



GENERAL INFORMATION MENU

HIGHLIGHTS

MENU SELECTION & PRICING

- Menu selections, room set-up, and other pertinent details required for the successful execution of your event must be submitted to the Catering Department two (2) weeks prior to the function date.
- The menu prices listed are our current rates and may be subject to change. Definite pricing will be confirmed ninety (90) days prior to the function date.
- All food items must be supplied and prepared by the Hotel and are subject to the service charges and applicable sales taxes.
- Multiple entrée selections for groups will be charged at the higher price entrée, and client must provide place cards or name badges for each guest indicating their entrée choice.

GUARANTEES & CHANGES

- Confirmation of final attendance counts for each meal must be received by our Catering Department five (5) business days prior to any meal function. This number will be considered a guarantee, not subject to reduction, and charges will be made accordingly.
- The Hotel will charge for the guarantee, or the served, whichever is greater. Food will be prepared for the guaranteed number.
- If no guarantee is received, we will consider the number of guests expected as noted on the banquet event order to be your guarantee number.
- Due to the complexity of ordering food and beverage together with preparing for and staffing events, no changes to the menu may be made by the Client within five (5) business days preceding your event.
- Any changes to food and beverage within five (5) business days of the group's event, including the day of or during the event, group will be charged a \$3.00 service fee per meal charge in addition to the price of the group's master account.
- Any plated meal under twenty-five (25) people will have an additional \$25.00 labor charge.
- The menu(s) and all other details of your catered functions are to be finalized a minimum of two (2) weeks prior to the scheduled commencement date of your event unless mutually agreed on an alternate date.

SALES TAX & SERVICE CHARGE

Item	Current Pricing	Sales Tax (Presently 5.5%)	Service Charge (Presently 22%, taxable)
Menu	✓	✓	✓
Audio Visual	✓	✓	✓
Bartender & Chef	✓	✓	
Room Rental	✓		

PAYMENT

- All requests for direct billing must be submitted to our Catering Department ten (10) working days prior to the function.
- If direct billing is not established, prepayment for event must occur three (3) business days prior to the event.
- If an advance deposit is required, it is nonrefundable in the event of cancellation.
- Any remaining balance is due within thirty (30) days following the event. In the event of cancellations, the patron will be liable for all losses sustained by the Radisson Hotel La Crosse.
- If payment is not received within thirty (30) days, a finance charge of 1.5% per month (18% Annual Rate) will be added to the unpaid balance commencing on the invoice date.

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GENERAL INFORMATION

MENU

HIGHLIGHTS cont'd

OFF PREMISE CATERING

The Radisson Hotel Catering Department is available for catering at the location of your choice; additional charges may be assessed based on location.

FUNCTION ROOMS

- The Radisson Hotel La Crosse assigns function rooms based on the anticipated number of patrons and may be subject to change.
- Final confirmation of room assignments will be available upon receipt of attendance guarantees.
- Function room sanitation and cleanliness standards have been enhanced to include, but not limited to:
 - ✓ PPE for all waitstaff
 - ✓ Container of sanitizing wet wipes
 - ✓ Elimination of pens and paper
 - ✓ Bottled water
 - ✓ In-room Purell hand sanitizer station
 - ✓ Safe distancing seating
 - ✓ Elimination of buffet style meals

DIETARY ACCOMMODATIONS

We are happy to discuss and attempt to accommodate any special dietary requirements for your upcoming event. We ask that you communicate to us any special dietary needs, including food allergies.

- For individuals in your group with food allergies, they must use their own discretion on which food items to consume before making your final meal selection.
- We use reasonable efforts in our sourcing, preparation and handling procedures to avoid the introduction into these menu choices of any allergens you express concerns about; however, it is possible for allergens to be introduced before the food is provided to us or inadvertently during our preparation or handling.
- We do not have separate kitchens to prepare allergy-friendly items or separate dining areas for guests with allergies or intolerances.

FOOD & BEVERAGE REGULATIONS

- All food and beverages served in public meeting areas must be purchased, prepared, and served by the staff of the Radisson Hotel La Crosse.
- No food or beverage of any kind will be permitted to be brought into the Hotel by any patron's guests or invitees.
- Leftover food is prohibited to be taken off property.

SECURITY

- The Radisson Hotel La Crosse shall not assume any responsibility for the damage or loss of items stored or displayed on its property.
- The Hotel reserves the right to inspect and control all private functions held on premises.
- If the volume from entertainment or public address systems disturbs other patrons, the Radisson Hotel La Crosse reserves the right to request the patron or band leader to lessen the volume, or, if necessary, to perform without amplification.



