

### POLICIES

In order to best serve our customers and to ensure that your event runs smoothly, The Radisson Hotel has established the following policies:

**Charges** 

For direct billing, a complete credit application must be received by our accountant and approved in writing two weeks in advance of the function. If not direct billed, a credit card guarantee is required at the time contracts are written. Please consult your Catering Representative if there is a question regarding billing.

### **Guarantees**

It is the sole responsibility of the client to advise the final guarantee to the hotel by 12:00 noon 72 business hours prior to the event. In the event no guarantee is received by the hotel, the original contracted number will be charged or the actual number of guests served, whichever is greater. We prepare for guaranteed amounts only. Your menu is required two (2) weeks prior to your event. And a final guarantee number is required 72 business hours prior to event. The hotel does not prepare any percentage over your guarantee. If Radisson does not receive a guarantee we will use the number stated on the contract.

### **Prices**

The prices listed in our catering menus are current, and due to market conditions are subject to change. Once a menu is selected, a price can be confirmed to you 30 days prior to your event.

### Menus

Our Catering Department will be happy to prepare any special menu upon request. Menu selections must be submitted to the Catering Office two weeks prior to your event.

Buffets for groups under the required minimum will be charged an additional \$2.50 per person. Any plated meals that the customer desires to be served buffet style will be charged \$2.00 per person additional. Any luncheon item served after 4:00 pm will be charged \$2.00 per person additional fee.

### **Articles Left in The Hotel**

The Radisson Hotel cannot assume liability for damages or loss of articles left in the hotel.

### **Event Rooms**

Event rooms are assigned according to the anticipated guaranteed number of guests. If there are fluctuations in the number of attendees, the hotel reserves the right to reassign the meeting room. The event sponsor accepts responsibility for any and all damages incurred by the group in the event room.

### Audio/Visual

Audio/visual equipment can be ordered through the Catering Office. We ask that all requests be made 72 business hours prior to your event. Please consult your Catering Representative for rental charges. Should you choose to bring in your own audio/visual equipment, the hotel cannot be held responsible for storage, setup, or damages to your equipment. If any of the equipment of the hotel's is damaged or missing it will be the responsibility of group to pay damages or replacement fee.

### Entertainment

Outside entertainment may be brought in, however, we require a copy of the contract for our records prior to the event. The hotel will monitor all private parties. If the volume from the entertainment or public address system disturbs other patrons, we reserve the right to lessen the volume, and if necessary, require the entertainment to perform without amplification.

### **Food Items**

All food items must be supplied and prepared by The Radisson Hotel. The customer or guest cannot remove food or beverages from the premises due to license restrictions.

continued on next page

### POLICIES

No food or beverage of any kind will be permitted to be brought into the hotel by the patron, or by any of the patron's guests or invites, without prior written consent of the hotel.

### **Taxes**

All federal, state, and local taxes are charges which pertain to food, beverage, and services ordered by the customer and are in addition to the prices agreed upon.

### **Seating Arrangements**

Please consult the Catering Office as to your specific seating arrangements. They will assist you with proper suggestions to suit your requirements.

### Security

Additional uniformed security may be required at the guest's expense. Please consult your Catering Representative regarding your requirements and appropriate charges.

### **Packages**

If you are sending packages to the hotel prior to your event please put the name of your event, with the date, on the address label. This will help in storing your packages prior to your arrival.

4/2019

## POLICIES

The Radisson Hotel Bismarck reserves the right to revise their Catering Policies as needed without prior notice.

This signed policy must accompany the event contract.

I have read and understand The Radisson Hotel Bismarck's Catering Policies:

Print Name			
Signature			
Date			

4/2019



# MORNING & AFTERNOON BREAKS

### A LA CARTE

### Beverages

Coffee, Decaf or Tea	11.00 / not
301100, 20001 01 100	22.00 / gallon
Juice (apple, cranberry, pineapple, orange, tomato and V-8)	
Iced Tea	
Pineapple Fruit Punch	, 0
Lemonade	
Milk (regular or chocolate)	
Soft Drinks, Bottled Water or Flavored Water	
Individual Bottled Juices	
Hot Cider or Hot Chocolate	
Bakery	22.7 ga2
Breakfast Croissant Sandwich	4.75 / each
Cinnamon Rolls (Petite)	
Caramel Rolls (Petite)	
Danish (Petite)	
Muffins Assorted	
Bagel with Cream Cheese	
Cookies Assorted Flavors	
Donut Holes	,
Donuts (assorted)	2.75 / each
Brownies	
Blondies	2.40 / each
Rice Krispy Bar	2.00 / each
Scotcharoos	2.40 / each
Lemon Bars	2.40 / each
Pumpkin Bars	2.40 / each
Fruit, Snacks & Treats	
Fresh Fruit (whole)	2.10 / piece
Chex® Snack Mix	10.45 / pound
Potato Chips & Dip (serves 25)	35.00 / tray
Trail Mix	16.75 / pound
Gardetto Mix	14.65 / pound
Radisson Popcorn (spicy or regular) (serves 25)	13.25 / bowl
Tortilla Chips & Salsa (serves 25)	35.00 / tray
Ice Cream Bars	2.40 / each
Chocolate Dipped Strawberries (seasonal)	2.00 / each
Granola Bars	1.85 / each
Mixed Nuts	26.25 / pound

