

Choice A Hors D'Oeuvres

Cold

*Cheese and Fruit Horns
Sun dried Tomato and Pesto Crostini
Proscuitto and Mellon
Chipotle Pepper Chicken Salad Pinwheels
Grilled Flatbread topped with Hummus and
Diced Jerk Chicken
Polenta Canapé with Crispy Pancetta and
Provolone
Grilled Flatbread Topped with Creamy
Spinach and Diced Marinated Artichokes
Wild Mushroom and Goat Cheese Crostini
Crispy Filo Cup filled with Spinach and Feta
Cheese with a Tomato Oregano Salsa*

Hot

*Mini Potato Pancake Served with Cinnamon
Mascarpone and Diced Apples
Grilled Ciabatta Panini with Caramelized
Onion, Ham and Swiss, White Wine Dijon
Mustard
Grilled Rye Panini Corned Beef or
Turkey with Swiss, Sauerkraut and
Thousand Island
Cocktail Franks en Croute with Pommerey or
Dijon
Assorted Flaky Mini Quiche
Sesame Chicken, Honey Mustard Sauce
Swedish Meatball
Smoked Chicken Beignet
Stuffed Mushrooms with Sausage and
Grated Aged Provolone*

Choice B Hors D'Oeuvres

Cold

*Herb Cheese and Baby Shrimp on Rye
Rounds
Roasted Red Pepper & Goat Cheese on
Baguettes
Smoked Salmon on Pumpernickel Round
Garlic & Boursin Cheese Profiterole
Eggplant Caponata on Mini Bruschetta
Smoked Trout with Horseradish Cream on
Cucumber Rounds
Filo Cup filled with Sweet Cream Cheese
and Fresh Fruit
Crisp Canapé Topped with Arugula,
Creamed Blue Cheese Spread, and Crisp
Apple*

Hot

*Fingerling Potato Canapé Filled with
Horseradish, Bacon and Swiss
Grilled Flatbread Topped with Spicy Aioli
and Sliced Grilled Scallops
Polenta Canapé with Spicy Craw Fish and
Tomato
Green Lip Mussel Gratin, filled with Bacon,
Sweet Onions and Cheese
Italian Meat Stromboli
Stuffed Mushrooms with Spinach Roasted
Peppers and Feta Cheese
Blackened Chicken Tenderloin with Chipotle
Aioli
Mini Salmon Cake with Horseradish Dipping
Sauce
Jamaican Jerk Steak Skewer*

***Prices are exclusive of 6% tax and 20% gratuity**

Choice C Hors D'Oeuvres

Cold

*Smoked Mussels on the Half Shell with
Tomato Ragout
Fresh Mozzarella Pinwheel on Pesto Crostini
Crab, Artichoke, Spinach and Boursin
Crostini
Sesame Toast Point topped With Ahi Tuna
and Wasabi Cream
Duck Confit a L'Orange in Mini Filo Cups
with Citrus Crème Fraiche
Steak Tar Tar on Yukon Gold Potato Chips
Fresh Berry Canapé with Mascarpone, and
Toasted Walnuts on Rye
Open Faced Chicken and Grape Salad on
Rye Bread*

Hot

*Brie And Raspberry en Croute
Fingerling Potato Stuffed with Sour Cream
Shrimp Hash
Filet Mignon Au Poive Pick with Blue
Cheese Fondue
Puff Pastry with Curried Blue Crab and
Pimento
Grilled Jerk Shrimp with Coconut Dipping
Sauce
Beef Wellington with Béarnaise
Stuffed Mushroom Caps with Crabmeat
Assortment Of Grilled Sausages and
Dipping Sauces
Crispy Coconut Shrimp with Sweet and
Sour Dipping Sauce
Risotto Croquettes Stuffed with Fontina
Cheese Rolled in Pignolia*