BANQUET MENU

ALA CARTE BREAKFAST

Assorted Granola Bars	\$24.00 per dozen
Assorted Muffins	\$34.00 per dozen
Assorted Pastries & Danish	\$24.00 per dozen
Bagels with Cream Cheese	\$34.00 per dozen
Cinnamon Roll	\$28.00 per dozen
Yogurt Fruit Parfait	\$5.00 per guest
Fresh Fruit Cup	\$4.00 per guest

CONTINENTAL BREAKFAST

CONTINENTAL

\$8.00 per guest

Assorted Breakfast Pastries
Assorted Bottled Juices & Yogurt Smoothies
Freshly Brewed Regular Coffee

Breakfast Enhancement

Breakfast Scramble	\$4.00 per guest
Whole Fruit	\$2.00 per guest
Fresh Sliced Fruit	\$4.00 per guest
Assorted Hot Tea with Lemon	\$2.00 per guest

PLATED BREAKFAST

SCRAMBLED EGGS

\$16.00 per guest

Scrambled Eggs with Cream Cheese & Chives
Choice of Meat (Bacon or Sausage)
Breakfast Potatoes
Fresh Fruit Cup

**Hotel reserves the right to make menu substitutions if certain products are not readily available.*

All food and beverage prices subject to 22% service charge and applicable sales tax
(Consuming raw or uncooked meats, poultry, seafoods, shellfish or eggs, may increase your risk of food borne illnesses.)

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BANQUET MENU

BREAK

Assorted Fresh Baked Cookies	\$24.00 per dozen
Fudge Brownies	\$24.00 per dozen
Assorted Granola Bars	\$24.00 per dozen
Soft Pretzels	\$34.00 per dozen
Whole Fruit	\$24.00 per dozen
Lodge Chips with French Onion Dip	\$2.00 per guest
Tortilla Chips with Salsa	\$2.00 per guest
Mixed Nuts	\$6.00 per guest
Seasoned Snack Mix	\$2.00 per guest
Popcorn	\$2.00 per guest
Individual Bagged Chips	\$2.00 per guest

BEVERAGES

Coffee – <i>regular or decaffeinated</i>	\$8.00 per pot
Assorted Hot Teas	\$4.00 each
Bottled Water	\$3.00 each
Assorted Cans of Soda	\$3.00 each
Assorted Juices	\$4.00 each
Assorted Yogurt Smoothies	\$5.00 each

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BANQUET MENU

BOXED LUNCH – SANDWICH

Sandwiches include Assorted Beverages, Dessert & Choice of One Side

Cole Slaw | Veggie Pasta Salad | Potato Salad | Bag of Chips

SHAVED HAM SANDWICH

\$15.00 per guest

Shaved Ham | Cheddar Cheese
Lettuce | Tomato | Condiments
Choice of One Side

SHAVED TURKEY SANDWICH

\$15.00 per guest

Shaved Turkey | Swiss Cheese
Lettuce | Tomato | Condiments
Choice of One Side

CHICKEN CAESAR WRAP

\$15.00 per guest

Sliced Chicken Breast, Romaine Lettuce, Parmesan Cheese
& Caesar Dressing wrapped in a Flour Tortilla

Boxed Lunch Sandwich Enhancement

Bacon added to any Sandwich	\$2.00 per guest
Choice of a Second Side	\$3.00 per guest

BOXED LUNCH – SALAD

Salads include Assorted Beverages & Dessert

CHEF SALAD

\$16.00 per guest

Mixed Greens
Turkey | Ham | Cheese
Shredded Carrots | Tomato | Cucumber
Choice of French or Ranch Dressing

CAESAR SALAD

\$13.00 per guest

Romaine Lettuce
Parmesan Cheese | Croutons
Creamy Caesar Dressing

Boxed Lunch Salad Enhancement

Grilled Chicken	\$3.00 per guest
Dinner Roll with Butter	\$1.00 per guest

All boxed lunches can be plated & served in-house or prepared “to-go”

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BANQUET MENU

PLATED LUNCH

Plated Lunch includes Roll, Coffee & Hot or Iced Tea

ENTRÉES

2-Courses

\$17.00 per guest

3-Courses

\$20.00 per guest

Four Cheese Artichoke Chicken Breast
Chef Choice of Fresh Vegetable
Choice of Starch
Dessert

