

# *Catering & Banquet*

## *Menu Selections*

All food, beverage, and related services are subject to our customary 12% gratuity, a 9% Taxable Administrative Fee, and 8% NH State Tax.  
All prices, fees and taxes are subject to change without notice.

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

The Radisson logo, featuring the word "Radisson" in a stylized, cursive font with a green underline.

## **Continental Breakfast**

### **The Nashua Continental**

Selection of Chilled Orange, Grapefruit, Cranberry Juice and Mineral Waters  
Sliced Market Fresh Seasonal Fruits and Berries  
New England Breakfast Basket  
Assorted Muffins, Danish, Fruit Breads, Bagels  
Fresh Creamery Butter, Cream Cheese, and Fruit Preserves  
Freshly Brewed Arabica Coffee and Decaffeinated Coffee  
Selection of Bigelow Tea  
Honey and Lemon  
\$9.95 per Guest

### **Deluxe Continental**

Selection of Chilled Orange, Grapefruit, Cranberry Juice and Bottled Waters  
Sliced Market Fresh Seasonal Fruits and Berries  
New England Breakfast Basket  
Assorted Muffins, Danish and Fruit Breads  
Assortment of Freshly Baked Bagels  
Cream Cheese, Fresh Creamery Butter and Fruit Preserves  
Individual Assorted Fruit Flavored and Plain Yogurt with Granola  
Freshly Brewed Arabica Coffee and Decaf  
Selection of Bigelow Tea  
Honey and Lemon  
\$12.75 per Guest

### **Lo-Carb Lifestyle Continental Add On**

Add an International Flair to your Continental with Assorted Italian Style Meats,  
Ham and Turkey, Hard-boiled Eggs and an Array of Hard and Soft Cheeses  
\$6.00 per guest when added to any of the above Continentals

All food, beverage, and related services are subject to our customary 12% gratuity, a 9% Taxable Administrative Fee, and 8% NH State Tax.  
All prices, fees and taxes are subject to change without notice.

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

The Radisson logo features the word "Radisson" in a stylized, cursive font. The letter "i" is lowercase and has a red dot. The "s" at the end is also lowercase and has a red underline. The rest of the letters are in a dark blue or black color.

## **Continental Breakfast Enhancements**

The following items are intended to be additions to any buffet, meal or break

Individual Flavored Yogurts  
\$2.95 per Guest

Assorted Cold Cereals with 2% Milk and Skim Milk  
\$2.25 per Guest

Cinnamon French Toast and Vermont Maple Syrup  
\$2.50 per Guest

Smoked Salmon with Assorted Bagels  
Bermuda Red Onion and Capers  
Cream Cheese  
\$7.25 per Guest

Ricotta Cheese Blintz  
Warm Strawberry Sauce  
\$2.95 per Guest

Yogurt Granola Parfait  
Fresh Seasonal Berries  
\$3.95 per Guest

Belgian Waffles  
Strawberry Sauce, Freshly Whipped Cream and Maple Syrup  
\$3.25 per Guest

Eggs Benedict  
Poached Fresh Eggs on Canadian Bacon  
Toasted English Muffin  
Hollandaise Sauce  
\$4.95 per Guest

### **Chef's Omelet Station**

Fresh Whole Eggs, Low Cholesterol Eggs and Egg Whites  
Ham, peppers, onion, mushrooms, spinach, tomato, cheddar cheese  
\$6.95 per Guest  
Requires One Chef Attendant per 75 Guests at \$75.00/Chef

All food, beverage, and related services are subject to our customary 12% gratuity, a 9% Taxable Administrative Fee, and 8% NH State Tax.  
All prices, fees and taxes are subject to change without notice.

## **Plated Breakfasts**

A Service Charge of \$50.00 will be added to all meals with less than 25 Guests

### **Farmer's Breakfast**

Chilled Orange or Grapefruit Juice  
Softly Scrambled Eggs  
Choice of One Meat:  
Maple Smoked Bacon, Sugar Cured Ham  
or  
Breakfast Sausage  
Breakfast Potato  
Basket of Assorted Muffins and Danish  
Fresh Creamery Butter and Fruit  
Preserves  
Freshly Brewed Arabica Coffee and  
Decaffeinated  
Coffee and Assorted Bigelow Teas  
Honey and Lemon  
\$13.75 per Guest

### **Benedict Breakfast**

Chilled Orange or Grapefruit Juice  
Traditional Eggs Benedict  
(Poached Fresh Eggs on Canadian Bacon  
Toasted English Muffin, Hollandaise  
Sauce  
Breakfast Potato)  
Basket of Assorted Muffins and Danish  
Fresh Creamery Butter and Fruit  
Preserves  
Freshly Brewed Arabica Coffee and  
Decaffeinated  
Coffee and Assorted Bigelow Teas  
Honey and Lemon  
\$13.95 per Guest

### **Steak 'N Eggs Breakfast**

Chilled Orange or Grapefruit Juice  
Softly Scrambled Eggs  
Peppered Flat Iron Steak  
Breakfast Potato  
Basket of Assorted Muffins, Croissant  
and Danish  
Fresh Creamery Butter and Fruit  
Preserves  
Freshly Brewed Arabica Coffee and  
Decaf  
Assorted Bigelow Teas  
Honey and Lemon  
\$15.95 per Guest

### **Waffle House Breakfast**

Chilled Orange or Grapefruit Juice  
Choice of Belgian Waffles or Cinnamon  
French Toast  
Mixed Berry Compote  
Maple Syrup  
Choice of:  
Maple Smoked Bacon, Sugar Cured Ham  
or  
Breakfast Sausage  
Basket of Assorted Muffins and Danish  
Fresh Creamery Butter and Fruit  
Preserves  
Freshly Brewed Arabica Coffee and  
Decaf  
Assorted Bigelow Teas  
Honey and Lemon  
\$12.75 per Guest

All food, beverage, and related services are subject to our customary 12% gratuity, a 9% Taxable Administrative Fee, and 8% NH State Tax.  
All prices, fees and taxes are subject to change without notice.

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.

