

Radisson®



HORS D'OEUVRE RECEPTION...

Wedding Reception 1

Minimum of 50 Guests

Crudités

Assorted Garden Vegetables Served With Onion and Spinach Dips

International Cheese

A Variety of Imported and Domestic Cheeses Garnished With Fresh Fruit

Hors D'oeuvres

(Two Servings of Each Item per Person)

Smoked Salmon Pinwheel

Tomato Bruschetta on Crostini

Scallops Wrapped In Crispy Bacon

Coconut Shrimp with Red Pepper Aioli

Miniature Crab Cake with Mustard Aioli

Miniature Beef Wellington

Pasta

Tri-Colored Tortellini and Penne Pasta Are Tossed with Your Guest's Selection of Roasted Garlic Alfredo or Basil Marinara Sauce, Broccoli, Mushrooms, Sun Dried Tomato, Onion & Grated Parmesan Served with Focaccia and Garlic Bread (Chef Required At \$85.00)

\$35 per Person

Wedding Reception 2

Minimum of 50 Guests

International Cheese Display

Variety of Imported and Domestic Cheeses Garnished with Fresh Fruit

Antipasto

Dry Italian Salami. Prosciutto, Manchego and Mozzarella Cheeses, Pepperoncini, Pepadew Peppers. Long Stem Artichoke

Hearts, Chipolini Onions,

Assorted Olives and Grilled

Vegetables Served with Mini

Baguette and Focaccia Bread

Poached Salmon

With Cucumber & Seaweed Salad

Hors D'oeuvres

(Two Servings of Each Item per Person)

Asparagus Point Wrapped With Smoked Salmon

Miniature Crab Cake with Mustard Aioli

Asian Vegetable Spring Roll with Sweet & Sour Sauce

Spanakopita Spinach and Feta in Phyllo

Chicken Brochette with Tonkatsu Glaze

Carving

Tender Roast Beef Served With Au Jus and Horseradish Cream Sauce

and Silver Dollar Rolls (Chef Required At \$85.00)

Southern Grits

Chef Prepared Creamy Grits

Blended with Guests Choice of Shrimp,

Andouille Sausage, Cheese and Brown Shrimp

Gravy

(Chef Required At \$85.00)

\$45 per Person

OR AN INDIVIDUAL DINNER...

Wedding Dinner 1

Carolina Crab Cake on Bed of Wilted Spinach with Tropical Salsa
Iceberg Wedge Salad with Pear Tomatoes and Cucumbers
Bleu Cheese Dressing
Filet Mignon Topped With Demi Glaze Mushroom Compote
Served With Garden Fresh Vegetable and Roasted Potatoes
Warm Rolls with Butter
Coffee, Decaffeinated Coffee & Iced Tea
\$48 per Person

Wedding Dinner 2

Baby Lamb Chop on Bed of Mediterranean Cous-Cous
Bibb and Endive Salad with Asian Pear, Sun Dried Bing Cherries
and Caramelized Walnuts Served with Dark Balsamic Dressing
Marinated Chicken Breast, Boursin Cheese and Roma Tomatoes
Wrapped In Flaky Puff Pastry, Served With Petite Green Beans, Baby Carrot and Saffron Rice
Warm Rolls with Butter
Coffee, Decaffeinated Coffee & Iced Tea
\$44 per Person

Wedding Dinner 3

Columbo's Tri-Colored Tortellini with Creamy Gorgonzola
Traditional Caesar Salad with Crispy Romaine Lettuce,
Focaccia Croutons and Fresh Parmesan Cheese
Served with Creamy Caesar Dressing
Duet Of Grilled Breast Of Chicken With Thyme Cream Sauce
Paired With Balsamic Glazed Filet of Salmon
Served with Garden Fresh Vegetable and Cranberry Rice
Warm Rolls with Butter
Coffee, Decaffeinated Coffee & Iced Tea
\$46 per Person

Wedding Dinner 4

Spinach And Mushroom Strudel With Asiago Cream Sauce
Baby Greens With Port Wine Poached Pears
And Candied Local Pecans Served With Citrus Vinaigrette
Grilled Beef Tenderloin Paired With Carolina Crab Cake
Served With Garden Fresh Vegetable And Grit Cake
Warm Rolls With Butter
Coffee, Decaffeinated Coffee & Iced Tea
\$49 per Person

A DINNER BUFFET...

