment to perform without amplification.

FOOD ITEMS

All food items must be supplied and prepared by The Radisson Hotel. **THE CUSTOMER OR GUEST CANNOT REMOVE FOOD OR BEVERAGES FROM THE PREMISES DUE TO LICENSE RESTRICTIONS.** No food or beverage of any kind will be permitted to be brought into the hotel by the patron, or by any of the patron's guests or invites, without prior written consent of the hotel.

TAXES

All federal, state, and local taxes are charges which pertain to food, beverage, and services ordered by the customer and are in addition to the prices agreed upon.

SEATING ARRANGEMENTS

Please consult the Catering Office as to your specific seating arrangements. They will assist you with proper suggestions to suit your requirements.

SECURITY

Additional uniformed security may be required at the guest's expense. Please consult your Catering Representative regarding your requirements and appropriate charges.

PACKAGES

If you are sending packages to the hotel prior to your event please put the name of your event, with the date, on the address label. This will help in storing your packages prior to your arrival.

*15% service charge and 7% sales tax
added to above prices.*

*A portion of the service charge is retained by the house.
Prices are subject to change.*

11-13

CHARGES

For direct billing, a complete credit application must be received by the Controller and approved in writing two weeks in advance of the function. If not direct billed, a credit card guarantee is required at the time contracts are written. Please consult your Catering Representative if there is a question regarding billing.

GUARANTEES

It is the sole responsibility of the client to advise the final guarantee to the hotel by 12:00 noon 72 hours prior to the event. In the event no guarantee is received by the hotel, the original contracted number will be charged, or the actual number of guests served, whichever is greater. We prepare for guaranteed amounts only. Your menu is required two (2) weeks prior to your event. And a final guarantee number is required 72 hours prior to event. The hotel does not prepare any percentage over your guarantee. If Radisson does not receive a guarantee we will use the number stated on the contract.

PRICES

The prices listed in our catering menus are current, and due to market conditions are subject to change. Once a menu is selected, a price can be confirmed to you 30 days prior to your event.

MENUS

Our Catering Department will be happy to prepare any special menu upon request. Menu selections must be submitted to the Catering Office two weeks prior to your event.

Buffets for groups under the required minimum will be charged an additional \$2.50 per person. Any Plated Meals that the customer desires to be served buffet style will be charged \$2.00 per person additional.

ARTICLES LEFT IN THE HOTEL

The Radisson Hotel cannot assume liability for damages or loss of articles left in the hotel.

FUNCTION ROOMS

Function rooms are assigned according to the anticipated guaranteed number of guests. If there are fluctuations in the number of attendees, the hotel reserves the right to reassign the function room. The function sponsor accepts responsibility for any and all damages incurred by the group in the function room.

AUDIO/VISUAL

Audio/visual equipment can be ordered through the Catering Office. We ask that all requests be made 72 hours prior to your event. Please consult your Catering Representative for rental charges. Should you choose to bring in your own audio/visual equipment, the hotel cannot be held responsible for storage, setup, or damages to your equipment. If any of the equipment of the hotel's is damaged or missing it will be the responsibility of group to pay damages or replacement fee.

CATERING POLICIES

The Radisson Hotel Bismarck reserves the right to revise their Catering Policies as needed without prior notice.

This signed policy must be accompany event deposit.

I have read and understand The Radisson Hotel Bismarck's Catering Policies:

Print Name

Signature

Date

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added to above prices.
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MORNING & AFTERNOON BREAKS

Beverages Ala Carte

Coffee, Decaf, or Tea

/ pot - / gallon

Juice (<i>Apple, cranberry, pineapple, orange, tomato, and V-8</i>)	/ pitcher
Iced Tea	/ gallon
Pineapple Fruit Punch	/ gallon
Lemonade	/ gallon
Milk (<i>regular or chocolate</i>).....	/ pitcher
Soft Drinks or Bottled Water	each
Individual Canned Juices	each
Hot Cider or Hot Chocolate	/ gallon

Bakery Ala Carte

Cinnamon Rolls Petite.....	/ 48 pieces
Medium	/ dozen
Caramel Rolls Petite.....	/ 48 pieces
Medium	/ dozen
Danish - Small	/ each
Coffee Cake	/ slice
Cookies Assorted Flavors.....	/ dozen
Donuts Assorted.....	/ each
Donut Holes	/ dozen
Sweet Breads (<i>assorted</i>).....	/ each
Brownies with Chocolate Frosting	/ each
Muffins (<i>assorted</i>)	/ each
Bagels with Cream Cheese	/ each
Mini Cheesecake Bites	/ dozen
Assorted Sweet	
Treats (<i>assortment of bars & brownies</i>).....	/ each
Rice Krispie Bar	/ each
Scotcheroos	/ each
Lemon Bars	/ each
Pumpkin Bars	/ each

