

Plated Breakfast

Plated Breakfast includes Pastry Basket, Fresh Fruit Cup, Coffee, Assorted Teas, and Orange Juice

Early Riser

Two scrambled eggs, hash brown potatoes and bacon

San Francisco French Toast

Sourdough bread dipped into a cinnamon and nutmeg egg batter, grilled until golden.
Served with sausage links

Buffet Breakfast

Boundary Waters Brunch and the All American Buffet Breakfasts are for 30 people or more

Continental

Breakfast pastries, cream cheese, butter, jams, and marmalades, whole and prepared fresh fruit, selection of coffees, assorted teas, assorted juices, sodas and water

All American Buffet

Sliced fresh fruit, scrambled eggs with sharp cheddar cheese, bacon and sausage links, hash brown potatoes, assorted breakfast pastries, butter, jams, and marmalades, assorted juices, coffees, teas, and milk

Boundary Waters Brunch

Sliced fresh fruit, assorted cheese display, garden salad with dressings, scrambled eggs, bacon or sausage links, country style potatoes, honey cured Virginia ham, sautéed salmon with a champagne sauce, Chef's choice seasonal vegetables, assorted pastries from our bakery, warm caramel rolls, desserts, assorted juices, coffees, teas, and milk

Continental or Buffet Enhancements

Vegetarian Quiche or Quiche Lorraine	\$/person
Cheese Blintzes, Wild Berry Compote, and Sour Cream	\$/person
French Toast or Pancakes	\$/person
Omelet Station (\$100 Chef fee)	\$/person

Refreshments Ala Carte

Radisson Hotel & Conference Center
3131 Campus Dr., Plymouth, MN 55442
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Beverages

Regular Coffee

Decaf Coffee

Iced Tea

Fruit Punch

Lemonade

Hot Chocolate

Hot Apple Cider

(1 gallon serves approx. 16 cups)

Tea

Soft Drinks

Mineral Water

Spring Water

Bottled Juices

Orange Juice

Pink Grapefruit

Juice

Tomato Juice

Apple Juice

V-8 Juice

Gatorade

2% or Skim Milk

Cookies & Snacks

Mini Candy Bars

Granola Bars

Assorted Breakfast Breads

Assorted Cookies and Bars

Assorted Donuts

Assorted English Scones

(Brown sugar, cinnamon, blueberry, and toasted almond)

Assorted Fruit Danish

Assorted Muffins

Butter Croissants

Bagels with Cream Cheese

Potato Chips with French Onion Dip

Pretzels

Snack Mix

Tortilla Chips with Salsa

Deluxe Mixed Nuts or Cashews

Cereal Bars

Whole Fresh Fruit

Yogurt - 7oz.

Sliced, Fresh Seasonal Fruit Tray with Yogurt dip

1 tray serves 50

Plain Popcorn

Caramel Popcorn

Cheese Popcorn

Snack and Dip

(Potato chips and dip, tortilla chips and salsa,
crackers and spinach dip, snack mix and peanuts)

Radisson Warm Caramel Rolls

1 order is 20 rolls

Radisson Bread Pudding

(Triple Chocolate, Raspberry White Chocolate, or
Chocolate Caramel)

1 order serves 24

Refreshment Breaks

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*Prices are per person
Breaks are limited to 3 hours of service*

Refreshment Break

Selection of coffees, assorted teas, assorted juices, sodas, and waters

Gourmet Coffee Station

Coffees, flavored coffees, whipped cream, nutmeg, cinnamon, chocolate shavings, and flavored syrup

Morning Break

Breakfast pastries, cream cheese, butter, jams and marmalades, whole and prepared fruit, selection of coffees, assorted teas, assorted juices, sodas and water

Afternoon Break

Assorted cookies, bars and candies, snack of the day, whole fresh fruit, selection of coffees, assorted teas, assorted juices, sodas and water

Ice Cream and Sundae Bar

Assorted Ice Creams with Butterscotch, Strawberry, Pineapple, Marshmallow & Chocolate sauces. Sprinkles of M & M's, Heath, and Snicker Bar Pieces. Spanish peanuts, Sliced Bananas, Maraschino Cherries, and Fresh Whipped Cream