18% service charge and 8% sales tax added to above prices.

A portion of the service charge is retained by the house. Prices are subject to change.

### **Radisson Hotel Bismarck**

### BREAKS

### **PACKAGES**

Prices Are Per Person • Coffee & Hot or Iced Tea Included

### Healthy Choice Break 10.00

Fresh Fruit Bowl
Granola Bars
Rice Cakes with Peanut Butter
Red Pepper Hummus with Celery & Carrots

### Milk & Cookies Break 6.50

Assortment of Fresh Baked Cookies Milk (regular or chocolate - half pint)

### Trail Blazer Break 5.50

Build Your Own Sweet & Salty Snack
Peanuts • M&M Pieces • Almonds • Raisins & Craisins • Pretzel Sticks • Mini Assorted Candy Bars

### Ice Cream Social 6.75

Vanilla Ice Cream Toppings

Hot Fudge • Butterscotch • Strawberry Sauce • Chopped Nuts • Sprinkles • M&Ms® • Oreo® Crumbles
Whipped Cream with a Cherry on Top

### **Pride of Dakota Break 10.50**

Model Bakery Kuchen Dot's Pretzels with Mustard Freddy's Lefsa with Butter & Sugar Bessie's Best Cheese Curds

### South Of The Border Break 7.00

Nacho Bar with Crispy Tortilla Chips

Beef Taco Meat • Cheese Sauce • Tomato • Onion • Black Olives • Salsa • Guacamole

### The Sweet & Salty Break 5.75

Radisson Popcorn (regular or spicy)
Assorted Gourmet Popcorn
Assorted Cookies

18% service charge and 8% sales tax added to above prices.

A portion of the service charge is retained by the house. Prices are subject to change.

### **Radisson Hotel Bismarck**

# CONTINENTAL BREAKFAST

Served Buffet Style • Coffee & Hot Tea Included

Jump Start 6.95/person
Orange Juice
Assorted Danish & Muffins
Butter

### **Sweet Sunrise** 9.00/person

Assorted Danish • Muffins • Home Baked Petite Cinnamon Rolls or Caramel Rolls

### Bakery Breakfast 10.00/person

Coffee Cake • Donut Holes • Warm Croissants with Jam & Hazelnut Spread

### Accompaniments

Yogurt Single Serve	2.00 / each
Milk (regular or chocolate)	1.65 / half pint
Individual Bottled Juices	2.75 / each
Fresh Fruit (whole)	2.10 / each
Hard Boiled Eggs	11.00 / dozen

## HOT PLATED BREAKFAST

Coffee & Tea Included

### Classic Breakfast 10.50/person

Scrambled Eggs Your Choice of Bacon, Ham, Link Sausage or Country Rope Sausage Hash Browns or Oven Roasted Potatoes Muffin & Fruit Garnish

### American Breakfast 11.00/person

French Toast or Waffle served with Warm Maple Syrup & Butter
Your Choice Of Bacon or Link Sausage
Fresh Fruit Cup

### Breakfast Croissant 11.00/person

Croissant Sandwich filled with Egg, Cheese & choice of Canadian Bacon or Sausage Patty
Hash Browns or Oven Roasted Potatoes
Fresh Fruit Cup

### Southern Start 11.50/person

Scrambled Eggs Your Choice of Bacon or Country Rope Sausage Biscuits & Sausage Gravy Hash Browns or Oven Roasted Potatoes Fruit Garnish

### Breakfast Egg Bake 10.75/person

Your Choice of Ham, Bacon or Sausage Spinach, Onions, Peppers & Cheese Hash Browns or Oven Roasted Potatoes Muffin & Fruit Garnish

### BREAKFAST

Minimum 30 People Guaranteed (2.50/person additional if under minimum)

