

*We Provide Free of Charge. . .*  
*(Minimum of 150 people)*

- ◆ Free Champagne Toast for the Head Table
- ◆ Round Tables with Linen Tablecloths and Napkins
- ◆ Skirted Stage and Head Table with a Free Microphone Rental
- ◆ Free Skirting for Other Designated Tables
- ◆ Free Cake Cutting and Service
- ◆ Free Centerpieces – Mirror Tiles, Votive Candles, Taper Candle & Hurricane Shade
- ◆ Free Champagne Punch for One Hour
- ◆ Free One-Bedroom Suite for the Bride and Groom – With a Special Delivery of a Bottle of Champagne and Chocolate Covered Strawberries
- ◆ Free Parking Available for your Guests in the Oneida Casino Parking Ramp



RADISSON HOTEL & CONFERENCE  
CENTER GREEN BAY

12.11.09

## *Why Not A Friday or Sunday Wedding Reception?*

*We'll make it worth your while!*

- ◆ Free Champagne Toast for the Head Table
- ◆ Round Tables with Linen Tablecloths and Napkins
- ◆ Skirted Stage and Head Table with a Free Microphone Rental
- ◆ Free Skirting for Other Designated Tables
- ◆ Free Cake Cutting and Service
- ◆ Free Centerpieces - Mirror Tiles, Votive Candles, Taper candle & Hurricane Shade
- ◆ Free Champagne Punch for Two Hours
- ◆ Free One-Bedroom Suite for the Bride and Groom - With a Special Delivery of a Bottle of Champagne and Chocolate Covered Strawberries
- ◆ Free Parking Available for your Guests in the Oneida Casino Parking Ramp
- ◆ Two Free Standard Guest Rooms - One for the Bride's Family and One for the Groom's Family (Excludes New Year's Eve)
- ◆ Free Honeymoon Breakfast for the Bride and Groom Delivered to your Suite
- ◆ Reduced Prices for Plated Dinner (listed below) and Family Style Meals

**Also Enjoy Discounted Menu Prices on Selected Items:**

### *Plated Dinner*

- Herb-Baked Chicken
- Oven - Roasted Turkey
- Pasta Primavera
- Burgundy Beef Tip

**Just \$13.99 per person!**

*Maximum of two entrée choices per group.*

*All Accompanied by Garden Salad, Chef's Choice of appropriate seasonal Vegetable, Rice, freshly baked Warm Rolls and Butter, freshly brewed Regular and Decaffeinated Coffee, Hot Tea and Iced Tea.*

## *Guestroom Block Policies & Procedures*

### **Special Event Weekend:**

In the event that your guestroom block is during a special event period (ie. potential Packer Game Weekend) you will only receive 25 guestrooms per night and a special event group rate would apply.

### **Additional Rooms**

Additional guestrooms at your group rate may be added to your block once your initial block has been filled or for Fall Weddings once the Packer schedule has been announced. Total amount of additional rooms at your group rate will be based on the hotels availability, regardless of time of the year.

### **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 your 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) two weeks prior to your 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.

### **Shuttle Service:**

The Radisson shuttle is designated for airport transportation only. Speak to your Sales/Catering Manager to discuss other personalized shuttle options.

### **Guest Check-in Procedure:**

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

### **Reservation Cards:**

Complimentary reservation cards are available by request to your wedding contact. Information indicated will be the block name, phone number to call for reservations, group rate and cut off date. Map of the area with the Radisson location is located on the back of this 5 ½" x 4 ¼" card. Amount requested will be limited.



RADISSON HOTEL & CONFERENCE  
CENTER GREEN BAY

## *Services*

Champagne Fountain	\$40.00
Tray Service (Passed Service)	\$0.50 per person
Chair Covers	\$4.50 per chair
Tall Vase	\$5.00 per vase
Decorating Charge	\$15.00 per hour/per service
Ice Carvings (Basic Designs)	\$289.00 single block OR \$379.00 double block
Custom Ice Carvings	Priced according to design

*Wedding Cakes Available per Special Request*

PHONE NUMBER (920) 405-6402

FAX NUMBER (920) 429-2394



RADISSON HOTEL & CONFERENCE  
CENTER GREEN BAY

12.11.09

## *Policies*

- ◆ Minimum attendance requirements for your event are assigned based on the size of the room that is held for your function.
- ◆ Banquet space is blocked from 2 p.m-12 a.m. the day of your event, unless negotiated otherwise.
- ◆ Deposit of \$500.00 is due with signed contract. A schedule of additional deposits and due dates will be outlined in your contract.
- ◆ Final payment and guaranteed number of meals is due 72 hours 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.
- ◆ The Radisson Hotel and Conference Center can offer a contract for your wedding reception 24 months prior to your desired date, depending on size of banquet space required.