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Fruit, Snacks, & Treats Ala Carte

Fresh Fruit (<i>whole</i>)	/ piece
Chex® Snack Mix	/ pound
Potato Chips & Dip	/ tray
Trail Mix	/ pound
Gardetto Mix	/ pound
Popcorn	/ bowl
Tortilla Chips & Salsa	/ tray
Ice Cream Bars	/ each
Fresh Fruit Tray With Dip	/ person
Chocolate Dipped Strawberries (<i>seasonal</i>)	/ each
Granola Bars	/ each
Mixed Nuts	/ pound

Breaks

Prices are per person

Midmorning Break

Seasonal fresh fruit, coffee cake, donut holes, assorted juices, coffee, and tea

Healthy Choice Break

Banana bread with butter and cream cheese, fresh fruit bowl, yogurt fruit bowl with granola, and your choice of two:

- coffee
- assorted juices
- ice tea
- lemonade

Bistro Bars Break

A tempting display of assorted dessert bars and brownies including caramel oatmeal, lemon, 7-layer bars, blondies, and old-fashioned chocolate brownies. Served with your choice of two:

- coffee
- ice tea
- lemonade

Trail Blazer

Build your own sweet and salty snack. You mix and match peanuts, M&M pieces, almonds, raisins and craisins, pretzel sticks and mini assorted candy bars

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BREAKFAST

CONTINENTAL BREAKFAST

Coffee and Tea Included

ONE Orange Juice
Assorted Danish & Muffins
Butter & Preserves
Add Fresh Fruit

TWO Assorted Danish, Muffins, and
Home Baked Petite Cinnamon Rolls
Add Fresh Fruit

EXTRAS Yogurt & Fruit Bowl
With Granola / person
Milk / pitcher
Assorted Juices / pitcher
(apple, cranberry, pineapple, orange, tomato or V-8)

HOT SERVED BREAKFAST

Coffee and Tea Included

Farm Fresh Scrambled Eggs

Your choice of bacon, ham, link sausage, or country rope sausage; hash browns or oven roasted potatoes. Served with a muffin and fruit garnish.

Breakfast Croissant

Croissant filled with scrambled eggs and diced ham. Served with choice of hash browns or oven roasted potatoes and fresh fruit.

Breakfast Egg Bake

Baked eggs with your choice of ham, bacon or sausage; along with broccoli, onions, green peppers, and cheese. Served with hash browns or oven roasted potatoes, muffins and fruit garnish.

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BREAKFAST BUFFETS

Minimum 30 People Guaranteed (\$2.50 pp additional if under minimum)
Coffee and Tea Included

Healthy Start Breakfast

Scrambled eggs with cheese, fresh baked petite cinnamon rolls, or an assorted breakfast bread and muffin tray; seasonal fruit or yogurt and fruit bowl with granola, hot oatmeal with milk, brown sugar and raisins.

Country Breakfast

Scrambled eggs, country smoked bacon, your choice of hash browns, oven roasted potatoes or fresh baked biscuits and gravy. Fresh fruit bowl and assorted breakfast breads and muffins with butter and preserves.

The Ritz

Farm fresh scrambled eggs with choice of hash browns or oven roasted potatoes and a fresh fruit bowl. Choice of two meats: bacon, link sausage, ham or country rope sausage. Served with breakfast breads and muffins with butter and preserves.

Galleria Breakfast

Fresh scrambled eggs with choice of hash browns or oven roasted potatoes, bacon, fresh fruit bowl or yogurt fruit bowl with granola, breakfast bread tray, oatmeal and dried cereal with milk.

Additional:

Milk..... / pitcher
Assorted Juices..... / pitcher
(apple, cranberry, pineapple, orange, tomato or V-8)

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LUNCH

FROM THE CHEF'S GARDEN

Rolls and Butter Included

Steakhouse Salad

Thin slices of sirloin over Romaine lettuce with blue cheese crumbles, sliced tomatoes, crumbled bacon, cucumber slices and house-made blue cheese or ranch dressing.