## **Buffet Breakfast**

All Buffet Menus Require a Minimum of 25 Guests  
A Service Charge of \$50.00 will be added to all meals with less than 25 guests

### **The Rise & Shine**

Selection of Chilled Orange, Grapefruit and  
Cranberry Juice  
Display of Market Fresh Seasonal Fruits and  
Berries  
\*\*  
Softly Scrambled Eggs  
\*\*  
Belgian Waffles  
Vermont Maple Syrup  
Or  
Cinnamon French Toast  
Vermont Maple Syrup  
\*\*  
Maple Smoked Bacon and Breakfast Sausage  
Breakfast Potato  
Assorted Bagels with Cream Cheese  
Freshly Baked Muffins and Danish  
Fresh Creamery Butter and Fruit Preserves  
Freshly Brewed Arabica Coffee and  
Decaffeinated Coffee  
Assorted Bigelow Teas  
Honey and Lemon  
\$17.75 per Guest

### **Top of the Morning**

Selection of Chilled Orange, Grapefruit and  
Cranberry Juice  
Display of Market Fresh Seasonal Fruits and  
Berries  
Assorted Cold Cereals with 2% Milk and Skim  
Milk  
Individual Fruit Flavored Yogurt  
\*\*  
Traditional Eggs Benedict  
Poached Fresh Eggs on Canadian Bacon  
Toasted English Muffin  
Hollandaise Sauce  
\*\*  
Cheese Blintzes with Strawberry Sauce  
\*\*  
Cinnamon French Toast  
Maple Syrup and Fresh Creamery Butter  
\*\*  
Maple Smoked Bacon and Breakfast Sausage  
Freshly Brewed Arabica Coffee and  
Decaffeinated Coffee  
Assorted Bigelow Teas  
Honey and Lemon  
\$21.95 per Guest

### **The Classic**

Selection of Chilled Orange, Grapefruit and Cranberry Juice  
Display of Market Fresh Seasonal Fruits and Berries  
Assorted Cold Cereals with 2% Milk and Skim Milk  
Softly Scrambled Eggs  
Maple Smoked Bacon and Breakfast Sausage  
Breakfast Potato  
Assorted Bagels with Cream Cheese  
Freshly Baked Muffins and Danish  
Fresh Creamery Butter and Fruit Preserves  
Freshly Brewed Arabica Coffee and Decaf  
Assorted Bigelow Teas  
Honey and Lemon  
\$16.95 per Guest

All food, beverage, and related services are subject to our customary 12% gratuity, a 9% Taxable Administrative Fee, and 8% NH State Tax.  
All prices, fees and taxes are subject to change without notice.

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

The Radisson logo features the word "Radisson" in a stylized, cursive font. The letter "i" has a red dot, and the "s" has a red underline. The entire logo is set against a white background.

## **Brunch Buffet**

All Buffet Menus Require a Minimum of 25 Guests  
A Service Charge of \$50.00 will be added to all meals with less than 25 guests

Selection of Chilled Orange, Grapefruit and Cranberry Juice  
Display of Market Fresh Seasonal Fruits and Berries  
Assortment of Muffins, Danish and Fruit Breads  
Fresh Creamery Butter and Fruit Preserves  
Bagel & Cream Cheese, Smoked Salmon Display, Diced Onion,  
Chopped Egg, Capers, Sliced Tomato

\*\*

Softly Scrambled Eggs

\*\*

Maple Smoked Bacon and Breakfast Sausage

\*\*

Asian Rice Noodles & Vegetable Salad  
Green Apple & Grape Waldorf Salad w/shredded smoked ham

\*\*

Young Mesclun Greens, Iceberg, Spinach & Radicchio Blend  
Roma Tomato, Cucumbers, Shred Carrots, Sweet Pecans, Blue Cheese Crumble  
Buttermilk Ranch, Balsamic Vinaigrette

\*\*

Seared Chicken w/Tarragon Mustard Sauce

\*\*

Roast Striploin w/charred mushrooms

Sherry jus lie

\*\*

Roasted Red Bliss Potato  
Almond & Cranberry Wild Rice, Broccoli w/Cheese Sauce,  
Glazed Carrots

\*\*

Assorted Cakes, Pies & Pastries  
Freshly Brewed Arabica Coffee and Decaffeinated Coffee  
Assorted Bigelow Teas  
Honey and Lemon

\$27.95 per Guest

All food, beverage, and related services are subject to our customary 12% gratuity, a 9% Taxable Administrative Fee, and 8% NH State Tax.  
All prices, fees and taxes are subject to change without notice.

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

The Radisson logo features the word "Radisson" in a stylized, cursive font. The letter "i" is lowercase and has a red dot. The "s" is lowercase and has a red underline. The rest of the letters are in a dark blue or black color.

## **Break Time**

Mineral and Spring Water  
\$2.25 each

Assorted Soft Drinks  
\$2.25 each

Whole Fresh Fruit  
\$2.25 each

Sliced Market Fresh Seasonal  
Fruits and Berries with  
Yogurt Dip  
\$3.95 per Guest

Warm Jumbo Pretzels  
Assorted Mustard Dips  
\$3.00 each

Cold Espresso Double Shot  
\$3.50 each

Mocha Frappucinos  
\$3.50each

Coffee Frappucinos  
\$3.50each

Arizona Iced Tea, Peach &  
Raspberry and  
Tropicana Juices  
\$3.50 each

Assorted Candy Bars, Granola Bars  
and Nutri Grain Bars  
\$2.00 each

Pretzels, Potato Chips or  
Cheese Popcorn  
\$3.00 each

Assorted Ice Cream Novelties  
\$3.50 each

Frozen Yogurt and Juice Bars  
\$3.50 each

Haagen Dazs Ice Cream Bars  
\$4.00 each

\*Yogurt Fruit Smoothie Bar  
\$3.50 each  
\*requires a minimum of 25  
guests and attendant fee of  
\$50.00

Freshly Brewed Arabica Coffee and Decaffeinated Coffee  
Selection of Bigelow Teas  
Honey and Lemon  
\$2.50 per Guest / \$35.00 per Gallon

## **From the Bakeshop**

Breakfast Breads  
Banana, Blueberry, Carrot  
\$2.25 per Guest

Assorted French Pastry  
\$3.25 per Guest

Chocolate Painted Biscotti  
\$3.25 per Guest

Baked Croissants  
Fresh Creamery Butter and Fruit  
Preserves  
\$2.75 per Guest

Assorted Baked Bagels  
Cream Cheese  
\$2.25 per Guest

Freshly Baked Cookies  
\$2.50 per Guest

Fudge Brownies  
\$2.50 per Guest

New England Breakfast Basket  
Assorted Muffins, Danish and  
Fruit Breads  
Fresh Creamery Butter and  
Fruit Preserves  
\$2.25 per Guest

Sweet Scones  
Fresh Creamery Butter and  
Fruit  
Preserves  
\$2.75 per Guest

Cinnamon Rolls  
\$2.75 per Guest

Italian Tiramisu  
Sweet Cannolis  
\$3.25 per Guest

All food, beverage, and related services are subject to our customary 12% gratuity, a 9% Taxable Administrative Fee, and 8% NH State Tax.  
All prices, fees and taxes are subject to change without notice.

