

GUEST SERVICES & ACCOMMODATIONS

The Radisson Plaza-Warwick Hotel Philadelphia is a full service hotel with many features and amenities to accommodate even the most discriminating guest.

Business Center
Hair Salon
Luggage Hold

Concierge Staff
Valet Parking
Safety Deposit Box

Exercise Facility
Bell Service
Room Service



The guest room accommodations at the Radisson Plaza-Warwick Hotel are spacious and comfortable. There are 545 guest rooms in the hotel including 25 one bedroom suites. Although no two rooms on any floor are alike, they are all equipped with features and amenities expected by today's travelers:

Two Telephones and two Phone lines
High Speed Internet Access
Iron and Ironing Board

Speakerphone
Hairdryer
Spacious Closet
Clock Radio and Alarm

Voice Messaging
Coffee Maker
Electronic Lock



The Plaza Club Level accommodations on key accessed exclusive floors provide that extra touch for the discriminating traveler. The Plaza Club Lounge is open Monday - Saturday from 7:00 a.m. - 10:00 a.m. for a continental breakfast and in the evening for beverages and snacks from 5:00 p.m. - 10:00 p.m. For convenience there is a work station with computer, high speed internet access, and printer. Our Club Concierge is there to assist you with all of your dining and attraction requests. On these floors you will find amenities found in the standard guest room accommodations plus upgraded features such as:

Two Plush Bathrobes
In Room Safe
Refined Bath Amenities

Down Featherbed & Comforter
Clothing Valet
CD/Clock Radio
Ergonomic Chair

Luxurious Towels
Bottled Water
Bathroom Scale



Special overnight guest rates are available for out of town guests.



RECEPTION SELECTIONS

RECEPTION DISPLAYS

Selection of Two

CHEESE DISPLAY

Brie, Sage Derby, Gorgonzola, Cheddar, Marinated Ricotta Salata, Manchego, Colby, Fresh Grapes, Fresh Strawberries, Roasted Walnuts, Dried Cherries, Crackers and Flat Breads

SEASONAL VEGETABLE CRUDITÉS

served with Dipping Sauces

MEDITERRANEAN DISPLAY

Hummus, Baba Ghanoush, Olive Tapenade, Cured Olives, Grilled Vegetables, Pepered Goat Cheese Spread, Pita Bread

BAKED BRIE EN CROUTE

European Brie cheese crusted with Almond Brown Sugar and baked in a boule Bread and topped with Candied Grape Clusters, Mixed Nuts, Dried Fruits and accompanied with Sliced Baguettes

ANTIPASTO DISPLAY

Grilled Eggplant and Zucchini, Roasted Red Peppers, Garlic Marinated Mushrooms, Vine-ripened Tomatoes & Fresh Basil, Sliced Prosciutto & Genoa Salami, Albacore Tuna, Imported Olives, Herb Infused Virgin Olive Oil and Balsamic Vinaigrette accompanied with Crustini & Herb Breadsticks

MARINATED GRILLED VEGETABLE DISPLAY

Grilled Eggplant, Roasted Peppers, Zucchini, Yellow Squash, Asparagus, Hummus, Goat Cheese and Feta Cheese Tapenade, Bread Sticks, Miniature Pita Shells, Focaccia, Crackers and Flat Breads

BRUSCHETTA DISPLAY

Crostini and Crusty Baguette Slices served with Tomato-Garlic Bruschetta, Olive Tapanade & Eggplant Caviar

SUSHI DISPLAY

California Roll, Salmon Roll, Cucumber Roll, Tuna Roll, Pickled Ginger, Wasabi, Soy Sauce and Chopsticks
Add \$200.00 for Culinarian to Hand Roll Sushi for Guests

PATÉ & TERRINE DISPLAY

Vegetable Terrine, Country Pate and Seafood Mousse
Served with Cournichon, Mini Toasting Breads, Flat Crackers, Pommery Mustard and Minced Red Onion

CHEESE FONDUE DISPLAY

Tangy, Cherry scented Fondue with Wedges of Fresh Fruit Cubes, Crusty French Bread and Foccacia

MEXICAN DISPLAY

Mini Chicken Quesadillas, "12" Layer Mexican Platter with Tri-Color Tortilla Chips, Avocado Guacamole with Toasted Pita Chips and Chorizo Sausage Empanadas
Accompanied by Lime Sour Cream & Salsa