Grilled Salmon Spinach Salad

Lightly grilled Pacific salmon on a bed of fresh greens, assorted fresh garden vegetables, served with our own homemade lemon dill vinaigrette.

Chef's Salad

A bed of tender fresh greens topped with hickory smoked turkey, fresh garden vegetables, egg slices, fresh shredded Parmesan cheese, and served with your choice of dressing.

Classic Caesar Salad

Romaine greens with parmesan cheese served with our very own Caesar dressing.

Add Chicken

FROM THE SANDWICH BOARD

Your choice of soup du jour, ranch wedges, potato or pasta salad and pickle garnish.

Sub & Soup

Fresh baked French bread piled high with ham, salami, turkey, lettuce, tomato, Swiss and American cheese and our house sauce.

The B.B.C.

Slow roasted beef topped with hickory smoked bacon, American cheese and served on a fresh baked Kaiser roll with BBQ sauce.

Kaiser Club

Traditional bacon, lettuce, and tomato with turkey and avocado slices, served on a fresh baked Kaiser roll.

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Tortilla Chicken Wrap

Garlic herb tortillas wrapped with lettuce, tomatoes, cheese, and Cajun seasoned chicken.

Radisson Chicken Sandwich

Breaded chicken filet topped with bacon, Pepper Jack cheese, lettuce, and tomato on a fresh baked Kaiser roll.

Baja Chicken Sandwich

Grilled chicken breast filet with Pepper Jack cheese, lettuce, and tomato on a home baked Kaiser roll with mayo on the side, and avocado slices.

Sandwich Combo

Your choice of ham, turkey, or roast beef on white or wheat bread.

Deli Croissant

A butter croissant with your choice of smoked turkey and cheddar, ham and Swiss cheese, or roast beef and provolone; topped with lettuce and tomato.

BOX LUNCHES

Turkey, Ham or Roast Beef Sandwich **

White or wheat bread, bag of chips, two cookies and an apple

Croissant Sandwich **

Choose from ham and cheese or turkey and Swiss served with a bag of chips, two cookies and an apple

*** Condiments will be in individual packets.*

Additions:

4 oz. Salad Serving..... / each
Fresh fruit, Italian pasta salad, potato salad or macaroni salad

Soft Drinks / each

Bottled Water / each

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LUNCH

LUNCHEON DESSERT SELECTIONS

For the finishing touch.

- Pumpkin, Cherry, Apple or Blueberry Pie
(A la mode additional)
- Carrot Cake
- Cheesecakes *(blueberry or cherry)*
- Apple Crisp with Whipped Topping
- Chocolate Mousse
- Strawberry Shortcake *(in season)*
- Pecan Pie
- Red Velvet Cake
- Missouri Mud Pie
- Chocolate Cake

HOT PLATED LUNCHES

Served with mixed green salad, house dressing, chef's choice of vegetable, rolls, butter, coffee and tea.

Roast Pork

Your choice of honey roasted or herb encrusted pork loin with your choice of mashed potatoes and gravy, garlic mashed or roasted red skin potatoes.

Chicken Breast Alfredo

Seasoned baked chicken served with our homemade Parmesan cream sauce on fettuccine pasta. *(No potato.)*

Baked Pork Chop

A tender cut Cloverdale® pork chop lightly seasoned and gently baked. Served with blue cheese gravy and garlic mashed potatoes or mushroom sauce and herb roasted new potatoes.

Chablis Chicken

Chicken breast served with a delightful Chablis cream sauce loaded with sliced fresh mushrooms on a bed of wild rice pilaf. *(No potato.)*

Beef Tips Burgundy

Each made with celery, onions, and fresh sliced mushrooms served on buttered egg noodles. *(No potato.)*

Braised Pot Roast

Tender beef pot roast served with traditional roasted vegetables and garden fresh whole kernel corn.

Sliced Roast Beef

Slow roasted and served with mashed potatoes and gravy or baked potatoes with sour cream.

VEGETARIAN OPTIONS *(No potato.)*

Sicilian Penne Pasta

Penne pasta, mixed with artichoke hearts, basil, tomatoes, Kalamata olives, mushrooms, and green olives tossed with olive oil.

Fettuccine Alfredo Primavera

Broccoli florets, cauliflower buds, and tender crisp carrots on a bed of fettuccine Alfredo.

Mini Penne with Sweet Peppers and Parmigiano Reggiano

Penne pasta with sweet green, red and yellow peppers with parmesan cheese.

