

2017 Meeting Packages



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

meeting packages

For your convenience, we are pleased to offer the following:

Simple Abundance Package

95.00 per person (Minimum 20)

(plus applicable tax and 15% gratuity)

Continental Breakfast

Morning Break

Working Lunch Buffet

Afternoon Break

1 Wireless Internet Code for Presenter

1 Flipchart with Paper and Markers

Pens, Pads and Mints

Continental Breakfast

Assorted Fresh Fruit Juices

Fresh sliced fruits

Individual Greek Yogurt

Assorted Freshly-baked Breakfast Pastries (Danish, Healthy Muffins, Croissants)

with Fruit Preserves, Whipped Butter/Becel

Starbuck's Coffee, TAZO Fine Teas

Morning Break

Selection Home-baked Granola Squares

Starbuck's Coffee, TAZO Fine Teas

Working Lunch Buffet

Chef's Choice Daily

(A 5.00 per person surcharge will apply for specific requests)

Afternoon Break

Your Choice Of:

Cheese and Nut Break

A variety of Artisan Cheeses with Armenian Flatbreads, Cheese Twists with Fresh Preserves and Candied Pecans

Milk & Cookies

A decadent variety of Cookies (Oatmeal, Triple Chocolate Chip, Macadamia and Shortbread Butter) with Individual Milk and Chocolate Milk To Go

Carnival

A variety of Popcorn (White Cheddar, Theater Style, Caramel Corn and Chicago Mix) and a variety of Mini Doughnuts (Plain, Powdered and Peanut Crunch)

Fitness Break

Naked Juices (Mighty Mango and Green Machine) and individual Terra Chips (variety packs of sweet potato, Yuca, Batata, Parsnip and Taro)

Dick E Dee Ice Cream Break (Available in summer)

A Variety of Novelty Ice Cream (Oreo Sandwich, Drumstick, Popsicles and Chocolate Nut)

ALL BREAKS INCLUDE COFFEE AND TEA SERVICE

meeting packages



For your convenience, we are pleased to offer the following:

Premium Package

99.00 per person (Minimum 20)

(plus applicable tax and 15% gratuity)

- All-day Coffee/Tea Service
- Hot Breakfast Buffet
- Your Choice of Morning Break
- Working Lunch Buffet
- Your Choice Afternoon Break
- 1 Wireless Internet for Presenter
- 1 Flipchart with Paper and Markers
- Pens, Pads and Mints

Hot Breakfast

- Assorted Fresh Fruit Juices
- Individual Fresh Fruit Cups with sides of Cottage Cheese, Greek Yogurt and Granola
- Freshly-baked Breakfast Pastries (Danish, Healthy Style Muffins, Croissant and Bagels) with Fruit Preserves, Creamery Butter/Becel and a Duo of Cream Cheeses
- Farm-fresh Scrambled Eggs
- Bacon, Beef and Pork Sausage Links
- Seasoned Home Fries
- Starbuck's Coffee, TAZO Fine Teas

Morning Break

Your Choice Of:

Healthy Power Break

- Smoothies (Strawberry-Banana, Akai Berry Protein and Pineapple Coconut)
- Home-baked Healthy Granola Squares

Fitness First Break

- An Assortment of Naked Juices (Green Machine and Mighty Mango), Assorted Fresh Berry Platter
- Homemade Loose Granola

Square Break

- Three Types of Breakfast Squares (Rice Crispy, Date Squares and Lemon)
- Starbucks Cold Coffee Frappuccino

Coffee Break

- Assorted Coffee Cakes (Mocha & Chocolate, Lemon Poppy Seed and Banana Pecan)
- Flavored Coffee Syrup (Hazelnut, Caramel and Irish Cream)

ALL BREAKS INCLUDE COFFEE AND TEA SERVICE

meeting packages



Working Lunch Buffet

Chef's Choice Daily

(A 5.00 per person surcharge will apply for specific requests)

Afternoon Break

Your Choice Of:

Cheese and Nut Break

A variety of Artisan Cheeses with Armenian Flatbreads, Cheese Twists with Fresh Preserves and Candied Pecans

Milk & Cookies

A decadent variety of Cookies (Oatmeal, Triple Chocolate Chip, Macadamia, Shortbread Butter) with Individual Milk and Chocolate Milk To Go

Carnival

A variety of Popcorn (White Cheddar, Theater Style, Caramel Corn, Chicago Mix) and a variety of Mini Doughnuts (Plain, Powdered and Peanut Crunch)

