

Celebrate Lansing Weddings at the Radisson Hotel

Congratulations on your recent engagement! Please allow us the opportunity to extend the assistance of the expert event staff at the Radisson Hotel Lansing at the Capitol in planning a ceremony or reception that you're sure to remember for a lifetime.

We are ideally suited for Downtown Lansing weddings, offer elegant ballroom facilities, and have flexible catering options and convenient wedding packages. You can choose from the hotel's standard wedding packages or give us the pleasure to work with you on a custom package that is fully tailored to match the wedding of which you've always dreamed!

Your Radisson Wedding Package Includes:

Champagne Toast
Freshly Brewed Gourmet Coffee, Decaffeinated Coffee and Selection of Teas
Choice of (2) Display Hors d'oeuvres and (2) Butler Passed Hors d'oeuvres for One Hour of Service
Cake Cutting Service
Floor Length White Table Linens with Choice of Napkin Color
Elegant 3 Tiered Centerpieces
Complete Reception Setup and Cleanup
White Pipe and Drape
Dance Floor and Staging for Head Table
Romantic Jacuzzi Suite for the Newlyweds
One Year Anniversary Jacuzzi Suite Gift Certificate
Discounted Sleeping Rooms for Your Out-of-Town Guests
Complimentary Valet Parking for Overnight Guests

Butler Passed - Choice of Two Selections

Vegetable Spring Rolls served with Plum Sauce
Fresh Mozzarella, Basil, and Grape Tomato Skewer
Raspberry and Brie in Phyllo
Pork Pot Stickers served with Sweet Soy Sauce
Chicken Satay served with Peanut Sauce
Spanakopita

Displays - Choice of Two Selections

Imported and Domestic Cheeses
Fresh Seasonal and Tropical Fruit served with Tropical Ganache
Vegetable Crudit  served with Dip
Toasted Pita Chips with Spinach and Hummus
Blue Corn Chips with Salsa, Guacamole, and Queso
Grilled Vegetables, Marinated Olives, and Fresh Mozzarella

Plated Dinner Selections

Includes Freshly Brewed Gourmet Coffee,
Decaffeinated Coffee and Selection of Teas,
Artisan Rolls and Butter

Choice of Salad

Fresh Spinach Salad with Tomatoes, Mandarin Oranges and Toasted Almonds
Fresh Caesar Salad with Shaved Parmesan and Croutons
Market Salad of Spring Mix Greens, Roma Tomatoes, and English Cucumbers
Michigan Salad of Spring Mix, Dried Cherries, Pecans, and Blue Cheese

Selection of Entrée

Grilled Chicken Breast
Pancetta, Sweet Peppers, and Artichokes
\$39

7oz Filet Mignon
Boursin Crust and Cabernet Demi Glaze
\$47

Pan Roasted Chicken Breast
Wild Mushroom Sauce and Grilled Tomato
\$39

10oz Grilled NY Strip Steak
Garlic Shitake Mushrooms and Cognac Sauce
\$44

Pan Seared Lamb Chops
Cherry Port Sauced and Fried Mint
\$52

Grilled Vegetable Napoleon
Tortellini and Tomato Sauce
\$36

Honey Lacquered Salmon
Mango Apricot Chutney
\$39

Pesto Ravioli
Pesto Cream, Grape Tomato, and Shaved
Parmesan
\$36

Pan Seared Sea Bass
Sauce Vierge
\$44

Gruyere Risotto
Roasted Peppers and Summer Squash
\$36

Selection of Starch

Wild Rice Pilaf
Garlic Whipped Potatoes
Roasted Red Skin Potatoes
Fingerling Potatoes with Chives
Potato Gratin
Toasted Orzo Parmesan

Selection of Vegetable

Steamed Mixed Vegetable
Fresh Zucchini and Tomato Concasse
Fresh Green Beans
Fresh Asparagus
Honey Glazed Baby Carrots
Baby Broccoli

Wedding Buffet

Includes Freshly Brewed Gourmet Coffee, Decaffeinated Coffee and Selection of Teas
Artisan Rolls and Butter