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LUNCHEON BUFFET EXTRAVAGANZAS

Minimum 30 People Guaranteed

*(If under minimum additional \$2.50 for one entree per person
or \$4.50 for two entrees per person applies.)*

Radisson Extravaganza

One Entrée: Two Entrees:

Entrée Selections:

Roast Beef with Mushroom Gravy / Swedish Meatballs
Roast Turkey / Home-Style Baked Chicken / Baked Ham
Beef Tips Burgundy / Pot Roast / Roast Pork Loin
Lemon Peppered Cod / Cajun Chicken Breast
Sicilian Penne Pasta / Fettucini Alfredo Primarea
Mini Penne With Sweet Peppers

Potato/Starch Selections: (choose one)

Herb Roasted Red Potatoes
Garlic Mashed Potatoes / Mash Potatoes with Gravy
Parsley Buttered Potatoes
Buttered Egg Noodles / Wild Rice Pilaf

Buffet Includes:

Tossed green salads with Radisson dressings,
chef's choice specialty salad, chef's choice vegetable,
rolls and butter, chef's assorted dessert table, coffee and tea

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LUNCH

LUNCHEON BUFFET SPECIALTIES

No Minimum Required Unless Specified

Indian Taco & Taco Salad Bar

Choose from tortilla bowls or Indian fry bread. Served with fresh garden lettuce, seasoned ground beef, black olives, diced tomatoes, onions, shredded cheese, sour cream, salsa, and ranch dressing. Served with Chef's choice of dessert.

All American Burger Buffet

Char-grilled Angus hamburgers with buns. Served with lettuce, tomatoes, onions, sliced American and Swiss cheese, ranch wedges, pasta salad, pickles, condiments and chocolate fudge brownies for dessert.

Lunch in a Bowl

We provide fresh baked bread bowls and you pick the filling. Choose two from: homemade beef stew, spicy chili, chicken pot pie, broccoli cheese soup, or creamy chicken and wild rice soup. Served with tossed green salad, assorted dressings and chef's choice of dessert table.

Deli Buffet

An assorted display of sliced ham, turkey, roast beef, assorted cheeses, chef's choice of specialty salad, lettuce, tomato, onions, olives, pickles, potato chips, assorted breads and croissants, and condiments, soup du jour, and assorted cookies.

Chef's Salad Bar

Select from the following to create your own salad: fresh garden lettuce, Spring greens, chopped Romaine lettuce, grilled chicken, diced ham and turkey, chopped tomatoes, green peppers, sliced mushrooms, onions, shredded Jack and cheddar cheeses, black olives, hard boiled egg slices, cauliflower and broccoli florets, sunflower seeds, croutons, Radisson dressings, and garlic bread sticks. Assorted luncheon buffet cakes for dessert. *Add soup du jour for additional.*

Italian Feast

(Minimum of 30 per person or \$2.50 per person extra charge.)
Choose two pastas: Cheese filled tortellini, tri-colored rotini, spaghetti, linguine, or fettuccine. Accompanied by chicken Alfredo, marinara, and red meat sauce. Served with tossed green salad, assorted dressings, garlic bread sticks, Parmesan cheese, and Chef's choice of dessert.

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HOT PLATED DINNERS

All Dinners include: tossed green salad with house dressing, choice of one potato, vegetable, and dessert (listed on next page); rolls and butter, coffee and tea. (* unless otherwise specified.)*

Chicken Cordon Bleu or Chicken Kiev

Prime Rib of Beef

Served with au jus.

Pork Tenderloin Medallions

Served with a Jack Daniels® sauce, honey roasted or herb crusted

Traditional Roast Beef

Sliced Choice beef served with au jus.

Stuffed Pork Chop

Tender juicy pork chop stuffed with our homemade bread dressing and supreme sauce.

Chablis Chicken

Chicken breast served with a delightful Chablis cream sauce loaded with sliced fresh mushrooms.

Radisson Surf & Turf

A 7 oz. New York steak and choice of three golden fried shrimp or citrus dilled salmon.

Walleye

Almandine or lemon peppered.

Citrus Dill Salmon

Pacific salmon lightly grilled and baked in a citrus dill sauce.

Radisson Ribeye

A 10 oz. Choice Angus ribeye broiled medium. If you prefer Montreal encrusted or southern American style no extra charge.

