



GENERAL INFORMATION

BANQUET 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 ten (10) days 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, preparing and staffing events, any changes to food and beverage within five (5) business days of Group's event will not be guaranteed. If Hotel is able to accommodate changes within the 5-day window, Group may be subject to additional labor fees.
- Any catered meals under twenty (20) people will be subject to an additional \$4.00 per person labor fee.
- The menu(s) and all other details of your catered functions are to be finalized a minimum of ten (10) days prior to the scheduled commencement date of your event, unless mutually agreed upon 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.

RADISSON HOTEL LA CROSSE
 200 HARBORVIEW PLAZA, LA CROSSE, WI 54601
 T +1 (608) 784-6680
<http://WWW.RADISSONHOTELSAMERICAS.COM>



GENERAL INFORMATION

BANQUET MENU

HIGHLIGHTS cont'd

OFF PREMISE CATERING

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

FUNCTION ROOMS

- 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 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

- Radisson Hotel La Crosse shall not assume any responsibility for the damage or loss of items stored or displayed on its property.
- Radisson Hotel La Crosse 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, 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.



BREAKFAST 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
Greek Yogurt	\$28.00 per dozen
Fruit, Yogurt & Granola Parfaits	\$4.00 per guest
Fresh Fruit Cup	\$4.00 per guest
Hard Boiled Eggs	\$24.00 per dozen

CONTINENTAL BREAKFAST

CONTINENTAL

\$8.00 per guest

Assorted Breakfast Pastries
Assorted Bottled Juices
Freshly Brewed Regular Coffee

Breakfast Enhancement

Breakfast Scramble <i>with eggs, ham, cheese, & potatoes</i>	\$5.00 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

Plated Breakfast minimum requirement is 20 people

SCRAMBLED EGGS

\$16.00 per guest

Scrambled Eggs with Cream Cheese & Chives
Choice of Meat (Bacon or Sausage)
Breakfast Potatoes
Fresh Fruit Cup
Chilled Orange Juice
Freshly Brewed Coffee

**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 5.5% sales tax
(Consuming raw or uncooked meats, poultry, seafoods, shellfish or eggs, may increase your risk of food borne illnesses.)

RADISSON HOTEL LA CROSSE
200 HARBORVIEW PLAZA, LA CROSSE, WI 54601
T +1 (608) 784-6680
WWW.RADISSONHOTELSAMERICAS.COM



BREAKFAST BANQUET MENU

BREAKFAST BUFFET

BREAKFAST BUFFET

\$18.00 per guest

Fresh Fruit Display

Assorted Breakfast Breads & Pastries

Seasoned Breakfast Potatoes

Fluffy Scrambled Eggs
with Cream Cheese & Chives

Smoked Bacon & Sausage Links

Chilled Orange Juice

Freshly Brewed Coffee

Breakfast Buffet Enhancement

Pancakes <i>with Whipped Butter & Maple Syrup</i>	\$4.00 per guest
Cinnamon French Toast <i>with Whipped Butter & Maple Syrup</i>	\$4.00 per guest
Fruit, Yogurt & Granola Parfaits	\$4.00 per guest

**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 5.5% sales tax
(Consuming raw or uncooked meats, poultry, seafoods, shellfish or eggs, may increase your risk of food borne illnesses.)

RADISSON HOTEL LA CROSSE
200 HARBORVIEW PLAZA, LA CROSSE, WI 54601
T +1 (608) 784-6680
WWW.RADISSONHOTELSAMERICAS.COM

7/21/2021



BREAK BANQUET MENU

BREAK

Assorted Fresh Baked Cookies	\$24.00 per dozen
Assorted Fudge Brownies	\$24.00 per dozen
Assorted Granola Bars	\$24.00 per dozen
Whole Fruit	\$24.00 per dozen
Deluxe Mixed Nuts	\$6.00 per guest
Seasoned Snack Mix	\$2.00 per guest
Individual Bagged Chips	\$2.00 per guest

BEVERAGES

Coffee – <i>regular or decaffeinated</i>	\$38.00 gallon
Assorted Hot Teas	\$3.00 each
Bottled Water	\$3.00 each
Assorted Cans of Soda	\$3.00 each
Assorted Juices	\$4.00 each

**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 5.5% sales tax
(Consuming raw or uncooked meats, poultry, seafoods, shellfish or eggs, may increase your risk of food borne illnesses.)

