



WEDDING

MENU

CLASSIC & PREMIUM PACKAGE

COCKTAIL HOUR

FOUR HOUR DINNER & RECEPTION IN ONE OF TWO BALLROOMS

FOUR HOUR PREMIUM OPEN BAR

CHAMPAGNE TOAST

COMPLIMENTARY FRESH FLORAL CENTERPIECES

FLOOR LENGTH DAMASK IVORY TABLE LINENS

MIRROR MATS

VOTIVE CANDLES

CHOICE OF NAPKIN COLOR

COMPLIMENTARY SELF PARKING

COMPLIMENTARY USE OF CAKE KNIFE, CHAMPAGNE GLASSES, CAKE TOPPER & CARD BOX

DESIGNATED MAITRE'D TO SUPERVISE EVENT

COMPLIMENTARY SUITE FOR COUPLE ON WEDDING NIGHT

COMPLIMENTARY BREAKFAST FOR COUPLE MORNING AFTER WEDDING

GIFT CERTIFICATE FOR ONE YEAR ANNIVERSARY STAY WITH DINNER FOR TWO

MINIMUM 75 GUESTS FOR WALNUT BALLROOM

MINIMUM 150 GUESTS FOR FOREST BALLROOM

PLUS 20% SERVICE CHARGE AND 6% SALES TAX



WEDDING

MENU

CLASSIC PLATED PACKAGE

ONE HOUR COCKTAIL HOUR

HORS D'OEUVRES (SELECT SEVEN)

Shao Mai with teriyaki
Buffalo chicken Rangoon
Quesadilla cornucopias
Beef empanadas
Brie & raspberry phyllo
Franks in a blanket with mustard
Mushroom caps filled with spinach & ricotta cheese
Spanakopita- spinach & feta in flaky pastry
Grilled chicken satay with teriyaki
Mini quiche
Sweet & sour meatballs
Thai spring rolls
Steamed chicken dim sum with soy & wasabi
Pork pot stickers

COLD

Miniature skewers with cherry tomato, mozzarella & basil
Tomato bruschetta on toasted bread

DISPLAY STATION

Domestic & imported cheese display with crackers garnished with seasonal berries



WEDDING

MENU

CLASSIC PLATED PACKAGE

ENHANCEMENTS

Crab cake with remoulade

Scallops wrapped in bacon

Beef wellington with mushrooms in puff pastry

Grilled beef satay with teriyaki

Chicken Cordon Bleu

Cajun shrimp on wonton crisp with Cajun cream cheese

Sesame tuna & wasabi cream cheese on pumpkinnickel

Vegetable crudité with ranch & blue cheese dip

Premium imported three variety cheese display station

**Brie, Gouda & Blue Cheese*

Additional 30 minutes of cocktail hour

PREMIUM BAR (FOUR HOUR)

New Amsterdam Vodka, Cruzan Rum, New Amsterdam Gin, Dewar's Scotch, Jim Beam Bourbon, Seagrams 7, Sauza Tequila, Irish Cream, Coffee Liqueur, Apple Pucker, Peach Schnapps, Melon Liqueur, Amaretto, Raspberry Liqueur, Triple Sec, Vermouth, Coconut Rum, Chardonnay, Cabernet, Merlot, White Zinfandel, Pinot Grigio, Yuengling, Bud Light and Corona

PLUS 20% SERVICE CHARGE AND 6% SALES TAX



WEDDING

MENU

CLASSIC PLATED PACKAGE

SALAD (SELECT ONE)

SERVED WITH ROLLS & BUTTER

Classic Caesar salad with herb croutons & Caesar dressing
Mixed field greens with choice of dressing
Arugula with bacon, apples & craisins with raspberry vinaigrette

ENTRÉES (SELECT TWO)

CHICKEN CAPRESE

Pan seared chicken topped with roasted tomato, fresh mozzarella & pesto sauce

CHICKEN BRUSCHETTA

Chicken breast topped with olive oil, tomatoes, onion, garlic & basil drizzled with balsamic glaze

