

# OMNI

KING EDWARD

CROWN MEETING  
PACKAGES





Bring your next meeting to life and impress your attendees with one of our Crown Meeting Packages, designed for groups between 10 to 50 people.

All meeting packages include:

BREAKFAST | MORNING & AFTERNOON BREAKS | BUFFET OR PLATED LUNCH  
MEETING ROOM RENTAL | WIRELESS INTERNET CONNECTIONS

### DELUXE CROWN MEETING PACKAGE

\$175 PER PERSON

Continental Breakfast

Morning & Afternoon Coffee Break

Buffet or Plated Lunch

Meeting Room Rental

Wireless Internet Connection (Basic - Up To 25 People)

### PREMIER CROWN MEETING PACKAGE

\$200 PER PERSON

Hot Buffet Breakfast

Morning & Afternoon Coffee Break

Buffet or Plated Lunch

Meeting Room Rental

Wireless Internet Connection (Basic - Up To 50 People)

LCD Projector & Drop Down Screen



*All prices are subject to 15% gratuity and 6% administrative fee.*



## DELUXE BREAKFAST

### CROWN CONTINENTAL

Freshly Squeezed Orange Juice and Grapefruit Juice

Sliced Seasonal Fruit with Honey Yogurt

Freshly Baked Croissants and Muffins

Bread Basket - Sourdough, Multigrain, Rye, Brown and White

Fruit Preserves and Butter

Coffee & Tea

### QUEEN'S CONTINENTAL

Freshly Squeezed Orange Juice, Vegetable Juice and Grapefruit Juice

Overnight Oats with Granola, Dried Fruit and Seeds

Assorted Breakfast Loaves

Bowl of Bananas and Apples

Coffee & Tea



### KING'S CONTINENTAL

Freshly Squeezed Orange Juice and Grapefruit Juice

Local Artisanal Breads, Bagels, Croissants and Muffins

Sliced Seasonal Fruit

Individual Fruit Yogurts

Whipped Cream Cheese, Butter and Fruit Preserves

Coffee & Tea

### PREMIER PACKAGE ONLY:

### THE VICTORIAN BREAKFAST

Freshly Squeezed Orange and Grapefruit Juice

Free Range Scrambled Eggs with Chives / Over Medium Eggs /

Roasted Vegetable and Goat Cheese Frittata (Choice of One)

Bacon / Breakfast Sausages / Chicken Sausage / Ham (Choice of Two)

Heirloom Potato Hash

Sliced Seasonal Fruit

Bread Basket – Sourdough, Multigrain, Rye, Brown and White

Fruit Preserves and Butter

Coffee & Tea

*Choice of one menu per event. The Victorian Breakfast requires a minimum of 15 people or \$250 surcharge applies.*



## BREAKFAST ENHANCEMENTS

DELIGHT YOUR GUESTS AND ELEVATE YOUR MEETING WITH OUR SELECTION OF BREAKFAST ENHANCEMENTS TO COMPLIMENT YOUR BREAKFAST MENU.

Fruit Smoothie \$48 per pitcher | 8 *glasses per pitcher*

Eggs Benedict with Peameal Bacon and Hollandaise Sauce (1 piece per person) \$15

Tofu Vegan Hash with Roasted Vegetables and Heirloom Potatoes \$15

Croissant French Toast with Canadian Maple Syrup and Fruit Compote \$13

Buttermilk Pancakes with Seasonal Fruit Compote \$11

Free Range Scrambled Eggs with Bacon, Breakfast Sausages and Home Fries \$20

Mini Croissant Sandwich with Smoked Ham and Gruyere (*per dozen*) \$120

Roasted Pepper and Parmesan Cheese Frittata (*1 piece per person*) \$13

Individual Vegan Chia Parfait (*1 per person*) \$12



*Prices listed are per person unless otherwise specified and additional to the package price.  
All prices listed are subject to 15% gratuity and 6% administrative fee.*