RADISSON HOTEL LA CROSSE
200 HARBORVIEW PLAZA, LA CROSSE, WI 54601
T +1 (608) 784-6680
WWW.RADISSONHOTELSAMERICAS.COM



LUNCH BANQUET MENU

PLATED HOT LUNCH

Plated Hot Lunch minimum requirement is 20 people.

Plated Lunch includes a Choice of Starch along with
Dinner Bread, Butter, Coffee, & Hot or Iced Tea

1 Course	2 Courses	3 Courses
<i>\$15.00 per guest</i>	<i>\$18.00 per guest</i>	<i>\$22.00 per guest</i>

STARCH OPTIONS

- Sour Cream Whipped Yukon Gold Potatoes
- White & Wild Rice Pilaf
- Olive Oil Roasted Yukon Gold Potatoes
- Au Gratin Potatoes
- Wild Mushroom Risotto

ENTRÉES

Grilled Breast of Chicken with Bruschetta, Fresh Mozzarella Pearls,
& 3 Cheese Alfredo
Chef Choice Fresh Vegetables

Pan Seared Chicken Breast with Tomato Bacon Bisque
Chef Choice Fresh Vegetables

Smoked Pork Loin with Wild Mushrooms & Steak Butter
Chef Choice Fresh Vegetables

Grilled Boneless Pork Chop with Apricot Pancetta Jam
Chef Choice Fresh Vegetables

Broiled Haddock with Champagne Beurre Blanc
Chef Choice Fresh Vegetables

2ND AND 3RD COURSE OPTIONS FOR LUNCH ENTRÉES

STARTERS

Caesar Salad
with Crisp Romaine, Parmesan Cheese,
Garlic Croutons,
& Creamy Caesar Dressing

Garden Greens Salad
with Tomato, Cucumber,
Parmesan Cheese, Garlic Croutons,
& choice of French or Ranch Dressing

Chicken Wild Rice Soup

Pecan Feta Coleslaw

DESSERTS

Strawberry Vanilla Cream
Layer Cake

Chocolate Tuxedo Layer Cake

Lemon Buttercream Layer Cake

Carrot Cake with
Cream Cheese Frosting

Red Velvet Bistro Cake

Tiramisu

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

RADISSON HOTEL LA CROSSE
200 HARBORVIEW PLAZA, LA CROSSE, WI 54601
T +1 (608) 784-6680
<http://WWW.RADISSONHOTELSAMERICAS.COM>



LUNCH BANQUET MENU

PLATED VEGETARIAN HOT LUNCH

Plated Vegetarian Lunch includes Fresh Baked Bread, Butter,
Coffee, & Hot or Iced Tea

1 Course
\$15.00 per guest

2 Courses
\$18.00 per guest

3 Courses
\$22.00 per guest

VEGETARIAN ENTRÉES

Cheese Ravioli with Forest Mushrooms, Tomatoes, & Fresh Cut Herbs
served with 3 Cheese Pomodoro Sauce & Chef Choice Fresh Vegetables

Potato Gnocchi with Seasonally Inspired Cream Sauce,
Spinach, Mushrooms, & Parmesan Cheese
Chef Choice Fresh Vegetables

2nd AND 3RD COURSE OPTIONS FOR VEGETARIAN ENTRÉES

STARTERS

Caesar Salad
with Crisp Romaine, Parmesan Cheese,
Garlic Croutons
& Creamy Caesar Dressing

Garden Green Salad
with Tomato, Cucumber,
Parmesan Cheese, Garlic Croutons,
& choice of French or Ranch Dressing

Chicken Wild Rice Soup

Pecan Feta Coleslaw

DESSERTS

Strawberry Vanilla Cream
Layer Cake

Chocolate Tuxedo Layer Cake

Lemon Buttercream Layer Cake

Carrot Cake with
Cream Cheese Frosting

Red Velvet Bistro Cake

Tiramisu

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

RADISSON HOTEL LA CROSSE
200 HARBORVIEW PLAZA, LA CROSSE, WI 54601
T +1 (608) 784-6680
<http://WWW.RADISSONHOTELSAMERICAS.COM>

