



Weddings by Radius

Cove LOCAL



The best is yet to come

Your wedding. Your vision. Beautifully taken care of.

Our venues offer stylish sophistication paired with an elevated dining experience, setting the perfect scene for your special day. Whether you're planning an intimate affair or a grand celebration, we're here to bring your wedding vision to life.



CHEF PREPARED MENUS

You deserve more than a standard wedding menu. At Radius, you get chef-prepared dishes built using the finest quality products and locally sourced ingredients. We also have onsite Pastry Chefs who prepare the desserts, and can assist with cakes, cupcakes and all things sweet.

EXCLUSIVELY YOURS

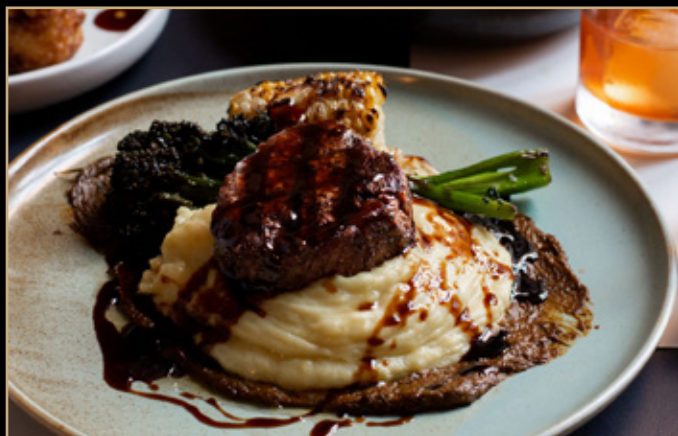
Your chosen space, the full restaurant and patios becomes your own for the day, complete with private powder rooms and seamless indoor-outdoor flow. At the Hess location, the Halo Loft is the most beautiful private room designed specifically for weddings and celebrations.

DETAILS THAT REFLECT YOU

Handcrafted harvest tables, signature Radius chairs, soft linen napkins, glowing LED candles, personalized photo screens, customizable lighting and bar signage. Every detail can be tailored to match your style and tell your story.

A GIFT FROM US TO YOU

As a gift for choosing Radius, you'll receive a \$100 Radius dining credit and a complimentary foursome at Southbrook Golf Club. Because the celebration should continue long after the last dance.





Venue Options

Radius on Hess (*Hamilton*)

FULL VENUE

Capacity: 120 seated (66 on main level; 54 on second level) | 225 standing

HALO LOFT

Capacity: 54 seated | 75 standing

MAIN BAR DINING + TERRACE

Capacity: 66 seated | 150 standing



Radius on Brant (*Burlington*)

CAPACITY: 60 seated | 80 standing **PATIO CAPACITY:** 26 seated | 40 standing



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The staff and management
were so attentive, wonderful
to work with and went above
and beyond to make our day
so incredibly special.

- *Charlie*



Dinner Packages

Rehearsals + Celebrations

(\$89/person)

COCKTAIL RECEPTION

Choice of 3 from the canapé menu

DINNER SERVICE - DINNER PRESET

Housemade Focaccia w/ local honey butter

Choice of Starter

Choice of Main

Choice of Dessert

Coffee + Tea Service



Wedding Gala

(\$119/person)

COCKTAIL RECEPTION

Charcuterie + Cheese

Crudit  + Hummus

Choice of 3 from canap  menu



DINNER SERVICE - DINNER PRESET

Housemade Focaccia w/ local honey butter

Choice of Starter

Choice of Main

Choice of Dessert

Coffee + Tea Service



LATE NIGHT SERVICE

Choice of 1 from canap  menu



Dinner

To Begin

FOR THE TABLE

fresh specialty bread w/ local honey butter for each table

choose one

MANOR SALAD

local leafy greens | cucumber |
cherry tomato | pickled onions |
maple cider vinaigrette

ROASTED RED PEPPER MUHAMMARA

salsa macha | toasted walnuts
served with piadina **VG**

CHOPPED CAESAR

sourdough croutons |
crispy pork belly | Parmesan |
lemon **GF option**

Main Course

choose one

PETITE BEEF TENDERLOIN 6OZ

Gruyère mashed | seasonal vegetable | red wine demi-glace **GF**

ROASTED CHICKEN SUPREME

Chef's seasonal accompaniments

MISO HONEY GLAZED SALMON

seasoned cremini mushroom | chilli flakes | buttered bok choy | crispy sushi rice

SEASONAL PASTA

Chef's seasonal vegetarian pasta creation **V**

POKE BOWL

choice of Ahi Tuna or Watermelon Sashimi **VG**

mirin scented sushi rice | avocado | edamame | cucumber | pickled cabbage |
sesame + tamari dressing | togarashi mayo | vegan mayo with watermelon Sashimi **GF**

