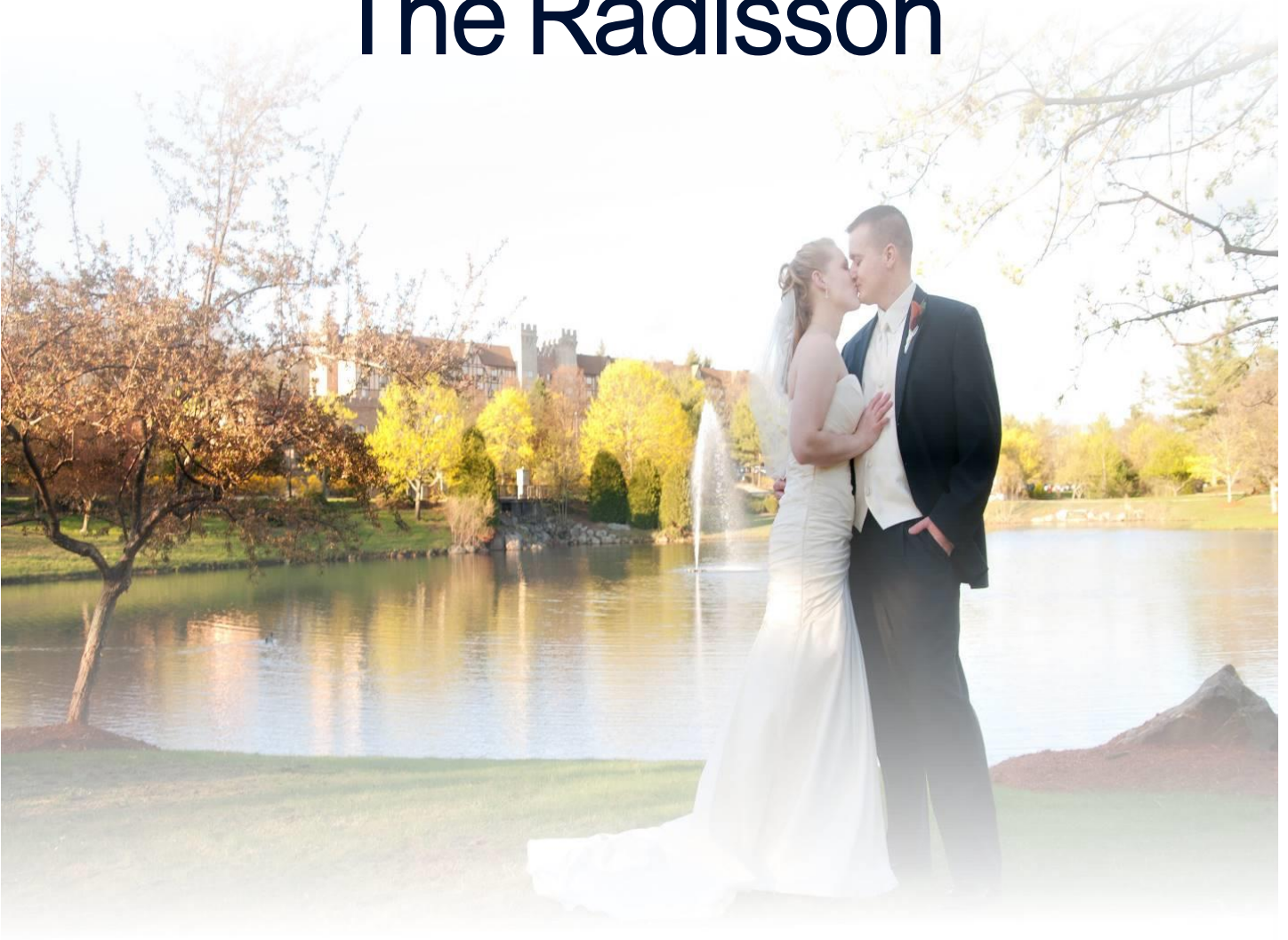


Fairy Tale Weddings at The Radisson



11 Tara Boulevard Nashua, NH 03062
Hotel: 603.888.9970 Sales: 603.579.3224

General Information

Menus and Pricing

Menu prices are subject to change and are only guaranteed three (3) months prior to the function date. Menu selections, room arrangements and other pertinent details must be submitted to the Sales/Catering Office three (3) weeks in advance of the function date; otherwise menu selections may be limited. Our Catering Managers, in conjunction with our Executive Chef will be happy to customize a menu to meet your particular event needs.

