



Special Events Menu

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

Prices are per guest and subject to PST, GST and 15% Service Charge. Menu items may contain nuts and nut by-products and may be subject to change due to availability. Please advise your Catering Manager of any Allergies. Prices are in effect for the 2009 Calendar year.

Radisson Admiral Hotel -Toronto Harbourfront

Meeting Packages *

Admiral Package #1

Continental Breakfast

100 % Sunkist Orange, Apple & Grapefruit Juices
Cut Seasonal Fresh Fruit
Individual Low Fat Fruit Yogurts
Bakery Fresh Fruit Danish, Muffins, Buttery Croissants
Fruit Preserves with Creamery Butter
White & Whole Wheat Bread for Toasting
Freshly Brewed Coffee, Decaffeinated Coffee & Specialty Teas

Mid Morning Refresh Break

(Includes Coffee, Tea & Decaf Refresh)
(Choose One Food Item)

Sliced Fresh Baked Assorted Coffee Cakes
or
Raisin Scones with Whipped Cream and Assorted Preserves

Lunch

Choice of Lunch Buffet on Page #6
\$2.00 Surcharge (per person) will apply for Upgraded Lunch Selection

Mid Afternoon Refresh Break

(Includes Coffee, Tea & Decaf Refresh)
(Choose One Food Item)

Mini Chocolate and Vanilla Cruellers
or
Freshly Baked "English Bay" Cookies
or
Artisan Biscotti & Ginger Snap Cookies

\$59.00 per person

* minimum 10 people

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Meeting Packages *

Admiral Package #2

Buffet Breakfast

100 % Sunkist Orange, Apple & Grapefruit Juices
Cut Seasonal Fresh Fruit
Bakery Fresh Danish & Muffins
Assorted Fresh Baked Croissants
Fruit Preserves with Creamery Butter
Farm Fresh Scrambled Eggs
Crisp Side Bacon & Breakfast Sausage
Seasoned Breakfast Potatoes
Assorted Low Fat Individual Yogurts
White & Whole Wheat Bread & Assorted Bagels for Toasting
Freshly Brewed Coffee, Decaffeinated Coffee & Specialty Teas

Mid Morning Refresh Break

(Includes Coffee, Tea Refresh)
(Please Choose Two Food Items)

Sliced Fresh Baked Assorted Coffee Cakes
or
Platter of Seasonal Sliced Fruit
or
Raisin Scones with Whipped Cream and Assorted Preserves

Lunch

Choice from any of our Lunch Buffet Menus

Mid Afternoon Refresh Break

(Includes Coffee, Tea & Decaf Refresh)
Assorted Soft Drinks

(Choose Two Food Items)
Mini Chocolate and Vanilla Cruellers
or
Freshly Baked "English Bay" Cookies
or
Domestic Cheese Selection with Grapes, Assorted Crackers & Flatbreads

\$69.00 per person

* minimum 10 people

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Radisson Admiral Hotel -Toronto Harbourfront

“Start Your Day” Menus

“Sunrise” Continental Breakfast \$14.00*

100% Sunkist Orange, Apple or Grapefruit Juice
Bakery Fresh Muffins, Assorted Croissants and Danish
Cut Seasonal Fresh Fruit, Individual Low Fat Fruit Yogurts
Maple, Dried Fruit & Nut Granola
White & Whole Wheat Bread & Assorted Bagels for Toasting
Assorted Preserves, Marmalade & Creamery Butter
Seattle's Best Blend Coffee (Regular/Decaf)
Assorted Specialty Teas

“Wide Awake” Full Breakfast \$16.00*

100% Sunkist Orange, Apple or Grapefruit Juice
Seasonal Fresh Fruit, Individual Low Fat Fruit Yogurts
Maple, Dried Fruit & Nut Granola
Farm Fresh Scrambled Eggs, Country Style Sausage
Crisp Side Bacon *or* Canadian Peameal Bacon
Seasoned Breakfast Potatoes
Bakery Fresh Muffins, Fresh Croissants and Danish
White & Whole Wheat Bread & Assorted Bagels for Toasting
Assorted Preserves, Marmalade & Creamery Butter
Seattle's Best Blend Coffee (Regular/Decaf)
Assorted Specialty Teas