7/21/21



LUNCH BANQUET MENU

PLATED DELI LUNCH – SANDWICH

- Plated Deli Lunch minimum requirement is 10 people
 - All Deli Lunches receive the same side choice
 - You may choose up to 2 Deli Lunch Entrées

Sandwiches include a Choice of One Side & a Cookie

SIDE CHOICES

- Pecan Feta Coleslaw
- Veggie Pasta Salad
- Smokehouse Potato Salad
- Bag of Chips

SHAVED HAM SANDWICH

\$14.00 per guest

Shaved Ham, Cheddar Cheese,
Lettuce, Tomato, & Condiments

SHAVED TURKEY SANDWICH

\$14.00 per guest

Shaved Turkey, Swiss Cheese,
Lettuce, Tomato, & Condiments

ROAST BEEF SANDWICH

\$14.00 per guest

Shaved Roast Beef, Provolone Cheese,
Field Greens, Red Onion, Tomato, & Creamy Horseradish Sauce

GRILLED CHICKEN WRAP

\$14.00 per guest

Sliced Chicken Breast, Fresh Greens, Parmesan Cheese,
& Caesar Dressing wrapped in a Flour Tortilla

Deli Lunch Sandwich Enhancement

Bacon added to any Sandwich	\$2.00 per guest
Choice of a Second Side	\$2.00 per guest
Assorted Soft Drinks	\$3.00 per guest
Boxed To-Go	\$1.00 per guest

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

RADISSON HOTEL LA CROSSE
200 HARBORVIEW PLAZA, LA CROSSE, WI 54601
T +1 (608) 784-6680
<http://WWW.RADISSONHOTELSAMERICAS.COM>



LUNCH BANQUET MENU

PLATED DELI LUNCH – SALAD

Salads are meal-sized portions & include
Dinner Bread & Fresh Baked Cookie

GARDEN GREENS SALAD

\$12.00 per guest

Garden Greens,
Cucumbers, Tomato,
Parmesan Cheese, Garlic Croutons,
Choice of French or Ranch Dressing

CAESAR SALAD

\$12.00 per guest

Crisp Romaine,
Parmesan Cheese, Garlic Croutons,
& Creamy Caesar Dressing

Deli Lunch Salad Enhancement

Grilled Chicken	\$2.00 per guest
Assorted Soft Drinks	\$3.00 per guest
Boxed To-Go	\$1.00 per guest

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

RADISSON HOTEL LA CROSSE
200 HARBORVIEW PLAZA, LA CROSSE, WI 54601
T +1 (608) 784-6680
<http://WWW.RADISSONHOTELSAMERICAS.COM>

7/21/21



LUNCH BANQUET MENU

THEMED BUFFET LUNCH

Themed Lunch Buffets include Coffee, Tea, & Ice Water

LA CHARCUTERIE

\$18.00 per guest

Garden Greens with Tomato, Cucumber, Parmesan Cheese,
Garlic Croutons, & Choice of French or Ranch Dressing

Pecan Feta Coleslaw

Lodge Potato Chips

Whole Grain Bread, Kaiser Rolls, & Tortilla Wraps

Sliced Ham, Smoked Turkey, & Roast Beef

Assorted Sliced Cheeses

Fresh Lettuce, Tomato, Onion, & Pickle

Mayonnaise, Dijon, & Creamy Horseradish

La Charcuterie Enhancements

Assorted Cookies & Brownies	\$2.00 per guest
Chicken & Wild Rice Soup	\$3.00 per guest
Assorted Soft Drinks(<i>based on consumption</i>)	\$3.00 each

MEXICAN FIESTA

\$18.00 per guest

Garden Greens with Cilantro Lime Vinaigrette

Warm Flour Tortillas & Corn Chips

Skillet Mexican Street Corn

Refried Beans

Cumin Spice Ground Beef

Slow Roasted Pork Carnitas

Salsa, Sour Cream, Diced Tomatoes, Diced Red Onions,
Shredded Lettuce, Shredded Cheese & Black Beans