RECEPTION SELECTIONS

HORS D'OEUVRES

Selection of Six

Hors D' oeuvres are Butler Passed

Add \$ 3.00 per person, for each additional selection

Belgian Endive Spears with Bleu Cheese and Spiced Walnut Spread
Caramelized Apples & Chicken on Pumpernickel
Smoked Salmon Canape with Dill
Tomato & Feta Tartlet on Crostini
Mini Scones with Ham, Leeks & Port Figs
Broccoli Cheddar Puffs with Apple Butter Dip
Chile Lime Salmon Satay
Crab Rangoon, Ginger Dipping Sauce
Peking Duck Spring Rolls with Ying Yang Sauce
Shrimp in Bacon with the Warwick's famous Lamaze Dipping Sauce
Steamed Pork Pot Stickers with Ginger Scallion Sauce
Chipolte Chicken Quesadillas with Lime Scented Cream
Asian Chicken Cubes with Sesame Seeds, Huckleberry Chutney
Vegetarian Spring Rolls, Plum Sauce
Beef Wellington, Bernaise Sauce
Smoked Chicken Quesadillas with Tomato-Cilantro Cream
Shrimp and Black Bean Quesadillas with Chipolte Cream
Duck Spring Rolls with Plum Sauce
Pecan Breaded Chicken Fingers with Honey Mustard
Herb Cream Cheese Raviolis with Wild Mushroom Sauce
Chicken Skewers with Thai BBQ Sauce
Firecracker Wonton with Chili Sauce
Vegetable Samosa with Curry Cream Sauce
Mini Ice Cream Cones with Whipped Chevre Cheese Ice Cream



BEVERAGE SELECTION

Your Affair Includes a Continuous Five Hour Bar Service;

Absolut, Tanqueray, Dewar's White Label, Seagrams V.O., Jack Daniels,
Bacardi Silver, Cuervo Gold, Christian Brothers Brandy, Kahlua, Crème de Menthe,
Heineken, Budweiser, Coors Light, Yuengling, Soft Drinks, Fruit Juices, Sweet and Dry Vermouth,
Mixers, Assorted Coke products, Sycamore Lane Wines

Champagne Toast

Sycamore Lane, California Wine Service
during entrée course

POST WEDDING BRUNCH

ADD TO YOUR BRUNCH

Mimosa, Champagne & Bloody Mary Bar (2 Hours)

BREAKFAST ACTION STATIONS

The following stations are to complement your Brunch.

Each Station is attended by a Uniformed Culinarian or Bartender, \$125.00 per attendant.



BELGIAN WAFFLE STATION

Fresh Strawberry Compote, Seasonal Berries,
Whipped Cream, Sweet Butter, Praline Mix,
Warm Vermont Maple Syrup and Powdered Sugar



OMELET STATION

Farm Fresh Eggs, Egg Whites, Egg Beaters, Diced Ham, Bacon, Peppers, Scallions,
Mushrooms, Tomatoes, Spinach and Shredded Cheddar



ON THE SIDE

Selection of Cold Cereals with Chilled Milk
Oatmeal with Raisins, Brown Sugar, Dried Cranberries
Yogurt & Granola Bar with Dried Fruits and Nuts
Smoked Salmon with Chopped Eggs & Capers
Accompanied by Red Onions, Tomatoes & Norwegian Black Bread with Savory Cream Cheese
Texas Style French Toast finished with Powdered Sugar
Served with Warm Vermont Maple Syrup
Cheese Blintzes with Wild Berry Coulis
White Fish Salad
Raw Bar



POST WEDDING BRUNCH

THE WARWICK

Orange, Grapefruit & V8 Juices
Seasonal Fresh Fruit & Berry Platter with Yogurt Dipping Sauce
Norwegian Smoked Salmon with Chopped Eggs, Capers, Lemon & Minced Red Onion
Classic Eggs Benedict with Hollandaise
Texas Style French Toast finished with warm Vermont Maple Syrup
Cheese Blintzes with Wild Berry Fruit Compote



Crisp Applewood Bacon, Country Sausage Links
Or
Granola Bar;
featuring Yogurt, Banana Chips, Pumpkin Seeds, Dried Cranberries
Golden & Dark Raisins, Honey & Chilled Milk



Red Jacket Potato Wedges with Sautéed Peppers and Onions
Fresh Baked Muffins, Danish, Croissants & New York Style Bagels
Accompanied with Whipped Butter, Preserves & Flavored Cream Cheeses