Coffee & Tea Included

Healthy Start Breakfast 12.00/person

Scrambled Eggs with Spinach & Heirloom Tomato
Turkey Sausage
Oatmeal with Honey
Assorted Individual Yogurts
Fresh Seasonal Fruit
Bran Muffin

Country Breakfast 13.00/person

Scrambled Eggs
Smoked Bacon or Country Rope Sausage
Biscuits & Sausage Gravy
Oven Roasted Potatoes
Fresh Seasonal Fruit

Sunrise Breakfast 14.00/person
Scrambled Eggs
Smoked Bacon & Sausage Links
Oven Roasted Potatoes
French Toast Points with Warm Syrup & Butter
Fresh Seasonal Fruit

### SALADS

Coffee & Tea Included Served with Rolls & Butter

### **Cranberry Spinach Salad 10.00**

Fresh Spinach
Blue Cheese Crumbles & Toasted Almonds
Red Onions & Dried Cranberries
Cranberry Vanilla Vinaigrette

### Classic Caesar Salad 7.00

Romaine Greens Parmesan Cheese & Croutons Our Very Own Caesar Dressing

### **Roasted Beet Salad 10.00**

Spring Mix Golden Beets & Goat Cheese Watermelon Radish & Heirloom Tomatoes Lemon Truffle Vinaigrette

### Cobb Salad 10.00

Mixed Greens Blue Cheese Crumbles, Bacon & Avocado Hard-boiled Egg, Tomato & Cucumber Your Choice of Dressing

### Wedge Salad 8.00

Iceberg Wedge Bacon Crumbles, Heirloom Tomatoes & Balsamic Glaze Blue Cheese Dressing

> \*Add Grilled Chicken Breast / \$5 \*Add Grilled Salmon / \$7

18% service charge and 8% sales tax added to above prices.

A portion of the service charge is retained by the house. Prices are subject to change.

Radisson Hotel Bismarck 6th & Broadway

### SANDWICHES

Coffee & Tea Included Add a Cup of Soup for 2.50

### Radisson Club 12.00

Turkey & Bacon Kaiser Roll Lettuce, Tomato & Avocado Slices Potato Chips & Pasta Salad Pickle Spear

### Baja Chicken Sandwich 12.50

Grilled Chicken Breast Fillet
Kaiser Roll
Pepper Jack Cheese
Lettuce, Tomato & Avocado Slices
Grilled Pineapple Slice
Potato Chips & Pasta Salad
Pickle Spear

### Kick'n Chicken Sandwich 12.50

Grilled Chicken Breast Filet & Jalapeno Bacon
Potato Bun
Smoked Gouda & Avocado Aioli
Lettuce & Tomato
Potato Chips & Pasta Salad
Pickle Spear

### Soup & Sandwich Combo 12.00

Your Choice Of:
Ham & American • Turkey & Swiss • Roast Beef & Provolone
White or Wheat Hoagie with Lettuce & Tomato
Potato Chips & Pickle Spear
Cup of Soup

### **Deli Croissant** 12.50

Your Choice Of:

Ham & American • Turkey & Swiss • Roast Beef & Provolone
Croissant with Lettuce & Tomato
Potato Chips & Pickle Spear
Cup of Soup

18% service charge and 8% sales tax added to above prices.

A portion of the service charge is retained by the house. Prices are subject to change.

### **Radisson Hotel Bismarck**

## ON-THE-GO BOXED LUNCHES

### Turkey & Swiss, Ham & American or Roast Beef & Cheddar Sandwich 11.00\*\*

White or Wheat Hoagie

Bag Of Chips • Cookie • Piece of Whole Fruit

### **Croissant Sandwich** 11.50\*\*

Croissant

Bag Of Chips • Cookie • Piece of Whole Fruit

### **Cranberry Spinach Salad 11.00**

Fresh Spinach
Blue Cheese Crumbles & Toasted Almonds
Red Onions & Dried Cranberries
Cranberry Vanilla Vinaigrette
Roll & Butter • Cookie

### **Classic Caesar Salad 8.00**

Romaine Greens
Parmesan Cheese & Croutons
Our Very Own Caesar Dressing
Roll & Butter • Cookie

### Cobb Salad 11.00

Mixed Greens

Blue Cheese Crumbles, Bacon & Avocado

Hard-Boiled Egg, Tomato & Cucumber

Your Choice of Dressing

Roll & Butter • Cookie

\*Add Grilled Chicken Breast / \$5 Add Grilled Salmon / \$7 \*\* Condiments will be in individual packets.

### **BOX LUNCH ENHANCEMENTS**

Assorted Sodas	7
Individual Bottled Water1.90 / each	7
Milk (regular or chocolate)	t

18% service charge and 8% sales tax added to above prices.