Chicken Parmesan

Boneless chicken breast in herbed bread crumbs topped with mozzarella cheese and served on a bed of linguine and marinara sauce. *(No potato.)*

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DINNER

Dinner Potato & Starch Selections: (choose one)

Baked Potatoes & Sour Cream / Garlic Mashed Potatoes
Wild Rice Pilaf / Mashed Potatoes & Gravy
Parsley Buttered New Potatoes / Herb Roasted Red Potatoes
Parmesan Roasted Baby Potatoes

Dinner Vegetable Selections: (choose one)

Glazed Baby Carrots / Green Beans Almandine
Buttered Corn
Country Trio (Corn, Green Beans & Carrots)
Vegetable Normandy (Broccoli, Cauliflower, & Carrots)

Dinner Dessert Selections: (choose one)

(Not available for lunch)

Double Chocolate Layer Cake / Carrot Layer Cake
Blueberry or Cherry Cheesecake / Red Velvet Cake
Strawberry Shortcake *(in season)*
Apple Crisp With Whipped Topping *(in season)*
Missouri River Mud Pie
Apple, Cherry, Blueberry, Pumpkin or Pecan Pie
(a la mode \$1.00 additional)

VEGETARIAN OPTIONS

All include mixed green salad with house dressing, rolls and butter, dessert and coffee and tea.

Sicilian Penne Pasta

Penne pasta, mixed with artichoke hearts, basil, tomatoes, Kalamata olives, mushrooms, and green olives tossed with olive oil. *(No potato.)*

Fettuccine Alfredo Primavera

Broccoli florets, cauliflower buds, and tender crisp carrots on a bed of fettuccine Alfredo. *(No potato.)*

Eggplant Tomato Bake

Eggplant breaded and topped with our very own homemade marinara with mozzarella cheese served over linguine noodles.

Mini Penne with Sweet Peppers and Parmigiano Reggiano

Penne pasta with sweet green, red and yellow peppers with parmesan cheese.

Vegetarian Lentil Spaghetti

A wonderful spaghetti dish with lentils, diced fresh tomatoes, onion and artichoke hearts.

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DINNER BUFFETS

SPECIALTY DESSERTS

To upscale your Dinner or served *ala carte*, we provide the following desserts are per person. Based on availability.

White Chocolate Orange

Cheesecake – A creamy white chocolate cheesecake infused with orange on a dark chocolate cookie crust covered in ganache white chocolate and garnished with dark chocolate dipped strawberries

Tiramisu – A layer of genoise soaked with rum, Kahlua, and espresso topped with whipped marscapone cheese and topped with cocoa

Concerto – A layer of chocolate genoise and caramel mousse covered in milk chocolate ganache

Key Lime Tarte – A buttery shortbread crust filled with our made from scratch key lime filling and topped with toasted meringue

Fresh Fruit Tarts – A buttery shortbread crust coated with white chocolate than filled with vanilla pastry crème and topped with fresh seasonal fruit

Chocolate Decadence – A chocolate flourless cake setting on an Oreo cookie crust and topped with chocolate mousse, then enrobed with a dark chocolate ganache

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RADISSON FAVORITES

Minimum 30 People Guaranteed (\$2.50 pp additional if under minimum)

Chef Carved Buffets

Includes: Pre-set tossed green salad with house dressing, rolls, and butter.

Baron of Beef / market

Prime Rib / market

With three fried shrimp - additional per person.

Chef's Special Buffet

Served with Chicken Breast and Dressing, Seafood Fettuccine Alfredo, and your choice of one:
Chef Carved Virginia Baked Ham / Baron of Beef
Honey Glazed Pork Loin / Roast Breast of Turkey

Chef Carved Buffets Come With:

Starch Selection: (choice of one)

Mashed Potatoes & Gravy / Garlic Mashed Potatoes
Baked Potatoes & Sour Cream
Parsley Buttered New Potatoes
Herb Roasted Red Potatoes

Vegetable Selection: (choice of one)

Honey Glazed Baby Carrots
Green Beans Almandine / Country Trio Vegetables
Vegetable Normandy / Buttered Corn

Chef's assorted dessert table, coffee, and tea

Dinner Buffets continued on next page.

