



RADISSON WEDDING

Congratulations on your engagement!

The Radisson Hotel Harrisburg is excited to be part of your wedding journey joining you together as Mr. and Mrs.

Our Wedding Packages have been specially designed to include every detail necessary to create your dream wedding from our wide range of culinary cuisine to the final details of your table settings. After reviewing our packages, if you don't see exactly what you are looking for, just ask. We will be happy to work with you to customize a package to fit your unique wishes.

Unforgettable details included in our wedding packages:

One Hour Cocktail Reception with Hors d'Oeuvres
Open Bar with Call Brands for Four Hours
Champagne Toast or Sparkling Cider Toast
Elegant Tiered Wedding Cake from One of Our Preferred Vendors
White Guest Table Linens with Your Choice of Color Napkins
Reception Space for up to Five Hours
Day of Wedding Coordinator
Tasting for up to Six Guests
Pre-Wedding Bridal Parlor
Private Wedding Party Lounge During Cocktail Hour
Deluxe Overnight Accommodations for Bride and Groom with Breakfast
Discounted Group Room Rates for your Guests
Discounted Rates for Dinner Rehearsal or Farewell Brunch

A Wedding often includes multiple events such as a rehearsal dinner, ceremony, reception, even a farewell brunch. With elegant and versatile event space, the Radisson Hotel Harrisburg is the perfect setting for your most memorable day. Allow our staff to create an experience you and your guests will remember for years to come.





DINNER PLATED MENU

SIMPLY ELEGANT

Choice of (2) Stationed and (2) Butlered Hors d'oeuvres

SALAD

(Choice of 1)

Tossed Garden Salad

Caesar Salad

Greek Salad

STARCH AND VEGETABLE

(Choice of 2)

Roasted Garlic Smashed Potatoes

Roasted Red Wedge Potatoes

Long Grain Wild Rice Pilaf

Sonoma Blend Vegetable Medley

Steamed Broccoli

ENTREE

(Choice of 2)

Chicken Palermo

Chicken Portabella

Pesto Chicken

Tuscany Chicken

Georgia Peach and Bourbon Glazed Chicken

Marinated Penn Gold Sirloin Steak

Marinated Flank Steak with Peppercorn Demi

Pork Loin with Sauce Au Poivrade

Mediterranean Tilapia

Roasted Vegetable Gnocchi

Lasagna Rollups

Includes Assorted Freshly Baked Rolls, Iced Tea, Freshly Brewed Regular and Decaffeinated Coffee, and Selection of Tazo Teas

(Additional \$3.00 per person for more than 2 Entrée Selections)



DINNER PLATED MENU

EVERLASTING

Choice of (2) Stationed and (4) Butlered Hors d'oeuvres

SALAD

(Choice of 1)

Tossed Garden Salad
Caesar Salad
Greek Salad
Strawberry Salad

STARCH AND VEGETABLE

(Choice of 2)

Roasted Garlic Smashed Potatoes
Roasted Red Wedge Potatoes
Long Grain Wild Rice Pilaf
Parmesan and Herb Risotto
Sonoma Blend Vegetable Medley
California Blend Vegetable Medley
Steamed Broccoli
Haricot Verts

ENTREE

(Choice of 2)

Chicken Portabella
Tuscany Chicken
Chicken Chesapeake
Roasted Prime Rib of Beef
Petit Filet of Beef
Maple Glazed Salmon
Maryland Blue Crab Cakes
Roasted Vegetable Gnocchi
Spicy Black Bean Quinoa with Roasted Vegetables

Includes Assorted Freshly Baked Rolls, Iced Tea, Freshly Brewed Regular and Decaffeinated Coffee, and Selection of Tazo Teas

(Additional \$3.00 per person for more than 2 Entrée Selections)



DINNER BUFFET MENU

ENCHANTING

Choice of (2) Stationed and (4) Butlered Hors d'oeuvres

SALAD

(Choice of 1)

Tossed Garden Salad
Caesar Salad
Greek Salad

STARCH AND VEGETABLE

(Choice of 3)

Roasted Garlic Smashed Potatoes
Roasted Red Wedge Potatoes
Macaroni and Cheese
Long Grain Wild Rice Pilaf
Parmesan and Herb Risotto
Sonoma Blend Vegetable Medley
Sweet Corn with Peppers
California Blend Vegetable Medley
Steamed Broccoli
Haricot Verts

ENTRÉE

(Choice of 2)

Balsamic Chicken
Chicken Marsala
Tuscan Chicken
Penne Pasta with choice of Ala Vodka or Marinara Sauce
Lasagna Roulades
Roasted Cod Loin
Mediterranean Tilapia
Baked Salmon with Honey Butter (+\$3.00)

CHEF ATTENDED CARVING STATION

(Choice of 1)

Grilled Flank Steak
Brown Sugar Baked Ham with Apple Cinnamon Glaze
Garlic Rosemary Pork Loin
Roasted Breast of Turkey
Roasted Prime Rib of Beef (+\$3.00)

Includes Assorted Freshly Baked Rolls, Iced Tea, Freshly Brewed Regular and Decaffeinated Coffee, and Selection of Tazo Teas



DINNER STATION MENU

CHARCUTERIE AND CROSTINI STATION

Italian Meats and Cheeses, Herb Ricotta, Spinach and Artichoke Dip, Hummus, Bruschetta, Assorted Olives, Grapes, and Mustard with Assorted Crostini and Crackers

Choice of (3) Butlered Hors d'oeuvres

SOUP & SALAD STATION

*Italian Wedding Soup or Chef's Seasonal Special
Mixed Garden Greens with Cherry Tomatoes, Sliced Cucumber, Shredded Carrots, and Red Onions
with Choice of Two Dressings
Assorted Freshly Baked Rolls with Butter
(Upgrade Options Available for Greek Salad +\$2.00 or Caesar Salad for Additional +\$1.50)*

