

Wedding Packages Include...

*All Wedding Receptions come with the following Complimentary Extras
to make your Special Day a Success!*

Personalized Web Page on Radisson.com

Hors d'oeuvre Display for the Cocktail Hour

Traditional Toast to the Bride and Groom of Champagne or Sparkling Cider for each Guest

Elegant Table Linens, China, Mirror and Candelabra Centerpieces for your Guest Tables

*Luxurious Overnight Accommodations for the Bride and Groom with Complimentary
Breakfast the Following Morning*

*On-Site Wedding Professionals to assist you in choosing Florists, Bakers, Photographers,
Entertainers and Much More*

On-Site Wedding Coordinator

Cut and Plate Cake Service

Also Available...

Special Room Rates for your Out-of-Town Guests

Discounts on Bridal Showers and Rehearsal Dinners

Group Reservations for our Delicious Breakfast Buffet and Sunday Brunch

Gourmet Viennese Table and Coffee Station Arrangements

Ice Artistry

*Save 10% on your wedding reception when you reserve for
Select Friday's, Saturday Afternoon's and Sunday's.*

Begin with a Cocktail Hour...

Hors d'oeuvre Displays

Please Select Two of the Following Complimentary Displays for your Cocktail Hour.

All Displays are Replenishable for One Hour.

Cheese Display

International Cheese Board served with Crackers and Complementing Dips.

Crudités Display

Seasonal Vegetables served with Complementing Dips.

Fruit Display

*Seasonal Fresh Fruit including Melons, Berries, Pineapple and Grapes.
Complemented by our Signature Fruit Dip.*

Bruschetta Display

Mini Pitas served with Tomato-Garlic Bruschetta and Olive Tapenade.

Mediterranean Display

Hummus, Cucumber and Tomato Salsa with Mini Pitas and Tzatziki Dip.

Additional Displays - \$2 per Person

Butlered Hors D'oeuvres

Sapphire Hors D'oeuvres - \$7

(Select Three)

*Assorted Miniature Quiche
Miniature Spring Rolls
Spinach and Feta Phyllo
Chicken Sesame Skewers
Garlic Pizza with Roasted Red Peppers
Cocktail Franks in a Puff Pastry*

Diamond Hors D'oeuvres - \$8

(Select Three)

*Beef Teriyaki Tenderloin Brochette
Brie and Raspberry Phyllo
Crab Stuffed Mushrooms
Tomato and Eggplant Pita Triangles
Chicago Style Mini Pizza
Dill Cheese En Croute*

Hors D'oeuvres Specialties - \$9

(Select Three)

*Petite Shrimp Martinis
Beef Tip Martinis
Chicken and Beef Duxelle
Parmesan Artichoke Hearts
Deluxe Cold Canapés*

Grande Dinner Buffet

*Select one of the following Salads to be served to each Guest
along with Baskets of Freshly Baked Rolls and Butter:*

*Garden Tossed * Greek * Caesar * Colorado Mixed Fruit*

Select one of the Following Homemade Pasta Sauces:

*Sun-Dried Tomato Basil * Alfredo
Vodka Blush * Marinara*

Select one of the Following Pastas:

*Hats * Pasta Purses
Penne * Rigatoni*

Select Three of the Following Entrées:

*Chicken Francaise
Herb Encrusted Pork Tenderloin
Grilled Steak Diane
Tenderloin Tips Burgundy
Sausage and Peppers*

*Sautéed Chicken Ventura
Eggplant Encrusted Haddock
Grilled Balsamic Chicken
Pork Tenderloin with Apple Chutney
Broiled Haddock with Lemon Dill*

Select Two of the Following Side Dishes:

*Wild Rice Pilaf
Garlic Cheddar Mashed Potatoes
Oven Roasted New Potatoes
Scalloped Potatoes
Green Beans Almondine
Honey Glazed Carrots
Seasonal Roasted Vegetables*

\$28

Chef Carved Specialties:

*Chef Carved Prime Rib of Beef au Jus...Add \$4 per person
Chef Carved Turkey and Prime Rib of Beef au Jus...Add \$5 per person
Chef Carved Pistachio Encrusted Tenderloin of Beef...Add \$7 per person*

Dinner is served with Freshly Brewed Coffees and Herbal Teas.