An additional service fee of \$2.00 per entrée will be charged for all split entrees. Buffet service is limited to 1 ½ hours.

All prices are subject to a 12% Gratuity, 9% Taxable Administrative Fee and 9% NH State Tax.

Due to licensing requirements and quality control issues, all food and beverage to be served on the Hotel property must be supplied and prepared by the Hotel, unless previously agreed that it is to be provided by a licensed and insured third party caterer. If the hotel finds that food or beverage has been brought in by an un-licensed, un-insured party, the Hotel reserves the right to remove such food and beverage and it will be returned upon departure of hotel premises.

Set Up

The hotel does not permit the affixing of anything to the walls, floor, or ceiling with nails, staples, carpet tape or other substances. Additionally, centerpieces with an open flame are not allowed in the function area. **The use of glitter, confetti, birdseed, rice or similar items is strictly prohibited.** Non-compliance will result in a minimum clean-up charge of \$250.00. Any damages or changes to carpeting, furniture, walls, etc. will be assessed and charged to the contractee by the Banquet or Operations Manager.

White linen tablecloths and napkins are included in our pricing structures. Client supplied specialty linens provided by an outside vendor must be pre-arranged with your sales manager. Additional set-up charges will apply for installation and removal unless provided by the vendor.

Contracted Vendors

Hotel has contracted with certain providers of services (i.e. florists and specialty linen) that you may elect to use to provide services for your event ("Contracted Vendors"). Although the use of Contracted Vendors is encouraged, you may use your own vendors for these services provided that your proposed vendors meet minimum standards established by Hotel.

All third party vendors must provide proof via email of being licensed and insured no later than 14 business days before your event. This proof must be emailed directly to your Radisson Event Sales Manager and will be kept on file for your event.

Guarantees

The final guarantee is due ten (10) business days prior to the event. This count may not be reduced. We charge for the guarantee or the number served whichever is greater. The Hotel cannot be responsible for service for more than 3% over the guaranteed count. If offering a choice of entrees the exact count of each selection is required with your guarantee. If no guarantee is received, we will consider the highest number of guests indicated as expected on the banquet event order as the guarantee. Buffet Options require a minimum of 25 guests.

Billing

A non-refundable, non-transferable deposit is required for all functions. **All estimated charges, including an estimation for open bars will be paid seven (7) business days prior to the function date and must be made in the form of cash or certified bank check.**

Liquor Policy

The Radisson Hotel Nashua holds a license granted by the New Hampshire State Liquor Commission and is responsible for complying with its regulations. Neither patrons, nor any patron's guest shall be allowed to bring alcoholic beverages into the Hotel. No person under the age of 21 will be allowed to consume or purchase alcoholic beverages.

Should you choose to have a bartender in the room a taxable \$150.00 bartender fee will be charged if sales do not exceed \$350.00.

Banquet bars are available for groups of 25 or more. For groups with less than 25 guests in attendance, a cocktail server is recommended. Cocktail service (taxable) is charged at \$50.00 for the first hour and \$10.00 for each additional hour per server. Hotel policy states that bar service is limited to 5 hours. If an extension is requested, approval must be received from the beverage or banquet manager in advance.

Blissful Wedding Package

- A Dedicated and Experience Consultant to Assist with Your Planning
- Private VIP Room with Champagne & Hors d'oeuvres for the Wedding Party Before the Grand Introductions
- Champagne Toast with Seasonal Berries
- Access to Beautifully Landscaped Grounds for Outdoor Pictures
- **Choice of Two (2) Stationary Hors d'oeuvres**
- **Choice of Two (2) Butler Passed Hors d'oeuvres**
- Four Course Dinner with Choice of One (1) Entrée Prepared by our Culinary Team of Chefs
- Tiered Wedding Cake *(Size is Based on Total Number of Guests)*
- or Wedding Cup Cakes with a Small Ceremonial Cutting Cake
- Guest Tables Enhanced with White Floor Length Linen, White Napkins, Votive Candles and Mirrors
- Complimentary Bridal Suite for the Bride & Groom on your Wedding Night
- Special Overnight Room Rates for Guests Who Book in Advance
- Complimentary Standard Overnight Room on Your First Wedding Anniversary with Breakfast for Two in Shade Bar & Grill, or From our Grab and Go in the Lobby

Enchanted Wedding Package

Enjoy All of what You Receive in the Blissful Package with the Following Enhancements:

- Choice of Four (4) Butler Passed Hors d'oeuvres
- Two (2) Bottles of House Wine per Table **Served with Main Entrée**
- Custom Designed Floral Centerpieces From Our Partnered Florist for Head & All Guest Tables

Majestic Wedding Package

Enjoy All of what You Receive in the Blissful and Enchanted Packages with the Following Enhancements:

- One Hour Open Bar for Cocktail Hour
- Choice of Six (6) Butler Passed Hors d'oeuvres
- Custom Designed Floral Centerpieces From Our Partnered Florist for Head & All Guest Tables
- Choice of Two Main Entrées
- Addition of Specialty Linen for the Cake Table and the Head Table
- Luxury Slipcovers and Sashes for your Guest's Chairs
- Complimentary Breakfast for Two in Shade Bar & Grill, or Grab and Go in the Lobby the Morning After Your Wedding
- Complimentary Guestrooms for the Parents of the Bride & the Groom on the Wedding Night

The Social Hour

Stationary Hors D'oeuvres

Select two

Fresh Vegetable Crudités Served with Herb Ranch & Hummus Dips

Imported & Domestic Cheese Garnished with Fresh Fruit, Served with Gourmet Crackers

Market Fresh Fruit Sliced Melon, pineapple, grapes & Berries with Honey Yogurt Dip

Additional Stationary Hors D'oeuvres

Priced per 50 pieces

Shrimp Cocktail Served with cocktail sauce, horseradish and lemon \$175.00

Sesame Crusted Tuna Slices with Seaweed Salad, Wasabi & Soy Sauce \$160.00

Mediterranean Antipasto Imported Cured Meats & Cheeses, Marinated Artichoke, Olives, Roasted Red Peppers, Oven-

Cured Plum Tomato and Extra Virgin Olive Oil \$375.00

Butler Passed Hors D'oeuvres

**Gluten free options*

Blissful Select Two, Enchanted Select Three, Majestic Select Five

Antipasto Skewer*

Asparagus in Phyllo

Beef Skewer*

Coated in a Teriyaki Sauce

Fried Cheese

*Made with Asiago, Parmesan, Ramano, Fotino & Mozzarella
cheeses with marinara*

Coconut Chicken

With Sweet Red Chili Dipping Sauce

Coconut Shrimp

With Sweet Red Chili Dipping Sauce

General Tso's Chicken Pot Stickers

Lobster Rangoon

Mini Beef Wellington

Mini Chicken Cordon Blue

Raspberry Baked Brie en Croute

With Almonds

Scallops Wrapped in Bacon*

Spanakopita

Lemongrass Chicken Satay*

Chorizo Stuffed Mushrooms*

Vegetable Pakora*

Indian style mini vegetable & potato pancake

Vegetarian Spring Rolls

Wild Mushroom Turnover

Four-Course Dinner

First Course Wedding Selections

Select one

Italian Wedding Soup

*Mini Italian Meatballs are simmered in a light
Garlic Chicken broth*

Tuscan Minestrone Soup

Freshly Shredded Asiago Cheese

Tomato Bisque

Basil Pesto

New England Clam Chowder

Oyster Crackers (Add \$1.00 per Person)

Penne Pasta with Tomato Basil

Grana Padano

Tortellini with Roasted Pepper Pesto Alfredo

Freshly Shredded Asiago Cheese

Seasonal Fruit Plate

Raspberry Coulis

Second Course Wedding Selections

Select one

Classic Caesar Salad

Crisp Romaine with Garlic Focaccia Croutons, Freshly Grated Grana Padano Cheese & Creamy Caesar Dressing

Panaché of Young Mesclun Greens

*Baby Mesclun Greens served with Julienne Carrots, Cherry Tomatoes & Cucumber Served with
Italian & Ranch Dressing*

Vine Ripe Tomato Napoleon

*Fresh Mozzarella, Plum Tomato with Basil, Olive Oil & Balsamic Dressing
(Add \$1.00 per Person)*

Third Course

Wedding Entrée Selections

Priced per person – Select one, or two - \$2.00 up charge per person for two entrée options