A portion of the service charge is retained by the house. Prices are subject to change.

### **Radisson Hotel Bismarck**

## LUNCHEONS

Served with mixed green salad, house dressing, seasonal vegetable, choice of side, rolls, butter, coffee & tea.

Side Choices:

Wild Rice Pilaf • Parmesan Mashed Potatoes • Garlic Mashed Potatoes • Herb Roasted Potatoes

### **Roasted Pork Loin 13.50**

Topped with Pineapple Sweet Chili Sauce

### Fettucine Chicken Alfredo 13.00

Grilled Chicken Breast on top of Fettucine Pasta with a Creamy Alfredo Sauce
\*No side choice with this selection

**Walleye** 14.00

6 oz. Fillet Almond Encrusted & Served with Dill Hollandaise Sauce

Smothered Chicken 14.00

6 oz. Chicken Breast Smothered in Mushroom Cream Sauce

Roast Beef 15.00

Slow Roasted Beef served with our Savory Gravy

## VEGETARIAN LUNCH SELECTIONS

Served with mixed green salad, house dressing, rolls, butter, coffee & tea.

### Tortellini Rosa 12.50

Tri-Colored Tortellini Pasta
Mushrooms
Shallots
Savory Garlic Rosa Sauce
Garnished with Parmesan Cheese & Scallions

### Pesto Farfalle 12.50

Farfalle Pasta
Bell Peppers
Yellow Squash
Broccoli Florets
Pesto Cream Sauce
Garnished with Parmesan Cheese

### Black Bean Burger 13.25

Black Bean Burger
Potato Bun
Topped with Goat Cheese & Chipotle Jam
Served with French Fries

### Portabella Mushroom Sandwich 13.00

Mushroom Marinated in Garlic, Honey, Brown Sugar, Toasted Sesame Seed Oil, Olive Oil & Soy Sauce
Potato Bun
Topped with Havarti Cheese, Lettuce Tomato & Onion
Served with French Fries

### LUNCHEON DESSERTS

3.25/person

Pumpkin, Cherry, Pecan, Apple or Blueberry Pie (a la mode \$1.00 additional)

French Silk or Lemon Meringue Pie

**Carrot Cake with Cream Cheese Frosting** 

**Red Velvet Cake** 

**Double Layer Chocolate Cake** 

**New York Cheesecake with Fruit Topping** (blueberry, cherry or strawberry)

**Layered Chocolate Tiger Stripe Cake** 

**Caramel Brownie Cheesecake** 

**Apple Crisp with Whipped Topping** 

Tiramisu

**Salted Caramel Bread Pudding** 

### BUFFET

Minimum 30 People Guaranteed (2.50/person additional if under minimum)

One Entrée / 15.00 • Two Entrees / 17.00

### **Entrée Selections:**

Roast Beef with Gravy
Roast Turkey
Home-Style Baked Chicken
Roasted Pork Loin
Almond Encrusted Walleye
Smothered Chicken
Tortellini Rosa (Vegetarian)
Pesto Farfalle (Vegetarian)
Macaroni & Cheese with Breadcrumb Topping (Vegetarian)
Asian Stir Fry Vegetables with White Rice (Vegan)

### Potato/Starch Selections: (Choose One)

Herb Roasted Potatoes Garlic Mashed Potatoes Parmesan Mashed Potatoes Wild Rice Pilaf Scalloped Potatoes

### **Buffet Includes:**

Tossed Green Salad with House Dressings
Chef's Choice Specialty Salad
Seasonal Vegetable
Rolls & Butter
Assorted Dessert Table
Coffee & Tea

18% service charge and 8% sales tax added to above prices.

A portion of the service charge is retained by the house. Prices are subject to change.

### BUFFETS

Minimum 30 People Guaranteed (2.50/person additional if under minimum)

Coffee & Tea Included

### Southwestern Buffet 14.50

Soft Flour Tortillas & Hard Shell Corn Tortillas

Seasoned Ground Beef

Cheese Enchiladas with Fresh Salsa & Avocado (Vegetarian)

Shredded Cheese & Lettuce

Black Olives • Diced Tomatoes

Sour Cream • Salsa & Taco Sauce

Tortilla Chips & Queso Cheese Dip

Churros

### All American Buffet 15.00

Grilled Burgers & Bratwurst
Buns

Lettuce, Tomatoes, Relish & Onions
Sliced American & Swiss Cheese
Baked Beans
Potato Salad
Pickle Spears