PHONE NUMBER (920) 405-6402  
FAX NUMBER (920) 429-2394



RADISSON HOTEL & CONFERENCE  
CENTER GREEN BAY

12.11.09

## *HORS D'OEUVRES*

### **Fresh Vegetable Crudite**

An assortment of fresh Vegetables including Carrots, Celery, Broccoli, Cauliflower and Green Peppers. Served with Ranch Dressing for dipping  
\$3.29 per person

### **Domestic Cheese and Cracker Display**

A display of cubed Cheeses including Cheddar, Swiss, Provolone and Pepperjack  
Served with assorted savory Crackers and fresh Fruit Garnish  
\$2.99 per person

### **Domestic Cheese and Sausage Display**

A display of sliced Cheeses including Cheddar, Swiss, and Pepperjack  
Served with Sausage, assorted savory Crackers and fresh Fruit Garnish  
\$3.59 per person

### **International Cheese and Lavosh Display**

A selection of International Cheeses to include Cheddar, Gouda, Jarlsberg, Saga Bleu, Gorgonzola and Dill Havarti. Served with Lavosh Cracker Bread and fresh Fruit Garnish  
\$4.29 per person

### **Sharp Cheddar and Garlic Cheese Spread Display**

Try our flavored Cheese Spreads with American Classic Crackers and a fresh Fruit Garnish  
\$90 per 50 People

### **Fresh Fruit Tray**

Fresh cubed seasonal Fruit to include seasonal Melons, Red Grapes and seasonal Berries  
(Selection of fresh fruit is based on availability)  
\$3.39 per person

### **Focaccia Bread Cocktail Sandwiches**

Assorted finger Sandwiches prepared on Italian Herb Bread and cut into triangles  
Varieties include Ham and Cheddar, turkey and Swiss, Tuna Salad or Vegetarian  
\$16.99 per dozen

### **Ice Carvings**

Our Chefs can design and carve custom ice creations for any occasion  
Basic Designs - Heart, Swan, Vase  
Single Block \$289  
Double Block \$379

*Custom Ice Carvings are priced according to design*

**Prices Based on One Hour of Service**

*Menu prices do not include applicable taxes of 5.5 percent and service gratuity of 19 percent*

## HORS D'OEUVRES

*Priced per 50 Pieces*

### **Spanakopita**

Baked Feta Cheese and Spinach  
wrapped in Phyllo Dough  
\$90

### **Thai Chicken Spring Roll**

Authentic Thai flavored Chicken wrapped in crispy  
Spring Roll served with spicy Peanut Sauce  
\$110

### **Brie and Pear Phyllo**

Delicate Brie cheese and Pear Jam wrapped  
in flaky Phyllo Dough  
\$125

### **Crab Rangoon**

A savory Chinese delight of succulent morsels of  
Snow Crab Meat with Cream Cheese wrapped  
in a Crisp Spring Roll wrapper  
\$105

### **Pork Pot Stickers**

Seasoned Pork wrapped in an Egg Roll wrapper  
and deep-fried. Served with Sweet and Sour Sauce  
\$100

### **Meatballs**

Your choice of Swedish or Barbecue.  
\$40

### **Assorted Bruchetta**

Freshly diced Tomato & Basil,  
Olives & Feta Cheese and Minted Fruit  
\$65

### **Party Rye**

Rye Toast Bread topped with a  
Cucumber wheel and Cream Cheese  
\$70

### **Smoked Chicken Quesadillas**

Sautéed Onions, Peppers and Chicken  
wrapped in a Flour Tortilla.  
Served with Sour Cream and Salsa  
\$110