“European” Continental Breakfast \$15.00*

100% Sunkist Orange, Apple or Grapefruit Juice
Seasonal Fresh Fruit, Individual Low Fat Fruit Yogurts
Individual Cottage Cheese
Bakery Fresh Butter and Chocolate Croissants
Sliced European Style Deli Meats & Domestic Cheeses
Assorted Bagels, White & Whole Wheat Bread for Toasting
with Low Fat Cream Cheese, Assorted Preserves, Marmalade & Churned Butter
Sliced Vine Tomatoes sprinkled with Fresh Herbs & Olive Oil
Seattle's Best Blend Coffee (Regular/Decaf)
Assorted Specialty Teas
(Hot Milk available upon request)

* minimum 10 people

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Radisson Admiral Hotel -Toronto Harbourfront

“Customize” Your Own Break

A La Carte Food Items

Haagen Dazs Ice Cream Bars	\$5.50ea
Sliced Fresh Fruit & Seasonal Berries	\$5.25pp
Mini Chocolate and Vanilla Cruellers	\$4.50dz
Fresh Baked “English Bay” Cookies	\$2.25ea
Decadent Fudge Brownies	\$3.00ea
Butter Tart Squares	\$2.50ea
Warm Raisin Scones with Preserves & Butter	\$2.75ea
Artisan Made Biscotti	\$12.00dz
Individual Low-Fat Fruit Yogurts	\$2.00ea
Individual Bags of Potato Chips	\$2.00ea
Warm “New York Style” Jumbo Pretzels with Honey Mustard Dip	\$2.95ea
Sliced European Deli Style Meats and Domestic Cheeses	\$5.50 pp
Assorted Energy Bars	\$2.25ea
Individual Chocolate Bars	\$2.25ea
Warm S’mores Squares	\$3.25ea

A La Carte Beverage Items

Seattle's Best Blend Coffee (Regular/Decaf)		\$2.95ea*
Assorted Specialty Teas		\$2.95ea
Carnation Hot Chocolate		\$2.95pp
Assorted Soft Drinks(341ml)	(on consumption)	\$2.95ea
Red Bull- Energy Beverage	(on consumption)	\$3.75ea
NAYA Bottled Water	(on consumption)	\$2.50ea
Perrier Sparkling Water (330ml)	(on consumption)	\$3.75ea
Individual Fruit Juices (300ml)	(on consumption)	\$2.95ea
2% or Chocolate Milk (250ml)	(on consumption)	\$3.25ea
Gatorade- assorted flavours	(on consumption)	\$3.75ea

***Minimum of 10 people**

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Radisson Admiral Hotel –Toronto Harbourfront

Lunch Buffets

“The Local Deli” - \$29.50*

Daily Soup Creation from the Chef’s Kettle
Market Fresh Greens with Assorted Dressings & Vinaigrettes
“Klondike Rose” Potato Salad with Scallions and White Cheddar
Dill Pickle Spears, Individual Bags of Potato Chips
Crisp Vegetable Crudit  with Savory Onion Dip
Fresh Artisan Baguettes filled with a Selection of Fine Deli Meats, Tuna Salad & Domestic
Cheeses with Fresh and Grilled Vegetables (*vegetarian selection included*)
Butter Tart Squares, Freshly Baked “English Bay” Cookies
Seattle’s Best Blend Coffee (Regular/Decaf) Assorted Specialty Teas

“Mediterranean Breeze” - \$29.50*

Daily Soup Creation from the Chef’s Kettle
Market Fresh Greens with Balsamic and Tomato Oregano Dressings
Greek Salad with Cucumbers, Tomatoes and Red Onions with Kalamata Olives,
Feta Cheese and Oregano Vinaigrette
Hummus and Baba Ghanoush with Warm Pita Bread
Crispy Breaded Calamari with Tzatziki Sauce & Fresh Lemon
Chicken Puttanesca with Rustic Tomato, Garlic & Caper Sauce
Roasted Baby Potatoes with Lemon, Garlic and Herbs
Artisan Made Biscotti
Mini Tiramisu Cakes
Seattle’s Best Blend Coffee (Regular/Decaf) Assorted Specialty Teas

“Far East” Flavour- \$29.50*

Daily Soup Creation from the Chef’s Kettle
Mixed Market Greens with Duo of Dressings
Asian Cabbage Salad
with red onions, carrots, cilantro and a soy sesame dressing (spicy peanuts on the side)
Cilantro Rubbed Salmon Filets with Scallion & Cucumber Salsa
Teriyaki Chicken “stir fry” with Celery, Peppers and Onions
Jasmine Scented Rice with Sultanas
Mini Mango Mousse Cake
Pineapple, Lychee and Mango Salad with Toasted Coconut
Seattle’s Best Blend Coffee (Regular/Decaf) Assorted Specialty Teas