	Blissful	Enchanted	Majestic
Pollo Roma Piccata <i>Egg Battered Chicken Breast Seasoned with Garlic, Served with a Lemon Caper Butter Sauce</i>	\$60.00	\$75.00	\$103.00
Chicken Marsala <i>Egg Battered Chicken Breast Seasoned with Marsala Wine, Served with a Wild Mushroom Sauce</i>	\$60.00	\$75.00	\$103.00
Harvest Chicken <i>Boneless Breast of Chicken Stuffed with Apple Cornbread Stuffing, Topped with Supreme Sauce</i>	\$62.00	\$77.00	\$105.00
Baked Haddock <i>With a Traditional Crumb Topping, on a Lemon Herb Sauce</i>	\$64.00	\$79.00	\$107.00
Roasted Salmon Filet <i>North Atlantic Salmon Filet Oven Roasted Finished with a Dill Butter Sauce</i>	\$67.00	\$82.00	\$111.00
New York Strip Steak <i>Twelve-ounce Hand-cut Sirloin Steak Grilled to Perfection & Served with Garlic Butter</i>	\$75.00	\$90.00	\$119.00
Prime Rib <i>Hand-carved and Served with Traditional Au Jus</i>	\$77.00	\$92.00	\$121.00
Filet Mignon <i>Eight-ounce Center Cut of Beef Tenderloin Topped with a Béarnaise Sauce</i>	\$81.00	\$96.00	\$126.00

Wedding Duettes

Petite Filet and Chicken Marsala <i>Beef Tenderloin Accompanied by Chicken Marsala Served with a Mushroom Demi Sauce</i>	\$73.00	\$88.00	\$117.00
Petite Filet and Roasted Salmon <i>Beef Tenderloin Accompanied by a Roasted Salmon with a Béarnaise Sauce</i>	\$78.00	\$93.00	\$123.00

To accompany your Entrée Please Select One Vegetable and One Starch

Green Beans & Carrots
Broccolini
Asparagus
Roasted Squash

Mashed Potatoes
Roasted Yukon Potatoes
Rice Pilaf

Vegetarian Entrée Options

Priced per person

Blissful	Enchanted	Majestic
\$60.00	\$75.00	\$103.00

Vegetable Lasagna
Layered with Roasted Vegetables, Alfredo Sauce and Cheese
Stuffed Portobello Mushroom*
With a Quinoa and Rice Pilaf Drizzled with a Sundried Tomato Sauce

Wedding Buffet Selections

Priced per person

Wedding Buffet First Course

Select one

Fresh Fruit Medley
With a Raspberry Drizzle

Italian Wedding Soup
*Mini Italian Meatballs are Simmered in a Light
Garlic Chicken Broth*

Tuscan Minestrone Soup
Freshly Shredded Asiago Cheese

Tomato Bisque
Basil Pesto

New England Clam Chowder
Oyster Crackers (Add \$1.00 per person)

Wedding Buffet Second Course

Select two

Classic Caesar Salad
*Crisp Romaine with Garlic Focaccia Croutons, Freshly Grated Grana
Padano Cheese & Creamy Caesar Dressing*

Panaché of Young Mesclun Greens
*Red Radicchio and Baby Mesclun Greens Served with Julienne
Carrots, Cherry Tomatoes & Cucumber, Served with Italian Dressing*

Roasted Marinated Vegetable Salad
*Fresh Vegetables Roasted and Tossed with Herbs, Olive
Oil, Lemon Juice and Garlic*

Pasta Primavera Salad
Pasta with Fresh Vegetables Tossed with Italian Dressing

Vine Ripe Tomato Napoleon
*Fresh Mozzarella, Plum Tomato with Basil, Olive Oil & Balsamic
Dressing (Add \$1.00 per person)*

Wedding Buffet Entrées

Priced Per Person

Blissful & Enchanted Select Two / Majestic Select Three

Blissful	Enchanted	Majestic
\$65.00	\$80.00	\$109.00

Pollo Roma Piccata

Egg Battered Chicken Breast Seasoned with Garlic, Served with a Lemon Caper Butter Sauce

Chicken Marsala

Egg Battered Chicken Breast Seasoned with Garlic, Served with a Wild Mushroom Sauce

Harvest Chicken

Boneless Breast of Chicken Stuffed with Apple Cornbread Stuffing and Topped with Supreme Sauce