### **Beef Satay**

Marinated Beef served with spicy Peanut  
Sauce and Cellophane Noodles  
\$135

### **Chicken Satay**

Marinated Chicken served with spicy Peanut  
Sauce and Cellophane Noodles  
\$125

### **Egg Rolls**

Your choice of Shrimp or Pork Meat filled in a  
Crispy Wonton filled Wrap. Served  
with Sweet and Sour Sauce  
\$95

### **Vegetable Egg Roll**

Oriental Vegetables rolled a thin Wonton  
Wrapper and deep-fried.  
Served with Sweet and Sour Sauce  
\$80

### **Deviled Eggs**

Made fresh with sweet Relish  
\$10 per dozen

### **Pinwheels**

Ham or Turkey rolled in a tortilla shell  
with herb cream cheese  
\$55



RADISSON HOTEL & CONFERENCE  
CENTER GREEN BAY

12.11.09

## HORS D'OEUVRES

*Priced per 50 Pieces*

### **Chicken Wings**

Prepared Buffalo or Barbeque  
\$40

### **Jalapeño Poppers**

Served with Ranch dipping Sauce  
\$75

### **Wisconsin Mozzarella Cheese Sticks**

Deep-fried and served with  
Marinara Sauce  
\$50

### **Chicken Fingers**

Served with Honey Mustard dipping Sauce  
\$65

### **Mini Burritos**

Served with Salsa and Cheddar Cheese  
\$50

### **Sausage Stuffed Mushrooms**

Spicy Italian Sausage served in fresh  
Mushroom Caps  
\$120

### **Mini Chicago Style Pizza**

Try our "Windy City" miniature Pizzas  
With Italian Sausage and Cheese  
\$80

### **Italian Sausage En'Croute**

Italian Sausage wrapped in Puff Pastry  
and baked golden brown. Served  
With Marinara Sauce and  
Parmesan Cheese  
\$60

### **Seafood Stuffed Mushrooms**

Diced fresh Seafood stuffed in  
Mushroom Caps  
\$100

### **Vegetable Quesadilla**

Sautéed Tomatoes, Onions, Peppers and  
Monterey Cheese wrapped  
in Flour Tortilla  
\$75

### **Bacon Wrapped Water Chestnuts**

Water Chestnuts wrapped in Bacon and baked  
till they are golden brown  
\$100

### **Smoked Salmon Display**

Smoked Salmon presented with Cream Cheese,  
Capers, diced Egg, and mini Bagels  
\$165 per 25 people

### **Shrimp Cocktail**

Jumbo Shrimp poached in Court Bouillon and served  
With Cocktail Sauce and Lemons  
\$1.99 per piece

*Menu prices do not include applicable taxes of 5.5 percent and service gratuity of 19 percent*



RADISSON HOTEL & CONFERENCE  
CENTER GREEN BAY

12.11.09

## *SPECIALTY HORS D'OEUVRES*

*Priced per 50 Pieces*

### **Artichoke Parmesan**

Zesty Artichokes lightly breaded and stuffed with  
Shredded Parmesan Cheese

\$130

### **Beef Duxelle Wellington**

Diced beef, Mushroom, and Onions sautéed and  
Wrapped in a delicate Puff Pastry

\$150

### **Beef Hibachi Skewer**

Marinated strips of Beef placed on skewer with Red and Yellow  
Peppers and Monterey Jack Cheese

\$125

### **Chicken Pineapple Brochette**

Marinated strips of Chicken skewered with fresh Pineapple  
Marinated in Red Wine Sauce

\$135

### **Chicken Hibachi Skewers**

Marinated strips of Chicken placed on skewer with Red and  
Yellow Peppers and Monterey Jack Cheese

\$110

### **Bacon Wrapped Scallops**

Succulent Sea Scallops wrapped in Bacon and  
Baked until golden brown

\$150

*Menu prices do not include applicable taxes of 5.5 percent and service gratuity of 19 percent*



RADISSON HOTEL & CONFERENCE  
CENTER GREEN BAY

12.11.09

## *FAMILY STYLE*

### **Broasted Chicken**

Includes:

Broasted Chicken, Coleslaw, Cranberry Sauce, Whipped Potatoes and Gravy, Dressing,  
Prince Edward Blend Vegetables, Dinner Rolls with Butter, Assorted Bars,  
Coffee, Iced Tea/Hot Tea, Water with Lemon

