

*Radisson Woodlands Hotel  
Flagstaff*

*Wedding Packages*



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**Radisson®**  
RADISSON WOODLANDS  
HOTEL FLAGSTAFF

## ***Silver Wedding Package Includes***

### ***The Following Amenities:***

*Colored Chair Covers with Colored Sashes*

*White or Ivory Table Cloths*

*Colored Napkins*

*Dance Floor/ Staging for Head Table*

*Mirror Tiles with 3 White Votive Candles*

*Cake Table with White Lighting*

*Cake Cutting Service*

*Champagne/ Apple Cider Toast*

*Cash Bar set up*

*Silver, Glass, and China Service*

*Staff Attending to Every Detail*

*Honeymoon Suite*

## **Gold Wedding Package Includes**

### **The Following Amenities:**

*Colored Chair Covers with Colored Sashes*

*Colored Table Cloths*

*Table Overlay*

*Colored Napkins*

*Dance Floor/ Staging for Head Table*

*Mirror Tiles with 3 White Votive Candles*

*Cake Table with White Lighting*

*Cake Cutting Service*

*Punch Fountain*

*Champagne/Apple Cider Toast*

*Cash Bar set up*

*Silver, Glass, and China Service*

*Staff Attending to Every Detail*

*Honeymoon Suite*

## ***Platinum Wedding Package Includes***

### ***The Following Amenities:***

*Specialty Chair Covers with Specialty Colored Sashes*

*Specialty Table Cloths*

*Specialty Table Overlay*

*Specialty Napkins*

*Dance Floor/ Staging for Head Table*

*Mirror Tiles with 3 White Votive Candles*

*Cake Table with White Lighting*

*Cake Cutting Service*

*Punch Fountain*

*Champagne/ Apple Cider Toast*

*Cash Bar set up*

*Silver, Glass, and China Service*

*Staff Attending to Every Detail*

*Honeymoon Suite*

## **The Gazebo for your Wedding Ceremony**

*\$300 Rental Fee for Gazebo*

*\$6.00 per chair per person*

*(White Padded Garden Chairs)*

*Decoration is allowed at Gazebo, and decorations must be removed*

*By the following morning*

*If the wedding party chooses to use rose petals the petals must also be picked up  
no later than the following morning.*

*A \$100.00 cleaning fee will be applied if the rose petals or the decorations are  
not picked up by the following morning*

*Indoor space held for inclement weather upon request*

*Electricity available*

*Rehearsal must be scheduled with*

*Sales Dept. to insure availability*

*Wedding Coordinator or other Responsible Party should*

*Be present for Rehearsal and Ceremony*

## **Special Wedding Package Room Rates Available**

### **For your out-of-town Guests**

*We feature "Your Event by Radisson"*

*This allows you to have your own personal booking website for your wedding  
guests to exclusively go online and make their room reservations and see all the  
details about your*

*Special day!*

### **Wedding Deposits**

*\$750 non-refundable deposit due at contract signing*

*½ of final balance due 30 days prior to wedding date*

*Final Payment due 3 business days prior to wedding*

*Must have wedding package chosen at contract signing*

*Wedding Menu can be chosen at a later date*

# **Ponderosa Promise**

*(Lunch Reception Menu- must be served by 2pm)*

## **Hors D'oeuvres**

### **Crudités Platter**

*Artistically Presented with Celery, Zucchini, Carrot Sticks, Cucumbers,  
Cherry Tomatoes, Cauliflower, and Broccoli Florets*

### **Fruit and Cheese Kabobs**

## **Lunch Menu**

### **Garden Salad of Mixed Greens**

*With Cucumbers, Carrots Mushrooms, Tomatoes,  
Beets and Choice of Two Dressings*

### **Entrées**

#### **Please Select One:**

#### **Roasted Pork Loin**

*Roasted Pork Loin Glazed with a Dark Beer Molasses*

#### **Lasagna**

*Your choice of Beef, Chicken, Vegetable or Seafood*

#### **Stuffed Chicken Breast**

*Chicken Breast stuffed with Spinach, Panchetta and Feta Cheese*

#### **Southwestern Smoked Salmon**

*Smoked Salmon topped with a Citrus Dill Chipotle Cream Sauce*

*All Entrees Served with Chef's Fresh Selection of Vegetables,  
your choice of a Starch, Warm Rolls and Butter  
Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea,  
Lemonade or Iced Tea*

