



Wedding Menu



Welcome!

We are thrilled to introduce you to the Radisson Blu Toronto Downtown, the first Radisson Blu in Canada!

The Radisson Blu Toronto Downtown is a boutique-style hotel providing dramatic views of Lake Ontario and the CN Tower. With its newly redesigned public space and guest rooms, the hotel feels, at times, like a city resort because of its signature rooftop outdoor pool and deck overlooking Lake Ontario – it's our little hidden oasis!

This downtown Toronto hotel is located on Toronto's waterfront and minutes from the CN Tower, many Cathedrals and top ceremony sites, and some of Toronto's top wedding day photo locations; It is the ideal setting to host your special day. Allowing for an easy commute for your guests, the hotel is Toronto's nearest hotel to Billy Bishop airport and walking distance to Union Station (UP Express).

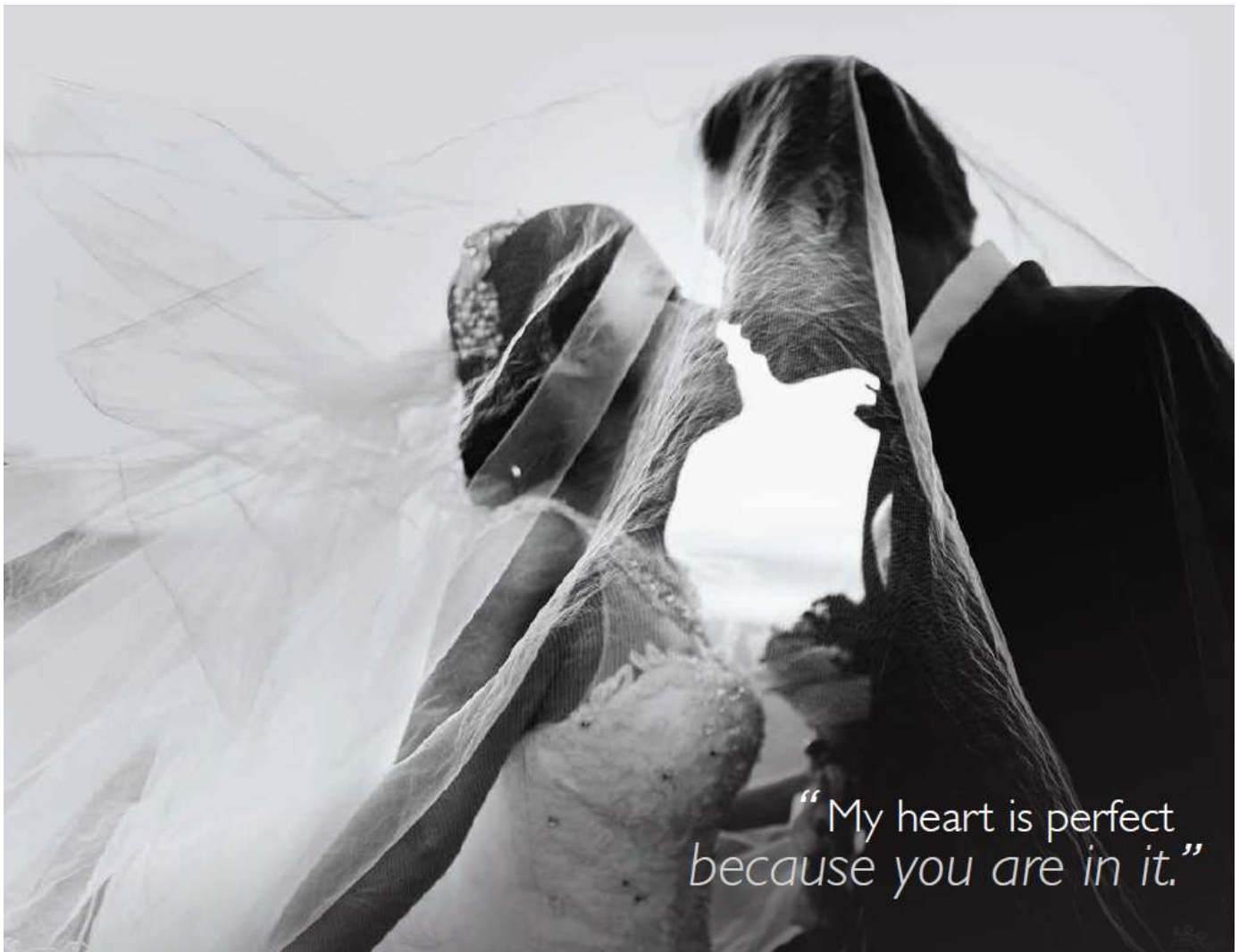
The hotel offers 9,000 square feet of event space that is fitting for special celebrations. The patio serves as the perfect place for hosting your outdoor sunset ceremony and cocktail hour overlooking Lake Ontario. The third floor boasts an elegant Ballroom that can accommodate up to 180 guests for a seated meal and up to 300 guests for a standing reception style wedding. It's the perfect venue for the couple who can't decide between a city-style or on-the-water-style wedding.