Working Lunches

*Working lunches include soft drink or bottled water. All items are available as a boxed lunch.
Condiments will be served on the side.*

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Sandwiches

Served with potato chips, whole fresh fruit, and chef's choice dessert

Croissant Club

Smoked turkey, ham, bacon, crisp lettuce and tomato

Grilled Veggie Sub

To include tomato, Bermuda onions, zucchini and asparagus, served chilled with alfalfa sprouts, and pepper jack cheese

Roast Beef Sandwich

Shaved medium rare roast beef with avocado, roma tomatoes, iceberg lettuce with Wisconsin cheddar, served on dark rye

Turkey and Swiss Cheese Wrap

Shredded lettuce, tomatoes, black olives, and chopped pepperoncini in a whole-wheat wrap

Salads

Served with a fresh baked roll, Chef's choice dessert, and piece of fruit

Chef's Salad

Mixed greens, smoked turkey, Virginia ham, Wisconsin cheddar, baby Swiss cheese, tomato, cucumber, hard cooked eggs and alfalfa sprouts with choice of dressing

Classic Caesar Salad

Caesar salad, topped with char-broiled chicken breast and served with an Asiago bread stick

The Wild Side

A chicken wild rice salad served on a bed of baby gourmet greens, garnished with sweet grapes and toasted almond slivers

Oriental Chicken Salad

Fresh baby spinach and mixed field greens with an array of oriental vegetables, ginger marinated chicken breast and Oriental vinaigrette dressing

Plated Lunches

Entrees include a garden salad, Chef's choice of accompaniments, fresh baked rolls, and coffee, and tea, milk and one dessert selection

Classic Lasagna

Al la Bolognese with ricotta, parmesan and mozzarella cheeses. Vegetarian lasagna can also be ordered

Smoked Chicken and Corkscrew Pasta

Tossed with sun dried tomatoes and Alfredo sauce

Blackened Breast of Turkey

With a mild Cajun butter

Broiled Fresh Atlantic Salmon

Drizzled with a balsamic reduction

Chicken de Province

Marinated and char-broiled, finished with an Asiago cracked pepper cream

Chicken Minnesota

Filled with wild rice stuffing and Granny Smith apples with a tarragon mushroom veloute

La Cresset Pork Loin

Pan seared medallions of pork served with apple chutney

Roasted Sliced Top Sirloin of Beef

Served with a classic bordelaise sauce

Cajun Penne Pasta

Mildly spiced tomato sauce with bell peppers, onions, andouille sausage, shrimp and chicken

Sliced London Broil

Marinated in red wine and select herbs topped with a burgundy wine sauce

Luncheon Sirloin Steak

Served with roasted shallot butter

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Conference Dining

Often our meeting attendees partake in an extensive luncheon buffet selected by our Executive Chef. This buffet consists of numerous salads, entrees and an enticing dessert buffet for your guests to enjoy

Luncheon Buffets

Luncheon buffets are to be served for a maximum of 90 minutes

Buffet luncheons include coffee, tea and milk and are prepared for groups of 30 people or more

Sandwich Assortment

Assorted dollar sized sandwiches to include: roast beef, turkey, ham and tuna salad, roasted vegetable platter, fresh fruit, coleslaw and kettle chips. Cookies and bars for dessert

Sicilian Buffet

Classic pepperoni pizza; sun dried tomato and black olive pizza; porcini mushroom, caramelized onion and grilled chicken pizza; Italian sausage, bacon and ham pizza; served with marinated Italian pasta salad, fresh mozzarella and cherry tomato salad, Parmesan breadsticks and tiramisu

Delicatessen Buffet

Sliced ham, turkey and pastrami, accompanied by lettuce, tomato, onion and assorted condiments freshly prepared fruit, garden salad with two salad dressings, chef's choice of two chilled compound salads, Vermont cheddar, baby Swiss cheese and dill havarti, dollar buns, sliced bread, potato chips, and assorted desserts

