

# Radisson Admiral Wedding Packages



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

Prices are in effect for the 2016 Calendar year

# wedding packages

(minimum 75 guests required)



We are pleased to offer the following with the selection of a wedding package:

## **Menu tasting for bride and groom**

(additional guests to be charged at cost);

1 – night studio suite accommodation for bride and groom on the wedding night, with amenity; Breakfast for two in the Studio Suite;  
Complimentary chair coverings and floor-length table linens in white or ivory;  
Complimentary Votive Candles in the Ballroom

## **1 Hour cocktail reception\* featuring:**

Assorted domestic beer  
Premium brand liquor  
House red and white wines  
Non-alcoholic beverages

## **Hot and cold Hors D'oeuvres selection**

(choice of 4)

## **3 or 4-course dinner menu**

2 Glasses of house red or white wine with dinner  
1 Glass of house sparkling wine for toasting  
4-hour open bar from 8:00 pm – 12:00 am\*  
Late-night station with assorted French Pastries, Domestic Cheeses and Fruit,  
Coffee/Tea and self-service of wedding cake

\* Additional charges will apply to extend the cocktail reception beyond 1 hour and/or to keep the bar open throughout dinner service. Additional charges will also apply to any requested bar upgrade. Please speak to your catering representative for further details.

LET US HOST YOUR REHEARSAL DINNER AND/OR POST-WEDDING BRUNCH  
AS WELL AND WE WILL WAIVE THE ROOM FEE – A \$750.00 SAVINGS!

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# the solitaire package



\$140.00 per person (plus tax and 15% gratuity)

## 3-Course Menu

Assorted Rolls and Flatbreads  
Fire-roasted Vine-ripened Tomato Soup with Basil Oil Drizzle  
or  
Mixed California Greens with Sliced Strawberries, Sweet and Spicy Pecans,  
Goats' Cheese and Sherry Shallot Vinaigrette

Pan-seared Chicken Breast  
on a bed of Herb-mashed Potatoes with Peppercorn Sauce  
and Chef's Medley of Seasonal Hot Vegetables

Night and Day Chocolate Mousse Cake with Fruit Coulis Drizzle  
Starbuck's Coffee, TAZO Fine Teas and Decaffeinated Coffee

## Vegetarian Options

(please select one of the following):

Butternut Squash Bolleti Pasta with Tomato Cream Sauce and Fresh Ricotta Cheese  
or  
Lemon/Artichoke Risotto

Please note that the vegetarian options are available at no additional charge, providing that the required numbers are pre-determined.

Additional charges will apply to change upon seating.

## Children's Menu

Under 10 years of age (please select one of the following):  
\$30.00 per child (plus tax and 15% gratuity)

Chicken Fingers and Fries with Fresh Vegetable Crudite/Dip, Vanilla Ice Cream Sundae  
and unlimited non-alcoholic Beverages

or  
Penne Pasta with Tomato Basil Sauce, Caesar Salad, Vanilla Ice Cream Sundae  
and unlimited non-alcoholic Beverages

## Dinner Wine

(subject to change):

White Wine – Peller Estates, Chardonnay, Canada

Red Wine – Peller Estates, Merlot, Canada

Sparkling Wine – Contarini, Prosecco, Italy

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# the princess package



\$150.00 per person (plus tax and 15% gratuity)

## 4-Course Menu

Assorted Rolls and Flatbreads  
Mixed California Greens with Sliced Strawberries, Sweet and Spicy Pecans,  
Goats' Cheese and Sherry Shallot Vinaigrette

or

Hearts of Romaine with Classic Caesar Dressing, Pancetta Chips,  
Freshly-grated Parmesan Cheese and Focaccia Croutons

Roasted Butternut Squash and Washington Apple Soup

or

Creamy Potato and Leek Soup with Brie and Roasted Onion Fondue

Stuffed Breast of Chicken with Sundried Tomato and Goats' Cheese  
on a bed of Herb-mashed Potatoes with Chef's Medley of Seasonal Hot Vegetables

or

Grilled 8oz AAA New York Striploin with Madagascar Cream Sauce,  
Garlic-mashed Potatoes and Chef's Medley of Seasonal Hot Vegetables

Should you wish to add a second pre-determined entrée option to your package, a per person sur-charge will apply.

Please contact our Catering Office for further details.

Decadent Carrot Cake with Rich Cream Cheese Frosting

or

Tiramisu in a Tulip Cup with Fresh Fruit Coulis

Starbuck's Coffee, TAZO Fine Teas and Decaffeinated Coffee

## Dinner Wine

(subject to change):

White Wine – Peller Estates, Chardonnay, Canada

Red Wine – Peller Estates, Merlot, Canada

Sparkling Wine – Contarini, Prosecco, Italy

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# the tiffany package



\$160.00 per person (plus tax and 15% gratuity)

## 4-Course Menu

Assorted Rolls and Flatbreads

Mixed California Greens with Sliced Strawberries, Sweet and Spicy Pecans,  
Goats, Cheese and Sherry Shallot Vinaigrette

or

Hearts of Romaine with Classes Caesar Dressing, Pancetta Chips

Freshly-grated Parmesan Cheese and Focaccia Croutons

or

Tender Boston Bibb Lettuce with Mandarin Segments, Almond Slivers  
and Buttermilk Dill Dressing

