

# Radisson®



## *Shower Menu Selections*

**Radisson Hotel Nashua**

11 Tara Boulevard • Nashua, NH 03062

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

Sales Fax: (603) 888-4112

[www.radisson.com/nashuanh](http://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. An additional service fee of \$2.00 per entrée will be charged for all split entrees. Buffet service is limited to 1 ½ hours and require a minimum of 30 people. 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. No food may be packaged to go. The Hotel reserves the right to remove such food and beverage and will 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, cake, specialty linen etc.) that you may elect to use to provide services for your 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 guaranteed 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) 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.

### ***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.

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.

## Reception Displays

<b>Fresh Vegetable Crudités</b> .....	\$2.95 per Person
<i>Served with Herb Butter Ranch &amp; Hummus Dips</i>	
<b>Imported &amp; Domestic Cheese</b> .....	\$3.50 per Person
<i>Garnished with Fresh Fruits &amp; Gourmet Crackers</i>	
<b>Market Fresh Fruit</b> .....	\$3.25 per Person
<i>Sliced Melon &amp; Tropical Fruit with Honey Yogurt Dip</i>	
<b>Mediterranean Antipasto</b> .....	\$7.00 per Person
<i>Imported Cured Meats &amp; Cheeses, Marinated Artichoke, Olives, Roasted Peppers, Oven Cured Plum Tomatoes &amp; Extra Virgin Olive Oil</i>	
<b>Baked Brie en Croute</b> (Serves 30 Guests) .....	\$125.00
<i>Fresh Berries, Dried Fruits &amp; Nuts, Grapes &amp; Assorted Crackers</i>	
<b>Smoked Salmon</b> (Serves 25 Guests) .....	\$200.00
<i>with Traditional Garnish &amp; Pumpernickel Bread</i>	

## Hot Hors D'oeuvres

(Per 100 Pieces)

<b>Asparagus in Phyllo</b> .....\$225.00	<b>Crab Rangoon</b> .....\$225.00
<i>with Sweet Red Chili Dipping Sauce</i>	
<b>Assorted Mini Quiche</b> .....\$250.00	<b>Meatballs</b> Swedish or Italian .....\$195.00
<b>Assorted Vegetable Tempura</b> .....\$195.00	<b>Mini Beef Wellington</b> .....\$325.00
<b>Beef Skewer</b> .....\$225.00	<b>Mini Potato Pancakes</b> .....\$195.00
<i>Coated in a Teriyaki Sauce</i>	<i>with Sour Cream &amp; Apple Sauce</i>
<b>Breaded Mozzarella</b> ..... \$225.00	<b>Pot Stickers</b> ..\$225.00
<i>with Marinara</i>	<i>with Gyoza Dipping Sauce</i>
<b>Chicken Fingers</b> ..... \$225.00	<b>Scallops Wrapped in Bacon</b> .....\$350.00
<i>with Ketchup &amp; Honey Mustard Dipping Sauce</i>	<b>Spanakopita</b> .....\$275.00
<b>Chicken Quesadilla Trumpets</b> .....\$250.00	<b>Thai Chicken Satay</b> .....\$295.00
<b>Coconut Chicken</b> ..... \$275.00	<i>Coated in a spicy peanut sauce</i>
<i>with Sweet Red Chili Dipping Sauce</i>	<b>Vegetarian Spring Rolls</b> .....\$225.00
<b>Coconut Shrimp</b> .....\$395.00	<i>with Sweet Red Chili Dipping Sauce</i>
<i>with Sweet Red Chili Dipping Sauce</i>	<b>Wild Mushroom Turnovers</b> .....\$225.00
<b>Crab Cakes</b> ..... \$295.00	
<i>with Roasted Pepper Coulis</i>	

## Cold Hors D'oeuvres

(Per 100 Pieces)

<b>Antipasto Skewer</b> .....	\$275.00
<i>Imported Cured Meats, Cheeses &amp; Olives, Marinated Artichokes, Roasted Peppers &amp; Oven Cured Tomatoes</i>	
<b>Iced Cocktail Shrimp</b> .....	\$295.00
<i>with Cocktail Sauce, Horseradish, &amp; Lemon Wedges</i>	
<b>Raspberry Baked Brie en Croute</b> .....	\$225.00
<i>with Almonds</i>	
<b>Sesame Crusted Tuna</b> .....	\$275.00
<i>Sliced with Seaweed Salad, Wasabi &amp; Soy</i>	

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## Menu Options

*(All Buffets Require a Minimum of 30 Guests)*

### **The Rise & Shine Breakfast Buffet**

Selection of Chilled Juice *Orange, Grapefruit & Cranberry*

Display of Market Fresh Seasonal Fruits & Berries

Assorted Bagels *with Cream Cheese*

Freshly Baked Muffins & Breakfast Breads *Fresh Creamery Butter & Fruit Preserves*

Softly Scrambled Eggs

Maple Smoked Bacon & Breakfast Sausage

Breakfast Potato

Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas *Honey & Lemon*

*\$16.95 per Person*

### **Brunch Buffet**

Selection of Chilled Juice *Orange, Grapefruit & Cranberry*

Display of Market Fresh Seasonal Fruits & Berries

Assorted Bagels *with Cream Cheese*

Freshly Baked Muffins & Breakfast Breads *Fresh Creamery Butter & Fruit Preserves*