Choice D Hors D'Oeuvres

Cold

*Lobster Scallion and Sweet Chili Toast Point
Maryland Crab Cake, with Roasted Red
Pepper Aioli
English Cucumber with Teriyaki Tuna Tar
Tar and Wasabi
Whipped Brie and Raspberry Filo
Canapé with Julienne of Cucumber with
Blue Crab Artichoke Salad
Bloody Mary Shooters with Shrimp Cocktail
on the Glass
Tasso Sausage and Creole Lobster
Pinwheel
Venison Tenderloin Carpaccio Crostini with
Lingonberry and Herbed Cheese Spread
Sliced Ostrich Toast Point topped with
Caramelized Port Wine Onion Compote*

Hot

*Fingerling Potato filled with Lobster, Shallot,
and Crispy Pancetta
Beef Wellington Filo, Wild Mushroom and
Filet of Beef Topped with Béarnaise
Blue Crab Stromboli Served with a Delicate
White Wine Butter Sauce
Seared Diver Scallop on Grilled Flat Bread
Topped With a Ragout of Leek
Curried Lamb Rack Lollipop Served with a
Cucumber Yogurt Sauce
Cajun Rubbed Shrimp Wrapped in
Prosciutto
Scallop Wrapped in Bacon Dipped in Maple
Syrup
Seafood Spring Roll with Sweet Chili
Dipping Sauce
Chorizo Sausage en Croute, Pommerey
Mustard*

Radisson Regal-Package A

\$99

*Four Hour Premium Bar with Champagne Toast
One Hour Cocktail Reception in our Historic Lobby
Three Hour Reception in Our Grand Ballroom
Customized Wedding Cake
Complimentary Suite on Your Wedding Night*

Cocktail Hour to include:

4 Butler Passed Hors D' Oeuvres from (choice A)

The Station Signature Display

*Vegetable Crudités with Dipping Sauces
Sliced Seasonal Fruit & Berries with Yogurt
Imported and Domestic Cheeses, with Crispy Baguette and Dijon Mustard
Grilled Bruschetta with Artisan Breads Grilled with Garlic and Rosemary, with Chef's Selection of toppings, Cheeses, Oils and Aged Balsamic Vinegar*

Plated Dinner to Include:

Choice of One Salad:

Tossed Garden Salad with Mixed Gourmet Greens, Tomato, Cucumber, and Sliced Red Onion; Choice of Two dressings

Or

Caesar Salad with Focaccia Croutons and Fresh Grated Romano Cheese

Fresh Lemon Sorbet Intermezzo

Choice of up to Three Entrees

Chicken Milanese

Hand Breaded with Herbs and Cheese Topped with Lemon Caper Sauce

Chicken Chasseur

Pan Seared Breast of Chicken Topped with Fresh Plum Tomato Stuffed With Wild Mushrooms, Served with a Garlic Madeira Sauce

Italian Marinated Chicken

Chicken Breast Marinated with Fresh Herbs and Garlic, Served with Grilled Balsamic Eggplant, Basil Pesto, Fresh Mozzarella, Fontina and Garlic Tomato Concasse

Baked Stuffed Flounder

Stuffed with Crabmeat in a Sauce of Citrus Beurre Blanc

Crusted Atlantic Salmon

Seared Potato Encrusted with Dijon, Served with a Pink Peppercorn Beurre Blanc

Orange Roughy Francaise

Flaky Roughy Coated in Delicate Egg Batter Topped with Fresh Diced Tomatoes, Capers and Kalamata Olives, Served with a Lemon Wine Butter Sauce

Sliced Filet Of Beef Tenderloin

*Rubbed in a Dijon Green Peppercorn Sauce
Served with Crispy Onions*

Sliced English Sirloin

*Herb and Garlic Marinated, Seared and Roasted to Medium Rare
Served with a Sweet Shallot Brandy Cream Demi Glace & Onion Straws*

Radisson Royal-Package B

\$109

*Four Hour Premium Bar with Champagne Toast
One Hour Cocktail Reception in our Historic Lobby
Three Hour Reception in Our Grand Ballroom
Customized Wedding Cake
Complimentary Suite on Your Wedding Night*