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



## **Specialty Theme Breaks**

### **The Bakery**

Freshly Baked Cookies  
Fudge Brownies  
Soda & Bottle Water  
Assorted Bigelow Teas  
Honey and Lemon  
\$9.95 per Guest

### **The Power Break**

Sliced Fruit  
Granola Bars and Fruit & Grain Bars  
Dried Fruits with Assorted Yogurts  
Gatorade  
Mineral and Sparkling Water  
\$10.50 per Guest

### **Little Italy**

Assorted Biscotti  
Fresh Baked Cannolis and Italian Cookies  
Gourmet Flavored Arabica Coffee and  
Decaffeinated Coffee  
Assorted Bigelow Teas  
Honey and Lemon  
\$10.75 per Guest

### **The Yawkey Way**

Individual Bags of Potato Chips, Popcorn and  
Cracker Jacks  
Warm Soft Salted Jumbo Pretzels with  
Assorted Mustards  
Ice Cream Novelties  
Assorted Soft Drinks  
\$10.50 per Guest

### **Every Day Is Sundae**

Vanilla, Chocolate, Strawberry Ice Creams  
Chocolate Sauce, Butterscotch and Strawberry Sauce,  
Assorted Toppings and Fresh Whipped Cream  
M&M's, Chopped Nuts, Sliced Bananas  
Assorted Soft Drinks  
Bottled Water  
\$11.25 per Guest

All food, beverage, and related services are subject to our customary 12% gratuity, a 9% Taxable Administrative Fee, and 8% NH State Tax.  
All prices, fees and taxes are subject to change without notice.

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

The Radisson logo features the word "Radisson" in a stylized, cursive font. The letter "i" is lowercase and has a red dot. The "a" is lowercase and has a red underline. The "s" is lowercase and has a red underline. The "s" is lowercase and has a red underline. The "o" is lowercase and has a red underline. The "n" is lowercase and has a red underline. The "n" is lowercase and has a red underline.

## Luncheon

(Served 11:30am – 2pm)

The three course plated lunch includes your selection of either a soup or salad, entrée selection, chef's selection of starch and vegetable if applicable, freshly baked rolls & butter, dessert and coffee, decaffeinated coffee and a selection of Bigelow teas. If two entrees are selected, please add \$2.00 per entrée.

### Soups & Salads

Roasted Tomato Bisque Garlic Focaccia Croutons	Chef's Soup Du Jour
Mixed Field Greens Cucumber and Tomato	Fresh Fruit Medley Fresh Mint Sprig
New England Clam Chowder Oyster Crackers	Old Fashion Chicken Noodle
Classic Caesar Salad Garlic Croutons Parmesan Cheese	

### Main Course

<b>Seasoned Roasted Breast of Chicken</b> Your choice of one of the following sauces: Shredded Ham & Gruyère Cheese Sauce Black Bean Salsa Sesame Crusted w/Coconut Sweet & Sour \$18.50 per Guest	<b>Seared Pork Mignon</b> Your choice of one of the following sauces: Sun-dried Fruit Chutney Tarragon Green Chili & Tomato Ragu \$19.25 per Guest
<b>Broiled Atlantic Salmon</b> Your choice of one of the following sauces: Citrus Butter Garlic & Herb Olive Oil Roasted Corn Relish Sherried Shrimp Basil Cream Sauce \$19.50 per Guest	<b>Traditional Boston Baked Scrod</b> Panko Crusted Creamy Cucumber Dill \$18.95 per Guest
<b>Risotto Cake</b> Over Vegetable Ratatouille \$17.95 per Guest	<b>Seared Flat Iron Steak</b> Your choice of one of the following sauces: Green Peppercorn Sauce Wild Mushroom Demi Caramelized Onion & Blue Cheese \$19.95 per Guest

### Desserts

New York Style Cheesecake Strawberry Coulis	Double Trouble Chocolate Cake Raspberry Coulis
Tiramisu Fresh Espresso Cream	Bread Pudding Grand Marnier Cream
Carrot Cake	Key Lime Pie
Apple Blossom Caramel Sauce	Angel Food Cake Berry Compote

All food, beverage, and related services are subject to our customary 12% gratuity, a 9% Taxable Administrative Fee, and 8% NH State Tax.  
All prices, fees and taxes are subject to change without notice.

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

## **Lite Working Plated Lunch**

These lite luncheons are served to a maximum of 25 people and include rolls & butter, chef's dessert, Freshly Brewed Arabica Coffee, Decaffeinated Coffee and assorted Bigelow Teas.

A house salad or soup du jour may be added for \$3.50 per guest.

### **Traditional Caesar Salad Topped with your selection of:**

Sliced Grilled Chicken

\$16.95 per Guest

Or

Lightly Marinated Shrimp

\$16.95 per Guest

Or

Marinated Steak

\$16.50 per Guest

### **Classic Chef's Salad**

Roasted Turkey, Baked Ham, Swiss Cheese and Dressings

\$15.95 per Guest

### **Roast Beef and Boursin**

Sliced Roast Beef with Boursin Cheese rolled in a Tortilla Wrap

Accompanied by Home Style Potato Salad

\$16.25 per Guest

### **Farmer's Market Fresh Fruit Plate**

Assorted Freshly Sliced Fruit with Cottage Cheese and Lavosh

\$14.95 per Guest

### **Chicken and Broccoli Tortellini**

Tossed in a Creamy Alfredo Sauce

\$15.95 per Guest

### **Salad Trio**

Asian Chicken Salad, Tuna Niçoise Salad, Potato Grain Mustard Salad

Bed of Crisp Greens, Sliced Tomato, Fresh Baked Roll

\$15.95 per Guest

All food, beverage, and related services are subject to our customary 12% gratuity, a 9% Taxable Administrative Fee, and 8% NH State Tax.

