

The Perfect Choice for Your Special Day

You will find that the expertise of our experienced staff, outstanding cuisine, "Yes I Can Service" and extensive amenities will result in a memorable experience you will cherish forever!

Special Services and Amenities Include:

Conveniently located directly across from T.F. Green Airport
with complementary shuttle service to our door

Easy access to Interstates 95 and 195

Complementary Parking

Two Ballrooms to accommodate wedding groups up to 250 guests

Choice of a la carte menu or buffet menu

Value wedding packages

Maitre d' to professionally orchestrate your memorable wedding reception

Tastefully appointed guest rooms with special group wedding rates for family and out of town guests. Includes complementary passes to nearby full-service health club and complimentary continental breakfast

"Your Event by Radisson" - Free Personal Website

Outdoor / Indoor Ceremonies
To accommodate 125 guests

Call today to arrange a visit with our Bridal Consultant (401) 739-3000
and visit our website at: www.radisson.com/warwickri

Cors D'oeuvres

Pricing based on 50 pieces

Cold Items

Crab Stuffed Eggs	\$75.00
Spiced Shrimp	Market Price
Antipasto Crostini	\$60.00
Cold Roast Beef with Boursin Cheese	\$55.00
Fig Puree with Prosciutto in Phyllo	\$70.00
Gorgonzola on Phyllo with Walnuts And golden raisins	\$65.00
Oysters on the Half Shell	Market Price
Littlenecks on the Half Shell	Market Price
Smoked Salmon Pinwheels with Cream Cheese & Olive	Market Price
Shrimp Cocktail	Market Price

Hot Items

Individual Reuben's	\$60.00
Marinated Chicken Kabobs	\$55.00
Meatballs (Italian, Swedish, Oriental)	\$65.00
Spinach & Feta Cheese in Filo Dough	\$55.00
Cheese Puffs	\$50.00
Oriental Spring Rolls	\$75.00
Mushrooms with Crabmeat Stuffing	\$75.00
Scallops Wrapped in Bacon	\$85.00
Clams Casino	Market Price
Oysters Rockefeller	Market Price

Hors D'oeuvre Stations

All selections serve 50 people unless otherwise noted

Traditional Antipasto Display **\$150.00**

Imported Italian Meats and Cheeses Accompanied
by Classic Mediterranean Garnishes

International Fruits and Fresh Tropical Fruits **\$150.00**

Presented with Crackers, Quick Breads, and Fruit Sauces

International Cheese and Vegetable Platter **\$150.00**

An Assortment of International Cheeses and Julienne Garden Vegetables
Presented with Crackers and Crudités dips

Iced Fresh Seafood Bar **Market Price**

Jumbo Shrimp, Oysters and Littlenecks on the Half Shell, Cajun Shrimp and
Crab Fingers with Lemon and Spicy Cocktail Sauce
(100 Pieces total)

Nautical Ice Sculpture \$150.00

Pasta Station **\$165.00**

Choice of Two Pastas and Sauces

Pasta

Fettuccine, Penne, Linguini, Tortellini, Cavatelli

Sauces

Sundried Tomato Marinara, Bolognese, Pesto Cream,
Quattro Formage (four cheese), Puttanesca,
Roast Garlic and Herb Aglio e Olio

Wedding Dinners

Choice of Entrée

Sautéed Chicken Breast Topped with Spinach, Pinenuts and Provolone Cheese
Dinner-\$21.95 Per Person

Grilled Chicken Topped with House Mozzarella and Tomato Basil Concasse
Dinner-\$21.95 Per Person

Baked Stuffed Shrimp with White Wine Sauce
Dinner-\$25.95 Per Person

Petite Filet Mignon with Two Baked Stuffed Shrimp
Dinner-\$29.95 Per Person

New England Style Baked Scrod
Dinner-\$20.95 Per Person

Roast Prime Rib of Beef Au Jus
Dinner-\$24.95 Per Person

Grilled New York Strip with Bercy butter
Dinner-\$25.95 Per Person

Roast Loin of Pork with Sautéed Apples and Braised Red Cabbage
Dinner-\$20.95 Per Person

Boneless Breast of Chicken Stuffed with Traditional
Bread Stuffing with Wild Mushroom Sauce
Dinner-\$20.95 Per Person

All dinner entrees are served with a basket of fresh baked assorted breads and rolls with whipped butter, fresh brewed coffee and specialty teas.

