

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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HORS D'OEUVRES

Priced per 25 pieces

CHICKEN WINGS - buffalo or jerk	25
MEATBALLS - pork and ground beef, romano, provolone, prosciutto, spinach and carrots, served with herb gravy	30
BRUSCHETTA - topped with gorgonzola	30
BITE-SIZED BACON WRAPPED CHICKEN BREAST - dijon marinade	30
STUFFED MUSHROOMS - crab, bacon, wild rice	35
SPRING ROLLS - asian style dipping sauces	35
CAULIFLOWER FRITTERS - deep-fried in a pastry batter; topped with parmesan and lemon	35
ARTICHOKE PARMESAN with crostini	40
SCOTCH EGGS - hard-boiled egg, wrapped in banger sausage, breaded and deep fried	50
DECONSTRUCTED CRAB CAKE - dungeness crab, sriracha aioli, avocado, papaya puree	50
BEEF WELLINGTON beef tips marinated with roasted garlic, topped with blue cheese, wrapped in puff	

Priced per 25 people

DEVILED EGGS	20
ENDIVE - apples, candied bacon, parmesan aioli	25
FRESH CUT VEGETABLE AND DIP TRAY	40
ASSORTED TEA SANDWICHES - chicken salad, tuna salad, cucumber, whole wheat and white bread	35
DOMESTIC CHEESE TRAY - minnesota and wisconsin cheeses; served with an assortment of crackers	50
DUCK CONFIT - arugula, parmesan and extra virgin olive oil on crostini with sun-dried tomatoes, shallots and lemon	50
FRESH SEASONAL FRUIT TRAY	49
SMOKED TROUT - served with crostini, hard-boiled eggs, red onions, capers and cream cheese	70
ANTIPASTO TRAY - sun-dried tomatoes, kalamata olives, mortadella, salami, maytag cheese, marinated peppers, cheddar cheese, artichoke hearts	85

HORS D'OEUVRES BUFFET

Minimum of 30 Guests or add \$2 per person

Served after 3PM

CHOOSE FIVE

18

Deviled Eggs

Seasonal Fresh Fruit Tray

Fresh Cut Vegetable Tray

Cheese Tray with assorted crackers

Crab Bacon and Wild Rice Stuffed Mushrooms

Artichoke Parmesan

Meatballs

Deconstructed Crab Cakes

Chicken Wings (Buffalo or Jerk)

CARVING STATIONS

A great complement to the hors d'oeuvres buffet. Per person price. Fresh bakery rolls included.

ROAST STEAMSHIP - slow-roasted, lightly seasoned certified angus beef carved to order

9

BONELESS PORK LOIN - pork loin roasted with select fresh herbs and apple cider

9

HONEY-GLAZED HAM - juicy, tender slow-roasted ham

9

ROAST TURKEY BREAST - traditional, house-roasted turkey breast with cranberry relish

9

PRIME RIB - tender, flavorful, slow-roasted in-house with fresh horseradish sauce

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