***Minimum of 10 people**

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Lunch Buffets

“The Low Carb Revitalizer” - \$33.00*

Daily Soup Creation from the Chef's Kettle
Mixed Market Greens with Red Wine Herb Vinaigrette
Sliced Tomatoes with Crumbled Goats Cheese and Toasted Pine Kernels
Grilled Yellowfin Tuna with Fresh Lime and Olive Oil
Grilled Skinless Chicken Breast rubbed with Olive Oil, Herbs & Garlic
Steamed Seasonal Vegetables
Fragrant Basmati Rice
Sliced Melon and Pineapple with Seasonal Berries
Mini Fruit Tarts
Seattle's Best Blend Coffee (Regular/Decaf) Assorted Specialty Teas

“Backyard Grill” - \$33.00*

Daily Soup Creation from the Chef's Kettle
Mixed Garden Greens with a Duo of Dressings
Nugget Potato Salad with Bacon and Aged Cheddar, Scallion Mayo
Red and Green Cabbage Coleslaw with Creamy Herb Dressing
Marinated Chicken brushed with Chef's “Amber Ale BBQ Sauce”
Chipotle Honey Glazed Pork Back Ribs
Corn on the Cob basted with Butter
Roasted Mini Potatoes with Sour Cream and Scallions
Mini Apple Crumble Tarts
Seattle's Best Blend Coffee (Regular/Decaf) Assorted Specialty Teas

“South of the Border” - \$33.00*

Daily Soup Creation from the Chef's Kettle
Mixed Market Greens with a Duo of Dressings
Spicy Tomato and Jalapeno Salsa, Guacamole
Yellow and Blue Corn Tortilla Chips
Beef Fajitas
“build your own” Chicken Fajitas, Warm Tomato Tortillas
All The "Fixin's"- Crisp Lettuce, Tomatoes,
Shredded Cheese, Black Olives and Sour Cream
Zesty Corn & Tomato Rice Pilaf
Fresh Fruit Salad
Seattle's Best Blend Coffee (Regular/Decaf) Assorted Specialty Teas

***Minimum of 10 people**

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Plated Lunch Selections*

(please choose ONE item from each course)

\$31.50

Appetizer

Mixed Market Greens

Toasted Pine Kernels, Grapefruit Segments, Goats' Cheese,
Sundried Cranberries & Poppysseed Vinaigrette

-or-

Savory Mushroom Bisque

With buttery Leeks
Fresh Chives & Olive Oil drizzle

Entrée

Seared Atlantic Salmon

“Nicoise” style with boiled Eggs, Green Beans & steamed Potatoes,
Black Olive Vinaigrette

-or-

Herb Brushed Chicken Breast

Salt Roasted Nugget Potato & Aged Cheddar Salad
Grainy Dijon Aioli, Seasonal Vegetables

Dessert

Vanilla Cheesecake

Fresh Berry Garnish & Farmhouse Cream

-or-

Mango Mousse Delicacy

Fresh Berry Garnish

*All Lunches include artisan bread rolls, butter,
coffee & tea*

minimum of 10 people

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Plated Lunch Selections*

(please choose ONE item from each course)

\$33.50

Appetizer

Vine Tomato Salad

Crumbled Goats' Milk Feta, Parmesan Paprika Cracker
Marinated Shaved Red Onion & Herb Oil

-or-

Baby Arugula and Spinach Salad

Marinated Mushrooms and Crumbled Blue Cheese
Crisp Bacon Pieces & Sweet Onion Vinaigrette

Entrée

Lemon Chili & Garlic Shrimps

Crisp Vegetable "Stir Fry", Egg Noodles
Asian inspired Sesame Soy Glaze

-or-

Charbroiled NY Striploin (8oz)

Grilled Garlic Baguette, Garlic Mushrooms
Thick Cut Onion Rings, Watercress, Peppercorn Sauce

Dessert

Chocolate Molten Cake

Vanilla Cream, Fresh Berry Garnish

-or-

Caramel Apple Blossom

Vanilla Bean Ice Cream

*All Lunches include artisan bread rolls, butte,
coffee & tea*

minimum of 10 people

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Radisson Admiral Hotel -Toronto Harbourfront