To Finish

PASTRY CHEF'S SEASONAL SELECTION





Cocktail Party

Classic Social

52 PER GUEST

8 – 10 pieces per guest + dessert

Goat Cheese Spring Rolls **V**
Melon + Prosciutto Skewers **GF**
Sliders Royale
Mushroom + Truffle Tarts **V**
Stacked Sushi (**VG option**) **GF**
Vegetable Dumplings **VG**
Cider + Honey Chicken Skewers **GF**
Arancini Bites **V**

+ DESSERT OPTION (SELECT ONE)

Grand Reception

72 PER GUEST

10-12 pieces per guest + dessert

Goat Cheese Spring Rolls **V**
Melon + Prosciutto Skewers **GF**
Sliders Royale
Mushroom + Truffle Tarts **V**
Stacked Sushi (**VG option**) **GF**
Vegetable Dumplings **VG**
Cider + Honey Chicken Skewers **GF**
Arancini Bites **V**

+ SELECT 2 OPTIONS FROM THE CANAPÉ MENU
+ DESSERT OPTION (SELECT ONE)

Dessert Options

PETITE TRIO

macaroons, fruit tartlets, mini cupcakes

CUPCAKES

vanilla, chocolate, or raspberry
w/ buttercream icing

COOKIES

Toblerone + sea salt, white chocolate +
pistachio, oatmeal + date, or mix + match





Canapé Selections

minimum order of two dozen per item (price/dozen)

AHI TUNA TACOS mango avocado nori rice paper gochujang aioli	64	GRILLED SHRIMP SKEWERS GF chimichurri preserved lemon	66
ANTIPASTO CUPS GF selection of artisanal cured meats + cheeses olives and pickles crostini	48	GRILLED STEAK SKEWERS GF beef tenderloin salsa verde flaked sea salt	75
ARANCINI BITES risotto sun-dried tomatoes herb garlic mayo	68	KOREAN FRIED CHICKEN SKEWERS gochujang sauce sesame seeds green onion	46
BEEF WELLINGTON tenderloin puff pastry mushroom duxelles prosciutto red wine demi horseradish crema	56	LOADED MINI YUKON GOLD POTATOES GF bacon cheddar sour cream chives	54
BRIE + APPLE GRILLED CHEESE V country bread granny smith apple triple cream brie fig jam salted butter	48	MAC + CHEESE FRITTERS smoked bacon jam	46
BRUSCHETTA V toasted focaccia lemon-whipped goat cheese crispy basil	42	MAPLE MISO SALMON SKEWERS scallions sesame seeds soy	58
BUFFALO FRIED CAULIFLOWER VG house ranch hot sauce	44	MELON + PROSCIUTTO SKEWERS GF honey flaked sea salt	65
CANTONESE LETTUCE WRAPS VG, GF Impossible meat vegan oyster sauce hoisin tamari water chestnuts bamboo shoots baby gem	58	MINI CORN DOGS angus specialty mustard	46
CAPRESE SKEWERS V, GF cherry tomato bocconcini fresh basil EVOO aged balsamic	42	MUSHROOM + TRUFFLE TARTS V cremini mushrooms goat cheese truffle chive	44
CHICKPEA FRITTERS VG, V salsa verde	44	OYSTERS ROCKEFELLER mornay sauce Gruyère fine herbs sourdough breadcrumbs	68
CIDER + HONEY CHICKEN SKEWERS GF local honey apple cider lemon parsley	46	PETITE TORTIÈRES pork + beef warming spices whipped potato	48
COD CROQUETTE cod Yukon potato fine herbs crème fraîche caviar	66	POUTINE CUPS Ontario cheese curds traditional gravy	48
COOL + CRISPY TIKKA BITES VG, GF jackfruit tikka masala mango cilantro cucumber aloo bhujia	36	ROASTED FIG + GOAT CHEESE TARTS V hot honey	44
FISH + CHIPS beer-battered cod potato chip tartar sauce lemon	75	ROASTED RED PEPPER MUHAMMARA VG salsa macha toasted walnuts served with piadina	46
FRIED CALAMARI herbed garlic aioli sweet chili sauce lemon	72	SLIDERS ROYALE GF OPTION cheddar iceberg lettuce onions pickles secret sauce	64
GARLIC + HERB SHRIMP SKEWERS GF lemon zest salsa verde	54	SMOKED SALMON + CUCUMBER BUDS GF fresh dill lemon whipped goat cheese pomegranate pearls	46
GOAT CHEESE SPRING ROLLS V red wine + onion jam	58	STACKED SUSHI salmon crispy rice unagi sauce spicy mayo tobiko Vegan option available with watermelon sashimi	52
		VEGETABLE DUMPLINGS VG, GF soy chilies toasted sesame seeds	44



