

RADISSON HOTEL KINGSTON HARBOURFRONT

BREAKFAST

CONTINENTAL BREAKFAST

MUFFINS, SCONES, CROISSANTS, BUTTER, PRESERVES, CHILLED FRUIT JUICES, FRESH
BREWED STARBUCKS COFFEE & TAZO TEAS

\$8.95*

BREAKFAST BUFFET (MINIMUM 15 PEOPLE)

ASSORTED COLD CEREALS, SCRAMBLED EGGS, BACON, SAUSAGES, HOMEFRIES,
MUFFINS, SCONES, CROISSANTS, FRESH FRUIT PLATTER, CHILLED FRUIT JUICES, FRESH
BREWED STARBUCKS COFFEE & TAZO TEAS

\$12.95*

HEALTHY START

BAGELS, CREAM CHEESE, YOGHURT, FRESH FRUIT PLATTER, CHILLED FRUIT JUICES,
FRESH BREWED STARBUCKS COFFEE & TAZO TEAS

\$9.95*

PLEASE FEEL FREE TO DISCUSS YOUR SPECIAL NEEDS WITH YOUR SALES & CATERING TEAM.
EXTRA CHARGES MAY APPLY.



AquaTerra by Clark
Restaubistro

Radisson®

RADISSON HOTEL
KINGSTON HARBOURFRONT

BREAKS

STARBUCKS BREAK

FRESH BREWED STARBUCKS COFFEE, TAZO TEA, CHILLED FRUIT JUICES, SOFT DRINKS,
HOMEMADE COOKIES & FRESH FRUIT PLATTER

\$8.95*

SAVOURY BREAK

FRESH BREWED COFFEE, TAZO TEA, SOFT DRINKS, CHEESE & CRACKERS, VEGETABLE
TRAY & DIP, PICKLE TRAY

\$9.95*

FUN BREAKS

SWEET TOOTH

COLOURFUL SELECTION OF M&M'S, SMARTIES, JU-JUBES & MINI CHOCOLATE BARS

\$5.95*

SPORTS BREAK

POWERADE, GATORADE, NUTRIGRAIN BARS & POWER BARS

\$7.95*

HEALTHY HABITS

FRESH FRUIT PLATTER, VEGETABLES & DIP, TRAIL MIX, ASSORTED NUTS & YOGHURT

\$7.95*

PLEASE FEEL FREE TO DISCUSS YOUR SPECIAL NEEDS WITH YOUR SALES & CATERING TEAM.
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*PER PERSON. PLEASE ADD \$3.00 TO ALL LUNCH ITEMS WHEN SERVED AFTER 3:00PM PRICES
SUBJECT TO CHANGE WITHOUT NOTICE.

WORKING LUNCHES

WORKING LUNCH

SOUP DU JOUR & TOSSED SALAD, A SELECTION OF FRESH BREADS, DELI TRAY, EGG SALAD, TUNA SALAD, VEGETABLE TRAY & DIP, RELISH TRAY, ASSORTED DESSERTS, FRESH BREWED STARBUCKS COFFEE, TAZO TEA & SOFT DRINKS

\$17.95*

MEDITERRANEAN LUNCH

TOSSED SALAD, CAESAR SALAD, LASAGNA OR PENNE WITH SUNDRIED TOMATO CREAM SAUCE (VEGETARIAN OPTION), GARLIC BAGUETTE, CHEESE TRAY, VEGETABLE TRAY & DIP, ASSORTED DESSERTS, FRESH BREWED STARBUCKS COFFEE, TAZO TEA & SOFT

DRINKS

\$18.95*

MINERVA LUNCH

TOSSED SALAD, GREEK SALAD, PITA BREAD WITH HUMMUS, CHICKEN OR PORK SOUVLAKI, GREEK STYLE RICE, VEGETABLE TRAY WITH TZATZKI, ASSORTED DESSERTS, FRESH BREWED STARBUCKS COFFEE, TAZO TEA & SOFT DRINKS

\$18.95*

EAST ASIAN LUNCH

TOSSED SALAD WITH MANGO VINAIGRETTE, NAPPA & DAIKON SLAW, THAI COCONUT CHICKEN CURRY, BASMATI RICE, FRESH FRUIT TRAY, ASSORTED DESSERTS, FRESH BREWED STARBUCKS COFFEE, TAZO TEA & SOFT DRINKS