Plated Lunch Selections*

(please choose ONE item from each course)

\$34.95

Appetizer

Tempura Shrimp

Mango Sweet Chilli Dip

-or-

Jerk Chicken “Firecrackers”

Tomato Ginger Relish

Entrée

Pan Seared Salmon

Steamed Baby Potatoes

Fennel Red Onion Slaw, Dill Lemon Aioli

-or-

Veal Piccata

Roasted Onion and Parsley Mash

Lemon Caper Butter

Dessert

Chocolate Ganache Tart

Fresh Berries, Farmhouse Cream

-or-

Berry Brulee Tart

Vanilla Sauce, Fresh Berries

*All Lunches include artisan bread rolls, butter,
coffee & tea*

minimum of 10 people

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Radisson Admiral Hotel -Toronto Harbourfront

Dinner Buffets

Option 1

\$47.00 Per Person*

Select any two entrees and any three sides.

Option 2

\$54.00 Per Person*

Select any three entrees & any three sides.

Available Entrees

Herb Rubbed Roasted Porkloin
Dijon Honey Sauce

Chicken Penne Puttanesca
Pulled Chicken, Rustic Tomato Caper Sauce

Slow Roasted Lamb Leg
Roasted Garlic and Rosemary Jus

Pan Seared Cilantro Salmon
Green Onion & Cucumber Salsa, Cilantro Drizzler

Crushed Mustard Glazed Roasted Chicken
Garden Thyme Jus

Butternut Squash Ravioli
Toasted Walnuts on the side & Blue Cheese Cream Sauce

Available Sides

Mixed Field Greens with Tomato, Cucumber and Duo of Dressings
Penne Pasta Salad with Roasted Peppers and Grilled Eggplant, Tomato Oregano Garlic Dressing
Marinated Tomato, Cucumber and Red Onion, Herb Vinaigrette
Asian Egg Noodle Salad with Crisp Vegetables & Sesame Soy Dressing
Baby Potato Salad with Aged Cheddar, Scallion Aioli

All buffets served with Fresh Baked Artisan Rolls &
Complimented with Chef's choice of Seasonal Vegetables & Starch
and finished off with a sumptuous Variety of Desserts

Seattle's Best Blend Coffee (Regular/Decaf) &
Assorted Specialty Teas

***Minimum of 40 people**

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Radisson Admiral Hotel -Toronto Harbourfront

Plated Dinner Selections*

(please choose ONE item from each course)

\$42.95

Appetizer

Vine Tomato Salad

Crumbled Feta Cheese,
Herb Oil & Marinated Red Onion

-or-

Savory Mushroom Bisque

With buttery Leeks
Fresh Chives & Olive Oil drizzle

Entrée

Grilled Lamb Chops

Pomegranate Molasses Jus
Maple & Sweet Potato Puree,
Vegetable Medley

-or-

Roasted Atlantic Salmon

Lemon Watercress Pesto, Leek and Potato Mash

-or-

Herb Crusted Chicken Breast

Salt and Rosemary Roasted Fingerlings, Thyme Jus

Dessert

Caramel Dacquoise

Toffee Whipped Cream

-or-

Vanilla Panna Cotta

Wild Blueberry Compote

All Dinners include artisan bread rolls, butter, coffee & tea
minimum of 10 people

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Radisson Admiral Hotel -Toronto Harbourfront

Plated Dinner Selections*

(please choose ONE item from each course)

\$45.95

Appetizer

Mixed Market Greens

Toasted Hazelnuts, Pear Pieces, Blue Cheese Crumbles
and Sundried Cranberries, Cider Vinaigrette

-or-

Tempura Shrimp

Mango Sweet Chilli Dip

Entrée

Pan Seared Salmon

Steamed Baby Potatoes, Medley of Vegetables
Fennel Red Onion Slaw, Dill Lemon Aioli

-or-

Charbroiled NY Striploin (10oz)

Salt and Rosemary Roasted Fingerlings, Medley of Vegetables
Merlot Jus

-or-

Grilled Chicken Breast

East Indian Spiced with Steamed Basmati Rice,
Medley of Vegetables & a Lime, Cucumber and Mint Yogurt