ACTION STATION

(Choice of 2)

PASTA STATION

(Choice of 2)

Tri-Colored Cheese Tortellini, Penne Rigate, or Cavatappi

(Choice of 2)

Tomato Basil, Alfredo, or Ala Vodka

Toppings Include – Sautéed Spinach, Fresh Tomatoes, Shaved Parmesan Cheese, Crushed Red Peppers, and Fresh Basil

MASHED POTATO BAR

Roasted Garlic Mashed Potatoes or Yukon Gold Mashed Potatoes

Toppings Include - Sour Cream, Crumbled Bacon, Chives, Cheddar Cheese, and Gravy

PIEROGI STATION

Potato and Cheese Sautéed Pierogis

Toppings Include – Sour Cream, Chipotle Sour Cream, Crumbled Bacon, Chives, Cheddar Cheese, and Sautéed Onions

MACARONI AND CHEESE STATION

Freshly Baked Cheddar Macaroni and Cheese

Toppings Include – Crumbled Bacon, Cheddar Cheese, Blue Cheese Crumbles, Diced Tomatoes, and Hot Sauce



DINNER

STATION MENU CONTINUED

CHEF ATTENDED CARVING STATION (Choice of 1)

Grilled Flank Steak
Brown Sugar Baked Ham with Apple Cinnamon Glaze
Caribbean Jerk Rubbed Pork Loin with Pineapple Salsa
Garlic Rosemary Pork Loin
Roasted Breast of Turkey
Roasted Prime Rib of Beef (+\$3.00)

ENTRÉE STATION

Entrée:
(Choice of 1)
Balsamic Chicken
Pesto Chicken
Cod Florentine
Braised Beef Tips

*Served with Steamed Vegetable Medley,
Iced Tea, Freshly Brewed Regular and Decaffeinated Coffee, and Selection of Tazo Teas*



HORS D'OEUVRES

Package Options

DISPLAYED

Vegetable Display with Ranch Dip
Domestic Cheese Display with Crackers and Mustard
Fresh Seasonal Fruit Display with Yogurt Dip
Antipasto Platter
Spinach and Artichoke Dip
Italian, Swedish, Hawaiian, or Sweet n Sour Meatballs
Pierogis with Sour Cream and Onion Dip

BUTLERED

Herb Breaded Ravioli
Spanakopita
Crispy Tempura Shrimp
Steamed Pork Pot Stickers
Pork Egg Rolls
Mini Chicken Cordon Bleu
Buffalo Chicken Rangoon
Crab Stuffed Mushrooms
Coconut Shrimp with Grilled Pineapple Yogurt
Chicken Satay with Peanut Dipping Sauce
Raspberry and Brie in Puff Pastry(+\$1.50)
Scallops Wrapped in Bacon (+\$1.50)
Mini Beef Wellingtons (+\$1.50)

ADDITIONAL HORS D'OEUVRE ENHANCEMENTS

Caprese Display
Hummus Display
Crab Dip with Sliced Baguette and Crackers
Mini Crab Cakes with Remoulade
Bloody Mary Shrimp Shooters

COCKTAIL HOUR STATIONS

SALSA STATION

Nacho Chips with Black Bean Salsa, Pineapple Salsa, Mild Salsa

NACHO CHEESE FONDUE STATION

Melted Nacho Cheese with Nacho Chips, French Fries, and Mini Chicken Tacos

SLIDER STATION

(Choice of 2)

Mini Cheeseburgers, Mini Crispy Chicken Sliders, or Mini Pork BBQ Sliders, Mini Cheesesteaks(+\$1.50)



ENHANCEMENT MENU

DESSERT STATIONS

CHOCOLATE FONDUE STATION

(Choice of 5)

Marshmallows, Pretzel Rods, Graham Crackers, Pound Cake, Cream Puffs, Short Bread Cookies, Rice Krispie Treats, Pineapple Chunks, or Fresh Strawberries

FUNNEL CAKE FRIES STATION

Fresh Funnel Cake Fries

Toppings Include – Raspberry Sauce, Chocolate Syrup, Hot Caramel Sauce, Powdered Sugar, Whipped Cream, and Cinnamon Whipped Cream

MILK AND COOKIE BAR

Assorted Freshly Baked Cookies with White Milk and Chocolate Milk

LATE NIGHT STATIONS

FRENCH FRY BAR

Straight Cut Fries

Toppings Include – Nacho Cheese Sauce, Crumbled Bacon, Ranch, Ketchup, Oldbay, and Gravy

SOFT PRETZEL BITES BAR

Salted Soft Pretzel Bites and Cinnamon Sugar Soft Pretzel Bites

Toppings Include – Nacho Cheese Sauce, Stone Ground Mustard, and Cream Cheese Dip

NACHO BAR

Nacho Chips

*Toppings Include –, Nacho Cheese Sauce, Shredded Cheddar Cheese, Salsa, Sour Cream, Shredded Lettuce, Diced Tomatoes, and Jalapenos
Add Diced Chicken or Seasoned Beef for \$2.00 per person*

FLAT BREAD PIZZA STATION

(Choice of 2)

Cheese, Pepperoni, Sausage, BBQ Chicken, Buffalo Chicken, or Margherita

BAR UPGRADES

TABLESIDE WINE SERVICE

UPGRADE TO PREMIUM BRANDS

SPECIALITY COCKTAIL

Price Upon Beverage Request

CHAMPAGNE TOAST UPGRADE

Accent with Strawberry in Glass

Accent with Raspberry in Glass