



index



3	wedding package
4-5	policies & procedures
6	services
7-9	hors d' oeuvres (hot and cold)
10-19	dinner choices (family style, buffet, plated)
20	chocolate fountain
21	late night snacks
22-24	beverage packages
25	property map
26-28	terms and conditions

wedding package complimentary



- complimentary champagne toast for the head table
- round tables with linen tablecloth, overlays and napkin
- skirted stage and head table with complimentary microphone rental
- complimentary skirting for other designated tables
- complimentary cake cutting and service
- complimentary dance floor
- complimentary icicle lighting for head table
- complimentary center pieces—mirror tiles, votive candle, hurricane shade with taper candle
- complimentary champagne fountain for one hour
- complimentary parking available for your quests
- simple decorating assistance—place cards, favors, center pieces, ect...
- complimentary one bedroom suite for the wedding couple—with special delivery of a bottle of champagne and chocolate covered strawberries
- complimentary breakfast for the wedding couple
- **Friday and Sunday weddings only** receive two complimentary standard rooms (excludes New Year's Eve)
- discounted rates on hotel room blocks for the wedding guests (based on availability)
- wedding guest room blocks include—complimentary breakfast for on property quests only

policies & proceduries guestroom block



special event weekend

In the event that your guestroom block is during a special event period special event group rate would apply.

room block

Early check in is not guaranteed. Your rooms are not guaranteed to be together.

Rooms will NOT automatically be added to your block once your block is full, it is your responsibility to check on the status, extra rooms can be added based on availability.

cut off date

Located on the front page of your wedding contract is the cut off date. Your guestroom block and rate will be guaranteed until this date. Once the date has passed, unreserved rooms still within you block will be released. **The hotel does not guarantee your group rate after the cut off date.**

gift bag deliveries

All guestroom deliveries must be pre-arranged with your wedding contact at least (2) weeks prior to you wedding date. Room deliveries will only be handled by our hotel staff at a per room charge. Gift bags will not be given out at the front desk. Gift Bag deliveries \$3.50 per bag.

shuttle service

We offer complimentary shuttle service to and from the airport. Speak to your Sales/ Catering Manager to discuss other personalized shuttle options.

guest check-in procedure

Guest check-in is guaranteed after 3:00pm. If early check-in is needed, contact the front desk on the day of arrival to inquire on availability. If guest arrive is prior to 3:00pm, luggage can be left and stored in a secured area.

reservations cards

Complimentary reservation cards are available by request to your wedding contact. Information indicated will be block name, phone number to call for reservation, group rate and cut off date. Map of the area with the Radisson location is located on the back of this $5\ 1/2"\ X\ 4\ 1/2"$ card. Amount requested will be limited.

policies & proceduries



- The Radisson Hotel and Conference Center can offer a contract for your wedding reception 18 months prior to your desired date, depending on size of banquet space required.
- Minimum Food and Beverage requirements for your event are assigned based on the size of the room that is held for your function.
- The Radisson Hotel and Conference Center reserves the right to increase Food and Beverage prices up to 60 days prior to the date of your event without notice, should current market rates dictate it.
- Banquet space is blocked from 2 p.m.—12 a.m. the day of your event.
- **Down Payment of 1,000.00 is due with signed contract.** A schedule of additional deposits and due dates will be outlined in your contract.
- All host/open and cash bars are subject to \$75 bar set-up fee per bar.
- Half of the Food and Beverage minimum is due 6 months prior to your wedding date.
- Final payment and guaranteed number of meals is due the Monday 12 days
 prior to your event with any remaining balance from bars and miscellaneous
 items due on conclusion of your event.
- All personal items and decorations must be removed the night of the event. The
 hotel is not responsible for any items left behind. To include cake pieces, gifts, and
 table decorations.
- By fire ordinance, No Smoke Machines, Haze Machines, or Fog Machines are allowed in the banquet space of the Radisson Hotel and Conference Center. Please notify your Band/or DJ's.
- By fire ordinance, **No Open Flame Candles are permitted in the facility.** Floating candles or candles contained in a glass globe, hurricane or votive are acceptable.
- No Glitter or Confetti.

services



Additional Linen / Napkins Available
Ask your Catering Manager for information and pricing
The prices do not include 22% service charge or current sales tax.
Prices are subject to change.