# LUNCH SELECTIONS

## KING'S LUNCH BUFFET

Vegetable Minestrone Soup

Farro Salad / Sultana Raisins, Crushed Almonds, Fine Herbs and Citrus

Tomato Salad / Arugula, Torn Basil and Balsamic Reduction

Mesclun Greens with Sherry Dressing

Marinated Chicken with Capers, Olives, Tomatoes and Grilled Vegetables

Penne Prima Vera al Forno

Orange and Almond Olive Oil Cake

Minted Fruit Salad

Coffee & Tea

## QUEEN'S LUNCH BUFFET

Chef Inspired Soup of the Day

Kale Salad / Quinoa, Pomegranate, Edamame, Dried Cranberries, Cherry Tomatoes, Cider Vinaigrette

Caesar Salad

Jerk Chicken with Grilled Pineapple

Indian Lentil and Vegetable Curry with Warm Naan Bread

Apple Crumble

Fruit Salad

Coffee & Tea



*Choice of one menu per event. All buffet luncheons require a minimum of 15 people or \$250 surcharge applies.*



# LUNCH SELECTIONS CONTINUED

## CROWN LUNCH BUFFET

Egg Drop Soup

Korean Style Crunchy Ramen Noodle Salad / Julienne Vegetables and Sweet Ginger Dressing

Edamame Slaw / Crisp Apples, Red Cabbage, Toasted Peanuts, Carrots and Soy Lime Vinaigrette

Field Greens with Japanese Wafu Dressing

Sweet And Spicy Chicken

Fish and Vegetable Coconut Curry

Steamed Rice

Coconut Tapioca Pudding with Lychee and Pineapple

Citrus Salad

Coffee & Tea



## VICTORIAN LUNCH BUFFET

Tomato Soup with Parmesan Cheese Croutons

Country Style Potato Salad / Crispy Bacon, Green Onions and Grain Mustard Dressing

Apple and Cabbage Coleslaw

Garden Greens / Shaved Carrots, Pumpkin Seeds and Sherry Dressing

Deli Sandwiches

Smoked Turkey / Sun Dried Tomato Spread, Brie Cheese and Butter Lettuce on Francese Bun

Roasted Vegetables / Roasted Garlic and Cumin Hummus and Arugula on Focaccia

Deviled Egg Salad / Crisp Radish and Pickles on Brioche

New York Style Cheesecake with Blueberry Compote

Fresh Fruit Salad

Coffee & Tea

*Choice of one menu per event. All buffet luncheons require a minimum of 15 people or \$250 surcharge applies.*



# CROWN PLATED LUNCH

## APPETIZER

(CHOICE OF ONE)

Chef Inspired Soup of the Day

Bitter Greens with Orange, Slivered Almonds, Pickled Onion and Sherry Vinaigrette

Crisp Romaine with Herb Croutons, Parmesan, Bacon, Creamy Garlic Dressing

## ENTRÉE

(CHOICE OF ONE)

Pan Seared Chicken Supreme with Charred Corn, Leeks and Red Wine Reduction

8 oz. Steak with Sauteed Mushrooms and Peppercorn Cream Sauce

*Above Entrees are Served with Seasonal Vegetables and Potatoes*

Gemelli Pasta with Shaved Fennel, Cherry Tomatoes and Torn Salmon in Dill Cream Sauce

## DESSERT

(CHOICE OF ONE)

Apple Crumble Tart with Vanilla Cream

Orange Olive oil Cake with Blood Orange Coulis

Coconut Mango Rice Pudding

Coffee & Tea





## MORNING & AFTERNOON BREAKS

BREAKS INCLUDE CHOICE OF ONE ITEM ALONG WITH COFFEE, DECAFFEINATED COFFEE AND TEA SELECTION.

Freshly Baked Cookies

Individual Granola Bars

Orchard Picked Whole Fruit

Pita Chips and Dips

Brownies and Blondies

Fresh Fruit Skewers

Edamame with Chili Salt

Coffee Cake

Individual Bagged Kettle Chips

Assorted Pastry Tartlets

Mini Pain au Chocolat

### RE-ENERGIZE YOUR GUESTS WITH OUR BREAK ENHANCEMENTS:

Coke Soft Drink and Bottled Juices \$7

Selection of Natural and Sparkling Water \$7

*Prices listed are per person unless otherwise specified and additional to the package price.  
All prices are subject to 15% gratuity and 6% administrative fee.*