

Radisson Hotel Nashville Airport Wedding Reception Menu

Congratulations on your recent engagement!

We realize how important this day is to you and your family and would like to assist you in the planning of this once in a lifetime event. Our catering and banquet staff will execute a successful and enjoyable wedding reception. The staff takes pride in ensuring that not a detail is missed. Enclosed is information regarding our services and menu selections to help assist with the planning process. Offering quality cuisine and service coupled with comfortable accommodations and numerous extra amenities to enhance your special occasion. Please keep in mind that this information is only a guide and that we welcome special arrangements.

Thank you for considering the Radisson Hotel Nashville Airport to be a part of your big day. Rest assured that you will receive our most careful attention in making this occasion a truly memorable experience.

We look forward to working with you!

***Radisson Hotel Nashville Airport
Sales & Catering Department
1112 Airport Center Drive
Nashville, TN 37214
(615) 889-9090***



As part of all wedding packages you will enjoy the following special amenities:

Complimentary Suite for Bride and Groom with a special amenity in your room

White on White Linens and Napkins

Centerpieces for Head and Guest Tables of mirror tiles, hurricane globes and votive candles

Special Weekend Rates for Your Guests

Decorated Cake Table & Complimentary Cake Cutting Service

Silver Service Coffee Station

Complimentary Parking

Transportation To and From the Airport for Hotel Guests

No room rental charges – just a set-up fee

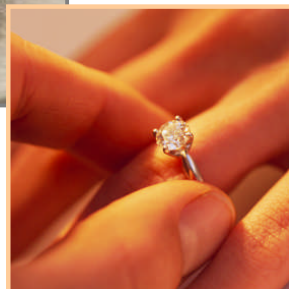
Specially priced children's meals

Dance Floor

Head table for up to six people

China, silver flatware and stemmed glassware

Complimentary selection of linens to coordinate with your wedding colors



Silver Wedding Package

Cocktail Hour Includes

Crudités & Cheese Display

*An Elaborate Tiered Display of Fresh Vegetables and Dips
Imported and Domestic Cheese Wedges on Marble Pieces Served
With a Assortment of Crackers
Served with punch*

Dinner Service for 90 minutes includes:

Hot and Cold Hors d'oeuvres

*Choose Five of the Following Selections - Two of Which May Be Passed Butler Style
(Your selections will be provided for a two hour period)*

Bacon Wrapped Scallops

Hibachi Chicken

Spinach and Feta Phyllo Rolls

Vegetable Spring Rolls

Hibachi Beef

Smoked Salmon Bruschetta

Crab Stuffed Mushrooms

Swedish Meatballs

Marinated artichoke and tomato bruschetta

Petite Quiche Lorraine

Coconut Chicken

Coconut Shrimp

Gourmet Coffee Station

*A Display of Freshly Brewed Regular and Decaffeinated Coffees
With Cinnamon Sticks, Chocolate Shavings and Natural Sugar*

Gold Wedding Package

Cocktail Hour Includes

Crudités & Cheese Display

*An Elaborate Tiered Display of Fresh Vegetables and Dips
Imported and Domestic Cheese Wedges on Genuine Marble Displays
Served With a Assortment of Crackers*

OR

Hot and Cold Hors d'oeuvres

*Choose two of the Following Selections - Which will Be Passed Butler Style
(Your selections will be provided for a one hour period)*

Bacon Wrapped Scallops

Hibachi Chicken

Spinach and Feta Phyllo Rolls

Vegetable Spring Rolls

Hibachi Beef

Smoked Salmon Bruschetta

Crab Stuffed Mushrooms

Swedish Meatballs

Marinated artichoke and tomato bruschetta

Petite Quiche Lorraine

Coconut Chicken

Coconut Shrimp

Dinner Services Includes:

Chef's Carving Station

*A station fee of \$90 will also be assessed for each Chef Attendant.
(Complete with mini rolls and sauces)*

Choose One of the Following Selections

Roast Baron of Beef

Honey Glazed Ham

or

Roast Breast of Turkey

Chef's Sauté Station

*A station fee of \$90 will also be assessed for each Chef Attendant.
Alfredo and Marinara Pasta Station with choice of Pasta, One Meat, & Two Vegetables*

