
RADISSON
SPECIAL EVENTS

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The process was made very easy and everyone was helpful along the way.

— Camille L.

The Inclusions

HOLIDAY PARTY INCLUSIONS

- Private design and consultation session with a 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
- Black, White, Green, or Red Napkins
- Radisson Holiday Buffet Decor
- Radisson Holiday Centerpiece
- 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.

DAMAGES, DECOR & CLEAN UP

To ensure no additional charges are added to the Group's Master Bill, please refer to the Damages, Decor & Clean Up clause in your contract. Additional information can be found in the Radisson Plaza Hotel & Suites Meeting Planner Guide located on www.radissonkzoo.com/plan-your-event/#banquet-services.





Add to the Ambiance

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*

STAR DROP DRAPE

350

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.

You all exceeded my expectations in service, your availability and attentiveness to details, the beautiful event space, and so much more.

— Christine K.


WEST MICHIGAN ROOM


ARCADIA BALLROOM



Stocking Starters

SIGNATURE DIP DISPLAY — 425

SERVES 50 PEOPLE

Served with: Crackers and Corn Tortilla Chips

WARM

Red Pepper and Garlic White Cheddar Dip **FG, FN, VG**

Smoked Gouda and Green Scallion Dip **FG, FN, VG**

Caramelized Onion and Calabrian Chile Pepper Dip **FG, FN, VG**

Baked Alfredo Dip **FG, FN**

COLD

Garden Relish **FG, FN, FD, VG, VV**

Fire roasted tomatoes, charred bell peppers, chickpeas, cucumber, onion, olive oil, herbs

GRILLED AND RAW VEGETABLE BAR — 350

SERVES 50 PEOPLE

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**

IMPORTED AND DOMESTIC CHEESES — 375

SERVES 50 PEOPLE

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

Served with:

Fresh Berries and Seasonal Fruit Preserves

Crackers and Toasted Bread

CHILLED GULF SHRIMP COCKTAIL — 500

150 PIECES

Gulf Shrimp **FG, FN, FD**

Served with:

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

Lemon Wedges

CURATED CHARCUTERIE BOARD — MKT

SERVES 50 PEOPLE

Selection of Smoked and Cured Meats, International and Domestic Cheeses **FN**

Served with:

Toasted Bread and Crackers

Stone Ground Mustard and Fresh Fruit Garnish

TUNA SASHIMI BOARD — 650

SERVES 50 PEOPLE

Sliced Tuna, Wonton Crisps, Wasabi Cream, Sesame Garlic Glaze, Pickled Vegetable Slaw **FN**

SMOKED SALMON DISPLAY — 700

SERVES 50 PEOPLE

Sliced Cold Smoked Salmon, Lemon, Shallot and Caper Relish, Dill Crema **FG, FN**

Served with:

Seasoned Naan Bread

Rice Crackers

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

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Stocking Starters Continued

WARM SMALL BITES

EACH ORDER CONTAINS 50 PIECES

Roasted Red Pepper Calabrian Chili Arancini FG, FD, VG	200
Bacon-Wrapped Goat Cheese-Stuffed Dates FG, FN	285
Bacon and Onion Jam Stuffed Mushroom Caps FG, FN	170
Hot Honey Whipped Goat Cheese Stuffed Mushroom Cap FG, VG	155
Buffalo Chicken Meatballs FN	155
Honey Bourbon-Glazed Meatballs FN, FD	155
Traditional Arancini with Parmesan and Truffle Crema FN, VG	175
Pretzel Bites with Honey Mustard FN, FD, VG	130
Vegetarian Spring Rolls with Sesame Garlic Glaze FN, FD, VG	135
Smoked Cheddar Bacon Mac and Cheese Bites FN	125
Adobo Shredded Chicken and Cheddar Stuffed Mushroom Caps FG, FN	140
Baked Italian Meatballs with Cheese FN	150
Pork Pot Stickers with Orange Ginger Glaze FN, FD	140
Red Wine Braised Beef Tips FG, FN, FD	180
Coconut Shrimp with Spicy Mango Sauce FD	180
Pakoras with Pineapple Cilantro Chutney FN, FD, VG, VV	155