### Deli Buffet 14.00

Fresh Baked Cookies

Assorted Display Of Sliced Ham, Turkey & Roast Beef
Assorted Cheeses
Lettuce, Tomato, Onions & Pickles
Assorted Buns & Croissants
Pasta Salad
Potato Chips
Soup Du Jour

**Brownies** 

### Soup & Salad Buffet 13.00

Spring Greens • Chopped Romaine & Spinach
Grilled Chicken • Diced Ham & Turkey
Chopped Tomatoes • Green Peppers,
Sliced Mushrooms & Onions
Shredded Cheeses • Bacon Bits
Black Olives • Hard Boiled Egg Slices
Sunflower Seeds • Croutons
Assorted Salad Dressings
Garlic Bread Sticks
Soup Du Jour
Fresh Baked Cookies

### Italian Pasta Buffet 15.00

Chicken Penne Alfredo
Classic Marinara with Cheese Tortellini
Classic Caesar Salad
Grilled Asparagus
Garlic Bread Sticks
Parmesan Cheese
Lemon Bars

18% service charge and 8% sales tax added to above prices.

A portion of the service charge is retained by the house. Prices are subject to change.

### Radisson Hotel Bismarck 6th & Broadway

### DINNER

Served with dinner rolls & butter, choice of starter salad, vegetable, side, house dessert, coffee & tea.

### Chicken Cordon Bleu 22.00

Panko Breaded Chicken Breast Filled with Ham & Swiss Cheese, baked & topped with a Creamy Swiss Sauce

### Chicken Kiev 21.00

Chicken Breast stuffed with Garlic Butter Sauce, breaded & baked, accompanied by Chardonnay Cream Sauce.

### Chablis Chicken 20.00

Airline Chicken Breast smothered in Mushroom Chablis Cream Sauce

### Chicken Parmesan 21.00

Boneless Chicken Breast in Herbed Bread Crumbs
Linguine and Marinara Sauce
topped with Fresh Mozzarella Cheese
(No Potato)

### Pork Tenderloin 23.00

Served with Bourbon Whole Grain Mustard Cream Sauce

### **Stuffed Pork Chop 21.00**

Tender Juicy Pork Chop filled with Traditional Sage Stuffing accented with Fig & Bacon Demi

### Almond Breaded Walleye 32.00

8 oz Filet of Walleye coated in Almond Breading finished with Dill Hollandaise Sauce

### **Lemon Grass Seared Salmon 26.00**

8 oz Fillet of Salmon accompanied by Lemon Tomato Buerre Blanc

### **Jumbo Breaded Shrimp 25.00**

5 Jumbo Panko Breaded Shrimp fried & served with Coconut Vodka Remoulade or Zesty Cocktail Sauce

### **Traditional Roasted Turkey 22.00**

Tender Turkey Breast served alongside Savory Sage Stuffing & Rich Gravy

### **Tender Roast Beef 21.00**

Slow Cooked Roast Beef served with Herb Pan Gravy

### Prime Rib of Beef Market Price

10 oz Cut served with Au Jus & Horse Radish Sour cream

### **Sirloin** 25.00

8 oz Top Sirloin with Mushroom Demi

### New York Strip 29.00

10 oz Beef Strip Steak grilled & accompanied by Chipotle Compound Butter

### Ribeye au Povire 32.50

10 oz Ribeye, Charbroiled & topped with Brandy Peppercorn Sauce

### Filet Mignon Market Price

8 oz Beef Tenderloin wrapped in Bacon

\*All steaks are served medium.

18% service charge and 8% sales tax added to above prices.

A portion of the service charge is retained by the house. Prices are subject to change.

### **Radisson Hotel Bismarck**

## VEGETARIAN DINNER SELECTIONS

Served with mixed green salad, house dressing, rolls, butter, coffee & tea.

### Tortellini Rosa 18.50

Tri-Colored Tortellini Pasta
Mushrooms
Shallots
Savory Garlic Rosa Sauce
Garnished with Parmesan Cheese & Scallions

### Pesto Farfalle 18.50

Farfalle Pasta
Bell Peppers
Yellow Squash
Broccoli Florets
Pesto Cream Sauce
Garnished with Parmesan Cheese

### Ratatouille 21.00

Layers of Yellow Squash, Zucchini, Eggplant & Tomato, Roasted Tomato & Garlic Sauce

### Yellow Squash & Quinoa Stuffed Pepper 23.00

Topped with Tomato Cream Sauce Parmesan Risotto

### ACCOMPANIMENTS

### **Dinner Side Selections** (choose one)

Garlic Mashed Potatoes
Wild Rice Pilaf
Herb Roasted Red Potatoes
Scalloped Potatoes
Baked Potato
Sweet Potato Mash