*"Every time I see you, I fall in love
all over again."*

WEDDING SPACES - CAPACITY CHART

	Ceiling Height	SQ. FT.	Dimensions	Reception	Rounds (60" TABLE)	Theatre	Classroom	Boardroom	U-Shape	Hollow Square	Exhibits
SECOND FLOOR											
ATRIUM	7'	1595	IRREGULAR	140	96	140	72	40	36	34	
ATRIUM FOYER	8'	528	22' x 24'	60	N/A	N/A	N/A	N/A	N/A	N/A	N/A
RETREAT	7'	361	19' x 19'	N/A	N/A	N/A	N/A	10	N/A	N/A	N/A
COVE	7'	325	13' x 25'	N/A	N/A	N/A	N/A	10	N/A	N/A	N/A
THIRD FLOOR											
ADMIRAL BALLROOM	13'	3151	52' x 60.5'	280	224	240	160	64	88	92	
SALON A	13'	1435	52' x 27.5'	140	112	120	80	32	44	46	
SALON B	13'	1716	52' x 33'	140	112	120	80	32	44	46	
ADMIRAL FOYER	8'	1050	15' x 70'	150	N/A	N/A	N/A	N/A	N/A	N/A	N/A
HOSPITALITY SUITE 300	8'	564	N/A	30	N/A	N/A	N/A	10	N/A	N/A	N/A
FOURTH FLOOR											
RAIN DANCE	8'	792	36' X 22'	70	64	60	48	24	28	34	
RAINBOW	8'	696	29' X 24'	50	48	60	42	18	22	28	
WINDSONG	8'	502	27' X 18.5'	35	32	50	30	14	14	14	
WATER'S EDGE	8'	502	27' X 18.5'	N/A	N/A	N/A	N/A	14	N/A	N/A	
4TH FLOOR FOYER (LE GOURMET)	8'	N/A	IRREGULAR	120	N/A	N/A	N/A	N/A	N/A	N/A	
FIFTH FLOOR											
WATERMARK	7' 8"	945	27' X 35'	80	72	84	72	N/A	N/A	N/A	
WATERMARK LOUNGE	7' 8"	640	16' X 40'	40	24	N/A	N/A	N/A	N/A	N/A	
NORTH POOL PATIO - SPLASH	N/A	N/A	IRREGULAR	120	N/A	N/A	N/A	N/A	N/A	N/A	
SOUTH POOL PATIO - SPLASH	N/A	N/A	IRREGULAR	170	N/A	N/A	N/A	N/A	N/A	N/A	
VIEW	7'8"	1000	IRREGULAR	90	80	40	24	28	16	20	



“My heart is perfect
because you are in it.”

plated dinner menu - option 1

adult pricing: \$165 | youth pricing: \$83 | children under 4: free

vg = vegan | gf = gluten free

option for guest to pre-select main course.

