

# *A Timeless Wedding Includes*

Private Picture Room with Champagne  
& Hors d'oeuvres Service for the Bridal Party

Landscaped Grounds for Outdoor Pictures

One Hour Open Bar

Hors d'oeuvre Reception featuring:

Fine Imported & Domestic Regional Cheeses  
*Garnished with Fresh Fruits, Sesame Lavosh & Gourmet Crackers*

Fresh Seasonal Vegetables Crudités  
*with Herb Buttermilk Ranch and Hummus Dips*

Choice of Two Hot Hors d'oeuvres or Canapés Butler Passed

All hors d'oeuvres totaling four pieces per person

Champagne Toast

Four Course Dinner Prepared by our Culinary Team of Chefs

Tiered Wedding Cake

Guest Tables Enhanced by Floor Length Linens and Votive Candles

Your Choice of Overlay and Napkin Color

Deluxe Accommodations for the Bride and Groom on the Wedding Night with  
Breakfast for Two the Next Morning

Preferred Overnight Room Rates for your Guests

Experienced Consultant for your Planning

Personalized Wedding Hostess for your Wedding Day

Annual Menu Tasting Event

Customized Packages available – please ask your wedding consultant!

# *A Romance Wedding Includes*

Private Picture Room with White Glove Champagne  
& Hors d'oeuvres Service for the Bridal Party

Landscaped Grounds for Outdoor Pictures

One Hour Open Bar

Hors d'oeuvre Reception featuring:

Fine Imported & Domestic Regional Cheeses  
*Garnished with Fresh Fruits, Sesame Lavosh & Gourmet Crackers*

Fresh Seasonal Vegetables Crudités  
*with Herb Buttermilk Ranch and Hummus Dips*

Choice of Five Hot Hors d'oeuvres or Canapés Butler Passed with White Glove Service

All hors d'oeuvres totaling seven pieces per person

Champagne Toast with Fresh Strawberry Garnish

Four Course Dinner Prepared by our Culinary Team of Chefs

House Wine Served Butler-Style with Dinner

Tiered Wedding Cake Served with Gourmet Ice Cream Truffle or Chocolate Dipped Strawberry

Guest Tables Enhanced by Floor Length Linens and Votive Candles

Your Choice of Overlay and Napkin Color

Luxury Slipcovers & Sash for Your Guests' Chairs

Custom Designed Floral Centerpieces for Head Table and Guest Tables

Deluxe Accommodations for the Bride and Groom on the Wedding Night

with Breakfast for Two the Next Morning

Complimentary Room for the Parents of the Bride and the Parents of the Groom  
on the Night of the Wedding

Preferred Overnight Room Rates for your Guests

Experienced Consultant for Your Planning

Personalized Wedding Hostess for your Wedding Day

Annual Menu Tasting Event

## ***The Social Hour***

ONE HOUR HOUSE BRAND OPEN BAR

DISPLAY OF IMPORTED AND DOMESTIC CHEESES

*Garnished with Fresh Fruits, Sesame Lavosh & Gourmet Crackers*

DISPLAY OF FRESH VEGETABLE CRUDITES

*Herb Buttermilk Ranch and Hummus Dips*

BUTLER PASSED HORS D'OEUVRES

*For the Timeless Package, select two options from our list of Canapés or Hot Hors D'oeuvres*

*For the Romance Package, select five options from our list of Canapés or Hot Hors D'oeuvres*

### ***Canapés***

Roasted Summer Vegetable Confetti on Crostini

Bruschetta of Red & Yellow Vine Ripe Tomatoes with Aged Asiago Cheese

Rosette of Scottish Smoked Salmon on Black Bread

### ***Hors D'oeuvres***

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Thai Chicken Satay  
*coated in a spicy peanut sauce*