Gourmet Coffee Station

*A Display of Freshly Brewed Regular and Decaffeinated Coffees
With Cinnamon Sticks, Chocolate Shavings and Natural Sugar*

Platinum Wedding Package

Cocktail Hour Includes:

Crudités & Cheese Display

*An Elaborate Tiered Display of Fresh Vegetables and Dips
Imported and Domestic Cheese Wedges on Genuine Marble Displays
With an Assortment of Crackers*

AND

Hot and Cold Hors d'oeuvres

*Choose two of the Following Selections - Which will Be Passed Butler Style
(Your selections will be provided for a one hour period)*

Bacon Wrapped Scallops

Hibachi Chicken

Spinach and Feta Phyllo Rolls

Vegetable Spring Rolls

Hibachi Beef

Smoked Salmon Bruschetta

Crab Stuffed Mushrooms

Swedish Meatballs

Marinated artichoke and tomato bruschetta

Petite Quiche Lorraine

Coconut Chicken

Coconut Shrimp

Buffet Dinner Service for 90 minutes includes:

Choose a Salad:

Caesar Salad or Tossed Green Salad with Choice of Two (2) Dressings

Choose Two Vegetables:

*Buttered Corn, Broccoli, Southern Style Green Beans, Grilled Asparagus or
Sauté of Seasonal Vegetables*

Choose Two Starches:

*Rice Pilaf, Rosemary Roasted Red Potatoes, Garlic Mashed Potatoes, Baked Potato, Macaroni & Cheese
or Fettuccini Alfredo*

Choose Two Entrées:

*London broil - Marinated and Grilled Steak topped with Herb Mushroom Sauce,
Chicken Piccata - Sautéed of Chicken with White Wine, Fresh Lemon Juice, Capers and sweet cream Butter
Pan Seared Mahi Mahi topped with sautéed onions, tomatoes, garlic and olives
Jerk Pork Loin topped with a Fresh Pineapple Salsa*

Gourmet Coffee Station

*A Display of Freshly Brewed Regular and Decaffeinated Coffees
With Cinnamon Sticks, Chocolate Shavings and Raw Sugar*

Diamond Wedding Package

Cocktail Hour Includes:

Crudités & Cheese Display

*An Elaborate Tiered Display of Fresh Vegetables and Dips
Imported and Domestic Cheese Wedges on Genuine Marble Displays With an Assortment of Crackers*

&

Hot and Cold Hors d'oeuvres

Choose three of the Following Selections - Which will Be Passed Butler Style

<i>Bacon Wrapped Scallops</i>	<i>Crab Stuffed Mushrooms</i>
<i>Hibachi Chicken</i>	<i>Swedish Meatballs</i>
<i>Spinach and Feta Phyllo Rolls</i>	<i>Marinated artichoke and tomato bruschetta</i>
<i>Vegetable Spring Rolls</i>	<i>Petite Quiche Lorraine</i>
<i>Hibachi Beef</i>	<i>Coconut Chicken</i>
<i>Smoked Salmon Bruschetta</i>	<i>Coconut Shrimp</i>

Dinner Service includes:

One of the following plated entrée selections presented with white glove service

All entrees Include Baby Greens Salad, Rolls and Butter and Iced Tea

London broil with Roasted Garlic Mashed Potatoes

Grilled Marinated Steak Sliced English style with Creamy Mashed Potatoes & Fresh Vegetables with Bordelaise Sauce

Seared Medallions of Pork Loin

With Peach Glaze Roasted Red Potatoes and Fresh Seasonal Vegetables

Stuffed Portobello Mushroom

Grilled Zucchini with Portobello, Barley, Caramelized Shallots, Roasted Tomato, Dusted with Fried Leeks

Sautéed Chicken Marsala with Roasted Walnuts

Tender breast of Chicken finished with a Classic Mushroom Marsala sauce, Fresh Seasonal Vegetables and Wild Rice Pilaf

Chicken Picatta

Sautéed with White Wine, Fresh Lemon Juice, Capers & sweet cream Butter With Fresh Seasonal Vegetables & Wild Rice Pilaf

Pan Seared Mahi Mahi

Filet of Mahi Mahi seared & glazed with a light Tomato Vin Blanc over a bed of Rice pilaf served with Fresh Seasonal Vegetables

Gourmet Coffee Station

*A Display of Freshly Brewed Regular and Decaffeinated Coffees
With Cinnamon Sticks, Chocolate Shavings and Raw Sugar*

To Celebrate the Bride To Be...



