

HAVE A CELEBRATION  
TO REMEMBER



Discover  
Your Event By Radisson®

**Radisson Hotel Bismarck**  
6th & Broadway  
Bismarck ND 58501

**Radisson**  
BISMARCK

# 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 7.5% sales tax  
added to above prices.*

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

## 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. Any luncheon item served after 4:00 pm will be charged \$2.00 per person additional fee.

## 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:

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Print Name

---

Signature

---

Date

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# MORNING & AFTERNOON BREAKS

## Beverages Ala Carte

Coffee, Decaf, or Tea

pot - gallon

**Juice** (*Apple, cranberry, pineapple, orange, tomato, and V-8*)

**Iced Tea**

**Pineapple Fruit Punch**

**Lemonade**

**Milk** (*regular or chocolate*)

**Soft Drinks or Bottled Water**

**Individual Bottled Juices**

**Hot Cider or Hot Chocolate**

## Bakery Ala Carte

**Cinnamon Rolls** Medium

**Caramel Rolls** Medium

**Danish - Small**

**Cookies** Assorted Flavors

**Donuts** Assorted

**Donut Holes**

**Sweet Breads** (*assorted*)

**Brownies with Chocolate Frosting**

**Muffins** (*assorted*)

**Bagels with Cream Cheese**

**Assorted Sweet**

**Treats** (*assortment of bars & brownies*)

**Rice Krispie Bar**

**Scotcheroos**

**Lemon Bars**

**Pumpkin Bars**

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# MORNING & AFTERNOON BREAKS

## Fruit, Snacks, & Treats Ala Carte

Fresh Fruit *(whole)*  
Chex® Snack Mix  
Potato Chips & Dip  
Trail Mix  
Gardetto Mix  
Popcorn  
Tortilla Chips & Salsa  
Ice Cream Bars  
Fresh Fruit Tray With Dip  
Chocolate Dipped Strawberries *(seasonal)*  
Granola Bars  
Mixed Nuts

### 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

#### **Ice Cream Social**

Vanilla ice cream with all your favorite toppings: chocolate sauce, hot fudge, strawberry and butterscotch, chopped nuts, sprinkles, M&Ms®, crushed Heath® bars, Oreo® crumbles and whipped cream with a cherry on top!

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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 Medium Cinnamon or  
Caramel Rolls  
Add Fresh Fruit
- EXTRAS** Single Serve Yogurt  
Milk  
Assorted Juices  
(apple, cranberry, pineapple, orange, tomato or V-8)  
Individual Bottled Juices

## 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.

### **Everything Breakfast**

Scrambled eggs, 2 sausage links, 2 bacon strips, oven roasted potatoes and silver dollar pancakes.

### **Denver Breakfast**

Scrambled eggs with diced ham and cheddar cheese. Roasted potatoes with sauteed peppers and onions.

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# BREAKFAST

## BREAKFAST BUFFETS

Minimum 30 People Guaranteed

*Coffee and Tea Included*

### **Healthy Start Breakfast**

Scrambled eggs with cheese, fresh baked 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

Add juice to any buffet

*(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.

### **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

### **Grilled Raspberry Chicken**

Fresh greens topped with raspberry chicken, seasonal fresh fruit and a raspberry vinaigrette.

## FROM THE SANDWICH BOARD

### **Sub & Soup**

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

### **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. Served with Ranch wedges and a pickle spear.

### **Kaiser Club**

Traditional bacon, lettuce, and tomato with turkey and avocado slices, served on a fresh baked Kaiser roll. Served with pasta salad and a pickle spear.

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# LUNCH

## **Tortilla Chicken Wrap**

Garlic herb tortillas wrapped with lettuce, tomatoes, cheese, and Cajun seasoned chicken. Served with pasta salad and a pickle spear.

## **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. Served with Ranch wedges and a pickle spear.

## **Soup & Sandwich Combo**

Your choice of ham and American, turkey and Swiss, or roast beef and cheddar on white or wheat bread. Served with pickle spear.

## **Deli Croissant**

A butter croissant with your choice of smoked turkey and Swiss, ham and cheese, or roast beef and cheddar; topped with lettuce and tomato. Your choice of soup, Ranch wedges, potato or pasta salad and a pickle spear.

## BOX LUNCHESES

### **Turkey & Swiss, Ham & American or Roast Beef & Cheddar 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**

Fresh fruit, Italian pasta salad, potato salad or macaroni salad

#### **Soft Drinks**

#### **Bottled Water**

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# LUNCH

## LUNCHEON DESSERT SELECTIONS

*For the finishing touch.*

- Pumpkin, Cherry, Apple or Blueberry Pie
- 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

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## LUNCHEON ENTREES

*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**

Celery, onions, and fresh sliced mushrooms served on buttered egg noodles with a rich Burgundy wine sauce. (*No potato.*)

### **Braised Pot Roast**

Tender beef pot roast served with traditional roasted vegetables. (*No vegetable.*)

### **Sliced Roast Beef**

Slow roasted and served with mashed potatoes and gravy, garlic mashed or roasted red skin potatoes.