Fiesta Enhancements

Fajita Chicken	\$4.00 per guest
Warm Queso Dip	\$1.00 per guest
Tequila Lime Cheesecake Bars	\$2.00 per guest
Margarita Punch(NA)	\$2.00 per guest

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

RADISSON HOTEL LA CROSSE
200 HARBORVIEW PLAZA, LA CROSSE, WI 54601
T +1 (608) 784-6680
<http://WWW.RADISSONHOTELSAMERICAS.COM>



LUNCH BANQUET MENU

THEMED BUFFET LUNCH cont'd

Themed Lunch Buffets include Coffee, Tea, & Ice Water

THE ALL-AMERICAN BBQ

\$18.00 per guest

Vegetable Pasta Salad

Smokehouse Potato Salad

Lodge Chips

Bakery Fresh Kaiser Rolls

Bourbon BBQ Pulled Pork

Grilled Angus Burgers

Mayo, BBQ Sauce, Ketchup, & Mustard

Assorted Sliced Cheeses

Fresh Lettuce, Tomato, Onion & Pickle

All-American Enhancements

Sliced Watermelon	\$2.00 per guest
Strawberry Shortcake	\$3.00 per guest
Assorted Cookies & Brownies	\$2.00 per guest
BBQ Chicken	\$4.00 per guest

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

RADISSON HOTEL LA CROSSE
200 HARBORVIEW PLAZA, LA CROSSE, WI 54601
T +1 (608) 784-6680
<http://WWW.RADISSONHOTELSAMERICAS.COM>

7/21/21



LUNCH BANQUET MENU

THEMED BUFFET LUNCH cont'd

Build Your Own Buffet includes Chef's Choice of Fresh Vegetable,
Dinner Bread & Butter, Coffee, Tea, & Ice Water

"BUILD YOUR OWN" BUFFET

\$19.00 per guest

Choose One Starter

Garden Greens with
Tomatoes, Cucumbers,
Parmesan Cheese,
Garlic Croutons, &
Choice of French or
Ranch Dressing

Caesar Salad with
Crisp Romaine Lettuce,
Parmesan Cheese,
Garlic Croutons,
& Creamy Caesar
Dressing

Marinated Vegetable
Pasta Salad

Pecan Feta Coleslaw

Chicken & Wild Rice
Soup

Choose One Starch

Sour Cream Whipped
Yukon Gold Potatoes
White & Wild Rice Pilaf

Olive Oil Roasted
Yukon Gold Potatoes

Wild Mushroom Risotto

Au Gratin Potatoes

Choose One Entrée

Grilled Chicken Breast
with Bruschetta, Fresh
Mozzarella Pearls &
3 Cheese Alfredo

Pan Seared Chicken
Breast with Tomato
Bacon Bisque

Smoked Pork Loin with
Wild Mushrooms &
Steak Butter

Grilled Boneless
Pork Chop with
Apricot Pancetta Jam

Broiled Haddock with
Champagne Beurre
Blanc

"BYO" Buffet Enhancements & Dessert Choices

Additional Starter	\$3.00 per guest
Additional Starch	\$3.00 per guest
Additional Entrée	\$4.00 per guest
Dessert Choice	\$4.00 per guest
Alternate a Choice of 2 Desserts on any Menu	\$1.00 per guest

Dessert Options

Strawberry Vanilla Cream Layer Cake
Chocolate Tuxedo Layer Cake
Lemon Buttercream Layer Cake
Red Velvet Bistro Cake
Carrot Cake with Cream Cheese Frosting
Tiramisu

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

RADISSON HOTEL LA CROSSE
200 HARBORVIEW PLAZA, LA CROSSE, WI 54601
T +1 (608) 784-6680
<http://WWW.RADISSONHOTELSAMERICAS.COM>



APPETIZER BANQUET MENU

INDIVIDUAL APPETIZERS

Shrimp Cocktail	\$70.00 per 25 pieces
Teriyaki Chicken Skewers	\$75.00 per 25 pieces
Shrimp Moneybags <i>with sweet & sour sauce</i>	\$30.00 per 20 pieces
Spinach Cheese Blossoms	\$50.00 per 25 pieces
Asparagus & Asiago in Phyllo	\$70.00 per 25 pieces
Brie Raspberry en Croûte	\$80.00 per 25 pieces
Bacon Wrapped Chestnuts	\$70.00 per 25 pieces
BBQ Meatballs	\$50.00 per 25 pieces
Mini Beef Wellingtons <i>with hollandaise sauce</i>	\$80.00 per 25 pieces
Chicken Wing Zingers <i>with ranch dressing</i>	\$40.00 per 25 pieces
Vegetable Display <i>with dip</i>	\$50.00 serves 25 people \$100.00 serves 50 people

