

# *Congratulations on Your Engagement!*

*The Radisson Hotel Los Angeles Westside Offers  
Four Bridal Packages to Choose From:*

*True Love Package ✦ Princess Package  
Wedding Bells Package ✦ Diamond Ring Package*

*Each Package Includes a Three Course Luncheon or Dinner Complete with:*

*Chair Covers & Sashes*

*Champagne Or Cider Toast*

*Complimentary Cake Cutting Service*

*Personal Assistance with your Wedding Favor Set Ups*

*Overnight Bridal Couple Accommodations With*

*Champagne and Chocolate Covered Strawberries*

*All Our Wedding Packages Include Complete Room Set Up With:*

*Dance Floor, Head Table, Sweetheart Table, Staging, Entertainment Area, Choice  
of Tablecloth and Linen Colors, Mirror & Votive Candle Centerpieces, Sign-In,  
Cake and Gift Tables and Discounted Self-Parking*



# *True Love Package*

*All Entree Selections Include Your Choice of Salad, Potatoes or Rice, Fresh Seasonal Vegetables, Warm Rolls and Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Herbal Teas and Iced Tea*

## *Select One Item from Each Category*

*Field Green Salad: With Tomatoes, Cucumbers, Shredded Carrots and Assorted Dressings*

*Traditional Caesar Salad: Crisp Romaine Lettuce with Imported Parmesan Cheese and Caesar Dressing*

*Mandarin Spinach Salad: Spinach and Bok Choy Leaves with Mandarin Oranges, Scallions and Red Peppers Tossed with a Poppy Seed Dressing*

*Chicken Marsala: Boneless Breast of Chicken with a Marsala Wine Sauce*

*Chicken Piccata: Boneless Breast of Chicken with Capers in a Lemon White Wine Sauce*

*Chicken Dijon: Boneless Breast of Chicken with a Dijon Mustard Sauce*

*Pan Seared Salmon Fillet: Served with a Cucumber Dill Sauce*

*Sliced Brisket of Beef: Served with a Shitake Mushroom Sauce*

*Red Roasted Potatoes*

*Garlic Mashed Potatoes*

*Rice Pilaf*

*Champagne or Cider Toast & Complimentary Cake Cutting Service*

*\$42 per Person for Lunch \$47 per Person for Dinner*



# Princess Package

*All Entree Selections Include Your Choice of Salad, Potatoes or Rice, Fresh Seasonal Vegetables, Warm Rolls and Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Herbal Teas and Iced Tea*

## *Hors d'Oeuvres*

*Cheese Display: A Variety of Imported and Domestic Cheeses with Assorted Crackers*

*Crudités Display: An Assortment of Garden Vegetables with Artichoke and Spinach Dip*

## *Select One Item From Each Category*

*Field Green Salad: With Tomatoes, Cucumbers, Shredded Carrots and Assorted Dressings*

*Traditional Caesar Salad: Crisp Romaine Lettuce with Imported Parmesan Cheese and Caesar Dressing*

*Mandarin Spinach Salad: Spinach and Bok Choy Leaves with Mandarin Oranges, Scallions and Red Peppers Tossed with a Poppy Seed Dressing*

*Chicken Marsala: Boneless Breast of Chicken with a Marsala Wine Sauce*

*Chicken Piccata: Boneless Breast of Chicken with Capers in a Lemon White Wine Sauce*

*Chicken Dijon: Boneless Breast of Chicken with a Dijon Mustard Sauce*

*Pan Seared Salmon Fillet: Served with a Cucumber Dill Sauce*

*Peppered Strip Loin: Slow Roasted with a Jack Daniels Demi-Glaze*

*Red Roasted Potatoes*

*Garlic Mashed Potatoes*

*Rice Pilaf*

*Champagne or Cider Toast & Complimentary Cake Cutting Service*

*\$49 per Person for Lunch    \$54 per Person for Dinner*



# Wedding Bells Package

*All Entree Selections Include Your Choice of Salad, Potatoes or Rice, Fresh Seasonal Vegetables, Warm Rolls and Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Herbal Teas and Iced Tea*