Cake Cutting & Serve

\$60

Champagne Fountain

\$40

Tray Passed Hors D' oeuvres

\$.50 / pp

Chair Covers—White

\$3 chair

Chair Ties—Black

\$.50 / chair

Decorating Charge

\$25 an hour / service

Icicle Lights

\$15 / table

LED Up Lighting

\$20 / up light

Data Projection Package

(Includes Projector, DVD Player or Laptop and Screen)

\$200

Hang Banners

\$50 lift fee

\$18 per hour / per person

Additional Labor Service Fee

\$25 per hour / per person

Tables

\$10 per table

6' or 8' table; uncovered, skirted or draped

Additional exhibition information available upon request

Staging

\$25 per section



hot hors d'oeuvres

The below prices do not include 22% service charge or Current sales tax.

Items and prices are subject to change.

Hot Hors D' Oeuvres		Price per 50 pieces
Crab Rangoon	Deep fried cream cheese imitation	
	crab filled wanton	\$75
Cocktail Meatballs	Swedish, Sweet and Sour, or BBQ	\$50
Chicken Fingers	Served w/honey mustard, ranch or BBQ sauce	\$70
Chicken Quesadillas	Served w/salsa and sour cream	\$64
Chicken Satay Skewers Bacon Wrapped Water	Served w/spicy Thai peanut sauce	\$95
Chestnuts		\$53
BBQ Smokie Joes	Mini hot dogs w/BBQ sauce	\$21
Beef Satay Skewer Italian Sausage	Served w/spicy Thai peanut sauce	\$135
En Croute	Served w/marinara sauce	\$64
Jalapeño Poppers	Served w/ranch dressing	\$85
Mini Pork Egg Rolls	Served w/hot mustard sauce and sweet	·
	and sour sauce	\$74
Mini Tacos	Served w/sour cream, salsa and cheese sauce	\$53
Mozzarella Sticks	Served w/marinara sauce	\$53
Pork and Chive Pot		
Sticks	Served w/teriyaki sauce	\$74
Petite Imitation		
Crab Cakes	Served w/garlic aioli	\$75
Spinach Artichoke Dip	Served w/pita chips	\$85
Vegetable Egg Rolls	Served w/sweet and sour sauce	\$85



cold hors d' oeuvres

Prices do not include 22% service charge or Current sales tax.
Items and prices are subject to change.

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Cold Hors D' Oeuvres						
Cheese Tray	Cubed cheddar, Swiss, and pepper jack, w/assorted savory crackers and a fresh fruit garnish	\$62.50 / 25 people \$125.00 / 50 people \$187.50 / 75 people				
•	Fresh sliced seasonal fruit	\$100.00 / 25 people \$200.00 / 50 people \$300.00 / 75 people				
Fresh Vegetable Crudites	Baby carrots, celery, broccoli, cauliflower and green peppers w/ ranch dip	\$62.50 / 25 people \$125.00 / 50 people \$187.50 / 75 people				
Antipasto Tray	Sliced genoa salami, prosciutto ham, smoked ham, provolone, artichoke hearts, olives, pepperoncini peppers, sun-dried tomatoes, and herb flat bread	\$8 / person				
Wisconsin Tray	Sliced Swiss, cheddar, provolone, pepper jack, genoa salami, ham, and assorted savory crackers with a fre fruit garnish					
Cheese Spread	Herb and Garlic or Cheddar	\$9 / pound				
Smoked Salmon Display	Served w/mini bagels, cream cheese, capers, and diced eggs, serves 25 people	\$215 / pound				
Chilled & Poache Shrimp Cocktail	d Served w/cocktail sauce	\$2 / piece				
Ham or Turkey Pinwheels	Flour Tortillas wrapped in cream cheese, turkey or ham & pickle	\$44 / 50 pieces				
Deviled Eggs	Fresh boiled eggs, halved and stuffed with pureed, Seasoned egg yolks	\$38 / 50 pieces				
Seafood Crostini	Imitation Crab & Shrimp folded with herb mayonnais & piped onto a toasted baguette	e \$60 / 50 pieces				
Bruschetta Crostini	Olive Oil brushed baguette topped with sun-dried Tomato basil, red onion, fresh mozzarella and balsan glaze	nic \$50 / 50 pieces				



cold hors d'oeuvres

Prices do not include 22% service charge or Current sales tax.
Items and prices are subject to change.