**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 5.5% sales tax
(Consuming raw or uncooked meats, poultry, seafoods, shellfish or eggs, may increase your risk of food borne illnesses.)

RADISSON HOTEL LA CROSSE
200 HARBORVIEW PLAZA, LA CROSSE, WI 54601
T +1 (608) 784-6680
<http://WWW.RADISSONHOTELSAMERICAS.COM>



APPETIZER BANQUET MENU

APPETIZER STATIONS

ARTISANAL CHEESES

\$6.00 per guest

Assorted Artisanal Cheeses

Salami

Fig Jam

Honey Spiced Almonds

Baguettes & Crackers

MAC 'N' CHEESE BAR

\$9.00 per guest

Cavatappi Noodles

Monterey Jack Cheese Sauce

Aged Cheddar Sauce

TOPPINGS TO INCLUDE

- Cherry Wood Bacon
- Grilled Chicken
- Pulled Pork with BBQ Sauce
- Seasoned Beef
- Candied Onions
- Wild Mushrooms
- Seasoned Panko Crumbs

SLIDERS

\$9.00 per guest

Miniature Black Angus Steak Burgers with Aged Cheddar

Lettuce, Tomato, Red Onion, Pickle

Kettle Chips

Pulled Pork with Assorted House Made BBQ Sauces

Kettle Chips

**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 5.5% sales tax
(Consuming raw or uncooked meats, poultry, seafoods, shellfish or eggs, may increase your risk of food borne illnesses.)

RADISSON HOTEL LA CROSSE
200 HARBORVIEW PLAZA, LA CROSSE, WI 54601
T +1 (608) 784-6680
<http://WWW.RADISSONHOTELSAMERICAS.COM>



APPETIZER BANQUET MENU

CARVING STATIONS

(minimum of 25 guests & based on a one (1) hour reception)

Carving Stations include Silver Dollar Rolls & Condiments

CONDIMENTS INCLUDE

•Garlic Aioli •Grain Mustard •Dijon Mustard •Bacon Horseradish Sauce

SMOKED BONELESS PORK LOIN

*\$175.00 each
(approximately 25 guests)*

Chef Attendant Required - \$50.00 per hour

ROSEMARY ROASTED TURKEY BREAST

*\$175.00 each
(approximately 25 guests)*

Chef Attendant Required - \$50.00 per hour

ROOT BEER GLAZED PIT HAM

*\$250.00 each
(approximately 50 guests)*

Chef Attendant Required - \$50.00 per hour

SMOKED PRIME RIB

*\$275.00 each
(approximately 40 guests)*

Chef Attendant Required - \$50.00 per hour

**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 5.5% sales tax
(Consuming raw or uncooked meats, poultry, seafoods, shellfish or eggs, may increase your risk of food borne illnesses.)

RADISSON HOTEL LA CROSSE
200 HARBORVIEW PLAZA, LA CROSSE, WI 54601
T +1 (608) 784-6680
<http://WWW.RADISSONHOTELSAMERICAS.COM>



DINNER BANQUET MENU

PLATED DINNER

Plated Dinner minimum requirement is 20 people

Plated Dinner includes Choice of Starter, Starch & Dessert along with Dinner Bread, Butter, Coffee, & Hot or Iced Tea

STARCH OPTIONS

- Sour Cream Whipped Yukon Gold Potatoes
- White & Wild Rice Pilaf
- Olive Oil Roasted Yukon Gold Potatoes
- Au Gratin Potatoes
- Wild Mushroom Risotto

ENTRÉES

CHICKEN

Grilled Breast of Chicken

\$25.00 per person

with Bruschetta, Fresh Mozzarella Pearls, & 3 Cheese Alfredo
Chef Choice Fresh Vegetables