Elegantly Served Dinners

Select Two of the following for your Appetizer and Second Course:

*Italian Wedding Soup * Fresh Fruit Cup * Pasta Course*

*Garden Tossed Salad * Greek Salad * Traditional Caesar Salad * Colorado Mixed Fruit Salad*

Chicken Entrées - \$27

*Balsamic Reduction
Chicken Marsala
Francaise Provencal*

Specialty Chicken Entrées - \$30

*Artichokes and Roasted Red Peppers
Asparagus and Cream Cheese
Italian Greens
Mushroom Risotto*

Beef Entrées

*Grilled Sirloin Steak - \$31
Slow Roasted Prime Rib of Beef - \$32
Tender Cut Filet Mignon - \$34*

Seafood Entrées

*Grilled Spiced Fillet of Salmon - \$29
Trio of Crabmeat Stuffed Shrimp - \$31
Lemon Chilean Sea Bass - \$32*

Vegetarian Entrées- \$26

*Mediterranean Garden Pasta
Risotto Stuffed Portobello Mushroom*

Combination Entrées

*Chicken and Seafood - \$34
Filet and Chicken - \$35
Filet and Seafood - \$36*

Please select a Maximum of Two Entrées per Guest or Select One Combination Entrée.

*All Entrées are accompanied by our Signature Sauces, Dressings and appropriate Potato & Vegetable.
Please Consult our Catering Specialists for Suggestions.*

Dinner is served with Oven Fresh Rolls and Butter, and Freshly Brewed Coffees and Herbal Teas.

Bar Packages

Select one of the following Bar Packages.

All Packages are based on Four Hours of Continuous Service beginning with the Cocktail Hour.

Option A - \$22

Four-Hour Open Bar -

Premium Brand Liquors, Two Bottled Beers, House Wines and Assorted Sodas

Option B - \$18

Four-Hour Open Bar -

House Brand Liquors, Two Bottled Beers, House Wines and Assorted Sodas

Option C - \$14

Four-Hour Open Bar -

Draft Beer, House Wines and Assorted Sodas

Cash Bar Available upon Request

Option D - \$7

Four-Hour Open Bar -

Assorted Sodas, Fruit Punch and Iced Tea

Please add \$2.75 per person if you wish to have a Five-Hour Reception.

The Additional Hour will be based on your Guaranteed Count.

If you wish to have a Cash Bar for the 5th hour, a \$500.00 Extension Fee is Required.

Complete Wine Selections are Available.

Groups that wish to bring in Wine for their Event will be subject to a \$5.00 per Bottle Corkage Fee.

Please Inquire about Creating a Signature Cocktail for your Reception!

Specialty Cocktail Reception

Five-Hour Continuous Open Bar with Two Bottled Beers, House Wines and Assorted Sodas

Cocktail Hour

*Select One Hors d'oeuvres Display
Select Three Butlered Hors d'oeuvres*

Chef-Attended Carving Station

(Select Two)

*Prime Rib of Beef au Jus or Pistachio Encrusted Tenderloin of Beef
Roasted Breast of Turkey with Cranberry Glaze
Herb Encrusted Pork Tenderloin
Accompanied by Fresh Rolls and the appropriate Condiments and Sauces*

Pasta Station

(Select Two)

*Penne * Hats * Rigatoni * Tri-Color Tortellini*

(Select Two)

*Sun-Dried Tomato Basil * Alfredo * Vodka Blush * Marinara
Accompanied by Chicken and Fresh Vegetables*

Chef-Attended Seafood Station

*Sautéed Shrimp and Scallops
Saffron Rice
Smoked Salmon Display*

Gourmet Dessert and Coffee Station with a Pineapple Tree Display

*Warm Milk Chocolate Fondue with Fresh Fruit, Pretzels, and Lady Fingers
White & Dark Chocolate Cups with Bailey's Irish Cream, Kahlua and Sambucca
100% Columbian Coffee and Tea Station*

\$59 ~ House Bar

\$64 ~ Premium Bar

We ask that you have a Minimum of 125 Guests.