DINNER BUFFETS

GRAND GALLERIA

Minimum 40 People Guaranteed (\$2.50 pp additional if under minimum)

*Includes: tossed garden salad with assorted house dressings,
chef's choice of specialty salad, rolls and butter,
chef's assorted dessert table, coffee, or tea.*

Build Your Own Buffet

Choice of One Entrée / per person

Choice of Two Entrees / per person

Choice of Three Entrees / per person

Entrée Selections:

Chicken Cordon Bleu / Chicken Kiev

Roast Beef Au Jus

Citrus Dill Salmon / Herb Encrusted Pork Loin

Stuffed Pork Chops / Italian Chicken Breast

Lemon Peppered Walleye Almandine

Herb Baked Chicken / Chablis Chicken

Honey Sesame Roast Pork Loin

Roast Turkey & Dressing / Swedish Meatballs

Pasta Primavera Alfredo / Sicilian Penne Pasta

Starch Selections: (choice of two)

Wild Rice Pilaf / Garlic Mashed Potatoes

Herb Roasted Red Potatoes

Mashed Potatoes & Gravy / Parsley Buttered New Potatoes

Parmesan Roasted Whole Potatoes

Fettuccine Alfredo / Wild Rice Pilaf

Baked Potato & Sour Cream

Vegetable Selections: (choice of one)

Honey Glazed Baby Carrots / Green Beans Almandine

Country Trio in Herb Butter / Buttered Corn

Vegetable Normandy

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COLD HORS D'OEUVRES

Cubed Meat & Cheese Tray / serves 50

An attractively arranged combination of cubed summer sausage, baked ham, smoked turkey, cubes of cheddar, Swiss, and havarti cheese and served with a cracker medley

Party Bun Sandwiches / 50 pieces

Fresh baked cocktail buns filled with your choice of sliced ham, turkey breast, roast beef or salami served with mayonnaise, mustard and whipped butter on the side.

Sliced Cheese Tray / serves 50

With crackers

Wrapped Sandwich Tray / serves 50

An assortment of turkey, ham, and Italian wrap sandwiches

Deviled Eggs (*suggest two per person*) / 100 pieces

Pinwheels (*suggest two per person*) / 100 pieces

Chef's choice of assorted pinwheels with cream cheese and fillings.

Smoked Whole Salmon / serves 50

Fresh smoked salmon decorated and garnished with sliced green olives, diced onion, egg, capers, tiny shrimp, and served with baguette slices and dill cream cheese

Spinach Bowl / serves 50

Filled with spinach and artichoke dip. Served with toasted garlic baguettes and garnished with celery and carrot sticks

Fiesta Dip Platter / serves 50

Who can resist zesty layers of sour cream, seasoned meat and salsa topped with cheese, beans, green onions, black olives, lettuce, and served with tortilla chips

Shrimp Dip / serves 50

Layer of cream cheese, cocktail sauce, baby shrimp served with assorted crackers

Shrimp Cocktail

On Ice (*suggest three per person*) / 50 pieces

Served with cocktail sauce

Garden Vegetable Tray / serves 50

Garden fresh vegetables with our house made ranch dip

Seasonal Fruit Tray / serves 50

Cubes of seasonal fresh fruit
Additional: cubes of cheddar, Swiss and pepper jack cheese \$19.95

Cubed Cheese & Cracker Tray / serves 50

Assorted pepper jack, cheddar, and Swiss cheese cubes with an assorted cracker medley

Cheese Taster / serves 50

An assortment of pepper Jack, cheddar, Colby Jack, Swiss, and havarti cheese cubes along with grapes. Perfect for wine tasting

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HOT HORS D'OEUVRES

HOT TRAYS & DISPLAYS

(Cannot serve smaller portions)

Hot Spinach & Artichoke Bake

/ serves 100

Served with garlic toasted baguettes

Carving Stations

Price includes carving attendant,
cocktail buns, and condiments.

(serves approximately 50 people)

Honey Cured Baked Ham

Roast Baron of Beef

Herb Encrusted Pork Loin

Turkey Breast

(serves approximately 30 people)

Your choice of seasoning: Cajun or Herb

Chinese Egg Rolls *(suggest two per person)* / 100 pieces
With sweet and sour sauce and hot mustard