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 Mushroom Crostini
 Olive Oil brushed baguette topped with mushrooms, sun-dried tomatoes, fresh herbs and cream cheese
 \$50 / 50 pieces

 Artichoke Crostini
 Olive Oil brushed baguette topped with artichokes, olives, fresh dill, and feta
 \$50 / 50 pieces

 Vegetable Flat Bread
 Herb flatbread with grilled vegetables, sun-dried tomatoes, pinenut pesto, feta, and mozzarella cheese
 \$50 / 50 pieces



cold hors d' oeuvres

Prices do not include 22% service charge or Current sales tax.
Items and prices are subject to change.

old Hors D' Oeuvres						
	Salami Coronets	Genoa Salami rolled and stuffed with fresh herbs and cream cheese	\$50 / 50 pieces			
	Caprese Kabob	8" Skewer with grape tomato, fresh basil, fresh mozzarella and balsamic glaze	\$70 / 50 pieces			
	Antipasti Kabob	8" Skewer with cheese tortellini, pimento stuffed olives, pitted black olive, sliced pepperoni, and sliced genoa	\$70 / 50 pieces			
	Fresh Fruit Kabob	8" Skewer with honeydew, cantelope, strawberry and pineapple	\$70 / 50 pieces			
	Mediterranean Kabob	8" Skewer with Kalamata olive, mini mozzarella ball, artichoke heart, sun-dried tomato and cucumber	\$70 / 50 pieces			
	Mini Croissant Sandwiches	Ham, turkey or chicken salad	\$70 / 50 pieces			
	Fresh Tortilla Chips and Layered Taco Dip	d Layers of seasoned refried beans, sour cream , cream cheese, salsa, diced tomatoes, green onions, shredded lettuce, black olives, Wisconsin shredded cheddar cheese	\$95 / 50 people			
	Pub Chips and Bleu Cheese Dip	Homemade Cajun seasoned potato chips with bleu cheese dip	\$75 / 50 people			



family style

Minimum of 50 people Prices do not included 22% service charge or current sales Tax. Items and prices are subject to change.

Broasted Chicken

\$19 per person / \$11 children 11-4 / under 3 free

Fresh brewed regular and decaf Starbucks Coffee, hot Tazo tea and ice tea. Broasted chicken, coleslaw, cranberry sauce, homemade mashed potatoes and gravy, dressing, Prince Edward blend vegetables, dinner rolls with butter, and assorted bars and brownies.

Broasted Chicken & Additional Entrée

\$20 per person / \$11 children 11-4 / under 3

Fresh brewed regular and decaf Starbucks Coffee, hot Tazo tea and ice tea Broasted chicken, choice of braised sirloin beef tips or apricot ginger glazed pit ham, coleslaw, cranberry sauce, homemade mashed potatoes and gravy, dressing, Prince Edward blend vegetables, dinner rolls with butter, and assorted bars and brownies.



dinner buffet

Includes Beverage Service with Fresh Brewed Regular and Decaf Starbucks™ Coffee,
Hot Tazo Tea and Ice Tea.
Radisson Classic Salad Bowl, Fresh Dinner Rolls with Butter, Assorted Pies, Bars and Brownies

Entrée Choices

Broasted Chicken
Oven Roasted Turkey Breast with
Pan Gravy
Broiled Lemon Herb & Garlic Chicken
Chicken Breast Florentine with
Mornay Sauce
Braised Mushroom & Burgundy
Beef Tips
Oven Roasted Maple & Cinnamon Cured
Sliced Pork Loin w/ Apricot and
Cranberry Reduction
Salmon Filet with Creamy Lemon Dill
Sauce
Pasta Primavera

Pasta Primavera
Spinach Fettuccini Sautéed with Broccoli
Asparagus, Mushrooms, Zucchini,
Artichoke Hearts and Sun-dried
Tomatoes in olive oil, fresh basil and
garlic

Side Choices

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

Two Entrée Buffet / Three Sides \$31 / per person Three Entrée Buffet / Three Sides \$34 / per person

Based on 1.5 hours of service

Maximum of 2 entrée choices per group

Additional \$1 charge for more than 2 entrée choices

Minimum of 20 people on meal selections

An additional \$50 surcharge will be applied for groups fewer than 20 people

The above prices do not include 22% service charge or current sales tax

Items and prices are subject to change



chef attended carving station

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

Entrée Choices

Roasted Prime Rib with Rosemary Aujus
\$13

Honey Glazed Pit Ham Bone-In
\$8

Maple & Herb Roasted Turkey Breast
\$8

Pork Steamship Ruby Port & Sweet Cherry Glazed
\$7

Beef Steamship with Caramelized Onion & Rosemary Aujus
\$9 (75 person minimum)

