

*Wedding  
Packages  
2008*

*Radisson*

Radisson Hotel & Conference Center  
Longmont-Boulder

# *Congratulations On Your Upcoming Wedding!*

*We are pleased that you are considering the Radisson Hotel & Conference Center to host your upcoming Wedding Event. We offer beautiful accommodations, delicious food and superior service...all to make your day one to remember for years to come.*

*All of our wedding packages include:*

- ❖ Reception Ballroom for 4 hours (\$100 for each additional hour, all events must end at 12:00 am.)*
- ❖ Basic Linen Service*
- ❖ Chairs and Tables*
- ❖ Crystal, Silver and China*
- ❖ Champagne Toast*
- ❖ Nuts & Cream Cheese Mints*
- ❖ Fruit Punch*
- ❖ Coffee & Tea Service*
- ❖ The Bride & Grooms' Meal Is Complimentary*
- ❖ Honeymoon Suite For The Bride & Groom (Upon Availability)*
- ❖ All Event Staff (not including bartender)*
- ❖ Our Staff Will Cut And Serve The Cake*
- ❖ Gratuity and Taxes (not including bar service, bartender, dance floor, audio visual or other specialty rental items)*

*Bring us your decorations and we will decorate the ballroom at no charge.*

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## Ballrooms

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*The Summit Ballroom* features a 16' ceiling with beautiful chandeliers and tiny white lights that stream down among them to create a magical atmosphere for your event. This room is perfect for groups of 179-400 guests. A dance floor is available for a set up fee.

*The Fairview Ballroom* offers an open feel to the event with the bar and reception area located outside of the room. This room will accommodate up to 179 guests. A dance floor is available for a set up fee.

*The Silverthorne Room* features windows with sheer blinds around half of the room, allowing for natural light. This room includes an 18' x 18' built in dance floor at no additional charge.

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## Your Ceremony

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*The Radisson Hotel & Conference Center Longmont-Boulder* has a versatile property with the option of either an outside or inside ceremony.

Our beautifully landscaped courtyard is a lovely setting to exchange your vows, with the ability to seat up to 150 people. Our outdoor water features and pool side atmosphere set the scene for the perfect ceremony.

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## Your Reception

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All rooms will be set with round tables that seat 8 or 10 people, with white tablecloths. You may choose from an array of napkin colors, or special colored linens are available at an additional cost. The hotel will provide all china, silver and glassware, as well as a candle centerpiece on each table. Our hotel wedding coordinator will give you the personalized attention you need to help make your special day a memorable one.

Please take a moment to read through the menus and the *A la Carte Enhancements* that are available to you on your special day. If you have any questions about our packages, or would like to set up a tour please call the Catering Office (303) 682-2238 from 7:00 a.m. to 5:00 p.m. Monday through Friday.

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## Lodging & YourEvent.com

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For your out-of-town family and friends, we offer guest rooms at a reduced rate when 10 or more rooms are reserved. Request the current rate and availability.

Additionally, we can create a private web page designed exclusively for your wedding, at no charge. Please visit [www.radisson.com/yourevent](http://www.radisson.com/yourevent) to see what this exclusive program can do for your special event!

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# *Wedding Reception*

## *Gold Buffet (50 Guest Minimum)*

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*Includes Tossed Green Salad with Assorted Dressings or Caesar Salad, Chef's Choice of Seasonal Vegetables, Fresh Bread Basket and Water*

### *Salads*

*(Select Two)*

*Seasonal Fruit Salad*

*Manhattan Pasta*

*Bocconcini Salad (Orzo, Tomatoes, Fresh Mozzarella, and Basil)*

*Antipasto*

### *Carved Meat*

*Carving Station with a Uniformed Chef to Carve Order*

*(Select One)*

*Roast Beef, Sage-Roasted Turkey Breast, Honey Baked Ham*

### *Entrees*

*(Select Two)*

*Chicken Marsala*

*Chicken Milano*

*Traditional London Broil*

*Steak Diane*

*Pasta A'la Vodka*

*Spaghetti Carbonara*

*Salmon with Citrus Beurre Blanc*

*Pesto Tilapia*

### *Side Dish*

*(Select One)*

*Garlic Mashed Potatoes*

*Roasted Red Bliss Potatoes*

*Toasted Rice Medley*

*Garlic Parmesan Orzo*

*Please call 303-682-2238 for current pricing*  
*(Tax and Service Charge Included)*

