



## **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 2008 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 #7  
\*\*\$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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# Radisson Admiral Hotel -Toronto Harbourfront

## 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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# Radisson Admiral Hotel –Toronto Harbourfront

## 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 Empanadas  
“**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**

**Page #7**

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# Radisson Admiral Hotel –Toronto Harbourfront

## 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 & Poppseed 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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# Radisson Admiral Hotel -Toronto Harbourfront

## 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

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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\***

Page #13

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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\***

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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**

**Page #16**

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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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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 2008 Calendar year.

# **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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# Radisson Admiral Hotel -Toronto Harbourfront

## 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

	<b>Host Bar</b>	<b>Cash Bar</b>
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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# **Radisson Admiral Hotel -Toronto Harbourfront**

## **Wine List Priced Per Bottle**

### **White Wines**

Pelee Island Chardonnay - \$34  
Lindemans Bin 65 Chardonnay - \$38  
Masi Soave - \$38  
Wolfblass Sauvignon Blanc - \$45  
Masi Masianco Pinot Grigio - \$45

### **Red Wines**

Henry of Pelham Baco Noir - \$36  
Pelee Island Cabernet - \$34  
Robertson Winery Shiraz - \$38  
Lindeman's Bin 99 Pinot Noir - \$45  
Calitera Merlot - \$38

### **Sparkling**

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