



Congratulations!

We believe your wedding day should be one of most memorable of your life so we've taken the stress out of planning by offering special wedding packages tailored to fit your budget and long-time wedding dreams.

Radisson Milwaukee North Shore offers two elegant ballrooms to serve your needs. The **Tuscany Ballroom**, recently renovated in neutral hues, can accommodate up to 250 guests. The **Venetian Ballroom** features stunning bay windows and seats up to 230 guests.

Central Park, located in the Atrium, has a charm all its own. This tranquil setting is perfect for cocktail receptions, ceremonies, rehearsal dinners, showers, gift openings, Brunches and other family gatherings.

Should your needs include **overnight accommodations**, your guests will enjoy beautifully newly renovated rooms featuring Sleep Number beds with down comforters. Special group rates are available.

We pride ourselves in extending the best in personal service and accommodations to you and each and every one of your guests. Feel free to call to schedule a tour, and experience the Radisson difference.

Best Wishes!

Sales/Catering Department
(414) 351-6960
7065 N Port Washington Road
Milwaukee, WI 53217
www.radisson.com/milwaukee_north



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The Radisson Milwaukee North Shore offers you the following items complimentary for your event:

An Expert Wedding Coordinator to assist in every detail for your special day

Personal Banquet Manager assigned only to your event.

Cake Cutting

Hotel Centerpieces and Mirrors

White Glove Butler Passed Hors d' oeuvres

Hotel Linen featuring floor length tablecloths, China, Glassware, and Flatware

Skirted Head Table, Gift Table and Cake Table

Podium for Guest Book

Four Standard Napkin Colors

Parquet Dance Floor

Parking

Special Group Rates for Wedding Guests

Complimentary Menu Tasting for two people

10% Discount on Rehearsal Dinner and/or Post Wedding Brunch

Complimentary Wedding Night

Sleep Number Guest Room for Bride and Groom



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WEDDING PACKAGE MENUS

Radisson Milwaukee North Shore
7065 N Port Washington Road
Milwaukee, WI 53217
1/2008

Package 1

**Hors D'oeuvre Selections
Butler Passed**

Hot (Choose 2)

Baby Reubens
Deep Dish Pizza Bites
Black Bean Chorizo Tarts
Three Onion Cheese Tarts
Mushroom Kisses

Cold (Choose 2)

Grilled Portabella with Chipotle Crème Canape
Deviled Eggs
Cucumber Medallion
Mini Vegetable Pinwheels
Mediterranean Focaccia

**Toast with one glass per guest of
House Champagne or House Wine**

**Tossed Mixed Greens with your choice of Dressing
Fresh Baked Rolls and Butter**

Entrees (Select 1)

Italian Chicken
Chicken Marsala
Sliced Roast Top Round of Beef
Tuscan Pork Tenderloin
Beef Bourguignonne

Chef's Choice of Starch and Vegetable to accompany your entree

Freshly Brewed Coffee, Tea

Cut and Serve your Wedding Cake

**\$37.00 per person
\$33.00 per person for Friday or Sunday**

Package II

**Host Bar – Beer/Wine/Soda
(Based on six hour bar service)**

**Hors D'oeuvre Selections
Butler Passed**

Hot (Choose 2)

Baby Reubens
Three Onion Cheese Tarts
Chicken Bundles
Brie Tartlettes
Tenderloin Crostini
Florentine Stuffed Mushroom Caps

Cold (Choose 2)

Gravlax with Cream Cheese on Toast
Crab Meat Canapes
Mini Seasonal Fruit Kabobs
Mini Vegetable Pinwheels
Cucumber Medallions
Mediterranean Focaccia

Toast with one glass per guest of House Champagne or House Wine

Caesar Salad

OR

Mesclun with Walnuts and Shallot Vinaigrette

**Roll Basket filled with Mini Fruit Muffins, Sesame Twists, Whole Wheat Rolls
And Butter**

Entrees (Select 1)

Chicken Wellington
Chicken Polanaise
Stuffed with Broccoli, served with a Montrachet cream sauce
Petite Filet
Served with your choice of Mushroom au Jus, Bordelaise Sauce, Green Peppercorn Demi-Glace
or Shallot Espagnole
Orange Roughy
Salmon Filet
Served with your choice of Red Pepper Beurre Blanc, Lemon Pepper Beurre Blanc or Pineapple
Mango Salsa
Sole with Crabmeat Stuffing, served with a Chardonnay Cream Sauce

Chef's Choice Starch and Vegetable to accompany your entree

Freshly Brewed Coffee, Tea

Cut and Serve your Wedding Cake

\$47.00 per person

\$43.00 per person for Friday or Sunday

Package III

**Host Bar - House Brands
(Based on six hour bar service)**

**Hors D'oeuvre Selections
Butler Passed**

Hot (Choose 2)