**Sunday through Friday**  
**\$10.99 per person**

**Saturday**  
**\$12.99 per person**

### **Broasted Chicken & Additional Entree**

*(Braised Sirloin Beef Tips, Apricot Ginger Glazed Pit Ham, Herb-Rubbed Grilled Pork Steaks)*

Includes:

Broasted Chicken, Coleslaw, Cranberry Sauce, Whipped Potatoes and Gravy, Dressing,  
Prince Edward Blend Vegetables, Dinner Rolls with Butter, Assorted Bars,  
Coffee, Iced Tea/Hot Tea, Water with Lemon

**Sunday through Friday**  
**\$11.99 per person**

**Saturday**  
**\$13.99 per person**

## *BEVERAGE PACKAGE*

**ADD TO ANY MEAL**

**UNLIMITED SODA AND TAP BEER**

*(One domestic beer, total of six hours after dinner or until 12:30am, and soda)*

**\$4.99 per person**

*\*\*All rates are subject to 19% gratuity and 5.5% Sales Tax*

## DINNER ENTRÉES

### **Prime Rib of Beef**

Slow roasted Herb Rubbed Prime Rib served with Garlic and Chive Mashed Potatoes. Accompanied by Au Jus  
\$19.99

### **Filet Mignon**

Eight Ounce Center cut Tenderloin expertly grilled, served with a Wild Mushroom Merlot Sauce and Garlic and Chive Mashed Potatoes  
\$29.79

### **Petit Filet Mignon**

A grilled six-ounce petit Filet Mignon wrapped in Bacon, served with a Cognac scented Onion & Tomato Creamy Ragout, and Roasted New Potatoes  
\$24.99

### **Stuffed Filet Mignon**

A six-ounce Filet Mignon stuffed with Wild Mushrooms grilled to perfection, served with a Merlot Sauce, and Roasted New Potatoes  
\$27.99

### **Herb Baked Chicken**

Herb baked Chicken Breast and a Drumstick served with Mashed Potatoes and Gravy  
\$15.99

### **Corn Bread Stuffed Pork Loin**

Boneless Pork Loin stuffed with Andouille Sausage Corn Bread Stuffing, Creole sauce, and Wild Rice Pilaf  
\$16.79

### **Salmon En'Croute**

A six-ounce fillet of Salmon wrapped in Puff Pastry Dough, baked to golden Brown Served with Lemon Dill Cream, and Wild Rice Pilaf  
\$18.99

### **Oven Roasted Turkey**

Slow roasted Tom Turkey Breast sliced and served with Corn Bread Stuffing, Mashed Potatoes & Gravy  
\$14.99

*Accompanied by Garden Salad, Chef's Choice of appropriate seasonal Vegetable, freshly baked Warm Rolls and Butter, freshly brewed Regular and Decaffeinated Coffee, Hot Tea and Iced Tea*

*Maximum of two entrée choices per group  
Additional \$1.00 per person charge for more than two entrees other than Vegetarian  
Minimum of 30 people - an additional \$50 surcharge applied for groups less than 30 people  
Priced per Person*

## DINNER ENTRÉES

### Short Ribs

Slow Braised Beef short rib with an Asian infused Demi-glaze. Served with Garlic and Chive Mashed Potatoes  
\$17.99

### Broccoli and Cheddar Chicken

A boneless Chicken Breast stuffed with spears of Broccoli and covered with Cheddar Cheese sauce. Served with Wild Rice Pilaf.  
\$16.99

### Aerolian Chicken

Cinnamon glazed Aerolian Chicken Breast draped with a Minted Sun-Dried Apricot, Cherry Chutney and Wild Rice Pilaf  
\$18.99

### Asparagus and Brie Stuffed Chicken Breast

A Chicken Breast stuffed with Asparagus, Brie Cheese, Sun-Dried Tomatoes with a Roasted Red Pepper Cream sauce and Wild Rice Pilaf  
\$18.99

### Sliced Strip Loin

Slow roasted Rosemary and Garlic Crusted Strip sliced, served with Merlot Mushroom Demi-glaze, and Garlic and Chive Mashed Potatoes  
\$21.99