# **Romance in the Pines**

## **Crudite Platter**

*Artistically Presented with Celery, Zucchini, Carrot Sticks, European Cucumbers, Cherry Tomatoes, Asparagus Spears, Cauliflower, and Broccoli Florets with Ranch Dipping Sauce*

## **International Cheese Display**

*Imported and Domestic Cheeses, Garnished with Fresh Fruit, and an Assortment of Crackers*

## **Salad**

*Spinach Salad with Citrus Segments, Toasted Almonds, Kiwi or Raspberry Vinaigrette*

## **Entrée**

### **Please Select One:**

#### **Saltimbocca Chicken**

*Chicken Breast wrapped with Prosciutto and Served on a Charred Tomato Sauce*

#### **Grilled or Blackened Salmon Fillet**

*Atlantic Salmon served with  
Tomato Fennel or Cucumber Dill Sauce*

#### **Herb Marinated Prime Rib of Beef Au Jus**

*With Creamy Horseradish Sauce*

*All Entrees Served with Chef's Fresh Selection of Vegetables,  
your choice of a Starch, Warm Rolls and Butter  
Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea,  
Lemonade or Iced Tea*

# **Velvet Snow Brunch Package**

*(Available for Groups of 30 or More)*

*Fresh Fruit Kabobs  
Domestic Cheese Display with Crackers*

## **Omelette Station**

*Our Chef will prepare your Omelette to Order  
with our Freshest and Finest Ingredients*

## **Carving Station**

*(Carved by our Uniformed Chef)  
Seared Beef Sirloin  
Havarti Dill Cheese Demi Sauce*

## **Buffet**

*Traditional Eggs Benedict Garnished with Fresh Chives  
Bacon & Ham  
Breakfast Potatoes  
Mini Cheese Blintzes with Warm Strawberry Sauce  
Stuffed Chicken Breast  
Garlic Mashed Potatoes  
Medley of Seasonal Fresh Vegetables  
Assorted Oven Fresh Breakfast Bakeries and Rolls  
Sweet Butter and Preserves  
Freshly Brewed Regular and Decaffeinated Coffee, and Hot Tea  
Assorted Fresh Chilled Juices*

# **Falling Aspen Buffet Package**

## **Salad Bar**

*Garden Fresh Salad Bar with Twelve Assorted Ingredients  
And Specialty Dressings*

## **Carving Station**

### **Please Select One:**

*(Carved by our Uniformed Chef)*

### **Cherry and Apple Stuffed Roasted Pork Loin**

*Sour Cherry Reduction, Spicy Mustard Sauce and Dinner Rolls*

### **Roasted Leg of Lamb**

*Rosemary Au Jus, Apple Mint Jelly and Dinner Rolls*

### **Roasted Prime Rib of Beef**

*Au Jus, Horseradish and Dinner Rolls*

### **Seared Beef Sirloin**

*Havarti Dill Cheese Demi Sauce and Dinner Rolls*

## **Entrees**

### **Please Select One:**

### **Stuffed Chicken Breast**

*Chicken Breast stuffed with Wild Mushrooms, Spinach, and Feta Cheese and topped  
with a Rosemary Red Pepper Cream Sauce*

### **Cajun Chicken**

*Cajun Pan Seared Chicken Breast with a Bayou Butter Sauce*

### **Baked Salmon Wellington**

*Salmon Wellington topped with a Tomato Cajun Cream Sauce*

### **Seafood and Vegetable Pasta**

*Mussels, Shrimp and Vegetable Saffron Penne Pasta with Togarashi Cream Sauce*

*All Entrees Served with Chef's Fresh Selection of Vegetables,  
your choice of a Starch, Warm Rolls and Butter  
Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea,  
Lemonade or Iced Tea*

# **Flagstaff Traditions Buffet package**

## **Selection of Appetizer**

**Please Select Two:**

*Mexican Shrimp Cocktail*  
*Shrimp and Avocado Wraps with Cilantro Vinaigrette*  
*Baja Turkey Roll-ups*  
*Roasted Vegetables Quesadilla*