Beef Sirloin Roasted with Rosemary Aujus
\$10

Based on 1.5 hours of service

Maximum of 2 entrée choices per group

Additional \$1 charge for more than 2 entrée choices

Minimum of 20 people on meal selections

An additional \$50 surcharge will be applies for groups fewer than 20 people

\$50 surcharge will be applied for the chef attendant fee

The above prices do not include 22% service charge or current sales tax Items and prices are subject to change



plated entrées

Maximum of 2 entrée choices
Additional \$1 charge for more than 2 entrée choices
Minimum of 20 people on meal selections
An additional \$50 surcharge will be applied for groups fewer than 20 people
The prices do not include a 22% service charge or current sales tax
Items and prices are subject to change

Dinner served with

Fresh Brewed Regular and Decaf Starbucks™ Coffee, Hot Tazo Tea and Ice Tea Garden Salad, Fresh Seasonal Vegetables, Fresh Dinner Rolls with Butter

Classic Herb Baked Chicken

\$18 per person

Herb-baked chicken breast and drumstick. Served with creamy whipped potatoes and homemade pan gravy.

Traditional Oven Roasted Turkey

\$18 per person

Slow-roasted sliced turkey breast. Served with cornbread stuffing, creamy whipped potatoes and homemade pan gravy.

Broiled Lemon-Herb & Garlic Chicken

\$18 per person

Broiled lemon herb and garlic marinated chicken breast with drumstick. Served with creamy whipped potatoes and homemade pan gravy.

Mediterranean Chicken

\$20 per person

Pan seared chicken breast served over linguine with garlic sun-dried tomatoes, mushrooms, artichoke hearts and spinach. Topped with roasted garlic beurre blanc.

Chicken Scaloppini

\$20 per person

Sautéed breast of chicken in a delicate white sauce with mushrooms. Served on a bed of linguine.

Pecan Encrusted Chicken

\$20 per person

Roasted honey pecan crusted breast of chicken topped with ruby sun-dried Door County cherry sauce. Served with wild rice blend.

Chicken Parmesan

\$20 per person

Panko and herb encrusted breast of chicken with stewed tomato marinara and mozzarella cheese. Served over a bed of spaghetti.



plated entrées

Maximum of 2 entrée choices
Additional \$1 charge for more than 2 entrée choices
Minimum of 20 people on meal selections
An additional \$50 surcharge will be applied for groups fewer than 20 people
The prices do not include a 22% service charge or current sales tax
Items and prices are subject to change

Dinner served with

Fresh Brewed Regular and Decaf Starbucks™ Coffee, Hot Tazo Tea and Ice Tea Garden Salad, Fresh Seasonal Vegetables, Fresh Dinner Rolls with Butter

Chicken Florentine \$20 per person

Lightly breaded sautéed breast of chicken stuffed with spinach, bacon and Boursin cheese. Topped with fine herb cream. Served with golden rice pilaf.

Chicken Cordon Bleu \$21 per person

Our classic take on a boneless breast of chicken stuffed with an aged Gouda smoked ham and white wine sauce. Served on a bed of golden rice pilaf.

Bacon Wrapped Chicken

\$21 per person

Applewood smoked bacon and tomato wrapped and bleu cheese stuffed breast of chicken with white wine cream. Served with wild rice blend.

Orange Pecan Pork Roast

\$20 per person

Medallion of pork crusted with orange marmalade and toasted pecans. Served with wild rice blend.

Balsamic Pork Chop

\$20 per person

Balsamic, honey and Dijon glazed pork chop. Served with herb roasted baby red potatoes.

Stuffed Pork Loin

\$20 per person

Stuffed pork medallion filled with bleu cheese, bacon and maple glaze. Served with herb roasted baby red potatoes.