Casual American BBQ

BBQ chicken, hamburgers and brats served with baked beans, potato salad, creamy coleslaw, kettle potato chips, sliced cheddar cheese, relishes and assorted condiments. Cookies and bars for dessert

St. Croix Valley

Bacon bourbon tenderloin tips, sautéed chicken with lemon artichoke beurre blanc, Caesar salad, sliced fruit display, Greek pasta salad, freshly baked rolls, chef's selection of vegetable, rice or potato and dessert

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Plated Desserts

Plated desserts menu can be chosen for lunch or dinner

One dessert choice is included with your entrée

Raspberry White Chocolate Cheese Cake

With a chocolate crust

Devils Food Cake with Cappuccino Butter Cream

Chocolate cake with a coffee mousse

Champagne Cake

Light sponge cake layered with white
chocolate chiffon

Raspberry Sorbet

Served with a sugar wafer

Strawberry Cream Gateau

A light mousse cake, flavored with Grand
Marnier

Chocolate Passion

Oreo crusted chocolate pastry with a
chocolate filling

Strawberry Rebecca (seasonal item)

Fresh Strawberries served with a sour
cream rum sauce served in a parfait glass

Flourless Chocolate Torte

Glazed with Belgian chocolate

Carrot Cake

Filled with raisins and walnuts, topped
with cream cheese frosting

New York Style Cheese Cake

Served with choice of one topping:
strawberry, raspberry, blueberry or
chocolate

Tiramisu

Sponge cake soaked in coffee and marsala
wine layered with mascarpone and grated
chocolate

English Trifle

Lady finger cake layered with seasonal
fruit and whipped cream

Bananas Foster Cheesecake

Cheesecake with bananas and caramel

Caramel Apple Pie

Topped with fresh whipped cream

White Chocolate Mousse

With dark chocolate shavings

Plated Dinner Starters & Salads

Prices are per person

Starters

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Gorgonzola Cheese Cake

With fresh sage and blue cheese

Gulf Shrimp Cocktail

With a tangy red sauce and fresh lemon

Crab Stuffed Avocado

Ripe avocado filled with deviled crab and lemon aioli

Salads**Radisson House Salad**

Included with Dinner Entrée

Mixed greens, tomatoes, carrots, sweet red onion, served with Radisson
Parmesan ranch dressing

Classic Caesar Salad (pre dressed)

Hearts of romaine with shaved Parmesan and garlic croutons tossed in Caesar dressing

Red Leaf House Salad

Iceberg and red leaf lettuce accented with dried cranberries, walnuts, cucumbers and
sweet red onion, dressed with a light vinaigrette

Bacon, Lettuce, Tomato Salad

Bacon and vine ripened tomatoes with mixed greens and iceberg lettuce, dressed with
balsamic vinaigrette

Strawberry Fields

Baby spinach and mesclun greens, strawberries, almonds, carrots, Gorgonzola cheese
and a champagne vinaigrette dressing

Boston Bibb Salad

Cherry tomatoes, toasted pine nuts, roasted yellow peppers with a mandarin orange
vinaigrette

Spinach & Pear Salad

Roasted pears, Bermuda onion, roasted red peppers and balsamic vinaigrette

Plated Dinner Entrees

*Entrees include Radisson House Salad, fresh steamed vegetables, starch when applicable, freshly
baked breads with butter, coffee, tea, milk and one dessert selection*

Poultry

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Chicken Marsala

Made with dry Marsala wine

Raspberry Chicken

Grilled breast of chicken with raspberry
Dijon sauce

Chicken Woodland

Grilled chicken breast served with wild
mushroom demi-glace

Chicken Forestiere

Grilled chicken breast with a mushroom,
tomato and wine demi-glace

Chicken Saltimbocca

Stuffed with prosciutto, sage and
provolone with a Parmesan pepper cream
sauce

Chicken Minnesota

Chicken breast with wild rice and sausage
stuffing, served with a mushroom
tarragon veloute

Chicken with Lobster

Chicken breast with lobster served with a
sherry cream sauce and Provolone cheese