## VEGETARIAN OPTIONS

*(No potato or vegetable.)*

### **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.

# LUNCH

## LUNCHEON BUFFET EXTRAVAGANZAS

Minimum 30 People Guaranteed

### **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 Primavera  
Mini Penne With Sweet Peppers  
Chablies Chicken / South American Beef Tips

#### 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  
Horseradish Mashed Potatoes with Bleu Cheese Crumbles

#### 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

Minimum 30 people guaranteed.

### **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<sup>5</sup>**

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.

### **Italian Feast**

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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# DINNER

## ENTREES

*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**

Stuffed with ham and Swiss.

### **Chicken Kiev**

Stuffed with a butter herb sauce.

### **Pork Tenderloin Medallions**

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

### **Stuffed Pork Chop**

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

### **Chablis Chicken**

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

### **Walleye**

Almandine or lemon peppered.

### **Citrus Dill Salmon**

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

### **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.)*

### **Prime Rib of Pork**

Bone in, center cut pork prime rib with a Dijon mustard sauce.

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# DINNER

## BEEF ENTREES

*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.)*

**All Steaks Are USDA Choice Angus & Served Medium**

### **Roast Beef**

Sliced Choice Beef served with au jus

### **Prime Rib**

10 oz Cut served with au jus

### **Steak and Shrimp**

6 oz Angus Sirloin with three Breaded Shrimp

6 oz Angus Ribeye with three Breaded Shrimp

### **Sirloin**

8 oz Choice Angus, broiled and topped with Burgundy au jus

### **New York Strip**

10 oz Angus Strip Steak Charbroiled and topped with Caramelized Onions

### **Radisson Ribeye**

10 oz Choice Angus Ribeye, Charbroiled and topped with sautéed mushrooms and onions. Served with a red wine au jus

### **Filet Mignon**

8 oz Angus Beef wrapped in bacon

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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  
Horseradish Mashed Potatoes with Bleu Cheese Crumbles

## Dinner Vegetable Selections: (choose one)

Glazed Baby Carrots / Green Beans Almandine  
Buttered Corn  
Country Trio (Corn, Green Beans & Carrots)  
Peas and 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

## **VEGETARIAN OPTIONS**

*All include mixed green salad with house dressing, rolls and butter, dessert and coffee or 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.)*

### **Mini Penne with Sweet Peppers and Parmigiano Reggiano**

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

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# DINNER BUFFETS

## SPECIALTY DESSERTS

To upscale your Dinner or served *ala carte*, we provide the following desserts. 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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## **Chef Carved Buffet** \$27.50

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

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

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

Or Add For Additional Charge

**Baron of Beef** / market

**Prime Rib** / market  
*With three fried shrimp*

### **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  
Horseradish Mashed Potatoes with Bleu Cheese Crumbles

Vegetable Selection: (choice of one)

Honey Glazed Baby Carrots  
Green Beans Almandine  
Country Trio (corn, green beans and carrots)  
Peas and Carrots / Buttered Corn