\$18.95*

MEXICAN LUNCH

GRILLED TORTILLA WRAPS, SPICY GRILLED ONIONS & PEPPERS, YOUR CHOICE OF CHICKEN OR BEEF FAJITAS, GUACAMOLE, SALSA, SOUR CREAM & GRATED CHEESE, TOSSED SALAD, VEGETABLE TRAY & DIP, ASSORTED DESSERTS, FRESH BREWED

STARBUCKS COFFEE, TAZO TEA & SOFT DRINKS

\$18.95*

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LUNCH BUFFET

BUFFET LUNCH (SERVED IN AQUATERRA, MINIMUM 25 PEOPLE)

ASSORTED BREADS, ASSORTED SALADS, CHEESE TRAY, DELI MEAT PLATTER, VEGETABLE TRAY & DIP, TWO HOT MAIN DISHES (CHEF CHOICE), ASSORTED DESSERTS, FRESH BREWED STARBUCKS COFFEE, TAZO TEA & SOFT DRINKS

\$18.95*

EXECUTIVE LUNCH BUFFET (MINIMUM 25 PEOPLE)

TOSSED SALAD, CAESAR SALAD, GREEK SALAD, ARTICHOKE SALAD, COLE SLAW, DELI MEAT PLATTER, VEGETABLE TRAY & DIP, CHEESE TRAY, ASSORTED BREAD, CHEF'S CHOICE OF DESSERT, FRESH BREWED STARBUCKS COFFEE, TAZO TEA & SOFT DRINKS

\$19.95*

ADD

SOUP DU JOUR \$2.50*

PASTA SALAD \$3.25*

POTATO SALAD \$2.95*

HOT MAIN DISH

\$3.25* (EACH ADDITIONAL ITEM)

CHICKEN OR BEEF STIR FRY

GRILLED CHICKEN BREAST

STUFFED SOLE WITH SHRIMP OR CRAB

BOXED LUNCHES

ONE OF EACH OF THE FOLLOWING: SANDWICH (CHOICE OF BEEF, HAM, EGG SALAD, TUNA SALAD), FRUIT, BOTTLED WATER, VEGGIES, COOKIES

\$12.95*

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DINNER

BUFFET (MINIMUM OF 25 PEOPLE)

TOSSED SALAD, CAESAR SALAD, ROASTED VEGETABLE SALAD, GREEK SALAD, PASTA SALAD, POTATO SALAD, VEGETABLE TRAY & DIP, RELISH TRAY, CHEESE PLATTER, DELI MEATS PLATTER, ASSORTED BREADS, TWO HOT MAIN DISHES, CHEF'S CHOICE OF DESSERTS, FRESH BREWED STARBUCKS COFFEE & TAZO TEA

\$32.95*

CHOOSE TWO OF THE FOLLOWING MAIN DISHES

CHEF CARVED CHILI-LIME MARINATED BEEF

GRILLED CHICKEN BREAST WITH SHALLOT CREAM SAUCE

PENNE PASTA WITH SHRIMP, CRAB, LOBSTER WITH A LOBSTER CREAM SAUCE

ROASTED DUCK BREAST WITH A RASPBERRY PORT SAUCE

PARMESAN CRUSTED CHICKEN BASIL PESTO SAUCE

PENNE PASTA WITH A SUNDRIED TOMATO CREAM SAUCE (VEGETARIAN OPTION)

THAI COCONUT CHICKEN CURRY

SUBSTITUTE

PRIME RIB	\$3.00*
CHEF CARVED FILET	\$10.00*
FRESH MUSSELS	\$AS PER MARKET PRICE/PER DOZEN
OYSTER	\$AS PER MARKET PRICE/PER DOZEN

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SERVED DINNER

SOUPS (CHOICE OF ONE)

ROASTED RED PEPPER & BASIL

SEAFOOD CHOWDER

CREAM OF CAULIFLOWER WITH SMOKED GOUDA

SALADS (CHOICE OF ONE)

1. CHEF'S SEASONAL GREENS WITH MANGO & RICE WINE VINAIGRETTE

2. SPINACH SALAD WITH CANDIED PECANS, RED ONION, & JACK DANIELS VINAIGRETTE

3. CAESAR SALAD

4. BABY ARGUGLA SALAD WITH PANCETTA CRISPS, FRESH PEARS & GREEN CURRY
PESTO VINAIGRETTE

5. UDON NOODLE SALAD WITH ASIAN SESAME VINAIGRETTE

MAIN DISHES

CHILI-LIME BEEF TENDERLOIN

\$37.95*

CHICKEN STUFFED WITH BRIE & ASPARAGUS TIPS, FRESH SAGE & WRAPPED IN PHYLLO

\$31.95*

FRESH PAN-SEARED ATLANTIC SALMON WITH A DOUBLE SMOKED BACON,
MAPLE SYRUP GLAZE

\$30.95*

TUSCAN CHICKEN BREAST STUFFED OVEN BAKED WITH ROASTED RED PEPPERS &
FRESH BASIL & FINISHED WITH A PARSLEY ALMOND PESTO CREAM SAUCE