There is a 150 Person Maximum if you wish to have Seating for all of your Guests.

“Chef’s Premiere” Wedding Package

Five-Hour Continuous Open Bar with Two Bottled Beers, House Wines and Assorted Sodas

Cocktail Hour

*Select One Hors d’oeuvres Display
Select Three Butlered Hors d’oeuvres*

Champagne Toast

Traditional Toast of Champagne with Strawberry Garnish for each Guest

Served Dinner

Shrimp Cocktail

Salad

(Select one)

*Garden Tossed * Greek * Traditional Caesar * Colorado Mixed Fruit*

Select Two Entrées or One Combination Entrée from our Elegantly Served Dinner Menu.

*All Entrées are accompanied our Signature Sauces, Dressings and appropriate Potato and Vegetable.
Please Consult our Catering Specialists for Suggestions.*

Dinner will be served with Warm Rolls and Butter and Freshly Brewed Coffees and Teas.

Gourmet Dessert and Coffee Station with a Pineapple Tree Display

*Warm Milk Chocolate Fondue with Fresh Fruit, Pretzels, and Lady Fingers
White & Dark Chocolate Cups with Bailey’s Irish Cream, Kahlua and Sambucca
100% Columbian Coffee and Tea Station*

\$72 ~ House Bar

\$76 ~ Premium Bar

We ask that you have a Minimum of 75 Guests.

Any Substitutions Please Refer to a la Carte Pricing.

Extra Touches...

Cocktail Hour

Shrimp Display

*Chilled Jumbo Shrimp accompanied by Lemon and Cocktail Sauce.
\$225 per 100 Pieces*

Specialty Martini Bar

*Let us Create a Specialty "Bridalini" based upon your Likes and Preferences!
All Martinis are served in Traditional Glassware with Appropriate Garnishes.*

Cocktail Hour Only ~ House Brands - \$1 / Premium Brands - \$2

Entire Reception ~ House Brands - \$2 / Premium Brands - \$4

Ice Artistry - \$325

*Beautiful, Hand-Carved Ice Sculptures are Created On-Site for your Special Day:
Swan, Flower Vase, Love Hearts, Tropical Fish, or a Cornucopia.
Please Inquire for Special Requests.*

Dinner

Champagne Toast with Strawberry Garnish - \$1

Lemon Sorbet Intermezzo - \$3

Family Style Pasta - \$4

Family Style Antipasto - \$4

Fresh Tomato and Mozzarella Salad - \$4

Shrimp Cocktail - \$6

Venetian Hour

Assorted Pastry Display - \$4

*Gourmet Selections from our Sunday Brunch that includes Mini Cannolis, Petite Fours, Baklava,
Pecan Nut Rolls and Chocolate Chip Cookies*

Gourmet Coffee and Cordial Display - \$5

100% Columbian Coffee

White & Dark Chocolate Cups with Baileys Irish Cream, Kahlua and Sambucca

Warm Milk Chocolate Fondue Station with a Pineapple Tree Display - \$6

Accompanied by Fresh Fruit, Berries, Pretzels, Marshmallows and Lady Fingers

Did You Remember?...

Breakfast or Brunch the following Morning is the Perfect way to Say Farewell to Family and Friends!

Encore Lounge Breakfast Buffet - \$12

(Available Sunday 7am-11am)

Assortment of Fresh Fruit, Breakfast Pastries, Assortment of Baked Muffins, French Toast, Fluffy Scrambled Eggs, Crisp Bacon, Country Sausage, Home Fried Potatoes, Assorted Fruit Juices, Freshly Brewed Coffees and Teas.