*Black Bean Chorizo Tarts
Three Onion Cheese Tarts
Chicken Bundles
Shrimp stuffed Mushroom
Tenderloin Crostini
Florentine Stuffed Mushroom Caps*

Cold (Choose 2)

*Asparagus Spears Wrapped with Proscuitto
Crab Meat Canapes
Mini Seasonal Fruit Kabobs
Iced Shrimp
Cucumber Medallions
Mediterranean Focaccia*

**Toast with one glass per guest of House Champagne or House Wine
Caesar Salad**

OR

Mesclun Mixed Salad with Walnuts and Shallot Vinaigrette

**Roll Basket filled with Mini Fruit Muffins, Sesame Twists, Whole Wheat Rolls and
Butter**

Entrees (Select 1)

Chicken Wellington
Chicken Polanaise
Stuffed with Broccoli, served with a Montrachet cream sauce
Petite Filet
Served with your choice of Mushroom au Jus, Bordelaise Sauce, Green Peppercorn Demi-Glace
or Shallot Espagnole
Orange Roughy
Salmon Filet
Served with your choice of Red Pepper Beurre Blanc, Lemon Pepper Beurre Blanc or Pineapple
Mango Salsa
Sole with Crabmeat Stuffing, served with a Chardonnay Cream Sauce

**Chef's Choice Starch and Vegetable to accompany your entree
Freshly Brewed Coffee, Tea**

Cut and Serve your Wedding Cake

**\$50.00 per person
\$45.00 per person for Friday or Sunday**

Package IV

**Hors D'oeuvre Selections
Butler Passed**

Hot (Choose 2)

Baby Reubens
Three Onion Cheese Tarts
Chicken Bundles
Brie Tartlettes
Tenderloin Crostini
Florentine Stuffed Mushroom Caps

Cold (Choose 2)

Gravlax with Cream Cheese on Toast
Crab Meat Canapes
Mini Seasonal Fruit Kabobs
Mini Vegetable Pinwheels
Cucumber Medallions
Mediterranean Focaccia

Toast with one glass per guest of House Champagne or House Wine

**SERVED TO INDIVIDUAL TABLES:
Tossed Mixed Greens with your choice of Dressing**

**Fresh Baked Rolls and Butter
Freshly Brewed Coffee, Tea**

ON THE BUFFET (Choice of Two)

Roast Sliced Sirloin of Beef
Chicken Ashley
Chicken Chausseur
Beef Bourguignonne
Tuscan Pork Tenderloin
Salmon
Orange Roughy

Striped Red Bliss Potatoes
Green Beans Amandine
Brandy Glazed Carrots
Garden Vegetable Pasta Salad
Fresh Fruit Tree

Cut and Serve your Wedding Cake

**\$38.00 per person
\$35.00 per person for Friday or Sunday**

Package V
Host Bar – Beer/Wine/Soda
(Based on six hour bar service)

Hors D'oeuvre Selections
Butler Passed

Hot (Choose 2)

Baby Reubens
Three Onion Cheese Tarts
Chicken Bundles
Brie Tartlettes
Tenderloin Crostini
Florentine Stuffed Mushroom Caps

Cold (Choose 2)

Gravlax with Cream Cheese on Toast
Crab Meat Canapes
Mini Seasonal Fruit Kabobs
Mini Vegetable Pinwheels
Cucumber Medallions
Mediterranean Focaccia

Toast with one glass per guest of House Champagne or House Wine

SERVED TO INDIVIDUAL TABLES:

**Roll Basket filled with Mini Fruit Muffins, Sesame Twists, Whole Wheat Rolls
And Butter**

Caesar Salad

OR

Mesclun with Walnuts and Shallot Vinaigrette

Freshly Brewed Coffee, Tea

ON THE BUFFET (Choose TWO)

Chicken Ashley
Carved Tenderloin of Beef
Prime Rib
Chicken Princess
Tuscan Pork Tenderloin
Salmon
Orange Roughy

Red Skin Dill Potatoes
Broccoli Polonaise
Steamed Zucchini, Yellow Squash, and Carrots
Crab Pasta Salad
Fresh Fruit Tree

Cut and Serve your Wedding Cake

\$48.00 per person

\$44.00 per person for Friday or Sunday

Package VI

**Host Bar - House Brands
(Based on six hour bar service)**

**Hors D'oeuvre Selections
Butler Passed**

Hot (Choose 2)

Black Bean Chorizo Tarts
Three Onion Cheese Tarts
Chicken Bundles
Shrimp stuffed Mushroom
Tenderloin Crostini
Florentine Stuffed Mushroom Caps

Cold (Choose 2)