Dessert

Chocolate Molten Cake

Vanilla Cream, Fresh Berry Garnish

-or-

Caramel Apple Blossom

Vanilla Bean Ice Cream

All Dinners include artisan bread rolls, butter, coffee & tea

minimum of 10 people

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Radisson Admiral Hotel -Toronto Harbourfront

Plated Dinner Selections*

(please choose ONE item from each course)

\$47.95

Appetizer

Pacific Crab Croquettes

Baby Spinach Salad, Dill and Caper Remoulade

-or-

“Panko Crusted” Goats Cheese

Balsamic Reduction, Baby Arugula

Entrée

Seared “Icy Waters” Halibut

Crushed Purple Potatoes, Lobster Butter Sauce
Medley of Vegetables

-or-

Honey Glazed Double Pork Chop

Herb Roasted Nugget Potatoes,
Pear Compote, Medley of Vegetables
Thyme Jus

-or-

Carved Beef Tenderloin

Caramelized Onion and Parsley Mash,
Medley of Vegetables
Whisky Green Peppercorn Sauce

Dessert

Hazelnut Tartufo

Caramel Sauce, Berries

-or-

Classic Lemon Tart

Raspberries &
Mint Farmhouse Cream

All Dinners include artisan bread rolls, butter, coffee & tea

minimum of 10 people

Page #14

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Radisson Admiral Hotel -Toronto Harbourfront

Cocktail Reception

Hot Hors D'Oeuvres

Priced Per Dozen

minimum order of 3 dozen per item

Antipasto Puffs	\$27.00
Crab Meat Croquettes	\$27.00
Deep Fried Pecking Duck Bundles	\$30.00
Mini Beef Wellington	\$30.00
Vegetable Spring Rolls	\$28.00
Vegetable Samosas	\$27.00
Spanakopita	\$27.00
Tempura Shrimp	\$33.00
Chicken Spring Rolls	\$29.00
Thai Lemongrass Shrimp	\$33.00
Gourmet Mushroom Bundles	\$27.00
Duckling Spring Rolls	\$32.00
Teriyaki Beef Satays	\$35.00
Bombay Spiced Chicken Satays	\$31.00

Cold Canapes

Priced Per Dozen

minimum order of 3 dozen per item

Crabmeat Salad on Cherry Tomatoes	\$29.00
Smoked Chicken Mini Pitas	\$28.00
Crab Salad Mini Pitas	\$30.00
Peking Duck Crepes	\$34.00
Shrimp Salsa on Cucumber	\$34.00
Smoked Salmon, Capers, Pumpnickel	\$34.00
Hummus & Cucumber Cups	\$29.00
Vegetarian California Rolls with Wasabi and Pickled Ginger	\$31.00
California Rolls with Wasabi and Pickled Ginger	\$34.00

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Radisson Admiral Hotel -Toronto Harbourfront

Cocktail Reception Packages

“Mediterranean Breeze”*

\$29.00 per person

Deep Fried Calamari, Lemon Caper Aioli
Antipasto Platter with Grilled Vegetables, Marinated Olives, Cured Tomatoes,
Genoa Salami and Cheeses with Crusty Baguette
Garlic & Paprika Brushed Grilled Pita with Hummus and Baba Ghanoush
Bruschetta with Tomato, Garlic and Fresh Torn Basil
Spanakopita

“Oriental Teaser”*

\$30.00 per person

Tempura Shrimp with Thai Dipping Sauce
Chicken Spring Rolls with Sweet Soy Dipping Sauce
Teriyaki Beef Satays
Vegetable California Rolls with Wasabi and Pickled Ginger
Deep Fried Pecking Duck Bundle

“OH Canada!!”*

\$35.00 per person

Carved Alberta Beef with Rosemary Jus
Mini Kaisers & Creamery Butter
Assorted Mustards and Horseradish Sauce
Mini Sausage Rolls
Chicken and Prairie Mushroom Ragout, Buttermilk Biscuits
Atlantic Salmon Skewers, Maple Black Pepper Glaze
Pan Flashed Tiger Shrimps, Chipotle Aioli
Cornmeal Crusted Lake Winnipeg Pickeral, Shallot Tarragon Remoulade
Nova Scotia Crabmeat Croquettes

***Minimum of 20 people**

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Radisson Admiral Hotel -Toronto Harbourfront