Selection of Three Salads

Red Skin Potato Salad
Chilled Pasta Primavera Salad
Fresh Spinach Salad with Tomatoes, Mandarin Oranges and Toasted Almonds
Fresh Caesar Salad with Shaved Parmesan and Croutons
Michigan Salad of Spring Mix, Dried Cherries, Pecans, and Blue Cheese
Market Salad of Baby Field Greens, Roma Tomatoes and English Cucumbers

Selection of Two Entrées

Grilled Boneless Breast of Chicken with Wild Mushroom Sauce
Sliced Pork Loin
Carved Roast Beef au Jus
Pecan Crusted Atlantic Salmon
Fettuccine Shrimp Scampi
Tortellini Primavera
Chicken Parmesan
Carved Prime Rib of Beef au Jus with Creamy Horseradish*

Selection of Starch

Wild Rice Pilaf
Garlic Whipped Potatoes
Roasted Red Skin Potatoes
Fingerling Potatoes with Chives
Potato Gratin
Toasted Orzo Parmesan

Selection of Vegetable

Steamed Mixed Vegetable
Fresh Zucchini and Tomato Concasse
Fresh Green Beans
Fresh Asparagus
Honey Glazed Baby Carrots
Baby Broccoli

\$45.00/person

**Additional \$4.00 per person and \$75 Attendant Fee*

Special Touches

Four Hour Host Bar

Name Brand Cocktails
Craft Beer
Domestic Beer
House Wine
Soft Drinks
\$22/person

Upgraded Linen Package

White, Black or Ivory Chair Covers
Choice of Sash Color
Choice of Table Runner
\$8/person

Late Night Snacks

BBQ Meat Balls \$80
Mini Crab Cakes \$110
Voodoo Chicken Wings \$100
Vegetarian Spring Rolls \$80
Southwest Chicken Egg Rolls \$100
Shrimp Cocktail \$115
Per 50 pieces

Quesadilla Station

Steak, Chicken, and Vegetarian
Fire Roasted Tomato Salsa
Black Bean Dip
Guacamole
Spicy Cheese Dip
Sour Cream
\$7.50/person

Popcorn Bar

Featuring Cravings in Old Town
Pricing Upon Request

****Stations are set for one hour of service***

*****All prices subject to 20% service charge and 6% Michigan Sales Tax***

See your wedding planner for more details!

Additional Information

Complimentary menu tasting for up to six (6) guests included for all Plated Selections.

All food and beverage must be supplied and prepared by the hotel. Wedding cakes are the only exception. Food or beverage items may not be removed from the hotel upon completion of your event due to state health regulations.

A 20 % Service Charge and applicable Michigan State Sales Tax will be added to all food, beverages, room rental and audio-visual ordered.

A non-refundable deposit of \$800.00 is due with signed agreement.

Fifty percent (50%) of your total estimated balance will be due three (3) months prior to your event. This is a non-refundable payment. Payment of the remaining final balance is due two (2) days prior to the event.

Menu selections are due at least four (4) weeks prior to the event date. All function room set-up requirements and other detailed arrangements must be received 14-30 days prior to the function. You may select up to two (2) entrees to serve to your guests at no additional cost. Vegetarian meals and options for children are also available. If you have more than one entrée being served, you must provide place cards indicating the meal selection for each guest.

The final guest (guarantee) count is due by 12:00noon four (4) "business days" prior to the event date. If a guaranteed count is not given at this time, hotel will assume your original estimated guest count to be your guaranteed count. We will be prepared to serve 5% above your guaranteed guest count, not to exceed ten in number, but cannot guarantee identical meal service for more than 5% of your guest count. An increase in guaranteed attendance will be accepted up to a maximum of 24 hours prior to the event, subject to product availability. Positively no reductions of the guaranteed count will be accepted less than four (4) business days prior to the event.

The Radisson Hotel Lansing at the Capitol is a non-smoking facility.

The Radisson Hotel offers your overnight guests valet parking Complimentary. Temporary parking is available for \$8.00, per vehicle. (\$8 per car savings)