Fitness Break

Naked Juices (Mighty Mango and Green Machine) and individual Terra Chips (variety packs of Sweet Potato, Yuca, Batata, Parsnip and Taro)

Dickie Dee Ice Cream Break (Available in summer)

A Variety of Novelty Ice Cream (Oreo Sandwich, Drumstick, Popsicles and Chocolate Nut)

ALL BREAKS INCLUDE COFFEE AND TEA SERVICE

meeting packages



Dressed to Impress Package

115.00 per person (Minimum 20)

(plus applicable tax and 15% gratuity)

All-day Coffee/Tea Service

Hot Breakfast Buffet

Upgraded Morning Break

Working Lunch Buffet

Upgraded Afternoon Break

Wireless Internet for All Guests

1 Flipchart with Paper and Markers

Pens, Pads and Mints

Hot Breakfast

Assorted Fresh Fruit Juices

Individual Fresh Fruit Cups with sides of Cottage Cheese, Greek Yogurt and Granola

Freshly-baked Breakfast Pastries (Danish, Healthy Style Muffins, Croissant and Bagels)

with Fruit Preserves, Creamery Butter/Becel and a Duo of Cream Cheeses

Farm-fresh Scrambled Eggs

Bacon, Beef and Pork Sausage Links

Seasoned Home Fries

Starbuck's Coffee, TAZO Fine Teas

Morning Break

Your Choice Of:

Fit Parfait Break

Make your own Yogurt Parfait with Homemade Loose Granola, Assorted Berries (Raspberry, Blueberry, Blackberry, Strawberry), Assorted Yogurt (Greek and Vanilla Low Fat Yogurt) Assorted Smoothies (Strawberry-Banana, Assorted Berries and Protein, Pineapple & Coconut)

Oliver Twist

An Assortment of Cheese, Caramel and Chocolate Twisted Pastries

Italian Break

Almond Biscotti, Mini Assorted Cannoli and Mini Amaretti Cookies

Paris Break

Freshly prepared assortment of Macaroons De Paris, Madeleines and Florentines

ALL BREAKS INCLUDE COFFEE AND TEA SERVICE

meeting packages



Afternoon Break

Your Choice Of:

The Willy Wonka

Variety of Hard Candies (Lollipops, Chocolate Coated Candies, Assorted Candies), a variety of Soft Candies (Licorice, Jelly Beans, Gummy Bears and Sour Patch Gummies)

Carnival

A variety of Popcorn (White Cheddar, Theater Style, Caramel Corn, Chicago Mix) and a variety of Mini Doughnuts (Plain, Powdered and Peanut Crunch)

Fit PM Break

Assorted Vegetables (Heirloom Carrots and Heirloom Cauliflower), Warm Pita & Armenian Flat Breads served with Assorted Dips (Hummus, Baba Ghanoush, Goat Cheese Dip, Blue Cheese Dip, Sundried Tomato and Goat Cheese)

Charcuterie Break

Assorted Cold Cuts, Imported and Domestic Cheeses, Olives and Pickled Vegetables

ALL BREAKS INCLUDE COFFEE AND TEA SERVICE

lunch buffet

Lunch Buffet Menus

Monday

The Sicilian Kiss

Hearts of Romaine Caesar Salad with Sour Dough Croutons, Grated Asiago Cheese, Bacon and Creamy Garlic Dressing

Louisiana Style BBQ Flank Steak

Chicken Stuffed with Sundried Tomato, Mushroom and Goat Cheese on a Pool of Homemade Basil-Tomato Sauce

Gluten-Free Penne Pasta with Wilted Spinach, Onion, Kalamata Olives and Extra Virgin Olive Oil

A Variety of Roasted Grilled Vegetables

Individual Mini Tiramisu in Chocolate Cups

Starbuck's Coffee, TAZO Fine Teas

Tuesday

The Lakeside

Mixed Tender Greens with Orange Segments, Sliced Almonds, Goats' Cheese and Truffle Dressing

Vegetable Empanadas

Blackened Swordfish with Citrus-Caper Sauce

Grilled South Beach-style Chicken with Lemon, Oregano, Paprika, Garlic and Extra Virgin Olive Oil

Coconut-Jasmine scented Rice

Lemon scented grill Rapini with caramelized onions and balsamic drizzle

Assorted Fruit Mousses in a Chocolate Cup

Starbuck's Coffee, TAZO Fine Teas

Wednesday

Mediterranean Breeze

Arugula Salad with Sliced Almonds, Poached Pears, Shredded Asiago Cheese and White Balsamic Dressing