Roasted Eggplant in Filo

Breaded Mozzarella  
*Tomato Salsa Fresca*

Mini Beef Wellington

Shrimp Tempura

Coconut Chicken

Raspberry Baked Brie en Croute  
*with Maple & Walnuts*

Mini Vietnamese Spring Roll

Potato Pancakes  
*Sour Cream and Apple Sauce*

Quesadilla Trumpets

Wild Mushroom Turnovers

Roasted Deep Sea Scallops  
*in Smoked Bacon*

Spanakopita

The above prices are subject to 12% gratuity, 8% taxable administration fee and 8% NH State Tax

Radisson Hotel Nashua  
11 Tara Boulevard, Nashua, NH 03062  
Tel (603)888-9970 Fax (603)891-4179

The Radisson logo features the brand name in a stylized, cursive font with a green underline beneath the letters.

## ***Four Course Dinner***

*Select One Item from Each Course*

### **FIRST COURSE**

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New England Clam Chowder  
*Oyster Crackers*

Tuscan Minestrone Soup  
*Asiago Cheese*

Tomato Bisque  
*Basil Pesto*

Cream of Asparagus Soup  
*Crème Fraîche*

Penne Pasta  
*Tomato Basil Fondue*  
*Grana Pandano*

Butternut Squash Bisque  
*Toasted Pumpkin Seeds*

Chilled Tomato Gazpacho  
*Fresh Basil*

Tortellini  
*Roasted Pepper Pesto Alfredo*  
*Freshly Shredded Asiago Cheese*

Exotic Seasonal Fruit Plate  
*Raspberry Coulis*

Market Fresh Melon Wrapped in Parma  
*Prosciutto with Lime*  
*(add \$1.50 per guest)*

#### **Individual Antipasto Display**

*Imported Cured Meats, Cheeses and Olives, Marinated Artichokes, Roasted Peppers and Oven Cured Tomatoes*  
*(add \$3.25 per guest)*

### **SECOND COURSE**

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Classic Caesar Salad  
*Crisp romaine with garlic focaccia croutons, freshly grated Grana*  
*Padano cheese and*  
*creamy Caesar dressing*

Panaché of Young Mesclun Greens  
*Belgian endive, red radicchio and baby mesclun greens served with*  
*julienne carrots and cherry tomatoes,*  
*with your choice of two dressings*

Vine Ripe Tomato Napoleon  
*Fresh mozzarella, plum tomato with extra virgin olive oil and*  
*fresh basil*

New England Salad  
*Baby Field Greens served with, Bleu Cheese,*  
*sun-dried cranberries and pecans,*  
*served with balsamic vinaigrette*

### **OPTIONAL COURSE: SORBET INTERMEZZO**

\*\*\*

\$3.00 per Guest

Raspberry

Lemon

Champagne

Mango

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**Radisson**

## THIRD COURSE

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### Pollo Roma Piccatta

*Egg battered chicken breast seasoned with garlic, served with a lemon caper butter sauce topped with roasted plum tomato*

\$59.50 / \$83.50 Per Guest

### Soho Chicken Pastis

*Boneless Chicken Breast stuffed with chive goat cheese, artichoke and roasted red pepper, rolled in herb crumbs and finished with a vodka tomato cream sauce.*

\$61.50 / \$85.50 Per Guest

### Chicken Pancetta

*Herb crusted chicken stuffed with sliced Parma Pancetta Ham and fresh sage topped with a rich port demi-glace.*

\$61.50 / \$85.50 Per Guest

### Hampshire Chicken Florentine

*Baby spinach, fresh mozzarella cheese, herb bread stuffing rolled in a boneless breast of chicken and topped with choice of red pepper emulsion sauce, supreme sauce or mushroom veloute.*

\$61.50 / \$85.50 Per Guest

### Baked Haddock

*Topped with a traditional crumb topping*

\$64.00 / \$88.75 Per Guest

### Crab & Seafood Stuffed Filet of Sole

*Twin flounder filets stuffed with crab & seafood stuffing, baked and topped with a lemon pepper pesto sauce*