## **Salad**

*Mexican Green Salad*

## **From the Grill**

**Please Select Two:**

*Carne Asada Sirloin*  
*Marinated Grilled Chicken*  
*Pulled Pork Carnitas*

**Please Select Two:**

*Refried Beans*  
*Green Rice*  
*Black Beans*  
*Spicy Spanish Rice*

*All Entrees Served with Corn Muffins and Butter, Tortillas,  
Homemade Guacamole, Pico de Gallo, Sour Cream and Mixed Cheese*

*Freshly Brewed Regular, Decaffeinated Coffee,  
Iced Tea or Lemonade and Hot Tea*

# **Canyon Princess**

## **Crudite Platter**

*Artistically Presented with Celery, Zucchini, Carrot Sticks, Cucumbers,  
Cherry Tomatoes, Cauliflower, and Broccoli Florets*

## **International Cheese Display**

*Imported and Domestic Cheeses, Garnished with Fresh Fruit,  
And Assorted Crackers*

## **Hors D'Oeuvres**

### **Please Select Two :**

*Coconut Chicken Skewers  
Bacon Wrapped Scallops  
Mediterranean Tomato Tortilla Wrap  
Asian Beef Satay*

## **Dinner Menu**

### **Garden Salad of Mixed Greens**

*with Cucumbers, Carrots Mushrooms, Tomatoes,  
Beets and Choice of Two Dressings*

### **Entrées**

#### **Please Select One:**

### **Leg of Lamb Loin**

*Seasoned Leg of Lamb with a Port Bleu Cheese Demi Sauce*

### **Seafood Lasagna**

*With Shrimp, Crab and Chardonnay Cream*

### **Herb Roasted Prime Rib of Beef Au Jus**

*Slow Roasted to Perfection and served with Horseradish Cream*

*All Entrees Served with Chef's Fresh Selection of Vegetables,  
your choice of a Starch, Warm Rolls and Butter  
Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea,  
Lemonade or Iced Tea*

# Wedding Package Pricing

## **Ponderosa Promise Reception Menu**

*Silver Reception Package: \$44.00 per person*

*Gold Reception Package: \$48.00 per Person*

*Platinum Reception Package: \$51.00 per Person*

## **Romance in the Pines Reception Menu**

*Silver Reception Package: \$56.00 per Person*

*Gold Reception Package: \$60.00 per Person*

*Platinum Reception Package: \$63.00 per Person*

## **Velvet Snow Reception Menu**

*Silver Reception Package: \$58.00 per Person*

*Gold Reception Package: \$62.00 per Person*

*Platinum Reception Package: \$65.00 per Person*

## **Falling Aspen Reception Menu**

*Silver Reception Package: \$60.00 per Person*

*Gold Reception Package: \$64.00 per Person*

*Platinum Reception Package: \$67.00 per Person*

## **Flagstaff Tradition Reception Menu**

*Silver Reception Package: \$58.00 per Person*

*Gold Reception Package: \$62.00 per Person*

*Platinum Reception Package: \$65.00 per Person*

## **Canyon Princess Reception Menu**

*Silver Reception Package: \$62.00 per Person*

*Gold Reception Package: \$66.00 per Person*

*Platinum Reception Package: \$69.00 per Person*

*\*\*We can accommodate wedding receptions up to 300 attendees\*\**

*\*\*We will customize any wedding package to fit your personal needs\*\**

**COLD HORS D'OEUVRES**  
*All Trays Serve (25) people*

**SCALLOP CEVICHE WITH TORTILLA CHIPS**  
\$110

**POACHED SHRIMP ON ICE w/ HORSERADISH COCKTAIL SAUCE**  
\$100

**FOCCACIA BRUSCHETTA**  
*Choice of: Eggplant Puree with Sun-dried Tomato Pesto,  
Marinated Feta Cheese with Sweet Salsa, Diced Grilled Vegetables & Blue Cheese*  
\$80

**MEDITERRANEAN TOMATO TORTILLA WRAP**  
*Fresh Spinach, Sprouts, Artichokes, Cucumbers, Kalamata Olives, Tomatoes,  
Swiss cheese and Sun Dried Tomato Pesto wrapped in a Spinach Tortilla*  
\$80