Softly Scrambled Eggs

Maple Smoked Bacon & Breakfast Sausage

Tortellini Primavera Salad

#### *Choice of One Salad:*

##### **Classic Caesar Salad**

*Crisp Romaine with Garlic Focaccia Croutons,  
Freshly Grated Grana Padano Cheese & Creamy  
Caesar Dressing*

##### **Panaché of Young Mesclun Greens**

*Red Radicchio & Baby Mesclun Greens served with  
Julienne Carrots, Cherry Tomatoes, & Cucumber  
Served with Ranch & Italian Dressing*

##### **New England Salad**

*Baby Field Greens served with, Bleu Cheese, sun-  
dried Cranberries & Pecans, served with Balsamic  
Vinaigrette \*\* (Add \$1.00 per Guest)\*\**

#### *Choice of One Entree:*

*All served with Fresh Rolls with Fresh Creamery Buttery*

**Boneless Brest of Chicken Francaise Style**  
*Wild Mushroom Marsala served with Chef's Choice  
Vegetable & Starch*

**Pesto Rubbed Chicken Breast**  
*Topped with Roasted Garlic, Artichoke, Caper Sauce  
served with Chef's Choice Vegetable & Starch*

**Chicken Broccoli Penne**  
*Alfredo Sauce*

**Vegetable Lasagna**  
*Zucchini, Yellow Squash & Roasted Red Peppers in  
Tomato Sauce*

Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas *Honey & Lemon*

*\$27.95 per Person*

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## **Lunch Buffet**

### *Choice of One Soup:*

Tuscan Minestrone  
*with Asiago Cheese*

Old Fashion Chicken Noodle

Tomato Bisque  
*with Basil & Asiago Cheese*

New England Clam Chowder  
*with Oyster Crackers*  
\*\*(Add \$1.00 per Person)\*\*

### *Choice of One Salad:*

Classic Caesar Salad  
*Crisp Romaine with Garlic Focaccia Croutons, Freshly Grated Grana Padano Cheese & Creamy Caesar Dressing*

Panaché of Young Mesclun Greens  
*Red Radicchio & Baby Mesclun Greens served with Julienne Carrots & Cherry Tomatoes, & Cucumber served with Ranch & Italian Dressing*

New England Salad  
*Baby Field Greens served with, Bleu Cheese, sun-dried Cranberries & Pecans, served with Balsamic Vinaigrette*  
\*\*(Add \$1.00 per Person)\*\*

### *Choice of Two Entrees:*

*All served with Fresh Rolls with Fresh Creamery Buttery*

Boneless Breast of Chicken Francaise Style  
*Wild Mushroom Marsala Chef Choice Vegetable & Starch*

Pesto Rubbed Chicken Breast  
*Topped with Roasted Garlic, Artichoke, Caper Sauce with Chef Choice Vegetable & Starch*

Baked Haddock  
*Topped with a Traditional Crumb Topping*

Chicken Broccoli Penne  
*Alfredo*

Vegetable Lasagna  
*Zucchini, Yellow Squash & Roasted Red Peppers in Tomato Sauce*

Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas *Honey & Lemon*

**\$24.95 per Person**

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## Menu Enhancements

The following items are intended to be additions to any buffet

<b>Assorted Bagels</b> .....	\$2.75 per Person
<i>with Cream Cheese</i>	
<b>Assorted Cold Cereals</b> .....	\$2.25 per Person
<i>2% Milk &amp; Skim Milk</i>	
<b>Baked Croissants</b> .....	\$2.25 per Person
<i>Fresh Creamery Butter &amp; Fruit Preserves</i>	
<b>Belgian Waffles</b> .....	\$2.95 per Person
<i>Strawberry Sauce, Freshly Whipped Cream &amp; Maple Syrup</i>	
<b>Cinnamon French Toast</b> .....	\$2.50 per Person
<i>Vermont Maple Syrup</i>	
<b>Eggs Benedict</b> .....	\$5.95 per Person
<i>Poached Fresh Eggs on Canadian Bacon, Toasted English Muffin &amp; Hollandaise Sauce</i>	
<b>Individual Flavored Yogurts</b> .....	\$3.05 per Person
<b>Lox with Assorted Bagels</b> .....	\$9.95 per Person
<i>Bermuda Red Onion, Capers &amp; Cream Cheese</i>	
<b>Yogurt Granola Parfait</b> .....	\$3.95 per Person
<i>Fresh Seasonal Berries</i>	
<b>**Chef's Omelet Station</b> .....	\$6.95 per Person
<i>Fresh Whole Eggs, Low Cholesterol Eggs &amp; Egg Whites Ham, Peppers, Onion, Mushrooms, Spinach, Tomato &amp; Cheddar Cheese</i>	

\*\*Requires One Chef Attendant per 75 Guests at \$75.00/Chef\*\*

## Dessert Displays

<b>Cupcake Display by Cupcakes 101</b> .....	\$36.00 per Dozen
<i>Custom Designed Cupcakes by Cupcakes 101</i>	
<b>Italian Pastry Display</b> .....	\$10.75 per Person
<i>Tiramisu, Sweet Ricotta Cannolis &amp; Biscotti Chocolate Mousse</i>	
<b>Sweet Table Display</b> .....	\$11.75 per Person
<i>An Assortment of Cakes, Chocolate Mousse, Freshly Baked Cookies, Double Fudge Brownies</i>	
<b>Viennese Pastry Display</b> .....	\$13.50 per Person
<i>Assorted Tortes, Miniature Pastries, Petit Fours &amp; Pies, Dark Chocolate Fondue, Pound Cake &amp; Fresh Fruit</i>	

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## *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 Griegio.....	\$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			

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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