*Enhance your buffet with one or more of the following...*

*Roast Prime Rib of Beef (au jus, horseradish mustard sauce)*

*Herb Roasted Loin of Pork*

*Leg of Lamb*

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# Wedding Reception

## Silver Buffet (50 Guest Minimum)

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*Includes Tossed Green Salad with Assorted Dressings or Caesar Salad, Chef's Choice Of Seasonal Vegetables, Garlic Bread, Water*

### **Salads**

*(Select Two)*

*Tomato & Fresh Mozzarella  
Seasonal Fruit Salad  
Tri-Color Tortellini Salad  
Vegetable Crudité's with Parmesan Peppercorn Dip  
Tomato Basil Bruschetta*

### **Pasta**

*(Select One)*

*Baked Ziti  
Spaghetti with Marinara  
Fettuccini with Alfredo  
Bow Tie Pasta with Garlic Cream  
Cheese Manicotti with Pesto Cream*

### **Entrees**

*(Select Two)*

*Chicken Marsala  
Chicken Parmesan  
Burgundy Beef  
Meatballs Marinara  
Meat Lasagna  
Eggplant Parmesan  
Italian Sausage & Peppers  
Filet of Sole with Fresh Basil Pesto  
Sage Roasted Pork Tenderloin with Mornay Sauce*

***Please call 303-682-2238 for current pricing  
(Tax and Service Charge Included)***

***Enhance your buffet with one or more of the following...***

*Roast Prime Rib of Beef (au jus, horseradish mustard sauce)  
Herb Roasted Loin of Pork  
Leg of Lamb*

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*Authentic Mexican Menu*  
*Buffet Style* (50 Guest Minimum)

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*Tortilla Chips w/ Salsa*

*Sopapillas*

**Salads**

*Ensalada*

*(Garden Salad with Two Dressings)*

*Ensalada de Papa*

*(Spanish Style Potato Salad)*

**Side Choices**

*(Select One)*

*Arroz Espanol (Spanish Rice)*

*Arroz con Azafran (Saffron Rice)*

*Frijoles Charros (Pinto Beans Cooked With Onions, Peppers, And Chorizo)*

**Entrees**

*(Select Two)*

*Cochinita Pibil (Achiote Marinated And Slow Roasted Pork)*

*Pollo Enchilado (Dried Chili Chicken)*

*Paella (Rice Cooked With Chicken, Sausage, Shrimp And Mussels)*

*Carne Asada (Chipotle Lime Marinated Flank Steak)*

***Please call 303-682-2238 for current pricing***  
*(Tax and Service Charge Included)*

***Enhance your buffet with one or more of the following..***

*Roast Prime Rib of Beef (au jus, horseradish mustard sauce)*

*Herb Roasted Loin of Pork*

*Leg of Lamb*

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# Wedding Reception

## Plated Menu

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*Includes Chef's Choice of Seasonal Vegetables, Fresh Bread Basket, Water*

### **Plated Individual Appetizer**

*(Choose One)*

*Shrimp Cocktail*

*Cheese and Fruit Plates*

### **Salad**

*(Choose One)*

*Fresh Garden Salad*

*Spinach with Raspberry Bacon Vinaigrette*

*Shrimp and Citrus Salad*

### **Entrée**

*(Choose Per Person, up to Three Selections per Event)*

*Seared Swordfish with Lemon Mint Pesto*

*Stuffed Pork Tenderloin*

*Roasted Vegetable Torte*

*Salmon Oscar*

*Steak Madagascar*

*Chicken Cacciatore*

*Chicken Saltimbocca*

### **Side Dish**

*(Select One)*

*Garlic Mashed Potatoes*

*Twice Baked Potato*

*Saffron Rice*

*Rice Pilaf*

***Please call 303-682-2238 for current pricing***  
*(Tax and Service Charge Included)*

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## Wedding Reception Hors D'oeuvres Menu

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These packages are designed to be added to the Wedding Packages and served during the Cocktail Hour. Prices are per person unless otherwise indicated.