Steaks, Chops & Game**Medallions of Beef Tenderloin**

Topped with mushrooms, shallots,
tomatoes and a demi-glace

Tenderloin of Beef with Crab Meat

Stuffed with crab meat and wrapped in
pastry with a cognac demi-glace

Filet Mignon

Filet Mignon served with sauce Bordelaise

Applejack Pork Loin

Served with a pecan applejack butter

Pork Porterhouse

Char broiled and served with roasted
garlic & herb butter

Roasted Long Island Duckling

Sauce l'orange, toasted coconut and
orange zest

Prime Rib

Roast prime rib of beef served au jus

Plated Dinner Entrees (Continued)

*Entrees include Radisson House Salad, fresh steamed vegetables, starch when applicable, freshly
baked breads with butter, coffee, tea, milk and one dessert selection.*

Fish & Seafood

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Grilled Atlantic Salmon

Lingonberry, garlic and a fresh lemon butter sauce

Broiled Canadian Walleye

Garlic, lemon, parsley with a butter Sauterne wine sauce

Pecan Crusted Walleye

Served with fresh herb butter

Duet Plates

Surf & Turf Market Price

Filet Mignon and Lobster

Grilled Chicken & Walleye Almandine

Grilled breast of chicken with pesto & walleye almandine

Petite Filet & Broiled Salmon

Filet with garlic Roquefort butter & salmon with a tomato-basil relish

Vegetarian Entrees

Roasted Vegetable Ravioli

With a smoked tomato-alfredo sauce

Penne with Blackened Eggplant

Blackened tomato, grilled Bermuda onion, roasted yellow peppers with fresh basil and olive oil

Italian Crusted Shrimp

Stuffed with fresh Italian herbed bread crumbs and lemon-garlic butter

Seared Mahi Mahi with Asiago Crusted Scallops

Served with fresh cilantro butter sauce

Tenderloin of Beef Bordelaise & Shrimp Scampi

The classic duo

Petite Filet & Chicken Woodland

Filet with roasted shallot butter & chicken with a wild mushroom sauce

Petite Filet & Crab Cakes

Filet with sauce Bordelaise and homemade crab cake served with roasted garlic butter

Portobello Mushroom Pasta

Served with roasted peppers, caramelized onions, mozzarella cheese, farfalle pasta and sauce marinara

Fettuccini Alfredo

Plated Dinner Accompaniments

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Starches

Tuxedo Red Potatoes

Roasted Yukon Gold Potatoes with Garlic & Herbs

Wild Rice Pilaf with Almonds

Skin On Mashed Potatoes, with Sour Cream and Chives

Roasted Garlic Mashed Potatoes

Vegetable Basmati Rice

Twice Baked Potato, with Sour Cream and Cheddar Cheese

Oven Roasted Purple Peruvian Potatoes

Vegetables

Honey Glazed Carrots with Golden Raisins

Green Beans with Red Peppers

Squash-Vegetable Medley with Sweet Red Onions and Red Bell Peppers

Steamed Broccoli with Red Pepper Garnish

Buttered Broccoli with Cherry Tomatoes

Fire Roasted Seasonal Vegetables

Fresh Asparagus with Lemon and Roasted Red Peppers

Stuffed Yellow Squash with Spinach and Garlic

Roasted Root Vegetables with Parmesan

Dinner Buffets

All Signature Buffets come with freshly baked rolls, butter, Chef's choice dessert buffet, coffee, tea, and milk

Dinner buffets are to be served for a maximum of 90 minutes

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Dinner buffets are prepared for groups of 30 or more

Signature Buffet #1

Radisson House Salad with your choice of dressing and topping
Greek Pasta Salad
Vegetable Medley
Garlic Mashed Potatoes
Chicken Picatta
London Broil

Signature Buffet #2

Strawberry & Brie Spinach Salad with Raspberry Vinaigrette
Waldorf Salad
Green Beans with sliced almonds
Saffron Rice Pilaf
Blackened Salmon with Mango Salsa
Chicken Saltimbocca
Bourbon Glaze Pork Loin w/apple compote

