

# 2025 CATERING MENU



## RADISSON®

COLORADO SPRINGS AIRPORT

### Banquet Services

Whether for a corporate meeting, sporting event or family gathering our flexible meeting and event spaces provide comfortable and convenient venues for our guests.

### INCLUDES:

- Linens
- Cutlery
- Glassware
- Furniture
- Service staff
- House centerpieces

Let us host your next business, social, or special event.

FOR INFORMATION, CALL : 719-638-3344 or  
719-638-3302



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# EVENT SPACE

## BLUE SPRUCE/LARKSPUR/COLUMBINE

- Area: 312 sqft
- Capacity
  - Theatre/ceremony: 30
  - Banquet/seated: 20
  - Classroom: 12
  - U-shape: 12
  - Reception/standing: 25
  - Square/conference table: 15

## ASPEN

- Area: 960 sqft
- Capacity
  - Theatre/ceremony: 90
  - Banquet/seated: 60
  - Classroom: 36
  - U-shape: 20
  - Reception/standing: 65
  - Square/conference table: 40





### **ASPEN-CAVU**

- Area: 1,785 sqft
- Capacity
  - Banquet/seated: 160
  - Reception/standing: 198

### **EVERGREEN BALLROOM**

- Area: 2,214 sqft
- Capacity
  - Theatre/ceremony: 225
  - Banquet/seated: 140
  - Classroom: 100
  - U-shape: 62
  - Reception/standing: 190
  - Square/conference table: 80

### **EVERGREEN I OR II**

- Area: 1,134 sqft
- Capacity
  - Theatre/ceremony: 100
  - Banquet/seated: 50
  - Classroom: 55
  - U-shape: 30
  - Reception/standing: 85
  - Square/conference table: 40

#### **AUDIO & VISUAL EQUIPEMENT RENTAL**

- AV-1 box/house sound patch: \$25.00
- Microphone(s): \$30.00
- Flip chart with markers: \$55.00
- Dry erase board with markers: \$25.00
- Screen: \$40.00
- Projector with cart: \$50.00
- Projector & screen with cart: \$75.00
- Power strips: \$15.00
- Dance floor: \$150.00

Podium and WIFI are complimentary.

All fees are subject to service charge and tax, currently 23% and 8.2% respectively.



## HOSPITALITY SUITES

- Area: 600 sqft
- Capacity
  - Theatre/ceremony: 25
  - Banquet/seated: 24
  - Classroom: 15-20
  - U-shape: 15
  - Reception/standing: 40
  - Square/conference table: 20

We offer four additional event and gathering spaces in our hospitality suites. Each suite features a wet bar, two televisions, Murphy beds, connecting doors for the option of utilizing two suites simultaneously, patio access for outdoor enjoyment, and a full bathroom for your convenience. We also waive the restriction on outside food in our hospitality suites.

### EVENT POLICIES & GUIDELINES

Please note that there are no outside alcoholic beverages permitted on the hotel property at any time. No outside food is permitted except a pre-approved specialty cake. The restriction on bringing in outside food and beverages also does not apply to our hospitality suites. The hotel specifically prohibits removal of food from the hotel premises by patrons, guests or invitees.

All guaranteed guest counts and final payment are due 5 business days before the date of the function unless approved by the catering manager. If the function is cancelled less than 180 days before function date, the client will be held responsible for full payment of the above agreed upon food and beverage minimum, and is due at the time of cancellation.

The hotel will not permit the affixing of anything to the walls, floor, light fixtures, or ceiling. Please arrange all decorations prior to event. Glitter and confetti are NOT permitted.



# BREAKFAST

Plated option for groups with no more than 20 people.  
A 23% Service Charge & 8.2% Sales Tax will be applied  
to all food and beverage.

