

Radisson Hotel

Plymouth Harbor Wedding Package

✿ Cheese and Crudite Display

✿ Champagne Toast

✿ Four-Course Dinners

✿ Wedding Cake

✿ Centerpieces

✿ Overnight Accommodations for the newlyweds with

breakfast at our Restaurant

✿ Discount for booking your Rehearsal Dinner, Shower, Engagement Party, or Post
Wedding

✿ Special Overnight Room Rates for your Guests

✿ Dinner in our Restaurant for your 1 year Anniversary

Choose One

Fresh Fruit Cup

Minestrone Soup

Choose One

Cheer Salad

Field Greens Salad

New England Clam Chowder - \$1.50 Per Person

Tomato, Mozzarella & Basil Salad - \$1.50 Per Person

Four Cheese Ravioli with Basil Marinara - \$3.00 Per Person

Penne Pasta with Vodka Tomato Cream Sauce - \$3.00 Per Person

Entrée Selections

Beef

Roast Prime Rib au jus



Filet Mignon accompanied by a Béarnaise Sauce



Grilled Tenderloin of Beef with a Marsala Wine Sauce

Poultry

"Chicken Mayflower"

Boneless Chicken Breast stuffed with a Sage Dressing,

Served with a sauce of Cranberry Sauce, Orange Juice and Walnuts



"Chicken Chardonnay"

Lightly battered Chicken Breast sautéed and topped with

Julienne of Fresh Vegetables and Chardonnay Sauce



"Chicken Marsala"

Boneless Breast of Chicken, sautéed and

topped with Wild Mushrooms and Marsala Wine Sauce

Seafood

Grilled Salmon with a Lobster Cream Sauce



Baked Scrod encrusted with Bread Crumbs and Fresh Herbs



Jumbo Baked Stuffed Shrimp

Combination Entrees

Petit Filet Mignon and Jumbo Baked Stuffed Shrimp



Boneless Breast of Chicken with a Scampi Sauce and Petit Filet Mignon



Petite Sirloin Steak with a Garlic and Lemon Lobster Sauté

Choose One

Choose One

Baked Potato with Sour Cream & Chives Maple Glazed Carrots

Rosemary Roasted Red Bliss Potatoes Fresh Vegetable Medley

Garlic Mashed Potatoes

Roasted Garden Vegetables

Rice Puff

Green Beans Forestier



All Entrees include Rolls and Butter and Freshly Brewed Coffees and Assorted Teas



Dessert

Wedding Cake served with Premium Vanilla Ice Cream and Choice of

Chocolate or Strawberry Sauce

Pricing Per Person



Beef

Poultry

Roast Prime Rib \$69.00 Chicken Mayflower \$65.00

Filet Mignon \$72.00 Chicken Chardonnay \$65.00

Grilled Tenderloin \$70.00 Chicken Marsala \$65.00

Seafood

Combination Plates

Grilled Salmon \$67.00 Petit Filet & Shrimp \$76.00

Baked Scrod \$65.00 Chicken & Petit Filet \$74.00

Baked Stuffed Shrimp \$70.00 Petite Sirloin with Lobster Sauté

\$85.00



Package Prices quoted are inclusive of all Overhead Charges and applicable Sales Tax. Prices are subject to change. We do not guarantee prices until 2 months prior to your Wedding Date.



Any additional Food and Beverage purchased, above and beyond the inclusive package, is subject to applicable overhead charges, currently at 18%, and state sales tax, currently at 5%. The 5% state sales tax is applicable to this entire total.



We recommend one entrée selection for all banquets. Should you choose two entrees, the higher priced entrée prevails for all meals. The hotel offers a maximum of two entrees for each plated entrée selection.

Additional Enhancements

Hors d'oeuvres Menu

Cold (Priced per 100 Pieces)

<i>Feed Gulf Shrimp</i>	<i>\$280.00</i>	<i>Cheese Stuffed Celery</i>	<i>\$150.00</i>
<i>Oysters on the Half Shell</i>	<i>\$195.00</i>	<i>Cherry Tomatoes Stuffed</i>	
<i>Feed Cherrystone Clams</i>	<i>\$195.00 with Crabmeat</i>		<i>\$160.00</i>
<i>Cucumber with Boursin</i>	<i>\$125.00</i>	<i>Assorted Finger Sandwiches</i>	
			<i>\$225.00</i>
	<i>Smoked Salmon and Asparagus</i>		<i>\$175.00</i>
	<i>Cheese and Fruit Display</i>		<i>\$ 3.95pp</i>
	<i>Sliced Fresh Fruit Display</i>		<i>\$ 3.25pp</i>
	<i>Crudité Display</i>		<i>\$ 2.50pp</i>

