

A large, decorated Christmas tree stands in a modern hotel lobby. The tree is covered in green needles, red berries, white snowflake ornaments, gold star ornaments, and white poinsettias. It is strung with warm white lights and decorated with long, flowing gold ribbons. The base of the tree is surrounded by red floral decorations. In the background, a white pillar and a blurred view of the hotel lobby with a reception desk and seating area are visible.

RADISSON

SPECIAL EVENTS

Radisson
RADISSON PLAZA HOTEL & SUITES
KALAMAZOO • MICHIGAN

"All details were covered. We just had to show up!"

- Sarah B.



The Essentials

HOLIDAY PARTY INCLUSIONS

Private design and consultation session with your dedicated Convention Services Manager to create your perfect Radisson Holiday Celebration

Banquet Chairs and Variety of Tables to Select From

Black or White Table Linens and Napkins

Selection of Centerpieces:

Geometric Centerpiece with LED Pillar Candle

Holiday Themed Centerpieces

Tea Light Votive Candles on all Tables

Holiday Themed Room Decor (optional)

Large Dance Floor

Experienced Professional Servers and Bartending Services

Custom Digital Welcome Signage for Your Guests



FOOD AND BEVERAGE

To ensure safety, and comply with state and local health regulations, Radisson Plaza Hotel & Suites is the only authorized licensee to sell, serve, or furnish liquor, beer, wine, or food on these premises. No food or beverage of any kind is permitted to be brought into any function space of the Hotel.

All food, beverage, and embellishment prices are subject to a 23% service charge for events taking place at the Radisson. To that total, a Michigan state sales tax is added in accordance to Michigan state tax board regulations. All prices are subject to change. However, food and beverage prices will be confirmed twenty-one (21) days prior to arrival date.

We ask for your final guest count no later than seven (7) days prior to your event. Our Chefs will prepare your food and beverage selections for the exact final guest count guarantee.

Add to the Ambience

SOFT SEATING

Add conversational seating and a party feel to your event

250 PER GROUPING

MEETING ROOM PROJECTION

300

1 — Projector on AV Cart with Power

1 — 8'x 8' Tripod Screen

HDMI Connection, Basic Adaptors

Power for Guest Provided Laptop

BALLROOM SINGLE PROJECTION

600

1 — 6000 Lumen Laser Projector

1 — 16'x 9' HD Wide Screen

HDMI Connection, Basic Adaptors

Power for Guest Provided Laptop

PORTABLE SOUND SYSTEM

350

2 — Powered Speakers

4 — Channel Mixer and Cables

1 — Wired Microphone

LED UPLIGHT

Add a Splash of Color to Your Event

4 UPLIGHTS — 100

8 UPLIGHTS — 175

DIGITAL PODIUM WITH GUEST PROVIDED LOGO

130

MIXOLOGY

PRICING BASED UPON NUMBER OF GUESTS

Looking to add a twist to your party? Why not create your own cocktail or mocktail! Make your favorite drink or choose from any of our provided ingredients, flavorings, and garnishes.



All prices are subject to a 23% service charge and an applicable Michigan sales tax.
We kindly ask that no outside sound equipment be connected to our in-room sound systems.

Stocking Starters

SIGNATURE DIP TRIO

SERVES 50 PEOPLE

425

WARM

Creamy Cranberry Jalapeño Dip **FG, FN, VG**

Spinach and Artichoke **FG, FN, VG**

Braised Corned Beef Reuben Dip **FG, FN**

Served with Crackers and Corn Tortilla Chips

GRILLED AND RAW VEGETABLE BAR 350

SERVES 50 PEOPLE

Crisp Cucumbers, Carrots, Celery, Broccoli, Grape Tomatoes, Asparagus, Zucchini, Squash, and Cauliflower **FG, FN, FD, VG, VV**

Served with:

Roasted Red Pepper Hummus **FG, FN, FD, VG, VV**

Caramelized Onion Hummus **FG, FN, FD, VG, VV**

CHILLED GULF SHRIMP COCKTAIL 500

150 PIECES

Gulf Shrimp **FG, FN, FD**

Classic Horseradish Cocktail Sauce **FG, FN, VG**

Lemon Wedges

IMPORTED AND DOMESTIC CHEESES 375

SERVES 50 PEOPLE

Smoked Gouda, Cheddar, Fresh Mozzarella, Cherry Goat's Cheese, Boursin, Swiss, and Tavern Cheese **FN, VG**

Served with:

Fresh Berries and Seasonal Fruit Preserves

Crackers and Toasted Bread

CURATED CHARCUTERIE BOARD MKT

SERVES 50 PEOPLE

Selection of Smoked and Cured Meats, International and Domestic Cheeses, Toasted Bread and Crackers, Stone Ground Mustard, and Fresh Fruit Garnish **FN**

