

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 and Votive Candles
- ◆ 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

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 and Votive Candles
- ◆ 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

Also Enjoy Discounted Menu Prices on Selected Items:

- **Herb-Baked Chicken**
- **Oven-Roasted Turkey**
- **Pasta Primavera**
- **Burgundy Beef Tips**

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

16.7.7

Services

Champagne Fountain	\$40.00
Tray Service (Passed Service)	\$0.50 per person
White Chair Covers (Other Color Options Available per Special Request)	\$2.50 per chair cover
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

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 12-18 months prior to your desired date, depending on size of banquet space required.

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

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

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

Mini Spinach and Goat Cheese Pizzas

Bite size Pizzas with Spinach and Goat Cheese
\$115

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

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

Shrimp and Pork 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

HORS D'OEUVRES

Priced per 50 Pieces

Chicken Wings

Prepared Buffalo or Barbeque
\$65

Jalapeño Poppers

Served with Ranch dipping Sauce
\$75

Wisconsin Mozzarella Cheese Sticks

Deep-fried and served with
Marinara Sauce
\$75

Chicken Fingers

Served with Honey Mustard dipping Sauce
\$140

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
\$80

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
\$2.50 per piece

SPECIALTY HORS D'OEUVRES

Priced per 50 Pieces

Artichoke Hearts 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

Beef Mushroom Brochette

Tender Chunks of Beef skewered with fresh Mushrooms
Marinated in Red Wine Sauce

\$145

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

Gulf Oysters on the Half Shell

Raw Hillman Oysters served with Cocktail Sauce and Lemon Wedges
\$16.99 per dozen

DINNER ENTRÉES

Prime Rib of Beef

Slow roasted and served with Garlic Herb Mashed Potatoes. Accompanied by Au Jus And creamy Horseradish
\$19.99

Filet Mignon

Eight Ounce Center cut from USDA Choice Tenderloin expertly grilled and served with a Wild Mushroom Merlot Sauce
\$29.79

USDA Choice New York Strip Steak

Grilled and served with Burgundy Sautéed Mushrooms
\$25.99

Petit Filet Mignon

A grilled six-ounce petit Filet Mignon wrapped in Bacon and served with a Wild Mushroom Merlot Sauce
\$24.99

Stuffed Filet Mignon

A six-ounce Filet Mignon stuffed with Wild Mushrooms grilled to perfection and Served with a Merlot Sauce
\$27.99

Chicken Aurora

A grilled six-ounce Chicken Breast draped with creamy Tarragon Garlic Sauce and served over Wild Rice Pilaf
\$16.99

Fresh Walleye Pike Almondine

A Wisconsin Classic! Broiled and topped with toasted Almonds and Lemon Wedge Garnish
\$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

Herb Baked, Citrus or BBQ Chicken

Herb baked, Citrus or BBQ Chicken Breast and a Drumstick served with Mashed Potatoes and Gravy
\$15.99

Corn Bread Stuffed Pork Loin

Boneless Pork Loin stuffed with our famous Corn Bread Stuffing and draped with a Mushroom and Brandy Demi-glaze
\$16.79

California Wellington

A grilled Chicken Breast stuffed with Brie Cheese and Spinach and wrapped with Puff Pastry. Served with Basil and Garlic Cream Sauce
\$18.99

Salmon En'Croute

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

Oven Roasted Turkey

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

Sliced Strip Loin

Slow roasted New York Strip sliced and served with Merlot Mushroom Demi-glaze
\$21.99

Skewered Shrimp Scampi

Fresh Shrimp broiled on Skewers with White Wine, Lemon Juice and Garlic. Finished with Whole Butter and Roma Tomato Concasse
\$21.99

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

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

DUET DINNER ENTRÉES

Tenderloin and Chicken

A broiled six-ounce Chicken Breast topped with
Supreme Sauce paired with a petit Filet
\$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!
\$29.99

Maximum 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 will be applied for groups less than 30 people

*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/or Ice Tea*

Priced Per Person

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

DINNER VEGETARIAN SELECTIONS

Vegetable Napoleon

Layers of Spinach, Zucchini, Tomato and Portabella
Mushrooms on a bed of Pasta served with Marinara Sauce
\$14.99

Pasta Primavera

An array of seasonal Vegetables tossed with
Freshly made Pasta, Garlic, and Basil
\$12.99

Stuffed Tomatoes

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

*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



RADISSON HOTEL & CONFERENCE
CENTER GREEN BAY

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

Honey Glazed Carrots with

Fresh Dill

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

16.7.7

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
Sautéed Gnocchi with basil butter
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

16.7.7

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

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

Lavender Honey Sabayon

Our Chef's Favorite! Served with Grand Mariner
infused Berries and Whipped Cream
\$4.29

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

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



RADISSON HOTEL & CONFERENCE
CENTER GREEN BAY

16.7.7

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

Strawberries

Other Seasonal Fresh Fruit

Wafer Cookies

Pretzels

Rice Crispy Treats

Marshmallows

\$1.50 each per person

Additional gourmet dipping items available upon request

Also Available:

White Chocolate, Dark Chocolate or Caramel Dipping Sauce

ALCOHOLIC BEVERAGES

For Your Wedding Reception

Hosted Bars

Premium Brand Liquors

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

Call Brand Liquors

\$11.99 per person for the first hour
\$7.99 per person for each additional hour

House Brand Liquors

\$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.

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

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	\$3.75
Domestic Beer	\$3.50
Special Domestic Beer	\$3.75
Imported Beer	\$4.50
Special Imported Beer	\$4.75
House Wine	\$4.25
Soft Drink	\$1.75
Bottled Water	\$2.30

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>	

Additional Charges

All host/cash bars are subject to \$40 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