Asian BBQ

Chicken Wings *(suggest three per person)* / 100 pieces

BBQ Cocktail Franks *(suggest five per person)* / 100 pieces

Bacon Wrapped

Water Chestnuts *(suggest three per person)* / 100 pieces

Bacon Wrapped

Cajun Shrimp *(suggest four per person)* / 100 pieces

Breaded Chicken

Tenders *(suggest two per person)* / 100 pieces

Your choice of sweet and sour, Caribbean, or BBQ sauce

Classic Chicken

Drummies *(suggest three per person)* / 100 pieces

Your choice of sweet and sour, Caribbean, or BBQ sauce

Buffalo Wings *(suggest three per person)* / 100 pieces

Hot wings in special winger sauce with ranch dipping sauce

Stuffed Mushroom Caps *(suggest two per person)*

Sausage & Herb Stuffing / 100 pieces

Seafood Stuffing / 100 pieces

Garlic & Lime

Shrimp Kabobs *(suggest two per person)* / 100 pieces

Four skewered shrimp seasoned with lime pepper and baked in
garlic butter

Meatballs *(suggest three per person)* / 100 pieces

Your choice of Swedish, BBQ, sweet and sour, or Buffalo style

Italian Bruschetta *(suggest two per person)* / 100 pieces

Cream Cheese

Poppers *(suggest two per person)* / 100 pieces

Mozzarella Sticks *(suggest two per person)* / 100 pieces

Mini Beef Wellington / 100 pieces

Choice cut of tenderloin with blue cheese wrapped in puff
pastry

Mini Crab Cakes / 100 pieces

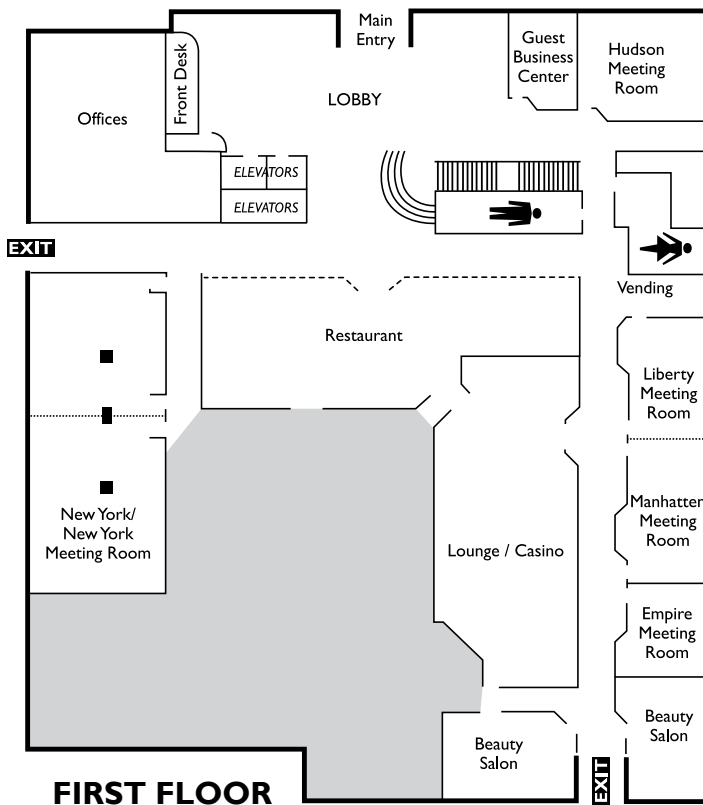
With citrus sour cream sauce

Pot Stickers / 100 pieces

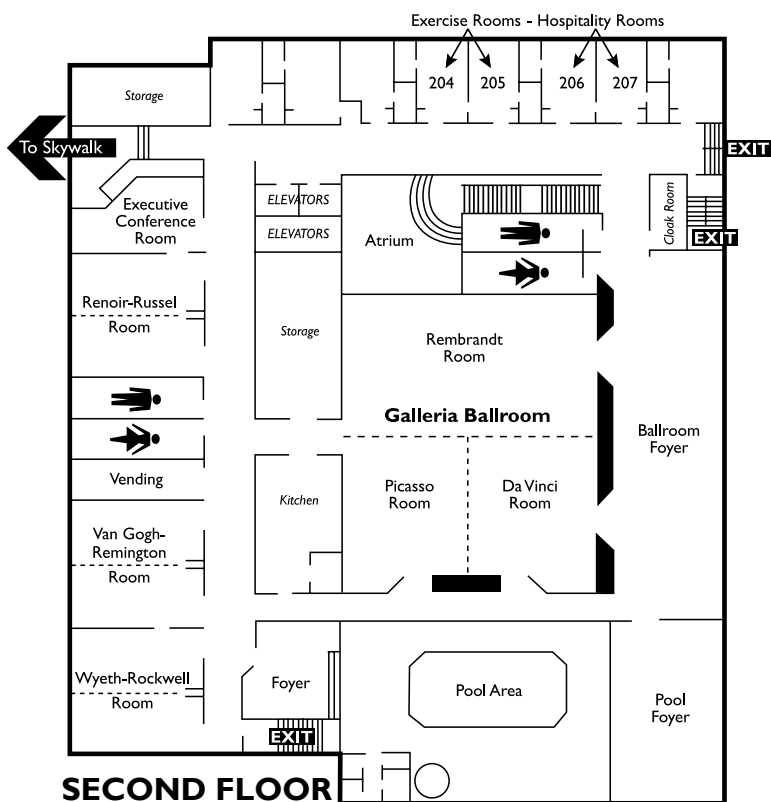
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BANQUET & MEETING ROOM GUIDE



