

Make Your Wedding a Plaza Affair

Congratulations on your Engagement!

The Radisson Plaza Hotel Minneapolis catering professionals are delighted to present to you our custom created wedding packages. These packages have been designed for your ease in planning. Offering the highest quality of creative cuisine, service and accommodations coupled with numerous extra amenities to enhance your most special occasion.

Our catering professionals are well experienced in orchestrating wedding receptions. From the initial tour of our hotel to the departure of your last guest on your wedding day, the Catering and Banquet staff will oversee your reception to ensure that not a detail has been missed.

Thank you for calling upon us to share with you our wedding services. Rest assured that you will receive our most careful attention in making your wedding reception or rehearsal dinner a beautiful memory. Best wishes.

At your service,

Radisson Plaza Catering Department

*Radisson Plaza Hotel Minneapolis
35 South 7th Street, Minneapolis, Minnesota 55402
Phone (612) 339-4900 Fax (612) 337-9798*

Wedding Package General Information

MENU SELECTION

We request your menu selections be submitted to the Radisson Plaza Hotel Minneapolis Catering Department no later than four weeks prior to your scheduled function.

GUARANTEE

To assist us in planning your event, we require a minimum attendance guarantee by 12 noon, Three (3) business days prior to your event. If the guarantee is not received by the Catering Department, we will assume the guarantee is the number of guests stated on your contract. The hotel will be responsible for serving no more than 3% over the guarantee number.

PRICES

All wedding packages include 22% service charge and appropriate taxes. Please note that a market change may result in a price increase.

BILLING

We ask that payment be made in advance for all functions. We request a deposit of \$1,000.00 (non-refundable) with the return of a signed contract. The balance of the account is due three (3) business days prior at time of guarantee. Payments may be made either in the form of cash, personal check (no later than two weeks prior to the events), cashier's check or approved credit card.

FOOD & BEVERAGE SERVICE

We do not allow food or beverage items to be brought on our property for consumption by our guests with the exception of your wedding cake. Special arrangements can be made to accommodate ethnic foods and dietary restrictions.

Our Wedding Packages Include:

Food/Beverage

- ◆ *One hour open bar offering choice brands*
- ◆ *Two selected Hors d'oeuvres passed butler style*
- ◆ *One glass of wine with dinner or sparkling wine for toast*
- ◆ *Complimentary cake cutting and service of your Wedding Cake*
- ◆ *Complimentary fabulous presentation of your cake on a chocolate painted plate with homemade ice cream served in a chocolate lined waffle cup*
- ◆ *Silver service coffee station with coffee condiments following dinner*
- ◆ *Specially priced children's meals at \$16.95 per child ++*
- ◆ *Bartender charge(s) waived*
- ◆ *Complimentary trial tasting for selection of dinner menu for up to four guests*
- ◆ *Elegant dinner service. Staffing guide is one server per 20 guests*
- ◆ *Complimentary room for Groom's Dinner and/or Wedding Guest Brunch/Gift Opening*

Decor

- ◆ *No room rental charge*
- ◆ *Head table, cake table, gift table, buffet table(s) are included*
- ◆ *Dance floor, band stages, DJ tables, Grand Piano*
- ◆ *Use of hotel's mirror tiles and votive candles*
- ◆ *Beautiful oversized china, silver flatware and stemmed goblets*

Wedding Video Package

- ◆ *Complimentary Screen, LCD projector (or plasma TV for continuous video display)*
- ◆ *Wireless hand held microphone for speeches*

Guest Room Block

- ◆ *Complimentary Guest Room with Champagne amenity for the Bride and Groom's wedding night*
- ◆ *Exclusively priced guest room for both sets of parents for the night of the wedding*
- ◆ *Special guest room rates*

ALL WEDDING PACKAGES INCLUDE...