Cocktail Hour to include:

4 Butler Passed Hors D' Oeuvres from (choice B)

The Station Signature Display

*Vegetable Crudités with Dipping Sauces
Sliced Seasonal Fruit & Berries with Yogurt
Imported and Domestic Cheeses, with Crispy Baguette and Dijon Mustard
Grilled Bruschetta with Artisan Breads Grilled with Garlic and Rosemary, with Chef's Selection of toppings,
Cheeses, Oils and Aged Balsamic Vinegar*

Pasta Station

*To include your choice of Two Pastas and Two Sauces, Accompanied with Fresh Grated Romano
Cheese & Cracked Black Pepper*

Plated Dinner to Include:

Choice of One Salad:

(In Addition to Tossed & Caesar Salads)

*Insalata Misto with Fresh Baby Greens topped with Gorgonzola, Candied Walnuts and
Dried Cranberries topped with Orange Cognac Dressing*

Or

*Vine Ripened Tomato Salad with Sliced Fresh Mozzarella, Basil, Red Onions and Salad Greens
topped with Balsamic Reduction, Fresh Black Pepper and Extra Virgin olive oil*

Fresh Lemon Sorbet Intermezzo

Choice of up to Three Entrees

Chicken Saltimbocca

*Pan Seared Chicken Topped with Fresh Sage and Proscuitto Ham,
Smoked Fresh Mozzarella and Madeira Mushroom Sauce*

Italian Stuffed Chicken Breast

*Sausage and Romano Cheese Stuffing Complimented by Spinach and
Roasted Red Peppers with Garlic Champagne*

Roasted Prime Rib Of Beef

*Seasoned Beef Slow Roasted to Medium Rare with a Merlot
Jus Lie, Crispy Onions and Fresh Horseradish Sauce, Served
Russian Style*

Grilled NY Strip Steak

*Center Cut Angus Sirloin Steak, Served Medium Rare topped with
Your Choice of Maitre D Hotel Butter, Wild Mushroom Ragout, or
Tuscan Spice Rubbed with Tomatoes, Peppers & Onion Cabernet Sauce*

Salmon Napoleon

*Fire Grilled Norwegian Salmon Layered with Fontina Cheese, Baby
Spinach & Mushrooms, Presented In a Flaky Puff Pastry with Roasted
Tomato Coulis*

Sword Fish Steak

*Mediterranean Marinated Swordfish Topped with Ragout of
Artichokes, Basil, Tomatoes, and Capers*

Radisson Enchanted-Package C

\$129

*Five Hour Superior Bar with Champagne Toast
One Hour Cocktail Reception in our Historic Lobby
Four Hour Reception in Our Grand Ballroom
Customized Wedding Cake Served on a Painted Plate
Complimentary Suite on Your Wedding Night & 1 Overnight Room*

Cocktail Hour to include:

4 Butler Passed Hors D' Oeuvres from (choice C)

The Station Signature & Antipasto Display

*Vegetable Crudités with Dipping Sauces
Sliced Seasonal Fruit & Berries with Yogurt
Imported and Domestic Cheeses, with Crispy Baguette and Dijon Mustard
Grilled Bruschetta with Artisan Breads Grilled with Garlic and Rosemary,
with Chef's Selection of toppings, Cheeses, Oils and Aged Balsamic Vinegar
Also to Include
Sliced Proscuitto & Genoa Salami, Fresh Buffalo Mozzarella & Basil,
Tortellini, Grilled & Marinated Eggplant, Zucchini & Summer Squash, Jumbo
Olives, Roasted Red Peppers, Garlic, Herb Infused Virgin Olive Oil,
Balsamic Vinaigrette*

Seafood Bar

*Iced Jumbo Shrimp, Crab Claws, Oysters & New Zealand Mussels
with Cocktail & Tabasco Sauce*

Continued on following page

***Prices are exclusive of 6% tax and 20% gratuity**

Radisson Enchanted-Package C

Plated Dinner to Include:

Choice of One Appetizer

*Angel Hair Bundle with Sundried Tomato Cream Sauce
Specialty Ravioli Paired with a Complimentary Sauce
Portabella Mushroom Stuffed with Spicy Italian Sausage & Fresh Herbs, Baked with
Fontina Cheese & Served with a Sundried Tomato Coulis and Fresh Basil*

Or

*Sun-Dried Tomato and Shiitake Mushroom Cream Sauce Tossed with Rigatoni & Accented
with Fresh Basil*

Choice of One Salad

(In Addition to Tossed, Caesar, & Insalata Misto Salads)

*Poached Pear Salad with Port Wine Poached Pear, Toasted Pecans and Stilton Blue Cheese
with a Sweet Rum Herb Vinaigrette.*

OR

*Baby Spinach Salad Topped with Crisp Julienne of Jicama, Granny Smith
Apple, Celeriac Topped with Aged Sherry Vinaigrette and Toasted
Almonds*

Fresh Lemon Sorbet Intermezzo

Choice of up to Three Entrees

Sliced Stuffed Chicken Homard

*Lobster and Crabmeat and Basil Stuffed in Boneless Chicken Breast Presented with a
Sweet Sherry and Chive Velute*

Stuffed Free Range Frenched Chicken

*European Cut Chicken Breast Stuffed with Garlic Sautéed Spinach
and Fontina Cheese Topped with Diced Fresh Tomatoes and Crispy
Prosciutto*

Grilled Filet Mignon

*Medium Rare Filet Served with Cabernet Demi Glace and Crisp Onions or a Hollandaise
Sauce, Served Russian Style*

Wiener Schnitzel

*Tender Pounded Veal Coated in Fresh Bread Crumbs and Herbs, Served with Lemon &
Beurre Blanc*

Crab Stuffed Salmon Filet

*Salmon Filet Stuffed with Lump Crabmeat Wrapped with a Ribbon of Flaky Pastry
Presented with a Creamy Asparagus Sauce & Roasted Red Pepper Coulis*

Chilean Sea Bass

*Pan Seared Pistachio Crusted Sea Bass Topped with Chutney of Onion and Fruit, Glazed
with a Balsamic Reduction*

Pan Seared Crab Cakes

*With Citrus Wine Butter Sauce, Accompanied by a Fresh Mango and Pineapple Salsa &
Presented in a Belgium Endive Cup*

Radisson Elite-Package D

\$159

*Five Hour Superior Bar with Champagne Toast
One Hour Cocktail Reception in our Historic Lobby
Four Hour Reception in Our Grand Ballroom
Customized Wedding Cake
Complimentary Suite for Bride and Groom & Complimentary Hospitality Suite*

Cocktail Hour to include:

*4 Butler Passed Hors D' Oeuvres from (choice D)
Butler Passed Champagne with Fresh Berries*

The Station Signature & Antipasto Display

*Vegetable Crudités with Dipping Sauces
Sliced Seasonal Fruit & Berries with Yogurt
Imported and Domestic Cheeses, with Crispy Baguette and Dijon Mustard
Grilled Bruschetta with Artisan Breads Grilled with Garlic and Rosemary, with Chef's
Selection of toppings, Cheeses, Oils and Aged Balsamic Vinegar
Also to Include
Sliced Proscuitto & Genoa Salami, Fresh Buffalo Mozzarella & Basil,
Tortellini, Grilled & Marinated Eggplant, Zucchini & Summer Squash, Jumbo
Olives, Roasted Red Peppers, Garlic, Herb Infused Virgin Olive Oil,
Balsamic Vinaigrette*

Ice Carving Seafood Treasure Chest

Filled with Shrimp Cocktail, Crab Claw Cocktail, Smoked Mussels and Oysters

Also To Include One of the Below:

Carving Station

*Choice of Roast Beef Chianti Demi Glace; Roasted French Turkey Breast with Caramelized
Onion Sage Gravy; or
Bone In Ham with Pineapple Rum Raisin Pommerey Glaze
Served with Fresh Rolls*

