RADISSON SPECIAL EVENTS





Contents



THE INCLUSIONS	2
ADD TO THE AMBIENCE	3
STOCKING STARTERS	4
BE FESTIVE DINNER BUFFET	6
STROLLING STATIONS	8
BAR SERVICE	11
HOTEL INFO	12
CAPACITY CHART	13



It was flawless. I would do it all again!

— Simone B.

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The Inclusions

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
- Holiday Themed Room Decor (optional)
- Large Dance Floor
- Experienced Professional Servers and Bartending Services
- Custom Digital Welcome Signage for Your Guests

SELECTION OF CENTERPIECES:

- Geometric Centerpiece with LED Pillar Candle
- Holiday Themed Centerpieces
- Tea Light Votive Candles on all Tables

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.



Consistency in service and planning makes for easy execution every year.

– Vicky K.

Add to the Ambience

SOFT SEATING	250 per grouping
Add conversational seating and a party feel to your event	
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

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. PRICING BASED UPON NUMBER OF GUESTS



Stocking Starters

ERVES 50 PEOPLE				
Served with: Crackers and Corn Tortilla Chips				
WARM Shredded Greek Chicken Dip FG, FN Spinach and Artichoke FG, FN, VG Birria Taco Dip FG, FN		COLD ~~~~~ Blistered Tomato Bruschetta FG, FN, FD, VG, VV	~~~~	
GRILLED AND RAW VEGETABLE BAR SERVES 50 PEOPLE	350	IMPORTED AND DOMESTIC CHEESES SERVES 50 PEOPLE	375	
Crisp Cucumbers, Roasted Bell Peppers, 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		Smoked Gouda, Cheddar, Fresh Mozzarella, C Goat's Cheese, Boursin, Swiss, and Tavern Cher Served with: Fresh Berries and Seasonal Fruit Preserves Crackers and Toasted Bread	-	
CHILLED GULF SHRIMP COCKTAIL 500 150 PIECES		CURATED CHARCUTERIE BOARD SERVES 50 PEOPLE	МКТ	
Gulf Shrimp FG, FN, FD Served with: Classic Horseradish Cocktail Sauce FG, FN, VG		Selection of Smoked and Cured Meats, Internat Domestic Cheeses FN Served with:	ional and	
Lemon Wedges		Toasted Bread and Crackers Stone Ground Mustard and Fresh Fruit Garnish		
SMALL BITES EACH ORDER CONTAINS 50 PIECES	~~~~		~~~~~	
Honey Bourbon Glazed Meatballs FN, FD	120	Brie with Bacon Plum Jam on Crostini FN	130	
Truffle Chive Arancini FG, FN, VG	140	Honey Thyme Whipped Goat Cheese in a Cucumber Cup FG, FN, VG	135	
Cheddar-Filled Pretzel Bites with Honey Mustard FN, VG	120	Prosciutto and Cranberry Mustard on	140	
Vegetarian Spring Rolls with Citrus Glaze FN, FD, VG	135	Pretzel Crostini FN, FD		
Smoked Cheddar Bacon Mac and Cheese Bites FN	125	Shaved Beef on Crostini with Horseradish Chive Aioli FN	150	

DELUXE COFFEE BAR

8 PER PERSON

130

155

135

Pomegranate Chicken Salad on Crostini FN, FD

Lemon Chive Smoked Salmon Mousse in a

Chili Mango Jackfruit in a Cucumber Cup

Cucumber Cup FG, FN

FG, FN, FD, VG, VV

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

140

140

165

180

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

Blackened Chicken Stuffed Mushroom Caps FG, FN 140

Baked Italian Meatballs with Cheese FN

Red Wine Braised Beef Tips FG, FN, FD

Pork Pot Stickers with Sweet Chili Glaze FN, FD

Coconut Shrimp with Spicy Mango Sauce FD

Great service, flexible, caring team, beautiful venue, food was delicious!

— Deep P.