Baked Haddock

Topped with a Traditional Crumb Topping

Roasted Salmon Filet

North Atlantic Salmon Filet Oven Roasted finished with a Dill Butter Sauce

Grilled Herb Roasted Sirloin

Topped with Portabella Mushroom Demi

Pasta Primavera

Penne Pasta Tossed with Extra Virgin Olive Oil, Garlic and Fresh Vegetable

To Accompany Your Buffet Entrées Please Select One Vegetable and One Starch

Green Beans & Carrots

Broccolini

Asparagus

Roasted Squash

Mashed Potatoes

Roasted Yukon Potatoes

Rice Pilaf

Wedding Buffet Dessert

Tiered Wedding Cake or Wedding Cupcakes

Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas

Honey & Lemon

Children's

Menu

Priced per child under 12 years of age

Blissful	Enchanted	Majestic
\$28.95	\$37.95	\$50.95

Select One Entrée

Chicken Tenders

Served with French Fries and a Fresh Seasonal Fruit Cup

Penne Pasta

Served with Marinara Sauce on the Side and a Fresh Seasonal Fruit Cup

Buffet Dessert Displays

Priced per person / Add on

Deluxe Pastry Display <i>(Minimum 75 guests)</i>	\$19.00
<i>Assorted Cakes & Pies, Miniature Pastries & Petit Fours, Pound Cake & Berry Sauce</i>	
Fresh Fruit Display	\$4.00
<i>Sliced Market Fresh Seasonal Fruits</i>	
Italian Pastry Display <i>(Minimum of 50 guests)</i>	\$11.00
<i>Tiramisu, Sweet Ricotta Cannoli and European Cookies</i>	
Coffee Station	\$2.75
<i>Coffee, Decaffeinated Coffee & Assorted Bigelow Teas with Honey & Lemon</i>	
Hot Chocolate Station	\$4.95
<i>Hot Chocolate with Whipped Cream</i>	

Late Night Menu

Priced per 100 pieces

Chicken Fingers	\$270.00	Asian Chicken Spring Rolls	\$330.00
Jumbo Pretzels	\$220.00	Southwest Chicken Quesadilla	\$300.00
<i>With Mustard Dipping Sauce</i>		Mini Pizza Bites	\$330.00
Mozzarella Sticks	\$250.00	Pigs in a Blanket	\$230.00
<i>Battered and Fried Cheese Sticks with Marinara</i>			

Beverage Selections

Host Bar Drink Prices are not inclusive of tax. Cash Bar Drink Prices are inclusive of tax

	<u>Host</u>	<u>Cash</u>		<u>Host</u>	<u>Cash</u>
<i>Beer</i>			<i>Tequila</i>		
Bud Light	\$4.59	\$5.00	Jose Cuervo Gold	\$6.42	\$7.00
Budweiser	\$4.59	\$5.00			
Coors Light	\$4.00	\$5.00	<i>Vodka</i>		
Corona	\$6.00	\$7.00	Absolut	\$7.34	\$8.00
O'Douls Amber	\$5.50	\$6.00	Svedka	\$6.42	\$7.00
Sam Adams	\$6.00	\$7.00	Svedka Raspberry	\$6.42	\$7.00
<i>House Wine</i>			<i>Whiskey</i>		
Chardonnay	\$5.50	\$6.00	Seagram's VO	\$6.42	\$7.00
Pinot Grigio	\$5.50	\$6.00	Jack Daniels	\$6.42	\$7.00
Cabernet	\$5.50	\$6.00			
Merlot	\$5.50	\$6.00	<i>Cordials</i>		
White Claw	\$6.42	\$7.00	Amaretto	\$6.42	\$7.00
<i>Gin</i>			Baily's	\$7.34	\$8.00
Tanqueray	\$6.42	\$7.00	Kahlua	\$7.34	\$8.00
			Midori	\$7.34	\$8.00
<i>Rum</i>			Peach Schnapps	\$5.50	\$6.00
Bacardi Superior Light.	\$6.42	\$7.00	Southern Comfort	\$7.34	\$8.00
Captain Morgan	\$6.42	\$7.00	Triple Sec	\$7.34	\$8.00
Malibu	\$6.42	\$7.00	Vermouth Dry	\$0.00	\$0.00
			Vermouth Sweet	\$0.00	\$0.00
<i>Scotch</i>					
Dewars White	\$7.34	\$8.00	Two Liquor Drinks	\$7.00	\$8/\$9
Soda/Bottle Water	\$2.00	\$2.50			

Additional Beverage Options

Sparkling Apple Cider Toast	\$3.00 per person
Champagne Toast	\$3.50 per person
Poinsettia Pitcher (serves 40)	\$100 per pitcher
Mimosa Pitcher (serves 40)	\$100 per pitcher
Sangria Pitcher (serves 40)	\$195 per pitcher
Margarita Bowl (serves 40)	\$240 per bowl
Non-Alcoholic Fruit Punch (serves 40)	\$45 per pitcher