

Radisson®

A photograph of two champagne flutes filled with bubbly liquid, with two wedding rings resting on the surface in front of them. The background is a soft, out-of-focus white.

Rehearsal Dinner Menu

Radisson Hotel Nashua

11 Tara Boulevard • Nashua, NH 03062

Hotel: (603) 888-9970 • Sales: (603) 579-3268

Fax: (603) 888-4112

www.radisson.com/nashuanh

Radisson Hotel Nashua General Information

Menus and Pricing

Menu prices are guaranteed three (3) months prior to the function date. Menu selections, room arrangements, and other pertinent details must be submitted to the Sales/Catering Office three weeks in advance of the function date; otherwise menu selections may be limited. Our Catering Managers, in conjunction with our Executive Chef will be happy to customize a menu to meet your particular event needs. Your entrée selections are due seven (7) business days prior to your event. No food may be packaged to go. All prices are subject to a 12% Service Charge, 9% Taxable Administrative Fee and 9% NH State Tax. Due to licensing requirements and quality control issues, all food and beverage to be served on the Hotel property must be supplied and prepared by the Hotel. The Hotel reserves the right to confiscate such food and beverage for return upon departure of hotel premises.

Set Up

The Catering Department is happy to assist you with decorations. The hotel does not permit the affixing of anything to the walls, floor, or ceiling with nails, staples, carpet tape or other substances. Additionally, centerpieces with an open flame are not allowed in the function area. The use of confetti, birdseed, rice or similar items is prohibited. Non-compliance will result in a minimum clean-up charge of \$250.00. Any damages or changes to carpeting, furniture, walls, etc. will be assessed and charged to the contractee by the Banquet or Operations Manager.

White linen tablecloths and napkins are included in our pricing structures. Client supplied specialty linens provided by an outside vendor must be pre-arranged with your sales manager. Additional set-up charges will apply for installation and removal unless provided by the vendor.

Contracted Vendors

Hotel has contracted with certain providers of services (e.g., audio-visual services) that you may elect to use to provide services for your meeting or event ("Contracted Vendors"). Although the use of Contracted Vendors is encouraged, you may use your own vendors for these services provided that your proposed vendors meet minimum standards established by Hotel, including insurance and indemnification requirements.

All vendors must provide proof of insurance coverage acceptable to Hotel no later than 14 business days before your event.

Guarantees

The final guarantee is due ten (10) business days prior to the event. Your final entrée selections are also do at this time.

Billing

A non-refundable, non-transferable deposit is required for all functions unless prior credit arrangements have been established with the Hotel. Estimated charges will be paid seven (7) days prior to the function date. A credit card needs to be on file.

Liquor Policy

The Radisson Hotel Nashua holds a license granted by the New Hampshire State Liquor Commission and is responsible for complying with its regulations. Neither patrons, nor any patron's guest shall be allowed to bring alcoholic beverages into the Hotel. No person under the age of 21 will be allowed to consume or purchase alcoholic beverages.

Service Charges

Small Rehearsal Dinner Parties require an additional \$50.00 taxable service charge for their cocktail waitress and waitstaff for the event.

All food, beverage, & related services are subject to our customary 12% Service Charge, 9% Taxable Administrative Fee and 9% NH State Tax.
All prices, fees & taxes are subject to change without notice.

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Rehearsal Dinner Choice Night of Menu

(For 20 or less Guests)

Soup or Salad Course (Select One for all of your Guests)

Chef's Choice Soup

Clam Chowder served with Oyster Crackers

Caesar Salad Crispy Hears of Romaine Lettuce topped with Toasted Garlic Croutons and Shaved Parmesan Cheese tossed in our Classic Caser Dressing

House Salad A mixture of Spinach, Iceberg, and Romaine Lettuce with Red & Green Peppers, Ripe Tomatoes, Red Onion and English Cucumbers served with Italian Dressing

Entrees

(Please Select Three Entrees for your Guests to Choose from and One Vegetarian Option)

Beef:

New York Strip Sirloin\$32.95
12oz of USDA Choice Beef seasoned and Broiled served with Chef's Choice Starch and Vegetable

Shade Rib Eye\$35.95
16oz of USDA Choice Cowboy cut Rib-Eye rubbed with Garlic, Sea Salt and Black Pepper and Char Broiled served with Chef's Choice Starch and Vegetable

Chicken:

Chicken Parmesan\$28.95
Fresh Chicken Breast coated in Italian Bread Crumbs and Sautéed with Marinara Sauce, Melted Mozzarella Cheese and served with Pasta and Chef's Choice Vegetable

Chicken Broccoli Alfredo\$26.95
Fresh Chicken Breast and Fresh Broccoli tossed with Pasta in a Rich Parmesan and Pecorino Cheese Sauce

Seafood:

Baked Atlantic Cod\$30.95
Fresh Atlantic Cod topped with Ritz Crackers and Bread Crumbs, White Wine, Butter, Lemon & Slow Baked served with Chef's Choice Starch and Vegetable

Black & Blue Scallops\$32.95
Sea Scallops Lightly Blackened and served in a Creamy Gorgonzola Cheese Sauce served with Chef's Choice Starch and Vegetable

Pan seared Salmon\$30.95
Atlantic Salmon Encrusted in Aromatic Herbs & Fresh Spices and Pan-seared with White Zinfandel & Fresh Creamy Butter served with Chef's Choice Starch and Vegetable
Vegetarian:

Vegetarian:

Broccoli Alfredo\$24.95
Fresh Broccoli tossed with Pasta in a Rich Parmesan and Pecorino Cheese Sauce

Rice Noodles\$23.95
Thai Rice Linguine tossed with Sautéed Garlic, Roasted Peppers, Tomatoes, Basil, Extra Virgin Olive Oil and Lemon (Gluten Free!)

Dessert Course

(Select One Dessert for all of your Guests)

Carrot Cake Four Layers with Cream Cheese Frosting

Midnight Fudge Cake Chocolate Cake with Rich Dark Chocolate

Ice Cream Brownie Sundae Warm Chocolate Chip Brownie, Vanilla Ice Cream, Hot Fudge & Whip Cream

Tiramisu A Classic with Coffee Liquor Soaked Cake, Mascarpone Cheese & Coco Powder

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Beverage Selections

A La Carte Cocktails

	<u>Host</u>	<u>Cash</u>
Call	\$5.50	\$6.00
Premium	\$6.50	\$7.25
Cordials	\$7.00	\$7.75
Martinis	\$8.00	\$8.50
Two Liquor Drinks	\$7.00	\$7.75
Wine/Champagne	\$6.50	\$7.00
Imported Beer	\$4.50	\$5.00
Domestic Beer	\$4.00	\$4.50
Bottled Waters	\$2.50	\$3.00
Soda	\$2.00	\$2.50

House Wine List

Chardonnay, White Zinfandel,

Cabernet Sauvignon, Merlot

Bottle \$26.00

Ask your salesperson for our selection of specialty wines

Additional Beverages

Champagne or Wine Toast	\$2.50 per Person
Poinsettia (<i>serves 30</i>)	\$75.00
Mimosa Bowl (<i>serves 30</i>)	\$75.00
Sangria Bowl (<i>serves 30</i>)	\$95.00
Seasonal Fruit Punch (<i>serves 30</i>)	\$35.00

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