I had no stress at all. Everyone was so fantastic to work with and helped with any questions we had.

— Mara T.



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 mistletreats display. Inclusions are based on a ninety (90) minute continuous service.

TWO ENTRÉES THREE ENTRÉES

49 PER PERSON 54 PER PERSON

6

Salads

PLEASE SELECT ONE

Baby Arugula, Crisp Romaine, Charred Brussel Sprouts, Slivered Onions, Roasted Red Peppers, Cucumbers FG, FN, FD, VG, VV On the Side: Parmesan Cheese FG, FN, VG, Blistered Tomato Garlic Vinaigrette FG, FN, FD, VG, VV Classic Caesar Salad with Crisp Romaine FG, FN, FD, VG, VV

On the Side: Parmesan Cheese FG, FN, VG, Herb Croutons FN, FD, VG, Creamy Caesar Dressing FN, VG

Mixed Greens, Pomegranate Seeds, Red Onions, Citrus Segments, Kiln Dried Cherries FG, FN, FD, VG, VV On the Side: Toasted Pecans FG, FD, VG, Honey Vanilla Vinaigrette FG, VG

Classic Chop Salad with Crisp Romaine, Tomatoes, Cucumbers, Carrots, Celery, Shaved Red Onions FG, FN, FD, VG, VV

On the Side: Shredded Cheddar Cheese FG, FN, VG, Herb Croutons FN, FD, VG, Ranch FN, VG, Spring Onion Vinaigrette FG, FN, FD, VG, VV,

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 Bolognaise FN, VG

Grilled Chicken Breast and Hazelnut Chive Cream Sauce FG

Seared Chicken Breast with Lemon Truffle Cream Sauce FG, FN

Roasted Chicken Breast with Roasted Tomatoes and White Wine Caper Sauce FG, FN, FD

Sliced Pork Loin with Bourbon Bacon Jam FG, FN, FD

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

Braised Beef Short Ribs with Red Wine Demi-Glace FG, FN, FD

Sliced Beef Tenderloin with Rosemary Jus 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.



Accompaniments PLEASE SELECT TWO

PIEASE SELECT TWO Parmesan Chive Wild Rice FG, FN, VG Garlic Cheddar Whipped Yukon Gold Potatoes FG, FN, VG Blistered Tomato Couscous FN, FD, VG, VV Caramelized Onion Whipped Potatoes FG, FN, VG Sautéed Vegetable Quinoa Pilaf FG, FN, FD, VG, VV Zucchini, Squash, Bell Pepper Medley FG, FN, FD, VG, VV Parmesan Corn Gratin FG, FN, VG Sea Salt Roasted Asparagus FG, FN, FD, VG, VV Green Beans with Whole Roasted Garlic Cloves FG, FN, FD, VG, VV

Mistletreats

ALL ARE INCLUDED Matcha Raspberry Chiffon Cake Bites FN, VG Salted Caramel Sticky Toffee Bites FN, VG Oven Roasted Apple Oat Bars FN, VG Chocolate Bourbon Cake Truffles FN, VG Candied Cranberry Orange Coconut Terrine FG, FD, VG, VV Winter Citrus Budino with Almond Clementine Crunch FG, VG

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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.

7

Strolling Stations

Includes freshly brewed regular and decaffeinated coffee, assorted herbal and organic teas, water, and assorted soft drinks. Modifications politely declined.

