

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

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

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

Wild Mushroom Turnovers

Quesadilla Trumpets

Roasted Deep Sea Scallops
in Smoked Bacon

Spanakopita

The above prices are subject to 12% gratuity, 9% taxable administration 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.

Four Course Dinner

Select One Item from Each Course

FIRST COURSE

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 Padano

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

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

Pollo Roma Piccata

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, boursin 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 portabella 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

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

Petite Filet and Pollo Roma Piccata

Beef tenderloin served with a port wine reduction accompanied by Pollo Roma Piccata served with a lemon caper butter sauce

\$71.00 / \$95.50 Per Guest

Petite Filet and Grilled Salmon

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

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

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

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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Nashua North Buffet

Soups

Choice of One

New England Clam Chowder
Tuscan Minestrone Soup
Tomato Bisque

Salads

Choice of Three

Baby Field Greens
Classic Caesar Salad
Vine Ripe Tomato & Crumbled Feta

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Entrees

Pan Seared Herb Crusted Breast of Chicken
Marsala Jus

Roasted Atlantic Salmon

Slow Roasted Loin of Pork
With an Apple Demi Glace

Roasted Chilean Sea Bass
Over Roasted Fennel

Grilled Herb Marinated Flank Steak
Portabella Mushroom Jus

Pasta Primavera
Chef's selection of pasta tossed with extra
virgin olive oil, garlic and fresh vegetables

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

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

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

2 Entrée Buffet

Timeless - \$63.00 Per Guest

Romance - \$86.00 Per Guest

3 Entrée Buffet

Timeless - \$65.00 Per Guest

Romance - \$88.00 Per Guest

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

<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

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 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.)	

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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, 9% 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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