## EVERGREEN BREAKFAST BUFFET

**\$22 PER PERSON**

- Fluffy scrambled eggs
- Breakfast potatoes
- French toast or pancakes
- Bacon or sausage
- Fresh seasonal fruit
- Assorted danishes
- Coffee (regular and/or decaf)
- Hot tea
- Choice of two juices: apple, orange, or cranberry

**"The best part was dining for  
breakfast, REAL eggs and delicious  
variety and the Mountain View  
was spectacular."**

**-ROSANNA L., NOVEMBER 2024**

Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Menu prices are subject to change. A 23% service charge & 8.2% sales tax will be applied to all food and beverage.





# LUNCH

The following are plated or boxed and include:  
One piece of whole fruit, bag of chips, chocolate chip cookie, and ice water.

All boxed lunches include bottled water.

**\$20 PER PERSON**

## **PREMADE DELI SANDWICHES**

- Premade turkey or ham sandwich
- French bread
- Provolone cheese
- Lettuce
- Tomato
- Onion
- Sandwich condiments

## **CHICKEN SALAD WRAP**

- Chicken salad made with apples, walnuts, grapes, and spinach
- Tortilla

## **HOT REUBEN SANDWICHES**

- Warm corned beef served
- Rye bread
- Sauerkraut
- Thousand Island dressing

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# PHILLY

## **PHILLY CHEESE STEAK SANDWICH**

- Shaved steak served in a hoagie roll
- Provolone cheese
- Bell Peppers
- Onion
- Chipotle mayonnaise

## **GRILLED CHICKEN HOUSE SALAD**

- Mixed greens
- Cherry tomatoes
- Cucumbers
- Red onion
- Croutons
- Sliced grilled chicken breast
- Choice of dressing: ranch, italian, balsamic vinaigrette, caesar, bleu cheese, or thousand island

**"The hotel's amenities included ones -- conference rooms, ballroom, restaurant, lounge and airport shuttle -- that make it very suitable for one of my organization's periodic planning and recognition events."**

**-PAUL D., OCTOBER 2024**

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All prices include house rolls with butter, water station, iced tea, coffee station, and dessert.

# THEMED BUFFETS

## NEW YORK DELI SANDWICHES

**\$25 PER PERSON**

Build your own sandwiches with the following options -

- Meat: genoa salami, black forest ham, roasted turkey, and roast beef
- Cheese: swiss, provolone, cheddar, and pepper jack
- Bread: yeast rolls, white bread, and croissants
- Fixings: lettuce, tomatoes, onions, and pickles
- Condiments: mayonnaise, mustard, olive oil, and vinegar

Served with the following sides and dessert-

- Potato salad or pasta salad
- Potato chips with French onion dip
- Assorted cookies

## TEXAS BARBECUE

**\$30 PER PERSON**

- House made BBQ pulled pork
- House made BBQ chicken breasts
- Fresh yeast rolls
- Baked beans
- Potato salad
- Sauces: extra BBQ sauce, hot sauce, and southern comeback sauce
- Choice of: apple, blackberry, or peach cobbler with vanilla ice cream

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# THEMED BUFFETS

## **TASTE OF ITALY**

**\$28 PER  
PERSON**

Choice of two each category -

- Pastas: spaghetti, penne, fettuccine, or cavatappi
- Sauces: marinara, meat sauce, alfredo, or olive oil and herb pesto
- Meats: meatballs, grilled chicken breast, or Italian sausage

Served with the following additions -

- Buttered green beans
- Garlic bread
- Caesar salad
- Parmesan cheese
- Crushed red pepper flakes
- Assorted cheesecakes

## **BACKYARD BURGER BAR**

**\$30 PER  
PERSON**

- Angus beef burgers
- Brioche buns
- American Cheese
- Toppings: tomatoes, onions, and pickles
- Condiments: ketchup, mayonnaise, and mustard

Served with the following sides -

- French fries
- Potato salad
- Tossed house salad
- Choice of dressing: ranch, Italian, balsamic vinaigrette, Caesar, bleu cheese, or thousand island
- Chocolate Lovers Cake

