

BANQUETS

AT THE

Radisson[®]

DULUTH, MN

DIRECTOR OF CATERING MARCY WOJICK | MARCY.WOJICK@RADISSON.COM

505 WEST SUPERIOR STREET, MN 55802 | 218 722 4037 | WWW.RADISSONDULUTH.COM

MENU SELECTION & PRICING

MENU PRICES WILL ONLY BE GUARANTEED WITH A DEPOSIT AND SIGNED CONTRACT. CERTAIN MENU ITEMS ARE SUBJECT TO MARKET AVAILABILITY. MENUS MUST BE CONFIRMED A MINIMUM OF 30 DAYS PRIOR TO YOUR EVENT. ALL MENU ITEMS ARE SUBJECT TO A 18% APPLICABLE SERVICE CHARGE AND SUBJECT TO APPLICABLE SALES TAX.

FOOD AND LIQUOR REGULATIONS

ALL FOOD AND BEVERAGES MUST BE PREPARED BY THE RADISSON DULUTH HARBORVIEW AND CONSUMED ON THE PREMISES WITH EXCEPTION OF DECORATED EVENT CAKES.

MINNESOTA STATE LAWS PROHIBIT LIQUOR TO BE BROUGHT ON TO THE PREMISES FOR ANY EVENT. STATE LAW PROHIBITS THE RADISSON DULUTH HARBORVIEW FROM SERVING ANYONE UNDER 21. ANYONE CONSUMING ALCOHOL OR SUPPLYING ALCOHOL TO MINORS WILL BE REQUIRED TO LEAVE THE PREMISES.

MINNESOTA STATE HEALTH DEPARTMENT REGULATIONS AND THE RADISSON DULUTH HARBORVIEW PROHIBIT ANY FOOD PRODUCT NOT CONSUMED TO BE TAKEN OFF THE PREMISES.

CHILDREN'S MENU AND VEGETARIAN MEALS ARE AVAILABLE UPON REQUEST.

GUARANTEES

WE APPRECIATE AN APPROXIMATE NUMBER OF GUESTS 14 DAYS PRIOR TO YOUR EVENT FOR PRELIMINARY SCHEDULING AND ORDERING. YOU ARE RESPONSIBLE TO PROVIDE A FINAL GUARANTEE OF THE NUMBER OF ATTENDEES THREE BUSINESS DAYS PRIOR TO YOUR EVENT. AFTER THIS TIME THE NUMBER OF GUESTS MAY NOT BE REDUCED. IF A FINAL GUARANTEE IS NOT RECEIVED ON TIME, WE WILL PREPARE FOR, SERVE AND CHARGE FOR THE LAST ESTIMATED NUMBER NOTED ON YOUR CONTRACT.

RENTAL FEES/ADDITIONAL CHARGES

BANQUET ROOM FEES VARY DEPENDING ON THE ROOM, TIME OF DAY, DAY OF THE WEEK, AND THE TIME OF YEAR. A FOOD AND BEVERAGE MINIMUM MAY APPLY. PLEASE CALL FOR CURRENT RATE INFORMATION. ANY GROUP THAT REQUIRES A ROOM TO BE RESET ON THE DAY OF THE FUNCTION WILL BE ACCESSED A \$100.00 FEE.

CANCELLATION POLICY

A CANCELLATION FEE MAY BE APPLIED FOR ANY EVENT CANCELLED THAT HAS BEEN CONFIRMED AS DEFINITE WITH A SIGNED CONTRACT. A SIGNED CONTRACT IS REQUIRED TO GUARANTEE BANQUET SPACE.

PARKING

PARKING IS COMPLIMENTARY FOR ALL EVENT ATTENDEES.

COAT CHECK

COAT RACKS ARE AVAILABLE UPON REQUEST. COAT CHECK CAN BE ARRANGED FOR AN ADDITIONAL FEE.

ROOM ASSIGNMENTS

IT IS OUR SINCERE INTENT TO HAVE YOUR CONTRACTED MEETING ROOM AVAILABLE FOR YOUR FUNCTION. IN THE EVENT THAT WE MUST TRANSFER YOUR MEETING TO ANOTHER MEETING ROOM ON OUR PROPERTY, WE WILL GIVE YOU AS MUCH NOTICE AS POSSIBLE.