All prices, fees and taxes are subject to change without notice.

*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.

## **Boxed Lunches**

### **Marinated Cold Breast of Chicken**

Marinated Grilled Breast of Chicken with Roasted Red Peppers  
Served on a Bulkie Roll

### **Roast Beef and Boursin**

Sliced Roast Beef with Boursin Cheese and Crisp Lettuce  
Rolled in a Flat Bread Wrap

### **Oven Roast Turkey**

Oven Roast Turkey, Smoked Bacon, Crisp Lettuce and Tomato  
Fresh Focaccia Bread

### **Ham & Cheese**

Smoked Ham, Swiss Cheese, Crisp Lettuce and Tomato  
Marble Rye

### **Vegetable Wrap**

Julienne Fresh Seasonal Vegetables & Greens with hummus in a tortilla wrap

#### All Include:

A Piece of Whole Fresh Fruit  
Individually Wrapped Cookies  
Bag of Potato Chips  
Soft Drink or Spring Water

**\$17.95 per Guest**

All food, beverage, and related services are subject to our customary 12% gratuity, a 9% Taxable Administrative Fee, and 8% NH State Tax.  
All prices, fees and taxes are subject to change without notice.

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

The Radisson logo features the word "Radisson" in a stylized, cursive font. The letter "i" is lowercase and has a red dot. The "s" is lowercase and has a red underline. The rest of the letters are in a dark blue or black color.

## Buffet Luncheons

All Buffet Menus require a minimum of 25 guests  
A service charge of \$50.00 will be added to buffets that do not meet the minimum.

### Deli Buffet

Chef's Soup of the Day

Gathered Young Mesclun Greens

Tomato, Radish and  
English Cucumber

German Style Potato Salad

Macaroni Salad

Shredded Coleslaw  
Mayonnaise Dressing

\*\*

#### **Choice of Three:**

Sliced Roast Beef

Smoked Turkey

Sugar Cured Ham

Italian Meatballs

Philly Cheese Steak

Italian Sausage with Peppers & Onions

Pulled Pork

Chicken Salad

Albacore Tuna Salad

\*\*

Swiss and Cheddar Cheeses

Bermuda Red Onion, Green Leaf Lettuce

and Vine Ripe Tomato

Dill Pickle Spears

Mustard and Mayonnaise

Assorted Rolls and Breads

Chef's Selection of Desserts

Cookies, Brownies, and Cakes

Freshly Brewed Arabica Coffee and Decaf

Assorted Bigelow Teas

Honey and Lemon

\$19.95 per Guest

### New England Buffet

New England Clam Chowder

Oyster Crackers

Fresh Spinach

Mushrooms, Chopped Egg, Sliced Red Onion,  
Hot Bacon Dressing

Creamy Cucumber Tomato Salad

\*\*

Choice of Two:

Roast Pork w/Cranapple Chutney

Herb Roasted Chicken Breast

Garlic & Onion Gravy

New England Pot Roast-Jardinière

Baked Ziti & Vegetable Ratatouille

Boston Baked Scrod

Herb Cracker Crust

Corn Beef & Cabbage

\*\*

Glazed Baby Carrots/Green Beans

Steamed Baby Red Bliss Potato

Fresh Rolls with Fresh Creamery Butter

Boston Cream Pie, Apple Pie

Pound Cake & Berries

Freshly Brewed Arabica Coffee and Decaf

Assorted Bigelow Teas

Honey and Lemon

\$21.95 per Guest

All food, beverage, and related services are subject to our customary 12% gratuity, a 9% Taxable Administrative Fee, and 8% NH State Tax.  
All prices, fees and taxes are subject to change without notice.

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

**Buffet Luncheons**  
**Continued**

**Mediterranean Buffet**

Lemon Artichoke Soup

Classic Caesar Salad  
Garlic Focaccia Croutons

Israeli CousCous & Wilted Greens

Choice of Two:  
Curry Rubbed Chicken Breast  
Topped with  
Roasted Garlic Tomato, Caper Sauce

-or-

Rosemary Striploin  
Balsamic Demi  
Charred Mushrooms & Fresh Herbs

-or-

Sole Amaretto

-or-

Cheese Manicotti  
w/Two Tomato Ragu

Chef's Selection of Rice or Potato  
Chef's Seasonal Vegetables  
Roasted Onion Focaccia

Market Fresh Seasonal Fruits and Berries  
w/Honey Yogurt Sauce  
Lemon Poppy Seed Cake  
Biscotti, Cannolis

Freshly Brewed Arabica Coffee and Decaf  
Assorted Bigelow Teas  
Honey and Lemon

\$21.95 per Guest

**Chinatown Buffet**

Spicy Cabbage & Shrimp Soup

Asian Greens & Fresh Herb Salad  
Chili Vinaigrette

Soba Noodle Salad

Stir Fried Beef w/Black Bean Garlic Sauce

Kung Pao Chicken

Sesame Vegetable Stir Fry  
Fried Rice & Tofu

Assorted Rolls and Fresh Creamery Butter

Fortune Cookies  
Market Fresh Seasonal Fruits and Berries

Freshly Brewed Arabica Coffee and Decaf  
Assorted Bigelow Teas  
Honey and Lemon

\$20.95 per Guest

All food, beverage, and related services are subject to our customary 12% gratuity, a 9% Taxable Administrative Fee, and 8% NH State Tax.  
All prices, fees and taxes are subject to change without notice.

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



## **Reception Displays**

### **Selection of Imported and Domestic Cheese**

Seasonal Fruit Garnish and Gourmet Crackers  
\$275.00 (serves 100)

### **Market Fresh Fruit**

Sliced Melon and Tropical Fruits  
Honey Yogurt Dip  
\$250.00 (serves 100)

### **Seasonal Fresh Vegetable Display**

Red Pepper Hummus  
Fresh Herb Ranch  
\$250.00 (serves 100)

### **Mediterranean Antipasto Display**

Imported Cured Meats and Cheeses, Marinated Artichoke, Olives, Roasted Peppers  
Oven Cured Plum Tomato, Extra Virgin Olive Oil  
\$235.00 (serves 100)

### **Grilled Marinated Vegetable Display**

Seasonal Vegetables Flame Grilled  
Drizzled with Vinaigrette  
\$275.00 (serves 100)

### **Baked Brie en Croute**

Fresh Berries, Dried Fruits and Nuts  
Grapes and French Bread  
\$125.00 each (serves 50)

### **Smoked Salmon**

Traditional Garnish  
Pumpnickel Bread  
\$9.95 per Guest

All food, beverage, and related services are subject to our customary 12% gratuity, a 9% Taxable Administrative Fee, and 8% NH State Tax.  
All prices, fees and taxes are subject to change without notice.