Boneless Pork Loin

\$20 per person

Boneless pork loin with red wine cranberry glaze. Served with wild rice blend.



plated entrées

Maximum of 2 entrée choices
Additional \$1 charge for more than 2 entrée choices
Minimum of 20 people on meal selections
An additional \$50 surcharge will be applied for groups fewer than 20 people
The prices do not include a 22% service charge or current sales tax
Items and prices are subject to change

Dinner served with

Fresh Brewed Regular and Decaf Starbucks Coffee, Hot Tazo Tea and Ice Tea Garden salad, fresh seasonal vegetables, fresh dinner rolls with butter

Broiled Cod \$23 per person

Broiled cod with basil butter cream sauce. Served with golden rice pilaf.

Spanish Baked Cod \$23 per person

Spanish baked cod with chili oil. Served with golden rice pilaf.

Slow Roasted Cod \$23 per person

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

Slow Roasted Salmon \$26 per person

Charred sugar and chili crusted salmon with lemon butter cream. Served with golden rice pilaf.

Balsamic Salmon \$26 per person

Balsamic, honey and Dijon glazed salmon. Served with wild rice blend.

Broiled Salmon \$26 per person

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

Pot Roast in Port Wine \$21 per person

Seasoned Pot Roast, braised with port wine and root vegetables. Served with butter-milk chive mashed potatoes.

Prime Rib \$30 per person

Herb crusted and seared slow roasted 10oz. Angus Prime Rib with caramelized garlic Au jus. Served with buttermilk chive mashed potatoes.



plated entrées

Maximum of 2 entrée choices
Additional \$1 charge for more than 2 entrée choices
Minimum of 20 people on meal selections
An additional \$50 surcharge will be applied for groups fewer than 20 people
The prices do not include a 22% service charge or current sales tax
Items and prices are subject to change

Dinner served with

Fresh Brewed Regular and Decaf Starbucks Coffee, Hot Tazo Tea and Ice Tea Garden salad, fresh seasonal vegetables, fresh dinner rolls with butter

Filet Mignon

6oz. \$32 per person / 8oz. \$38 per person

Angus Beef Filet grilled to perfection, topped with fine herb mushroom cabernet demi-glaze. Served with buttermilk chive mashed potatoes.

Boneless Beef Short Rib

\$29 per person

Slow Roasted 12oz. Angus Beef short rib with mushroom cabernet demi-glaze. Served with buttermilk chive mashed potatoes.

Door County Cherry Balsamic Short Rib

\$29 per person

12oz. Angus Beef short rib slow roasted in cherry-balsamic vinegar demi-glaze. Served with wild rice blend.



plated vegetarian entrées

Maximum of 2 entrée choices
Additional \$1 charge for more than 2 entrée choices
Minimum of 20 people on meal selections
An additional \$50 surcharge will be applied for groups fewer than 20 people
The prices do not include a 22% service charge or current sales tax
Items and prices are subject to change

Dinner served with

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

Garden salad

Vegetable Alfredo

Fettuccine, spinach, zucchini, asparagus tossed with an alfredo sauce, topped with mozzarella and parmesan.

Pasta Primavera \$17 per person

Spinach fettuccini, broccoli, asparagus, mushrooms, zucchini, sun-dried tomatoes, tossed in olive oil, fresh basil and garlic.

Pesto Greek Pasta \$29 per person

Shell pasta, sun-dried tomatoes, asparagus, artichoke hearts, spinach, scallions tossed with pesto sauce, feta cheese and olives.

Herb Marinated Grilled Vegetables (Vegan)

\$19 per person

\$17 per person

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



plated gluten-free entrées

Maximum of 2 entrée choices
Additional \$1 charge for more than 2 entrée choices
Minimum of 20 people on meal selections
An additional \$50 surcharge will be applied for groups fewer than 20 people
The prices do not include a 22% service charge or current sales tax
Items and prices are subject to change

Dinner served with

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

Garden salad, fresh seasonal vegetables

Pasta Primavera \$20 per person

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

Mediterranean Chicken \$20 per person

Pan seared chicken breast. Served over brown rice penne pasta with sun-dried tomatoes, mushrooms, artichoke hearts and spinach topped with roasted garlic beurre

Balsamic Pork Chop \$20 per person

Balsamic, honey and dijon glazed pork chop. Served with roasted baby red potatoes.

Pot Roast in Port Wine \$21 per person

Seasoned Pot Roast, braised with port wine and root vegetables. Served with buttermilk chive mashed potatoes.

Broiled Salmon \$26 per person

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



children (11 years & younger)

The prices do not include a 22% service charge or current sales tax Items and prices are subject to change

Dinner served with Applesauce and a choice of milk or soda.