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# THEMED BUFFETS

## TACO FIESTA BAR

- Grilled chicken
- Ground beef
- Hard and soft taco shells
- Diced onion
- Diced tomatoes
- Lettuce
- Shredded cheese
- Sour cream
- Lime wedges

**1 PROTEIN: \$28 PER PERSON**  
**2 PROTEINS: \$30 PER PERSON**

Served with the following sides and desserts -

- Cilantro lime rice
- Pinto beans
- Chips and salsa
- Cinnamon sugar churros with chocolate sauce and honey

Add fresh guacamole for an additional \$3.75 per person

## KID-FRIENDLY SUBSTITUTE


**\$15 PER PERSON**

- Chicken tenders
- French fries or carrots with ranch
- Mac and cheese

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# BUILD YOUR OWN BUFFET

All prices include house rolls with butter, choice of one soup OR salad with two dressings, two entrée selections, two sides, and one dessert. Water at each place setting and stations for iced tea and coffee also included.

**\$45 PER PERSON**

## **SOUP OPTIONS**

- Broccoli & cheese
- Tuscan chicken noodle
- Tomato bisque

## **SALAD OPTIONS**

- House salad - seasonal greens, cucumbers, cherry tomatoes, and shredded cheddar cheese
- Caesar salad - chopped romaine, parmesan cheese, and croutons

## **SALAD DRESSING OPTIONS**

- Ranch
- Italian
- Balsamic vinaigrette
- Caesar
- Blue cheese
- Thousand island

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# BUILD YOUR OWN BUFFET



## ENTREE OPTIONS

- Herb roasted chicken
- Chicken piccata
- Pineapple glazed ham
- Seasoned beef brisket
- Traditional beef roast
- Roasted pork loin

Substitute baked salmon for an additional \$3 per person

## PRIME RIB CARVING STATION UPGRADE

**\$5 PER  
PERSON**

Plus \$75 carving fee

## SIDE OPTIONS

- Whipped potatoes with traditional brown gravy
- Roasted red potatoes
- Rice pilaf
- Sautéed green beans
- Roasted asparagus dressed in peppered lemon juice
- Steamed seasonal vegetables

## DESSERT OPTIONS

- Chocolate lovers cake
- Lemon layer cake
- Assorted cookies and brownies
- Cobbler (apple, peach, blackberry) with vanilla ice cream
- Assorted cheesecake flavors

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# BUILD YOUR OWN BUFFET

## ADD-ON OPTIONS

- One additional entrée
- Two additional entrées

**\$5 PER PERSON**  
**\$16 PER PERSON**

- One additional side
- Two additional entrées

**\$5 PER PERSON**  
**\$8 PER PERSON**

## ADDITIONAL MENU NEEDS

We understand that guests may have different dietary preferences. We are proud to offer a variety of delicious options to accommodate gluten-free, vegetarian, and vegan diets. Consult your event planner and we'll help you craft a custom buffet that satisfies everyone's taste buds.

Additional fees may apply.



VEGETARIAN



GLUTEN-FREE

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# BREAKFASTS

## MORNING TEA & COMPANY

**\$14 PER PERSON**

- Coffee (regular or decaf)
- Hot tea
- Choice of two juices: apple, orange, or cranberry
- Flavored creamers and sugars
- Sliced fresh fruit bowl
- Assorted danishes

## REFOCUS & RECHARGE:

**\$16 PER PERSON**

- Fresh vegetables
- Ranch dressing
- Variety of cheese and crackers
- Assorted olives

## COLORADO TRAILS

**\$15 PER PERSON**

- Fresh berries
- Granola
- Honey
- Toasted pecans or mixed nuts
- Vanilla yogurt

## SNACKS

### ASSORTED COOKIES & BROWNIES

**\$25 PER DOZEN**

### ASSORTED DANISHES

**\$25 PER DOZEN**

### MIXED NUT TRAIL MIX

**\$100 PER ORDER  
SERVES 50**

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# BREAKS

## BEVERAGES

### ALL DAY BEVERAGE PACKAGE

**\$10 PER PERSON**

- Coffee
- Soft drinks: Coke, Diet Coke, Sprite, Dr. Pepper, Ginger Beer
- Iced tea
- Flavored creamers
- Sweetener variety