Starbucks Coffee, Brewed Decaffeinated & Tazo Tea

BRUNCH ON LOCUST

Orange, Grapefruit & V8 Juices
Seasonal Fresh Fruit & Berry Platter with Yogurt Dipping Sauce
N.Y. Style Bagels, Sliced Breakfast Breads, Caramel Pecan Sticky Buns
Whipped Butter, Country Preserves and Flavored Cream Cheeses



Eggs Any Style and Omelets Made to Order Station
Marinated Baby Artichokes, Tomato and Cucumber Salad with Fresh Basil
Classic Caesar Salad with Croutons de Provence & Peccorino Romano
Mushroom and Leek Salad with Honey Tarragon Dressing
Poached Salmon with Lemon Caper Emulsion
(Served chilled or warm)
Sliced Breast of Chicken Stuffed with Spinach-Truffle Mousse
Finished with a Shitake Mushroom and Port Wine Reduction



White Truffle and Swiss Cheese Yukon Gold Potato Dauphinois
Baked Seasonal Vegetables with Garlic Butter, Herbs & Bread Crumb Topping
Assorted Chef's Pastries



Starbucks Coffee, Brewed Decaffeinated & Tazo Tea

DINNER SELECTIONS

SOUP OR STARTER COURSE

Selection of One

Wild Mushroom and Tarragon Soup
Butternut Bisque
Italian Wedding Soup
New England Style Clam Chowder
Lobster Tomato Bisque with Fennel and Basil
Chicken Consommé with Shitake Mushrooms
and Steamed Dumplings
Asparagus Bisque Garnished with Black Sesame Seeds

Tropical Fruit Plate with Mango Coulis
Seafood Sausage with Roasted Red Pepper Aioli
Three Cheese Ravioli with Nutmeg-infused Alfredo Sauce
Smoked Salmon with Toast Points, Sour Cream,
Red Onion & Capers
Martini Glass filled with Wild Mushroom Risotto
drizzled with Truffle Oil

SALADS

Selection of One

Classic Caesar Salad with Croutons de Provence and Grated Peccorino Romano
Spinach & Romaine with Red Onions, Mandarin Oranges served with a Cucumber Wasabi Vinaigrette
Mixed Greens with Goat Cheese, Pears & Walnuts with a Cabernet Vinaigrette
Boston Bibb Red Oak Leaf Romaine & Radicchio Salad
with Haricot Verts, Roasted Peppers and Boursin Crustini served with a Roasted Balsamic Vinaigrette
Seasonal Tomatoes, served with Fresh Mozzarella, Roasted Corn, Pinenuts,
Basil Chiffonade & drizzled with Virgin Oil and Balsamic Vinegar

ENTRÉES

Stuffed Chicken Breast with Arugula,
Sun Dried Tomatoes and Asparagus
in a Basil Cream Sauce

Sesame Crusted Salmon on top of Basmati Rice
served with an Orange Sesame Beurre Blanc

Horseradish Potato encrusted Filet Mignon
served with a Cabernet Wine Reduction Sauce

Sliced Roasted Tenderloin of Beef with
a Wild Mushroom and Rosemary Sauce

Honey Lavender Crusted Chicken Breast on top of Wild
Mushroom Risotto *served with Scallion Beurre Blanc*

Butterfly Gulf Shrimp with Grilled Vegetable Ravioli
served with a Fennel Lobster Sauce

Black Pepper and Thyme Rubbed Prime Rib Shallot Au Jus

Herb Marinated Chicken Breast with
Red Onion Roasted Pepper Marmalade
served with a Port Wine Demi Glace

Double Breast of Chicken
served with a Roasted Garlic Madeira Sauce

Herb Roasted Chicken Breast
served with a Pearl Onion Pear Currant Sauce

Herb Crusted Sea Bass
served with a Roasted Pepper Tomato Compote

Pepper Dusted Red Snapper
served with a Three Melon Fruit Salsa

Pinenut Crusted Swordfish
served with a Roasted Garlic Beurre Blanc

Crab and Asparagus Risotto Stuffed Shrimp
served with a Sundried Tomato Pesto Sauce

Garlic and Tarragon Scented Jumbo Shrimp
served with a Three Peppercorn Dijonaise Sauce

Whole Grain Mustard Chive Potato Crusted Salmon
served with a Roasted Shallot Vinaigrette