### Package One

Fried Ravioli

Parmesan Artichoke Dip with Vegetable Crudités

Mini Chicken Cordon Bleu

### Package Two

Coconut Shrimp

Asparagus Platter with Lemon Butter

Assorted Mini Quiche

### Package Three

Beef Taquitos

Chile Con Queso

Tri-Colored Tortilla Chips

Fresh Garden Salsa

Chicken & Pepperjack Empanadas

### Package Four

Drunken Meatballs

Pork Potstickers with Thai Dipping Sauce

Stuffed Mushrooms

Please call 303-682-2238 for current pricing

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# *Rehearsal Copper Plated Dinner*

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*(50 guest minimum)*

*Includes Chef's Choice of Seasonal Vegetables, Fresh Bread Basket, Water*

## *Salads*

*(Select One)*

*Garden Greens*

*Caesar*

*Spinach with Raspberry Bacon Vinaigrette*

## *Entrée*

*(Select Up To Three)*

*Parmesan Artichoke Stuffed Chicken*

*Beef Tenderloin with Caramelized Onion Marmalade*

*Pasta, Shrimp & Scallops in Chive Ginger Sauce*

*Roast Pork Loin Stuffed with Fresh Sage & Manchego Cheese*

*Moussaka*

## *Side Dish*

*(Select One)*

*Wild Rice Pilaf*

*Roasted Red Bliss Potatoes*

## *Desserts*

*(Select One)*

*Strawberry Shortcake*

*White Chocolate Mousse with Raspberry Coulis*

*Chocolate Turtle Cake*

*Please call 303-682-2238 for current pricing  
(Tax and Service Charge Included)*

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## *Elegant Additions*

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*These items may be added to any package. Prices are per person unless otherwise indicated.*

### *Chocolate Dipped Strawberries*

*A Wonderful Addition to Your Champagne Toast*

*Price Per Tray*

*(50 per tray)*

### *Chocolate Fountain*

*Indulge Your Senses with This Pleasurable Sweet Treat For Your Guests*

*Set Up Fee*

*Sinful Bliss*

*Our Chocolate Fountain with Your Choice of Milk or White Chocolate Served With Fresh Strawberries, Pineapple, Pound Cake, Brownies, Graham Crackers And Pretzels*

### *Candy Table*

*For Your Guests Selection - A Delightful Way to Present a Wedding Favor*

*Varied Selection of Delicious Candies Within a Lighted Display*

### *Available Enhancements ...*

#### *Ice Sculpture*

*A Spectacular Sculpture from a Variety of Creative Selections to Accent Your Special Day*

#### *Silver Punch Fountain*

*An Elegant Show Piece to Captivate Your Guests*

#### *Oak Parquet Dance Floor*

*A Highlight of the Affair*

*À la Carte items may only be purchased with a wedding package.  
All À la Carte items and enhancements are subject to current sales tax.*

## Beverage Service

<i>Cash Bar or Hosted Bar</i>	<i>Hosted Non-Alcoholic Bar</i>
House Select Brands.....\$4.75	Assorted Soda .....\$2.00
Premium Brands.....\$5.50	Bottled Water.....\$2.95
Top Shelf Brands.....\$6.00	Starbucks Frappuccino.....\$5.00
Specialty Drinks.....\$6.00	Red Bull Energy Drink .....\$5.00
Feature House Wine .....\$5.00	Gatorade or Powerade.....\$3.95
Premium Wine.....\$6.00	Bottled Lemonade .....\$5.00
Domestic Bottled Beer .....\$4.00	Non-Alcoholic Fruit Punch .....\$20.00/gal
Micro Bottled Beer .....\$4.50	Non-Alcoholic Pina Coladas.....\$5.00
Domestic Keg of Beer .....\$250.00	Non-Alcoholic Daiquiris.....\$5.00
Import Keg of Beer .....\$275.00-\$400.00	Non-Alcoholic Margaritas.....\$5.00
Non-Alcoholic Fruit Punch .....\$20.00/gallon	
Soft Drinks and Juice.....\$2.00/each	

*Hosted Bars will be subject to a 20% Service Charge and applicable sales tax. Cash or Hosted bars are subject to a Bartender Fee of \$150 per bartender (1 bartender for every 125 guests).*

*Hosted Non-Alcoholic Bar is subject to a \$100 set up and uniformed attendant fee.*

### *House Select Brands*

*Jim Beam Whiskey • Seagram's 7 Scotch • Skyy Vodka • Cruzan Rum • Amaretto • Barton Gin • Sauzo Tequila*