### REGULAR & DECAF COFFEE

**\$38 PER GALLON**

### ASSORTED HOT TEAS

**\$3 PER PERSON**

- Chamomile
- Earl Grey
- Black Tea

### REFRESHING JUICE

**\$28 PER CARAFE**

Choice of apple, orange, or cranberry juice

**INTERESTED IN CASH BAR OR  
PACKAGE BAR OPTIONS? SEE OUR  
SPIRITED SELECTIONS ON PAGE 20.**

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## Chilled Delights

# HORS D'OEUVRES

### BRUSCHETTA

**\$15 PER  
DOZEN**

- Topped with diced tomatoes, parmesan cheese, onions, and balsamic glaze

### CHARCUTERIE BOARD

**\$250 PER ORDER  
SERVES 50**

- Assorted cheeses, meats, fruits, and sauces

### CAPRESE SKEWERS

**\$18 PER  
DOZEN**

- Tomatoes, mozzarella cheese, basil, and balsamic glaze

### SEASONAL VEGETABLE TRAY

**\$150 PER ORDER  
SERVES 50**

- Assortment of fresh vegetables served with ranch dip

### HOUSE MADE SPINACH DIP

**\$140 PER ORDER  
SERVES 50**

- Accompanied by fresh bread bites and celery sticks

### HOUSE MADE TORTILLA CHIPS

**\$100 PER ORDER  
SERVES 50**

- Includes choice of two: salsa, guacamole, and housemade cheese dip

### SHRIMP COCKTAIL

**\$25 PER  
DOZEN**

- Served with lemons and cocktail sauce

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# HORS D'OEUVRES

## SLICED FRUIT TRAY



**\$150 PER ORDER  
SERVES 50**

- Assorted fresh fruit with a honey yogurt dip

## Warm Treats

### GARLIC PARMESAN CHICKEN BITES

**\$24 PER  
DOZEN**

- Chicken marinated in a garlic parmesan sauce and available either lightly breaded and fried or grilled

### MEATBALLS

**\$18 PER  
DOZEN**

- Choice of one flavor: BBQ, Swedish, cranberry glazed, marinara, or mango habanero

### SOUTHWEST CHICKEN ROLLUP



**\$25 PER  
DOZEN**

- Corn tortillas filled with chicken, pepper jack cheese, and peppers
- Served with salsa ranch

### BACON WRAPPED SCALLOPS

**\$26 PER  
DOZEN**

- Drizzled with lemon, olive oil, and garlic butter

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# SPECIALTY DESSERT CUPS



**\$28 PER DOZEN**

**STRAWBERRY SHORTCAKE TRIFLE**

**CHOCOLATE MOUSSE**

**LEMON CHEESECAKE MOUSSE**

**KEY LIME PIE**

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# SPIRITED SELECTIONS



## CASH BAR

- Specialty drinks **\$12 PER DRINK**
- Liquor
  - Call **\$8 PER DRINK**
  - Premium **\$9 PER DRINK**
- Beer
  - Domestic **\$6 PER DRINK**
  - Import **\$7 PER DRINK**
- Wine **\$8 PER DRINK**
- Soda **\$3 PER DRINK**

## PACKAGE BAR

- Call brands **\$15 PER HOUR/PERSON**
- Premium brands **\$17 PER HOUR/PERSON**
- Domestic beer keg **\$400 PER KEG**
- Premium beer keg **\$500-700 PER KEG**

Add additional champagne toast for \$5 per person

### BARTENDER FEE

A \$75 bartender fee will be assessed should the bar revenue be less than \$300 per bar.

Under 40? Have great genes? We may ask for ID. Take it as a compliment! Please drink responsibly.

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