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

The Radisson logo features the word "Radisson" in a stylized, cursive font. The letter "i" is lowercase and has a red dot. The "a" is lowercase and has a red underline. The "s" is lowercase and has a red underline. The "s" is lowercase and has a red underline. The "o" is lowercase and has a red underline. The "n" is lowercase and has a red underline. The "n" is lowercase and has a red underline.

## Hors D'Oeuvres

### Hot Selections Per 100 Pieces

Assorted Mini Quiche \$225.00	Wild Mushroom Turnovers \$225.00
Assorted Vegetable Tempura \$195.00	Mini Sausage Calzone \$225.00
Beef or Chicken Satay \$250.00	Mini Potato Pancakes \$195.00
Buffalo Strips \$225.00	Portabella Mushroom Filo \$225.00
Chicken Fingers \$225.00	Chicken Quesadilla Trumpets \$225.00
Coconut Chicken \$250.00	Scallops Wrapped in Bacon \$250.00
Coconut Shrimp \$295.00	Shrimp Tempura \$295.00
Crab Cakes w/Roasted Pepper Coulis \$295.00	Southwest Spring Rolls 225.00
Crab Rangoon's \$225.00	Spanakopita \$250.00
Meatballs (Swedish or Italian) \$195.00	Vietnamese Spring Rolls \$225.00
Mini Beef Wellington \$250.00	

### Cold Selections Per 100 Pieces

Assorted Sushi with Wasabi and Ginger \$350.00	Deluxe Canapé Assortment \$250.00
Cocktail Shrimp \$295.00	Hummus and Pita Chips \$50.00 (serves 25 guests)
Country Style Pate \$225.00 (serves 50 guests)	Prosciutto Wrapped Asparagus Tips \$225.00

All food, beverage, and related services are subject to our customary 12% gratuity, a 9% Taxable Administrative Fee, and 8% NH State Tax.  
All prices, fees and taxes are subject to change without notice.

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



### **Southwestern Hors D'Oeuvres Station**

(Minimum of 50 people a service charge of \$50.00 for less than 50 guests.)

Carving Station:

Chili Roasted Pork Loin with Chipotle Mayo

Chicken Fajita Station with Sautéed Peppers & Onions:

Flour Tortilla, Salsa, Guacamole, Jack Cheese

Southwest Spring Rolls

Beef Empanadas

Pound Cake with Fresh Berries

Lime Mousse

Sopapillas Tossed with Cinnamon Sugar & Honey

**\$29.95 per person**

### **French Hors D'Oeuvres**

(Minimum of 50 people a service charge of \$50.00 for less than 50 guests.)

Carving Station

Herb Roasted Beef Tenderloin with Creamed Horseradish

Shrimp Scampi Station:

Linguini Pasta, Fresh Basil, Tomatoes, Garlic, White Wine, Light Cream

Fresh Garlic Bread

Baked Brie with Toast Points

Blue Cheese with Port Wine

Dill Havarti

Display of Market Fresh Fruits with Fresh Berries

Portobello Filo

Mini Crab Cakes

Fondue Station:

Chocolate, Strawberries, Marshmallow,

Mini Pretzels, Rice Crispy Treats

**\$36.95 per person**

All food, beverage, and related services are subject to our customary 12% gratuity, a 9% Taxable Administrative Fee, and 8% NH State Tax.  
All prices, fees and taxes are subject to change without notice.

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

The Radisson logo, featuring the word "Radisson" in a stylized, cursive font with a green underline.



## **Reception Stations**

All stations are designed for a minimum attendance of 50 guests. A Service Charge of \$50.00 per station will be added to all events with fewer than 50 guests.

All Stations are based on a one and one half hour service time.

\*\*All stations require a Chef Attendant at a fee of \$75.00 per Chef.

\*\* (1 Chef Attendant per 75 Guests)

### **Pasta Station**

Penne, Cheese Tortellini, Tri Color Fusili Pasta  
Alfredo, Tomato Basil Fondue and Roasted Red Pepper Sauce  
Diced Grilled Chicken Breast, Baby Shrimp, Italian Sausage  
Market Fresh Vegetables  
Served with Shredded Parmesan Cheese  
Three Cheese Garlic Bread  
\$13.50 per Guest

### **Asian Station**

Sliced Beef, Cashew Chicken and Baby Shrimp  
Mixed Oriental Vegetables  
Stir Fried with Asian Stirfry Sauce  
Served with Steamed Rice and Lo Mein Noodles  
\$13.95 per Guest

### **South of the Border Station**

Char Grilled Chicken and Beef, Flour Tortillas and Tri Color Crispy Nacho Chips  
Complimented with Shredded Cheese, Chopped Tomatoes, Shredded Lettuce  
Sour Cream, Guacamole, Black Olives, Jalapenos, Salsa and Refried Beans  
\$13.95 per Guest

### **Shrimp Scampi Station**

Shrimp Sautéed in Garlic Butter and White Wine  
Served over Linguini  
\$16.95 per guest

### **Creamy Mashed Potato Bar**

Creamy Mashed Potatoes, Sour Cream, Scallions, Cheddar Cheese, Bacon Bits,  
Fried Onions, Roasted Garlic and Sautéed Mushrooms  
\$9.95 per guest

All food, beverage, and related services are subject to our customary 12% gratuity, a 9% Taxable Administrative Fee, and 8% NH State Tax.  
All prices, fees and taxes are subject to change without notice.

## **Plated Dinner Accompaniments**

Plated Dinners Include Your Selection of a Soup or Salad, Entrée Selection, Rolls and Butter and Dessert. Dinners are Accompanied by Chef's Choice of Starch and Seasonal Vegetable, Coffee, Decaffeinated Coffee and Bigelow Teas.

If Two (2) Entrees are Selected, Please Add \$2.00 Per Entrée.

