



Radisson®



Off-Site Catered Event

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

Off-Site Catered Events

A per person price of \$25.00 plus 12% Service Charge, 9% taxable administrative fee and 9% NH State Tax will be charged for all off-site catered events.

All children 12 and under have a per person price of \$20.00 plus 12% Service Charge, 9% taxable administrative fee and 9% NH State Tax will be charged for all off-site catered events.

This will include function room set-up and teardown, reception time of 5 hours, tables, chairs, white linen, china, silver, glassware and waitstaff.

Extended reception time may be purchased for \$500.00 per additional hour plus 12% Service Charge, 9% taxable administrative fee and 9% NH State Tax.

All Beverages are to be purchased from the Hotel.

Additional Options

Custom Designed Cake	\$5.00 per Person
Unlimited Soda & Juice	\$6.50 per Person
Coffee & Tea Service	\$2.50 per Person

Amount must be for number of Adults guaranteed

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

Off-Site Catering Vendor List

Chakra Indian Cuisine
(978) 649-6400
www.chakraus.com

India Palace
(603) 891-1140
www.indiapalacenh.com

Gourmet India
(603) 897-0064
www.gourmet-india.com

Kurrry Masala
(603) 888-5552
www.kurrrymasala.com

Gurnam's Catering
(603) 429-8036
www.gurnamscatering.com

Punjabi Grill
(508) 370-0790
www.punjabigrillframingham.com

- You must use a licensed and bonded caterer subject to our advance approval. The above caterers are approved; use of any other caterer is at the discretion of the hotel.
- Your caterer must provide proof of insurance coverage acceptable to Hotel no later than 14 business days before your event.
- Your caterer must agree to defend and indemnify the Hotel from and against any loss, liability, costs or damages arising from actual or threatened claims or causes of action resulting from or related to the negligence, gross negligence or intentional misconduct of the caterer or its suppliers, officers, directors, employees, or agents.
- You must agree to sign a waiver on behalf of you and your attendees for any claim in any way arising out of or related to the food or service provided by your outside caterer.
- The hotel does not provide use of ovens, hotel chaffing pans, sternos, serving platters or serving utensils. We will provide hot water, use of our warmers, and a designated work area.
- All meals need to be prepared and cooked prior to the event by the offsite caterer.
- If your caterer has not been on the property in the last year, the caterer is required to do a pre-scheduled walk-through of our facility with our hotel and catering managers. If the caterer has not been on property in the last year and fails to do a walk through of our facility by 30 days prior to the event, Hotel reserves the right, at its option, to cancel the event.
- The caterer must remove all trash, equipment and food from the kitchen at the end of the event, leaving the kitchen in a clean, working condition. Non-compliance will result in a minimum labor clean-up charge of \$250.00 which is the financial responsibility of the contractee.

Beverage Selections

	Host	Cash		Host	Cash
<i>Beer</i>			<i>Tequila</i>		
Bud Light.....	\$4.59	\$5.00	Jose Cuervo Gold.....	\$6.42	\$7.00
Budweiser.....	\$4.59	\$5.00	<i>Vodka</i>		
Coors Light.....	\$4.59	\$5.00	Absolut.....	\$7.34	\$8.00
Corona.....	\$5.50	\$6.00	Svedka.....	\$6.42	\$7.00
O'Douls Amber.....	\$4.59	\$5.00	Svedka Raspberry.....	\$6.42	\$7.00
Sam Adams.....	\$5.50	\$6.00	<i>Whiskey</i>		
<i>House Wine</i>			Seagram's VO.....	\$6.42	\$7.00
Chardonnay.....	\$5.50	\$6.00	Jack Daniels.....	\$6.42	\$7.00
Pinot Grigio.....	\$5.50	\$6.00	<i>Cordials</i>		
Cabernet.....	\$5.50	\$6.00	Amaretto.....	\$6.42	\$7.00
Merlot.....	\$5.50	\$6.00	Baily's.....	\$7.34	\$8.00
<i>Gin</i>			Kahlua.....	\$7.34	\$8.00
Tanqueray.....	\$6.42	\$7.00	Midori.....	\$7.34	\$8.00
<i>Rum</i>			Peach Schnapps.....	\$5.50	\$6.00
Bacardi Superior Light.	\$6.42	\$7.00	Southern Comfort.....	\$7.34	\$8.00
Captain Morgan.....	\$6.42	\$7.00	Triple Sec.....	\$7.34	\$8.00
Malibu.....	\$6.42	\$7.00	Vermouth Dry.....	\$0.00	\$0.00
<i>Scotch</i>			Vermouth Sweet.....	\$0.00	\$0.00
Dewars White.....	\$7.34	\$8.00			
Johnnie Walker Black...	\$9.17	\$10.00			

As of 9/2014

Additional Beverage Options

Sparkling Apple Cider Toast	\$2.00 per Person
Champagne Toast.....	\$2.50 per Person
Poinsettia Pitcher (serves 40).....	\$100.00 per Pitcher
Mimosa Pitcher (serves 40).....	\$100.00 per Pitcher
Sangria Pitcher (serves 40).....	\$195.00 per Pitcher
Margarita Bowl (serves 40).....	\$240.00 per Pitcher
Non-Alcoholic Fruit Punch (serves 40).....	\$45.00 per Pitcher

If the item you are looking for is not listed here,
please inquire with your Sales Manager for special requests.