CHICKEN MARSALA

Grilled chicken breast with mushrooms sautéed in Marsala wine sauce

BROILED FLOUNDER

Lemon butter with white wine sauce

CITRUS SALMON

Broiled Atlantic Salmon topped with an Orange glaze

GRILLED FLAT IRON

Served with a cracked pepper demi

STRIP LOIN

Served with an onion demi

ROASTED PORK TENDERLOIN

Served with an onion bacon jam

STARCH (SELECT ONE)

Whipped potatoes

Herb roasted potatoes

Rice Pilaf

VEGETABLE

Chef's Choice of Seasonal Vegetable

DESSERT (SELECT ONE)

Cheesecake

Triple Layered Chocolate Cake

Tiramisu

Regular & decaffeinated coffee & tea

PLUS 20% SERVICE CHARGE & 6% TAX



WEDDING

MENU

PREMIUM PLATED PACKAGE

ONE HOUR COCKTAIL HOUR

HORS D'OEUVRES (SELECT EIGHT)

- Shao Mai with teriyaki*
- Buffalo chicken Rangoon*
- Quesadilla cornucopias*
- Beef empanadas*
- Brie & raspberry phyllo*
- Franks in a blanket with mustard*
- Mushroom caps filled with spinach & ricotta cheese*
- Spanakopita- spinach & feta in flaky pastry*
- Grilled chicken satay with teriyaki*
- Mini quiche*
- Sweet & sour meatballs*
- Thai spring rolls*
- Steamed chicken dim sum with soy & wasabi*
- Pork pot stickers*

COLD

- Miniature skewers with cherry tomato, mozzarella & basil*
- Tomato bruschetta on toasted bread*

DISPLAY STATION

- Domestic & imported cheese display with crackers garnished with seasonal berries*

PLUS 20% SERVICE CHARGE & 6% TAX



WEDDING

MENU

PREMIUM PLATED PACKAGE

ENHANCEMENTS

Crab cake with remoulade

Scallops wrapped in bacon

Beef wellington with mushrooms in puff pastry

Grilled beef satay with teriyaki

Chicken Cordon Bleu

Cajun shrimp on wonton crisp with Cajun cream cheese

Sesame tuna & wasabi cream cheese on pumpernickel

Vegetable crudité with ranch & blue cheese dip

Premium imported three variety cheese display station

**Brie, Gouda & Blue Cheese*

Additional 30 minutes of cocktail hour

PREMIUM BAR (FOUR HOUR)

New Amsterdam Vodka, Cruzan Rum, New Amsterdam Gin, Dewar's Scotch, Jim Beam Bourbon, Seagrams 7, Sauza Tequila, Irish Cream, Coffee Liqueur, Apple Pucker, Peach Schnapps, Melon Liqueur, Amaretto, Raspberry Liqueur, Triple Sec, Vermouth, Coconut Rum, Chardonnay, Cabernet, Merlot, White Zinfandel, Pinot Grigio, Yuengling, Bud Light and Corona

PLUS 20% SERVICE CHARGE & 6% TAX

RADISSON HOTEL PHILADELPHIA NORTHEAST
2400 OLD LINCOLN HIGHWAY, TREVOSE, PA19053
T +1 (215) 638-8300
WWW.RADISSON.COM/TREVOSEPA



WEDDING

MENU

PREMIUM PLATED PACKAGE

SALAD (SELECT ONE)

SERVED WITH ROLLS & BUTTER

Classic Caesar salad with herb croutons & Caesar dressing
Arugula with bacon, apples & raisins with raspberry vinaigrette
Quinoa salad with sprouted beans, fresh roasted vegetables & citrus vinaigrette
Spinach salad with candied walnuts, crumbled blue cheese, cranberry bacon vinaigrette

ENTRÉE'S (SELECT TWO)

STUFFED TUSCAN GARLIC CHICKEN

Chicken stuffed with spinach, mozzarella & roasted red peppers cooked in a tangy tomato sauce

SEARED AIRLINE CHICKEN BREAST

Chicken breast served on parmesan polenta cake, with creamy mushrooms

CHICKEN CORDON BLEU

Chicken breast stuffed with ham & swiss cheese, breadcrumbs, served with parmesan bacon cream sauce

