

RADISSON WEDDINGS



*Wedding
Reception
Packages*

*For your
wedding
we are the
perfect match*



Radisson
PROVIDENCE AIRPORT

Making dreams come true

Congratulations on your engagement! We're delighted that you're considering the Radisson Hotel Providence Airport for your wedding reception.

At the Radisson, our reception packages are designed to help you create the wedding of your dreams.



Choose from our *Elite*, *Premier* or *Four-Course* reception packages — all including the dinner menu options listed on pages 6–7. Relax knowing that you and your guests will enjoy genuine hospitality, world-class cuisine and exceptional service, creating a truly memorable experience.

After looking over this brochure, please call with any questions or to schedule a visit.

With warmest regards,

Janice Taylor

Janice Taylor
401-739-3000

Elite Reception

Includes all Premier package services listed on the next page, along with

One-Hour Elegant Cocktail Reception

Premium Host Bar with top shelf liquor, domestic and imported beer, assorted soft drinks, variety of juices and wine selections

Passed Hors d'Oeuvres

Select five

- Beef or Chicken Teriyaki
- Bite-Sized Beef Wellingtons
- Buffalo Flavored Chicken Tenders with Bleu Cheese Dip
- Chicken Cornucopia
- Coconut Shrimp with Strawberry Sauce
- Crunchy Chicken Tenders with Dipping Sauce
- Grilled Vegetable Bruschetta
- Italian Bruschetta
- Mini Beef Fajitas
- Mushroom, Pecan and Gorgonzola Phyllo Triangles
- Mushrooms with Caramelized Onions and Bleu Cheese
- Scallops Wrapped in Bacon
- Shrimp Cocktail
- Spanakopita (Spinach in Phyllo)
- Vegetable Spring Rolls

Water Goblets with Lemon Wheels

Magnificent Ice Sculpture

Displayed on the crudités station

Mirror with Votive Candle Centerpiece

First-Year Anniversary Package

Complimentary overnight accommodations for the bride and groom (includes \$50 certificate to Libations Restaurant)

\$30 per person in addition to your menu choices.

The Elite Reception Package requires certain minimums. See your professional bridal consultant for more information.

Premier Reception

Includes

Reception room (University Ballroom or Gaspee Room), subject to each room's availability and minimum guarantee. Receptions are scheduled for five and one-half hours.

Hospitality room for your bridal party, including complimentary cheese and crudités display, along with a non-alcoholic punch

Four-course dinner with white glove service

Maitre d' coordinator

Professional bridal consultant

International cheese and crudités station

Champagne or wine toast

Wedding cake created by our executive pastry chef

Menu sampling for four at our group tasting evening

Complimentary overnight accommodations for the bride and groom with breakfast for two

Safe deposit box to secure gift envelopes

Club CarlsonSM points for members

Complimentary parking for your guests

A variety of table linen choices to complement your wedding theme

Special room rates for your overnight guests

Complimentary shuttle service to and from T.F. Green Airport for your guests

\$15 per person in addition to your menu choices.

The Premier Reception Package requires certain minimums. See your professional bridal consultant for more information.

Four-Course Reception

Includes

Reception room (University Ballroom or Gaspee Room), subject to each room's availability and minimum guarantee. Receptions are scheduled for five and one-half hours.

Four-course dinner with white glove service

Maitre d' coordinator

Professional bridal consultant

Special room rates for your overnight guests

Club Carlson points for members

Complimentary parking for your guests

A variety of table linen choices to complement your wedding theme

Safe deposit box to secure gift envelopes



Dinner Menu

Entrées

Select two

Marinated Grilled Vegetables with Sautéed Spinach and Quinoa	\$20.95
Penne Pasta Primavera	\$20.95
Grilled Breast of Chicken with Tomato and Cilantro	\$23.95
Oven Roasted Chicken Breast filled with Portuguese Sweet Bread and Cranberry Stuffing finished with Velouté	\$25.95
Boneless Breast of Chicken filled with Sage Stuffing and Mushroom Sauce	\$23.95
Grilled Boneless Breast of Chicken with Marsala Sauce	\$23.95
Boneless Breast of Chicken filled with Spinach and Prosciutto finished with Velouté	\$26.95
Grilled Chicken with Tomato Cilantro Sauce and Two Baked Stuffed Shrimp	\$28.95
New England Baked Cod with Traditional Cracker Crumbs and Lemon Butter	\$24.95
Grilled Salmon Filet with Lemon Chipotle Glaze	\$26.95
Roast Pork Loin with Apple Cranberry Chutney	\$24.95
Roast Prime Rib of Beef Au Jus	\$27.95
Grilled 12 ounce Sirloin with Sautéed Mushrooms and Onions	\$29.95
Petite Filet Mignon and Two Baked Stuffed Shrimp	\$42.95

Appetizers

Select one

Chicken, Orzo and Escarole Soup	
Minestrone Soup	
Italian Wedding Soup	
Ziti with Marinara	\$2.50
Seasonal Fruit Cup.....	\$1.50
New England Clam Chowder	\$3.00
Tri-Colored Tortellini with Pesto Cream	\$2.50

Salads

Select one

Tossed Garden Salad	
Traditional Caesar Salad	
Tomato, Mozzarella and Basil	\$1.50
Spinach and Brie Salad with Grape	
Tomatoes and Raspberry Vinaigrette	\$1.75