Signature Buffet #3

Classic Caesar Salad
Marinated Tomato Mozzarella Salad with Balsamic Vinaigrette
Garlic Mashed Potatoes
Baby Carrots & Asparagus
Roasted Sliced Sirloin of Beef
Chicken Minnesota
Stuffed Salmon with Basil, Artichoke, and Parmesan Stuffing

Signature Buffet #4

Bacon, Lettuce, Tomato Salad with Peppercorn Ranch Dressing
Red Leaf House Salad
Yukon Gold Potatoes
Fire Grilled Vegetables
Chef Carved Prime Rib
Chicken Marsala
Pecan Crusted Walleye

BBQ Dinner Buffets

All BBQ buffets include foil wrapped baked potato halves with sour cream & butter, fresh corn on the cob, and Boston baked beans

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There is an additional \$100.00 chef fee for outdoor grilling

<p>2 Starters/Salads, 2 Entrees \$ please call 3 Starters/Salads, 2 Entrees \$ please call 2 Starters/Salads, 3 Entrees \$ please call 3 Starters/Salads, 3 Entrees \$ please call</p>
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Starters/Salads

Traditional Cole Slaw
Marinated Cucumber Salad
Potato Salad
Italian Pasta Salad
Fresh Fruit Medley served in a watermelon basket
Grilled Summer Squash & Red Pepper Salad

Entrees

BBQ Baby Back Ribs
Grilled Salmon filet with lemon pepper
BBQ Boneless Pork Chops
BBQ or Broasted Chicken
Grilled Hamburgers
Grilled Beer Brats

Desserts

Build your own Strawberry Shortcake and Blueberry Cobbler

Hors D'oeuvres

Warm Hors D'oeuvres

*50 pieces per order, priced per order. *These items can be used for butler style of service.
An additional butler fee is \$50.00 per butler, one butler per 75 guests*

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Bourbon Street Meatballs

Meatballs tossed in a New Orleans bourbon sauce

Buffalo Wings

Served with celery and blue cheese

***Crab Stuffed Wontons**

Cream cheese and crab wrapped in a wonton and fried until crisp

Vegetable Spring Rolls

Served with orange fire cracker sauce

***Asian Beef Brochettes**

Tenderloin, bell peppers and red onion with a ginger soy glaze

Chicken Satay

Served with Tai peanut sauce

Sesame Chicken Fingers

Served with an Asian sticky sauce

***Teriyaki Chicken Brochettes**

Miniature kabobs with marinated chicken, sweet bell peppers and red onion

***Prosciutto Florentine Mushrooms**

Stuffed with shaved prosciutto, feta and spinach

***Roasted Vegetable Tarts**

Summer squash, onions, sun dried tomatoes, jack and cheddar cheese in a sun dried tomato tart shell

***Sicilian Shrimp Mushrooms**

Mushrooms filled with shrimp and artichoke cream cheese

***Spanakopita**

Spinach and feta wrapped in Greek phyllo pastry

Bacon Wrapped Scallops

Served with grilled pineapple wedges

Miniature Beef Wellington

Savory beef tenderloin and mushroom duxelle baked in a delicate French pastry

***Coconut Shrimp**

With a spicy mango lime sauce

Mini Crab Cakes

Served with garlic aioli

Coconut Lobster Tail Skewers

Mini lobster tails rolled in coconut

Hors D'oeuvres (Continued)

Cold Hors D'oeuvres

*50 pieces per order, priced per order. *These items can be used for butler style of service. There is an additional butler fee of \$50.00 per butler, one butler per 75 guests*

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***Anchovies, Feta, & Kalamata
Pastry Cup**

***Black Olive, Tomato, Basil &
Mozzarella Pastry Cup**

Chipotle Chicken Pinwheels

***Crab, Asparagus, & Cherry Tomato
Pastry Cup**

**Grilled Chicken & Grain Mustard on
Crustini**

Prosciutto Wrapped Melon

**Roast Tenderloin & Horseradish on
Crustini**

Shrimp Avocado Pinwheels

***Smoked Salmon Finger Sandwiches**

Smoked Turkey & Cucumber Roulade

***Strawberry Cream Cheese Pastry
Cup**

Thai Curry & Crab Pinwheels

***Tomato & Basil Bruschetta**
Toasted Italian bread with tomato basil
relish, garnished with
mozzarella cheese

Chocolate Dipped Strawberries
Sweet strawberries hand dipped in white
and dark chocolate