Pan Seared Chicken with Sweet Onion White Wine Sauce
Chef Choice of Fresh Vegetable
Choice of Starch
Dessert

STARCH

Buttery Mashed Potatoes
Oven Roasted Potatoes
Rice Pilaf

STARTERS

Fresh Cut Romaine Lettuce
Parmesan Cheese
Garlic Croutons
Caesar Vinaigrette

Field Greens
Parmesan Cheese
Dried Cranberries
Toasted Pecans
White Wine Vinaigrette

DESSERTS

Raspberry White Chocolate Layer Cake

Chocolate Tuxedo Layer Cake
with Salted Caramel

Blueberry White Chocolate Lemon Bar

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BANQUET BAR MENU

STANDARD BAR PACKAGE

STANDARD BRAND HIGHBALLS

Korbel Brandy	Smirnoff Vodka	\$6.00 each
Seagram's 7	Captain Morgan	Jim Beam
Bacardi Silver	Dewar's Scotch	Malibu

SPECIALTY BRAND HIGHBALLS

Tito's Vodka	Crown Royal	\$7.00 each
Tanqueray	Jose Cuervo	Jameson
		Jack Daniels

STANDARD & SPECIALTY BRAND COCKTAILS

On the Rocks	Old Fashioned	\$7.00 to \$8.00 each
Manhattans	Gimlet	Martinis
		Margarita

BANQUET WINES

	TYPE	PER GLASS	PER BOTTLE
House Wine - Trinity Oaks		\$7.00	\$27.00
<i>Red & White</i>			
Specialty Wine		\$8.00	\$31.00
Meiers Sparkling Catawba			\$16.00
<i>(Non-Alcoholic)</i>			
Seasonal Punch		Per Gallon \$18.00	
<i>(Non-Alcoholic)</i>			

SPECIALTY BEERS

New Glarus Spotted Cow	\$5.00 each
Pearl Street Brewery Linalool IPA	Pearl Street Brewery Downtown Brown
White Claw Seltzer	Clausthaler Dry Hopped (non-alcoholic)

DOMESTIC BEER

Busch Light	\$4.50 each
Coors Light	

SIGNATURE COCKTAILS

Have our Mixologist create a signature cocktail for your event Ask for pricing

MISCELLANEOUS BEVERAGES

Glass of Soda	\$2.00 each
Bottled Juice	\$3.00 each
Can of Soda	\$3.00 each
Bottled Water	\$3.00 each
Red Bull Can	\$5.00 each

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STANDARD BAR PACKAGE cont'd

DOMESTIC QUARTER BARRELS

Miller Lite
Budweiser

Miller Genuine Draft
Bud Light

\$200.00 each
Miller High Life

DOMESTIC HALF BARRELS

Miller Lite
Budweiser

Miller Genuine Draft
Bud Light

\$300.00 each
Miller High Life

SPECIALTY BARRELS

Specialty Half & Quarter Barrels available upon request

Ask for pricing

There is no bartender set up charge provided the revenue per hour is \$200 per bartender.
If minimum revenue is not met, the labor charge is \$75 per hour, per bartender.

Minimum time open is one (1) hour.

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10/12/2020



AUDIOVISUAL EQUIPMENT MENU

DAILY RENTAL LIST

Data Projector	\$200.00 each
7' x 7' Projector Screen <i>with 42" Cart & Cord</i>	\$30.00 each
Ballroom Screen (12' x 12') <i>with Cart & Cord</i>	\$50.00 each
Flipchart Stand Only	\$5.00 each
Flipchart Stand, 3M Paper, Markers	\$50.00 each
weframe <i>virtual meeting capabilities</i>	\$400.00 per day
55" Flat Screen Monitor	\$75.00 each
Corded Microphones*	\$10.00 each
Cordless Microphone* <i>hand-held or clip-on lavalier</i>	\$50.00 each
Remote Clicker/Laser Pointer	\$20.00 each
Polycom Speaker Phone <i>client pays for phone charges</i>	\$40.00 each
LED Accent Lights <i>10 available</i>	\$20.00 each
Photocopy Service	10¢ per page Black & White \$1 per page Color
6' Exhibit Table <i>includes 1 chair & display cloth</i>	\$25.00 each
6' Exhibit Table with Power <i>includes 1 chair, display cloth & 110 standard power (If additional voltage is needed, please inquire.)</i>	\$35.00 each

**Microphones are limited to select meeting rooms.*

***Group is responsible for own laptop resources.*

All audio visual prices are subject to 22% service charge and applicable sales tax.

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10/12/2020 - V2