Asparagus Spears Wrapped with Proscuitto
Crab Meat Canapes
Mini Seasonal Fruit Kabobs
Iced Shrimp
Cucumber Medallions
Mediterranean Focaccia

Toast with one glass per guest of House Champagne or House Wine

SERVED TO INDIVIDUAL TABLES:

Roll Basket filled with Mini Fruit Muffins, Sesame Twists, Whole Wheat Rolls with Butter

Mesclun Mixed Salad with Walnuts and Shallot Vinaigrette

OR

Caesar Salad

Freshly Brewed Coffee, Tea

ON THE BUFFET (Choose TWO)

Chicken Ashley
Carved Tenderloin of Beef
Prime Rib
Chicken Princess
Tuscan Pork Tenderloin
Salmon
Orange Roughy

Parmesan Herb Roasted Potatoes
Broccoli Polonaise
Bouquet of Vegetables
Garden Pasta Salad
Fresh Fruit Tree

Cut and Serve your Wedding Cake

\$51.00 per person

\$46.00 per person for Friday or Sunday

IMPORTANT ITEMS TO KNOW FOR YOUR EVENT PLANNING

PAYMENT

A \$1,000 non-refundable deposit is made to the hotel within 10 days of receipt of the contract. One half of the remaining payment is due **45 days** prior to your event. The balance, which will be determined off your final count and the final estimate of charges, is due **3 working days** prior to your event to be paid by either a cashier's check, money order or credit card. Personal checks will be accepted 14 working days prior to your event. A credit card must be on file for all events.

MENU & MENU SAMPLING

A complimentary menu sampling for 2 people will be arranged prior to your event to assist in the selection of your menu. Custom menu selections will be prepared for the tasting based on the hors d'oeuvres, entrée, starch and vegetable selections you would like to sample. Should your event require more involvement than two participants, we are happy to offer tasting menus for additional guests at a cost based on the items you're interested in tasting.

Your event menu must be completed at least 30 days prior to your event.

You may offer multiple entrees for your event. This option does have an additional per person charge. Should you choose this option, we ask that you identify on your place cards which entrée each guest has selected. We recommend using various colors or stickers to denote the varying entrees on the place cards.

VENDOR INFORMATION

A list of all vendors must be presented 14 days prior to your event as well as the intended delivery times. Event deliveries can be made **AFTER 3:30pm** the day of the event. This needs to be coordinated with your hotel catering associate.

Cakes: The hotel is not responsible for cakes brought into the hotel. All cakes **MUST** be prepared by a licensed, commercial baker. We require a copy of the license on file prior to the start of your event. There is no cake cutting fee as long as the cake is served as dessert immediately following dinner. If not, a \$75 cake cutting fee is charged. All cakes must be delivered **AFTER 3:30pm**. Make sure the boxes are clearly marked.

Specialty Linens: Speak to your catering associate about specialty linen upgrades. Depending on the types of upgrades, an additional set-up fee may be applied.

OVERNIGHT ACCOMMODATIONS

Guest room accommodations may be arranged for your guests attending your event with special discounted room rates available. Rooms and rates are subject to availability

EVENT GUARANTEE

We require a tentative headcount 10 days prior to your event. The final guarantee must be given by **NOON 3 working days** in advance. This number is a guarantee and is **NOT** subject to reduction. The hotel will prepare 3% over the guarantee count. If you do not offer a final guarantee 3 working days in advance, the hotel reserves the right to use your tentative count as your final guarantee.

PRE-EVENT APPOINTMENT

A pre-event appointment is required a few days prior to your event. At this time your catering associate will present you with the final estimate for payment. This meeting is also a time for you to meet the Banquet Manager who will be present at your event. You will run through the contracts line by line as well as the event diagram to ensure your special day is handled exactly as you wish. If you have event favors, this is the time to bring them in and explain exactly where they are to be placed.

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DETAILS TO KEEP IN MIND

Think about where you're planning to host a receiving line. At the ceremony site or the reception facility?
Make sure you allow enough time for this in your planning.

When are you going to do photos?

When are you planning on having the Cake Cutting Ceremony?

Are you planning on having speeches and Toasts? Are you going to set a time limit for each?

Are you planning on having assigned seating? Will you be using place cards?

Will you require a Guest Book Table?

Make sure you share your "vision" of your reception as clearly as possible with your catering associate.

How big is your wedding party? Do you want to have a head table? How many people?

If you're having a head table, do you want the party on risers?

Would you prefer a sweetheart table?

What type of wedding cake are you having? (Tiered, Round, Rectangular)

Are you inviting children? Will you need high chairs or booster seats?

If you're using specialty centerpieces, remember to consider the height of them.

What type of set-up requirements are needed by your Band or DJ?

NOTES

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