Hawaiian Fruit Kabobs
Skewered melons, pineapple and
strawberry

Shrimp and Avocado Roulade
Served with salsa

Asparagus Roulade
Fresh asparagus wrapped in provolone
cheese and Genoa salami

California Rolls
Sushi rice and julienne crisp vegetables in
a nori wrap, served with wasabi

***Marinated Artichoke Bottoms**
Filled with seasoned cream cheese

Chilled Shrimp Cocktail
Served with lemon wedges and cocktail
sauce

Snow Crab Claws
Served with lemon wedges and cocktail
sauce

Hors D'Oeuvres Displays

50 servings per platter, priced per platter

Guacamole Display

Fresh avocados with chopped onion, chilies and tomatoes, served with tortilla chips

Grecian Bread and Vegetables

Vegetable sticks, grilled pita bread, hummus and marinated olives

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Fresh Vegetable Display

An assortment of market fresh vegetables, served with two dip selections

Fire Grilled Vegetable Platter

Summer squash, tomatoes, Bermuda onions, portobellos, and asparagus, drizzled with balsamic vinaigrette

Baked Brie En Croute *Brie in delicate French pastry, accompanied by French bread and imported crackers*

Fresh Fruit Platter

Sliced honeydew, cantaloupe, pineapple & strawberries, served with a yogurt dip

Display of cheeses, garnished with fresh fruit

Assorted imported and domestic cheeses served with crackers

Mediterranean Platter

Hummus, black olive tapenade and baba ghanouj, served with pita bread

Artichoke Gratin

Creamy artichoke dip, served with seasoned crostini (serves 75)

The Antipasto Platter

A patterned display of sliced prosciutto, Genoa salami, blackened tomatoes and eggplant with roasted red and yellow peppers, marinated olives and artichokes

Smoked Salmon Display

A full side of hickory smoked salmon served with lemon zest aioli, served with assorted crackers

Whole Poached Salmon Display

Glazed with aspic and served with a dill cream cheese, accompanied by imported crackers (serves 125)

*To enhance your buffet, Ice Carvings are available; please see
your catering representative for details*

Reception Carving Stations

Silver dollar rolls and condiments accompany all carving stations; one order serves 25-30 people except where indicated,

Chef carving charge \$100.00

Roasted Pork Loin with Orange Molasses Glaze

Roasted Turkey Breast with Fresh Sage and Butter

Serves 40

Virginia Ham with a Coca-Cola and Brown Sugar Rub

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Mediterranean Pork Loin

Stuffed with spinach, sun dried tomatoes, mushrooms, fresh herbs, and a garlic rub

Top Round of Beef with Rock Salt and Fresh Garlic

Serves 50

Beef Tenderloin basted with Dry Vermouth

Steamship Round of Beef

Studded with garlic, cracked peppercorns and rock salt (serves 150 appetizer portions)

Reception Stations

*Hors D'oeuvre sized portions; dinner portions may be purchased for an additional \$8.50 per person
These stations are designed to accompany your hors d'oeuvre reception presentation*

Pasta Station

Farfalle and tri-colored tortellini pastas, tossed with your choice of: julienne sweet peppers, broccoli, artichoke, black olives, chicken, Italian sausage and baby shrimp, marinara and alfredo sauces with minced garlic and fresh Parmesan cheese, served with soft bread sticks

Fajita Station

Marinated and grilled strips of chicken and shrimp sautéed sweet bell peppers and onions, cheddar cheese, sour cream and salsa, served with warm flour tortillas

Asian Stir Fry Station

With choice of: Chicken with black sesame seeds or shrimp with toasted cashews stir fried with fresh ginger, garlic, baby corn, water chestnuts, broccoli, bean sprouts and our Chef's specialty stir fry sauce, served with steamed white rice