Chef's assorted dessert table, coffee, and tea

*Dinner Buffets continued on next page.*



# DINNER BUFFETS

## GRAND GALLERIA

Minimum 40 People Guaranteed

*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**

**Choice of Two Entrees**

**Choice of Three Entrees**

#### 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

Horseradish Mashed Potatoes with Bleu Cheese Crumbles

#### Vegetable Selections: (choice of one)

Honey Glazed Baby Carrots / Green Beans Almandine

Country Trio in Herb Butter / Buttered Corn

Peas and Carrots

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# COLD HORS D'OEUVRES

## **Cubed Meat & Cheese Tray**

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**

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

## **Wrapped Sandwich Tray**

An assortment of turkey, ham, and Italian wrap sandwiches

**Deviled Eggs** *(suggest two per person)*

**Pinwheels** *(suggest two per person)*

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

## **Smoked Whole Salmon**

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**

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

## **Fiesta Dip Platter**

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 Cocktail**

**On Ice** *(suggest three per person)*

Served with cocktail sauce

## **Garden Vegetable Tray**

Garden fresh vegetables with our house made ranch dip

## **Seasonal Fruit Tray**

Cubes of seasonal fresh fruit

Additional: cubes of cheddar, Swiss and pepper jack cheese

## **Cubed Cheese & Cracker Tray**

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

## **Cheese Taster**

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

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)*

With sweet and sour sauce and hot mustard

### Asian BBQ

Chicken Wings *(suggest three per person)*

BBQ Cocktail Franks *(suggest five per person)*

### Bacon Wrapped

Water Chestnuts *(suggest three per person)*

### Bacon Wrapped

Cajun Shrimp *(suggest four per person)*

### Breaded Chicken

Tenders *(suggest two per person)*

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

### Classic Chicken

Drummies *(suggest three per person)*

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

Buffalo Wings *(suggest three per person)*

Hot wings in special winger sauce with ranch dipping sauce

Stuffed Mushroom Caps *(suggest two per person)*

Sausage & Herb Stuffing

Seafood Stuffing

Meatballs *(suggest three per person)*

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

Italian Bruschetta *(suggest two per person)*

### Cream Cheese

Poppers *(suggest two per person)*

Mozzarella Sticks *(suggest two per person)*

### Mini Beef Wellington

Choice cut of tenderloin with blue cheese wrapped in puff  
pastry

### Mini Crab Cakes

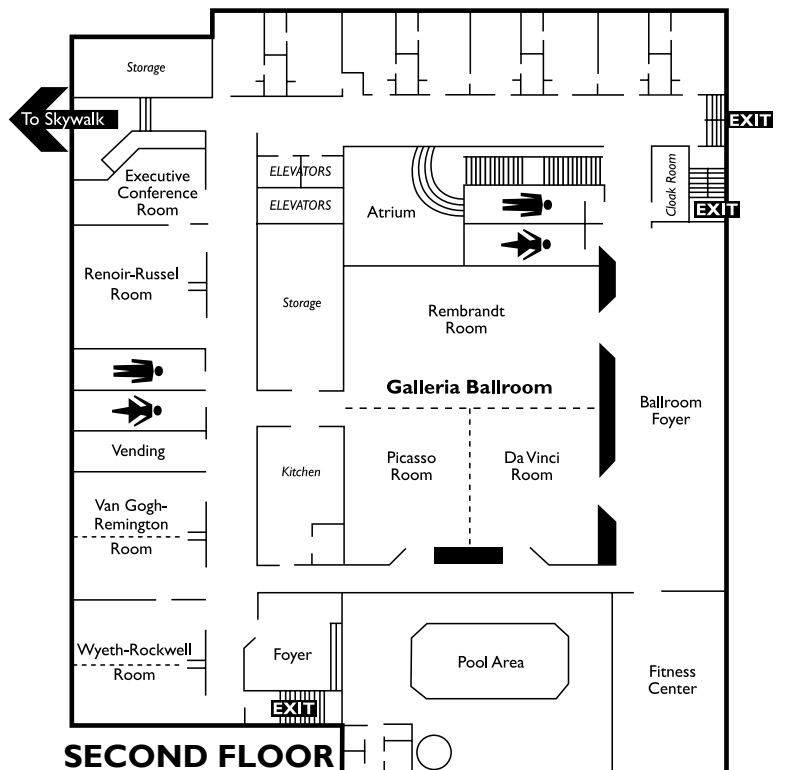
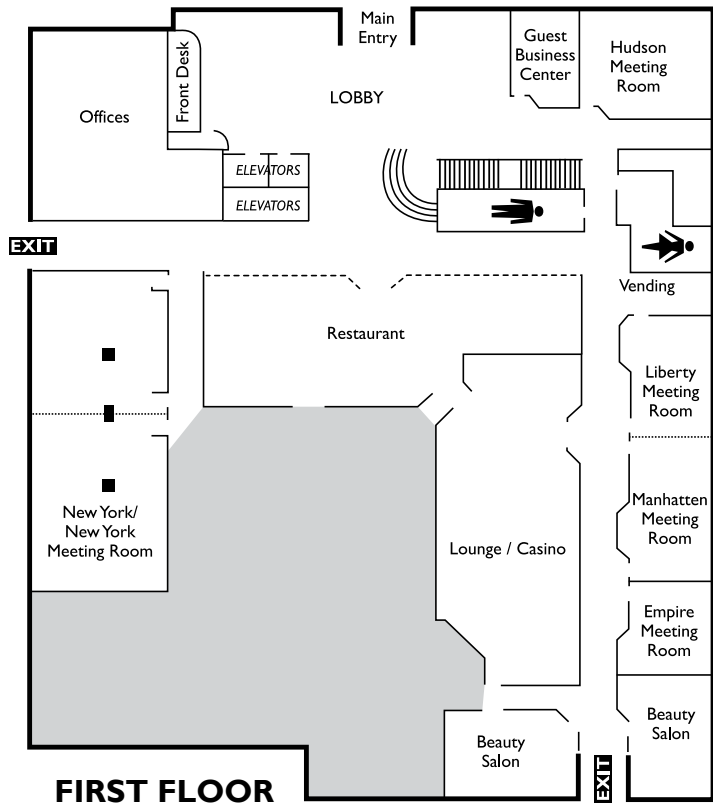
With citrus sour cream sauce

### Pot Stickers

*15% service charge and 7.5% sales tax  
added to above prices.*

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

# BANQUET & MEETING ROOM GUIDE



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## BANQUET & MEETING ROOM SPECIFICATIONS

Room	Dimensions	Sq Ft	Ceiling HT	Reception	Theater	Class-room	Oval Tables	U Shape	Hollow Square	Confer-ence	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							

\*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 -  
 Color Copies -

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



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