all other courses pre-selected by couple

Hors D'oeuvres

caesar crisps - smoked tofu + vegan garlic caesar [vg/gf](#)

jump-fried vegetable roll - spiced chili sauce

pickled & roasted beets - crunchy apple + sprouts [vg/gf](#)

braised beef short rib - puff pastry + smoky mustard mayo

crunchy yukon fries - garlic aioli + sea salt

three hors d'oeuvres per person - served during cocktail hour

To Start

selection of fresh baked bread (includes [gf](#)) + butter

roasted artisan squash

caramelized apple + ginger velouté

or

young greens & baby spinach [vg/gf](#)

vegetable curls + shaved radish + citrus vinaigrette

Main Course

rosemary roasted chicken

true north sea salt + wild mushroom risotto + grilled asparagus +

red wine pan jus

or

maple mustard-glazed salmon

crushed parsley potato + local vegetable selection + chive butter sauce

or

garlic parmesan cauliflower steak [vg/gf](#)

chimichurri drizzle + crunchy chickpeas + vine tomatoes

Dessert

locally roasted regular + decaffeinated coffee + assorted teas

potted apple crumble [vg/gf](#)

vanilla spun cream + thrown sauces

or

chocolate - caramel beignets

dulce de leche + hazelnut dust

Bar

5 hour standard bar including wine service during dinner | add an extra hour at \$20++ per adult, per hour

Local craft beers

3 speed lager | Blonde lager | Space Invader IPA | Boneshaker IPA

International beers

Stella Artois Pilsner | Heineken Pale Lager

wine

Jackson-Triggs Sauvignon Blanc | Jackson-Triggs Merlot

mixed drinks

locally sourced spirits + soft drinks + juices

[Upgrade to our premium liquor selection for an additional \\$15++ per person](#)

plated dinner menu - option 2

adult pricing: \$180 | youth pricing: \$90 | children under 4: free

vg = vegan | gf = gluten free

option for guests to pre-select main course;

all other courses pre-selected by couple

Hors D'oeuvres

caprese sticks - bocconcini + tomato + basil + balsamic glaze [vg/gf](#)

smoked salmon - shrimp-wrapped + lemon aioli

torched tuna carpaccio - mango chutney

jump-fried vegetable roll - spiced chili sauce

buffalo cauliflower - dill ranch + cilantro cress

mini fish & chips - tartar sauce + pea shoots

four hors d'oeuvres per person - served during cocktail hour

To Start

house-made focaccia (includes [gf](#)) + balsamic + olive oil

frisée, radicchio & arugula salad

roasted pear + shaved fennel + feta +

sherry wine vinaigrette

or

wild & tame mushroom bisque [vg/gf](#)

fresh herbed crostini + rosemary foam

Main Course

braised beef short rib

roasted garlic mash + maple roasted roots + fried leeks + red wine sauce

or

tuscan garlic chicken

wilted baby spinach + charred broccolini + sun dried tomato cream +

charred lemon

or

pan seared rainbow trout

roasted vegetables + forked yukon gold potatoes + dill mustard sauce

or

baked squash [vg/gf](#)

baby arugula + braised apple + candied walnuts + sun-dried fruit +

toasted seeds + olive oil + maple syrup

Dessert

locally roasted regular + decaffeinated coffee + assorted teas

strawberry & wild rhubarb tart [vg/gf](#)

crème anglaise + fresh berries

or

double chocolate salted caramel flan

hazelnut drizzle

Bar

5 hour standard bar including wine service during dinner | add an extra hour at \$20++ per adult, per hour

Local craft beers

3 speed lager | Blonde lager | Space Invader IPA | Boneshaker IPA

International beers

Stella Artois Pilsner | Heineken Pale Lager

wine

Jackson-Triggs Sauvignon Blanc | Jackson-Triggs Merlot

mixed drinks

locally sourced spirits + soft drinks + juices

[Upgrade to our premium liquor selection for an additional \\$15++ per person](#)

plated dinner menu - option 3

adult pricing: \$195 | youth pricing: \$98 | children under 4: free

vg = vegan | gf = gluten free

option for guest to pre-select main course;

all other courses pre-selected by couple

Long Table Charcuterie + Cheese Display

meats & cheeses + mustards + crab apple jelly

+ house-pickled seasonal vegetables + assorted breads

To Start

house-made focaccia (includes gf) + balsamic + olive oil

french onion soup

fresh herbs + crunchy puff pastry

or

watercress, arugula & micro greens salad vg/gf

salt-roasted beets + roasted pumpkin seeds + goats' cheese +

herb vinaigrette

Pasta

rigatoni

plum tomato sugo + fresh basil + real parmesan

or

farfalle

asiago garlic cream + wilted spinach + sun-dried tomatoes

Main Course

pan-seared arctic char

blistered french beans + ancient vegetable couscous +

caper beurre noisette cream

or

roasted beef striploin

braised root vegetables + pommes gratin + black truffle pan jus

or

roasted chicken supreme

maple glazed carrots + grilled asparagus + parsnip + potato +

balsamic pan drippings

or

spaghetti squash burrito bowl vg/gf

black turtle beans + braised red cabbage + green onions + fresh lime

Sweets

locally roasted regular + decaffeinated coffee + assorted teas

caramel & double chocolate brownie vg/gf

vanilla spun cream + berry compote

or

chocolate ganache tart

fresh raspberries + ice wine crème anglaise

Bar

5 hour standard bar including wine service during dinner | add an extra hour at \$20++ per adult, per hour

