

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

99.00 per person

Continental Breakfast
Your Choice of Morning Break
Buffet Lunch
Your Choice of Afternoon Break
1 Wireless Internet Code for Presenter
1 Flipchart with Paper and Markers
Pens, Pads and Mints

Premium Package

115.00 per person

Hot Breakfast Buffet
Your Choice of Morning Break
Buffet Lunch
Your Choice of Afternoon of Break
1 Wireless Internet for Presenter
1 Flipchart with Paper and Markers
Pens, Pads and Mints

Elite Package

125.00 per person

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

Minimum of 20 Guests

Meeting Packages are applicable of 15% Service Charge and 13% HST

Menu options are subject to change without notice

meeting packages



Continental Breakfast

Deluxe Seasonal Local and Exotic Fruit (VG & GF)

Low Fat Fruit Yogurt

Assorted Morning Pastries and Breakfast Loaves with Fruit Preserves, Whipped Butter/Becel

Canadian Artisanal Cheese Selections (GF)

Chilled Orange, Grapefruit and Apple Juice

Starbucks Coffee, TAZO Fine Teas

Hot Breakfast

Multigrain and Buttermilk Pancakes or Waffles with Amber Maple Syrup

Two Farm Fresh Eggs (Scrambled and Boiled) (GF)

Smoked Crispy Bacon and Broiled Breakfast Berkshire Pork Sausage (GF)

Home Style Potatoes with Peppers and Onions (VG & GF)

Balsamic Grilled Tomato (VG & GF)

Maple Baked Beans

Artisanal Breads with Fruit Preserves, Whipped Butter/Becel

Chilled Orange, Grapefruit and Apple Juice

Selection of Seasonal Fruit (VG & GF)

Starbucks Coffee, TAZO Fine Teas

Morning Break (Select one)

KERWIN'S TRAIL MIX

Assorted Granola Bars & Trail Mix

Whole Fresh Fruit or Assorted Seasonal Sliced Fruit (VG & GF)

Low Fat Mango and Strawberry & Banana Smoothie (GF) or Chilled Chia Pudding with Coconut Milk and Fresh Berries (VG & GF)

CHEESE BREAK

Seasonal Local and Exotic Sliced Fruit (VG & GF)

Canadian Cheeses with Assorted Artisanal flat Bread (GF)

Soft Drinks, Bottled Water & Sparkling Water

HEALTHY AND SAVORY

Seasonal Local and Exotic Sliced Fruit with Amber Maple Syrup (VG & GF)

Assorted Granola Bars & Trail Mix

Canadian Cheeses with Assorted Artisanal Flatbread (GF)

BOUTIQUE TEA

Assorted Scones and Breads

Assorted "Chef's Favorites" Finger Sandwiches including:

English Cucumber with Ham, Smoke Salmon with Boursin Cheese, Tomato & Aged Cheddar

ALL BREAKS INCLUDE COFFEE AND TEA SERVICE

meeting packages



Buffet Lunch

FRESH SOUP MADE DAILY AND SERVED FROM THE SOUP KETTLE

Choice of 3 Salads:

Gathered Greens and Seedlings with Lemon Thyme Vinaigrette (VG & GF)

Couscous, Tomato and Baby Shrimp with Basil Olive Oil Dressing (GF)

New Potato Salad with Smoked Salmon and Dill (GF)

Wild Grain Tabbouleh

Truffle Mushroom Salad (VG & GF)

Chef Mediterranean Bread Salad

Asian Style Coleslaw with Chili Soy Vinaigrette Dressing (VG & GF)

Grilled Seasonal Vegetable Salad with Balsamic Glaze and Chili, Lemon Oil (VG & GF)

Marinated Seafood Salad (GF)

Choice of 2 Hot Entrées:

Pan Roasted Mediterranean Bass with Fresh Herbs, Olive Medley and Dirty Rice (GF)

Cajun Style Pan Fried Catfish, Creole Sauce (GF)

Cantonese Inspired Steam Seasonal Fish with Julienne of Vegetables, Seasoned Soy and Sizzling Garlic Oil (GF)

Home Made Meat Lasagna with Garlic Bread (Vegetarian Option Available)

House -made Spelt Pasta Tossed with Seasonal Vegetables, Mushrooms and Arugula Pesto (Vegetarian - GF pasta option available)

Thai Style Lamb Stew with Jasmine Rice

Butter Chicken with Basmati Rice and Tomato Cucumber Yogurt (GF)

Spaghetti and Home-Made Meatballs

Collops of Atlantic Salmon in a Sesame Crust, Ginger Wasabi and Teriyaki Drizzle (GF)

Mushroom and Leek Ravioli Tossed in Arugula Pesto with Roasted Tomatoes (Vegetarian)

Buffalo Bourguignon with Roasted Portobello Mushrooms (GF)

Seasonal Mushroom with Penne in Truffle Infused Cream (Vegetarian)

Thai Style Spiced Tofu Stir Fry (VG & GF)

Traditional Paella (Chorizo, Mussels, Calamari and Shrimp) (GF)

BBQ Chicken, Warm Tortillas and Salsa Fresca

(All Entrées Are Served with Chef 's Choice of Grains and Seasonal Vegetables)

Dessert:

Fresh Assorted Sliced Fruit

Chef's Choice of Mini Pastries

Starbucks Coffee and TAZO Teas

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Afternoon Break (Select One)

CHOCOLATE ADDICT

Chocolate Brownies and Assorted Fresh Baked Cookies
Hot chocolate, Soft Drinks, Bottled Water & Sparkling Water

MARCIE'S GARDEN VEGGIES

Assorted Seasonal grilled vegetables Infused with Lemon Oil,
Mixed Olives and Assorted Artisanal Flat Bread, Balsamic Glaze (VG & GF)

DARIO'S POP SHOPPE

Assorted Jarritos and Micro Sodas
Assorted Flavored Chips, House Made Chipotle, Mango Infused Tortilla Chips, Fresh House Salsa and
Guacamole (VG & GF)

ADMIRAL THEATER

Assorted Flavored Popcorn (VG & GF), Mini Pretzels and Bar Snack Mix
Soft Drinks, Bottled Water & Sparkling Water

CANDY MAN

Assorted Soft and Hard Candies and Confectionaries
Soft Drinks, Bottled Water & Sparkling Water

ALL BREAKS INCLUDE COFFEE AND TEA SERVICE

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. Surcharge may apply for certain dietary restrictions.
- 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 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 Director:

Jim Rocovitis

Convention Services Manager:

Jasmine Lee