The Bridal Shower Package

Fruit & Cheese Display

*An Elaborate Tiered Display of Fresh Vegetables and Dips
Imported and Domestic Cheese Wedges on **Genuine Marble Displays**
Served With a Fancy Assortment of Crackers*

Hot and Cold Hors d'oeuvres

Choose four of the Following Selections:

(Your selections will be provided for a two hour period)

Bacon Wrapped Scallops

Hibachi Chicken

Spinach and Feta Phyllo Rolls

Vegetable Spring Rolls

Hibachi Beef

Smoked Salmon Bruschetta

Crab Stuffed Mushrooms

Swedish Meatballs

Marinated artichoke and tomato Bruschetta

Petite Quiche Lorraine

Coconut Chicken

Coconut Shrimp

Freshly brewed coffee and iced tea.

Children's Menu

Available for Children 10 and under

Chicken Tenders and French Fries

Baked Macaroni and Cheese

Served with Fresh baby green peas

Grilled Chicken Breast

with homemade buttermilk mashed potatoes

Flame Grilled Steak Burger

seasoned to perfection served with French Fries

Billing

We ask that payment be made in advance for all functions. We require a deposit of \$500.00 at the time the signed contract is returned to the Hotel. If credit has not been approved, an additional 50% payment will be required Thirty (30) Days prior to the event. The anticipated balance of the account is due and payable at the time of guarantee. Additional Charges may apply if guarantees are exceeded or if additional services are required on the day of the event. Payments may be made either in the form of cash, cashier's check, or charged to a credit card.

Cancellation Policy

Please refer to individual contracts regarding specific cancellation clauses.

Food and Beverage Service

We do not allow any food or beverage items to be brought into the Hotel for consumption by our guests without written permission with the exception of wedding cakes and candies. We have the right to ask for a waiver signed by the client pertaining to such food and beverage items. Leftover food is prohibited to be taken off property.

On all functions where a bartender is required, a charge of \$50.00 per bartender will be incurred until revenue of \$250.00 per bartender is reached, at which point the \$50.00 charge is waived.

Should you desire to provide your own wine and/or champagne, a \$10.00 corkage fee per bottle will be incurred. Corkage fee is subject to service charge of 20% and tax of 9.25%.

Menu Selection

Your menu selection should be submitted to the Radisson Hotel Nashville Airport Catering Department no later than two (2) weeks prior to your scheduled function. Multiple entrée selections will be charged at the highest priced entrée. We require that the client provides seating cards, place cards or name badges for each guest indicating their entrée choices.

Pricing

The Quotation herein is subject to a proportionate price increase to meet increased cost of food not to exceed 10% of the original contracted pricing, beverage, labor cost, etc. Quotation cannot be guaranteed until sixty (60) days prior to the time that the function takes place. Pricing does not include service charge or tax (++)

Guarantee

*To assist us in planning your event, we require a minimum attendance guarantee by 12 Noon, three (3) working days prior to the event. If a function is to be held on Monday or Tuesday, guarantees must be received by the preceding Friday. The guarantee is not subject to reduction. If a guarantee is not received by the Catering Department, we will assume the guarantee is the number of attendees on the Banquet Event Order. The Hotel will be responsible for serving no more than **5%** over the number of the guarantee.*

Service Charge and Tax

Food and beverage pricing is subject to 20% service charge plus applicable taxes. This is the banquet employee service charge. This service charge is a commission and is not a gratuity. Applicable sales tax is charged on the total service charge of 20%.

A fee of \$50.00 will be incurred if outside AV equipment is brought into the hotel. Audio Visual charges are charged 20% service charge and is retained by the hotel. Both the audio visual charge and the service charge are subject to applicable sales taxes.

Room rental is subject to 20% service charge and is retained by the hotel. Applicable sales tax is charged only on the service charge portion.