Sides

Select two

Yukon Gold Mashed Potatoes	
Roasted Sweet Potatoes with Cinnamon Butter	
Oven Roasted Potatoes	
Herbed Rice Pilaf with Orzo	
Honey Glazed Baby Carrots	
Green Beans with Roasted Red Peppers	
Seasonal Vegetable Medley	

Desserts

Select one

Vanilla Ice Cream with Chocolate or Raspberry Sauce	
Lemon Charlotte	\$3.25
Tiramisu Dome	\$3.50
New York Style Cheesecake with Fresh Strawberries	\$2.50
New York Style Cheesecake, Chocolate Swirl or Raspberry Swirl	\$3.25
Long Stem Chocolate Dipped Strawberries	\$1.95

*Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of foodborne illness.*

*Please add 19% House Charge, 7% Rhode Island
Sales Tax and 1% Food & Beverage Tax.*



Passed Hors d'Oeuvres

Prices based on 50 pieces

Antipasto Skewers (mozzarella, artichoke heart, olive and sundried tomato)	\$95
Beef or Chicken Teriyaki Skewers	\$115
Bite-sized Beef Wellington	\$110
Buffalo Tenders with Bleu Cheese Dip	\$85
Chicken Cornucopia	\$95
Chicken Fingers with Dip	\$75
Coconut Shrimp with Strawberry Sauce	\$110
Crab Cakes with Lemon Aioli	\$115
Crab Rangoon	\$95
General Tso's Chicken Dumplings	\$100
Grilled Vegetable Bruschetta	\$70
Italian Bruschetta	\$70
Mini Beef Fajitas	\$95
Mission Fig, Stilton, Prosciutto Filo Bundles	\$105
Mushroom, Goronzola, Pecan Filo Bundles	\$95
Mushrooms with Carmelized Onion and Bleu Cheese	\$75
Poached Pear & Brie Filo	\$85
Scallops Wrapped in Bacon	\$125
Shrimp Cocktail	\$110
Smoked Salmon Canape with Lemon Cream and Fresh Chives	\$85
Spanokopita (Spinach in Phyllo)	\$75
Vegetable Spring Rolls	\$80

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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Hors d'Oeuvres Stations

Serves up to 50 people

International Cheese and Crudités* \$180

Muenster, Swiss and Provolone Cheeses with Carrot and Celery Sticks, Broccoli, Cauliflower, and Green Peppers Artistically Displayed. Accompanied by Assorted Crackers, Breads and Dip

International Cheese & Fresh Fruit \$250

An Elegant Combination of Cheese and Fruit Matched with Quick Breads, Crackers and Yogurt Dip. This station features Pineapple, Cantaloupe, Honeydew Melon, Strawberries, and Red and Green Grapes. Assorted Cheeses include: Goat, Port Salute, Brie, Dill Havarti, Cheddar and Swiss

South of the Border \$350

Selection of Corn Chips, Salsa, Sour Cream, Chopped Scallions, Sliced Black Olives, Chopped Jalapeño Peppers and Cheese Sauce accompanied by a choice of two additional items: Smoked Pulled Pork with Black Bean Chili and Corn Bread, Beef Fajitas, Quesadillas, Taco Meats including Chicken and Beef

Traditional Antipasto \$395

A Selection of Italian Meats and Cheeses, Stuffed Peppers, Marinated Olives, Fresh Tomatoes and Mozzarella, Artichokes, Fire Roasted Tomatoes Grilled Cipollina Onions, White Bean Spread and Focaccia

** Included with the Elite and Premier packages.*

Additional Considerations

Biscotti and Chocolates	\$3.00
Viennese Dessert Display	\$9.95
Ice Carvings*	<i>Price upon request</i>
Third Entrée Choice	\$2.00
Dinner Buffet Menu	<i>Available upon request</i>
Linen Packages	<i>Available upon request</i>
Cake Cutting Fee**	\$50.00

** Included with the Elite package only.*

*** For cake not purchased from hotel.*

Beverages

Hosted Soda Bar \$3.50

House Wine \$18 per bottle

Choice of Chardonnay, Pinot Grigio, Sauvignon Blanc, White Zinfandel, Cabernet Sauvignon, Merlot.

Additional wine selections available upon request.

After Dinner Cordial Station \$8 per cordial

Select four: Grand Marnier, Sambuca, Courvoisier, Paul Masson Brandy, Sandeman Tawny Port, Amaretto Disaronno

International Coffee Station \$7.95

Champagne or Wine With Toast \$2.95

Non-alcoholic Toast \$2.25

Manned Ice Luge Station \$345

Specialty Drinks Available Upon Request

A cash bar can be arranged for your event, or an open bar can be arranged for a specific time or price limit.

A bartender fee of \$50 will be applied if beverage sales are less than \$300. Events having over one hundred guests require an additional bartender for a minimum of two hours. A fee of \$50 will be applied to the final bill.

Rhode Island State Law prohibits alcohol or liquor being brought into, or removed from the premises.

Please add 19% House Charge, 7% Rhode Island Sales Tax and 1% Food and Beverage Tax.



The Radisson logo features the word "Radisson" in a black, cursive-style font. A thick, horizontal green brushstroke underline is positioned beneath the letters "a", "d", "i", and "s".

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