Chicken Fingers \$10 per person

Chicken Fingers served with French fries.

Spaghetti and Meatballs \$10 per person

Spaghetti and meatballs served with a breadstick.

Cheese Pizza \$10 per person

7" cheese pizza.

Chicken Garden Salad \$10 per person

Grilled chicken breast on a bed of salad greens with tomatoes and cucumbers.

elegant chocolate fountain



large chocolate fountain

22 pounds of Creamy Premium Chocolate 2.5 hours of service Skirted table, plates, napkins and skewers \$600

Dipping Items

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

\$3 per person

Additional Items

Strawberries \$.75 per person
Fresh Pineapple \$.75 per person
Brownies \$.75 per person
Mini Éclair Puffs \$.75 per person

Serve an additional 100 people \$200

The above prices do not include 22% service charge or current sales tax Items and prices are subject to change

late night snack



late night snacks

The below prices do not include 22% service charge or current sales tax.

Items and prices are subject to change.

pizza	12" pizz	as cut into 16 squares
Cheese		\$13
Pepperoni		\$14
Sausage		\$14
The Special	sausage, mushroom and onion	\$16
Garden Supreme	mushroom, onion, green pepper and black olives. sausage, pepperoni, green pepper, onion and mushrooms	\$17 \$17
Miscellaneous Snacks		·
Cocktail Meatballs BBQ Smokie Joes Crab Rangoon Chicken Quesadillas Mozzarella Sticks Jalapeno Poppers Chicken Fingers Housemade Chips & Dip Popcorn Pretzels Gardettos Tortilla Chips w/Salsa	BBQ, Swedish or Sweet & Sour Mini hot dogs with BBQ sauce Seafood & cream cheese in spring roll Served with salsa Served with marinara sauce Served with ranch dressing Served with ranch, BBQ or honey mustard	\$50 / 50 pcs \$21 / 50 pcs \$75 / 50 pcs \$64 / 50 pcs \$53 / 50 pcs \$85 / 50 pcs \$70 / 50 pcs \$9 / pound \$9 / pound \$9 / pound \$9 / pound \$9 / pound \$9 / pound

raise your glass



spirit of choice

All host/open and cash bars are subject to a \$75 bar set-up fee per bar There is a 3 hour minimum for each host/cash bar

Sales must be \$100 per hour per bartender to reach a 300 minimum If the 300 minimum per bartender is not met, then a fee of \$30 per bartender per hour will be applied.

The prices do not include a 22% service charge or current sales tax Items and prices are subject to change

Hosted Bar

Premium Brand Liquors

Jose Cuervo Tequila, Jack Daniels, Absolut Vodka, Tanqueray Gin, Dewar's Scotch, Kahlua, Bailey's Irish Cream, Maker's Mark, Di Saronno Amaretto \$13 per person / per hour

\$0 --- /-- It - It is

\$9 per person / each additional hour

Call Brand Liquors

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

Southern Comfort, Kessler's

\$12 per person / per hour

\$8 per person / each additional hour

House Brand Liquors

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

\$10 per person / per hour

\$7 per person / each additional hour

Included in the per person rate

Hosted bars are set complete with a selection of red and white house wines, domestic beer and soft drinks.

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

Drink Prices (single)

Bottled Water

Super Premium Pricing	g on Request		
Premium Brands	\$5.75		
Call Brands	\$4.75	Double Call Brands	\$6.00
House Brands	\$3.75	Double House Brands	\$5.00
Domestic Beer	\$3.75	Special Domestic Beer	\$4.00 - \$6.00
Imported Beer	\$4.75	Special Imported Beer	\$5.00 - \$8.00
House Wine	\$4.75		
Soft Drinks	\$1.75		Radisson Hot

\$2.00

raise your glass



spirit of choice

All host/open and cash bars are subject to a \$75 bar set-up fee per bar There is a 3 hour minimum for each host/cash bar Sales must be \$100 per hour per bartender to reach a 300 minimum If the 300 minimum per bartender is not met, then a fee of \$30 per bartender per hour will be applied The prices do not include a 22% service charge or current sales tax

Items and prices are subject to change

Beverage Packages

Unlimited Soda \$2.25 per person
Unlimited Beer / Soda \$6.00 per person
Unlimited Beer / Wine / Soda \$8.00 per person

6 hours of service, one domestic beer

Half Barrel of Beer

Domestic \$240 Premium on Request

Additional Items / Charges

Imported on Request

Bottled House Wine \$21 Bottled House Champagne \$21

Fruit Punch \$18 per gal. Champagne Punch \$40 per gal.