COLD SMALL BITES

EACH ORDER CONTAINS 50 PIECES

Curry Whipped Goat Cheese Served on Rice Cracker FG, FN, VG	155
Lemon Dill Whipped Feta in Cucumber Cup Topped with Fried Capers FG, FN, VG	145
Cranberry Thyme Chicken Salad on Rice Cracker FG, FN, FD	135
Beef and Caramelized Onion Jam on Crostini FN	155
Honey Rosemary Whipped Feta in Cucumber Cup FG, FN, VG	145
Raspberry Thyme Balsamic Jam with Honey Whipped Goat Cheese on Crostini FN, VG	145
Whipped Ricotta Caprese on Crostini FN, VG	145
Blackened Crab Salad Shooter FG, FN	185
Ratatouille Compote on Herb Grilled Baguette FN, FD, VG, VV	150
Roasted Sweet Potato Hummus in a Cucumber Cup Topped with Crushed Toasted Pumpkin Seeds FG, FN, FD, VG, VV	135
Double Creamed Brie and Apricot Jam on Toasted Baguette FN, VG	145
Prosciutto and Cranberry Mustard on Pretzel Crostini FN, FD	140
Shaved Beef with Horseradish Chive Aioli on Crostini FN	150

You all exceeded my expectations in service, your availability and attentiveness to details, the beautiful event space, and so much more.

— Christine K.





Your team's patience, expertise, and willingness to help me with absolutely everything this first year is truly appreciated. I'm looking forward to another year of partnering together to create more memories.

— Genni P.



Be Festive Dinner Buffet

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

TWO ENTRÉES	*50 PER PERSON*
THREE ENTRÉES	*55 PER PERSON*

Salads

PLEASE SELECT ONE

Baby Kale and Arugula Blend, Roasted Brussels Sprouts, Pickled Onions, Crisp Prosciutto, Feta, Sweet Drop Peppers **FG, FN**
On the Side: Feta Cheese **FG, FN, VG**, *Rosemary Dijon Vinaigrette* **FG, FN**

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 with Sliced Apples, Kiln-Dried Cranberries, Pickled Red Onions, Goat Cheese **FG, FN**
On the Side: Spice Glazed Pecans, Honey Dijon Vinaigrette **FG, FD, 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**, *Confit Garlic and Ginger White Balsamic Vinaigrette* **FG, FN, FD, VG, VV**

Entrées

PLEASE SELECT TWO OR THREE

Roasted Chicken Breast with Sundried Tomato, Spinach, Artichoke Compote **FG, FN, FD**

Grilled Chicken Breast with Truffle Lemon Chive Cream Sauce **FG, FN**

Seared Chicken Breast with Apple Bourbon Glaze **FG, FN, FD**

Chili Rubbed Roasted Porkloin with Balsamic Fig Compote **FG, FN, FD**

Braised Beef Short Ribs with Confit Garlic Horseradish Pan Jus **FG, FN, FD**
$3.00++ ADDITIONAL PER PERSON

Sliced Beef Tenderloin with Au Poivre **FG, FN**
$9.00++ ADDITIONAL PER PERSON

Roasted Salmon Filet with Hot Honey Cherry Glaze **FG, FN**

Baked Manicotti with Toasted Garlic Vodka Sauce **FN, VG**

Apple and Sage Quinoa Pilaf with Wilted Spinach and Chickpeas **FG, FN, FD, VG, VV**

Broiled Cod with Roasted Tomato White Wine Caper Compote **FG, FN**

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

Roasted Cauliflower, Broccoli, Bell Peppers, Slivered Onions **FG, FN, FD, VG, VV**