### Skewered Shrimp Scampi

Eight fresh Shrimp broiled on Skewers with White Wine, Lemon Juice and Garlic. Finished with Whole Butter and Roma Tomato Concasse. Served with Wild Rice Pilaf  
\$21.99

### Fresh Walleye Pike Almondine

A Wisconsin Classic! Broiled and topped with toasted Almonds, Lemon Wedge Garnish, and Wild Rice Pilaf  
\$18.99

### Grilled Pesto Chicken

Grilled marinated Chicken Breast topped with diced Tomatoes, shredded Mozzarella, and Pesto Cream Sauce. Served with Wild Rice Pilaf  
\$16.99

*Accompanied by Garden Salad, Chef's Choice of appropriate seasonal Vegetable, freshly baked Warm Rolls and Butter, freshly brewed Regular and Decaffeinated Coffee, Hot Tea and Iced Tea*

*Maximum of two entrée choices per group*

*Additional \$1.00 per person charge for more than two entrees other than Vegetarian*

*Minimum of 30 people - an additional \$50 surcharge applied for groups less than 30 people*

*Priced per Person*

*Menu prices do not include applicable taxes of 5.5 percent and service gratuity of 19 percent*



RADISSON HOTEL & CONFERENCE  
CENTER GREEN BAY

12.11.09

## ***DUET DINNER ENTRÉES***

### **Short Ribs and Chicken**

Chili Garlic Glazed Chicken Breast,  
Beef Short Ribs with Asian infused  
Demi-Glaze, and Garlic and Chive Mashed Potatoes  
\$25.99

### **Tenderloin and Chicken**

A broiled six-ounce Chicken Breast topped with  
Supreme Sauce paired with a petit Filet and Garlic  
and Chive Mashed Potatoes  
\$28.99

### **Tenderloin and Shrimp**

Four large Shrimp broiled with scampi Garlic  
Butter  
Served over Wild Rice and paired with a  
Petit Filet and Merlot sauce  
\$29.99

### **Tenderloin and Seasonal Fresh Fish**

Seasonal Fresh Fish served with a Citrus Cream  
paired with a petit Filet broiled to perfection!  
Served with Wild Rice Pilaf  
\$29.99

**Minimum of 30 people**

**An additional \$50 surcharge will be applied for groups less than 30 people**

*Accompanied by Garden Salad, Chef's choice of appropriate seasonal Vegetable,  
Freshly baked Warm Rolls and Butter, freshly brewed Regular and  
Decaffeinated Coffee, Hot Tea, and/or Ice Tea*

*Priced Per Person*

*Menu prices do not include applicable taxes of 5.5 percent and service gratuity of 19 percent*



RADISSON HOTEL & CONFERENCE  
CENTER GREEN BAY

12.11.09

## ***DINNER VEGETARIAN SELECTIONS***

### **Vegetable Napoleon**

Layers of Spinach, Zucchini, Tomato and Portabella  
Mushrooms on a bed of Pasta served with Marinara Sauce  
\$16.99

### **Pasta Primavera**

An array of seasonal Vegetables tossed with  
freshly made Pasta, Garlic, and Basil  
\$14.99

### **Stuffed Tomatoes**

Tomatoes stuffed with Raisins, Zucchini, and Red Onions tossed in  
aged Balsamic Vinegar. Served on bed of sautéed Spinach  
\$16.79

### **Polenta Cakes**

Two Parmesan Polenta Cakes and  
Julienne Vegetables with a Asian sauce  
\$14.99

### **Aeromatic Risotto**

Lemon scented and Asiago Cheese Risotto and  
Julienne Vegetable with basil and Garlic  
\$15.99

*Accompanied by Garden Salad, freshly baked Warm Rolls and Butter, freshly brewed  
Regular and Decaffeinated Coffee, Hot Tea, and Ice Tea*

## ***CHILDREN'S MEAL***

### **Chicken Fingers**

Served with French Fries and Applesauce. Choice of Soda and/or Milk  
\$6.29

*Menu prices do not include applicable taxes of 5.5 percent and service gratuity of 19 percent*