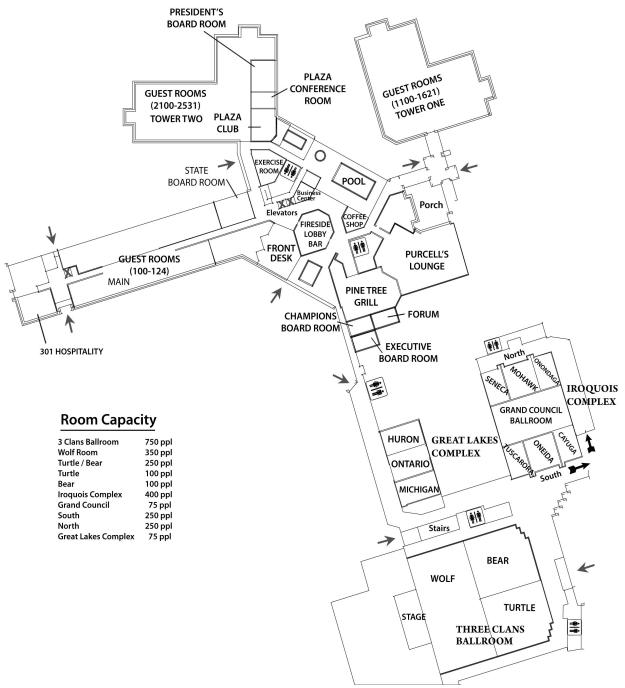
Choice House Wine Available upon request Cordial Cart on Request

Premium / Import Beer / Wine and Cordials

Available for additional charge

property map





terms and conditions



- 1. The Radisson Hotel and Conference Center reserves the right to make reasonable substitution with respect to entrees, side orders and amenities associated with banquet service based upon non-performance of suppliers, weather conditions, unavailability of product for any reason, etc. In all cases, the Catering Department will attempt to contact the event planner in advance of any anticipated shortage. All banquet charges are subject to a **twenty two percent (22%) service charge plus state and local taxes.** No alcoholic beverages or food items may be brought upon the Hotel premises except for gifts and prizes that remain unopened on the facility premises.
- 2. All food and beverage must be purchased through the Hotel with exception of wedding cakes.
- 3. All food and beverage are for consumption on the premises only at the assigned functions areas.
- 4. The Radisson Hotel and Conference Center specifically prohibits the removal of food from any catered function by Group or any of invitees.
- 5. The Radisson Hotel and Conference Center will provide the event planner in advance a function sheet(s) detailing the event(s) in question. It is the responsibility of the event planner to review and return to the Catering Representative a copy bearing an authorized signature indicating approval of said details. If necessary, changes and/or additions should be made no later than 14 days prior to the function except the final guarantee.
- 6. Payment for all services is due on the Monday 12 days prior to event. Payments can be received by the Banquet Manager on Duty, Catering Representative, or Hotel Front Desk Representative on Duty.
- 7. The Radisson Hotel and Conference Center is capable of providing special utility services for Group requiring said service. Use of electricity, gas, etc., is restricted by local codes and may require engineering. Fee for special needs will be quoted in advance and billed on an attendance guarantees.
- 8. The Radisson Hotel and Conference Center assigns all function space based upon the guaranteed number of attendees for a specific event and may be subject to change. Final confirmation of function room assignment will be made upon receipt of attendance guarantees. The Catering Representative must be notified on the Monday 12 days prior to function date.
- 9. The Radisson Hotel and Conference Center reserves the right to increase Food and Beverage prices up to 60 days prior to the date of your event should current market rates dictate it.
- 10. The Radisson Hotel and Conference Center enforces the minimum drinking age of 21 with no exceptions when serving alcoholic beverages.
- 11. Group agrees to begin its function promptly at the scheduled time and agrees to have their guests, invitees, and other persons vacate the designated function area at the closing hour indicated.