**ARTICHOKE AND TOMATO PANZANELLA DRIZZLED WITH VIRGIN OLIVE OIL AND WHITE  
BALSAMIC VINEGAR**  
\$90

**SHRIMP AND AVOCADO WRAPS WITH CILANTRO VINAIGRETTE**  
*Spinach or Tomato Flour tortilla w/ Shrimp, Avocado, and Lettuce*  
\$90

**SMOKED SALMON LOX WITH CAPERS, CREAM CHEESE, ASPARAGUS, AND HONEY  
MUSTARD DILL.**  
\$90

**TOKYO TUNA TARTAR on WONTON CRISP**  
*Served Rare with Wasabi Horseradish and Sprouts*  
\$100

**CALIFORNIA ROLLS**  
*Served with Wasabi and Ginger*  
\$90

**NIGIRI & MAKI COMBO**  
*Served with Wasabi and Ginger*  
\$100

**TEMPURA CALAMRI ROLL**  
*Served with Wasabi and Ginger*  
\$90

**FRESH SHELLED OYSTERS**  
*By The Dozen*  
\$16

## **HOT HORS D'OEUVRES**

*All platters & displays serve 25 people*

**VEGETABLE TEMPURA w/ PONZU SAUCE**  
\$80

**ASIAN BEEF OR PORK SATAY w/ SPICY THAI SAUCE**  
\$80

**COCONUT CHICKEN SKEWERS w/ ORANGE PEEL SAUCE**  
\$80

**GRILLED SALMON KABOBS w/ GINGER SAUCE**  
\$90

**TEMPURA SHRIMP with SPICY MUSTARD SAUCE**  
\$95

**SPICY CRAB CAKES with MASSAGO SAUCE**  
\$90

**SALMON CROQUETTES with TOGARASHI REMOULADE**  
\$90

**QUESADILLAS with SOUR CREAM & SALSA FRESCA**  
Chipotle Marinated Chicken \$70      Mixed Cheeses \$70  
Corn, Tomato & Black Bean \$70      Pulled Pork \$75  
Ham and Pineapple \$75      Grilled Vegetable \$70

**PORK POT STICKERS with PONZU SAUCE**  
\$95

**BACON WRAPPED SCALLOPS OR BACON WRAPPED SHRIMP**  
\$110

**VEGETABLE EGG ROLLS with ORANGE SAUCE**  
\$85

**CHICKEN, BEEF OR PORK KABOBS**  
\$90

## **HORS D'OEUVRES DISPLAYS & PLATTERS**

*All platters & displays serve 25 people*

### **HOUSE-MADE DIPS**

*Choice Of: Creamy Roasted Yellow Bell Pepper, Traditional Hummus, Bleu Cheese & Scallion, Black Bean Shallot Cheese, Kalamata Olive Tapenade or Roasted Garlic & Shallot. Served with a Choice of: Tortilla Chips, Grilled French bread, Toasted Pita Bread, Toasted Focaccia, or Lavosh Cracker*

\$75

### **MEXICAN LAYERED DIP with TORTILLA CHIPS**

*Guacamole, Fresh Salsa, Refried Beans, Sour Cream, Black Olives & Cheddar Cheese*

\$70

### **CRUDITÉ OF FRESH VEGETABLES with DIP**

*Roasted Garlic & Onion, Herbed Yogurt, or Bleu Cheese & Scallion*

\$80

### **FRESH SEASONAL FRUIT TRAY with BERRIES**

\$95

### **DOMESTIC CHEESE BOARD with SEASONAL FRUIT & CRACKERS**

\$95

### **TRADITIONAL ANTIPASTI**

*Prosciutto, Salami, Cured Olives, Marinated Artichoke Hearts, Tomatoes, Mozzarella, Shaved Parmesan, Cherry Peppers & Pepperoncini Peppers*

\$95

### **FRUIT AND CHEESE KABOBS**

*Assorted Cheeses and Fruits*

\$90

## **BEVERAGE MENU**

### **SOFT DRINKS, JUICES, BOTTLED WATERS**

*Coke, Diet Coke, Sprite, Dr. Pepper, Orange, Apple, Grapefruit, Tomato, Cranberry Juice, Water, Perrier Sparkling Water*

### **DOMESTIC BEER**

*Budweiser, Bud Lite, Coors, Coors Light, MGD, Miller Lite, O'Douls (non-alcoholic)*