### **Dinner Vegetable Selections** (choose one)

Citrus Glazed Carrots
Grilled Asparagus
Green Beans Almandine
Buttered Corn
Bacon Brussel Sprouts
Steamed Broccoli
Roasted Squash Medley

### **Upgraded Dessert Selections** Add 2.50/person

Pumpkin, Cherry, Pecan, Apple or Blueberry Pie (A la mode \$1.00 additional)

French Silk or Lemon Meringue Pie

Carrot Cake with Cream Cheese Frosting

Red Velvet Cake

Double Layer Chocolate Cake

New York Cheesecake with fruit topping (blueberry, cherry or strawberry)

Layered Chocolate Tiger Stripe Cake

Caramel Brownie Cheesecake

Apple Crisp with Whipped Topping

Tiramisu

Salted Caramel Bread Pudding

18% service charge and 8% sales tax added to above prices.

A portion of the service charge is retained by the house. Prices are subject to change.

### BUFFET

Minimum 40 People Guaranteed (2.50 pp Additional If Under Minimum)

One Entrée / 23.50 • Two Entrees / 25.50 • Three Entrees / 29.00

### **Entrée Selections:**

Roast Beef with Gravy
Roast Turkey
Herb Roasted Chicken
Roasted Pork Loin with Pineapple Sweet Chili
Walleye Filet with Citrus Breading & Dill Hollandaise
Lemon Asparagus Penne (Vegetarian)
Pesto Farfalle (Vegetarian)
Airline Chicken
Salmon with Lemon & Heirloom Tomato Buerre Blanc

### Potato/Starch Selections: (Choose One)

Garlic Mashed Potatoes
Wild Rice Pilaf
Herb Roasted Red Potatoes
Scalloped Potatoes
Baked Potato
Sweet Potato Mash

### **Buffet Includes:**

Tossed Green Salad with House Dressings
Chef's Choice Specialty Salad
Seasonal Vegetable
Rolls & Butter
Assorted House Dessert Table
Coffee & Tea

## BUFFETS

Minimum 40 People Guaranteed (2.50/person additional if under minimum)

Coffee & Tea Included

### Italian Feast Buffet 23.00

Baked Lasagna
Chicken Alfredo & Bolognese Sauce
Penne & Fettucine Pasta
Classic Caesar Salad
Green Bean Almandine
Garlic Bread Sticks
Parmesan Cheese
Choice of House Dessert

### North Dakota Buffet 25.00

Meatloaf Fried Chicken Mashed Potatoes with Gravy Green Bean Casserole Garden Salad with Dressings Choice of House Dessert

### **Grand Seafood Buffet 30.00**

Shrimp Cocktail with Zesty Cocktail Sauce
Baked Orange Roughy with Lemon Artichoke Cream Sauce
Seafood Macaroni & Cheese
Parmesan Roasted Asparagus
Garden Salad with Dressings
Choice of House Dessert

### COLD

### HORS D'OEUVRES

Deviled Eggs (suggest 2/person)140 / 100 pieces	Cheese & Cracker Display130 / serves 50  Variety of Imported & Domestic Cheeses  Assorted Cracker Medley				
Pinwheels					
(suggest 2/person)130 / 100 pieces	Cubed Meat & Cheese Tray145/ serves 50				
Cream Cheese Pinwheels with assorted Fillings	Combination of Ham, Turkey & Summer Sausage Array of Imported & Domestic Cheeses				
Smoked Whole Salmon265 / serves 50	with a Cracker Medley				
Fresh Smoked Salmon garnished with Sliced Green Olives,	•				
Diced Onion, Egg, Capers, Crevette Shrimp	Avocado & Heirloom Tomato Crostini 140 / 100 pieces				
served with Baguette Slices & Dill Cream Cheese	Avocado Blended with Savory Spices and Topped with				
	Heirloom Tomato and Balsamic Glaze				
Spinach & Artichoke Dip150 / serves 50					
Spinach & Artichoke Dip	Classic Bruschetta Crostini135 / 100 pieces				
Toasted Garlic Baguettes	Chopped Roma Tomatoes tossed with Basil and Olive Oil				
Garnished with Celery & Carrot Sticks					
	Red Pepper Hummus100/ serves 50				
Fiesta Dip Platter	Served with Celery, Carrots & Cucumber Slices				
Zesty layers of Sour Cream, Seasoned Meat & Salsa	& Crackers				
Cheese, Beans, Green Onions, Black Olives, Lettuce					
Tortilla Chips	Party Bun Sandwiches85/ 50 pieces				
	Fresh baked Cocktail Buns filled with your choice Of:				
Shrimp Cocktail On Ice	Sliced Ham				
(suggest 3/person)160 / 50 pieces	Turkey Breast				
Served with Cocktail Sauce	• Roast Beef				
	Mayonnaise, Mustard & Whipped Butter on the side				
Vegetable Crudite					
Array of Fresh Seasonal Vegetables with Dill Dip	Antipasto Tray210 / serves 50				
	Marinated & grilled Roma Tomatoes, Asparagus,				
Seasonal Fruit Tray155 / serves 50	Fresh Mozzarella, Assorted Olives, Cherry Peppers,				
Pieces of Seasonal Fresh Fruit	Salami accompanied by Fresh Baked Bread & Crackers				
Additional: Cubes Of Cheddar, Swiss					
& Pepper Jack Cheese 25.00					