THREE STATIONS

FOUR STATIONS

SALAD

Crisp Romaine FG, FN, FD, VG, VV Mixed Field Greens FG, FN, FD, VG, VV Cucumbers FG, FN, FD, VG, VV Carrots FG, FN, FD, VG, VV Tomatoes FG, FN, FD, VG, VV Red Onions FG, FN, FD, VG, VV Black Olives FG, FN, FD, VG, VV Artichoke Hearts FG, FN, FD, VG, VV Shaved Parmesan FG, FN, VG Shredded Cheddar FG, FN, VG Herb Croutons FN, FD, VG Crumbled Bacon FG, FN, FD Ranch Dressing FN, VG Toasted Garlic Basil Vinaigrette FG, FN, FD, VG, VV

SLIDER

PLEASE SELECT TWO

Smoked Pulled Pork FG, FN, FD Italian Beef FG, FN, FD Italian Herb Braised Chicken FG, FN, FD Smokey Pulled Jackfruit FG, FN, FD, VG, VV

Served with:

Slider Buns FG, FN, FD, VG, VV Sliced Onions FG, FN, FD, VG, VV Pickles FG, FN, FD, VG, VV Cheddar Cheese FG, FN, VG Provolone Cheese FG, FN, VG Giardiniera FG, FN, FD, VG, VV Honey BBQ Sauce FN, FD, VG Roasted Garlic Aioli FN, VG

51 PER PERSON 59 PER PERSON

GRAZING

Smoked Cauliflower Dip FG, FN, FD, VG, VV Chive Hummus FG, FN, FD, VG, VV Baked French Onion Dip FG, FN, VG Baked Chicken Enchilada Dip FG, FN Caribbean Jerk Glazed Meatballs FN

Served with: Corn Tortilla Chips, Crackers, and Pita Chips Carrots and Celery Sticks

SLICED PLEASE SELECT TWO

Rosemary Roasted Tenderloin of Beef with Thyme Pan Jus FG, FN, FD Smoky Roasted Pork Loin, Cherry Bourbon Compote FG, FN, FD Sliced Turkey with Thyme Pan Sauce FG, FN, FD Miso Sesame Ginger Glazed Salmon Filets FN, FD Marinated Flank Steak FG, FN, FD Served with:

Horseradish Cream FG, FN, FD

MACARONI AND CHEESE

Aged White Cheddar Macaroni and Cheese FN, VG Crumbled Bacon FG. FN. FD Diced Ham FG, FN, FD Asparagus Tips FG, FN, FD, VG, VV Braised Mushrooms FG, FN, FD, VG, VV Shredded Cheddar Cheese FG, FN, VG Parmesan Cheese FG, FN, VG Scallions FG, FN, FD, VG, VV

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

Strolling Stations Continued

SOUTHWEST

Slow Braised Beef Barbacoa FG, FN, FD Roasted Green Chili Braised Chicken FG, FN, FD

Served with:

Cilantro Lime Rice FG, FN, FD, VG, VV Charro Beans FG, FN, FD, VG, VV Roasted Peppers and Onions FG, FN, FD, VG, VV Diced Tomatoes FG, FN, FD, VG, VV Soft Flour Tortilla Shells FN, FD, VG Crisp Corn Tortilla Shells FG, FN, FD, VG Red and Green Salsa FG, FN, FD, VG, VV Sour Cream FG, FN, VG Queso Rico FG, FN, VG

ASIAN CUISINE

Tempura Chicken FN, FD Tempura Cauliflower FN, FD Ginger Scallion Rice FG, FN, FD, VG, VV Sesame Garlic Vegetable Medley - Broccoli, Carrots, Red Onions, Celery FG, FN, FD, VG, VV Vegetarian Spring Rolls FN, FD, VG Orange Ginger Glaze FG, FN, FD, VG Sweet Chili Sauce FG, FN, FD, VG Sriracha Sesame Ginger Sauce FN, FD, VG

MEATBALL

Herbed Meatballs FN, FD Sweet Bourbon Glaze FN, FD, VG House-Made Red Sauce FG, FN, VG Garlic Parmesan FG, FN, VG Parmesan Cheese FG, FN, VG Giardianiera FG, FN, FD, VG, VV Caramelized Onion Jam FG, FN, FD, VG, VV Roasted Bell Peppers FG, FN, FD, VG, VV Green Onions FG, FN, FD, VG, VV Crushed Red Chili Flakes FG, FN, FD, VG, VV

MISTLETREATS

Matcha Raspberry Chiffon Cake Bites FN, VG Salted Caramel Sticky Toffee Bites FN, VG Oven Roasted Apple Oat Bars FN, VG Chocolate Bourbon Cake Truffles FN, VG Candied Cranberry Orange Coconut Terrine FG, FD, VG, VV Winter Citrus Budino with Almond Clementine Crunch FG, VG



We both agree that you are ahead of the game compared to other properties your size. Nicely done – good offerings.