terms and conditions



- 12. Any products, materials, or services provided to Group shall not be delivered to the facility more than three (3) days prior to the first date of the event. All materials must bear the name of your group, be addressed to the attention of the Catering Department, and shipping charge paid for by your company. If any major handling is required on the part of the Radisson Hotel and Conference Center, a handling charge will apply. Any materials left on premises after such time may be stored by the Hotel at a storage charge of \$100.00 per day or may be considered abandoned and disposed of by the Hotel without liability to Group or third party vendor or supplier. Group shall be responsible to advise any third party vendor or supplier of this provision.
- 13. The Radisson Hotel and Conference Center shall not be responsible for lost, stolen, or misplaced items. Group is responsible for vendors and third parties and the services vendors and third parties provide to Group. Any damages to the Hotel or its facilities resulting from vendors or third parties will be the responsibility of Group. Group will be billed for damages or have the responsibility to collect from vendors or third parties.
- 14. If Group is holding any meetings or functions at the facility no fewer than 30 days before the first date of the event, Group shall provide to the Hotel certificates of liability and worker compensation insurance in amounts and through insurance companies licensed to do business in the State of Wisconsin and acceptable to the Hotel. Group authorizes Hotel to confirm directly with such insurance companies that such insurance continues in full force and effect. At the request of the Hotel, Group shall cause to be provided similar certificates of insurance from all vendors and third parties scheduled to participate in any meetings, displays, or events at the facility during the event.
- 15. Group shall indemnify, defend, and hold harmless the Hotel, its affiliates, employees, directors and officers, agents and attorneys from and against any losses, damages, claims or expenses or liability, including reasonable attorney fees, asserted by members of Group or any other person or entity for any claimed or actual property damage or personal injury arising out of the use of the facility by Group or by any vendor or third party who may be upon the Hotel premises because of Group activities thereon, except to the extent the same is caused by the negligence of the Hotel.
- 16. Group shall comply with all local, state and federal laws and ordinances at the facility during all times Group is at the facility. Group shall be solely responsible for obtaining all permits and licenses and other permission that may be required to conduct the activities Group plans to conduct at the facility. Group shall provide copies of all such permits, licenses, and permission to the Hotel upon the Hotel's request. Group shall abide by all rules and reasonable requests of the Hotel including but not limited to, limitation of noise volume levels. Group shall not misuse or abuse equipment or facilities.
- 17. Event Planner must agree to conduct the function in an orderly manner and to comply with applicable laws, regulations, and hotel rules. Event Planner assumes full responsibility for the conduct of Group and all persons in attendance and for any damages done to any part of the Hotel property.

terms and conditions



- 18. The cancellation of the booking of the event or any services requested after the Final Review Date constitutes events of default. Failure to use the meeting rooms reserved as of the Final Date Review, failure to require the number of meals indicted on the Banquet Event Orders submitted by Group and guaranteed by Group five (5) days prior to the event, and failure to make payment when and as due hereunder, and failure to abide any of the other terms of this Agreement constitute events of default.
- 19. The Radisson Hotel and Conference Center reserves the right to inspect and control all private parties, meetings, receptions, wedding, etc. being held on the premises and to limit the noise volume in our function rooms for the consideration of others.
- 20. Cancellation of any signed contract must be received in writing. A cancellation charge will apply to any cancelled function space. Cancellation fees include but are not limited to cancellation within 91-365 days 50% of projected Food & Beverage Revenue and/or Setup Fees, within 30-90 days 75% of projected Food & Beverage Revenue and/or Setup Fees, or within 30 days 100% of Food & Beverage Revenue and/or Setup Fees. Cancellation of an event with a down payment is non-refundable unless the booking of an event within 365 days thereafter, as agreed upon by the Hotel.
- 21. All social functions require a non-refundable \$1,000.00 down payment to confirm. All social functions are required to be paid in full on the Monday 12 days prior to the function date. Any miscellaneous or on consumption items are due at the end of the function by credit card.
- 22. There will be an additional charge for "Changing the Room Setup" on the day of the function once the room as been setup as per your original order. For groups up to 30 (\$50), groups up to 50 (\$75.00), groups up to 100 (\$125), and groups above 100 (\$150).
- 23. The Radisson Hotel and Conference Center reserves the right to assess charges for damages incurred due to the misuse or abuse of equipment and/or facilities during the course of an event. The Hotel does not permit the affixing of anything to the walls, floors or ceiling of the rooms with nails, staples, tape, or any other substance. Any damage suffered, cost of repair, and/or replacement will be billed to the Group.
- 24. No smoke machines, fog machines or haze machines are allowed in the banquet space and the Radisson Hotel and Conference Center Green Bay.