Stations + Platters

Grazing Stations + Platters

CHARCUTERIE + CHEESE 166

selection of artisanal cured meats + cheese | house made preserves |
truffle honey | mustard | marinated vegetables | crostini **GF options available**

SEAFOOD TOWER MP

poached lobster + shrimp | ceviche | caviar | ahi tuna tartar |
shucked oysters | local accompaniments | lemon

OYSTER STATION MP

available during private events | minimum order of 100 oysters |
add live shucking for \$50/hour

VEGETABLES CRUDITÉ + HUMMUS 84

fresh vegetables | hummus | cauliflower flatbread |
pomegranate seeds | lemon ranch

FRESH FRUIT PLATTER 132

dolce de leche | berries + seasonal fruit

CONTINENTAL BREAKFAST 192

scones | muffins | fresh fruit | brie | prosciutto | macaroons |
local preserves | honey butter | GF options available

DESSERT BOARD 144

macaroons GF | mini cupcakes | fruit tartlets

HOUSE MADE FOCACCIA 48

EVOO | sea salt | whipped local honey butter



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Everything was beyond what I had ever imagined. The food was amazing! So many of our guests were commenting on how delicious it was.

-Julianne



The Bar

Bar Packages

STANDARD BAR (\$50/PERSON)

5 hours, wine service with dinner

Bar Rail Spirits, Juice, Pop, Coffee + Tea
Draught Beer + Cans, House Wine + Sparkling

PREMIUM BAR (+\$22/PERSON)

5 hours, wine service with dinner

Standard Bar offerings PLUS:
Cocktail Service, Custom Signature Cocktail
Premium Spirits, Grey Goose, Ciroc Flavour's
Sipsmith's, Hendrick's, Roku

TOP SHELF SPIRITS (+\$28/PERSON)

Don Julio Blanco, Patron Blanco + Reposado
Hennessy VS, Courvoisier VS + VSOP
Laphroaig 10YO, Highland Park 12 YO



Consumption Bar

COCKTAILS \$18

Espresso Martini
Aperol Spritz
Paper Plane
Negroni
Old Fashioned
Whiskey Sour,
Mimosa
love local Sangria
Bloody Caesars
0% ABV Mocktails
Custom Signature Cocktails

SPIRITS \$8-12

Hornito's Reposado,
Pinnacle Vodka,
Bombay Gin, Brugal Rum,
Canadian Club 100% Rye,
Auchentoshan,
Aperol, Campari,
Amaro Montenegro, Amaretto,
Bailey's, Kahlua, Sambuca,
Sarpa Di Poli Grappa
Pepsi-branded soft drinks,
juices and mixes

BEER + CANS \$6-12

Asahi, Miller Lite,
Fairweather Brewery
Selection, Peroni 0.0, Barbet
0% ABV, Draught Selection

HOUSE WINE \$10 OR \$45 PER BOTTLE

Seasons Winery Unoaked
Chardonnay, Seasons
Winery Cabernet Merlot,
VQA Fresh Secco





Minimum Spends + Venue Fees

We will always try to be flexible and accommodate your budget and event needs.

Radius on Hess

	WEEKEND DAYTIME	FRIDAY + SATURDAY EVENING	SUNDAY EVENINGS + JANUARY/FEBRUARY	WEEKDAY DAYTIME + EVENINGS
Full Exclusive Venue – all levels and patio	\$7k min spend \$750 venue fee	\$15k min spend \$1k venue fee	\$10k min spend no venue fee	\$7k min spend \$700 venue fee
Halo Loft	\$1750 min spend \$250 venue fee	\$3k min spend \$1k venue fee	\$3k min spend no venue fee	\$1750 min spend \$250 venue fee
Main Bar Dining + Terrace	\$2k min spend \$200 venue fee	\$10k min spend \$1k venue fee	\$5k min spend no venue fee	\$2k min spend \$200 venue fee

Radius on Brant

	WEEKEND DAYTIME	FRIDAY + SATURDAY EVENING	SUNDAY EVENINGS + MONDAYS + JANUARY/FEBRUARY	WEEKDAY DAYTIME + EVENINGS
Full Exclusive Venue	\$3k min spend \$500 venue fee	\$11k min spend \$1k venue fee	\$5k min spend no venue fee	Daytime - \$2.5K min spend ; \$500 venue fee Evening - \$5k min spend ; \$500 venue fee



- Weekday times are from 11am to 4pm and Weeknight times are 5pm to close.
- Food + Beverage Minimum is before tax (13%) and a service fee (20%) and applies to all food and drink. If the Food & Beverage Minimum is not reached, a facility rental fee of the difference will apply to the subtotal.
- Please note, all amounts shown are prior to HST and 20% gratuity and service charge.
- Menu items are subject to change due to seasonality and availability.
- Gluten Free/Vegan/Vegetarian options can be made for most menu options.