### **Soups & Salads**

Classic Tomato Bisque Garlic Focaccia Croutons	Chicken & Wild Rice	Tuscan Minestrone Asiago Cheese
New England Clam Chowder Oyster Crackers	Italian Escarole Soup Asiago Cheese	Vine Ripe Tomato Napoleon Fresh Mozzarella and Plum Tomato Topped with Extra Virgin Olive Oil
Butternut Squash Bisque Toasted Pumpkin Seeds	Asian Cucumber Salad	New England Salad Baby Field Greens, Bleu Cheese, Sun Dried Cranberries and Pecans
Cream of Asparagus Crème Fraiche	Tortellini Antipasto	Baby Spinach in a Radicchio Lettuce Cup Goat Cheese, Walnuts and Sliced Apple
Classic Caesar Salad Crisp Romaine with Garlic Focaccia Croutons Parmesan Cheese and Creamy Caesar Dressing	Roasted Asparagus Tomato Feta Relish	
	Fresh Mesclun Greens With Julienne Carrots and Cherry Tomatoes	

### **Sorbet Intermezzo served in a Lemon Basket**

May be ordered as an additional course

At \$3.00 per Guest

Mango Sorbet

Lemon Sorbet

Raspberry Sorbet

Champagne Sorbet

All food, beverage, and related services are subject to our customary 12% gratuity, a 9% Taxable Administrative Fee, and 8% NH State Tax.  
All prices, fees and taxes are subject to change without notice.

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



## **Entree Selections**

### **Main Course**

#### **Boneless Breast of Chicken**

Pan Seared Boneless Chicken Breast with choice of sauce:  
Wild Mushroom Marsala, Lemon Herb Piccata, Curry Spiced w/lope relish  
\$22.95 per Guest

#### **Spicy Sausage & Parmesan**

Stuffed Chicken w/Chianti , Roasted Garlic & Penne  
\$24.95 Per Guest

#### **Stuffed Chicken Breast**

Spinach, Sun-dried Tomatoes and Feta Cheese.  
Roasted Pepper Coulis  
\$23.95 Per Guest

#### **Crabcake Topped Haddock**

w/Creole Mustard Sauce  
\$26.50 Per Guest

#### **Cornbread Crusted Salmon**

w/Smokey Tomato Jam  
\$26.75 Per Guest

#### **Fresh Herb Seasoned Sole**

w/Rock Shrimp Sauce  
\$26.50 Per Guest

#### **Seared Montreal Swordfish Steak**

w/Melted Leeks & Garlic  
\$29.00 Per Guest

#### **Marinated New York Strip Steak (Broiled)**

Ten Ounce Hand-Cut Sirloin Steak Broiled to Perfection and Served with Choice of Sauce:  
Sundried Tomato Butter, Shitake Mushroom Marnier Sauce  
\$29.25 Per Guest

All food, beverage, and related services are subject to our customary 12% gratuity, a 9% Taxable Administrative Fee, and 8% NH State Tax.  
All prices, fees and taxes are subject to change without notice.

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

The Radisson logo features the word "Radisson" in a stylized, cursive font. The letter "i" is lowercase and has a red dot. The "s" is lowercase and has a red underline. The "n" is lowercase and has a red underline. The "o" is lowercase and has a red underline. The "a" is lowercase and has a red underline. The "d" is lowercase and has a red underline. The "i" is lowercase and has a red dot. The "s" is lowercase and has a red underline. The "n" is lowercase and has a red underline. The "o" is lowercase and has a red underline. The "a" is lowercase and has a red underline. The "d" is lowercase and has a red underline.

**Entrees (continued)**

**Cinnamon Roasted Pork Mignon**

With Cranberry Port Chutney

\$27.50

**Cornmeal Crusted Lamb Chops**

With Orange Honey Drizzle

\$34.50 per Guest

**Filet Mignon/Sliced Tenderloin**

An Eight Ounce Cut of Beef Tenderloin, Seared to Medium and  
Topped with Boursin Cheese Demi or  
Brandy Wild Mushroom Sauce

\*\*Market Price\*\*

**DUETTES**

**Petite Filet Mignon and Roasted Salmon**

Chive Butter Sauce

\$36.95 per Guest

**Red Wine & Rosemary Chicken and Lemon Infused Shrimp**

With Tomato & Feta Relish

\$30.50 Per Guest

**Sliced Tenderloin & Chicken Oscar**

With Béarnaise Sauce

\$27.50 Per Guest

**Petite Filet Mignon w/Brandy Wild Mushroom & Lobster Pie**

\*\*Market Price\*\*

All food, beverage, and related services are subject to our customary 12% gratuity, a 9% Taxable Administrative Fee, and 8% NH State Tax.  
All prices, fees and taxes are subject to change without notice.

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

**Radisson**

## **Dessert Course**

Your Dessert Selection is served with Freshly Brewed Arabica Coffee, Decaffeinated Coffee and Assorted Teas with Honey and Lemon

New York Style Cheesecake  
Strawberry Coulis

Double Trouble Chocolate Cake  
Raspberry Coulis

Tiramisu  
Fresh Espresso Cream

Apple Blossom  
Caramel Sauce

Carrot Cake

Chocolate or Vanilla Mousse  
Raspberry Coulis

## **Optional Evening Dessert Displays**

All dessert displays are designed for a minimum attendance of 50 guests.

A Service Charge of \$50.00 per display  
will be added to all events with fewer than 50 guests.

### **Fresh Fruit Display**

Sliced Market Fresh Seasonal Fruits  
Melons, Tropical Fruits and Berries  
\$4.50 Per Guest

### **Sweet Table Display**

An Assortment of Tortes, White and Dark Chocolate Mousse  
Freshly Baked Cookies, Double Fudge Brownies  
\$9.75 Per Guest

### **Italian Pastry Display**

Tiramisu, Sweet Ricotta Cannolis and Almond Butter Cookies  
White and Dark Chocolate Mousse  
\$8.25 Per Guest

### **Viennese Pastry Display**

Assorted European Tortes, Miniature French Pastries and Petit Four  
Chocolate Dipped Strawberries, White and Dark Chocolate Mousse  
White and Dark Chocolate Fondue  
Fresh Lemon Pound Cake and Tropical Fruits  
\$13.50 Per Guest

### **Coffee Station**

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

All food, beverage, and related services are subject to our customary 12% gratuity, a 9% Taxable Administrative Fee, and 8% NH State Tax.  
All prices, fees and taxes are subject to change without notice.

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

The Radisson logo features the word "Radisson" in a stylized, cursive font. The letter "i" is lowercase and has a red dot. The "s" is lowercase and has a red underline. The rest of the letters are in a dark grey or black color.