GRILLED HADDOCK

In lemon caper beurre blanc

TERIYAKI GLAZED SALMON

Broiled Atlantic Salmon topped with sesame seeds

GRILLED FLAT IRON

Served with a Chimichurri sauce

GRILLED RIB EYE

Served with Cipollini onions & chanterelle mushroom demi

SEARED SCALLOPS

Served on linguini aglio olio

TWIN CRAB CAKES

Served on zesty arugula & remoulade smear

SURF & TURF

Filet mignon & colossal shrimp served over pomme puree bordelaise sauce

STARCH (SELECT ONE)

Garlic mashed potatoes
Herb roasted potatoes
Rice Pilaf



WEDDING

MENU

CLASSIC BUFFET PACKAGE

VEGETABLE

Chef's Choice of Seasonal Vegetable

DESSERT BAR

*Fancy Miniature Trays including carrot cake cupcakes, chocolate salted caramel tarts, eclairs, raspberry frangipane tarts, chocolate chip cannoli's
Regular & decaffeinated coffee & tea*

PLUS 20% SERVICE CHARGE & 6% TAX



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MENU

CLASSIC BUFFET PACKAGE

ONE HOUR COCKTAIL HOUR

HORS D'OEUVRES (SELECT SEVEN)

Shao Mai with teriyaki
Buffalo chicken Rangoon
Quesadilla cornucopias
Beef empanadas
Brie & raspberry phyllo
Franks in a blanket with mustard
Mushroom caps filled with spinach & ricotta cheese
Spanakopita- spinach & feta in flaky pastry
Grilled chicken satay with teriyaki
Mini quiche
Sweet & sour meatballs
Thai spring rolls
Steamed chicken dim sum with soy & wasabi
Pork pot stickers

COLD

Miniature skewers with cherry tomato, mozzarella & basil
Tomato bruschetta on toasted bread

DISPLAY STATION

Domestic & imported cheese display with crackers garnished with seasonal berries

PLUS 20% SERVICE CHARGE & 6% TAX

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CLASSIC BUFFET PACKAGE

ENHANCEMENTS

Crab cake with remoulade

Scallops wrapped in bacon

Beef wellington with mushrooms in puff pastry

Grilled beef satay with teriyaki

Chicken cordon bleu

Cajun shrimp on wonton crisp with Cajun cream cheese

Sesame tuna & wasabi cream cheese on pumpernickel

Vegetable crudité with ranch & blue cheese dip

Premium imported three variety cheese display station

**Brie, Gouda & Blue Cheese*

Additional 30 minutes of cocktail hour

PREMIUM BAR (FOUR HOUR)

New Amsterdam Vodka, Cruzan Rum, New Amsterdam Gin, Dewar's Scotch, Jim Beam Bourbon, Seagrams 7, Sauza Tequila, Irish Cream, Coffee Liqueur, Apple Pucker, Peach Schnapps, Melon Liqueur, Amaretto, Raspberry Liqueur, Triple Sec, Vermouth, Coconut Rum, Chardonnay, Cabernet, Merlot, White Zinfandel, Pinot Grigio, Yuengling, Bud Light and Corona

PLUS 20% SERVICE CHARGE & 6% TAX



WEDDING

MENU

CLASSIC BUFFET PACKAGE

SALAD (SELECT ONE)

SERVED WITH ROLLS & BUTTER

Classic Caesar salad with herb croutons & Caesar dressing
Mixed field greens with choice of dressing
Arugula with bacon, apples & raisins with raspberry vinaigrette

ENTRÉES (SELECT THREE)

CHICKEN CAPRESE

Pan seared chicken topped with roasted tomato, fresh mozzarella & pesto sauce

CHICKEN BRUSCHETTA

Chicken breast topped with olive oil, tomatoes, onion, garlic & basil

CHICKEN MARSALA

Grilled chicken breast with mushrooms sautéed in Marsala wine sauce

SESAME SALMON

Sesame encrusted Atlantic Salmon baked & finished with Teriyaki glaze

CITRUS SALMON

Broiled Atlantic Salmon topped with an orange glaze

PESTO FLOUNDER

Roasted flounder coated with a sweet basil pesto & cherry tomato confit

STUFFED FLOUNDER

Stuffed with spinach & artichoke baked & finished with a baby shrimp beurre blanc