Ahi Tuna Station with Sesame Encrusted Tuna

*Kim Che Rice Noodle Salad, Wasabi and Soy dipping Sauces with
Miso Marinated Vegetables*

Steam Ship Roast Beef

with four Dipping Sauces and Jus lie with rolls and Butter

Stir Fry Beef or Chicken

*Asian Style Wok Stir fry Chef Prepared Fresh with Stir Fried Rice or Lo Mein
Or*

Seafood Flambé'

*Shrimp, Mussels, Clams, Lobster are Sautéed with a Selection of Pastas Toppings
to Include Brandy Cream, Vodka Cream, Fra Diablo
Short Rigatoni, Penne Pasta, Roasted Peppers, Roasted Garlic, Black
Olives, Sun-Dried Tomatoes*

Continued on following page

Radisson Elite-Package D

Plated Dinner to Include:

Choice of One Appetizer

Chipotle Duck Burrito, Spice Rubbed Braised Duck Simmered with Onions & Chipotle Peppers Wrapped in Crepe Shell laced with White Cheddar Béchamel Roasted Red Pepper Chutney

Sesame Encrusted Ahi Tuna Carpaccio Served with Sweet Spicy Rice Noodles on a Wasabi Painted Plate

Or

Cajun Beef Tenderloin Or Shrimp Skewer paired with Chorizo Sausage, Onion, Pepper & Scallions Served with Polenta and a Red Wine Tomato Ragout

Choice of One Salad

(In Addition to Tossed, Caesar, & Insalata Misto Salads)

Poached Pear Salad with Port Wine Poached Pear, Toasted Pecans and Stilton Blue Cheese with a Sweet Rum Herb Vinaigrette.

Or

Baby Spinach Salad Topped with Crisp Julienne of Jicama, Granny Smith Apple, Celeriac Topped with Aged Sherry Vinaigrette and Toasted Almonds

Martini Sorbet Intermezzo

Choice of up to Three Entrees

Sliced Lobster and Crab Roasted Beef Tenderloin Roulade

Whole Roasted Beef Tenderloin Stuffed with Jumbo Lump Crab Meat and Poached Lobster Accompanied by Chive Hollandaise

Porcini Mushroom Dusted Roasted Veal Strip Loin

Provimi Veal Roasted to Medium & Served with Shrimp Risotto

Maytag and Rosemary Spiked Rack of Lamb

Served with Merlot Jus and Lyonnaise Potatoes

Pan Seared Halibut Steak

Served with Four Cheese Polenta Accompanied by a Charred Tomato White Wine Sauce

Roasted Stuffed Lobster

Split and Filled with Crabmeat and Scallop Stuffing Served with Drawn Butter Infused with Lemon & Dill

Veal Osso Bucco

Braised with Demi Glace, Root Vegetables, Fennel & Topped with Gremolata

Dessert

Dessert Flambé Presentation and Service to Include Bananas Fosters and Cherries Jubilee

Additional Embellishments

All in One Room Décor Upgrade

\$20

*Includes Chair covers with Bow
Floor Length Tables Linens with Matching Napkins
Floral Centerpieces Provided by Flowers by John Mackey*

Bar

*Upgrade Premium Bar to Superior Bar \$4
1 Hour Extension of Premium Bar \$6
1 Hour Extension of Superior Bar \$7*

Cocktail Hour

*Martini Bar \$6
Butler Passed Champagne with Fresh Berries \$2
Mashtini Station \$5
Sushi and Sashimi Display (market price)
Baked Brie Wheel \$2
Iced Jumbo Shrimp Display \$12(based one hour of service)
Presentation of Caviar with Chilled Flavored Vodkas (market price)
Ice Sculptures and Luge (priced per piece)*

Dinner

*Appetizer Selection (Priced Per Selection)
Martini Sorbet Intermezzo \$2*

Combination Entrée Selections (market price)