Wedding Dinner Buffet 1

Crisp Romaine Hearts, Shaved Parmesan Cheese, Herb Croutons
And Classic Caesar Dressing
Lobster Tortellini With Fennel and Tomato Concasse
Grilled Asparagus, Artichokes,
Fire Roasted Peppers and An Aged Balsamic Drizzle
Seared Chicken Breast with Creamy Morrell And Chive Sauce
Seared Salmon Filet with A Maple Glaze
Served With A Bell Pepper Medley
Medallions Of Beef Tenderloin with A Madeira Jus
Creamy Scalloped Potatoes
Seasonal Vegetables with Thyme Butter
Warm Rolls with Butter
Coffee, Decaffeinated Coffee & Iced Tea
\$53 Per Person

Wedding Dinner Buffet 2

Roma Tomatoes and Fresh Mozzarella, Basil and
Virgin Olive Oil Drizzle
Baby Greens with Toasted Almonds, Mandarin Oranges
And Tangy Citrus Vinaigrette
Marinated Salad Of Hearts Of Palm, Artichokes and Roasted Peppers
Seared Chicken Breast Stuffed with Apple and Fennel
In A Calvados Cream
Roasted Sirloin of Beef with Shiitake Mushroom Jus
Red Snapper on a Bed of Baby Spinach
Roasted Garlic Potatoes
Seasonal Vegetables
Warm Rolls with Butter
Coffee, Decaffeinated Coffee & Iced Tea
\$46 Per Person

Please add 21% service charge and 7% sales tax to all food & beverage prices

BEVERAGE SERVICE...**Cocktail Package, Priced Per Person**

This Package is Priced per Person and Include Consecutive Hours of Unlimited Beverage Service. Charge Based on the Guarantee or Actual Attendance If Higher. Prices are Subject To 21 % Service Charge and 7% Sales Tax.

	Call Brands	Premium Brands	
First Hour	\$15	\$18	<i>Per Person</i>
Second Hour	+ \$6	+ \$8	<i>Per Person</i>
Each Addl. Hour	+ \$4	+ \$6	<i>Per Person</i>

Host Sponsored Bar, Priced Per Drink

Charges Are Based on Number of Drinks Consumed.
Prices Are Subject To 21% Service Charge and 7% Sales Tax.

Cocktails	
Call Brands \$6	Premium Brands \$7
Premium Beer	\$4.25
Domestic Beer	\$3.50
Columbo's Wine	\$4.50
Still & Sparkling Waters	\$2.50
Soft Drinks	\$2.50
Cordials & Cognacs	\$8.00

Cash Bar

Cash Bar Prices Include Tax

Cocktails	
Call Brands \$6.50	Premium Brands \$7.50
Premium Beer	\$4.50
Domestic Beer	\$3.75
Columbo's Wine	\$4.75
Still & Sparkling Waters	\$2.75
Soft Drinks	\$2.75
Cordials & Cognacs	\$8.50

SUGGESTED VENDORS.....

Florists:	American Floral Chastain's Fine Wedding & Party Rental Specialist
Photographers:	Barber Photography
Custom Cakes:	Renee's Custom Catering The Pastry Place Catering
Videographers:	Charlie Brown Video
Disc Jockeys / Music:	Music & More...To Go PartyTime Entertainment
Wedding Decor / Tents:	Palmetto Party Rental Chain of Events
Transportation/Tours:	Carolina Carriage

*The Vendors Listed Above are Merely Suggestions and you are Welcome to Use Any Vendor You Choose. However, All Vendors Working on Hotel Property are Required to Show Proof of Liability Insurance Prior to The Event