SMALL BITES

EACH ORDER CONTAINS 50 PIECES

WARM

Honey Bourbon Glazed Meatballs **FN, FD** 120

Smoked Salmon Mousse Stuffed 145

Mushroom Caps **FG, FN**

Truffle Chive Arancini **FG, FN, VG** 140

COLD

Whipped Feta with Pomegranate in a Cucumber Cup **FG, FN, VG** 135

Prosciutto and Cranberry Mustard on Parmesan Crostini **FN** 140

Winter Citrus Chicken Salad over Toasted Flatbread **FN** 130

Smoked Salmon with Miso Scented Cream Cheese on Crostini **FN** 145

Shaved Beef on Crostini with Blue Cheese Cream and Grape Tomatoes **FN** 150

Brie with Bacon Plum Jam on Crostini **FN** 130

Chili Mango Jackfruit in a Cucumber Cup **FG, FN, FD, VG, VV** 135

DELUXE COFFEE BAR

8 PER PERSON

Upgrade Your Coffee

with Assorted Flavored Syrups, Chocolate Shavings, Whipped Cream, and Mini-Marshmallows

Free of Gluten **FG** Free of Nuts **FN** Free of Dairy **FD** Vegetarian **VG** Vegan/Free of Dairy **VV**

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

Be Festive Dinner Buffet

Includes freshly brewed regular and decaffeinated coffee, assorted herbal and organic teas, water, assorted soft drinks, house-made bread and butter, and mistletoes display. Inclusions are based on a ninety (90) minute continuous service.

TWO ENTRÉES

49 PER PERSON

THREE ENTRÉES

54 PER PERSON

Salads

PLEASE SELECT ONE

Baby Arugula with Diced Pears, Red Onions, Kiln Dried Cranberries, and English Cucumbers **FG, FN, FD, VG, VV**

On the Side: Goat's Cheese **FG, FN, VG**, Pine Nuts **FG, FD, VG, VV**, Maple White Balsamic Vinaigrette **FG, VG**

Spinach with Pomegranate Seeds, Red Onions, Citrus Segments, and Kiln Dried Cherries **FG, FN, FD, VG, VV**

On the Side: Feta **FG, FN, VG**, Pecans **FG, FD, VG, VV**, Vanilla Scented Pomegranate Vinaigrette **FG, VG**

Mixed Greens with Roasted Brussels Sprouts, Grape Tomatoes, Shaved Carrots, Red Onions, Cucumbers, and Red Peppers **FG, FN, FD, VG, VV**

On the Side: Parmesan Cheese **FG, FN, VG**, Toasted Garlic Vinaigrette **FG, VG**

Entrées

PLEASE SELECT TWO OR THREE

Deconstructed Stuffed Pepper Bake with Mixed Bell Peppers, Plant-Based Protein, and Wild Rice **FG, FN, FD, VG, VV**

Herb Lasagna Rolls with Shredded Jackfruit Bolognese **FN, VG**

Roasted Chicken Breast and Feta Artichoke Relish **FG, FN**

Rosemary Thyme Grilled Chicken with Cranberry Citrus Glaze **FG, FN, FD**

Seared Chicken Breast with Lemon Truffle Cream Sauce **FG, FN**

Sliced Pork Loin and Roasted Pear Mostarda **FG, FN, FD**

Broiled Cod with Blistered Tomatoes and Lemon Caper Glaze **FG, FN, FD**

Seared Salmon with Fennel with Winter Citrus Glaze **FG, FN, FD**

Braised Beef Short Ribs with Peppercorn Horseradish Demi-Glace **FG, FN, FD**

Sliced Beef Tenderloin and Braised Mushroom Ragout **FG, FN, FD**

\$9.00++ ADDITIONAL PER PERSON

Free of Gluten **FG** Free of Nuts **FN** Free of Dairy **FD** Vegetarian **VG** Vegan/Free of Dairy **VV**



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

PLEASE NOTE THAT BUFFET DINNERS REQUIRE A MINIMUM OF 20 GUESTS. FOR PARTIES OF FEWER THAN 20 GUESTS, A SERVICE FEE OF \$200 WILL APPLY.