RADISSON HOTEL & CONFERENCE  
CENTER GREEN BAY

12.11.09

# DINNER BUFFET

Your choice of two Entrées \$21.99

*or*

Your choice of either three Entrées \$23.99

## Radisson Classic Salad Bar

Tossed Salad Greens, Sliced Cucumbers, Cheddar Cheese, Cherry Tomatoes,  
Black Olives, Bacon Bits, Seasoned Croutons

*Includes the following Dressings:*

Ranch & French

## Entrée Choices

Oven Roasted Pork Loin with Dijon and Rosemary  
Burgundy Beef Tips

Oven Roasted Turkey Breast with Pan Gravy  
Herb Baked Chicken

Salmon with creamy Lemon Dill Sauce

Pasta Primavera with an array of seasonal Vegetables tossed with  
freshly made Pasta, White Wine, Garlic and Basil

## Starches

### Choice of two starches

Garlic Roasted New Potatoes  
Wild Rice Pilaf  
Buttered Egg Noodles

## Vegetables

### Choice of One

Honey Glazed Carrots with  
Fresh Dill  
Vegetable Medley  
*or*  
Green Bean Casserole

## Desserts

Chef's selection of Desserts  
including assorted Pies, Bars,  
and Brownies

## Carved

Roasted New York Strip Loin      \$4.99 per person  
Baked Bone in Ham                      \$3.99 per person  
Boneless Breast of Turkey              \$2.99 per person

*Price includes Chef Attendant*

**Based on two hours of service**

**Minimum of 30 people**

**An additional \$50 surcharge will be applied for groups less than 30 people**

*Accompanied by freshly made rolls, freshly brewed Regular and Decaffeinated  
Coffee, Hot Tea, and Ice Tea*

***Priced Per Person***

**Menu prices do not include applicable taxes of 5.5 percent and service gratuity of 19 percent**



RADISSON HOTEL & CONFERENCE  
CENTER GREEN BAY

12.11.09

## THEME BUFFETS

### **Chef's Table Buffet**

Our Radisson Classic Salad Bar  
Pepper crusted Beef Tenderloin with Wild Mushroom Demi-glace  
Salmon Fillet with Citrus Cream  
Sautéed Breast of Chicken with Marsala Sauce and Asiago Cheese  
Garlic Buttered New Potatoes, Buttered Asparagus with hollandaise sauce  
White Chocolate Mousse, Fruit Tartlets  
Chocolate Cappuccino Cake  
\$28.99

### **A Slice of Italy**

Our Radisson Classic Salad Bar  
Italian Pasta Salad  
Classic Meat or Vegetarian Lasagna  
Chicken Parmesan, Parmesan Garlic Bread  
Italian Style Zucchini and Yellow Squash with fresh Basil  
Spatzle with Spinach and Mornay Sauce  
Frangelica Bread Pudding  
Chocolate Cappuccino Cake  
\$22.99

### **The Tailgater**

Our Radisson Classic Salad Bar  
Corn on the Cob, Cole Slaw, Baked Beans with Molasses  
Char-grilled Hamburgers  
Grilled Hot Dogs  
Sheboygan Bratwurst with Sauerkraut  
Home style Apple Pie with Whipped Cream  
Cherry Pie with Whipped Cream  
Served with Lettuce, Pickles, Onions, Tomatoes and Buns  
\$17.99  
*Add Grilled Marinated Chicken Breasts for \$2.00 per person*

**Based on two hours of service**

**Minimum of 30 people**

**An additional \$50 surcharge will be applied for groups less than 30 people**

*Accompanied by freshly brewed Regular and Decaffeinated  
Coffee, Hot Tea, and Ice Tea*

***Priced Per Person***

**Menu prices do not include applicable taxes of 5.5 percent and service gratuity of 19 percent**



RADISSON HOTEL & CONFERENCE  
CENTER GREEN BAY

12.11.09

## THEME BUFFETS

*(Continued)*

### **The Western Sunset**

Our Radisson Classic Salad Bar  
Grilled Sirloin  
BBQ Chicken  
Potatoes O' Brien  
Baked Jalapeno Corn Bread  
Fire roasted cut Corn with diced Peppers  
Baked Molasses Ranch Beans  
Warmed home style Apple Cobbler  
Cherry Pie with Whipped Cream  
\$21.99