## Buffet Dinners

All Buffets Menus Require a Minimum of 25 Guests  
A Service Charge of \$50.00 will be added to all meals with less than 25 guests

### Nashua North

#### Soups

##### Choice of One

New England Clam Chowder  
Tuscan Minestrone Soup  
Tomato Florentine  
Cream of Broccoli  
Old Fashion Chicken Noodle

#### Salads

##### Choice of Three

Baby Field Greens  
Roasted Marinated Vegetable Salad  
Classic Caesar Salad  
Vine Ripe Tomato & Crumbled Feta  
Pasta Primavera Salad  
Mediterranean Antipasto Display

\*\*

#### Entrees

Pan Seared Breast of Chicken  
Tarragon-Artichoke Sauce

Roasted Atlantic Salmon  
Two Tomato Relish

Roasted Loin of Pork  
With Cranberry Chutney

Shrimp & Scallop Scampi

Roast Striploin  
With Cabernet & English Thyme Sauce

Penne Noodle Stirfry

\*\*

Chef's selection of Rice or Potato  
Seasonal Fresh Vegetables  
Fresh Rolls & Fresh Creamery Butter

Chef's Dessert Presentation of assorted cakes and pastries

Freshly Brewed Arabica Coffee & Decaffeinated Coffee  
Assorted Bigelow Teas  
Honey and Lemon

2 Entrée Buffet \$ 30.50 Per Guest

3 Entrée Buffet \$ 32.50 Per Guest

All food, beverage, and related services are subject to our customary 12% gratuity, a 9% Taxable Administrative Fee, and 8% NH State Tax.  
All prices, fees and taxes are subject to change without notice.

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

The Radisson logo features the word "Radisson" in a stylized, cursive font. The letter "i" is lowercase and has a red dot. The "s" is lowercase and has a red underline. The "n" is lowercase and has a red underline. The "o" is lowercase and has a red underline. The "n" is lowercase and has a red underline. The "n" is lowercase and has a red underline.

**Dinner Buffets**  
**(continued)**

**Dinner Buffet (Italian)**

Romaine & Arugula Salad  
w/Balsamic Vinaigrette

Slice Tomato & Fresh Mozzarella  
w/Basil Oil, Kosher Salt & Cracked Pepper

Roasted Asparagus & Proscuitto

Roasted Chicken Cacciatore

Sliced Sirloin  
w/roasted garlic, rosemary and tomatoes  
and caramelized onions

Wild Mushroom Raviolis  
(Tomato Garlic Pesto Sauce)

Ratatouille

Rice Pilaf w/pepper, onion and capers

Tiramisu, Cannolis, Lemon Pound Cake  
w/fresh berries

\$35.95 per person

**Dinner Buffet (Cajun)**

Seafood Gumbo

Sliced Iceberg  
w/Tomato, roasted corn and blue cheese

Pickled Vegetable Salad

Rice & Red Bean Salad  
w/Tasso ham

Cajun Seasoned Chicken  
w/Jambalaya Sauce

Fried Pork Cutlet  
w/Black Peppercorn Sour Cream Gravy

Blackened Snapper  
w/Crawfish Butter Sauce

Steamed White Rice, Red Hot Mashed

Broccoli & Carrots  
w/Toasted Almonds

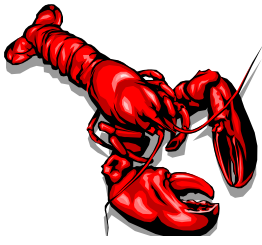
Pecan Pie, Red Velvet Cake,  
Angel Food Cake w/brandied peaches

\$37.95 per person

All food, beverage, and related services are subject to our customary 12% gratuity, a 9% Taxable Administrative Fee, and 8% NH State Tax.  
All prices, fees and taxes are subject to change without notice.

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

The Radisson logo features the word "Radisson" in a stylized, cursive font. The letter "i" is lowercase and has a red dot. The "a" is lowercase and has a red dot. The "d" is lowercase and has a red dot. The "i" is lowercase and has a red dot. The "s" is lowercase and has a red dot. The "s" is lowercase and has a red dot. The "o" is lowercase and has a red dot. The "n" is lowercase and has a red dot. The word "Radisson" is written in a dark green color with a red underline.



**Buffet Dinners**  
**Continued**

**King Minnow's Clambake**

Radisson Nashua's own New England Clam Chowder  
Steamed Clams with drawn butter & clam broth  
Steamed Mussels in garlic & wine  
1¼ lb. Hot Boiled Lobster (larger lobsters available)  
and ¼ Rotisserie Chicken  
Sweet Corn on the Cob  
Fresh Homemade Coleslaw  
Strawberry Shortcake  
Iced Tea & Lemonade

Served either inside our Beautiful Castle walls,  
or alfresco on our grounds in our Jester's Pavillion....

\$42.50 pp

For the Ultimate Clambake you may include items from both for an additional \$12.95 pp

**Castle & Moat**

New England Clam Chowder Award Winning!  
1¼ lb. Hot Boiled Lobster (larger lobsters available)  
and  
Choice Center-Cut Sirloin Steak (8 oz.)  
Baked Potato with sour cream & butter  
Garden Salad with dressing  
Sweet Corn on the Cob  
Fresh Baked Rolls with butter  
Chilled Watermelon  
Iced Tea & Lemonade

\$45.50 pp



Consuming raw or undercooked shellfish may increase your risk of food-borne illness, especially if you have certain medical conditions. | Mussels may be substituted when clams are not available. | All clambake prices subject to change in the event of market increase of shellfish. | Pricing does not include applicable state tax & event fee.

All food, beverage, and related services are subject to our customary 12% gratuity, a 9% Taxable Administrative Fee, and 8% NH State Tax.  
All prices, fees and taxes are subject to change without notice.

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

**Radisson**

## Wine List

	<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.)	

All food, beverage, and related services are subject to our customary 12% gratuity, a 9% Taxable Administrative Fee, and 8% NH State Tax.  
All prices, fees and taxes are subject to change without notice.

*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.