Accompaniments

PLEASE SELECT TWO

Parmesan Chive Wild Rice **FG, FN, VG**

Rosemary Roasted Fingerling Potatoes **FG, FN, FD, VG, VV**

Cheddar Whipped Yukon Gold Potatoes **FG, FN, VG**

Roasted Tomato Couscous **FN, FD, VG, VV**

Roasted Garlic Mashed Potatoes **FG, FN, VG**

Roasted Vegetable Quinoa Pilaf **FG, FN, FD, VG, VV**

Green Chili Creamed Corn Gratin **FG, FN, VG**

Smoked Sea Salt Roasted Asparagus **FG, FN, FD, VG, VV**

Cranberry Citrus Green Beans **FG, FN, FD, VG, VV**

Toasted Garlic Balsamic Brussels Sprouts **FG, FN, FD, VG, VV**

Mistletreats

ALL ARE INCLUDED

Irish Cream Chocolate Bites **VG**

Roasted Apple Brown Butter Oat Bars **VG**

Chocolate Peppermint Custard and Sweet Cream **FG, VG**

Coconut Cherry Terrines **FG, FD, VG, VV**

Citrus Almond Clementines **FG, FD, VG**

White Chocolate Cranberry Blondie Bites **VG**

Free of Gluten **FG** Free of Nuts **FN** Free of Dairy **FD** Vegetarian **VG** Vegan/Free of Dairy **VV**



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

PLEASE NOTE THAT BUFFET DINNERS REQUIRE A MINIMUM OF 20 GUESTS. FOR PARTIES OF FEWER THAN 20 GUESTS, A SERVICE FEE OF \$200 WILL APPLY.

Strolling Stations

Includes freshly brewed regular and decaffeinated coffee, assorted herbal and organic teas, house-made bread, butter, and mistletoes. Modifications politely declined. See the previous page for a complete list of mistletoes.

JINGLE & MINGLE 49 PER PERSON

Spinach and Artichoke Fritters with Dill Ranch Dip **FN, VG**

Caramelized Onion and Fig Compote on Crostini **FN, FD, VG, VV**

Roasted Bell Pepper Goat's Cheese Dip, **FN, VG** served with Tortilla Chips **FG, FN, FD, VG, VV**, Carrots, and Celery Sticks

Arugula and Spinach with Pickled Red Onions, Roasted Red Peppers, and Tomatoes **FG, FN, FD, VG, VV**

On the Side: Parmesan Cheese **FG, FN, VG**, Creamy Roasted Garlic Dressing **FG, FN, VG**,

Horseradish Peppercorn Cream Sauce **FG, FN**

Marinated Chicken Breast with Roasted Tomato Florentine Sauce **FG, FN**

Boneless Beef Short Ribs with French Onion Demi-Glace **FG, FN**

Roasted Garlic and Chive Whipped Yukon Gold Potatoes **FG, FN, VG**

Sea Salt Roasted Asparagus **FG, FN, FD, VG, VV**

JOY TO THE WORLD 44 PER PERSON

Cuban Sliders **FN**

Cranberry Walnut Chicken Salad in a Cucumber Cup **FG**

Roasted Bell Pepper Goat's Cheese Dip **FN**, served with Tortilla Chips **FG, FN, FD, VG, VV**, Carrots, and Celery Sticks

Cranberry Citrus Salad with Mixed Greens, Red Onions, Cucumbers, Kiln Dried Cranberries, and

Orange Segments **FG, FN, FD, VG, VV**

On the Side: Cranberry White Balsamic Vinaigrette **FG, FN, FD, VG, VV**

Herb Roasted Carved Turkey Breast **FG, FN, FD**

Honey Chipotle Glazed Ham **FG, FN, FD**

White Cheddar Mac and Cheese **FN, VG**

Toppings To Include: Shredded Cheese **FG, FN, VG**, Crumbled Bacon **FG, FN, FD**, Sliced Scallions **FG, FN, FD, VG, VV**

Cranberry Citrus Glazed Green Beans **FG, FN, FD, VG, VV**

BE MERRY 47 PER PERSON

Smoked Cheddar Cheese Stuffed Mushroom Caps **FG, FN, VG**

Vegetarian Spring Rolls with Mango Habanero Sauce **FN, VG**

Chicken Florentine Salad on Crostini **FN**

Horseradish Cheddar Ale Dip **FN, VG**, served with Tortilla Chips **FG, FN, FD, VG, VV**, Carrots, and Celery Sticks

Chop Salad with Field Greens, Cucumbers, Tomatoes, Red Onions, Artichoke Hearts, and Black Olives **FG, FD, VG**

On the Side: Crumbled Bacon **FG, FN, FD**, Goat's Cheese **FG, FN, VG**, Ranch Dressing **FN, VG**,