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DINNER BUFFET

Dinner buffet includes regular and decaf coffee, tea and milk
30 guest minimum or add \$2 per person

22

SALAD

Choose Two

MARINATED ITALIAN PASTA

TOSSED HOUSE SALAD

CAESAR

SWEET CHILI COLESLAW - napa cabbage with a sweet and spicy dressing

BLACKBERRY SALAD - mixed greens tossed with blackberries, feta cheese, cashews, balsamic vinaigrette

BIBB SALAD - bibb lettuce, herb vinaigrette, parmesan

ENTRÉE

Choose Two

CHEF-CARVED PRIME RIB (ADDITIONAL \$2 PER PERSON)

CHEF-CARVED STEAM SHIP ROAST BEEF

CHEF-CARVED HAM WITH BOURBON APPLES

CHEF-CARVED TURKEY WITH STUFFING

BUTTERMILK FRIED CHICKEN

FRESH LAKE SUPERIOR FISH

PORKETTA ROAST

PECAN ENCRUSTED WALLEYE

VEGETARIAN LASAGNA

GRILLED CHICKEN - BEURRE BLANC AND MARINATED TOMATOES

UNFORGETTABLE STUFFED MEATLOAF - GROUND BEEF AND PORK STUFFED WITH PROSCUITTO, PROVOLONE,
SPINACH AND CARROTS

SIDES

Choose Two

CALICO RICE

YUKON GOLD POTATO PUREE

ROASTED BABY REDS with fennel, herbs, garlic

BAKED SWEET POTATO with cinnamon-honey butter

SCALLOPED POTATOES

INCLUDES

SEASONAL VEGETABLES

FRESH BAKERY BREADS

EXTRAS

ADD AN EXTRA SALAD 3

ADD AN EXTRA ENTRÉE 7

ADD AN EXTRA SIDE 4

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PLATED DINNERS

Our plated dinners are formally served and include:

your choice of tossed greens or caesar salad and dinner rolls; regular and decaf coffee, tea & milk

SPICY TOMATO CONFIT slow-roasted tomatoes with fresh herbs, served over farfalle with black pepper mascarpone and fresh basil	16
GRILLED VEGETABLE PLATE grilled seasonal vegetables, with choice of polenta, risotto, chickpea or potato puree and balsamic reduction	16
CHICKEN VIN SANTO chicken, roasted red pepper, fennel, leeks in a creamy Vin Santo sauce over pasta	17
BUTTERMILK FRIED CHICKEN served with steamed baby carrots, yukon gold potato puree	17
CHICKEN PARMESAN seasoned and breaded chicken breast, served over alfredo pasta	17
NORTHWOODS CHICKEN grilled chicken breast topped with beurre blanc and marinated tomatoes served over Minnesota wild rice	17
UNFORGETTABLE STUFFED MEATLOAF lean ground beef and pork stuffed with prosciutto, provolone, spinach and carrots; served over roasted garlic potato puree and drizzled with gravy	18
FRESH WATER WALLEYE broiled, served with calico rice, choice of marinated tomatoes or red pepper salsa	18
PORK INVOLTINI pork tenderloin stuffed with pine nuts, thyme, manchego and golden raisins, served with baby red tomatoes, fennel, cherry-infused bourbon apples	18
SHELLFISH WITH PESTO mussels, clams and shrimp with leeks, roasted red peppers and fettuccine	20
SIRLOIN 8 oz of sirloin with a mushroom demi-glace, yukon gold potato puree and grilled vegetables	20
OSSO BUCO veal braised in a white wine and tomatoes, served with farro risotto	22
CRAB STUFFED WALLEYE freshwater walleye stuffed with alaskan king crab; served with calico rice	22
PAN SEARED DUCK with foie gras and yukon gold potato puree, wild mushrooms and a bacon and mushroom sauce	22
STEAK AND CRAB 4 oz filet mignon and a 3 oz crab cake served with smashed potatoes and steamed baby carrots	24