

Congratulations on your Engagement!

Thank you for considering the Radisson Hotel Corning as you begin to make memories that will last a lifetime.

Whether you are planning the most lavish affair or an intimate occasion, the Radisson Hotel Corning will take the utmost care in every detail of your special day!

*For a private consultation,
a tour of our elegant Finger Lakes Ballroom
and overnight accommodations
please call me at
607-962-5000 extension 104.*

Most Sincerely,

Shelly Krellner

Radisson®

Radisson Hotel Corning

Wedding Packages and Related Charges

Steuben Package

\$58.00 per person



Finger Lakes Package

\$58.00 per person



Ruby Package

\$78.00 per person



Diamond Package

\$85.00 per person



Platinum Package

\$95.00 per person

*Private room available for Bride/Bridal Party for the duration of the
Wedding Reception*

On Site Wedding Ceremony available

Complimentary Accommodations for the Bride and Groom on your Wedding night

Personalized Web page with Special Room Rates for Wedding Guests

Mirrors and Candle Centerpieces

Votive Candles for Dinner Tables

On-Site Wedding Ceremony & Reception Coordinator

Complimentary Cake Cutting and Plating Services

Variety of Linens

Wedding Packages may be adjusted to reflect your personal style!

Radisson®

**Radisson Hotel Corning
Steuben Package**

Bar Services

*House Draft Beer, House Selected Wines and Soft Drinks
Served for one-hour reception and three-hours Post Dinner
Champagne Toast with Dinner*

Hors d'oeuvres

*Raw Vegetable Crudités with Fresh Herb Ranch Dip
Cheese Board with Crackers and Fresh Fruit Garnish
Italian Meatballs*

Reception Menu

Buffet Dinner

*Served Course Selection of
Fresh Fruit and Berries or a cup of Chef's Soup*

Buffet Served

*Mixed Greens Salad Italian Bread Salad
Grilled Vegetable Salad
Bread Basket*

Fresh Seasonal Vegetable Medley

Roasted Red Skin Potatoes

Grilled Breast of Chicken with Chardonnay Red Pepper Sauce

Roast Pork Loin with Cumin and Molasses Glaze

*Pasta with Sun Dried Tomatoes, Spinach and Crimini Mushrooms
tossed in Roasted Garlic Cream Sauce*

Chef Carved

Roast Prime Rib of Beef

Coffee, Decaffeinated Coffee, Tea Assortment



Price

\$58.00 per person

Prices are plus 18% Service Charge and 8 % Sales Tax

Radisson Hotel Corning

The Radisson logo, featuring the word "Radisson" in a stylized, cursive script font with a registered trademark symbol (®) to the upper right.

Finger Lakes Package

Bar Services

*House Draft Beer, House Selected Wines and Soft Drinks
For one-hour reception and three-hours Post Dinner
Champagne Toast with Dinner*

Hors d'oeuvres

*Raw Vegetable Crudités with Fresh Herb Ranch Dip
Cheese Board with Crackers & Fresh Fruit Garnish
Italian Meatballs*

Reception Menu

*Served Dinner
Selection of
Fresh Fruit and Berries or a cup of Chef's Soup*

Radisson Salad

Bread Basket

Selection of Two Entrées

*Porcini Dusted Sliced Beef with a Shitake-Pinot Noir Sauce
Spinach and Feta Stuffed Chicken Breast with Tomato-Basil Sauce
Apricot Brandy Glazed Salmon
New York Sirloin Au Poivre
Cajun Grilled Breast of Chicken in a Light Sherry Cream with Toasted Pecans
Filet Mignon with Roasted Garlic Demi Glace
Hand Carved Roast Tenderloin of Beef with Rosemary Scented Reduction*

Potato

Fresh Seasonal Vegetable

Coffee, Decaffeinated Coffee, Tea Assortment



Price

\$58.00 per person

Prices are plus 18% Service Charge and 8% Sales Tax

***Radisson Hotel Corning
Ruby Package***

The Radisson logo, featuring the word "Radisson" in a bold, black, cursive script font. The letter "R" is particularly large and stylized, with a registered trademark symbol (®) to its upper right.

