



Wedding Packages

Radisson Admiral Hotel – Toronto Harbourfront
249 Queens Quay West
Toronto, Ontario
M5J 2N5

Prices are per guest and subject to HST and 15% Service Charge. Menu items may contain nuts and nut by-products. Please advise your Planning Manager of any Allergies. Prices are in effect for the 2011 Calendar year.

Radisson Admiral Hotel Toronto - Harbourfront

WEDDING PACKAGE

INCLUDES THE FOLLOWING:

- *Menu Tasting for bride and groom (extra guests charged actual dinner cost)*
- *Studio Room for bride and groom on the wedding night.*
- *Chocolate Dipped Strawberries and Chilled Sparkling Wine in the bridal room*
- *Complimentary Chair Coverings and Table Linens in your choice of White or Ivory*
- *Complimentary Votive Candles on all tables*

Reception

- *One-hour Reception with Domestic Beer, Premium Brand Liquor, House White and Red Wines, Fruit Juices and Soft Drinks (deluxe brands and liqueurs extra)*
- *Hot and Cold Hors D'oeuvres selection-see page 11 for selections*

Dinner

- *Choice of Dinner Menu from selector*
- *Two glasses of Domestic Wine per guest*
- *One glass of Sparkling Wine for toasting, per guest*
- *Four-hour Host Bar after dinner*
- *Late Night Coffee & Tea Service featuring a Domestic Cheese Selection with Dried Fruits, Grapes and Crackers*
- *Mini Celebration Cakes*

Radisson Admiral Hotel Toronto - Harbourfront

Wedding Packages:

"Silver" Package - \$110.00 per person

"Gold" Package - \$125.00 per person

"Platinum" Package - \$140.00 per person

(Plus applicable taxes and 15% gratuity)

"Silver" Selection

Fire Roasted Vine Tomato and Red Pepper Soup

Lemon Basil Crème Fraiche

Olive Sour Dough Croutons

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### **Mixed Market Fresh Greens**

*Sliced Pears, Crumbled Blue Cheese*

*Toasted Walnuts, Cider Vinaigrette*

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Pan Seared Chicken Breast

White Truffle Essence and Soft Herb Rub

Chive Buttermilk Mashed Potatoes

Oyster Mushroom and Green Peppercorn Ragout

Seasonal Vegetable Medley

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### **Vanilla Panna Cotta**

*Strawberry Rhubarb Compote*

*Chocolate Garnish*

*Coffee, Tea or Decaffeinated Coffee*

# **Radisson Admiral Hotel Toronto - Harbourfront**

## **“Gold” and “Platinum” Selections**

### **Appetizers and Salads**

**(“Silver” Package, add \$4.50 per guest)**

#### **Sun-blushed Tomato, Avocado and Goats’ Cheese Trio**

*Balsamic Onion Chutney, Seedlings and Avocado Oil Drizzle*

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Marinated Jumbo Shrimp and Crab Teaser

Tomato/Avocado Relish and Saffron Aioli

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#### **Seasonal Mixed Greens**

*Toasted Pumpkin Seeds, Roasted Ontario Apples and Honey Vinaigrette*

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Boston Bibb Lettuce

Pink Grapefruit, Avocado and Strawberry Pink Peppercorn Dressing

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#### **Romaine Hearts**

*Homemade Caper/Garlic Dressing, Crispy Pancetta, Cured Tomato and Focaccia Croutons*

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Baby Spinach Leaves

Crisp Bacon, Marinated Mushrooms and Pomegranate/Balsamic Dressing

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#### **Iceberg Lettuce**

*Blue Cheese Crumbles, Cherry Tomatoes, Cucumber Slivers, Toasted Walnuts and Buttermilk Ranch Dressing*

### **Alternative Dressing Options:**

*Cured Tomato and Basil Vinaigrette, Creamy Cucumber Wasabi, Cilantro Lime, Raspberry Honey and Herb White Wine Vinaigrette*

# Radisson Admiral Hotel Toronto - Harbourfront

## “Gold” and “Platinum” Selections

### Soups

(“Silver” Package, add \$4.50 per guest)