Local craft beers

3 speed lager | Blonde lager | Space Invader IPA | Boneshaker IPA

International beers

Stella Artois Pilsner | Heineken Pale Lager

wine

Jackson-Triggs Sauvignon Blanc | Jackson-Triggs Merlot

mixed drinks

locally sourced spirits + soft drinks + juices

Upgrade to our premium liquor selection for an additional \$15++ per person



“Live simply,
Love deeply.”

Standard Cocktail Reception

four hors d'oeuvres per person - served during cocktail hour.

pricing: \$119 | + bar: \$55 per adult

vg = vegan | gf = gluten free

Reception includes fresh vegetable crudite pots + roasted root vegetables + garlic spun red skins

Hors D'oeuvres - 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](#)

Hors D'oeuvres - 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
Korean jack fruit taco - ginger mango relish [vg/gf](#)

Choose 3 of the following stations

carvery - rosemary lemon rotisserie chicken - potato bread rolls + roasted peach & pepper relish
carvery - montreal smoked meat - rye kaiser bun + sauerkraut + coleslaw + pickles + kozlik's assorted mustards
antipasto bread bar - 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](#) + sauteed peppers & onions + warm flour tortillas + fresh pico de gallo + limes + shredded lettuce + guacamole + cheddar' cheese + sour cream
slider bar - 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 six) -
lemon meringue cheesecake | chocolate trifle mini fruit jar |
mini rhubarb & raspberry pie | mango panna cotta | s'mores tart |
salted caramel crème brûlée | maple pecan bites |
fresh fruit & berry can [vg/gf](#) | white chocolate & orange profiterole |
potted apple crumble [vg/gf](#) | double chocolate caramel brownie [vg/gf](#) |
mini key lime pie [vg/gf](#) | chocolate & peanut butter bars [vg/gf](#)

Bar

5 hour standard bar including wine service during dinner & sparkling wine toast | add an extra hour at \$20++ per adult, per hour

Local craft beers

3 speed lager | Blonde lager | Space Invader IPA | Boneshaker IPA

International beers

Stella Artois Pilsner | Heineken Pale Lager

wine

Jackson-Triggs Sauvignon Blanc | Jackson-Triggs Merlot

mixed drinks

locally sourced spirits + soft drinks + juices

[Upgrade to our premium liquor selection for an additional \\$15++ per person](#)

Menu Enhancements

quantities must adhere to a minimum of 60% of the adult guest count

vg = vegan | gf = gluten free

Dips & Breads - \$15 Per Person

spicy garlic-feta dip + curried red pepper hummus +

cheesy pesto spread + herbed pita chips + warm naan +

marinated olives + baguette + charred vegetable bruschetta

Warm Cookies & Iced Coffee - \$20 Per Person

Assorted Cookies + Iced Coffee Station

Afternoon Tea - \$21 Per Person

mini finger sandwiches - coronation chicken on brioche +

egg salad on mini croissant + smoked salmon on pretzel baguette +

avocado toast on multigrain

sweets - orange & cheddar apple scones + chocolate trifle +

rhubarb & raspberry pies + apple crumble

20 Foot Local Charcuterie & Cheese Table - \$22 Per Person

Meats & cheeses + mustards + crab apple jelly + house-pickled seasonal vegetables + assorted breads

Shrimp Cocktail - \$17 Per Person

poached black tiger shrimp + marie rose cocktail sauce + tossed frisée & watercress + charred lemons

Tacoria - \$21 Per Person

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 + cheddar cheese + sour cream

Carvery - Low & Slow Local Roasted Striploin - \$25 Per Person

peppercorn & mustard crusted + mustard + warm salted pretzel rolls + spiced horseradish + natural pan drippings