\$64.00 / \$88.75 Per Guest

### Grilled Swordfish Steak

*Char grilled and served with a portabello smoked bacon chutney*

\$64.00 / \$88.75 Per Guest

### Maple Glazed Salmon

*North Atlantic Salmon filet grilled and painted with a maple brown sugar glaze with a Canadian whiskey white butter sauce*

\$65.50 / \$89.50 Per Guest

### New York Strip Steak

*12 ounce hand-cut sirloin steak grilled to perfection and served with garlic butter*

\$70.00 / \$94.75 Per Guest

### Filet Mignon

*An eight-ounce center cut of beef tenderloin, seared to medium and topped with a green peppercorn demi-glace*

\$74.00 / \$98.75 Per Guest

## DUETTES

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### Herb Roasted Chicken and Baked Haddock

*Chicken served with a mushroom demi-glace and Haddock topped with traditional crumb topping*

\$68.00 / \$92.50 Per Guest

### Filet of Sole and Pollo Roma Piccatta

*Sole stuffed with Crab and Seafood accompanied Pollo Roma Piccatta served with a lemon caper butter sauce*

\$69.00 / \$93.50 Per Guest

### Petite Filet and Grilled Salmon

*Center cut of beef tenderloin served with a port wine reduction accompanied by a Grilled Salmon with a whiskey maple glaze*

\$74.00 / \$99.50 Per Guest

### Filet Mignon and Jumbo Stuffed Shrimp

*Center cut of beef tenderloin, seared and topped with a peppercorn demi-glace accompanied by a pair of Jumbo Stuffed Shrimp*

\$74.00 / \$99.50 Per Guest

### To accompany your entrée please select one vegetable and one starch

*Vegetable: Steamed Asparagus, Seasonal Roasted Vegetables or Chef's Recommendation*

*Starch: Roasted New Potatoes, Garlic Mashed Potatoes, Basmati Pilaf*

The Timeless Package price is listed first, followed by the price of the Romance Package.

\*Individually plated menus are limited to two entrée selections. A \$2.00 per entrée charge for all split entrée requests\*

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## **FOURTH COURSE**

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Your Wedding Cake Served

(Romance Package is served with Dark Chocolate Ice Cream Truffle or a Chocolate Dipped Strawberry)

Freshly Brewed Arabica Coffee and Decaffeinated Coffee

Assorted Bigelow Teas

Honey and Lemon

## **Children's Menu**

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Fresh fruit Cup

Chicken Tenders and French Fries

Or

Penne Pasta with Marinara or Alfredo Sauce

Wedding Cake served with Vanilla Ice Cream

\$25.95 Timeless Package \$37.95 Romance Package

Special Dietary Requirements, Vegetarians and Vegans can be accommodated

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## *Optional Evening Dessert Displays*

Fresh Fruit Display  
Sliced Market Fresh Seasonal Fruits  
Melons, Tropical Fruits and Berries  
\$5.00 Per Guest

Chocolate Fountain  
Warm flowing fountain of Dark, White or Milk Chocolate with your choice of the following items for dipping: Strawberries, Marshmallows, Graham Crackers, Pretzels, Oreo Cookies, Vienna Fingers, Biscotti, Pineapples, Melon or Rice Krispy Treats  
Four dipping items:  
75 or less guest \$10.00/ 76 to 200 guest \$8.00/ 201 to 300 guests \$7.50  
Eight dipping items:  
75 or less guest \$13.00/ 76 to 200 guest \$11.00/ 201 to 300 guests \$10.25

Sweet Table Display  
An Assortment of Tortes, White and Dark Chocolate Mousse  
Freshly Baked Cookies, Double Fudge Brownies  
\$12.00 Per Guest

Italian Pastry Display  
Tiramisu, Sweet Ricotta Cannolis and Almond Butter Cookies  
White and Dark Chocolate Mousse  
\$10.50 Per Guest