(Maximum 160 guests)

Bar Services

*House Branded Liquors, House Draft Beer, House Selected Wines & Soft Drinks For
One hour cocktail reception*

*House Draft Beer, House Selected Wines & Soft Drinks served three hours Post Dinner
Champagne Toast with Dinner*

Hors d'oeuvres

*Raw Vegetable Crudités with Fresh Herb Ranch Dip
International Cheese & Fruit Display Spinach and Feta Crostini
Vegetable Spring Rolls with Hot Mustard Sauce
Skewered Beef with Soy Ginger Sauce Sausage, Tomato & Mozzarella Crostini
Smoked Chicken Cornucopias*

Stations Reception Menu

Served Course

Creamy Corn Bisque with Red Pepper Coulis

*Station ServedHand Carved Roast Tenderloin of Beef
Miniature Rolls & Accompaniments
Mashed Potato "Martinis" Hand Tossed Spinach Salad*

*Station ServedPenne & Angel Hair Pastas
Alfredo Cream Sauce & Marinara Sauce with Sauce Stir-Ins
Sausage, Minced Garlic, Chopped Broccoli, Minced Red & Green Peppers, Minced Scallions, Sautéed Mushrooms,
Grilled Eggplant, Sliced Black Olives, Freshly Grated Parmesan and Cracked Pepper Garlic Sticks
Caesar Salad Bowl*

*Station Served.....Beef, Chicken & Baby Shrimp with selection of Chinese Vegetables
Signature Stir Fried Rice Fried Egg Rolls
Asian Style Vegetable Slaw Fortune Cookies*

*Station Served.....Chef Carved Roasted Pork Loin with a Duet of Sauces
(Apple-Riesling and Bacon-Gouda)
Fresh Sweet Potato Chips Cranberry Apple Salad*

Coffee, Decaffeinated Coffee, Tea Assortment



Price

\$78.00 per person

Prices are plus 18% Service Charge and 8% Sales Tax

**Radisson Hotel Corning
Diamond Package**



Bar Services

*House Branded Liquors, Bottled Beers, House Selected Wines and Soft Drinks
For one-hour cocktail reception and Three Hours Post Dinner
Champagne Toast with Strawberry Garnish served with Dinner*

Hors d'oeuvres

*Raw Vegetable Crudités with Fresh Herb Ranch Dip
International Cheese & Fruit Display
Warm Brie with Brown Sugar and Pecan Glaze Artichoke and Asiago Crock
Vegetable Spring Rolls with Hot Mustard Dipping Sauce
Crab & Cheese Stuffed Mushrooms Beef Skewers with Dipping Sauce
Brie and Raspberry Phyllo Miniature Chicken Wellingtons*

Reception Menu

*Served Dinner
Fresh Fruit and Berries or a cup of Chef's Soup*

Radisson Salad

Bread Basket

Selection of Two Entrées

*Herb Marinated Rack of Lamb with Dijon- Balsamic Sauce
Grilled Swordfish Chop with Orange-Ginger Sauce
Roasted Pork Tenderloin Medallions with Apple Riesling Glaze
Roasted Chicken Breast Stuffed with Prosciutto, Roasted Red Peppers and Greyer Cheese drizzled with a
Creamy Tomato-Sage Reduction
Filet Mignon topped with Boursin Cheese and Peppercorn Demi Glace
Petite Filet Mignon and Jumbo Shrimp with Lemon Parsley Butter
Sliced Beef Medallions with Wild Mushroom Blend and Plum Glazed Grilled Chicken Breast
Seared Chicken Breast and Grilled Atlantic Salmon with Lemon Tarragon Cream*

Potato

Fresh Seasonal Vegetable

Coffee, Decaffeinated Coffee, Tea Assortment



Price

\$85.00 per person

Prices are plus 18% Service Charge and 8% Sales Tax

***Radisson Hotel Corning
Platinum Package***

The Radisson logo, featuring the word "Radisson" in a bold, black, cursive script font. The letter "R" is particularly large and stylized, with a registered trademark symbol (®) to its upper right.

Bar Services

House Branded Liquors, Bottled Beers, Finger Lake Wines and Soft Drinks

For one-hour cocktail reception and Three Hours Post Dinner

Champagne Toast with Strawberry Garnish served with Dinner

Hors d'oeuvres

Raw Vegetable Crudités with Fresh Herb Ranch Dip

International Cheese & Fruit Display

Warm Brie with Brown Sugar and Pecan Glaze Artichoke & Asiago Crock

Vegetable Spring Rolls with Hot Mustard Dipping Sauce

Beef Skewers with Dipping Sauce

Crab & Cheese Stuffed Mushrooms Brie & Raspberry Phyllo

Miniature Chicken Wellingtons

Reception Menu

Served Dinner

Selection of Fresh Fruit Cup or Daily Soup

Radisson Salad

Bread Basket

Selection of Two Entrées

Herb Marinated Rack of Lamb with Dijon- Balsamic Sauce

Grilled Swordfish Chop with Orange-Ginger Sauce

Roasted Pork Tenderloin Medallions with Apple Riesling Glaze

Roasted Chicken Breast Stuffed with Prosciutto, Roasted Red Peppers and Gruyere Cheese drizzled with a Creamy