Carvery - Rosemary Lemon Rotisserie Chicken - \$20 Per Person

potato bread rolls + roasted peach & pepper relish

Midnight Munchies

The Poutinerie - \$18 per person

Hand-Cut Yukon Gold Potatoes + Double-Smoked Bacon + Local Curds +
Green Onions + Chip Wagon Gravy + Lemon Hollandaise + Kicked-Up Ketchup

Sweet & Savory Bar - \$20 per person

Bavarian Pretzels + Sea Salt & Caramel Dip + House Mustards
Assorted Sweets & Candies

Mac & Cheese - \$17 Per Person

bacon + beer + garlic bake
traditional cheese + cheese + more cheese
butternut squash + basil

Crudit  Jars - \$12 Per Person

year-round vegetables + red pepper & garlic hummus + pea shoots [vg/gf](#)

Assorted Donuts - \$16 per person

1 Donut Per Person

Mini Hand Helds - \$19 Per Person

crab cake - remoulade + coriander cress
smashed beef sliders - cheddar + bbq horseradish aioli
jack fruit taco - ginger mango relish [vg/gf](#)

smoked meat panini - caramelized onion + mustard demi glace



“Cheers to love, laughter,
and happily ever after.”

Alcohol List

WHITE WINE

Sauvignon Blanc, Jackson-Triggs Estate Winery, Niagara VQA house wine | \$43

Medium-bodied with aromas of grapefruit, green apple, and tropical fruit flavours. Extra dry with balanced acidity and a light citrus finish.

Pinot Grigio, Henry of Pelham, Niagara VQA | \$48

Bright and sunny, this refreshing white bursts with grapefruit, fig, and herbal flavours with hints of nuts and cantaloupe.

Pinot Grigio, Ruffino, Italy | \$55

Notes of meadow flowers and pleasant hints of pear. The bouquet is fresh and fragrant, showing refined notes of sage and peach, accompanied by an elegant mineral touch typical of Pinot Grigio.

Chardonnay, Tom Gore, California | \$68

This California Chardonnay is creamy and broadly textured, with apple, pear, tropical fruit, butter, toast, and oak spice.

Sauvignon Blanc, Kim Crawford, New Zealand | \$78

A fresh, juicy wine with vibrant acidity and flavours of tropical fruits such as passion fruit and guava with citrus notes of grapefruit

RED WINE

Merlot, Jackson-Triggs Estate Winery, Niagara VQA house wine | \$43

Juicy ripe red fruit, raspberries, rhubarb, hints of vanilla curd, baking spice, and rich mocha on the nose. A smooth, dried red fruit, stewed cranberries, rich cacao with lean tannins and pleasant length on the palate.

Pinot Noir, Henry of Pelham, Niagara VQA | \$48

Aromas of raspberry, cherry & spice with light tobacco notes. Dry, mediumbodied, and pleasantly fruity with earth tones.

Chianti, Ruffino, Italy | \$65

Delicate yet persistent violet notes typical of Sangiovese wines. This mediumbodied wine displays deep, fruity plum flavors with intense sweet cherry leading to a lightly spicy finish.

Cabernet Sauvignon, Tom Gore, California | \$68

Dark ruby red in color with aromas of blackberry and black cherry with toasted notes of oak and brown spice. This wine is full of dark, concentrated black fruit flavors complemented by a rich mouthfeel, balanced acidity, supple tannins, and a long finish.

Pinot Noir, Meiomi, California | \$82

A rich garnet color, the wine reveals lifted fruit aromas of bright strawberry and jammy fruit, mocha, vanilla, and toasty oak. Expressive boysenberry, blackberry, dark cherry, juicy strawberry, and toasty mocha flavors lend complexity and depth on the palate.

SPARKLING AND ROSÉ WINE

Bianco Secco, Lazzara, Canada | \$48

Fresh, floral, pear and mineral flavours and lively effervescence; dry medium acidity and light-plus body.

Sparkling Cuvee, Inniskillin Estate Winery, Niagara VQA | \$52

An elegant blend sparkling wine that displays lively aromas bright citrus fruits and mineral notes supported by layers of toast.

Prosecco, Ruffino, Italy | \$85

Crisp, clean, and delicate with fine bubbles on the palate. Intense flavors of apples and peaches lead to a pleasant finish with notes of apples, pears, and citrus, accompanied by hints of wisteria.