**Subject to 18% Service Charge and 7% RI Sales Tax
and 1% Food & Beverage Tax**

The above menus are current and subject to change without notice. Prices will be guaranteed thirty (30) days prior to the function. Our bridal consultant will be pleased to assist you with specialty or customized menus.

Wedding Dinners Continued

Choice of Appetizer

Manhattan Clam Chowder
Tomato and Roasted Fennel Bisque
Minestrone Soup
Tri-colored Tortellini with Pesto Cream
Fresh Fruit Medley
Chicken & Escarole Soup
Rob's Penne with Chicken
Tomato and White Bean Bruschetta

Choice of Salad

Tomato and House Mozzarella Salad
Garden Salad with Choice of Dressing
Caesar Salad
Fresh Spinach, Bacon and Mushrooms with Hot Bacon Dressing

Choice of Rice/Potato

Oven Roasted Potatoes
Baked Potato
Red Bliss Mashed Potatoes
White Rice and Orzo Pilaf
Roasted Butternut Squash and Sweet Potato

Choice of Vegetable

Fresh Seasonal Vegetable Medley
Broccoli Florettes
Honey Glazed Carrots
Fresh Green Beans Almondine

Choice of Dessert

Lemon Charlotte
Chocolate Covered Strawberries (3)
Chocolate Truffle Pyramid
Double Marble Cheesecake
Apple Strudel
Chocolate Fudge Cake
Panna Cotta
Triple Chocolate Mascarpone Mousse
Raspberry Swirl Cheesecake

Wedding Package

\$10.00 Per Person Additional to Dinner Price
includes the following:

(Minimum of 100 Guests)

Choice of function room, University Ballroom or Gaspee Room (based on minimum revenue guaranties for each room and availability)

Four Course Dinner with White Glove Service

Complimentary Overnight Accommodations for the Bride and Groom

Wedding Cake

Maitre d' Coordinator and Professional Bridal Consultant

International Cheese Table with Garden Fresh Crudité

Champagne or Wine Toast

Safe Deposit Box

Table Linens - Double White Tablecloths or Ivory Floor Length Linen with your choice of Eight Napkin Colors

Added Touches

Family Style Ziti
\$2.50 Per Person

A Table of International Tortes, Cakes, Mousses, and Individual pastries
\$5.95 Per Person

Friandises, our chef's selection of Hand-made Gourmet Chocolates and
Chocolate Dipped Strawberries
\$2.95 Per Person

Centerpiece Mirror with 3 Votive candles
\$3.95 Per Table

Ice Carvings-Swan, Flower Basket, or Kissing Doves on a Heart
\$275.00

Specialty Ice Carvings Available by request

Elegant Chair Covers and Floor Length Linen
Cost varies by choice

*Please ask about special arrangements or
additional choices for your wedding*

*The Radisson Airport Hotel is a perfect setting for rehearsal dinners, showers,
and all your group celebrations*

Unique & Entertaining Ideas for your Bridal and Bachelor Parties

“ Chef In The Shower”

“Man With A Pan”

Wine and Beverage Selections

Host Bar

Call Brands	\$4.00
Premium Brand	\$4.25
Cordials	\$4.75
Domestic Beers	\$3.50
Imported Beers	\$4.25
Wines	\$4.25
Soft Drinks	\$1.50
Mineral Water	\$2.25

Punches and Toasts

One Gallon Serves 20 to 25

Fruit Punch	per gallon \$35.00
Champagne Punch	per gallon \$50.00
Bloody Marys	per gallon \$60.00
Mimosas	per gallon \$55.00

Enhance Your Event By Choosing From Our Signature Beverage Selections

Wine Toast \$2.75

Champagne Toast \$2.95

All punches and toasts are subject to a 18% service charge and 7% Rhode Island Sales Tax, plus 1% Food and Beverage Tax.

Cash Bar

Call Brands	\$4.25
Premium Brand	\$4.75
Cordials	\$5.00
Domestic Beers	\$3.75
Imported Beers	\$4.50
Wines	\$4.50
Soft Drinks	\$1.75
Mineral Water	\$2.50

Open Hosted Soda Bar (per person) \$3.50

All cash bar prices include 7% Rhode Island sales tax, plus 1% Food and Beverage Tax

There will be a \$45.00 charge for all Host or Cash Bars when beverage sales do not exceed \$300.00 per bar.

The Radisson Airport Hotel Providence, A Johnson & Wales University Education Facility, is the only licensed Authority to sell and serve liquor on the property.
Liquor is not permitted to be brought onto or removed from the facility.