## *Specialty Hot & Cold Hors d'Oeuvres*

*Cheese Display: A Variety of Imported and Domestic Cheeses with Assorted Crackers*

*Crudités Display: An Assortment of Garden Vegetables with Artichoke and Spinach Dip*

## *Select Two Hot Hors d'Oeuvres*

*One Hour Service*

*Assorted Mini Quiche, Spanakopita, Chicken Yakatori, Fried Mozzarella, Swedish Meatballs*

## *Select One Item from Each Category*

*Field Green Salad: With Tomatoes, Cucumbers, Shredded Carrots and Assorted Dressings*

*Traditional Caesar Salad: Crisp Romaine Lettuce with Imported Parmesan Cheese and Caesar Dressing*

*Mandarin Spinach Salad: Spinach and Bok Choy Leaves with Mandarin Oranges, Scallions and Red Peppers Tossed with a Poppy Seed Dressing*

*Chicken Marsala: Boneless Breast of Chicken with a Marsala Wine Sauce*

*Chicken Piccata: Boneless Breast of Chicken with Capers in a Lemon White Wine Sauce*

*Chicken Dijon: Boneless Breast of Chicken with a Dijon Mustard Sauce*

*Pan Seared Salmon Fillet: Served with a Cucumber Dill Sauce*

*Peppered Strip Loin: Slow Roasted with a Jack Daniels Demi-Glaze*

*Red Roasted Potatoes*

*Garlic Mashed Potatoes*

*Rice Pilaf*

*Champagne or Cider Toast & Complimentary Cake Cutting Service*

*\$53 per Person for Lunch   \$58 per Person for Dinner*



# *Diamond Ring Buffet Package*

*Includes Warm Rolls and Butter, Freshly Brewed Coffee, Decaffeinated Coffee,  
Assorted Herbal Teas and Iced Tea*

## *Choice of Three Salads*

*Field Green Salad with Assorted Dressings*

*Marinated Tomato and Red Onion Salad*

*Mushroom Salad*

*Tortellini Pasta Salad*

*Antipasto Salad*

## *Choice of Entrees*

*Sliced Beef Brisket*

*Served with Shitake Mushroom  
Sauce*

*Chicken Piccata*

*With Capers in a Lemon White  
Wine Sauce*

*Pan Seared Salmon Fillet*

*With a Cucumber Dill Sauce*

*Chicken Marsala*

*With a Marsala Wine Sauce*

*Orange Roughy*

*With a Fruit Salsa*

## *Accompaniments*

*Red Roasted Potatoes   Rice Pilaf   Fresh Seasonal Vegetables*

## *Champagne or Cider Toast & Complimentary Cake Cutting Service*

*Two Entrees - \$49 Per Person for Lunch*

*Three Entrees - \$52 Per Person for Lunch*

*Two Entrees - \$53 Per Person for Dinner*

*Three Entrees - \$56 Per Person for Dinner*



# *Special Day Upgrade Options*

## *Entrée Upgrades*

*Chicken Wellington*  
*Stuffed with a Mushroom Duxelle,*  
*Wrapped in a Flaky Puff Pastry with*  
*a Pergourdine Sauce*  
*\$4.00 Per Person*

*New York Strip Steak*  
*Served with Ancho Chile Butter*  
*And Fried Onions*  
*\$5.50 Per Person*

*Orange Roughy*  
*with a Fruit Salsa*  
*\$4.00 Per Person*

*Prime Rib*  
*Served with Au Jus and a*  
*Creamy Horseradish Sauce*  
*\$5.50 Per Person*

## *Make Any Combination Entrée*

*Choose Two Menu Items and Our Chef Will Create a Single Entrée Presentation*  
*\$3.50 Per Person*

## *Special Order Items*

- ✦ *Punch Fountain \$125 Minimum*
- ✦ *Butler Passed Hors d'Oeuvres \$2.50 Per Person*
- ✦ *Ice Sculpture \$250 Minimum*
- ✦ *Corkage Fee of \$12.00 Per Opened Bottle*
- ✦ *Add Fresh Berries to Your Champagne Toast For a Romantic Flair*  
*\$0.50 Per Person*