ROAST SIRLOIN

Served with wild mushroom & cracked pepper au jus

BALSAMIC PORK LOIN

Balsamic marinated pork loin finished with a herb pork au jus

SPINACH & CHEESE RAVIOLI

Served in a blush sauce

TORTELLINI ALFREDO

Served in a three-cheese alfredo sauce

PENNE

Served with roasted pepper & pesto cream sauce

BOWTIE CARBONARA

Garlic cream sauce, egg yolk & parmesan cheese



WEDDING

MENU

CLASSIC BUFFET PACKAGE

STARCH (SELECT ONE)

Whipped potatoes
Herb roasted potatoes
Garlic smashed
Rice pilaf

VEGETABLE (SELECT ONE)

Roasted asparagus
Green beans
Buttered broccoli
Roasted Carrot sticks

DESSERT

Assorted dessert table

Regular & decaffeinated coffee & tea

PLUS 20% SERVICE CHARGE & 6% TAX

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WEDDING

MENU

PREMIUM BUFFET PACKAGE

ONE HOUR COCKTAIL HOUR

HORS D'OEUVRES (SELECT EIGHT)

Shao Mai with teriyaki
Buffalo chicken Rangoon
Quesadilla cornucopias
Beef empanadas
Brie & raspberry phyllo
Franks in a blanket with mustard
Mushroom caps filled with spinach & ricotta cheese
Spanakopita- spinach & feta in flaky pastry
Grilled chicken satay with teriyaki
Mini quiche
Sweet & sour meatballs
Thai spring rolls
Steamed chicken dim sum with soy & wasabi
Pork pot stickers

COLD

Miniature skewers with cherry tomato, mozzarella & basil
Tomato bruschetta on toasted bread

DISPLAY STATION

Domestic & imported cheese display with crackers garnished with seasonal berries
Vegetable crudité with ranch & blue cheese dip

PLUS 20% SERVICE CHARGE & 6% TAX

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PREMIUM BUFFET PACKAGE

ENHANCEMENTS

Crab cake with remoulade

Scallops wrapped in bacon

Beef wellington with mushrooms in puff pastry

Grilled beef satay with teriyaki

Chicken cordon bleu

Cajun shrimp on wonton crisp with Cajun cream cheese

Sesame tuna & wasabi cream cheese on pumpernickel

Premium imported three variety cheese display station

**Brie, Gouda & Blue Cheese*

Additional 30 minutes of cocktail hour

PREMIUM BAR (FOUR HOUR)

New Amsterdam Vodka, Cruzan Rum, New Amsterdam Gin, Dewar's Scotch, Jim Beam Bourbon, Seagrams 7, Sauza Tequila, Irish Cream, Coffee Liqueur, Apple Pucker, Peach Schnapps, Melon Liqueur, Amaretto, Raspberry Liqueur, Triple Sec, Vermouth, Coconut Rum, Chardonnay, Cabernet, Merlot, White Zinfandel, Pinot Grigio, Yuengling, Bud Light and Corona

PLUS 20% SERVICE CHARGE & 6% TAX



WEDDING

MENU

PREMIUM BUFFET PACKAGE

SALAD / SOUP (SELECT ONE)

SERVED WITH ROLLS & BUTTER

Classic Caesar salad with herb croutons & Caesar dressing
Arugula with bacon, apples & raisins with raspberry vinaigrette
Roasted beet salad with toasted almonds, feta cheese & sesame seeds
Chickpea salad with olive oil, onions, tomatoes & lemon juice
Italian wedding soup

ENTRÉES (SELECT THREE)

CHICKEN FRANCAISE

Chicken breast with lemon juice, egg, butter & garlic finished with brown butter sauce