## Beverage

<u>Cash and Hosted Bar</u>	<u>Open</u>	<u>Cash</u>
Call Brands	\$5.50	\$6.00
Premium	\$6.50	\$7.25
Cordials and Two Liquor Drinks	\$7.00	\$7.75
Imported Beer	\$4.50	\$5.00
Domestic Beer	\$4.00	\$4.50
Soft Drinks/Juice	\$2.00	\$2.50
Mineral Water	\$2.50	\$3.00
House Wine by the Glass	\$7.00	\$7.75
White Zinfandel	\$5.00	\$5.50

**\*\*\* PLEASE NOTE: OPEN BAR PRICES ARE SUBJECT TO A 12% GRATUITY, AN 8% TAXABLE ADMINISTRATIVE FEE AND NH STATE TAX, CURRENTLY 8%.**

A taxable \$150.00 Bartender Fee will apply if sales do not exceed \$350.00 per bar.

For cocktail service please add \$30.00 for first hour per server and \$10.00 each additional hour.  
Cocktail server fee is subject 8% NH Tax.

All food, beverage, and related services are subject to our customary 12% gratuity, a 9% Taxable Administrative Fee, and 8% NH State Tax.  
All prices, fees and taxes are subject to change without notice.

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

The Radisson logo features the word "Radisson" in a stylized, cursive font. The letter "i" is lowercase and has a red dot. The "s" is lowercase and has a red underline. The rest of the letters are in a dark blue or black color.

## **General Information**

### **Menus and Pricing**

Menu prices are guaranteed three (3) months prior to the function date. Menu selections, room arrangements, and other pertinent details must be submitted to the Sales/Catering Office three weeks in advance of the function date; otherwise menu selections may be limited. Our Catering Managers, in conjunction with our Executive Chef will be happy to customize a menu to meet your particular event needs. Entrée selections on banquet menus are limited to two selections. An additional service fee of \$2.00 per entrée will be charged for all split menus. All prices are subject to a 12% Gratuity, a 9% Taxable Administrative Fee and 8% NH State Sales Tax. Due to licensing requirements and quality control issues, all food and beverage to be served on the Hotel property must be supplied and prepared by the Hotel.

### **Guarantees**

In arranging for private functions, an estimated attendance count must be received by the Hotel seven (7) days prior to the event. This count may not be reduced by more than 10% for the final guarantee. The final guarantee is due by 12:00pm three (3) business days prior to the event. We charge for the guarantee or the number served whichever is greater. The Hotel cannot be responsible for service for more than 3% over the guarantee count. If no guarantee is received, we will consider the highest number of guests indicated as expected on the banquet event order as the guarantee. Buffet Options require minimums. Below minimum fees will be applied as stated on individual menu selections.

### **Billing**

A non-refundable, non-transferable deposit is required for all functions unless prior credit arrangements have been established with the Hotel. All charges will be paid prior to the function date unless credit has been pre-approved. A completed direct bill application must be received a minimum of four (4) weeks prior to be considered for credit status.

Without established billing privileges, all balances must be paid three business days prior to the date of the function. Final payment must be made in the form of cash, credit card, certified check, or prior receipt of approved purchase order.

### **Liquor Policy**

The Radisson Hotel Nashua holds a license granted by the New Hampshire State Liquor Commission and is responsible for complying with its regulations. Neither patrons, nor any patron's guest shall be allowed to bring alcoholic beverages into the Hotel. No person under the age of 21 will be allowed to consume or purchase alcoholic beverages.

A taxable \$150.00 bartender fee will be charged if sales do not exceed \$350.00. Banquet bars are available for groups of 25 or more. For groups with less than 25 guests in attendance, a cocktail server is recommended. Cocktail service (taxable) is charged at \$30.00 for the first hour and \$10.00 for each additional hour per server. Hotel policy states that bar service is limited to 5 hours. If an extension is requested, approval must be received from the beverage or banquet manager in advance.

All food, beverage, and related services are subject to our customary 12% gratuity, a 9% Taxable Administrative Fee, and 8% NH State Tax.  
All prices, fees and taxes are subject to change without notice.

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

The Radisson logo features the word "Radisson" in a stylized, cursive font. The letter "i" is lowercase and has a red dot. The "s" is lowercase and has a red underline. The rest of the letters are in a dark blue or black color.

### **Decorations**

The customer shall not change or in any way alter the appearance, location or condition of any decorative article, furnishing or fixture in the Hotel. The Catering Office is happy to assist you with decorations. The Hotel does not permit the affixing of anything to the walls, floor or ceiling with nails, staples, carpet tape or other substances.

### **Shipping**

The customer is responsible for all arrangements and expenses of shipping materials to and from the Hotel. The Hotel must be notified three weeks in advance of shipping arrangements in order to insure proper acceptance of these items upon arrival at the Hotel. A labor charge will be assessed for unloading and loading shipments and moving items to storage areas. The Hotel should be advised of any items over 100 pounds that will be displayed in any function room. \*\* Please ask your Hotel Sales Manager for a Package Handling Form.\*\*

### **Engineering and Audio Visual**

Special engineering requirements must be specified to our Catering/Convention Services Department at least one month prior to the function. Electrical needs exceeding 120 volt/10 amp wall plug service will be assessed a service fee based on your specific electric needs. We have a full service audiovisual company on premises to assist with all needs in this area.

### **Function Room Arrangements**

All signage in the Hotel must be printed and of professional quality, handwritten signs are not permitted in public space.

If the function room originally reserved cannot be made available to the guest, or if the guest count changes substantially, the Hotel reserves the right to reassign the event to a comparable room

The Hotel reserves the right to inspect and control all private parties, meetings, receptions, etc. held on the premises. Liability for damage to the premises will be assessed accordingly.

Based upon the nature of an exhibitor or planner's event, the exhibitor or planner may be asked to provide a Certificate of Insurance. The Certificate of Insurance must be provided to the Hotel four weeks prior to exposition or meeting date.

### **Security**

The Hotel cannot be held responsible for damage to any merchandise or personal articles brought onto the premises. Arrangements for security of exhibits, merchandise, or personal articles may be made prior to the function by contacting the Sales Office. The Hotel will not be held responsible for items left unattended in the function room.

### **Hotel Name and Logo**

The names and logos of the Hotel, and its subsidiaries and affiliates are exclusive property of the Hotel. Any unauthorized use of these names and logos is prohibited.

### **Parking**

We are pleased to offer ample complimentary self-parking daily.

All food, beverage, and related services are subject to our customary 12% gratuity, a 9% Taxable Administrative Fee, and 8% NH State Tax.  
All prices, fees and taxes are subject to change without notice.

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