Prosecco Rosé, Ruffino, Italy | \$85

This wine has elegant bubbles and refreshing acidity, offering alluring flavors of strawberry and rose petals, with delicate hints of red berries and white fruits that linger through the finish.

Local Craft Beer

HOST BAR \$14 PER CAN | CASH BAR \$19 PER CAN

- Amsterdam 3 Speed Lager
- Amsterdam Blonde Lager
- Amsterdam Space Invader IPA
- Amsterdam Boneshaker IPA

International Beer

HOST BAR \$14 PER BOTTLE | CASH BAR \$19 PER BOTTLE

- Stella Artois Pilsner
- Heineken Pale Lager

House White Wine

Sauvignon Blanc, Jackson-Triggs Estate Winery, Niagara VQA house wine

Medium-bodied with aromas of grapefruit, green apple, and tropical fruit flavours. Extra dry with balanced acidity and a light citrus finish.

House Red Wine

Merlot, Jackson-Triggs Estate Winery, Niagara VQA house wine

Juicy ripe red fruit, raspberries, rhubarb, hints of vanilla curd, baking spice, and rich mocha on the nose. A smooth, dried red fruit, stewed cranberries, rich cacao with lean tannins and pleasant length on the palate.

Standard Rail (1 oz.)

HOST BAR \$14 PER DRINK | CASH BAR \$19 PER DRINK

- LUNDYS LANE 1814 London Dry Gin
- ARCADIA 1923 Superior White Rum
- ICEBRIDGE Premium Craft Vodka
- RIDGEWAY 1866 Premium Canadian Rye Whiskey

PREMIUM BAR RAIL (1oz)

HOST BAR \$18 PER DRINK | CASH BAR \$25 PER DRINK

Hendrick's Gin

Havana Club 7 Year Old Rum

Patrón Silver Tequila

Maker's Mark Bourbon

Glenfiddich Single Malt Scotch Whisky

Crystal Head Vodka

PERSONALIZED COCKTAIL BAR

HOST BAR \$16 PER DRINK | CASH BAR \$21 PER DRINK

Choose from the below classics or work with our seasoned Mixologists to design a cocktail unique to your event, an experience your guests will never forget.

Classic Whisky Mash

The Pimm's Cup

Aperol Spritz

Old Fashioned

Negroni

Moscow Mule

Gimlet

Cosmopolitan

PROSECCO BAR

HOST BAR \$17 PER DRINK | CASH BAR \$23 PER DRINK

A unique approach to bubbly! Your selection of white or rosé prosecco paired with fresh-cut fruits, crafting delightful cocktails for your guests to experience.

PUNCH BOWLS

Choose from the variety of punch bowls with or without alcohol.

Boozy Punch \$120 per bowl

Serves up to 10 people.

Fruity Punch \$75 per bowl

No alcohol. Serves up to 10 people.

NON-ALCOHOLIC BEVERAGE SERVICE

Coffee Regular/Decaffeinated HOST BAR \$6 PER CUP | CASH BAR \$8 PER CUP

Tea HOST BAR \$6 PER CUP | CASH BAR \$8 PER CUP

Juice HOST BAR \$6 PER CUP | CASH BAR \$7 PER CUP

Pepsi Products HOST BAR \$6 PER CAN | CASH BAR \$8 PER CAN

Red Bull HOST BAR \$9 PER CAN | CASH BAR \$12 PER CAN

Mocktails HOST BAR \$8 PER DRINK | CASH BAR \$11 PER DRINK

Mojito / Sweet Sunrise / Sundowner / Baby Bellini



“The good things in life are better
with you.”

GET IN TOUCH

Looking to book a venue for your wedding, rehearsal dinner, shower, or post-wedding brunch?

We would be delighted to host you at Radisson Blu Toronto Downtown.
You can reach us directly by phone: (416)-644-4494
or by email: yoobin@radissonblutoronto.com

We are in the office Monday through Friday from 9:00 am to 5:00 pm and we will respond to your inquiry with availability.

and rates within 24 hours during our working days.

Tours of our beautiful venue can be coordinated with a member of our team in advance. We cannot guarantee drop-in visits.

We look forward to hearing from you!