FIRST FLOOR



SECOND FLOOR

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BANQUET & MEETING ROOM SPECIFICATIONS

Room	Dimensions	Sq Ft	Ceiling HT	Reception	Theater	Class-room	Oval Tables	U Shape	Hollow Square	Conference	Crescent Ovals
Galleria Ballroom	60' x 67'	4020	12'-14'	500	400	250	330	60	102	N/A	260
Ballroom Lobby	24' x 82'	1968	12'	240	N/A	N/A	N/A	N/A	N/A	N/A	N/A
Rembrandt	60' x 33'	1980	12'-14'	250	200	120	150	47	60	57	120
Picasso/DaVinci	60' x 33'	1980	12'-14'	250	200	120	150	47	60	57	120
Picasso	31' x 33'	1023	12'-14'	100	60	40	60	24	30	28	48
DaVinci	29' x 33'	957	12'-14'	100	60	40	60	24	30	28	48
Exec. Conf. Room	12' x 30'	360	10' Special Board Room Table to Seat 12								
Wyeth-Rockwell*	30' x 30'	900	10'	70	70	36	60	24	32	28	48
Van Gogh-Remington*	30' x 30'	900	10'	70	70	36	60	24	32	28	48
Renoir/Russell*	30' x 30'	900	10'	70	70	36	60	24	32	28	48
Liberty/Manhattan	61' x 18'	1088			80	50	70	N/A	N/A	18	56
Manhattan	33.5' x 18'	603			40	32	30	N/A	N/A	18	24
Liberty	27.5' x 18'	486			40	20	30	N/A	N/A	16	24
Empire	20.5' x 18'	369			20	12	20	N/A	N/A	12	16
Hudson	22' x 23'	506	10'	40	40	25	40	20	16	18	32
New York/New York**	30' x 72'	2166	10'	200	150	56	150	N/A	N/A	N/A	64
New York I**	30' x 30'	900	10'	30	30	32	50	N/A	N/A	24	40
New York II**	30' x 42'	1260	10'	60	60	40	80	30	24	25	64
206-207	12' x 20'	240	9'	Storage room for conferences -see Sales and Catering Department							
Pool Area						60			60		

*Rooms can be divided - 15' x 30', 450 sq ft

** Column in room- speak to Sales and Catering about obstruction

Terrace Restaurant seats 134
 Off Broadway Lounge seats 95-100
 Vendors in Foyer - 13
 Vendors in N. Hall - 12
 Vendors in W. Hall - 9
 Freight Elevator 9' x 5' (holds 3200 lbs.)

EQUIPMENT

Piano
 (8) risers 6' x 8'
 Podiums - (3) tabletops (1) standing
 Mics - (1) handheld wireless (1) lavalier (4) corded

(2) LCD Projectors - only one with remote
 (2) 25" TV's
 (3) DVD Players
 (6) Easels
 (4) Flip carts
 (2) Portable screens 6'x8'

Dance Floor 21' x 24'
 (4) Portable Bars
 (2) Keg coolers
 White Boards in all meeting rooms with exception of Empire
 (2) Tall A/V carts (2) short A/V carts
 (56) Classroom style tables 8' x 18"
 (3) 4' x 4' Tables
 Ovals - 6' x 5'
 Full 8' tables - 8' x 3'
 (15) Full 6' tables - 6' x 3'
 (2) Speaker Phones
 (6) Cocktail tables

VENDOR TABLES RENT FOR \$15 per table

No Hospitality Rooms available - if interested we can rent out the Presidential Room for a Hospitality Room - See Sales Department for more information

Copies - \$.10 per copy
 Color Copies - \$.25 per copy

15% service charge and 7% sales tax added to above prices. A portion of the service charge is retained by the house. Prices are subject to change.

**RADISSON AT WORK:
TO MAKE YOUR
EVENT A SUCCESS**



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