All Cash pricing listed **includes 9% New Hampshire State Tax. All Host pricing listed is subject to 12% Service Charge, 9% Taxable Administrative Fee and 9% New Hampshire State Tax. **

Bartender service fee of \$150.00 (plus tax) per bartender will be waived if bar revenue exceeds \$350.0. If you desire cocktail service, please add a service fee of \$50.00 (plus tax) per server. Typically there is one bartender per 100 guests. It is the hotel management's discretion on the number of bartenders scheduled based on the event.

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Off-Site Catered Events Preferred Vendors

Decorators

Prasang
(978) 452 - 8786
www.prasangdecors.com

Alank Decors
(508) 397-9443
www.alankardecors.com

Entertainment

Boston Sound and Light Company
(978) 360-4273
www.bostonsoundandlight.com

Silk Entertainment
(617) 331-1931
www.silkeventsonline.com

Henna Artist

Manisha Trivedi
(617) 431-4115
www.hennacafe.com

Cake

Creative Cakes by Debby
(603) 882-1666
www.creativecakesbydebby.com

Jacques Fine European Pastries
(603) 485-4035
www.jacquespastries.com

Photography

Binita Patel Photography & Cinematography
binita@binitapatelphotography.com
www.binitapatelphotography.com

Kishan Photography
(508) 949-1456
www.kishanphotography.com

Muskaan Photography & Videography
www.muskaanvideo.com

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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. Buffet service is limited to 1 ½ hours. No food may be packaged to go. All prices are subject to a 12% Gratuity, 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. With the use of an off-site caterer this does not apply. The Hotel reserves the right to confiscate such food and beverage for return upon departure of hotel premises.

The Hotel will allow an exception to this policy for your event as follows:

- A per person price of \$25.00 per adult plus 12% Gratuity, 9% taxable administrative fee, and 9% NH State Tax will be charged for all off-site catered events. This will include; function room set-up and teardown, tables, chairs, white linen, china, silver, glassware and waitstaff.
- A per person price of \$20.00 per child 12 and under plus 12% Gratuity, 9% taxable administrative fee, and 9% NH State Tax will be charged for all off-site catered events. This will include; function room set-up and teardown, tables, chairs, white linen, china, silver, glassware and waitstaff.
- You must use a licensed and bonded caterer subject to our advance approval.
- Your caterer must provide proof of insurance coverage acceptable to Hotel no later than 14 business days before your event.
- Your caterer must agree to defend and indemnify the Hotel from and against any loss, liability, costs or damages arising from actual or threatened claims or causes of action resulting from or related to the negligence, gross negligence or intentional misconduct of the caterer or its suppliers, officers, directors, employees, or agents.
- You must agree to sign a waiver on behalf of you and your attendees for any claim in any way arising out of or related to the food or service provided by your outside caterer.
- The hotel does not provide use of ovens, hotel chaffing pans, sternos, serving platters or serving utensils. We will provide hot water, use of our warmers, and a designated work area.
- All meals need to be prepared and cooked prior to the event by the offsite caterer.
- If your caterer has not been on the property in the last year, the caterer is required to do a pre-scheduled walk-through of our facility with our hotel and catering managers. If the caterer has not been on property in the last year and fails to do a walk through of our facility by 30 days prior to the event, Hotel reserves the right, at its option, to cancel the event.
- The caterer must remove all trash, equipment and food from the kitchen at the end of the event, leaving the kitchen in a clean, working condition. Non-compliance will result in a minimum labor clean-up charge of \$250.00 which is the financial responsibility of the contractee.

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.

Your decorator must agree to defend and indemnify the Hotel from and against any loss, liability, costs or damages arising from actual or threatened claims or causes of action resulting from or related to the negligence, gross negligence or intentional misconduct of the decorator or its suppliers, officers, directors, employees, or agents. Decorators cannot set-up for the function between the hours of 12:00am-5:30am. Teardown must occur after the event ends. Set-up and Teardown times are at the discretion of your Sales Manager.

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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.

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. This count may not be reduced. We charge for the guarantee or the number served whichever is greater. The Hotel cannot be responsible for service for more than 3% over the guarantee count. If no guarantee is received, we will consider the highest number of guests indicated as expected on the banquet event order as the guarantee. Buffet Options require a minimum of 25 guests.

Billing

A non-refundable, non-transferable deposit is required for all functions unless prior credit arrangements have been established with the Hotel. All charges will be paid seven (7) business days prior to the function date. Any deposit made within 30 days or less to the event must be made in the form of cash or cashier's check. Credit cards and personal checks can be used prior.

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.

Should you choose to have a bartender in the room a taxable \$150.00 bartender fee will be charged if sales do not exceed \$350.00. Banquet bars are available for groups of 25 or more. For groups with less than 25 guests in attendance, a cocktail server is recommended. Cocktail service (taxable) is charged at \$30.00 for the first hour and \$10.00 for each additional hour per server. Hotel policy states that bar service is limited to 5 hours. If an extension is requested, approval must be received from the beverage or banquet manager in advance.

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