

Plated Dinner

Salads

PLEASE SELECT ONE SALAD

Classic Caesar Salad with Parmesan Crisp, Herb Croutons, and Creamy Parmesan Caesar Dressing

Mixed Green Salad with Tomatoes, Red Onions, Cucumbers, and Choice of Two Dressings

Spinach Salad with Fresh Berries, Red Onions, Goat's Cheese, and Blueberry Balsamic Vinaigrette

Entrées

PLEASE SELECT UP TO TWO ENTRÉES PLUS A VEGETARIAN OPTION

Butternut Squash Ravioli with Sage Cream Sauce 35

Mediterranean Jackfruit Stuffed Roma Tomato, Seasoned Jackfruit, Quinoa, and Wilted Greens 35

Chicken Breast with Lemon Sage Cream Sauce 35

Roasted Chicken Breast, Caramelized Onion, and Apple Jam 35

Roasted Chicken Bruschetta, Topped with Fresh Mozzarella, Balsamic Marinated Tomatoes, and Basil Oil 35

Roasted Pork Loin with Bourbon Bacon Glaze 35

Seared Salmon Fillet with Lemon Dill Cream Sauce 38

Seared Snapper Fillet with Roasted Tomato Capers Relish 39

Braised Beef Short Rib with Red Wine Demi Glace 39

New York Strip Steak with Peppercorn Cream 48

Seared Filet of Beef with Herbed Compound Butter 52

Dual Plated Dinner

PLEASE SELECT ONE DUAL PLATED DINNER

Grilled Chicken Breast with White Wine Butter Sauce and Braised Beef Short Ribs with Red Wine Demi-Glace 47

Grilled Beef Tenderloin with Truffle Pan Jus and Brown Butter Dill Basted Salmon 56

* Create Your Own Dual Plate!

Ask Your Wedding Specialist for Details

Accompaniments

PLEASE SELECT TWO PER ENTRÉE

Caramelized Onion Whipped Potatoes

Tuscan Herb Roasted Potatoes

Roasted Sweet Potato Hash

Lemon Chive Wild Rice Pilaf

Blistered Tomato, Dill Couscous

Sautéed Green Beans

Sriracha Honey Glazed Baby Carrots

Roasted Vegetable Medley

Smoked Sea Salt Roasted Asparagus

Balsamic Glazed Brussels Sprouts

“The dinners and dessert through the Radisson were delicious!”

– Lisa R.

Signature Dinner Buffet

TWO ENTRÉES 40

THREE ENTRÉES 46

Salads

PLEASE SELECT ONE

Field Greens with Tomatoes, Cucumbers, Carrots, and Choice of Dressing

Caesar Salad with Shaved Parmesan, Herb Croutons, and Creamy Parmesan Dressing

Baby Spinach Salad with Poached Pears, Red Onions, Cucumbers, Pecans, Creamy Brie, and White Balsamic Vinaigrette

Baby Kale Salad with Wheat Berries, Red Onions, Red Peppers, Goat's Cheese, and Lemon Vinaigrette

Mixed Field Greens with Shaved Shallots, Strawberries, Goat's Cheese, and Raspberry Vinaigrette