– Amy P. & Larisa D.

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The Radisson team is always professional and make our events so simple. We know exactly the type of service were are going to get when we have an event at the Radisson!

– Courtney K.







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
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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

8 per ticket	PRICING PER DRINK/G		
uor	House Brands		
	Call Brands		
ted Beer	Premium Brands		
Beer	House Wine		
10 per ticket	Call Wine		
iquor	Domestic Beer		
ne	Imported Beer		
ted Beer	Specialty and Cra		
Beer			
	8 PER TICKET uor ted Beer Beer 10 PER TICKET iquor ne ted Beer t 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

CRANBERRY CINNAMON MARGARITA Tequila, Triple Sec, Cranberry Juice, Lime Juice, Cinnamon Simple Syrup	90
SPICY GINGERBREAD MAN Vanilla Vodka, Hazelnut Liqueur, Butterscotch Schnapps, Ginger Beer Garnished With: Cinnamon Stick	100
WINTER CRANBERRY ORANGE WHISKEY Whiskey, Triple Sec, Cranberry Juice, Orange Juice, Lemon Juice, Simple Syrup, Ginger Beer Garnished With: Thyme Sprig and Orange Slice	100
MERRY MOSCATO PUNCH Moscato Wine, Triple Sec, Cranberry Juice, Pomegranate Juice, Ginger Beer	115

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

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 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

Meeting Facilities

26 flexible meeting spaces with over 50,000 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



RADISSON CAPACITY CHART & FLOOR PLANS

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Note: Below capacities do not take into consideration added elements such as A/V, dance floors, or staging.

Room Name	L' x W' x H'	Square Feet	Theater	Classroom	U-Shape	H. Square	Banquet 10	Cocktail	Conference
Parfet Boardroom	-	-	-	-	16	-	-	-	-
Gilmore Boardroom	-	-	-	-	-	-	-	-	14
West Michigan (WM) Room	-	3078	100	36	30	36	130	80	30
WM Tasting Room	-	1421.5	70	18	20	24	60	70	22
WM Greenleaf Room	-	721	65	27	20	24	40	50	24
WM Diamond Room	-	357	-	-	-	-	-	-	10
Arcadia Ballroom 1	70 x 68 x 20	4760	500	272	76	96	325	500	96
Arcadia Ballroom 2	70 x 71 x 20	4970	500	272	76v	96	325	500	96
TOTAL	139 x 70 x 20	9730	1080	544	104	152	650	1280	
Kalamazoo Room 1		6850	370	198			490	600	
Kalamazoo Room 2		3650	180	102			200	300	
TOTAL	125 x 80 x 10	10500	600	300			740	1200	
Glens 1	50 x 27 x 10	1350	150	60	40	48	80	100	48
Glens 2	50 x 27 x 10	1350	150	60	40	48	80	100	48
Glens 3	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 4	45 x 27 x 10	1215	135	60	32	40	80	100	40
Prairies 5	50 x 27 x 10	1350	150	60	40	48	80	100	48
Prairies 6	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 1	32 x 25 x 10	800	60	32	16	18	40	50	18
Great Lakes 2	39 x 24 x 10	936	120	40	24	26	60	100	26
Great Lakes 3	39 x 24 x 10	936	120	40	26	28	60	100	28
Great Lakes 4	39 x 29 x 10	1131	120	40	26	28	60	100	28
Great Lakes 5	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					





SPECIAL EVENTS

For more information, please contact Derrick Ricca.

269.226.3122 | dricca@ghgkz.com

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