18% service charge and 8% sales tax added to above prices.

A portion of the service charge is retained by the house. Prices are subject to change.

### **Radisson Hotel Bismarck**

# HORS D'OEUVRES

Pork & Vegetable Egg Rolls (suggest 2/person)	125 / 100 Pieces
Fried Green Beans  Tempura Breaded & Fried. Served with Wasabi Aioli	95 / 100 Pieces
Chicken Wings (suggest 3/person)	140 / 100 Pieces
BBQ Cocktail Franks (suggest 5/person)	105 / 5 lbs.
Rumaki (suggest 3/person)	145 / 100 Pieces
Pair of Prawns Skewer (suggest 2/person)	175 / 50 Pieces
Classic Chicken Drummies (suggest 3/person)	125 / 100 Pieces
<b>Stuffed Mushroom Caps</b> (suggest 2/person)	145/ 100 Pieces
Coriander Chicken Skewers  Served with Thai Peanut Sauce	185/100 Pieces
Meatballs (suggest 3/person)	120 / 100 Pieces
Jalapeno & Cream Cheese Poppers (suggest 2/person)	155 / 100 Pieces
Mozzarella Sticks (suggest 2/person)	150 / 100 Pieces
Hot Spinach & Artichoke Bake  Served with Garlic Toasted Baguettes, Celery & Carrots	115 / Serves 50
Onion Rings Served with Pablano Avocado Ranch Sauce	130 / 100 Count
Beef or Chicken Sliders  Topped with Jalapeno Bacon, Havarti Cheese, Fried Onions &  Horseradish Sour Cream on a Party Bun	215 / 100 Count
Fried Beef Tips Served with Blue Cheese Sauce	160 / 100 Count

# CARVING STATIONS

All selections serve approximately 50 people and include cocktail buns & condiments. Each carving station requires Chef: \$50/station.

Honey Cured Baked Ham 180

**Turkey Breast** 165

Herb Encrusted Pork Loin 165

Prime Rib Market Price

18% service charge and 8% sales tax added to above prices.

A portion of the service charge is retained by the house. Prices are subject to change.

### Radisson Hotel Bismarck 6th & Broadway

Bismarck, ND 58501

### SELECTIONS

### **Host Bar Service**

Beverages on a Per Drink Basis \*All Host/Ticket Bars are subject to 18% Gratuity & 10% Tax

House Brands	4.00
Call Brands	4.50
Premium Brands	5.00
Domestic Bottle Beer	4.00
Premium Bottle Beer	5.00
House Wine/Glass	4.50
Keg of Beer	300.00
(16 gallon Domestic Beer)	

### **Cash Bar**

Guests Purchase Their Own Drinks

House Brands	4.50
Call Brands	5.00
Premium Brands	5.50
Domestic Bottle Beer	4.50
Premium Bottle Beer	5.50
House Wine/Glass	5.00

### **Bartender Service Charge**

Minimum of \$200 in sales required. If minimum is not met a \$100 service charge will be added.

### **Beer Menu**

This list are beers that are normally stocked on banquet bars.

Please make your Catering Rep aware of any special requests in advance.

### **Domestic Bottle**

Budweiser • Bud Light • Coors Light • Miller Lite • Michelob Ultra • O'Doul's Import Bottle

Angry Orchard Hard Cider • Corona • Sam Adam's Boston Lager • Summit EPA Mike's Hard Lemonade • Mike's Hard Cranberry •

### **House Wines**

Woodbridge by Robert Mondavi
Moscato, White Zinfandel, Chardonnay, Merlot, Cabernet
5/glass • 18/bottle

18% service charge and 10% sales tax added to above prices.

A portion of the service charge is retained by the house. Prices are subject to change.