Entrées

PLEASE SELECT TWO OR THREE

Gnocchi, Roasted Summer Vegetables, Toasted Garlic Pepper Sauce

Herb Ricotta Stuffed Pasta with Jackfruit Bolognese

Vegan Plant Based Meatloaf with Smoky Tomato Glaze

Sautéed Chicken Breast with Lemon Thyme Cream Sauce

Grilled Chicken Breast with Toasted Garlic Blistered Tomato Broth

Roasted Chicken Breast with Pear Riesling Glaze

Sliced Pork with Apple Sage Chutney

Smoked Tomato Pork Loin

Roasted Salmon Fillet with Citrus Ginger Glaze

Red Wine Braised Beef Short Ribs

Roasted Striploin of Beef with Tarragon Jus

\$3.00++ ADDITIONAL PER PERSON

Sliced Garlic Crusted Beef Tenderloin with Horseradish Cream

\$4.00++ ADDITIONAL PER PERSON

Accompaniments

PLEASE SELECT TWO

Roasted Garlic Whipped Yukon Gold Potatoes

Rosemary Roasted Fingerling Potatoes

Mashed Sweet Potatoes with Rosemary and Thyme

Orzo Pasta with Goat's Cheese, Bell Peppers, and Roasted Garlic

Wild Rice Pilaf

Garlicky Roasted Green Beans

Parmesan Roasted Asparagus

Honey Peppercorn Glazed Baby Carrots

Roasted Cauliflowers, Shallots, and Red Pepper Medley

Zucchini, Squash, and Red Onions with Roasted Garlic Scented Olive Oil

Our Menu Options Include:

Non-Alcoholic Beverages to include Freshly Brewed, Coffee, Decaffeinated Coffee, Assorted Herbal Teas, and Assorted Soft Drinks

Dinner Rolls and Butter

Experienced Professional Serving Staff

Cake Cutting Services

Formal Place Setting including China, Glassware, and Silverware

Black and White Table Linens

Black or White Linen Napkin Color

Hors d'Oeuvres

Displays

EACH DISPLAY SERVES 50 GUESTS

Imported and Domestic Cheeses 375

Assorted Cheeses to Include: Danish Bleu, Aged Cheddar, Brie, Goat's Cheese, Smoked Gouda, Colby, and Swiss with Fresh Berries, and Crackers

Grilled and Raw Vegetable Bar 325

Assorted Fresh Vegetables with Ranch and Traditional Hummus; Grilled and Chilled Vegetables with Balsamic Drizzle

Freshly Sliced Seasonal Fruit 325

Shrimp Cocktail (150 PIECES) 450

Shrimp Cocktail Display with Lemon Wedges, Traditional Cocktail Sauce, and Sriracha Aioli

Signature Dips 350

PLEASE SELECT TWO

Served with Corn Tortilla Chips and Seasoned Pita Chips

WARM

COLD

Spinach Artichoke
Elote Corn Dip
Nashville Hot Chicken Dip
Bruschetta
Smoked Chicken and Chili Queso
Caramelized Onion and Goat's Cheese

Elote Roasted Green Chili Dip
Horseradish Chive Tavern Cheese
Shredded Chicken Truffle and Thyme
Tuscan Roasted Garlic Dip
Smokey Charred Tomato Hummus
Tandoori Roasted Cauliflower

Hot Hors d'Oeuvres

EACH ORDER CONTAINS 50 PIECES

Spinach and Artichoke Fritters with Garlic Dill Sour Cream 120
Flash Fried Mac and Cheese 125
Curried Flash Fried Cauliflower Bites 100
Honey Bourbon Glazed Meatballs 110
Smoked Red Pepper Glazed Plant-Based Meatballs 140
Pork Pot Stickers with Sweet Chili Glaze 130
Salmon Cakes with Lemon Dill Aioli 155
Jalapeño Bacon Wrapped Shrimp 180
Cheddar Chorizo Stuffed Mushroom Caps 190

Cold Hors d'Oeuvres

EACH ORDER CONTAINS 50 PIECES

Balsamic Marinated Vegetable Stuffed Cucumber Cup 110
Brie and Pear Crostini with a Honey White Balsamic Reduction 110
Southwest Jackfruit on a Cucumber Cup 130
Harissa Chicken Salad on Toasted Flatbread 115
Mediterranean Chicken Canape 120
Shaved Pancetta on Pretzel Crostini Topped with Pickled Mustard Seed 120
Shaved Tenderloin on Crostini with Horseradish Cream 135
Smoked Salmon Rilletes 145