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Radius has perfected the art of hospitality. The atmosphere is relaxed and a great mix of classy and celebratory. Thank you all for making our special day wonderful. We can't wait to return.

- Gail





Plan your Day

Let's start planning something beautiful.

Reach out and our wedding coordinator will be in touch to start bringing your vision to life.

HESS

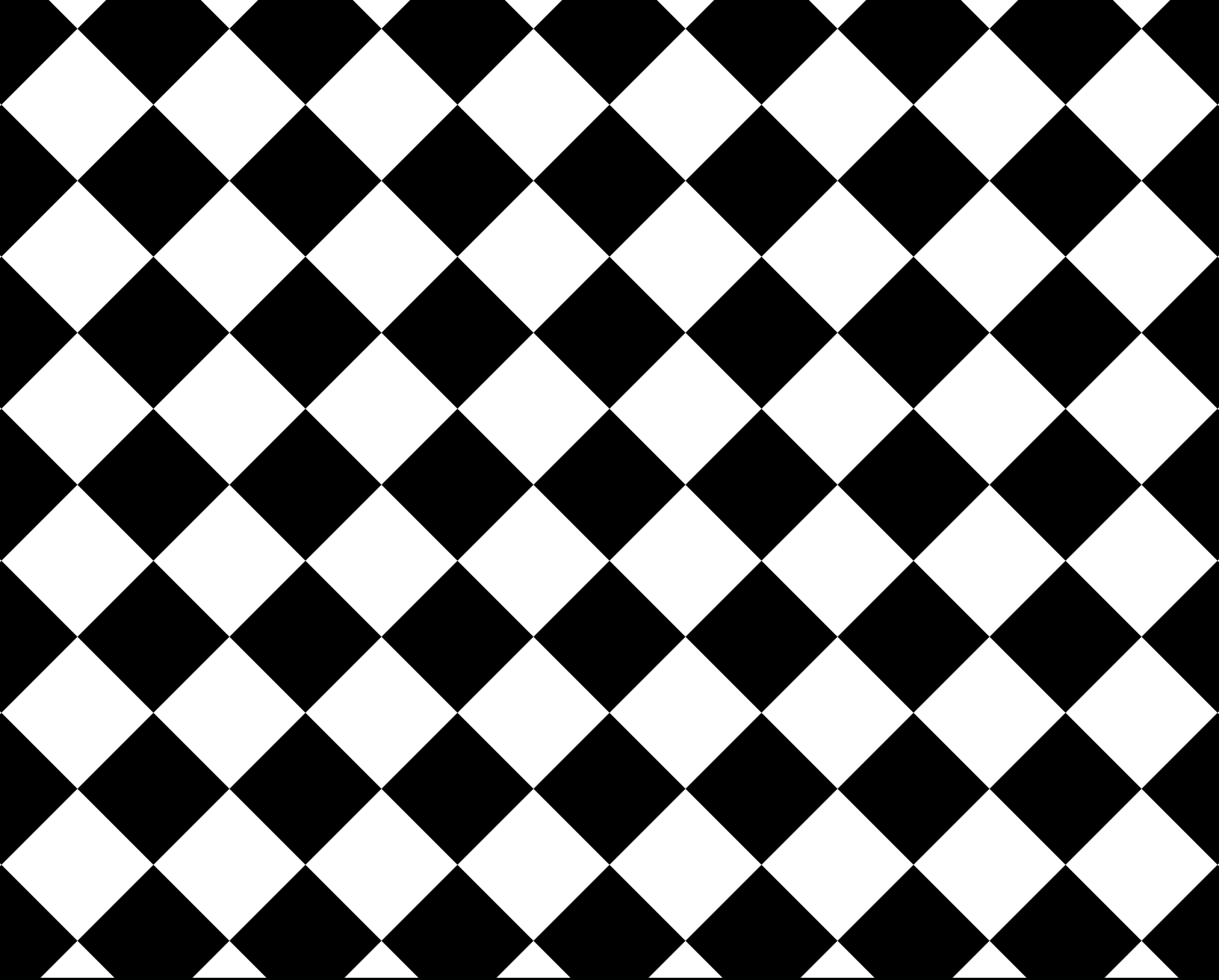
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Cave LOCAL



radius®