Roasted Butternut Squash and Washington Apple Soup

or

Wild Forest Mushroom with Truffle Essence Soup

or

Classic Lobster Bisque Soup

Baked 6oz Chicken Supreme in Port Wine Reduction

with Roasted Herb Fingerling Potatoes and a Medley of Seasonal Vegetables

or

Grilled 6oz Filet Mignon with Green Peppercorn Sauce

accompanied by Goats' Cheese-mashed Potatoes

and a Medley of Seasonal Hot Vegetables

or

Seared Halibut Filet with Anise Citrus Sauce on Soft Polenta with a Medley of Seasonal Hot Vegetables

Decadent Carrot Cake with rich Cream Cheese Frosting

or

Dulce de Leche Mousse Cake with Fruit Coulis

or

Caramel Apple Cheesecake – Starbuck's Coffee, TAZO Fine Teas and Decaffeinated Coffee

## Dinner Wine

(subject to change):

White Wine – Peller Estates, Chardonnay, Canada

Red Wine – Peller Estates, Merlot, Canada

Sparkling Wine – Contarini, Prosecco, Italy

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# hot and cold hors d'oeuvres selection



Choice of 4 included in wedding packages

(additional orders available at 31.00/dozen, plus tax and 15% gratuity)

## Hors D'oeuvres

Antipasto Puffs  
Crab Meat Croquettes  
Deep-fried Peking Duck Bundles  
Mini Beef Wellington  
Vegetable Spring Rolls  
Chicken Spring Rolls  
Vegetable Samosas  
Spanakopita  
Tempura Shrimp  
Thai Lemongrass Shrimp  
Gourmet Mushroom Bundles  
Duckling Spring Rolls  
Teriyaki Beef Satays  
Bombay-spiced Chicken Satays  
Crabmeat Salad on Cherry Tomatoes  
Smoked Chicken Mini Pita  
Crab Salad Mini Pita  
Peking Duck Crepe  
Shrimp Salsa on Cucumber  
Smoked, Salmon with Capers on Pumpnickel  
Hummus and Cucumber Cups  
Vegetarian California Rolls with Wasabi and Pickled Ginger  
California Rolls with Wasabi and Pickled Ginger

## Add-ons

Pasta Course (\$10.00 supplemental charge per guest):

Penne Pasta tossed with Wilted Spinach, Cherry Tomatoes, Feta Cheese in Tomato Sauce

Spinach and Ricotta Canneloni with Asiago Cheese, Olive Oil and Torn Basil Sauce

Sorbet Course (\$5.00 supplemental charge per guest):

Blood Orange Sorbet with Rosemary Syrup

Lemon Sorbet with Lychee and Passionfruit Drizzle

## Wine Upgrades

(subject to change; prices available upon request):

Vinedos Terranoble, Sauvignon Blanc, Chile

Poggio Bracco, Pinot Grigio, Italy

Kingston Estate, Shiraz, Australia

Halstead Vineyards, Cabernet Sauvignon, California

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# wedding faqs



## **Can I get a preferred rate for guest rooms?**

A courtesy rate will be offered at a reduced rate. We urge you advise your guests to make their reservations early to avoid disappointment. Please be advised that early check-in/late check-out requests will be noted, but are not guaranteed under any circumstance.

## **Is there parking on-site?**

Parking is available in 3 levels of underground parking located directly beneath the hotel, with elevator access to the lobby. It is available on a first-come, first-served basis, and may be purchased daily or on a 24-hour basis through the meters located on each of the 3 levels. 24 hour parking can also be applied to your guest room account. Please be advised that the parking garage is administered by Target Park and the hotel is not responsible for vehicles, contents or ticketing.

## **Is smoking permitted at the hotel?**

Smoking is not permitted anywhere in the hotel. Any guest wishing to smoke may do so outside of the hotel at street level.

## **Are there any additional costs?**

Ask us about the pool patio for ceremonies and cocktail receptions;  
Outdoor ceremony chair rental: \$4.00 each (plus HST and delivery);  
For additional requests, please contact our Catering Office.

## **Suppliers:**

You are welcome to use your suppliers of choice for the event. Please note that Ballroom access is not guaranteed prior to 1:00pm on the function day. Should earlier access be required, a labour charge will be applicable, as determined by the Catering Sales Manager. In addition, the hotel reserves the right to sell any function space that is not protected in your contract. The hotel is not responsible for any items missing or left behind after the event and all décor items must be removed immediately after the event. The hotel does not allow any pyrotechnics, smoke, or fog machines due to the sensitivity of our fire panel. In the event that the power requirements exceed our power grid, a power drop can be purchased; please contact our Catering Office for details.

## **Menu Tasting:**

You can contact the Catering Office to schedule your menu tasting with our Executive Chef 3 months prior to your event. Tastings are generally conducted Tuesday – Thursdays, day or evening or on limited weekends during the day.