Spiced Pear Vinaigrette **FG, FN, FD, VG, VV**

Sliced Pork Loin with Maple Bacon Glaze **FG, FN, FD**

Cranberry Mostarda Glazed Salmon **FG, FN, FD**

Smoked Shallot Roasted Potatoes **FG, FN, FD, VG, VV**

Roasted Brussels Sprouts with Garlic Jam **FG, FN, FD, VG, VV**

Free of Gluten **FG** Free of Nuts **FN** Free of Dairy **FD** Vegetarian **VG** Vegan/Free of Dairy **VV**

Bar Service

Hourly Hosted Bar Service

PRICING PER PERSON

		1 HOUR	2 HOURS	ADDITIONAL HOURS
House	INCLUDES ALL HOUSE LIQUOR, HOUSE WINE, AND BOTTLED BEER	8	13	6
Call	INCLUDES ALL CALL LIQUOR, CALL WINE, AND BOTTLED BEER	10	17	7
Premium	INCLUDES ALL PREMIUM LIQUOR, CALL WINE, AND BOTTLED BEER	11	18	8

Drink Tickets

LEVEL ONE 8 PER TICKET

House and Call Liquor
House Wine
Domestic and Imported Beer
Specialty and Craft Beer

LEVEL TWO 10 PER TICKET

Call and Premium Liquor
House and Call Wine
Domestic and Imported Beer
Specialty and Craft Beer

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 and Craft Beer 7

Holiday Mocktail Bar

45 PER GALLON

Crimson Christmas Punch
Cranberry Pomegranate "Bellinis"
Candy Cane Sparkling Water
Rosemary Citrus Spritzer

**TOP SHELF BRANDS, DRAFT BEER,
AND CASH BARS AVAILABLE**

Signature Holiday Drinks

PRICING PER GALLON

SANTA CLAUSMOPOLITAN 65

Vodka, Cranberry Juice, Triple Sec, Lime Juice

POMEGRANATE GINGER PALOMA 75

Tequila, Pomegranate Juice, Grapefruit Juice, Lime Juice,
Ginger Syrup, Sparkling Water

WINTER SANGRIA 85

Merlot, Brandy, Triple Sec, Peach Schnapps, Orange Juice,
Pineapple Juice, Sparkling Apple Juice, Sweetened Lime Juice,
Soda Water with Muddled Cherries, Limes, Lemons, Oranges



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

BARTENDER FEE IS \$150 PER BAR.

Hotel Info

Guestrooms and Suites

WE OFFER 340 GUEST ROOMS FEATURING 49 SUITES, INCLUDING TWO OF MICHIGAN'S MOST SPECTACULAR LUXURY SUITES

100 West Lounge provides complimentary hors d'oeuvres, beverages, and continental breakfast exclusively for our Concierge floor guests

Hospitality Suite offers a full living and dining area, Murphy bed, and a full bathroom that connects to a guestroom with one king bed or two queen beds, or both

Executive Suites are spacious two-room suites offering either king or two queen bedrooms, comfortable living area, and kitchenette

Premier two-story Grand Loft boasts stunning floor-to-ceiling windows, two bedrooms, full living area with media center, large dining table, and wet bar

Upjohn Suite offers a full living and dining area, wet bar, and king bedroom

Features and Services

Complimentary high speed Internet

In-room safes

Working desk with ergonomic chair

In-room coffee

Room service

Mini refrigerators

Amenities

Complimentary airport shuttle by appointment

Valet parking

Attached covered parking garage

24-hour security

Business center

Meeting Facilities

22 flexible meeting spaces with over 44,000 square feet

Two 10,000 square feet ballrooms

Stone Theater, an amphitheater that seats up to 60 people with built-in media

Executive boardrooms featuring built-in media center and oversized glass dry erase boards