Pan Seared Chicken Breast

\$25.00 per person

with Tomato Bacon Bisque
Chef Choice Fresh Vegetables

Spinach Artichoke Chicken Breast

\$25.00 per person

topped with San Marzano Tomato Basil Sauce
Chef Choice Fresh Vegetable

PORK

Smoked Pork Loin

\$25.00 per person

with Wild Mushrooms, & Steak Butter
Chef Choice Fresh Vegetables

Grilled Boneless Pork Chop

\$25.00 per person

with Apricot Pancetta Jam
Chef Choice Fresh Vegetables

Bacon Cherry Pinwheel Pork

\$27.00 per person

with Jus
Chef Choice Fresh Vegetables

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

RADISSON HOTEL LA CROSSE
200 HARBORVIEW PLAZA, LA CROSSE, WI 54601
T +1 (608) 784-6680
WWW.RADISSONHOTELSAMERICAS.COM



DINNER BANQUET MENU

PLATED DINNER ENTRÉES cont'd

Plated Dinner minimum requirement is 20 people.

FISH

Broiled Haddock

\$23.00 per person

with Champagne Beurre Blanc
Chef Choice Fresh Vegetables

House-Made Focaccia Crusted Walleye

\$25.00 per person

House-Made Focaccia Crusted Walleye with Champagne Cream Sauce
Chef Choice Fresh Vegetables

Asian Faroe Island Salmon

\$27.00 per person

with a Ginger Soy Glaze
Chef Choice Fresh Vegetables

BEEF

10 oz Smoked Prime Rib

\$35.00 per person (minimum 15 people)

with Creamy Horseradish Sauce & Au Jus
Chef Choice Vegetables

6 oz Beef Tenderloin

\$35.00 per person

with Wild Mushrooms & Cabernet Reduction
Chef Choice Vegetables

Beef Enhancement

3 Garlic Roasted Bacon Wrapped Shrimp

\$6.00 per person

STARTERS

Caesar Salad

with Crisp Romaine, Parmesan Cheese,
Garlic Croutons & Creamy Caesar Dressing

Garden Greens Salad

with Tomato, Cucumber,
Parmesan Cheese, Garlic Croutons,
& Choice of French or Ranch Dressing

Chicken Wild Rice Soup

Pecan Feta Coleslaw

DESSERTS

Strawberry Vanilla Cream Layer Cake

Chocolate Tuxedo Layer Cake

Lemon Buttercream Layer Cake

Carrot Cake with Cream Cheese Frosting

Red Velvet Bistro Cake

Tiramisu

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

RADISSON HOTEL LA CROSSE
200 HARBORVIEW PLAZA, LA CROSSE, WI 54601
T +1 (608) 784-6680
WWW.RADISSONHOTELSAMERICAS.COM



DINNER BANQUET MENU

PLATED VEGETARIAN DINNER

Plated Vegetarian Dinner includes Choice of Starter & Dessert along with Dinner Bread, Butter, Coffee, & Hot or Iced Tea

VEGETARIAN ENTRÉES

Cheese Ravioli

\$22.00 per person

with Forest Mushrooms, Tomatoes, Fresh Cut Herbs,
served with 3 Cheese Pomodoro Sauce, & Chef Choice Fresh Vegetables

Potato Gnocchi

\$22.00 per person

with Seasonally Inspired Cream Sauce,
Spinach, Mushrooms, & Parmesan Cheese
Chef Choice Fresh Vegetables

STARTERS

Caesar Salad
with Crisp Romaine, Parmesan Cheese,
Garlic Croutons & Creamy Caesar
Dressing

Garden Greens Salad
with Tomato, Cucumber,
Parmesan Cheese, Garlic Croutons,
& Choice of French or Ranch Dressing

Chicken Wild Rice Soup
Pecan Feta Coleslaw

DESSERTS

Strawberry Vanilla Cream
Layer Cake

Chocolate Tuxedo Layer Cake

Lemon Buttercream Layer Cake

Carrot Cake
with Cream Cheese Frosting

Red Velvet Bistro Cake

Tiramisu

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

RADISSON HOTEL LA CROSSE
200 HARBORVIEW PLAZA, LA CROSSE, WI 54601
T +1 (608) 784-6680
WWW.RADISSONHOTELSAMERICAS.COM

7/21/21



DINNER BANQUET MENU

DINNER BUFFET

Build Your Own Dinner Buffet includes Chef Choice of Fresh Vegetable,
Dinner Bread & Butter, Coffee, Tea, & Ice Water

