

Radisson Hotel Phoenix-Chandler

Congratulations on your engagement!

I realize how important this day is to you and look forward to working with you to make it the most memorable event of your lifetime.

Contact Amy Lees - Catering Manager

Radisson Hotel Phoenix-Chandler

7475 W Chandler Blvd.

480-961-4444 x 520

Let the Fairy Tale Begin . . .

The Ceremony

Walk down the aisle to your new life's adventure poolside on our Garden Terrace!

Platinum Ceremony Package

Includes the location, white folding chairs, arch,
white aisle runner, rose petals scattered on aisle, .
patio furniture cleared for photos, and water station for attendees
\$750

Welcome your guests with champagne upon arrival for an additional \$2.50 per person

The Garden Terrace is able to seat up to 130 guests.

The Grand Salon is able to set up to 205 guests.

various picturesque locations throughout the hotel for your professional photography session.

To ensure a private ceremony, the pool is closed one hour before the ceremony, during the ceremony and one hour after the ceremony.

Prices do not include Tax & Service Charge

The Reception

**Prices valid up to 130 guests, please ask about options for additional guests*

All Wedding Packages Include:

Grand Salon
Chairs & Round Tables
White House Linen Tablecloths & Napkins
Centerpieces for Head & Guest Tables
Parquet Dance Floor 18x18
Preferred Weekend Rates for Guests
Complimentary Parking

3 Carats

Imported and Domestic Cheese & Cracker Display OR Fresh Vegetable Crudités with Dip
Black, White, Ivory or Chocolate Chair Covers with Organza Bow
Upgraded Floor Length Colored Linen Tablecloths for Guest Tables
Upgraded Colored Linen Napkins
Gourmet Coffee Station
Tiered Wedding Cake
Professional Cake Cutting & Service
Rose Petals for Head Table & Guest Tables
Complimentary Junior Suite for Bride & Groom with a Full Breakfast
\$1900

2 Carats

Imported and Domestic Cheese & Cracker Display OR Fresh Vegetable Crudités with Dip
Black, White, Ivory or Chocolate Chair Covers with Organza Bow
Gourmet Coffee Station
Tiered Wedding Cake
Professional Cake Cutting & Service
Rose Petals for Head Table & Guest Tables
Complimentary Junior Suite for Bride & Groom with a Full Breakfast
\$1500

1 Carat

Gourmet Coffee Station
Tiered Wedding Cake
Professional Cake Cutting & Service
Complimentary Junior Suite for Bride & Groom with a Full Breakfast
\$1000

Hors d' Oeuvres

Choice of 2 Hors d' Oeuvres

\$3.50++ per person

Choice of 2 Hors d' Oeuvres and One (1) hour Hosted Bar

\$13.00++ per person

Hot Selections

Spanikopita

Sausage Stuffed Mushrooms

Meatballs with Assorted Sauces

Mini Beef Tenderloin Medallions

Beef Sate with Orange-Chili Sauce

Egg Rolls with Plum Dipping Sauce

Chicken Sate with Orange Chili Sauce

Miniature Crab Cakes with a Garlic Aioli Sauce

Bacon Wrapped Scallops with Lemon Garlic Butter

Coconut Shrimp with Pineapple and Honey-Mustard Sauce

Cold Selections

Hummus & Pita Chips

Assorted Antipasto Kabobs

Cucumber Salad in a Spinach Phyllo Cup

Cold Jumbo Shrimp with a Tangy Cocktail Sauce

Displays

Choice of One (1) Hors d' Oeuvre Display - \$4.50++ per person

Imported and Domestic Cheeses

An Array of Imported and Domestic Cheeses

With an Assortment of Gourmet Crackers

Fresh Vegetable Crudités

Fresh Seasonal Vegetables with an Assortment

of Dips to Include Bleu Cheese and Ranch

Fresh Bruschetta

Toasted Baguette Slices with Fresh

Diced Tomatoes in a Balsamic & Olive Oil coating

Fresh Seasonal Fruits and Berries

Melons, Berries and Whole Fruits

with Assorted Yogurt Dips

Prices listed do not include taxes and service charge.