# Wedding Ceremony

## Ceremony Locations & Cost:

*Pavilion Event Tent:*  
\$800.00 (Accommodates up  
to 200 Guests)

*Ballroom Terrace:*  
\$800.00  
(Accommodates up to 170  
Guests)

*Private Banquet Room:*  
\$450 – 1,000 ✧  
(✧ Depending on Seating  
Capacity Requirements)

## The Ceremony Site Fee Includes:

- ✦ Rental of the Ceremony Area
- ✦ Set Up of Chairs
- ✦ Chair Covers & Sashes
- ✦ Gazebo With Sparkle Lights
- ✦ Sign in Table
- ✦ Outdoor Heaters
- ✦ (2) Changing Rooms  
Based on Availability
- ✦ A One-Hour Rehearsal Night Prior to the Wedding  
Based on Availability
- ✦ 10% Discount for Your Rehearsal Dinner



# Banquet Bar Service

DRINK PRICES	HOST	NO-HOST
CALL BRANDS	\$6.50	\$7.00
PREMIUM BRANDS	\$7.00	\$7.50
DOMESTIC BOTTLED BEER	\$5.50	\$6.00
IMPORTED BOTTLED BEER	\$6.00	\$6.50
MICROBREWED BEER	\$5.25	\$5.50
NON-ALCOHOLIC BEER	\$4.00	\$5.00
HOUSE WINE	\$6.00	\$6.50
CORDIALS	\$7.50	\$8.00
SOFT DRINKS	\$3.00	\$3.25
BOTTLED WATERS	\$3.50	\$4.00

## BY THE HOUR

	Domestic Beer, Wine, Soft Drinks	Full Bar (Call)	Full Bar (Premium Brands)
1 <sup>st</sup> Hour	\$12	\$15.50	\$20
Additional Hours	\$7	\$9	\$10

*Prices are Per Person*

## BY THE TICKET

### CHEERS!

Martinelli's Sparkling Cider Toast	\$2.50 Per Person
Champagne Toast	\$4.00 Per Person
Strawberry Champagne Toast	\$5.00 Per Person

*Drop a fresh berry into your toasting flute for a romantic flair!*

*\$0.50 Per Person*

*Bartender fee of \$125.00 (hosted / non-hosted bars) is waived when bar revenue accumulates to \$450.00*



All Prices are Subject to 21% Service Charge and Applicable Sales Tax ❖ Prices Subject to Change Without Notice  
Radisson Hotel Los Angeles Westside ❖ 6161 West Centinela Avenue ❖ Culver City, CA 90230 ❖ (310) 348-4517

# Banquet Wine List

## Sparkling Wine

J.Roget	\$22.00
Domaine Ste. Michelle Brut	\$31.00
Domaine Chandon Brut, Classic California	\$38.00

## Chardonnay

La Terre, California	\$22.00
Callaway, California	\$25.00
Meridian, Santa Barbara	\$26.00
Wente Estate, California	\$27.00
Beringer "Founder's Estate," California	\$27.00
Sterling Vineyards, Napa Valley	\$35.00

## Alternative White Wines

La Terra, California	\$22.00
Ecco Domani, Pinot Grigio, Italy	\$25.00
Campanila, Pinot Grigio, Italy	\$25.00
Chateau St. Michelle, Washington	\$24.00
Beringer, California	\$21.00

## Cabernet Sauvignon

La Terra, California	\$22.00
Callaway, California	\$23.00
Meridian, California	\$28.00
Clos Du Bois, Sonoma County	\$35.00
Sterling Vineyards, Napa Valley	\$46.00

## Merlot

La Terra, California	\$22.00
Callaway, California	\$23.00
Meridian, California	\$25.00
Wente Estate, California	\$27.00
Rodney Strong Estate, Russian River, Sonoma	\$33.00

## Pinot Noir

Meridian, Santa Barbara	\$31.00
Robert Mondavi "Private Select," California	\$27.00