Tomato-Sage Reduction

Filet Mignon with Boursin Cheese and Peppercorn Demi Glace

Petite Filet Mignon and Jumbo Shrimp with Lemon Parsley Butter

Sliced Beef Medallions with Wild Mushroom Blend and Plum Glazed Grilled Chicken Breast

Seared Chicken Breast and Grilled Atlantic Salmon with Lemon Tarragon Cream

Potato

Fresh Seasonal Vegetable

Chocolate Fountain with Strawberries, Lady Fingers, Cream Puffs and Pretzel Rods

and Assorted Finger Sweets

Gourmet Coffee Bar with Flavored Syrups and Chocolate Spoons

Coffee, Decaffeinated Coffee, Tea Assortment



Price

\$95.00 per person

Prices are plus 18% Service Charge and 8% Sales Tax

Chef's Soup

Radisson®

French Onion
Butternut Squash with Maple Croutons
Italian Wedding Soup
Creamy Tomato Parmesan
Painted Roasted Garlic Tomato Bisque
Crab and Cheddar
Caramelized Tuscan Vegetable
Creamy Corn Bisque with Red Pepper Coulis
Creamy Bacon and Brie



Radisson Salads

Mesclun Salad Greens with Shredded Asiago Cheese and House-Made Garlic Croutons, Cherry Tomatoes and Balsamic Vinaigrette

Romaine Salad topped with Lemon-Garlic-Romano-Black Pepper Dressing

Salad of Mesclun Greens, Macadamia Nuts, Grilled Pineapple and Cherry Tomatoes with Creamy Citrus Dressing

Salad of Mesclun Greens topped with Hazelnuts, Shaved Red Onion, Gruyere Cheese and Red Pepper Vinaigrette

Spinach Salad with Kalamata Olives, Feta Cheese, Roasted Red Peppers and Balsamic Vinaigrette

Romaine Salad with Crumbly Blue Cheese, Bacon and Cherry Tomatoes with Garlic Vinaigrette



Vegetable

(seasonal availability)

Vegetable Medley
Green Beans Asiago
Roasted Asparagus
Broccoli Spear

Chef's Potato



Roasted Red Skin Potatoes with Garlic and Rosemary
Yukon Gold Mashed Potato
Wild Rice Medley
Twice Baked Potato
Red Rice Pilaf
Saffron Orzo



Chef's Vegetarian Entrees

Vegetarian Sun-dried Tomato and Portobello Turnover with Romano Pesto Cream
Spinach and Artichoke Frittata
Vegetarian Spinach and Feta Stuffed Phyllo with Fresh Tomato Hash and Pesto Spatter



Radisson Hotel Corning

Wedding Enhancements

For your reception may we suggest . . .

Butlered Chilled Atlantic Jumbo Shrimp 132.50 per 50 pieces
Bacon Wrapped Maple Mustard Sea Scallops \$132.50 per 50 pieces
Miniature Crab Cakes with Lime Remoulade \$99.00 per 50 pieces
Intermezzo or Sorbet \$3.00 per person
Finger Sweets Station with Chocolate Fountain \$10.00 per person
Addition of Bottled Beers to Bar Service \$5.00 per person
Wine Service with Dinner price varies Specialty Martini Bars price varies
Linen Chair Covers with Coordinating Bows \$6.00
(Included with the Diamond & Platinum Wedding Packages)



Radisson Hotel Corning

Weddings a la Carte

Pricing available upon appointment

~Additional Available Reception Amenities~

Designer & Lace Linens Floor Length Table Linens
Linen Napkin to match specific color choice Linen Tablecloth to match specific color choice

Radisson Hotel Corning

Wedding Amenities



For your Reception we will provide . . .

Special Rate on Accommodations

Skirted Tables

Linen Tablecloths in choice of White or Ivory Linen Napkins in a variety of Colors

Votive, Taper or Floating Candles Hurricane Globes or Floating Candle Bowls

Dance Floor

Champagne "Splash" Toast

Cake Cutting & Plating Service

Save the Date Cards

Place Cards

Direction and Room Rate Cards

Radisson®