Plated Dinners

(20 person minimum)

All Dinner Selections include:

Baby Green Salad, Warm Rolls and Butter, Coffee, Iced Tea and Water

Choice of Side:

*Baked Potato with Sour Cream, Butter and Chives
Herb Roasted Red Potatoes
Mashed Potatoes
Wild Rice Pilaf
Risotto*

Choice of Vegetable:

*Baby Carrots with Brown Sugar Glaze
Roasted Seasonal Medley
Seasoned Corn
Squash Medley
Asparagus*

Roast Chicken Rosemary

*Scented with Lemon and Laced with Natural Jus
\$31++ per person*

Mediterranean Roasted Chicken Breast

*Topped with Spinach and Feta Cheese
\$31++ per person*

Carved Roast Beef

*Served with Au Jus, and Horseradish Sauce
\$32++ per person*

8 oz Filet

*Served with Au Jus and Horseradish Sauce
\$40++ per person*

Baked Atlantic Salmon Filet

*With a Vodka Dill Cream Sauce
\$34++ per person*

Fresh Herb Encrusted Lamb Chops

*Encrusted with Fresh Herbs, Red Wine Sauce
\$35++ per person*

Petite Filet Combo

*Petite Filet served with a Grilled Chicken Breast
\$40++ per person*

Surf & Turf

*Petite Filet Mignon and Baked Citrus Salmon Filet
\$43++ per person*

**Unless otherwise noted, all beef will be prepared to Medium Rare
Prices listed do not include taxes and service charge*

Dinners Buffets

Baby Green Salad, Warm Rolls and Butter, Coffee, Iced Tea and Water

Choice of Side

Baked Potato with Butter, Sour Cream and Chives
Creamy Garlic Mashed Potatoes
Herb Roasted Red Potatoes
Wild Rice Pilaf
Risotto

Choice of Vegetable

Baby Carrots with Brown Sugar Glaze
Roasted Seasonal Medley
Seasoned Corn
Asparagus
Broccoli

Choice of 2 Entrees

Balsamic Glazed Tenderloin of Beef (C)

Au Jus and Horseradish Cream Sauce
Add \$6

Herb Crusted Sirloin of Beef (C)

Wild Mushroom Ragout, Rosemary Jus
Add \$4

Garlic & Herb Encrusted Top Round of Beef (C)

Horseradish Cream Sauce

Maple Glazed Country Ham (C)

Served with Whole Grain Mustard Sauce

Pecan Crusted Pork Loin (C)

Roasted Shallots in Natural Pan Juices

Baked Atlantic Salmon Filet

In a Vodka Dill Cream Sauce
Add \$2

Whole Roasted Turkey (C)

Served in Natural Pan Juices, flavored with Fresh Sage

Mediterranean Roasted Chicken Breast

Topped with Spinach and Feta Cheese

Chicken Marsala

Baked Chicken Breast in a Mushroom Marsala Wine Sauce

\$36++ per person

(C) – Carving Station optional – add \$2.50++ per person

Italian

Classic Caesar Salad with Garlic Croutons
Antipasto of Grilled and Marinated Vegetables
with Shaved Parmesan Cheese
Baked Chicken Marsala, Cheese Tortellini tossed in
Fresh Herbs and Parmesan Cheese
Roasted Seasonal Vegetables
Garlic Bread
\$34++ per person

Mediterranean

Israeli Cucumber Salad
Herb Encrusted Lamb Skewers with a Red Wine Sauce
Grilled Chicken Breast with Wild Mushrooms
Couscous or Saffron Rice
Roasted Seasonal Vegetables
\$38++ per person

Prices listed do not include taxes and service charge

Beverage and Bar Prices

BAR PRICES

	<i>Host</i>	<i>Cash</i>
<i>House Labels</i>	\$4.75	\$5.00
<i>Call Labels</i>	\$5.50	\$6.00
<i>Prestige Labels</i>	\$6.50	\$7.00
<i>House Wine</i>	\$5.50	\$6.00
<i>House Wine by the Bottle</i>	\$20.25	\$22.00
<i>Domestic Beer (12oz)</i>	\$4.75	\$5.00
<i>Premium Beer (or 16oz domestic)</i>	\$5.50	\$6.00
<i>Cordials and Liquors</i>	\$7.40+	\$8.00 and up
<i>Mineral Waters</i>	\$2.75	\$3.00
<i>Soft Drinks</i>	\$1.75	\$2.00

A set up fee of \$100++ will be assessed per bar

Package BAR PRICES

All packages include soda

4 Hours Maximum

<i>Premium Package</i>	\$26.00++ per person
<i>Call Package</i>	\$24.50++ per person
<i>House Package</i>	\$22.00++ per person
<i>Beer & Wine Only</i>	\$19.75++ per person

MISCELLANEOUS

Domestic Beer Keg-\$250++

Imported Beer Keg starting at \$300++

Radisson®

... And They Lived Happily Ever After