CHICKEN BRUSCHETTA

Chicken breast topped with olive oil, tomatoes, onion, garlic & basil

GRILLED BLACKENED CHICKEN

Chicken breast served with mango, pineapple and jalapeno salsa

BAKED SALMON

In honey ginger soy glaze

SHRIMP & SCALLOPS IN GARLIC CREAM SAUCE

Cooked in white wine, cream, topped with basil

GRILLED MAHI MAHI WITH PERUVIAN CEVICHE

With onions, tomatoes, cilantro, lime juice & hot peppers

SLICED STRIP STEAK

Served with onions, mushroom demi, topped with frizzled onions

SHORT RIBS

Served with port wine reduction & fried maitake mushrooms

SPINACH & CHEESE RAVIOLI

Served in a blush sauce

TORTELLINI ALFREDO

Served in a three-cheese alfredo sauce

PENNE

Served with roasted pepper & pesto cream sauce



WEDDING

MENU

PREMIUM BUFFET PACKAGE

STARCH (SELECT ONE)

Whipped potatoes
Oven roasted parmesan potatoes
Au gratin potatoes
Rice pilaf

VEGETABLE (SELECT ONE)

Roasted buttered carrot sticks
Green beans
Roasted asparagus with cranberries
Chef's seasonal vegetable medley

DESSERT BAR (SELECT ONE)

FANCY MINIATURE PASTRIES

Assortment of carrot cake cupcakes, chocolate salted caramel tarts, eclairs, raspberry frangipane tarts, chocolate chip cannoli's

CUSTOMIZED DESSERT TRIO

Cheesecake, cannoli's, strawberry shortcake

Regular & decaffeinated coffee & tea

PLUS 20% SERVICE CHARGE & 6% TAX

STATION PACKAGE

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WEDDING MENU

COCKTAIL HOUR

FOUR HOUR DINNER & RECEPTION IN ONE OF TWO BALLROOMS

FIVE HOUR PREMIUM OPEN BAR

CHAMPAGNE TOAST

COMPLIMENTARY FRESH FLORAL CENTERPIECES

FLOOR LENGTH DAMASK IVORY TABLE LINENS

MIRROR MATS

VOTIVE CANDLES

CHOICE OF NAPKIN COLOR

COMPLIMENTARY SELF PARKING

COMPLIMENTARY USE OF CAKE KNIFE, CHAMPAGNE GLASSES, CAKE TOPPER & CARD BOX

DESIGNATED MAITRE'D TO SUPERVISE EVENT

PRIVATE TASTING FOR MENU SELECTIONS FOR UP TO 4 PEOPLE

COMPLIMENTARY SUITE FOR COUPLE ON WEDDING NIGHT

COMPLIMENTARY BREAKFAST FOR COUPLE MORNING AFTER WEDDING

GIFT CERTIFICATE FOR ONE YEAR ANNIVERSARY STAY WITH DINNER FOR TWO

MINIMUM 150 GUESTS

PLUS 20% SERVICE CHARGE AND 6% SALES TAX

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WEDDING

MENU

STATION PACKAGE

ONE HOUR COCKTAIL HOUR

HORS D'OEUVRES (SELECT TEN)

Crab cakes with remoulade
Shao Mai with teriyaki
Buffalo chicken Rangoon
Quesadilla cornucopias
Beef empanadas
Brie & raspberry phyllo
Franks in a blanket with mustard
Mushroom caps filled with spinach & ricotta cheese
Scallops wrapped in bacon
Spanakopita- spinach & feta in flaky pastry
Beef wellington with mushrooms in puff pastry
Grilled chicken satay with teriyaki
Grilled beef satay with teriyaki
Chicken cordon bleu
Mini quiche
Sweet & sour meatballs
Thai spring rolls
Steamed chicken dim sum with soy & wasabi
Pork pot stickers

COLD

Sesame tuna & wasabi cream cheese on pumpernickel
Miniature skewers with cherry tomato, mozzarella & basil
Tomato bruschetta on toasted bread
Cajun shrimp on wonton crisp with cajun cream cheese

DISPLAY STATIONS

Domestic & imported cheese display with crackers garnished with seasonal berries
Fresh seasonal crudité with parmesan dip