Bar Service

Hourly Hosted Bar Service

PRICING PER PERSON, INCLUDES CHAMPAGNE TOAST

		1 HOUR	2 HOURS	PER ADDITIONAL HOURS
Beer + Wine	INCLUDES DOMESTIC BOTTLED BEER AND HOUSE WINE	7	13	6
House	INCLUDES BOTTLED BEER, HOUSE LIQUOR, AND HOUSE WINE	8	14	6
Call	INCLUDES BOTTLED BEER, CALL LIQUOR, AND CALL WINE	10	17	7
Premium	INCLUDES BOTTLED BEER, PREMIUM LIQUOR, AND CALL WINE	11	18	8

Individual Host

PRICING PER DRINK/GLASS

House Brands	6
Call Brands	7
Premium Brands	10
House Wine	8
Call Wine	9
Domestic Beer	6
Imported Beer	7
Specialty & Craft Beer	7

Table Service

PRICING PER BOTTLE

Call Wine	36
Call Bubbly	36

All Bar Service Packages Include:

ASSORTED SOFT DRINKS, A VARIETY OF GLASSWARE,
AND PROFESSIONAL BAR STAFF

House, Call and Premium Bar Includes:

Amaretto, Triple Sec, and Peach Schnapps	Bloody Mary Mix
Orange, Pineapple, Grapefruit, and Cranberry Juice	Sweet & Sour Mix
Soda & Tonic Water	Lemons, Limes, Olives, and Maraschino Cherries
	Bitters

Cash Bars & Top Shelf Liquor Available.

House Brands

Vodka
Bourbon
Whiskey
Scotch
Gin
White Rum
Tequila

Call Brands

Tito's® Vodka
Jim Beam® Bourbon
Seagram's® 7 Whiskey
Cutty Sark® Scotch
Bombay® Dry Gin
Bacardi® Rum
Captain Morgan® Spiced Rum
Jose Cuervo® Gold Tequila

Premium Brands

Kettle One® Vodka
Wild Turkey® Bourbon
Jack Daniel's® Whiskey
Crown Royal® Whiskey
Johnny Walker® Red Scotch
Tanqueray® Gin
Kracken™ Spiced Rum
Espolon® Blanco Tequila

All food and beverage prices are subject to a 23% taxable service charge and an applicable Michigan sales tax.

BRANDS SUBJECT TO CHANGE BASED UPON AVAILABILITY

Food Embellishments

Desserts

Assorted Dessert Bar

EACH ORDER CONTAINS 50 PIECES

Buttermilk Panna Cottas with Mixed Berries	135	Key Lime Dessert Bars	110
Lemon Coconut Cakes	120	Cinnamon Sugar Crullers	110
Butterscotch Pudding Tartlets	120	Chocolate Budino Tartlets	120
Chocolate Tortes	110	Customizable Mini Cupcakes	125
Shortcake with Berry Compotes	110		

Cookie Bar

30 per dozen

PLEASE SELECT UP TO FOUR FLAVORS

Classic Chocolate Chip	Sugar Funfetti
Oatmeal Raisin	Vanilla Cream filled Chocolate Cookie Sandwich
Coconut Macaroons	White Chocolate Cranberry Oatmeal

Donut Bar

30 per dozen

Late Night Snacks

Party Pizzas

50 per pizza

30 SLICES EACH

Your Choice of Two Toppings: Pepperoni, Sausage, Bacon, Ham, Green Peppers, Onions, Mushrooms, Black Olives, Pineapples, Tomatoes

6 Per Additional Topping

Sweet and Salty

5 per person

PLEASE SELECT FIVE

SWEET: Reese's®, Snickers®, Kit Kat®, Twix®, Hershey's®, Gummy Bears, Starbursts®

SALTY: Trail Mix, Cheetos®, Goldfish®, Potato Chips, Popcorn, Pretzels

Nacho Bar

starting at 325

FEEDS 50 PEOPLE

Tortilla Chips, Warm Queso Cheese, Shredded Cheese, Roasted Peppers and Onions, Jalapeños, Black Olives, Salsa, and Sour Cream

Add Shredded Green Chili Braised Chicken | 100

Add Seasoned Ground Beef | 75

Frequently Asked Questions

How do I book my wedding at the Radisson?

