



BANQUETS

AT THE

**Radisson**<sup>®</sup>

DULUTH, MN

DIRECTOR OF CATERING MARCY WOJICK | [MARCY.WOJICK@RADISSON.COM](mailto:marcy.wojick@radisson.com)

505 WEST SUPERIOR STREET, MN 55802 | 218 722 4037 | [WWW.RADISSONDULUTH.COM](http://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.

DIRECTOR OF CATERING MARCY WOJICK | [MARCY.WOJICK@RADISSON.COM](mailto:MARCY.WOJICK@RADISSON.COM)

505 WEST SUPERIOR STREET, MN 55802 | 218 722 4037 | [WWW.RADISSONDULUTH.COM](http://WWW.RADISSONDULUTH.COM)

## LUNCHEON BUFFETS

---

All luncheon buffets include regular and decaf coffee during the meal  
30 guest minimum or add \$2 per person  
Add Iced Tea and Milk for \$1 per person  
Served until 2pm

SOUP AND SANDWICH 10

deli-sliced turkey and ham served with an assortment of breads, and domestic cheeses with potato chips, condiments include: lettuce, onions, tomatoes, pickles, served with choice of soup and crackers

ITALIAN 10

choice of 2 sauces:

marinara, meat marinara, alfredo or Vin Santo cream sauce

your choice of 2 pastas;

penne, fettuccine, angel hair, linguini, fusilli, rigatoni

grilled seasonal vegetables, caesar salad with garlic bread sticks

MEXICAN 10

hard and soft shelled tortillas with seasoned ground beef and chicken

toppings include lettuce, tomatoes, onions, black olives, salsa, guacamole and sour cream;

served with Spanish rice and refried beans

CHEF'S CHOICE BUFFET 13

chef's buffet of the week, including his choice of entree, two salads,

potato, vegetable, homemade rolls and dessert

## DELUXE LUNCH BUFFET

---

chef's choice vegetable 14

home-made rolls and condiments

CHOICE OF TWO ENTREES:

unforgettable stuffed meatloaf

buttermilk fried chicken

lasagna

turkey with stuffing

lake superior fish

roast beef

ONE POTATO:

yukon gold puree

roasted baby reds

house made au gratin

ONE SALAD:

tossed salad

marinated italian pasta salad

## PLATED LUNCHEONS

---

All plated luncheons are formally served and include regular and decaf coffee

## ON THE LIGHT SIDE

---

<b>TURKEY BACON WRAP</b> sliced turkey breast and crisp bacon in a flour tortilla, with spiced kettle chips	10
<b>SOUP AND SANDWICH</b> turkey and bacon on a buttery croissant with lettuce, tomato, and garlic-dijon aioli; served with a cup of soup du jour, seasoned chips and house-made pickles	10
<b>CHICKEN CAESAR SALAD</b> romaine tossed, torn croutons, parmesan, and house-made caesar dressing	10
<b>CHICKEN BLACKBERRY SALAD</b> mixed greens tossed, blackberries, feta, cashews and balsamic vinaigrette	10
<b>DUCK WRAP</b> duck confit topped with a zesty red pepper salsa, frisee, shallots and feta, nestled in warm tortilla, served with choice of seasoned kettle chips or fresh fruit	11

## COMFORT CLASSICS

---

<b>CHICKEN CHASSEUR</b> bone-in chicken braised with mushrooms, baby red potatoes, tomatoes and white wine	10
<b>FRIED CHICKEN</b> pan-seared or buttermilk fried chicken, with baby carrots, potato puree	10
<b>BURGER</b> House-made patty served medium well on a potato bun with muenster, kettle chips	11
<b>ITALIAN SAUSAGE WITH PENNE</b> sweet and spicy italian sausage tossed in a chickpea tomato sauce and rapini	10
<b>SPAGHETTI AND MEATBALLS</b> spaghetti topped with marinara and meatballs, served with garlic bread sticks	10
<b>UNFORGETTABLE STUFFED MEATLOAF</b> lean ground beef and pork stuffed with prosciutto, provolone, spinach and carrots; served over roasted garlic potato puree and drizzled with gravy	11
<b>PORKETTA ROAST</b> slow-roasted italian pork shoulder served with potato puree and grilled vegetables	11