Viennese Pastry Display  
Assorted European Tortes, Miniature French Pastries and Petits Fours  
Chocolate Dipped Strawberries, White and Dark Chocolate Mousse  
White and Dark Chocolate Fondue, Fresh Lemon Pound Cake and Tropical Fruits  
\$15.00 Per Guest

Coffee Station  
Arabica Coffee, Decaffeinated Coffee and Assorted Bigelow Teas  
Fresh Whipped Cream, Cinnamon Stick and Chocolate Shaving  
\$3.75 Per Guest

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## *Beverages*

<b>Cash and Hosted Bar</b>	<b>Open</b>	<b>Cash</b>
Call Brands	\$5.50	\$6.00
Cordials and Two liquor drinks	\$7.00	\$7.75
Premium Brands	\$6.50	\$7.25
House Wine	\$7.00	\$7.75
Domestic Beer	\$4.00	\$4.50
Imported Beer	\$4.50	\$5.00
Soft Drinks/ Juice	\$2.00	\$2.50

One bartender per 125 guests. A taxable \$150.00 Bartender Fee will apply if sales do not exceed \$350.00 per bar. Cocktail Service is available at \$30.00 for the first hour per server and \$10.00 each additional hour. Cocktail Server Fee is subject to 8% NH Tax.

### **Punch Bowls**

Non-Alcoholic Fruit Punch	20.00 per gallon	Rum Fruit Punch	50.00 per gallon
Mimosa Punch	35.00 per gallon		(1 gallon = 15 servings)

### *Wine Selection*

	<u>Glass</u>	<u>Bottle</u>
Salmon Creek, Pinot Grigio	\$6.75	\$27
Salmon Creek, Chardonnay	\$6.75	\$27
Salmon Creek, Merlot	\$6.75	\$27
Salmon Creek, Cabernet	\$6.75	\$27
Beringer, White Zin	\$6.75	\$27
Pepi, Sauvignon Blanc	\$6.95	\$28
Night Harvest, Merlot	\$7.75	\$31
Kendal Jackson, Chardonnay	\$8.50	\$35
Gnarly Head "Ov" Zinfandel	\$8.75	\$36
Clos Du Bois, Alexander Valley		\$46
Robert Mondavi, Private Selection, Cab	375ml	\$17
Yalumba "Y" Shiraz, Australia		\$32
Hess Collection, Cabernet		\$42
Bogle, Petite Sirah		\$36
Carmel Road, Pinot Noir, Monterey		\$42
De Loach, Chardonnay		\$36
Rombauer Zinfandel		\$46
Clos Du Bois, Chardonnay	375ml	\$18
Grahams Six Grapes, Port	\$7.25 (2oz.)	

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## Radisson Hotel Nashua General Information

Extensive labor, lengthy set-up or clean up by Radisson Hotel Nashua staff will result in a minimum labor charge of \$250.00. Any damage charges to carpeting, furniture, walls, etc. will be assessed and charged to contractee by the Banquet or Operations Manager. The hotel must provide all Food and Beverage served on the premises. The use of confetti, birdseed, rice or similar items is prohibited. Non-conformance will result in a clean-up fee.

Menu planning, room set-up, and other pertinent details must be arranged at least sixty days in advance. Menu prices are fixed 6 months before date of event. **All food, beverage & audiovisual services are subject to the customary 12% gratuity, 8% taxable administrative fee and 8% New Hampshire State sales tax.**

In arranging for private functions, the final guarantee is due seven (7) business days prior to the event. The final guarantee is not subject to reduction. The hotel charges for the guarantee or the number served whichever is greater. The hotel cannot be responsible for service for more than 3% over the guarantee. If the Sales Office receives no guarantee, we will consider the most recent number of expected guests given as the guarantee.