A non-refundable deposit equal to 20% of the room rental and food and beverage minimum requirement, along with a signed contract, is required.

Is there a service charge?

All pricing is subject to a 23% taxable service charge and applicable Michigan tax.

When is our final guest count and payment due?

We ask for your final guest counts and payment 7 days prior to your wedding date.

Is there a Honeymoon Suite?

Yes! We include one complimentary night stay in our Whirlpool Suite for your wedding night with your wedding reception package!

Can I have candles?

Yes! The flame must be contained in a vase.

Can I bring my own DJ, Florist, and Photographer?

Yes! We are not exclusive with any vendors, but we have a great list of local vendors that we highly recommend.

Can I bring in my own cake?

Yes! We allow you to bring in your wedding cake from an outside vendor, but we require that it comes from a licensed baker.

Is there a cake cutting fee?

No! We include cake cutting service on china at no additional cost!

Are you able to accommodate vegetarians and/or vegans?

Yes! Our Executive Chef has designed mouthwatering vegetarian and vegan menus.

What type of food allergies can you accommodate?

Our Executive Chef and wedding specialists will work with you to accommodate any food allergies and special dietary needs. We routinely design menus to eliminate top allergens like tree nuts, peanuts, wheat, shellfish, etc.

Can a separate children's meal be provided?

Yes! Children 12 and under can be served a special children's meal. Children eating from the adult buffet are charged half of the adult price per person.

What type of glassware, plates, and flatware are provided?

We include bone white china for your appetizer, salad, and dinner plate, with silverware. We also include all glassware necessary for dinner beverages and bar service.

Where will my guests park?

We include complimentary parking passes for reception guests who self park in the Radisson parking structure, which is conveniently attached to the hotel! Guests parking overnight will receive discounted rates.

Is there a shuttle available?

Yes! Our 14 passenger shuttle is available to rent for your wedding guests.

Hotel Features

Blush Salon + Spa

Want to look perfect on your wedding day? Follow our recommended pre-wedding checklist and we'll have you looking flawless for your big day. **Call now to book services! 269-567-7675**

Beauty Lounge by Blush

The Beauty Lounge is an extension of Blush Salon & Spa designed to enhance the pre-event experience by offering an exclusive, picturesque space for groups to get hair and makeup done while relaxing with friends and family.

PERSONAL TEAM OF PROFESSIONAL STYLISTS AND MAKE UP ARTISTS FROM BLUSH SALON + SPA

FIVE HAIR/MAKEUP STATIONS

COMPLIMENTARY COFFEE, WATER, SODAS, AND FRUIT TRAY

ORDER FOOD AND DRINKS FROM OUR THREE ON-SITE RESTAURANTS AND CATERING TEAM

LOUNGE & BAR SEATING AREA FOR YOUR FRIENDS AND FAMILY

Restaurants



OLD BURDICK'S BAR & GRILL

This is where good food, craft beer and sports entertainment come together for a comfortable, heartwarming experience. The delicious signature dishes are perfect for your rehearsal dinner.



BRICK + BRINE

With three dedicated private dining spaces, Brick and Brine is the perfect location for your next event. Whether it's to celebrate a special occasion like a recent engagement, bridal shower, or rehearsal dinner.



THE MORNING DISH

The Morning Dish features fresh and local ingredients, a colorful buffet, and an open kitchen design where your food can be prepared right in front of you. For post-wedding breakfasts or brunches, a Private Dining Room is available.

The restaurants at the Radisson Plaza Hotel & Suites are perfect for all of your pre and post wedding celebrations! We offer a variety of cuisines and a wonderful selection of pre set menus and buffet options. Our restaurants offer private or semi-private dining options.

FOR MORE INFORMATION ON OUR RESTAURANTS CONTACT

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Kalamazoo, MI 49007

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Located in the Radisson
Plaza Hotel Kalamazoo