Sundried Cherry and Apricot Stuffed Pork Loin
served with a Merlot Wine Sauce

Peppered Veal Chop
served with Red Wine Shallot Sauce

Roast Prime Rib of Beef Au Jus, Pepper Garlic Rub

Grilled New York Strip Steak
served with an Herb Butter Sauce

Horseradish and Shallot Crusted Filet of Beef

Grilled Double-Cut Lamb Chops
served with a Sweet Mustard Rosemary Crust, Rosemary Au Jus

DUET ENTRÉES

Petit Filet Mignon & Tarragon Scented Salmon with a Tear Drop Tomato Salsa
Petit Filet Mignon & Grilled Chicken Breast on top of Sweet Potato Cakes
served with a Caramelized Onion & Apple Cider Demi Glace

Petit Filet and Jumbo Lump Crab Cake on top of Wilted Spinach *with a Roasted Corn and Tomato Relish*

DESSERT

Custom Wedding Cake
cut and served with Fresh Berry Coulis

Our House Cookie: Pistachio Nut & Dried Cherry
a platter on each table

COFFEE SERVICE

Starbucks Brewed Coffee, Decaffeinated Coffee
and Assorted Herbal Teas

SPECIALTY STATIONS

Each Station is attended by a Uniformed Culinarian or Bartender, \$125.00 per attendant

Any of the stations listed below can be a part of your Cocktail Hour or Dinner Service, for an additional charge, per person.

PASTA STATION

Pastas: Tri-Color Bow Ties, Mushroom Tortellini, Spinach and Cheese Ravioli

Sauces: Putanesca, Creamy Alfredo & Herb Infused Olive Oil Sauce

Garnishes: Freshly Grated Peccorino Romano, Cracked Black Pepper, Sun-Dried Tomatoes, Imported Olives, Red Pepper Flakes, Pine Nuts, and Crumbled Feta Cheese

RISOTTO STATION

Saffron with Bay Shrimp, Roma Tomatoes and Asparagus Tips

Wild Mushroom with Duck Confit and White Truffle Oil

Champagne Risotto with Green Pea Jus

(Select Two Risottos)

SEAFOOD DISPLAY

Cocktail Shrimp

Oysters on the Half Shell

Little Neck Clams on the Half Shell & Calamari Salad

served with Peppered Cocktail Sauce, Fresh Lemon Wedges and Calypso Cream

DIM SUM DISPLAY

Bamboo Steamer Baskets filled with Steamed Won Tons,

Dumplings, Vegetable Pot Stickers

served with Soy-Ginger Dipping Sauce, Pickled Ginger, Ying Yang Sauce and Chopsticks

MARTINI BAR

A wide array of Vodkas & Gins start the base for creating some of the most fun and colorful cocktails.

All Martinis are served in traditional glassware with appropriate garnishes

CAPPUCCINO & ESPRESSO BAR

Your favorite hot beverages made right before your eyes

Accoutrements include: Freshly Whipped Cream, Cinnamon-Nutmeg Blend,

Shaved Chocolate, White Chocolate Spoons, Sugar Sticks, Miniature Biscotti,

Shortbread & Almond Cookies

CORDIAL CART

Rolled & Served to each of your tables

Courvoisier, Grand Marnier, Sambuca, Crème de Menthe,

Remy Martin, French Brandy & Amaretto

Served in Traditional Snifters

SPECIAL AMENITIES

CANDLELIGHT

Your choice of 12" tapered Candles or Votive Candles are provided to complement your table setting
Silver Candelabras are also available for the Bridal Table

LINENS

Floor length ivory Tablecloths and Napkins
for your special event
(Specialty Linens Available)

COATROOM

A Coat Check Attendant is complimentary
for cooler or inclement weather

RESTROOM ATTENDANT

Available at \$100.00 each (5 hours)

COMPLIMENTARY WEDDING COUPLE ACCOMMODATIONS

Suite for Bride and Groom
Complimentary Midnight Snack
European Style Continental Breakfast, delivered to your suite, including
Starbucks Coffee, Fresh Berries and Flaky Pastries, Morning Paper

PARKING

Valet & Self-Parking rates are available



WEDDING EVENT ADDITIONS

ICE SCULPTURES

Various illuminated sculptures in ice
available to complement your event

CEREMONY ROOM

CHAIR COVERS AND SASHES

CHARGER PLATES

SUGGESTED SERVICES

Allow us the opportunity to recommend other fine services
from our preferred wedding vendors