



***Radisson Woodlands
Hotel
Flagstaff***

Wedding Packages

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Silver Wedding Package Includes

The Following Amenities:

White, Black or Ivory Chair Covers with Colored Sashes

White Table Cloths

Colored Napkins

Dance Floor/Staging for Head Table

Mirror Tiles with 3 White Votive Candles

Cake Table with White Lighting

Cake Cutting Service

Champagne/Apple Cider Toast

Cash Bar set up

Silver, Glass, and China Service

Staff Attending to Every Detail

Honeymoon Suite

Gold Wedding Package Includes

The Following Amenities:

White, Black or Ivory Chair Covers with Colored Sashes

Colored Table Cloths

Colored Napkins

Floral Centerpieces provided by Glamorous Occasions

Dance Floor/Staging for Head Table

Mirror Tiles with 3 White Votive Candles

Cake Table with White Lighting

Cake Cutting Service

Champagne/Apple Cider Toast

Cash Bar set up

Silver, Glass, and China Service

Staff Attending to Every Detail

Honeymoon Suite

Platinum Wedding Package Includes

The Following Amenities:

Specialty Chair Covers with Specialty Colored Sashes

Specialty Table Cloths

Specialty Napkins

Deluxe Floral Centerpieces provided by Glamorous Occasions

Dance Floor/Staging for Head Table

Mirror Tiles with 3 White Votive Candles

Cake Table with White Lighting

Cake Cutting Service

Champagne/Apple Cider Toast

Cash Bar set up

Silver, Glass, and China Service

Staff Attending to Every Detail

Honeymoon Suite

The Gazebo for your Wedding Ceremony

\$300 Rental Fee for Gazebo

\$6.00 per chair per person

(White Padded Garden Chairs)

Decoration is allowed at Gazebo, and decorations must be removed

By the following morning

*If the wedding party chooses to use rose petals the petals must also be picked up
no later than the following morning.*

*A \$100.00 cleaning fee will be applied if the rose petals or the decorations are
not picked up by the following morning*

Indoor space held for inclement weather upon request

Electricity available

Rehearsal must be scheduled with

Sales Dept. to insure availability

Wedding Coordinator or other Responsible Party should

Be present for Rehearsal and Ceremony

Special Wedding Package Room Rates Available

For your out-of-town Guests

We feature "Your Event by Radisson"

*This allows you to have your own personal booking website for your wedding
guests to exclusively go online and make their room reservations and see all the
details about your
Special day!*

Wedding Deposits

\$750 non-refundable deposit due at contract signing

½ of final balance due 30 days prior to wedding date

Final Payment due 3 business days prior to wedding

Must have wedding package chosen at contract signing

Wedding Menu can be chosen at a later date

Ponderosa Promise

(Lunch Reception Menu- must be served by 2pm)

Hors D'Oeuvres

Crudité Platter

Artistically Presented with Celery, Zucchini, Carrot Sticks, Cucumbers, Cherry Tomatoes, Cauliflower, and Broccoli Florets

Fruit and Cheese Kabobs

Lunch Menu

Garden Salad of Mixed Greens

With Cucumbers, Carrots Mushrooms, Tomatoes, Beets and Choice of Two Dressings

Entrées

Please Select One:

Roasted Pork Loin

Roasted Pork Loin Glazed with a Dark Beer Molasses

Lasagna

Your choice of Beef, Chicken, Vegetable or Seafood

Stuffed Chicken Breast

Chicken Breast stuffed with Spinach, Panchetta and Feta Cheese

Southwestern Smoked Salmon

Smoked Salmon topped with a Citrus Dill Chipotle Cream Sauce

All Entrees Served with Chef's Fresh Selection of Vegetables, your choice of a Starch
Warm Rolls and Butter

Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea, Lemonade or Iced Tea

Romance in the Pines

Crudite Platter

Artistically Presented with Celery, Zucchini, Carrot Sticks, European Cucumbers, Cherry Tomatoes, Asparagus Spears, Cauliflower, and Broccoli Florets with Ranch Dipping Sauce

International Cheese Display

Imported and Domestic Cheeses, Garnished with Fresh Fruit, and an Assortment of Crackers

Salad

Spinach Salad with Citrus Segments, Toasted Almonds, Kiwi or Raspberry Vinaigrette

Entrée

Please Select One:

Saltimbocca Chicken

Chicken Breast wrapped with Prosciutto and Served on a Charred Tomato Sauce

Grilled or Blackened Salmon Fillet

*Atlantic Salmon served with
Tomato Fennel or Cucumber Dill Sauce*

Herb Marinated Prime Rib of Beef Au Jus

With Creamy Horseradish Sauce

All Entrees Served with Chef's Fresh Selection of Vegetables, your choice of a Starch
Warm Rolls and Butter

Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea, Lemonade or Iced Tea

Velvet Snow Brunch Package

(Available for Groups of 30 or More)

*Fresh Fruit Kabobs
Domestic Cheese Display with Crackers*

Omelette Station

*Our Chef will prepare your Omelette to Order
with our Freshest and Finest Ingredients*

Carving Station

*(Carved by our Uniformed Chef)
Seared Beef Sirloin
Havarti Dill Cheese Demi Sauce*

Buffet

*Traditional Eggs Benedict Garnished with Fresh Chives
Bacon & Ham
Breakfast Potatoes
Mini Cheese Blintzes with Warm Strawberry Sauce
Stuffed Chicken Breast
Garlic Mashed Potatoes
Medley of Seasonal Fresh Vegetables
Assorted Oven Fresh Breakfast Bakeries and Rolls
Sweet Butter and Preserves
Freshly Brewed Regular and Decaffeinated Coffee, and Hot Tea
Assorted Fresh Chilled Juices*

Falling Aspen Buffet Package

Salad Bar

Garden Fresh Salad Bar with Twelve Assorted Ingredients
And Specialty Dressings

Carving Station

Please Select One:

(Carved by our Uniformed Chef)

Cherry and Apple Stuffed Roasted Pork Loin

Sour Cherry Reduction, Spicy Mustard Sauce and Dinner Rolls

Roasted Leg of Lamb

Rosemary Au Jus, Apple Mint Jelly and Dinner Rolls

Roasted Prime Rib of Beef

Au Jus, Horseradish and Dinner Rolls

Seared Beef Sirloin

Havarti Dill Cheese Demi Sauce and Dinner Rolls

Entrees

Please Select One:

Stuffed Chicken Breast

*Chicken Breast stuffed with Wild Mushrooms, Spinach, and Feta Cheese and topped with a
Rosemary Red Pepper Cream Sauce*

Cajun Chicken

Cajun Pan Seared Chicken Breast with a Bayou Butter Sauce

Baked Salmon Wellington

Salmon Wellington topped with a Tomato Cajun Cream Sauce

Seafood and Vegetable Pasta

Mussels, Shrimp and Vegetable Saffron Penne Pasta with Togarashi Cream Sauce

All Entrees Served with Chef's Fresh Selection of Vegetables, your choice of a Starch
Warm Rolls and Butter

Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea, Lemonade or Iced Tea

Flagstaff Traditions Buffet package

Selection of Appetizer Please Select Two:

Mexican Shrimp Cocktail
Shrimp and Avocado Wraps with Cilantro Vinaigrette
Baja Turkey Roll-ups
Roasted Vegetables Quesadilla

Salad

Mexican Green Salad

From the Grill Please Select Two:

Carne Asada Sirloin
Marinated Grilled Chicken
Pulled Pork Carnitas

Please Select Two:

Refried Beans
Green Rice
Black Beans
Spicy Spanish Rice

All Entrees Served with Corn Muffins and Butter, Tortillas,
Homemade Guacamole, Pico de Gallo, Sour Cream and Mixed Cheese

Freshly Brewed Regular, Decaffeinated Coffee, Iced Tea or Lemonade and Hot Tea

Canyon Princess

Crudite Platter

Artistically Presented with Celery, Zucchini, Carrot Sticks, Cucumbers,
Cherry Tomatoes, Cauliflower, and Broccoli Florets

International Cheese Display

Imported and Domestic Cheeses, Garnished with Fresh Fruit,
And Assorted Crackers

Hors D'Oeuvres

Please Select Two :

Coconut Chicken Skewers
Bacon Wrapped Scallops
Mediterranean Tomato Tortilla Wrap
Asian Beef Satay

Dinner Menu

Garden Salad of Mixed Greens

with Cucumbers, Carrots Mushrooms, Tomatoes,
Beets and Choice of Two Dressings

Entrées

Please Select One:

Leg of Lamb Loin

Seasoned Leg of Lamb with a Port Bleu Cheese Demi Sauce

Seafood Lasagna

With Shrimp, Crab and Chardonnay Cream

Herb Roasted Prime Rib of Beef Au Jus

Slow Roasted to Perfection and served with Horseradish Cream

All Entrees Served with Chef's Fresh Selection of Vegetables, your choice of a Starch
Warm Rolls and Butter

Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea, Lemonade or Iced Tea

Wedding Package Pricing

Ponderosa Promise Reception Menu

Silver Reception Package: \$47.00 per person

Gold Reception Package: \$54.00 per Person

Platinum Reception Package: \$64.00 per Person

Romance in the Pines Reception Menu

Silver Reception Package: \$57.00 per Person

Gold Reception Package: \$64.00 per Person

Platinum Reception Package: \$74.00 per Person

Velvet Snow Reception Menu

Silver Reception Package: \$60.00 per Person

Gold Reception Package: \$68.00 per Person

Platinum Reception Package: \$77.00 per Person

Falling Aspen Reception Menu

Silver Reception Package: \$60.00 per Person

Gold Reception Package: \$68.00 per Person

Platinum Reception Package: \$77.00 per Person

Flagstaff Tradition Reception Menu

Silver Reception Package: \$60.00 per Person

Gold Reception Package: \$68.00 per Person

Platinum Reception Package: \$77.00 per Person

Canyon Princess Reception Menu

Silver Reception Package: \$63.00 per Person

Gold Reception Package: \$70.00 per Person

Platinum Reception Package: \$80.00 per Person

We can accommodate wedding receptions up to 260 attendees

We will customize any wedding package to fit your personal needs

COLD HORS D'OEUVRES
All Trays Serve (25) people

SCALLOP CEVICHE WITH TORTILLA CHIPS
\$110

POACHED SHRIMP ON ICE w/ HORSERADISH COCKTAIL SAUCE
\$100

FOCCACIA BRUSCHETTA
*Choice of: Eggplant Puree with Sun-dried Tomato Pesto,
Marinated Feta Cheese with Sweet Salsa, Diced Grilled Vegetables & Blue Cheese*
\$80

MEDITERRANEAN TOMATO TORTILLA WRAP
*Fresh Spinach, Sprouts, Artichokes, Cucumbers, Kalamata Olives, Tomatoes,
Swiss cheese and Sun Dried Tomato Pesto wrapped in a Spinach Tortilla*
\$80

**ARTICHOKE AND TOMATO PANZANELLA DRIZZLED WITH VIRGIN OLIVE OIL AND WHITE
BALSAMIC VINEGAR**
\$90

SHRIMP AND AVOCADO WRAPS WITH CILANTRO VINAIGRETTE
Spinach or Tomato Flour tortilla w/ Shrimp, Avocado, and Lettuce
\$90

**SMOKED SALMON LOX WITH CAPERS, CREAM CHEESE, ASPARAGUS, AND HONEY
MUSTARD DILL.**
\$90

TOKYO TUNA TARTAR on WONTON CRISP
Served Rare with Wasabi Horseradish and Sprouts
\$100

CALIFORNIA ROLLS
Served with Wasabi and Ginger
\$90

NIGIRI & MAKI COMBO
Served with Wasabi and Ginger
\$100

TEMPURA CALAMRI ROLL
Served with Wasabi and Ginger
\$90

FRESH SHELLED OYSTERS
By The Dozen
\$16

HOT HORS D'OEUVRES

All platters & displays serve 25 people

VEGETABLE TEMPURA w/ PONZU SAUCE

\$80

ASIAN BEEF OR PORK SATAY w/ SPICY THAI SAUCE

\$80

COCONUT CHICKEN SKEWERS w/ ORANGE PEEL SAUCE

\$80

GRILLED SALMON KABOBS w/ GINGER SAUCE

\$90

TEMPURA SHRIMP with SPICY MUSTARD SAUCE

\$95

SPICY CRAB CAKES with MASSAGO SAUCE

\$90

SALMON CROQUETTES with TOGARASHI REMOULADE

\$90

QUESADILLAS with SOUR CREAM & SALSA FRESCA

Chipotle Marinated Chicken	\$70	Mixed Cheeses	\$70
Corn, Tomato & Black Bean	\$70	Pulled Pork	\$75
Ham and Pineapple	\$75	Grilled Vegetable	\$70

PORK POT STICKERS with PONZU SAUCE

\$95

BACON WRAPPED SCALLOPS OR BACON WRAPPED SHRIMP

\$110

VEGETABLE EGG ROLLS with ORANGE SAUCE

\$85

CHICKEN, BEEF OR PORK KABOBS

\$90

HORS D'OEUVRES DISPLAYS & PLATTERS

All platters & displays serve 25 people

HOUSE-MADE DIPS

Choice Of: Creamy Roasted Yellow Bell Pepper, Traditional Hummus, Bleu Cheese & Scallion, Black Bean Shallot Cheese, Kalamata Olive Tapenade or Roasted Garlic & Shallot. Served with a Choice of: Tortilla Chips, Grilled French bread, Toasted Pita Bread, Toasted Focaccia, or Lavosh Cracker

\$75

MEXICAN LAYERED DIP with TORTILLA CHIPS

Guacamole, Fresh Salsa, Refried Beans, Sour Cream, Black Olives & Cheddar Cheese

\$70

CRUDITÉ OF FRESH VEGETABLES with DIP

Roasted Garlic & Onion, Herbed Yogurt, or Bleu Cheese & Scallion

\$80

FRESH SEASONAL FRUIT TRAY with BERRIES

\$95

DOMESTIC CHEESE BOARD with SEASONAL FRUIT & CRACKERS

\$95

TRADITIONAL ANTIPASTI

Prosciutto, Salami, Cured Olives, Marinated Artichoke Hearts, Tomatoes, Mozzarella, Shaved Parmesan, Cherry Peppers & Pepperoncini Peppers