Beverages

Call Brands - High Balls			
Premium Brands - High Balls			
Long Pour Cocktails - Call Brands (Martinis, Manhattans)			
Long Pour Cocktails - Premium Brands (Martinis, Manhattans)			
Cordials (Kahlua, Bailey's Amaretto)			

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Specials - Call Brands			
(Long Island, Colorado Bulldog)			
Specials - Premium Brands			
(Long Island, Colorado Bulldog)			
Domestic/Non-Alcoholic Beers			
Imported Beers			
Wine (Burlwood Cellars, California)			
Wine Coolers			
Burlwood Cellars Wines (per bottle)			
Chardonnay, Merlot, Cabernet, White Zinfandel			
House Champagne or Sparkling Cider			
Mimosas			
Sodas			
Juices/Mineral Waters			
Non-Alcoholic Fruit Punch (per gallon)			
Champagne Punch (per gallon)			
Domestic Draft Beer (16 gallon keg)			
(approx 140 10oz glasses)			
Premium Draft Beer (16 gallon keg)			
(approx 140 10oz glasses)			
Coffee (Regular or Decaf)			

Beverage Options

There are many options available to you for the service of your selected beverages.

Your catering representative will be happy to discuss what beverage options will best suit your event.

- **Hosted Bar** *The total cost of beverages served based on consumption plus tax and service charge is applied to the banquet bill, which is presented to the host(s).*
- **Cash Bar** *Your guests are responsible for the purchase of their own beverages. The cash bar prices are inclusive or state taxes.*
- **Combination Bar** *When you decide to provide selected beverages on a host basis, and your guests may purchase other items. You may also elect to have items at the bar hosted for a period of time, such as the social hour prior to dinner, then change to a cash basis bar.*

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- **Drink Tickets** *This is a popular way to provide a wide variety of beverages while still setting limits for the quantity of alcoholic beverages consumed. It also is nice when you are working within a specific budget.*
- **Dinner Wine Service** *This is a wonderful compliment to any celebration. Our staff will serve bottles of the hosted wine of your choice during the dinner.*
- **Wine and Beer Captain's Host Bar** *There is no bartender. Guests serve themselves. A \$50.00 set-up fee will be applied. An Attended Captain's bar with bartender is a \$100.00 fee. Bar includes: wine, beer, sodas, wine coolers, and bottled water.*

Beverage Policies

- Hotel policy states no one will be served without valid identification.
- Each guest will be served no more than one alcoholic beverage at a time.
- We will provide one bartender for every 150 guests.
- A \$150 set up fee will be applied if a minimum beverage revenue of \$350.00 is not realized.
- Hosted Drink Tickets: Drink tickets may be handed out to guests, tickets are charged on consumption based on the drink ordered.
- All beverages served are to be provided by the Radisson Hotel & Conference Center. No outside beverages will be allowed in the banquet area.
- State liquor taxes and an 18% service charge will apply to hosted beverages.

Banquet Policies

Guarantee

To ensure excellent service and ample food preparation, we require a minimum guarantee of guests to our catering office no later than 3 business days prior to event. Should a guarantee not be received, the hotel will prepare the minimum number indicated on the event order. Please keep in mind once your guarantee is received, it may be increased, but not decreased.

Service Charge and Taxes

An 18% service charge will be applied for all food and beverage functions as determined by hotel. The current sales and local taxes are 7.275% on food and 9.775% on liquor. These taxes are applied to all functions. Note: service charge is taxed in the state of Minnesota.

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Billing Arrangements

Billing arrangements for all events must be made in accordance with Radisson Hotel & Conference Center policies. Our accounting department must authorize all requests for direct billing. Deposits are required to initiate function agreements if authorization for direct billing has not been established. Additional deposits may be required prior to event. When a major credit card is used for payment, a credit card authorization form must be completed prior to the event.

An estimated bill will be presented for pre-payment on all **social functions**. Pre-payment is due three (3) business days prior to the event and a credit card is required as guarantee for any additional charges incurred during the function. Requests for direct billing must be submitted to the Hotel at the time of contract and be authorized by our accounting department. If final payment or direct bill approval is not received prior to your function, the Hotel reserves the right to cancel the entire event completely.