#### **Chicken and Sweet Corn Chowder**

*Aged Gouda and Sweet Potato*

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Roasted Onion and Honey Ale Veloute

Pumpnickel Croutons

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#### **Roasted Butternut Squash**

*Toasted Pumpkin Seed Pesto and Chive Crème Fraiche*

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Market Vegetable Minestrone

Orzo Pasta and Parmesan Cheese

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#### **Green Split Pea and Smoked Ham**

*Aged White Cheddar Shavings*

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Potato and Leek Chowder

Canadian Brie and Roasted Onion Fondue

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#### **Fire-roasted Vine Tomato and Red Pepper Soup**

*Lemon/Basil Crème Fraiche and Olive Sour Dough Croutons*

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Field Mushroom and Leek Puree

Truffle Essence and Tarragon Cream

Radisson Admiral Hotel Toronto - Harbourfront

“Gold” and “Platinum” Selections

Pasta Course

(All package, add \$4.50 per guest)

Penne Pasta

Wilted Spinach, Cherry Tomatoes, Feta Cheese in Rustic Tomato Sauce

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#### **Potato Gnocchi**

*Garlic-seared Woodland Mushrooms, Olive Oil and Padano Cheese*

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Spinach and Ricotta Canneloni

Tomato/Torn Basil Sauce, Asiago Cheese and Extra Virgin Olive Oil

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#### **Fresh Spaghetti**

*Bacon, Mushrooms and Alfredo Sauce*

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Butternut Squash Ravioli

Toasted Hazelnut Butter, Blue Cheese Crumbles and Watercress Seedlings

Sorbet Course

(“Silver” and “Gold” packages, add \$3.50 per guest)

Strawberry Sorbet

splashed with Late Harvest Riesling

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#### **Lemon Sorbet**

*Lychee/Passionfruit Drizzle*

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Blood Orange Sorbet

splashed with Rosemary Syrup

Radisson Admiral Hotel Toronto - Harbourfront

"Gold" and "Platinum" Selections

Entrees

("Silver" package, add supplemental charge listed per item, per guest)

Seared Atlantic Salmon Filet (6oz)

(\$11.00)

Orange Marmalade Glaze, Wild Rice Pilaf

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#### **Carved Alberta Beef Tenderloin (6oz)**

**(\$16.00)**

*Sauteed Potatoes with Caramelized Onions, "Bearnaise" Butter,  
Pinot Noir Jus*

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Herb-roasted Veal Striploin (6oz)

(\$12.50)

Roasted Sweet Potatoes, Port Wine Reduction

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#### **Roasted Halibut Filet (6oz)**

**(\$11.00)**

*Far East Black Rice, Red Pepper/Ginger Emulsion*

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Honey Garlic-Glazed Chicken Breast (8oz)

(\$11.00)

Mushroom/Garden Pea Risotto Cake, Roasted Garlic Jus

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#### **Roasted Prime Rib of Beef**

**(\$15.00)**

*Yukon Potato, Parsley and Onion Mash, Yorkshire Pudding and  
Seed Mustard Jus*

**All entrees are accompanied by Chef's Medley of Hot Seasonal Vegetables**

# Radisson Admiral Hotel Toronto - Harbourfront

## “Gold” and “Platinum” Selections

### Desserts

(“Silver” package, add \$4.50 per guest)

#### **Caramel Apple Blossom**

*served warm with Vanilla Bean Ice Cream*

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Hazelnut Tartufo

Raspberry Coulis

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#### **Iced Maple Parfait**

*Strawberry Compote and Chocolate Garnish*

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Individual Vanilla Cheesecake

Wild Blueberry Compote and Chocolate Garnish

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#### **Tiramisu**

*Kahlua Whipped Cream and shaved Dark Chocolate*

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Chocolate Frangelico Mousse

Peppered Sour Cherry Coulis and Chocolate Garnish

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#### **Chocolate Molten Cake**