### **South of the Border Buffet**

Our Radisson Classic Salad Bar  
Tri-Colored Tortilla Chips with Salsa, Chili Con Queso  
Chicken Tamales, Seasoned Frijoles Negro Mexican Rice,  
Cinnamon and Sugar dusted Churros, Key Lime Pie with Whipped Cream

#### *Fajitas and Taco Station*

Spicy Ground Beef and freshly prepared marinated Chicken Strips with soft Flour Tortillas and crispy Taco Shells accompanied by diced Tomato, Chopped Onion, shredded Lettuce, Guacamole, Sour Cream and Jalapeno Peppers  
\$20.99

### **Our Radisson Classic Salad Bar Consists of:**

Tossed Salad Greens, Sliced Cucumbers, Cheddar Cheese, Cherry Tomatoes,  
Black Olives, Bacon Bits, Seasoned Croutons

*Includes the following Dressings:*

Ranch & French

### **Caesar Salad Station**

*Available with any Theme Buffet*

Fresh Romaine Lettuce tossed with creamy Caesar Dressing, shredded parmesan cheese and fresh made Garlic Croutons  
\$2.99

**Based on two hours of service**

**Minimum of 30 people**

**An additional \$50 surcharge will be applied for groups less than 30 people**

*Accompanied by freshly brewed Regular and Decaffeinated  
Coffee, Hot Tea, and Ice Tea*

*Priced Per Person*

**Menu prices do not include applicable taxes of 5.5 percent and service gratuity of 19 percent**



RADISSON HOTEL & CONFERENCE  
CENTER GREEN BAY

12.11.09

## DECADENT DESSERT SELECTIONS

### **Cinnamon Apple Pie**

Fresh baked and served with Caramel  
Sauce and Whipped Cream  
\$3.29

### **Savory Chocolate Kahlua Mousse**

A whipped Chocolate Treasure served  
with fresh Whipped Cream  
and Chocolate Syrup  
\$3.29

### **Rainbow Sherbet**

Served with a French Gaufrette  
\$2.99

### **Angel Food Cake**

A light and fresh favorite! Served with  
Strawberries and Whipped Cream  
\$3.99

### **Chocolate Decadence Torte**

A Dark Chocolate Cake soaked in Godiva  
Liquor and Raspberries. Served with  
Chambord Stirred Cream  
\$4.79

### **Applejack Pecan Pie**

A new twist on a classic dessert! Applejack  
Brandy infused with Pecans and Brown Sugar.  
Served with Chocolate Sauce and Whipped Cream  
\$3.79

### **Grand Mariner Bavarian Cream Cake**

Thin slices of Yellow Cake layered with Bavarian  
Cream and Grand Mariner. Served with  
Whipped Cream and Fresh Berries  
\$4.99

### **Triple Chocolate Cake**

Dark Chocolate Cake layered with Chocolate  
Butter cream Icing and sprinkled with shaved  
White Chocolate. Served with Chocolate  
Sauce and Whipped Cream  
\$4.99

### **Baileys Irish Cream Cheesecake**

A Black Bottom Cheesecake infused with Baileys  
Irish Cream served with Whipped  
Cream and Raspberry Sauce  
\$4.99

### **New York Cheesecake**

A Classic! Served with fresh Strawberries  
and Whipped Cream  
\$4.79

*Our Pastry Chef can create customized Desserts for any occasion!*

Priced per Person

Menu prices do not include applicable taxes of 5.5 percent and service gratuity of 19 percent



RADISSON HOTEL & CONFERENCE  
CENTER GREEN BAY

12.11.09

## DESSERT RECEPTIONS

### **Pastries Pastries Pastries**

Mini Cream Puffs with stirred Cream  
Chocolate dipped Mini Éclairs  
Pecan Diamonds  
Fruit Tarts  
Chocolate Fudge Brownies  
Assorted Bars  
Cake Diamonds  
Mini Cream Horns

Freshly brewed Regular and Decaffeinated  
Columbian Coffee and Hot Tea Station

\$8.99 per person

### **The Bake Shop**

Pecan Diamonds  
Cream Puffs with stirred Cream  
Napoleons with Bavarian Cream  
Fresh Fruit Tarts  
Chocolate Cordial Cups with Ganache  
Caramel Cream Rolls  
Fresh Cake Diamonds