Cocktail Reception Enhancements

Domestic and Imported Cheese Display with Assorted Crackers and Artisan Bread	\$6.50 per person
Seasonal Fruit and Fresh Berry Display	\$5.25 per person
Fresh Cut Vegetable Crudite with Savoury Onion and Tomato Cilantro Dips	\$5.25 per person
Mediterranean Style Hummus and Baba Ghanoush with Grilled Pita Bread, Cured Tomatoes and Olives	\$7.50 per person
Garlic and Sage Roasted Turkey Breast (Serves 20-25) with Cranberry Aioli, Honey Mustard and Mini Rolls	\$80.00 each
Poached Salmon (Serves 25-30) Ten Pounds of East Coast Salmon, Slow Poached and Garnished with Dill Mustard with Crisp Bread and Sliced "10 Grain" Baguette <i>(If requested, served by attending Culinarian @ \$45.00 per hour)</i>	\$175.00 each
Rosemary Roasted "AAA" Beef Tenderloin (Serves 12-15) Served Medium Rare (unless otherwise requested) with Creamed Horseradish, Seed Mustard & Mini Rolls <i>(If requested, carved by attending Culinarian @ \$45.00 per hour)</i>	\$160.00 each
Whole Grain Mustard Roasted Sliced Pork Loin (Serves 25-30) with Apple Onion Chutney, Herb Aioli, and Fresh Rolls <i>(If requested, carved by attending Culinarian @ \$45.00 per hour)</i>	\$130.00 each
Breaded Chicken Tenderloins (50 pieces)	\$42.00 each
Cocktail Shrimp (50 pieces)	\$75.00 each
Assorted Cocktail Sandwiches (100 pieces per platter)	\$70.00 each
Jumbo Chicken Wings (50 pieces)	\$60.00 each

Radisson Admiral Hotel -Toronto Harbourfront

Pool Patio Reception Menu Package*

Station #1

The Sands "A Place in the Sun"

Fine Selection of Market Fresh Crudite with Tomato Cilantro Dip
Sliced Tropical and Exotic Fruits with Mango Yogurt
Gourmet Domestic and International Cheeses
Grilled Crostini, Gourmet Bakery Fresh Rolls and Artisan Flat Breads

Station # 2

"Chef attended"

"The Rat Pack" Grill

Hand Carved Roasted Rack of Lamb, Pistachio Mint Pesto
Grilled Artisan Sausages, Gourmet Mustards and Chutneys
Spiced Shrimp, Lime Coriander Rub
Bacon Wrapped Scallops, Yellow Tomato & Papaya Salsa

Station # 3

"Oceans Eleven"

Decadent Array of Self Indulgence

Mini chocolate éclairs
Passion Fruit and Mango Charlotte
Raspberry Tarts
Fresh Strawberries with Milk Chocolate Bourbon Fondue
Mini Cheesecake

Passed Temptations

"A Night on the Strip"

Served on trays passed by attendants

California and Vegetarian Sushi Rolls
With Wasabi, Pickled Ginger and Light Soy Sauce (cold)
Spiced Duckling Spring Roll, Sesame Dipping Sauce (hot)
Vegetable Samosa with Cucumber Raita (hot)
Smoked Chicken and Vegetable Pita (cold)
Smoked Salmon, Pumpernickel Plateau, Herb Cream Cheese (cold)

\$48.50 Per Person

***Minimum of 40 people**

Radisson Admiral Hotel -Toronto Harbourfront

Group BBQ Menu*

Selection of Hand-picked Greens
Variety of Dressings and Vinaigrettes
or
Clipped Romaine Hearts
With Asiago Cheese, Herb-toasted Croutons
and Chipped Bacon

Salads

Red and Green Cabbage Coleslaw
with a Sweet Chive Vinaigrette
Steamed New Season Potato Salad
with Scallions, Aged Cheddar and Grainy Mustard Mayo

Choice of two Entrée

Grilled Chipotle Brushed Chicken Supreme (6-7oz)
Tomato Jalapeno Salsa
or
Grilled Canadian Beef Striploin Steak (8oz) (10oz - \$5.00 supplement)
Seasoned with House Steak Spice
or
Broiled Atlantic Salmon Fillet (6oz)
With a Lime Cilantro Rub
or
Cajun Spiced Swordfish Steak (5oz)
With Mango Pepper Relish
or
Broiled Rock Lobster Tail (5oz) with Drawn butter
(market price, per person)

All entrées come with a choice of the following vegetables and potato
Served in chaffing dishes
Please select only 2 items:

Corn on the Cob basted with Butter
Grilled Green and Yellow Zucchini with Basil Pesto
Grilled Asparagus with Lemon Butter (\$4 supplement, per person)
Herb and Garlic Roasted Field Mushrooms with Balsamic Drizzle
Steamed New Season Mini Potatoes with Chive Butter
Baked Potatoes with Sour Cream and Chives

Dessert

Selection of Cakes and Sliced Fresh Fruit
Fresh Baked Cookies

\$37.00 per person
***Minimum 20 people**

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Radisson Admiral Hotel -Toronto Harbourfront

Afternoon Tea Menu*

Selection of Assorted Cocktail Sandwiches to include:

Egg and Scallion Salad on Challah Bread
Poached Salmon Salad & Tortilla Pinwheel with Watercress and Cream Cheese
Ham, Cheddar, Cucumber and Mayonnaise on Whole Wheat Bread
Tuna & Celery Salad on Multigrain Bread

Assortment of Mini Pastries

Mini Chocolate Eclairs
Mini Opera Gateau Slice
Cherry Almondine

Warm Raisin Scones

With Farmhouse Cream and Strawberry Preserves

Sliced Fresh Melon and Pineapple

With Seasonal Berries

Selection of Specialty Teas

Served with Honey and Lemon

Seattle's Best Regular and Decaffeinated Coffee

\$22.00 per person

***Minimum 20 people**

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Beverages

Seattle's Best Blend Coffee (Regular/Decaf)	\$2.95ea*
Assorted Specialty Teas	\$2.95ea*
Carnation Hot Chocolate	\$2.95ea
Assorted Soft Drinks (on consumption)	\$2.95per item
NAYA Bottled Water (on consumption)	\$2.50 per item
Perrier Sparkling Water (on consumption)	\$3.75 per item
Citrus Sparkling Water (on consumption)	\$4.00 per item
Individual 2% or Chocolate Milk (on consumption)	\$3.25 per item
100% Sunkist Orange Juice, Grapefruit Juice (on consumption)	\$25.00 pitcher
Cranberry Juice, Apple Juice (on consumption)	\$25.00 pitcher

***minimum of 10 ppl**

All Bars are setup with Premium Brands unless otherwise requested.
Host Bar prices are subject to 10% pst, 5% gst and a 15% gratuity charge.

Cash Bar prices include all taxes and gratuities.

If consumption is less than \$275.00 net per bar setup a labour charge of \$25.00 per hour for a minimum of 4 hours will apply.

Hospitality Bar

Ice, Glasses, Straws, Lemon and Lime Wedges, Worcestershire and Tabasco Sauce	
12 people and under	\$50.00 plus taxes & gratuities
Up to 24 people	\$75.00 plus taxes & gratuities
Up to 36 people	\$100.00 plus taxes & gratuities

	Host Bar	Cash Bar
Premium Brands	\$5.00 each	\$6.25 each
Deluxe Brands	\$5.50 each	\$6.75 each
Martini (2oz)	\$7.50 each	\$9.00 each
Domestic Beer	\$4.25 each	\$5.25 each
Premium & Imported Beer	\$5.50 each	\$6.75 each
House Wine (Red or White)	\$6.50 each	\$7.50 each
Deluxe Liqueurs (1oz)	\$6.50 each	\$7.50 each
Cognacs V.S.O.P.	\$7.50 each	\$9.00 each
Mineral Water	\$3.00 each	\$3.25 each
Soft Drinks	\$2.95 each	\$3.25 each
Perrier Sparkling Water	\$3.75 each	\$4.00 each
Citrus Sparkling Water	\$4.00 each	\$4.25 each
Bottled Juice	\$3.75 each	\$4.00 each

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Prices are per guest and subject to PST, GST 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 2009 Calendar year.

Radisson Admiral Hotel -Toronto Harbourfront

Wine List Priced Per Bottle

White Wines

Venetio Pinot Grigio - \$36
Chardonnay Riverstone, California - \$45
Sauvignon Blanc Matua Valley, New Zealand - \$45
Viognier McManis, California - \$50

Red Wines

Merlot Reserve Chile - \$36
Shiraz Willowglen, Australia - \$36
Cabernet Sauvignon Lilly Pilly, Australia - \$40
Cotes du Rhone, Grenache/Syrah, Les Abeilles - \$48

Sparkling

Peller Estates Brut - \$40.00
Moet & Chandon - \$125.00