Hot (Priced per 100 Pieces)

<i>Egg Rolls with Duck Sauce</i>	<i>\$160.00</i>	<i>Tempura Chicken Strips</i>	<i>\$175.00</i>
<i>Seafood Stuffed Mushrooms</i>	<i>\$150.00</i>	<i>Scallops Wrapped in Bacon</i>	<i>\$210.00</i>
<i>Swedish Meatballs</i>	<i>\$150.00</i>	<i>Shrimp Scampi</i>	<i>\$200.00</i>
<i>Mini Calzones</i>	<i>\$150.00</i>	<i>Assorted Mini Quiches</i>	<i>\$150.00</i>
	<i>\$210.00</i>	<i>Mini Chicken Saltimboca</i>	<i>\$210.00</i>
	<i>Shiitake Mushrooms in Filo</i>		<i>\$210.00</i>
	<i>Brie with Almonds and Pears in Filo Flower</i>		<i>\$200.00</i>

Carving Stations

\$75.00 Attendant Fee per Carving Station

<i>Tenderloin of Beef</i>	<i>\$10.95pp</i>
	<i>Served with Sauce Bearnaise, Dijon Mustard and Miniature Rolls</i>
<i>Roast Turkey</i>	<i>\$6.00pp</i>
	<i>Served with Cranberry Sauce, Herb Mayonnaise and Miniature Rolls</i>
<i>Steamship Round of Beef</i>	<i>\$475.00 (Serves 125pp)</i>
	<i>Served with Horseradish, Condiments and Miniature Rolls</i>
<i>Baked Virginia Ham</i>	<i>\$4.95pp</i>
	<i>Served with Honey Mustard and Miniature Rolls</i>
<i>Roast Sirloin of Beef</i>	<i>\$7.50pp</i>
	<i>Served with Dijon Mustard and Miniature Rolls</i>

Additional Enhancements



Pasta Station

\$75.00 Attendant Fee per Station

Three choices of Pasta sautéed with Marinara or Garlic Cream Sauce accompanied by Onions, Peas, Ham and Mushrooms.

First Hour \$8.95 per person

Any Additional Hour

\$4.95 per person

Bruschetta Table

\$4.75 per person

An array of Grilled Breads, Focaccia and Toasted Pita Chips accompanied by various toppings to include: Plum Tomato Basil, Eggplant Caponata and Country Olive Tapenade

Intermezzo Course

\$2.95 per person

Choice of Raspberry, Lemon, Strawberry, or Chef's Choice Sorbet

Venise Dessert Table

\$15.95 per person

Variety of French Pastries, Chocolate Covered Strawberries, Fresh Berries and Sliced Fruit, Tortes, Petit Fours and Freshly Brewed Coffees and Assorted Teas

Deluxe Coffee Station

\$3.95 per person

Freshly Brewed Gourmet Coffees, Assorted Herbal Teas, Orange and Lemon Zests, Chocolate Shavings, Whipped Cream, Cinnamon Sticks and Mint Sticks

All of the above are Subject to an 18% Overhead Charge and 5% Sales Tax

Beverage Options:

Beverage arrangements can be made for either a "Cash" or "Open Hosted" bar for the evening at least four (4) weeks prior to your function.

Cocktail service is available for an additional charge of \$40.00 per server for the first hour and \$20.00 per server for each additional hour for cocktail waitress service.

To ensure the comfort of all of the hotel's guests, we reserve the right to monitor noise levels of post function gatherings. The registered guest will assume responsibility for all such indiscretions.

Additional Enhancements

<i>Champagne Fountain</i>	<i>Price upon request</i>
<i>Non Alcoholic Punch</i>	<i>\$30.00 per gallon</i>
<i>Alcoholic Punch</i>	<i>\$55.00 per gallon</i>

Cordial Cart

Priced Based on Consumption

On the Rocks or to compliment our Deluxe Coffee Station, Selected Cordials to include Amaretto di Saronno, Tia Maria, Sambuca Romano, Kahlua, Baileys Irish Cream, Grand Marnier, Jameson's Irish Whiskey and Frangelico



A \$1,000.00 Non Refundable Deposit is required at the time of your booking to reserve the date and time of your Wedding. 50% of your estimated balance is due 6 months prior to your event. Final Payment is due 5 business days prior to your event. Please call to inquire about reception times and revenue minimum requirements.