Mixed Bell Pepper Wild Rice **FG, FN, FD, VG, VV**

Smoked Cheddar Scallion Corn Gratin **FG, FN, VG**

Sea Salt Roasted Asparagus **FG, FN, FD, VG, VV**
$2.00++ ADDITIONAL PER PERSON

Sweet Potato Casserole **FG, VG**
On the Side: Spiced Pecans **FG, VG**

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

Rosemary Balsamic Roasted Winter Vegetables **FG, FN, FD, VG, VV**

Maple Brown Sugar Glazed Baby Carrots **FG, FN, FD, VG**

Sautéed Green Beans, Toasted Garlic and Roasted Red Pepper Coulis **FG, FN, VG**

Roasted Brussels Sprouts with Smoked Sea Salt and Fried Garlic **FG, FN, FD, VG, VV**

Fingerling Potatoes with Sea Salt, Fried Shallots **FG, FN, FD, VG, VV**

Caramelized Shallot Orzo with Parmesan and Chives **FN, VG**

Mistletreats

ALL ARE INCLUDED

Yuzu Citrus Coconut Custard with Raspberry Balsamic Compote **FG, FN, FD, VG, VV**

Salted Caramel Espresso Budino **FG, FN, VG**

Dutch Crumb Apple Crunch Bars **FN, VG**

Double Fudge Brownie Bites **FN, VG**

Assorted House-Made Cookies **FN, 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.

Strolling Stations

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

THREE STATIONS	*51 PER PERSON*
FOUR STATIONS	*59 PER PERSON*
FIVE STATIONS	*67 PER PERSON*

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

Rosemary Pomegranate 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

GRAZING

Smoked Gouda and Green Scallion Dip with Tortilla Chips **FG,** FN, VG

Warm Baked Burrata, Herbs, Red Sauce, Baguette FN, VG

Charred Scallion Hummus with Celery and Cucumber Sticks **FG,** FN, FD, VG, **VV**

Pork Potstickers with Winter Citrus Ginger Glaze FN, FD

Cranberry Szechuan Glazed Chicken Meatballs FN, FD

SLICED

PLEASE SELECT TWO

Smoky Roasted Pork Loin, Cherry Bourbon Compote **FG,** FN, FD

Sliced Turkey with Thyme Pan Sauce **FG,** FN, FD

Yuzu Ginger and Spring Onion Velour Salmon Filets FN, FD

Marinated Flank Steak **FG,** FN, FD

Served with:
Horseradish Cream **FG,** FN

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**

Fried Garlic Chili Crisp **FG,** FN, FD, VG, **VV**

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

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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

FUSION MEATBALL

Buffalo Chicken Meatballs with Blue Cheese FN

Baked Italian Meatballs, House Red Sauce, Mozzarella Cheese FN

Sesame Szechuan and Chives Chicken Meatballs FN, FD

Impossible Meatless with Smokey Red Pepper Glaze **FG,** FN, FD, VG, **VV**

MISTLETREATS

Yuzu Citrus Coconut Custard with Raspberry Balsamic Compote **FG,** FN, FD, VG, **VV**

Salted Caramel Espresso Budino **FG,** FN, VG

Dutch Crumb Apple Crunch Bars FN, VG

Double Fudge Brownie Bites FN, VG

Assorted House-Made Cookies FN, VG

My favorite part of hosting our holiday party at the Radisson was the convenience of continuing the party at Burdick's and then staying at the hotel afterward. Perfect!

— Cortnie D.

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

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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	ADDITIONAL HOURS
House	INCLUDES ALL HOUSE LIQUOR, HOUSE WINE, AND BOTTLED BEER	12	8
Call	INCLUDES ALL CALL LIQUOR, CALL WINE, AND BOTTLED BEER	16	10
Premium	INCLUDES ALL PREMIUM LIQUOR, CALL WINE, AND BOTTLED BEER	20	12

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	7
Call Brands	9
Premium Brands	11
House Wine	8
Call Wine	9
Domestic Beer	6
Imported and Craft Beer	8

TOP SHELF BRANDS, DRAFT BEER, AND CASH BARS AVAILABLE



Holiday Mocktail Bar

55 PER GALLON

FEELING SPIRITED?
Any mocktail can be made into a cocktail — just ask! Additional charge applies.