*Petite Filet Mignon Paired w/
Petite Lobster Tail & Drawn Butter
Crab Stuffed Shrimp in Citrus Beurre Blanc
Maryland Crab Cake with Roasted Shallot Chutney
Salmon Filet with dill Cream Sauce and roasted Red Peppers
Grilled Chicken with white Port wine and Grilled Pineapple Salsa
Or
Grilled Diver Scallops with Red Pepper Coulis and Julienne of Leeks*

After Dinner Additions

*Cordial and Coffee Station \$7
Espresso & Cappuccino Bar \$6
Bananas Foster Station \$6
Dessert Flambé Station \$6
Viennese Display of Miniature Pastries with Coffee \$7
Chocolate Fountain Chocolate Waterfall with Assorted Fruits, Cheesecake Bites,
Pretzels, Marshmallows, etc.
Homemade Canoli Station \$6
Plated Desserts, Menu Available Upon Request
Prices are exclusive of 6% tax and 20% gratuity

Additional Information

Upon booking a \$2,000.00 nonrefundable deposit is required along with a signed contract. The deposit and contract is due within 2 weeks. A second \$2000.00 nonrefundable deposit is due a few months after the initial deposit, followed by a third \$2000.00 deposit. The time of these deposits are dependant on the date of your reception and are clearly stated on you contract.

Four months prior to your reception a deposit of \$3,000.00 is due. At this time we will begin to determine the menu and details of your wedding.

One month prior to your wedding you will give us a preliminary guest count and we will provide a floor plan to aide you when determining seating arrangements.

One week prior, final count, final details, and meal counts are required.

The week of your wedding your floor plan and the list of the guests at each table are due. On your floor plan, please note where the following will be seated: the parents of the bridal couple, guests with requested specialty food items or restrictions such as allergies, and children who need highchairs or booster seats. Also required is the list of the order in which you will be introduced into the ballroom. Place cards, toasting glasses, card box, and other items will be brought into the sales office 3-5 days prior as well. Final payment is due the week of your wedding and must be paid by credit card, cashier's check, or cash only. No personal or business checks will be accepted for final payment.

Minimums

On Saturday evenings there is a minimum of \$18,0000 revenue exclusive of 6% tax and 20% gratuity required. A minimum number of guests is not required as long as the minimum revenue is reached. If this minimum is not reached, a surcharge of the difference will be charged.

The minimum for Friday and Sunday receptions is waived and we offer a 15% discount off the package per person price. Not valid on holiday weekends.

BAR DESCRIPTION

Superior Bar

<i>Vodka</i>	<i>Stolichnaya & Absolut</i>	<i>Scotch</i>	<i>Dewars</i>
<i>Gin</i>	<i>Tanqueray & Bombay Sapphire Blend</i>		<i>Crown Royal</i>
<i>Rum</i>	<i>Bacardi & Captain Morgan</i>	<i>Bourbon</i>	<i>Jack Daniels</i>
<i>Beer</i>	<i>2 Domestic, 1 Import</i>	<i>Tequila</i>	<i>Cuervo Gold</i>
<i>Wine</i>	<i>Merlot Chardonnay, White Zinfandel or Pinot Grigio</i>		

Premium Bar

<i>Vodka</i>	<i>Smirnoff</i>	<i>Scotch</i>	<i>Cutty Sark</i>
<i>Gin</i>	<i>Beefeater & Bombay</i>	<i>Blend</i>	<i>Seagrams 7</i>
<i>Rum</i>	<i>Bacardi</i>	<i>Bourbon</i>	<i>Jim Beam</i>
<i>Beer</i>	<i>2 Domestic</i>	<i>Tequila</i>	<i>Zapata</i>
<i>Wine</i>	<i>Merlot, Chardonnay, White Zinfandel or Pinot Grigio</i>		

All Bars Include: House Champagne, Peach Schnapps, Apple Fusion, Amaretto, Crème de Café, Vermouth Sweet & Dry, Triple Sec, Soda & Juice.