PREMIUM BAR (FIVE HOUR)

New Amsterdam Vodka, Cruzan Rum, New Amsterdam Gin, Dewar's Scotch, Jim Beam Bourbon, Seagrams 7, Sauza Tequila, Irish Cream, Coffee Liqueur, Apple Pucker, Peach Schnapps, Melon Liqueur, Amaretto, Raspberry Liqueur, Triple Sec, Vermouth, Coconut Rum, Chardonnay, Cabernet, Merlot, White Zinfandel, Pinot Grigio, Yuengling, Bud Light and Corona

PLUS 20% SERVICE CHARGE AND 6% SALES TAX



WEDDING

MENU

STATION PACKAGE

SALAD (SELECT ONE)

Classic Caesar salad with herb croutons & Caesar dressing
Mixed field greens with choice of dressing
Arugula with bacon, apples & craisins with raspberry vinaigrette

DINNER STATIONS

Served with assorted rolls & butter

CARVING STATION (SELECT TWO)

ROASTED EYE ROUND

Served with a red wine demi

LONDON BROIL

Served with chimichurri sauce

ROASTED TURKEY

Served with traditional gravy & orange cranberry sauce

GLAZED HAM

Served with pineapple sauce

PRIME RIB (+5 PER PERSON)

Served with au jus

PASTA STATION (SELECT ONE)

PENNE

Served with roasted pepper & pesto cream sauce

BOWTIE CARBONARA

Served with peas, mushrooms & bacon in a parmesan cream sauce

MUSHROOM RAVIOLI

Served with blistered cherry tomatoes & baby spinach cream sauce

ORIENTAL STATION (SELECT ONE)

STIR FRY OF BEEF & VEGETABLES

VEGETABLE STIR FRY

GENERAL TSO'S CHICKEN & STEAMED RICE

PAELLA STATION

RICE & SEAFOOD

VIENNESE DESSERT TABLE

Assortment of chef's choice of cakes, pastries, fruit tarts, mousses & fruit
Regular & decaffeinated coffee & tea

PLUS 20% SERVICE CHARGE & 6% TAX



WEDDING MENU

STATION PACKAGE ENHANCEMENTS

BREAD STATION

Assortments of breads & flavored oils

MACARONI & CHEESE BAR MACARONI OR GEMELLI PASTA

Served with white cheese sauce, sharp cheddar sauce, bacon, chicken, shrimp, shredded cheddar, grated parmesan & buffalo sauce

SLIDER STATION

BEEF & CRAB CAKE SLIDERS

Served with aged cheddar, bacon, mushrooms, caramelized onions, hot peppers, remoulade, Cajun ketchup, garlic aioli

TACO STATION

GROUND BEEF, FAJITA CHICKEN, SHRIMP

Served with hard & soft shells, pico de gallo, salsa verde, cream fraiche, guacamole, jalapenos, black bean & corn relish, queso fresco, shredded cheddar & lime wedges

ANTIPASTO STATION

GRILLED & MARINATED VEGETABLES ASSORTED ITALIAN SLICED MEATS

PLUS 20% SERVICE CHARGE & 6% TAX



WEDDING MENU

STATION PACKAGE ENHANCEMENTS

CARVING STATION (SELECT ONE) Attendant fee

Served with Assorted Breads

PRIME RIB
Served with red wine demi

LONDON BROIL
Served with chimichurri sauce

ROASTED TURKEY
Served with traditional gravy & orange cranberry sauce

GLAZED HAM
Served with pineapple sauce

DESSERT
VIENNESE DESSERT TABLE
Assortment of chef's choice of cakes, pastries, fruit tarts, mousses & fruit

CHOCOLATE FOUNTAIN
Bananas, pineapple, strawberries & pound cake

SUNDAE BAR
*Chocolate, Vanilla & Strawberry ice cream
Hot fudge, chocolate sauce, caramel sauce, marshmallows, mixed sprinkles,
wet nuts, cherries & whipped cream*

PLUS 20% SERVICE CHARGE & 6% TAX

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