Restaurants and Shopping

Brick + Brine

Old Burdick's Bar and Grill

The Morning Dish

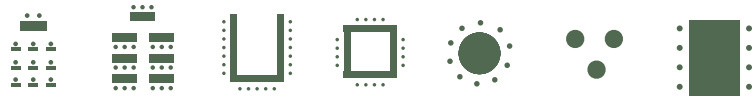
Starbucks®

Blush Salon + Spa

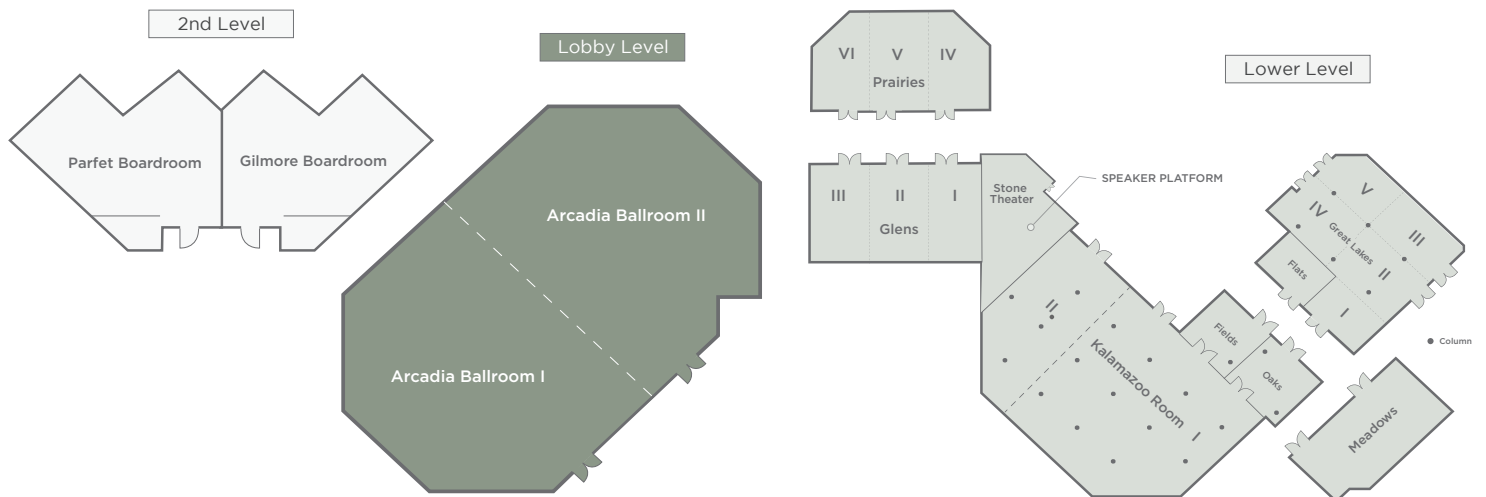
Kalamazoo Athletic Club

Rio Gift Shop





ROOM DIMENSIONS AND SEATING CAPACITY									
Room Name	L' x W' x H'	Sq. Ft.	Theater	Classroom	U-Shape	H. Square	Banquet 10	Cocktail	Conference
Parfet Boardroom	-	-	40	36	16	18	30	40	14
Gilmore Boardroom	-	-	-	-	-	-	-	-	14
Webster's	-	5578	-	-	-	-	120	120	-
Arcadia Ballroom I	70 x 68 x 20	4760	500	272	76	96	325	500	96
Arcadia Ballroom II	70 x 71 x 20	4970	500	272	76	96	325	500	96
TOTAL	139 x 70 x 20	9730	1080	544	104	152	650	1280	-
Kalamazoo Room I	-	6850	370	198	-	-	490	600	-
Kalamazoo Room II	-	3650	180	102	-	-	200	300	-
TOTAL	125 x 80 x 10	10500	600	300	-	-	740	1200	-
Glens I	50 x 27 x 10	1350	150	60	40	48	80	100	48
Glens II	50 x 27 x 10	1350	150	60	40	48	80	100	48
Glens III	50 x 27 x 10	1350	150	60	40	48	80	100	48
TOTAL	81 x 50 x 10	4050	450	180	84	96	240	300	120
Prairies IV	45 x 27 x 10	1215	135	60	32	40	80	100	40
Prairies V	50 x 27 x 10	1350	150	60	40	48	80	100	48
Prairies VI	45 x 27 x 10	1215	135	50	32	40	80	100	40
TOTAL	45 x 81 x 10	3645	420	170	76	80	240	300	80
Great Lakes I	32 x 25 x 10	800	60	32	16	18	40	50	18
Great Lakes II	39 x 24 x 10	936	120	40	24	26	60	100	26
Great Lakes III	39 x 24 x 10	936	120	40	26	28	60	100	28
Great Lakes IV	39 x 29 x 10	1131	120	40	26	28	60	100	28
Great Lakes V	36 x 24 x 10	864	90	36	24	26	40	50	26
TOTAL	78 x 53 x 10	4134	-	-	-	-	300	400	-
Meadows	70 x 40 x 10	2800	180	90	60	60	150	175	60
Fields	30 x 32 x 10	960	80	48	24	28	60	80	28
Oaks	30 x 32 x 10	990	80	56	24	28	60	80	28
Flats	21 x 32 x 10	672	60	36	20	22	40	65	22
Stone Theater	-	2078	-	60	-	-	-	-	-





RADISSON

SPECIAL EVENTS

For more information, please
contact Derrick Ricca.

269.226.3122 | dricca@ghgkz.com

100 West Michigan Avenue,
Kalamazoo MI, 49007

www.radissonkzoo.com