\$95

FRUIT AND CHEESE KABOBS

Assorted Cheeses and Fruits

\$90

BEVERAGE MENU

SOFT DRINKS, JUICES, BOTTLED WATERS

Coke, Diet Coke, Sprite, Dr. Pepper, Orange, Apple, Grapefruit, Tomato, Cranberry Juice, Water, Perrier Sparkling Water

DOMESTIC BEER

Budweiser, Bud Lite, Coors, Coors Light, MGD, Miller Lite, O'Douls (non-alcoholic)

IMPORTED, PREMIUM & MICRO BEER

Corona, Heineken, Newcastle, Guinness Stout, Sam Adams, Pyramid Hefeweissen, St. Pauli Girl, Sierra Nevada, Amstel Light, Smithwicks, and Stella Artois

CALL LIQUOR

*Tequila- Cuervo Vodka-Smirnoff Scotch- J&B
Rum-Captain Morgan Gin- Tanqueray
Whiskey- Seagram's 7 Bourbon- Jack Daniels*

PREMIUM LIQUOR

*Tequila- Patron Vodka- Stolichnaya, Grey Goose Scotch- Glenlivet, Chivas
Rum- Myers Dark Gin- Bombay Sapphire
Whiskey- Crown Royal Bourbon- Makers Mark, Jack Daniels*

CORDIALS/COGNACS

Amaretto di Sorrano, Bailey's Irish Cream, Courvoisier VS, Sambuca, Kahula, Gran Marnier, Chambord, Frangelico

HOSTED BAR

*A minimum of \$250.00 in sales per bar.
Hosted Bar prices do not include tax or service charge.
**Any bar not meeting minimum requirements will be
charged the bar difference***

<i>Soft Drinks</i>	\$2.00
<i>Fruit Juice & Bottled Waters</i>	\$3.00
<i>Domestic Beer</i>	\$3.50
<i>Imported, Premium & Micro Beer</i>	\$4.50
<i>Well Liquor</i>	\$5.50
<i>Call Liquor</i>	\$6.50
<i>Premium Liquor</i>	\$7.50
<i>Cordials/Cognacs</i>	\$12.00
<i>House Wines by the Glass</i>	\$6.00

Keg Prices available upon request

See the Catering Wine List for wines priced by the bottle

CASH BAR

*A minimum of \$250.00 in sales per bar.
Cash Bar prices include tax.
**Any bar not meeting minimum requirements will be
charged the bar difference***

<i>Soft Drinks</i>	\$2.00
<i>Fruit Juice & Bottled Waters</i>	\$3.00
<i>Domestic Beer</i>	\$4.00
<i>Imported, Premium & Micro Beer</i>	\$5.00
<i>Well Liquor</i>	\$6.00
<i>Call Liquor</i>	\$7.00
<i>Premium Liquor</i>	\$8.00
<i>House Wines by the Glass</i>	\$6.00
<i>Cordials/Cognacs</i>	\$12.00

ADDITIONAL BEVERAGES

<i>Fruit Punch (per gallon)</i>	\$15.00
<i>Champagne Punch (per gallon)</i>	\$45.00
<i>Champagne or Punch Fountain (per event)</i>	\$25.00
<i>Margarita or Sangria Punch (per gallon)</i>	\$75.00

CATERING WINE SELECTIONS

HOUSE WINES

<i>Sycamore Lane, White Zinfandel</i>	\$26
<i>Sycamore Lane, Chardonnay</i>	\$26
<i>Sycamore Lane, Merlot</i>	\$26
<i>Sycamore Lane, Cabernet Sauvignon</i>	\$26

CHAMPAGNE & SPARKLING WINE

<i>Wycliff Extra Dry</i>	\$26
<i>Domaine Chandon Brut</i>	\$58
<i>Moet & White Star</i>	\$143
<i>Dom Perignon</i>	\$300
<i>Cristal</i>	\$500

SAUVIGNON BLANC

<i>Rodney Strong, Sonoma</i>	\$47
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CHARDONNAY

<i>Francis Coppola</i>	\$42
<i>Kendall Jackson</i>	\$39

WHITE VARIETALS

<i>Pacific Rim, Riesling</i>	\$30
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PINOT NOIR

<i>Estancia</i>	\$39
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MERLOT

<i>Sterling, Vinters Collection</i>	\$44
<i>Jacobs Creek</i>	\$36

CABERNET SAUVIGNON

<i>Hess Select, California</i>	\$44
<i>Rutherford Ranch, Napa</i>	\$36

RED VARIETALS

<i>Ravenswood Zinfandel, California</i>	\$39
<i>Penfold's, Shiraz</i>	\$35