Freshly brewed Regular and Decaffeinated  
Columbian Coffee and Hot Tea Station  
with Chocolate Shavings and  
Coffee Flavor Syrups

\$10.99 per person

### **The Pastry Chef**

Fresh Fruit and Custard Tarts  
Key Lime Tarts  
Tuxedo Strawberries  
Pecan Diamonds  
Chocolate dipped Éclairs  
Cream Puffs with stirred Cream  
Chocolate Cordial Cups with Ganache and Raspberries  
Fresh Cake Diamonds  
Strawberry Mousse and stirred Cream  
Assorted Petit Fours

Freshly brewed Regular and Decaffeinated  
Columbian Coffee, Hazelnut Coffee, and Hot Tea  
Station

With Chocolate Shavings and Coffee Flavor Syrups

\$12.99 per person

**Minimum of two hours of service**

**Minimum of 30 people**

Menu prices do not include applicable taxes of 5.5 percent and service gratuity of 19 percent



RADISSON HOTEL & CONFERENCE  
CENTER GREEN BAY

12.11.09

# *ELEGANT CHOCOLATE FOUNTAIN*

## **Large Chocolate Fountain**

Serves up to 200 People

Includes:

2.5 Hours of Service

22 Pounds of Creamy Premium Chocolate  
Skirted table, glass plates, skewers and napkins

\$550.00

*Serve an additional 100 people for just \$200 more*

## **Small Chocolate Fountain**

Serves up to 30 People

Includes:

2.5 Hours of Service

5 Pounds of Creamy Premium Chocolate  
Skirted table, glass plates, skewers and napkins

\$100

## **Dipping Items**

Other Seasonal Fresh Fruit

Wafer Cookies

Pretzels

Rice Crispy Treats

Marshmallows

*\$1.50 per person*

Strawberries

*\$1.50 per person*

**Additional gourmet dipping items available upon request**

Menu prices do not include applicable taxes of 5.5 percent and service gratuity of 19 percent



RADISSON HOTEL & CONFERENCE  
CENTER GREEN BAY

12.11.09

# ALCOHOLIC BEVERAGES For Your Wedding Reception

## Hosted Bars

### **Premium Brand Liquors**

Jose Cuervo Tequila, Jack Daniels, Absolut Vodka,  
Tanqueray Gin, Dewars Scotch, Kahlua, Baileys  
Irish Cream, Maker's Mark, Di Saronno Amaretto.

\$12.99 per person for the first hour  
\$8.99 per person for each additional hour

### **Call Brand Liquors**

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

\$11.99 per person for the first hour  
\$7.99 per person for 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, Jurez Tequila, Barton Rum.

\$8.79 per person for the first hour  
\$5.99 per person for each additional hour

*Hosted Bars are set complete with a selection of  
Red and White House Wines, Domestic Beer and  
Soft Drinks, included in the per person price.*

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

## Drink Prices

Super Premium	Pricing on Request
Premium Brands	\$5.50
Call Brands	\$4.50
House Brands	\$3.50
Domestic Beer	\$3.50
Special Domestic Beer	\$3.75
Imported Beer	\$4.50
Special Imported Beer	\$4.75
House Wine	\$4.50
Soft Drink	\$1.75
Unlimited Soda - per person	\$1.50
Bottled Water	\$2.30
Unlimited Beer/Soda - per person (6 hours, one domestic beer, or until 12:30am)	\$4.99

## Other Items

House Wine	\$19.00
Choice House Wine	\$21.00
House Champagne	\$20.00
Fruit Punch	\$18.00/gallon
Champagne Punch	\$40.00/gallon
Half Barrel of Beer	
Domestic	\$200.00
Premium	On Request
Imported	On Request
Cordial Cart	On Request
Tapping Charge	\$35.00
<i>(Includes Tapping, Tap Box, and Plastic Cups)</i>	

Premium/Import Beer, Wine and Cordials  
available for an additional charge

## **Additional Charges**

All host/cash bars are subject to \$75 bar set-up fees

There is a three 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  
\$45 per bartender per hour will be applied

Menu prices do not include applicable taxes of 5.5 percent and service gratuity of 19 percent