\$30.95*

EIGHT OUNCE GRILLED NEW YORK STEAK WITH A MADAGASCAR PEPPERCORN SAUCE

\$32.95*

PUMPKIN RAVIOLIS (VEGETARIAN OPTION)

\$22.95*

ALL MAIN COURSES ARE SERVED WITH FRESH BAKED BREADS WHIPPED BUTTER, CHEF'S
SEASONAL VEGETABLES, POTATOES, FRESH BREWED STARBUCKS COFFEE & TAZO TEA

DESSERTS (CHOICE OF ONE)

CHICAGO STYLE CHEESECAKE WITH CARMEL PECAN SAUCE

CRÈME BRULEE

CHOCOLATE FLOURLESS CAKE

LEMON TORTE WITH BLUEBERRY SAUCE

ADD

FRESH FRUIT PLATTER AT EACH TABLE \$3.50*

CHEESE PLATE AT EACH TABLE \$4.95*

RECEPTION

CANAPÉS- \$24.95 PER DOZEN

HERB GOAT CHEESE CROSTINI

ROAST BEEF WITH HORSERADISH CREAM

DUCK CONFIT CROSTINI WITH APPLE JELLY

LOBSTER & CRAB SPRING ROLLS WITH HOISIN SAUCE

LAMB SHANK CROSTINI

BRUSHETTA WITH FETA CHEESE

BEEF SATAY CHICKEN & TARRAGON IN PHYLLO

SMOKED SALMON ON RYE

VEGETABLE SAMOSA

SPANAKOPITA

CHICKEN SATAY

CRAB & BRIE BUNDLE MINI

PAKORA

YELLOW THAI SHRIMP

ADDITIONAL ITEMS

CHEESE PLATTER FOR 10 \$39.95 PLATTER

CHEESE PLATTER FOR 25 \$99.75 PLATTER

FRESH BAKED COOKIES \$1.95*

FRESH FRUIT PLATTER FOR 10 \$36.00 PLATTER

FRESH FRUIT PLATTER FOR 25 \$88.75 PLATTER

VEGETABLE TRAY & DIP \$3.50*

ASSORTED SANDWICHES \$5.25*

MINERAL WATER

(FLAT OR SPARKLING) \$7 PER BOTTLE

JUICE/SODA DRINK \$2.25*

STARBUCK COFFEE \$1.95*

TAZO TEA \$1.95*

LATE NIGHT BUFFET

CHIPS CHICKEN FINGERS, PIZZA, CHICKEN WINGS, VEGETABLE TRAY & DIP,

NACHO CHIPS & SALSA

\$12.95*

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WINE & SPIRITS

CASH BAR-

RECOMMENDED WHEN GUEST ARE TO PAY FOR DRINKS. THE HOTEL WILL PROVIDE THE MIX, GLASSES & BARTENDERS. FOR UNDER 50 GUESTS THERE IS A CHARGE OF \$20.00 PER HOUR FOR THE BARTENDER. NO CHARGE FOR OVER 50 GUESTS.

LIQUOR (1OUNCE)	\$5.25
PREMIUM LIQUOR	\$6.00
DOMESTIC BEER	\$4.75
IMPORTED BEER	\$6.00
HOUSE WINE- GLASS	\$6.25
HOUSE WINE (750ML)	\$27.00
SOFT DRINKS	\$2.25

HOST BAR-

RECOMMENDED WHEN THE HOST PROVIDES THE RECEPTION. THE HOTEL PROVIDES THE BARTENDER, ICE, MIX & GLASSES. FOR UNDER 30 PERSONS THERE IS A CHARGE \$20.00. 3-HOUR MINIMUM FOR THE BARTENDER. NO CHARGE FOR OVER 30 GUESTS.

LIQUOR (1OUNCE)	\$4.50
PREMIUM LIQUOR	\$5.00
DOMESTIC BEER	\$4.00
IMPORTED BEER	\$5.00
HOUSE WINE- GLASS	\$5.50
HOUSE WINE (750ML)	\$25.00
SOFT DRINKS	\$2.00

WINE

OUR WINE LIST INCLUDES A WONDERFUL SELECTION OF INTERNATIONAL WINES.
PLEASE ASK ABOUT THE WINE LIST.

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