Garden Grille Breakfast Buffet - \$13

(Available Saturday 7am-11am)

Chef-Carved Virginia Baked Ham, Made to Order Omelet Station, Belgian Waffles with Fresh Strawberries, Scrambled Eggs, Pancakes, Crisp Bacon, Country Sausage, Cinnamon French Toast, Skillet Fried Potatoes, Fresh Fruit Salad, Pastries, Assorted Fruit Juices, Freshly Brewed Coffees and Teas.

Garden Grille Champagne Brunch - \$20

(Available Sunday 10am-2pm)

Central NY's #1 Champagne Brunch Features the Following:

Chef-Carved Meats, Made to Order Omelet Station & Fruit Crepes, Sautéed Pasta Station, Smoked Salmon Display, Belgian Waffle Station, Assorted Danishes, Scrambled Eggs & Eggs Benedict, French Toast, Bacon & Sausage, Full Soup & Salad Bar, International Cheese Board, Variety of Hot Lunch Entrees, Miniature Pastries, Assorted Pies & Cakes, Fresh Fruit with Chocolate Fondue, Ice Cream Sundae Bar, Selection of Fruit Juices, Freshly Brewed Coffees & Teas, Champagne & Bloody Mary's.

Please See your Sales Representative for Private Dining Options.

Wedding Terms & Conditions

Food & Beverage

The Radisson Hotel-Utica Centre must supply all food items, except your wedding cake. No food items may be taken off the premises. If alcoholic beverages are to be served in the banquet room, the hotel will require that only the hotel servers and bartenders dispense beverages. The hotels alcoholic beverage license requires the hotel to: Request proper identification (photo ID) of any person of questionable age and refuse alcoholic beverage service if the person is either underage or proper identification cannot be produced.

1. Refuse alcoholic beverage service to any person who in the hotels judgment appears intoxicated.
2. If management and staff determine underage drinking is taking place, the hotel reserves the right to end the function with no refund.

The Radisson Hotel-Utica Centre as a licensee is responsible for the administration of the sales and service of alcoholic beverages in accordance with New York State L.C. B. regulations. It is a house policy that the hotel must supply all alcoholic beverages.

Payment Policy/Minimum Food & Beverage Expenditures

A deposit is required to hold the requested date for your event. The first deposit is \$1000.00. A second deposit of 25% of the estimated revenue is due nine months prior to your event. A third deposit of 50% of the estimated revenue is due one month prior to your event. Five days prior to your event the final balance that is due will be calculated based upon the final guaranteed count for the wedding. Final payment can be made with cash, cashiers check, money order or credit card. Personal checks are not accepted for the final payment. The hotel places revenue requirements on all dates for events held within the hotel. Minimums are based on the specific rooms, times of the day and day of the week. Your sales person will discuss the revenue requirement for your event at the time of booking.

Cancellation Policy

The first deposit of \$1000.00 is non-refundable after the cancellation date outlined in the catering contract. Otherwise, customer and hotel agree that due to the difficulty in determining hotel's damages in the event of late cancellation, customer agrees to pay, as liquidated damages and not as a penalty, a cancellation fee based on the schedule set forth below. Customer agrees that these cancellation fees represent reasonable compensation to hotel for breach of the agreement. Cancellation notices are effective on the date they are received by hotel.

Receipt of Cancellation Notice Prior to Scheduled Event	Percentage of Estimated Revenue to be Charged
0-30 Days	95%
31-60 Days	70%
61-120 Days	50%
121-160 Days	35%
161-275 Days	25%
More than 275 Days	0%

If banquet cancellation notice is received before menus are finalized, the estimated revenue for food and beverage service will be calculated from the lowest published menu price for that type of food and beverage function.

Guarantees

In order to be fully prepared for your function, the Sales Department must be notified of your final attendance count five days in advance of the function date. This final count is the minimum number for which we will prepare and for which you will be charged.

Prices

Prices listed or quoted are per person and are subject to a 19% service fee and applicable New York State sales tax.

Liability

The Radisson Hotel-Utica Centre cannot assume responsibility for any lost or damaged items or personal property.