**A ONE HOUR RECEPTION
FEATURING:**

Butler-Passed Hors d'oeuvres

Select two

- *Mushroom Vol-au-Vent*
- *Ginger Chicken Skewer*
- *Vegetable Samosa*
- *Cucumber with Spicy Shrimp*
- *Baby Boy "Caprese"*
- *Parmesan Artichoke & Lemon Aioli*

**You may increase your quantity of hors d'oeuvres
by adding additional pieces @ \$3.00 inclusive per piece.*

And

One Hour Host Bar

**Choice Brand Liquors
Sycamore Lanes Wines (Chardonnay & Merlot)
Selection of Domestic Beer & Imported Beer
Assorted Sodas & Bottled Waters*

(One Bar with One Bartender per 75 Guests)

**Should you desire to upgrade any of the choice brand liquor selections to premium brands, an additional charge of \$1.50 per person, inclusive of service charge and tax.*

ALL WEDDING PACKAGES INCLUDE:

Served with European Artisan Breads

Your Salad Selection

*Salad of Field Greens with Sliced Fresh Strawberries,
Honey Almonds & Crumbled Feta Cheese
Balsamic Vinaigrette*

-or-

*Baby Spinach & Arugula,
Sliced Radishes, Jicama, Orange Filets &
Poppyseed Dressing*

-or-

*Medley of Garden Greens Garnished with
Sliced Roma Tomato, Sliced Cucumber,
Shaved Bermuda Onion & Carrot Ribbons
Green Goddess Dressing*

For the Grand Finale

To Complement your Special Wedding Cake...

*Our Homemade Ice Cream served in a Chocolate-lined
Waffle Cup on a Chocolate Mosaic Painted Plate*

Your Choice of Flavor:

*Signature Rosebud
Tahitian Vanilla Bean
Raspberry Chocolate Chunk
Toffee & Pecan*

Tablesides Coffee Service

And

Gourmet Coffee Buffet Following Dinner

WEDDING PACKAGE I

Your Choice of Entrée

*Pan Roast Cognac Chicken
Green Peppercorn Sauce
Dauphinois Potatoes, Asparagus
Sautée of Yellow Squash*

-or-

*Grilled Turkey Scaloppini
Sage & Proscuitto Cream
Tagliatelle, Broccolini & Angel Carrots*

-or-

*Chicken Wellington
Stuffed with Mushroom Duxelle
Leek & Mushroom Cream Sauce
Baby Vegetables*

-or-

*Balsamic Glazed Salmon
Olive Oil - Herb Mashed Potatoes
Asparagus & Roast Roma Tomatoes*

-or-

*Honey Cured Pecan Smoked Pork Loin
Tarragon Mustard Cream
Butternut Tortellacci, Braised Escarole*

\$66.00

per person

(Includes 22% Service Charge and 10.775% Tax)

WEDDING PACKAGE II

Your Choice of Entree

*Duet of Beef Medallion, Essence of Merlot &
Seared Atlantic Salmon, Champagne Chive Sauce
Garlic & Thyme Scalloped Potatoes
Bouquet of Fresh Vegetables*

-or-

*Duet of Beef Medallion & Herb Roast Chicken Roulade
Tarragon Mustard Cream
Piped Herb Mashed Potatoes
Sugar Snap Peas*

-or-

*Beef Tournedos with Three Sauces,
Red Wine, Tarragon-Mustard & Tomato Caper
Dauphinois Potatoes
Wilted Greens & Baby Carrots*

\$71.00

per person

(Includes 22% Service Charge and 10.775% Tax)

WEDDING PACKAGE III

Your Choice of Entrée

*Medallion of Beef & Garlic Herb Prawns
Tomato Caper Butter Sauce
Dauphinois Potatoes
Asparagus & Vegetable Medley*

-or-

*Dill Scented Halibut, Corn & Crab Ragout
On a bed of Boursin Spinach
Roast Rose Potatoes*

-or-

*Grilled Filet Mignon on Braised Greens
Potatoes Au Gratin
Green Top Baby Carrots
Bearnaise Sauce*

\$76.00

per person

(Includes 22% Service Charge and 10.775% Tax)

**AFTER DINNER
CONTINUED BEVERAGE SERVICE OPTIONS**

WEDDING BEVERAGE PACKAGE I

*Choice Brand Liquor
Domestic & Imported Beer
House Wine
Sodas & Mineral Water*

\$8.95

per person/per hour
(Includes 22% Service Charge and 10.775% Tax)

WEDDING BEVERAGE PACKAGE II

*Premium Brand Liquor
Domestic & Imported Beer
House Wine
Sodas & Mineral Water*

\$9.50

per person/per hour
(Includes 22% Service Charge and 10.775% Tax)