Pricing

All food and beverage prices are guaranteed 60 days prior to your event. There will be a \$50.00 labor surcharge for groups of less than twenty-five guests. If you select two entrees a \$1.75 up charge per person will be assessed.

Menu Selection

Menu selections are requested three (3) weeks prior to function date. Special dietary substitutions are available and can be made in advance. Plated menus are designed for a single entrée selection. Any secondary entrée selection will be charged a service fee. The catering and culinary staffs will be happy to design a specific menu to suit your special needs.

Banquet Policies (Continued)

Food and Beverage

All food and beverage items will be prepared by the Radisson Hotel & Conference Center. No food or beverage will be permitted to leave the premises due to license restrictions. The hotel beverage license requires the hotel to request proper identification for anyone forty years of age or younger and refuse service to anyone either under age OR unable to produce proper identification. The hotel also must refuse alcoholic beverage service to any person who, in the hotel's judgment, appears intoxicated. With respect to evening events, last call will be given at 12:30am; bars are removed at 12:45am. All liquor must be removed and the room vacated by 1:00am.

Specific Responsibilities of the Customer

Admittance to your function room for set-up and take down and meeting attendee arrivals and departures must coincide with the event times listed on the contract. Should any revisions at the beginning or ending times of an event be requested the

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hotel would make every effort to accommodate the request. This agreement does not entitle you a 24-hour hold on the meeting space, if you have a multiple day function. The hotel assumes no liability for Audio Visual equipment other than its own.

Event Planning

Your personal planning manager will complete all final details regarding your event. Concerns on the day of the event should be addressed to the planning manager or banquet management on duty; this includes any change in room sets, meal times, meal counts, special requests, etc.

Smoking Policy

In accordance with Hennepin County Ordinance, smoking is prohibited in the Hotel except in designated guest rooms.

Liability

We reserve the right to inspect and control all functions held on the premises. All audio requirements must be discussed with your planning manager and approved prior to your event. Should you wish to bring your own equipment, proper arrangements are to be made through our catering department or your planning manager. The client agrees to be responsible for damage to property or equipment and will be charged accordingly. The Hotel does not assume responsibility for any merchandise, personal property or equipment brought onto the premises.

Banquet Policies (Continued)

Decorations and Entertainment

Centerpieces add a special touch to any occasion. We will be happy to provide you with a complimentary centerpiece. The Radisson Hotel & Conference Center will not permit the affixing of anything to our walls, floors, ceilings of the room with nails, staples, tape or any other material unless approval is given by the catering department. No plastic or metallic confetti, nails, tacks, etc., are to be used in decorations that you may be providing in event spaces. If your group would enjoy live music, whether a disc jockey, single musician or a big band, we can assist you. Due to fire code restrictions; smoke and fog machines are not permitted. Our sound system is available in all banquet rooms for background music purposes. Vocal entertainment will require a supplemental sound system.

Cancellation Policy

A non-refundable deposit may be required for your event. A cancellation fee will also apply for any event that has been confirmed as definite by a signed contract. The fee will represent a percentage of the anticipated food, beverage, and rental revenue.

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Lost and Found

The Hotel is not responsible for items left in the hotel or its function space, prior to, during, or following a function. The hotel's housekeeping department administers the Lost and Found process.

RHCC Liquor Policies

As the host, you are accountable for the behavior of your guests. Please help us by encouraging responsible drinking behavior. In accordance with Minnesota State Law, liquor cannot be sold to or consumed by any person under the legal drinking age of 21. Identification of those appearing 40 years and under will be requested. The Radisson Hotel & Conference Center reserves the right to refuse service to individuals who appear to be intoxicated.

No liquor will be served after 12:30am. All beverages are to be purchased at the facility. Any alcoholic beverages not provided by the Radisson Hotel & Conference Center will be confiscated and the person(s) may be asked to leave.

Non-compliance with this policy will result in appropriate action by facility staff.

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