### **Radisson Hotel Bismarck**

### BANQUET

### WINE SELECTIONS

SPARKLING			RED	
ASTI Gionelli Piedmont, Italy		19/bottle	PINOT NOIR  Story Point  California	è
MOSCATO  Risata Moscato d' Asti  Piedmont, Italy		29/bottle	Montery County, CA39/bottle	ž
PROSECCO LaMarca Italy	7/glass	25/bottle	Hope's End  Columbia Valley, WA7/glass25/bottle  Chateau Ste. Michelle Indian Wells	ý
BRUT William Wycliff			Columbia Valley, WA39/bottle	,
California Chandon California			19 Crimes SE Australia	)
WHITE & ROSE			MERLOT Benzinger	
JJ Mueller Rheinhessen, Germany	6/glass	21/bottle	Sonoma County, CA8/glass29/bottle  Markham Vineyards  Napa Valley, CA	
PINOT GRIS J Vineyard		00 (1	MALBEC	i
California  SAUVIGNON BLANC  Starborough		29/ pottle	Conquista Reserve Uco Valley, Argentina35/bottle	ì
Malborough, NZCloudy Bay			CABERNET SAUVIGNON  Josh  California8/glass29/bottle	2
Malborough, NZ CHARDONNAY Benzinger		45/bottle	Imagery California36/bottle	
Sonoma County, CA  Laguna Ranch			Joseph Carr Napa Valley, CA48/bottle Jordan Winery	ì
Russian River Valley, CARombauer Carneros. CA			Alexander Valley, CA88/bottle	ļ.
ROSE Chloe	-/.	27 (		
Central Coast, CA	//glass	25/bottle		

18% service charge and 10% sales tax added to above prices.

A portion of the service charge is retained by the house. Prices are subject to change.

### **Radisson Hotel Bismarck**

### MEETING & EVENT

### **SPACE**

### Room Dimensions and Seating Capacity

Room Name	Square Feet	Ceiling Height	Dim.	Reception	Theater	Classroom	Ovals	U- Shaped	Hollow Square	Conference	Crescent
Galleria Ballroom	4,020	12′	60 x 67	500	400	250	320	60	102	-	260
Ballroom Lobby*	1,968	12′	24 x 82	240	-	-	-	-	-	-	-
Rembrandt*	1,980	12′	60 x 33	250	200	100	120	40	48	58	96
Picasso/DaVinci*	1,980	12′	60 x 33	250	200	100	120	40	48	58	96
Executive Room	360	10′	12 × 30	_	-	_	-	-	-	12	-
Renoir/Russell	900	10′	30 x 30	70	60	30	50	24	32	28	40
Van Gogh/Rem.	900	10′	30 x 30	70	60	30	50	24	32	28	40
Wyeth/Rockwell	900	10′	30 x 30	70	60	30	50	24	32	28	40
Liberty/Man.	1,088	10′	61 x 18	100	80	50	70	-	-	18	56
Manhattan	603	10′	33.5 x1 8	50	40	32	30	-	-	18	24
Liberty	486	10′	27.5 x 18	30	30	20	30	-	-	16	24
New York	2,166	10′	30 x 72	200	150	56	120	-	-	-	64
New York I*	900	10′	30 x 30	60	40	32	50	-	-	24	40
New York 2*	1,260	10′	30 x 42	75	60	40	70	30	24	25	64
Hudson	506	10′	22 x 23	40	40	20	30	20	16	18	24
Empire	369	10′	20.5 x 81	-	20	12	20	-	-	12	16

Presidential Suite: 959 square feet

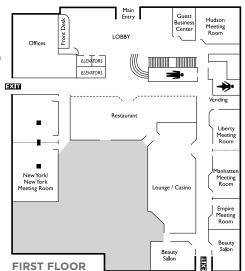
Available for private events.
Terrace Restaurant seats 134
Off Broadway Lounge seats 95-100

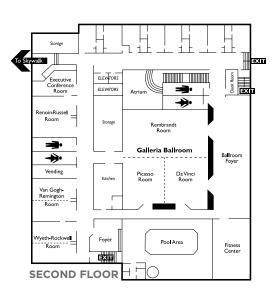
Event Storage Rooms Available 240 square feet, 12 x20 9-foot ceiling

VENDOR TABLES: Rent for \$20 per table

Vendors in Foyer - 13 Vendors in N. Hall - 12 Vendors in W. Hall - 9 Freight Elevator 9' x 5' (holds 3200 lbs.)

Copies - \$.10 per copy Color Copies - \$.25 per copy





### **Radisson Hotel Bismarck**