

Radisson Woodlands
Hotel
Flagstaff

Wedding Packages

1175 W Route 66
Flagstaff, Arizona 86001
928-774-0609 ext. 508

Our Wedding Packages Include

The Following Amenities:

White Chair Covers with White Organza Bows

Standard White Linen

(Specialty Linen Available Upon Request)

Dance Floor/Staging for Head Table

Mirror Tiles with 3 White Votive Candles

Cake Table with White Lighting

Cake Cutting Service

(In Lieu of Dessert)

Silver, Glass, and China Service

Staff Attending to Every Detail

The Bride and Groom will receive a Complimentary Suite for their Wedding Night with a Party of 100 or more guests

Special Wedding Package Room Rates available
For your out-of-town Guests

Rates for Banquet Space

SPACE	HOURS	PRICE	CAPACITY
Grand Ballroom	6 hours	\$725.00	260 max
2 Sections	6 hours	\$500.00	150 max
1 Section	6 hours	\$250.00	60 max
San Francisco	6 hours	\$250.00	60 max
Mt. Elden	6 hours	\$125.00	40 max
Humphreys	6 hours	\$125.00	40 max
Kachina	6 hours	\$125.00	40 max

The Gazebo for your Wedding Ceremony

*\$150 Rental Fee for Gazebo
(Includes White Aisle Runner)
\$4.00 per chair per person
(White Padded Garden Chairs)*

*Decoration is allowed at Gazebo, and decorations must be removed
On the following day*

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*

Velvet Snow Brunch Package

(Available for Groups of 30 or More)

Carved Watermelon Basket Filled with Fresh Fruit and Berries
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)
Whole Roasted New York Strip Loin
With Au Poivre Sauce

Buffet

Traditional Eggs Benedict Garnished with Fresh Chives
Bacon & Ham
Breakfast Potatoes
Mini Cheese Blintzes with Warm Fruit Sauces
Grilled Chicken Breast Scaloppini
Rice Pilaf
Medley of Seasonal Fresh Vegetables
Assorted Oven Fresh Breakfast Bakeries and Rolls
Sweet Butter and Preserves
Freshly Brewed Regular and Decaffeinated Coffee, including Specialty
Teas
Assorted Fresh Chilled Juices

\$30.00 per person
Culinary Fee of \$50.00 per Chef

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, La Vosh, Bread Sticks, and Baguettes

Salad

Spinach Salad with Citrus Segments, Toasted Pine Nuts, Red Onion and Raspberry Vinaigrette

Entrée

Please Select One:

Stuffed Chicken Breast Milanese

*Chicken Breast Stuffed with Wild Mushrooms and Risotto
Topped with a Prosciutto Bechamel Sauce*

Grilled Salmon Fillet

*Blackened Atlantic Salmon served with
a Tomato Fennel Sauce*

Herb Marinated Prime Rib of Beef Au Jus

With Creamy Horseradish Sauce

All Entrees Accompanied By
Chef's Selection of Seasonal Fresh Vegetables, House Potatoes or Rice
Freshly Baked Rolls and Butter
Freshly Brewed Regular and Decaffeinated Coffee and Specialty Teas

\$35.00 per person

Falling Aspen Buffet Package

Salad Bar

Garden Fresh Salad Bar with Twelve Assorted Ingredients
and Specialty Dressings

Organic Mixed Green Salad

Tomatoes, Marinated Artichokes, Asparagus Spears
And Homemade Herb Vinaigrette

Entrees

Please Select Two:

Parmesan Crusted Chicken

*Tender Chicken Breast seared and crusted with Fresh Parmesan Cheese
Topped with a Spinach Cream Sauce*

Pan Seared Chicken Breast

Topped with Wild Mushroom Bordelaise

Marinated Flank Steak

Marinated and Grilled to Perfection

Blackened Atlantic Salmon

With Tomato Fennel Sauce

Shrimp & Vegetable Linguini

Tossed with Charred Tomato Cream Sauce

Five-Peppercorn Crusted Pork Loin

With Apple-Mint Chutney

The Buffet Includes:

Chef's Selection of Seasonal Fresh Vegetables, Choice of Potatoes or Rice
Freshly Baked Assorted Rolls with Butter
Freshly Brewed Regular and Decaffeinated Coffee, and Specialty Tea

\$38.00 per person

Flagstaff Traditions Buffet package

Selection of Appetizer Please Select Two:

Scorpion Bites
Skewered Tequila-Cilantro Shrimp
Baja Turkey Roll-ups
Roasted Vegetables Quesadilla

Chef at the Grill Please Select Two:

Carne Asada Flank Steak
Marinated Grilled Chicken
Pulled Pork Carnitas

Buffet Served with:

Corn Muffins and Butter
Baked Beans
Corn on the Cob
Woodlands Slaw
Dijon Potato Salad
Spicy Rice or Baked Potatoes
Homemade Guacamole and Pico de Gallo, Sour Cream and Mixed Cheese
Freshly Brewed Regular and Decaffeinated Coffee, and Specialty Teas

\$36.00 per person

Canyon Princess

Crudite Platter

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

International Cheese Display

Imported and Domestic Cheeses, Garnished with Fresh Fruit, La Vosh, Bread Sticks, and Baguettes

Hors D'Oeuvres

Please Select Two :

Kushiyaki Beef Satay with Wasabi Cream
Tandoori Chicken Satay with Chili-Lime Vinaigrette
California Sushi Rolls
Shrimp Salad on Belgian Endive

Dinner Menu

Garden Salad of Butter Leaf Lettuce

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

Entrées

Please Select One:

Chicken Wellington

Boneless Chicken Breast Stuffed with Mushrooms and Brie Cheese
Wrapped in a Delicate Puff Pastry with Sauce Chasseur

Seafood Lasagne

With Shrimp, Crab and Chardonnay Cream

Herb Roasted Prime Rib of Beef Au Jus

Slow Roasted to Perfection and served with Horseradish Cream

Choice of Side Dish:

Wild Rice Blend, Whipped Russet Potatoes or Roasted New Red Potatoes

All Entrees Served with Chef's Fresh Selection of Vegetables
Warm Rolls and Butter

Freshly Brewed Regular and Decaffeinated Coffee, and Specialty Teas

\$43.00 Reception & Dinner

\$34.00 Dinner Only

Banquet Beverages

	Hosted	Cash	
	Bar	Bar	
Well Brands	\$4.25	\$4.50	Champagnes & Sparkling Wines Domaine Chandon Brut \$45.00 Wycliff, Extra Dry \$20.00 Moet, White Star \$95.00
Call Brands	\$5.00	\$5.25	
Premium Brands	\$6.00	\$6.25	
Liqueur	\$5.00	\$5.25	
Premium Liquor	\$6.00	\$6.25	
Domestic Beer	\$3.00	\$3.25	
Imported Beer	\$3.75	\$4.00	
House Wine	\$4.75	\$5.00	
Mineral Water	\$3.00	\$3.00	
Soft Drink	\$1.50	\$1.50	
<p>A \$50.00 Set-up Fee is Applicable On each Cash or Hosted Bar</p>			White Wines Kendal Jackson Chardonnay \$30.00 Lindemans Chardonnay \$24.00 Clos Pegase Chardonnay \$48.00 Geyser Peak Sauvignon \$28.00 Bonney Doon Riesling \$28.00 Vinuva Pinot Griggio \$22.00
<p>Alcohol Punch (Priced per Gallon)</p>			
Champagne Punch		\$38.00	
Margarita Punch		\$38.00	
White Sangria Punch		\$38.00	
<p>Non-Alcoholic Beverages (Priced per gallon)</p>			Red Wines Merryvale Cabernet Sauvignon \$58.00 Hess Select Cabernet Sauvignon \$34.00 Jacob's Creek Merlot \$24.00 Sebastiani Merlot \$28.00 Gundalach-Bundschu Pinot Noir \$58.00
Fruit Punch		\$15.00	
Champagne Punch		\$25.00	
<p>Keg Price</p>			Blush Wines Sutter Home White Zinfandel \$20.00 Beringer White Zinfandel \$23.00
Full Keg (Domestic)		\$200.00	
Pony Keg (Domestic)		\$125.00	
Import Keg (Full Keg Only)		\$350.00	