



Cocktail Style Wedding

Price: C\$174.00

Four Hors D'oeuvres Per Person including in Cocktail Hour (Pre-selected by couple)

Cold

Torched Tuna Carpaccio + Mango Chutney

Caprese Sticks + Bocconcini + Tomato + Basil + Balsamic Glaze

Caesar Crisps + Smoked Tofu + Vegan Garlic Caesar VG/GF

Salmon Avocado Poke + Cilantro + Ginger

Beef Tartare + Tarragon Hollandaise + Capers + Shallots

Pickled Roasted Beets + Crunchy Apple + Sprouts VG/GF

Hot

Mini Fish + Chips + Tartar Sauce + Pea Shoots

Piri Piri Chicken Sticks + Mango Chutney

Jump-Fried Vegetable Roll + Spiced Chili Sauce

Braised Beef Short Ribs + Puff Pastry + Smoky Mustard Mayo

Buffalo Cauliflower + Dill Ranch + Cilantro Cress VG/GF

Chorizo Sausage Sliders + Arugula + Red Pepper Relish

Crab Cake + Remoulade + Coriander Cress

Pulled Korean Jack Fruit Taco + Ginger Mango Relish VG/GF

Stand Up Cocktail Reception

Your reception Includes Fresh Vegetable Crudité Pots + Roasted Root Vegetables + Garlic Spun Red Skins

Choose 3 of the following stations

Risotto Bar

Wild & Tame Mushrooms + Baby Spinach + Ratatouille Vegetables + Roasted Broccoli + Grilled Chicken +

Radisson Blu Toronto Downtown

Sautéed Shrimp

Fire-Roasted Tomato Basil Sauce + Roasted Garlic + White Wine Parmesan + Chili Flakes + Sun-dried Tomatoes VG/GF

Build A Buddha Bowl

Chef crafted, Pick Your Protein + Greens + Toppings + Dressings and more!

Carvery - Rosemary Lemon Rotisserie Chicken

Potato Bread Rolls + Roasted Peach & Pepper Relish

Montreal Smoked Meat

Shaved to order + Rye Kaiser Bun + Sauerkraut + Coleslaw + Pickles + Kozlik's Assorted Mustards

Steamed PEI Mussels

White Wine & Garlic Or Tomato & Basil + Medeteranian Vegetabless + Roasted Garlic Baguette

Anti Pasto Bread Bar

Dips + Spreads + Spicy Garlic-Feta Dip + Curried Red Pepper Hummus + Cheesy Pesto Spread + Herbed Pita Chips + Warm Naan + Italian Baguette + Marinated Olives + Charred Vegetable Bruschetta

Tacoria

Low & Slow Pulled Chicken + Chili & Tequila-Spiked Ground Beef + Pulled Jack Fruit VG/GF + Sautéed Peppers & Onions + Warm Flour Tortillas + Fresh Pico de Gallo + Limes + Shredded Lettuce + Guacamole + Jack Cheese + Sour Cream

Slider Bar

VG Meats Hormone-Free Beef + Turkey + Chorizo + Black Bean-Quinoa Sliders Thick-Cut Bacon + Pickled Vegetables + Fresh Jalapeños + Cheddar Cheese + Chipotle Mayo + Grainy Mustard + Traditional Fixings

The Pastry Shop: A selection of sweets & treats choose any 6

Lemon Meringue Cheesecake

Chocolate Trifle Mini Fruit Jar

Mini Rhubarb & Raspberry Pies

Mango Panna Cotta

S'mores Tart

Salted Caramel Crème Brûlée

Maple Pecan Bites

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Red Velvet Cake Pops

Fresh Fruit & Berry Cans VG/GF

White Chocolate + Orange Profiteroles

Potted Apple Crumble VG/GF

Double Chocolate Caramel Brownie VG/GF

Mini Key Lime Pies VG/GF

Chocolate + Peanut Butter Bars VG/GF

Locally Roasted Regular + Decaffeinated Coffee + Gourmet Pluck Teas

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## **5 Hour Standard Bar with 2 hours of wine service during dinner**

(Add an extra hour at \$15.00 per adult per hour)

Seasons Chardonnay & Merlot + Locally Sourced Spirits + Soft Drinks + Juices

### **On Tap Poured**

Antigravity 3 Speed Lager Cools Light

Big Wheel Amber Ale Heiniken

Boneshaker IPA

### **Your package also includes:**

60" round tables with floor length white linen tablecloths and napkins, banquet chairs, printed menus, table number holders & 3 votives per table

Serving staff & an on-site manager

Complimentary suite for couple night prior to wedding and night of wedding with breakfast for two (can act as bridal suite)

Complimentary coat check

Preferred guest room rates for your guests

\*vendor, youth and children pricing available; prices do not include HST and 18% service fees