### **IMPORTED, PREMIUM & MICRO BEER**

*Corona, Heineken, Newcastle, Guinness Stout, Sam Adams, Pyramid Hefeweissen, St. Pauli Girl, Sierra Nevada, Amstel Light, Smithwicks, and Stella Artois*

### **CALL LIQUOR**

*Tequila- Cuervo   Vodka-Smirnoff   Scotch- J&B  
Rum-Captain Morgan   Gin- Tanqueray  
Whiskey- Seagram's 7 Bourbon- Jack Daniels*

### **PREMIUM LIQUOR**

*Tequila- Patron   Vodka- Stolichnaya, Grey Goose   Scotch- Glenlivet, Chivas  
Rum- Myers Dark   Gin- Bombay Sapphire  
Whiskey- Crown Royal   Bourbon- Makers Mark, Jack Daniels*

### **CORDIALS/COGNACS**

*Amaretto di Sorrano, Bailey's Irish Cream, Courvoisier VS, Sambuca, Kahula, Gran Marnier, Chambord, Frangelico*

## **HOSTED BAR**

*A minimum of \$250.00 in sales per bar.  
Hosted Bar prices do not include tax or service charge.  
\*\*Any bar not meeting minimum requirements will be  
charged the bar difference\*\**

<i>Soft Drinks</i>	\$2.00
<i>Fruit Juice &amp; Bottled Waters</i>	\$3.00
<i>Domestic Beer</i>	\$3.50
<i>Imported, Premium &amp; Micro Beer</i>	\$4.50
<i>Well Liquor</i>	\$5.50
<i>Call Liquor</i>	\$6.50
<i>Premium Liquor</i>	\$7.50
<i>Cordials/Cognacs</i>	\$12.00
<i>House Wines by the Glass</i>	\$6.00

### ***Keg Prices available upon request***

*See the Catering Wine List for wines priced by the bottle*

## **CASH BAR**

*A minimum of \$250.00 in sales per bar.  
Cash Bar prices include tax.  
\*\*Any bar not meeting minimum requirements will be  
charged the bar difference\*\**

<i>Soft Drinks</i>	\$2.00
<i>Fruit Juice &amp; Bottled Waters</i>	\$3.00
<i>Domestic Beer</i>	\$4.00
<i>Imported, Premium &amp; Micro Beer</i>	\$5.00
<i>Well Liquor</i>	\$6.00
<i>Call Liquor</i>	\$7.00
<i>Premium Liquor</i>	\$8.00
<i>House Wines by the Glass</i>	\$6.00
<i>Cordials/Cognacs</i>	\$12.00

## **ADDITIONAL BEVERAGES**

<i>Fruit Punch (per gallon)</i>	\$15.00
<i>Champagne Punch (per gallon)</i>	\$45.00
<i>Champagne or Punch Fountain (per event)</i>	\$25.00
<i>Margarita or Sangria Punch (per gallon)</i>	\$75.00

## **CATERING WINE SELECTIONS**

### **HOUSE WINES**

<i>Sycamore Lane, White Zinfandel</i>	\$26
<i>Sycamore Lane, Chardonnay</i>	\$26
<i>Sycamore Lane, Merlot</i>	\$26
<i>Sycamore Lane, Cabernet Sauvignon</i>	\$26

### **CHAMPAGNE & SPARKLING WINE**

<i>Wycliff Extra Dry</i>	\$26
<i>Domaine Chandon Brut</i>	\$58
<i>Moet &amp; White Star</i>	\$143
<i>Dom Perignon</i>	\$300
<i>Cristal</i>	\$500

### **SAUVIGNON BLANC**

<i>Rodney Strong, Sonoma</i>	\$47
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### **CHARDONNAY**

<i>Francis Coppola</i>	\$42
<i>Kendall Jackson</i>	\$39

### **WHITE VARIETALS**

<i>Pacific Rim, Riesling</i>	\$30
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### **PINOT NOIR**

<i>Estancia</i>	\$39
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### **MERLOT**

<i>Sterling, Vinters Collection</i>	\$44
<i>Jacobs Creek</i>	\$36

### **CABERNET SAUVIGNON**

<i>Hess Select, California</i>	\$44
<i>Rutherford Ranch, Napa</i>	\$36

### **RED VARIETALS**

<i>Ravenswood Zinfandel, California</i>	\$39
<i>Penfold's, Shiraz</i>	\$35