“BUILD YOUR OWN” BUFFET

\$25.00 per guest

Choose One Starter

Garden Greens with Tomatoes,
Cucumbers, Parmesan Cheese,
Garlic Croutons, & Choice of
French or Ranch Dressing

Caesar Salad with Crisp Romaine
Lettuce, Parmesan Cheese,
Garlic Croutons,
& Creamy Caesar Dressing

Pecan Feta Coleslaw

Marinated Vegetable Pasta Salad

Chicken & Wild Rice Soup

Choose One Entrée

Pan Seared Chicken Breast with
Tomato Bacon Bisque

Spinach Artichoke Chicken Breast
with San Marzano
Tomato Basil Sauce

Smoked Pork Loin with
Wild Mushrooms, & Steak Butter

Grilled Boneless Pork Chop with
Apricot Pancetta Jam

Broiled Haddock with
Champagne Beurre Blanc

Beef Tips with Bacon, Onions,
Mushrooms, & Au Jus

Choose One Starch

Sour Cream Whipped
Yukon Gold Potatoes

White & Wild Rice Pilaf

Olive Oil Roasted
Yukon Gold Potatoes

Wild Mushroom Risotto

Au Gratin Potatoes

Buttered Egg Noodles

Choose One Dessert

Strawberry Vanilla Cream
Layer Cake

Chocolate Tuxedo Layer Cake

Lemon Buttercream Layer Cake

Carrot Cake
with Cream Cheese Frosting

Red Velvet Bistro Cake

Tiramisu

“BYO” Buffet Enhancement

Additional Starter	\$3.00 per guest
Additional Starch	\$3.00 per guest
Additional Entrée	\$4.00 per guest
Alternate a Choice of 2 Desserts	\$1.00 per guest

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

RADISSON HOTEL LA CROSSE
200 HARBORVIEW PLAZA, LA CROSSE, WI 54601
T +1 (608) 784-6680
WWW.RADISSONHOTELSAMERICAS.COM



BAR BANQUET 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 Wines - Trinity Oaks <i>Cabernet, Chardonnay</i>	\$7.00	\$27.00
Jacob's Creek <i>Moscato</i>		
Meiers Sparkling Catawba <i>(Non-Alcoholic)</i>		\$18.00
Wycliff Brut Champagne		\$27.00
Seasonal Punch <i>(Non-Alcoholic)</i>	Per Gallon \$20.00	

SPECIALTY BEERS

New Glarus Spotted Cow	Pearl Street Brewery Downtown Brown	\$5.50 each
Pearl Street Brewery Linalool IPA	Kalibur (non-alcoholic)	
White Claw Seltzer		

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

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

RADISSON HOTEL LA CROSSE
200 HARBORVIEW PLAZA, LA CROSSE, WI 54601
T +1 (608) 784-6680
WWW.RADISSONHOTELSAMERICAS.COM



BAR BANQUET MENU

STANDARD BAR PACKAGE cont'd

DOMESTIC QUARTER BARRELS

Miller Lite
Budweiser

Miller Genuine Draft
Bud Light

\$225.00 each
Miller High Life

DOMESTIC HALF BARRELS

Miller Lite
Budweiser

Miller Genuine Draft
Bud Light

\$325.00 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.

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

RADISSON HOTEL LA CROSSE
200 HARBORVIEW PLAZA, LA CROSSE, WI 54601
T +1 (608) 784-6680
WWW.RADISSONHOTELSAMERICAS.COM

7/21/2021



AUDIOVISUAL EQUIPMENT BANQUET 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.*

****Wi-Fi Bandwidth 100 mbps up and 100 mbps down*

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

RADISSON HOTEL LA CROSSE
200 HARBORVIEW PLAZA, LA CROSSE, WI 54601
T +1 (608) 784-6680
WWW.RADISSONHOTELSAMERICAS.COM

7/21/2021