An advance non-refundable, non-transferable deposit of \$1000 for the Balsam Room, \$1500 for the Wentworth Ballroom and \$2000 for the Nashua Grand Ballroom is required along with a signed contract to confirm a date. Additional payments are required and are outlined in the contract. Full final payment is due four business days prior to your event. The following are acceptable terms of payment: personal check, certified check, cash or credit card. **Personal checks are not accepted within 30 days of event.**

Hotel policy and state fire regulations require all candles must be covered with globes, floating or in holders with sides higher than the flame. Private function rooms are non-smoking. Ash urns are provided outside the Banquet and Main Lobby entrance doors.

**Due to licensing agreements, The Radisson Hotel Nashua does not allow the contractee or their guests to bring in food or beverage of any kind. The Hotel reserves the right to confiscate such food and beverage for return upon departure of hotel premises.**

Hotel linen tablecloths and napkins are included in our pricing structures. Client supplied specialty linens provided by outside vendors must be coordinated with your Wedding Coordinator. Additional set-up charges will apply for installation and removal unless provided by the vendor.

### Daytime or Evening affair?

An elegant setting for the day or evening, Saturday event times range from:

Daytime – 11:00 am – 4:00 pm

Evening - 6:00 pm – 12:00 am

**\*\*for Friday and Sunday functions, you can choose any six hours up until 1am. \*\***

**Balsam Room**  
(50-120 guests)

**Wentworth Ballroom**  
(120-230 guests)

**Nashua Grand Ballroom**  
(230- 500 guests)

**\*\*Please speak to the social coordinator regarding the minimum food purchase requirement for your event\*\***

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## *Package Vendors*

### Florists

**A Belvidere Florist**  
Joe Culbert 978-937-1313  
638 Rogers Street, Lowell, MA 01852  
www.abelvidereflorist.com

**Fortin & Gage Ltd**  
Jill & Jody Gage 603-882-3371  
86 West Pearl Street, Nashua, NH  
www.fortingage.com

### Cake

**Jacques Pastries**  
Tami Depres 603-485-4035  
128 Main Street, Suncook, NH 03275  
www.jacquespastries.com

**Creative Cakes by Debby**  
Debby Mansor 603-882-1666  
3 Michelle Drive, Nashua, NH 03062  
www.creativecakesbydebby.com

### Specialty Linens

**Inspired Elegance**  
Vickie Bruno 603-626-5112  
122 Pinard Street, Manchester, NH 03102  
www.inspiredelegance.biz

**Perfect Parties**  
Jennifer St. Onge 603-883-3878  
2 Pittsburg Avenue, Nashua, NH 03062  
www.perfectpartylinen.com

## *Preferred Vendors*

### Entertainment

**A Main Event**  
Joey Dion 603-434-8293  
www.amainevent.com

**Get Down Tonight  
Entertainment, Inc.**  
Tommy Demers 603-890-1204  
www.getdowntonight.com

**Mike's Music**  
508-583-8320  
www.mikes-music.com

**Northstar Entertainment**  
John Fraser 800-935-2263  
www.northstarevents.com

### Photography & Videography

**M.A.C. Photography**  
Michelle Brewster 603-373-8695  
www.mac-photography.com

**Mark Herlihy Photography**  
Mark and Stephanie 603-578-3510  
www.markherlihyphotography.com

**Andy Tarsia Photography**  
603 898-8249  
www.andytarsiaphotography.com

**Bob Paré Photography & Videography**  
978-970-2137  
www.bobparephotography.com

**Fisher Productions**  
Dick Fisher 603-672-0110  
www.fishervideoproductions.com

### Limousine

**Grace Limousine LLC**  
603-226-0002  
www.gracelimo.com

**VIP Limousine**  
Michael Manick 978-934-8634  
www.RideVIPlimo.com

**Sterling Coach Limousine**  
603 589-2000  
www.stirlingcoach.com

### Favors

**Van Otis**  
603-627-1611  
www.vanotis.com

**Swan Chocolates**  
Theresa L. Anderson 603-423-5950  
www.swanchocolate.com

### Justice of the Peace

Andrea Reyes 603-233-8502

Karen D. Bill 603-880-4436

Please let our providers know that the Radisson Hotel Nashua referred you.

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