### *Premium Brands*

*Jack Daniel's Whiskey • Dewar's Scotch • Absolut Vodka • Fleischmann Brandy • Malibu Rum • Bacardi Rum • Bombay Gin • Jose Cuervo Tequila*

### *Top Shelf Brands*

*Crown Royal Whiskey • Chivas Regal Scotch • Grey Goose Vodka • R.G.M.Y USOP Brandy • Captain Morgan's Rum • Tanqueray Gin • Don Julio Silver Tequila • Kahlua Liqueurs • St. Brendan's Liqueurs • Amaretto Liqueurs*

### *Featured House Wines*

*Century Cellars  
Chardonnay • Merlot • Cabernet Sauvignon  
Stone Cellars - White Zinfandel  
\$20/Bottle*

### *Premium Wines*

*Sterling Vintner's Collection  
Pinot Grigio • Chardonnay • Merlot • Cabernet Sauvignon  
\$24/Bottle*

### *Domestic Bottled Beers*

*Coors Light • Budweiser • Bud Light • Miller Lite*

### *Micro Bottled Beer*

*Corona • Mike's Hard • Fat Tire • Sawtooth*

*Bartender Fee (1 bartender required for every 100 guests).....\$150 per bartender*

*The Radisson promotes the responsible consumption of alcoholic beverages and fully complies with all applicable laws and rules of the City and State of Colorado. Accordingly, no outside alcohol may be consumed on the premises by you or your guests. Any infraction of liquor laws or hotel policies may result in suspension of alcohol service to any individual or for the entire event. Violations could result in confiscation of liquor and removal from the event*

*Always drink responsibly... and if you drink, don't drive.  
Identification wrist bands may be required at large events*

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## *Lighting Options*

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*"If food is the prose of a party, then lighting is the poetry."*

### *Customized Lighting Gobos*

*A keepsake for life! A personal touch that displays the Bride & Groom's name on the wall! There are a variety of options and styles available. Allow 2 weeks for delivery.*

### *Up Lights*

*It is your day! Highlight your head table with special lighting! Positioned behind the head table, the lighting can focus guests' attention on the special couple. It can also be used to highlight any special décor or staging at the head table.*

### *Dance Floor Lighting*

*Specially colored lights are focused on the chandelier above the dance floor creating a dramatic effect. Lights can be colored to match wedding colors or any mood the couple requests.*

### *Spotlighting*

*Colored light can be focused on individual items such as a wedding cake, a fountain or a special object.*

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## *Disc Jockey's & Entertainment*

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### *Disc Jockey's*

*Jammcats: Paul & Pat/303-464-9132*

*Colorado Sound: Leonard/970-226-0600*

*Sound Productions: Bob/303-465-5500*

*The D.J.: George/303-673-9819*

*Groove Bear Productions: Alex/720-329-8783*

*Karaoke Knight Entertainment: Joseph & Holly/970-776-9029*

*Nickelodeon Entertainment Co.: Len/303-423-0987*

*Solomon & Janie's Variety Music Entertainment/720-220-6899*

*Sound Connection: Scott/970-484-2010*

*Xpansion Audio: Rocco/303-384-9335*

### *Alternate Entertainment Options*

*Danny Wright/720-333-2953*

*Dr. Christine Armstrong (Pianist)/303-776-4020*

*Julie Evans (Violinist)/303-799-7950*

*Steve's Entertainment: Steve/303-257-3836*

*Tom Allan Ensemble/303-776-0572*

*Tom Russell (Classical Guitarist)/303-426-5893*

*This list is for your convenience only and does not imply endorsement or recommendation of any of the above.*

*Cakes, Flowers, Photographers and More*

Colorado Rose Cake Company: Marci/303-651-1440

*Patticakes: Pat/303-776-2354*

*Original Creations by Victoria: Vicki/303-339-9561*

*Belvedere Belgian Chocolate Shop  
Personalized wrappers and custom chocolates.  
Chris and Mary Beth Toomey/303-447-0336*

*The Flower Nook: Kristie/303-828-1062*

*Alpha Wolf Photography Studio: Keith and Rowanna Bobo 303-666-5797*

*Marc Littman Photography/303-678-7265*

*Krazy Karma Photography: Jeremy/720-339-6447*

*Definitive Photography: Darren/719-573-1605*

*Silver Lining Photography: Adam/303-485-8989*

*The PhotoGuestBook.com: George/303-673-9819*

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