Antipasto

Fresh Roma Tomatoes, Pimento, Kalamata Olives, Baby Bocconcini Cheese, Artichoke Hearts, Balsamic

Reduction and Chiffonade of Fresh Basil

Basil Encrusted Chicken Breast with a Light Sundried Tomato Broth

Mediterranean style Bass with Olive medley and Artichoke

A Medley of Seasonal Vegetables

Chef's choice of grains

A Variety of Mini Eclairs (Vanilla, Chocolate and Caramel)

Starbuck's Coffee, TAZO Fine Teas

lunch buffet

Thursday

From The Grill

Kale Coleslaw with Pumpkin Seeds, Dried Cranberry and Buttermilk Dill Dressing
German Potato Salad with Homey Mustard-Mayo, Relish, Peppers and Hard-Boiled-Eggs

Moroccan Dry-Rub New York Steak with Sautéed Mushrooms and Caramelized Onions
Marinated grilled Salmon with Pico de Gallo

Accompanied with a variety of Roasted Mini Potatoes and Vegetables

Chef's Decadent Selection of Mini Desserts In Chocolate Cups

Starbuck's Coffee, TAZO Fine Teas

Friday

The Family

Tender Boston Bibb Lettuce with Mandarin Orange Segments, Red Onions, Blue Cheese and Sweet Poppy Seed Dressing

Chef's Hand – Crafted Soup of the Day

Slow Roasted Beef Striploin with a Green Peppercorn Sauce

Roast Chicken Breast with a Mushroom ragout and Lemon thyme

A Medley of Seasonal Vegetables

Roasted Mini White Potatoes

An Assortment of Mini French Pastries

Starbuck's Coffee, TAZO Fine Teas

Saturday

The Executive Deli

Chef's Hand-crafted Soup of the Day

Mixed California Greens with Dried Cranberries, Sliced Toasted Almonds, Goats' Cheese and a Duo of Dressings

Coleslaw with Creamy Peppercorn Ranch

Sandwich Selection:

Grilled Chicken Breast with Scallion Mayo, Provolone Cheese, Boston Bibb Lettuce on Multi-seed Whole Grain Ciabatta Buns

Smoked Ham, Pommery Low-Fat Honey Mustard-Mayo, Swiss Emmental Cheese and Boston Bibb Lettuce on Flour Tortilla

Roasted Vegetables, Baba Ghanoush and Goat Cheese wrapped in Whole Wheat Tortilla

Shaved beef with spicy crispy onion, horseradish mayo, Swiss cheese and Boston Bibb Lettuce on Multigrain Pan Bagnat

Assorted Tartlets – Egg Custard, Lemon Meringue and Apple Crumble

Starbuck's Coffee, TAZO Fine Teas

lunch buffet



Sunday

Build-Your-Own Sandwich

Chef's Hand-Crafted Soup of the Day

Tender Baby Spinach with Chopped Eggs, Asiago Cheese and Sweet Poppy Seed Dressing

Creamy Penne Pasta Salad with Sweet Corn, Peppers and Caramelized Onions

Crispy Sweet Potato Fries and Pomme Frits

Meats:

Smoked Montreal Brisket, Montreal-Style Turkey Breast and Slow cooked Pulled-Pork

Condiments:

Sautéed Mushrooms, Dijon Mustard, Pommey Mustard, Scallion-Mayo, Cranberry Sauce, Sauerkraut and Dill Pickles

Breads:

Rye, Multi-Grain Pan Bagnat and Healthy Ciabatta

Individual Montreal-Style Cheesecakes

Starbuck's Coffee, TAZO Fine Teas

Additional Information

- Soft Drinks (including Diet), Juices, and Bottled Waters are available on request and are charged on consumption.
- The Radisson Admiral is committed to good health and is pleased to include gluten-free and high taste low-fat products in our menu options.
- Please advise our Catering Sales Manager of any special requests, allergies and/or dietary restrictions within your group and note that some items may contain nuts and nut by-products.
- For your convenience, The Radisson Admiral is pleased to partner with Presentation Services Audio Visual (PSAV) to accommodate all of your technical needs. Our on-site representative will be pleased to assist you in creating the perfect presentation!

Our meeting packages include:

1 Flipchart with Paper and Markers in the plenary meeting room;

Pens, Paper, Candies in all meeting rooms;

- Our Catering and Culinary team wish to thank you for the opportunity to host your event. We look forward to welcoming you and working with you to ensure a most memorable experience!

Executive Chef:

Jay Tanuwidjaja

Food and Beverage Manager:

Jim Rocovitis

Catering Manager:

Jasmine Lee