VANILLA CINNAMON MAPLE SOUR
Apple Cider, Lemon Juice, Maple Syrup, Vanilla Extract, Cinnamon

CHRISTMAS MORNING MOCKTAIL
Orange Juice, Cranberry Juice, Sparkling Apple Cider, Cinnamon

SUNSHINE JUICE
Orange Juice, Lemon Juice, Carrot Juice, Papaya Juice, Ginger, Coconut Water or Water

RUDOLPH'S HOLIDAY PUNCH
Orange Juice, Cranberry Juice, Ginger Ale, Grenadine

CRANBERRY APPLE SPARKLER
Cranberry Juice, Sparkling Apple Cider, Simple Syrup

HOLIDAY SNOW PUNCH
White Cranberry Juice, Lime Juice, Non-Alcoholic Orange Liqueur Mix, Sparkling Juice

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

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

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

Amenities

Complimentary airport shuttle by appointment

Valet parking

Attached covered parking garage

24-hour security

Business center

Restaurants and Shopping

Brick + Brine

Burdick's Bar and Grill

Lobby Bar

The Morning Dish

Starbucks®

Blush Salon + Spa

Kalamazoo Athletic Club







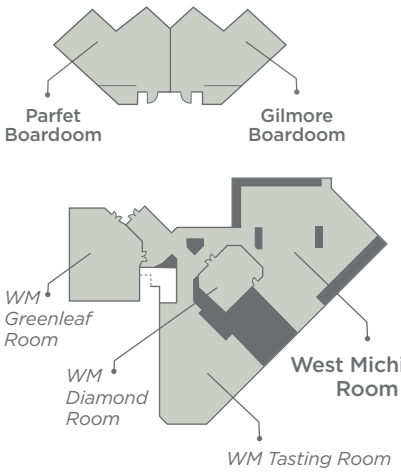
All prices are subject to a 23% service charge and an applicable Michigan sales tax.

RADISSON CAPACITY CHART & FLOOR PLANS

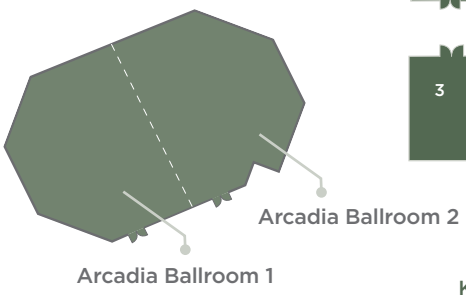
Note: Below capacities do not take into consideration added elements such as A/V, dance floors, or staging.

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	-	-	-	-	-

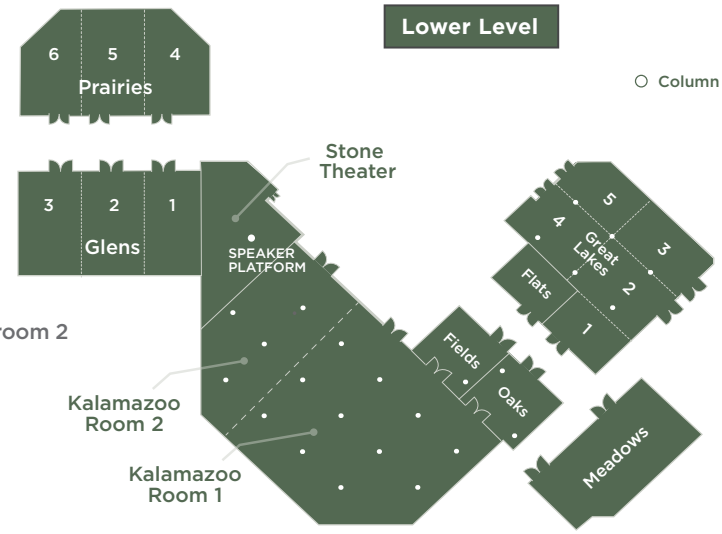
2nd Level



Lobby Level



Lower Level



NOT TO SCALE





RADISSON®

PLAZA HOTEL & SUITES
KALAMAZOO

For more information, please
contact Derrick Ricca.

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