*Bourbon Vanilla Sauce and Fresh Berries*

# **Radisson Admiral Hotel Toronto - Harbourfront**

## **Hors D'œuvres and Canapes**

**Silver Package – choice of 4**  
**Gold Package – choice of 5**  
**Platinum Package – choice of 6**

### **Hot Hors D'oeuvres**

*Antipasto Puffs*  
*Crab Meat Croquettes*  
*Deep-Fried Peking Duck Bundles*  
*Mini Beef Wellington*  
*Cheddar Cheese & Smoked Ham Quiche*  
*Sausage Rolls*  
*Vegetable Spring Rolls*  
*Vegetable Samosas*  
*Spanakopita*  
*Lamb and Mint Meatballs*  
*Tempura Shrimp*  
*Chicken Spring Rolls*  
*Thai Lemongrass Shrimp*  
*Gourmet Mushroom Bundles*  
*Bacon Wrapped Scallops*  
*Duckling Spring Rolls*  
*Chicken Almond Satays*

### **Cold Canapes**

*Crabmeat Salad on Cherry Tomatoes*  
*Smoked Chicken Mini Pitas*  
*Crab Salad Mini Pitas*  
*Peking Duck Crepes*  
*Shrimp Salsa on Cucumber*  
*Smoked Salmon with Capers on Pumpernickel*  
*Hummus and Cucumber Cups*  
*Vegetarian California Rolls with Wasabi and Pickled Ginger*  
*California Rolls with Wasabi and Pickled Ginger*

# **Radisson Admiral Hotel Toronto - Harbourfront**

## **Wedding Day Brunch Buffet**

*Baker's Baskets filled with  
Fresh Buns, Danishes, Croissants and Muffins*

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*Market-Fresh Greens with a duo of Dressings
and Herb-Toasted Croutons
Tomato, Cucumber and Scallion Salad
tossed with Sweet Chive Dressing*

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*Grilled and Pickled Vegetable Platter  
with Crumbled Feta Cheese  
Sliced European Style Deli Meats  
Dijon and Grainy Mustards, Pickled Baby Onions*

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*Seared Atlantic Salmon in a Watercress Cream Sauce
Veal Piccatta with Citrus, Parsley & Caper Butter
Steamed Local Farm Potatoes, tossed with Dill Butter
Market Fresh Vegetable Medley*

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*An assortment of French Pastries & Cakes  
Fresh Sliced Fruit and Assorted Berries  
Freshly Baked Cookies  
Coffee, Tea and Decaffeinated Coffee*

**\$45.00 per person +++  
(Minimum of 30 people)**



# Radisson Admiral Hotel Toronto - Harbourfront

## Wedding Day Dinner Buffet

*Baker's Baskets filled with Freshly-Baked Dinner Rolls  
and sliced Artisan Bread Loaves, Butter and Margarine  
Market Fresh Greens with a duo of Dressings  
Herb Toasted Croutons  
Crisp Vegetable Crudit  with Savory Onion Dip*

### **Choice of two (2) of the following Salads**

*Tomato, Cucumber and Scallion Salad  
tossed with a Sweet Chive Dressing*  
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Creamy Shredded Red and Nappa Cabbage Salad
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*Pasta Salad with Prosciutto, Roasted Red Peppers & Oregano Vinaigrette*  
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Nugget Potato Salad with Bacon and Aged Cheddar, Scallion Mayo
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*Grilled Zucchini and Marinated Mushroom Salad*

### **Choice of two (2) from the following Entr e's**

**Chef's choice of Seasonal Vegetables and Starch will accompany your selections**

*Seared Atlantic Salmon with Watercress Cream Sauce*  
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Veal Piccata with Caper, Parsley and Lemon Butter
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*Thai Green Curry Chicken Breast, Sweet Chili Drizzle*  
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Steamed PEI Mussels, Tomato Cilantro Broth
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*Carved Alberta Beef Prime Rib, Horseradish Jus*  
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*Grilled Chicken Breast, Bacon, Pearl Onion
& Prairie Mushroom Ragout*
~~~

*Seared Halibut, Wilted Arugula,  
Tomato Cilantro Butter Sauce*

*Chef's Decadent Array of Desserts  
Coffee, Tea and Decaffeinated Coffee*

**\$55.00 per person ++  
Minimum of 30 people**

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