

THE OMNI KING EDWARD HOTEL
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

\$150 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

\$180 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
& Grapefruit Juice

Sliced Seasonal Fruit with Rooftop Honey
Yogurt

Freshly Baked Croissants & Chef
Inspired Muffins

Fresh Bread Basket—Rye, Sourdough,
Multigrain & White

Fruit Preserves & Butter

Coffee & Tea

KING'S CONTINENTAL

Freshly Squeezed Orange Juice
& Grapefruit Juice

Bakers Basket of Local Artisanal Breads,
Bagels, Croissants & Muffins

Sliced Seasonal Fruit

Individual Fruit Yogurts

Whipped Cream Cheese, Butter & Niagara
Fruit Preserve

Coffee & Tea



QUEEN'S CONTINENTAL

Freshly Squeezed Orange Juice, Apple Beet Juice
& Grapefruit Juice

Overnight Oats with Banana, Dried Fruit & Seeds

Chef's Assorted Breakfast Loaves

Individual Dry Cereal

Assorted Seasonal Whole Fruit

Coffee & Tea

PREMIER PACKAGE ONLY:

THE VICTORIAN BREAKFAST

Free-Range Scrambled Eggs with Chives |
Scrambled Egg Whites with Roasted Vegetables |
Over-Medium Eggs (Choice of One)

Bacon | Pork Breakfast Sausages | Chicken Sausage
| Honey Ham (Choice of Two)

Heirloom Sweet Potato Hash

Sliced Seasonal Fruit

Fresh Bread Basket | Rye, Sourdough, Whole Wheat,
White, Multigrain, Gluten-Free & English Muffins

Assorted Fruit Preserves & Butter

Choice of one menu per event. The Victorian Breakfast requires a minimum of 15 people or \$200 surcharge applies.



BREAKFAST ENHANCEMENTS

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

Fruit Smoothie \$6

Eggs Benedict with Canadian Bacon & Hollandaise Sauce (1 piece per person) \$15

Individual Breakfast Mac & Cheese with Smoked Bacon, Poached Egg & Toasted Parmesan Bread (1 piece per person) \$12

Tofu Vegan Hash with Sauté of Roasted Vegetables & Heirloom Potatoes \$9

Cinnamon Brioche French Toast with Canadian Maple Syrup \$13

Buttermilk Pancakes with Seasonal Fruit Compote \$9

Free Range Scrambled Eggs with Smoked Bacon, Breakfast Sausages & Home Fries \$15

Warm Smoked Ham & Gruyere Cheese Croissant Sandwich (per dozen, minimum 2 dozen) \$96

Flame Roasted Pepper & Parmesan Cheese Frittata (1 piece per person) \$8

Individual Vegan Chia Parfait (1 piece per person) \$11

Seasonal Steamed Vegetables with Togarashi Spice \$8

Gluten-Free Muffins (per dozen) \$65



Prices listed are subject to 15% gratuity and 6% administrative fee.



LUNCH SELECTIONS

KING'S LUNCH BUFFET

Chef Inspired Soup of the Day

Beet Salad with Baby Kale, Goat Cheese, Crisp Apple & Lemon Vinaigrette

Heirloom Tomato Salad with Fresh Herbs, Shaved Fennel & White Balsamic

Country Style Potato Salad with Crispy Bacon, Green Onions & Triple Crunch Mustard Dressing

Chicken Coq Au Vin with Pearl Onions, Sautéed Woodland Mushrooms & Red Wine Jus

Crispy Battered Cod with Warm Kettle Chips & Herb Remoulade

Roasted Root Vegetables & Sweet Potato Gratin

Vanilla Panna Cotta with Fresh Berry Compote

Exotic Fruit Salad

Coffee, Decaffeinated Coffee & Selection of Tea

QUEEN'S LUNCH BUFFET

Chef Inspired Soup of the Day

Carrot Escabeche Salad with Pumpkin Seeds, Dried Cranberries

Bitter Greens with Fennel, Orange & White Balsamic Vinaigrette

Maple Roasted Root Vegetable Salad with Garlic Croutons, Pickled Red Onion & Cider Dressing

Seared Salmon with Fresh Herbs and Charred Lemon Reduction

White Wine & Herb Marinated Chicken with Blistered Tomatoes

Gemelli Pasta with Capers, Olives, Sundried Tomatoes & Confit Tomato Sauce

Vanilla Cheesecake with Orange Sauce

Fruit Salad with Passionfruit Syrup

Coffee, Decaffeinated Coffee & Selection of Tea



Choice of one menu per event. All buffet luncheons require a minimum of 15 people or \$200 surcharge applies.



LUNCH SELECTIONS CONTINUED

CROWN LUNCH BUFFET

Chef Inspired Soup of the Day

Garden Greens with Shaved Carrots, Pumpkin Seeds & Sherry Dressing

Vegetable Pasta Salad with Pesto Dressing

Triple Crunch Coleslaw

Edamame & Pea with Confit Tomato Open Faced Sandwich on Multi-Grain Bread

Smoked Turkey Sandwich with Sundried Tomato Spread, Smoked Bacon, Brie Cheese & Butter Lettuce on a Francese Bun

Roasted Vegetables, Herbed Goat Cheese & Arugula on "Aiden's" Gluten-Free Bread

Slow Roasted Beef with Horseradish Cream & Baby Watercress on an Onion Bun

Deviled Egg Salad with Crisp Radishes on Brioche

Minted Fruit Salad

Crème Caramel

Coffee, Decaffeinated Coffee & Selection of Tea

VICTORIAN LUNCH BUFFET

Tom-Yum Soup with Shrimp

Charcuterie Board with Marinated Olives & Cornichons

Chickpea Salad with Roasted Peppers, Watercress & Citrus Segments

Baby Romaine Wedge Salad with Crumbled Blue Cheese, Creamy Ranch Dressing & Crispy Bacon

Crisp House Greens with Seasonal Array of Enhancements

Sesame & Hoisin Glazed Tri Tip Beef with Green Onions & Caramel Jus

Seared Cod with Navy Bean Cassoulet, Baby Clams & Tarragon

Mushroom Baci, Wilted Spinach, Butternut Squash & Porcini Cream Sauce

Roasted Garden Vegetables

Ontario Apple Crumble Cake with Bourbon Scented Crème Anglaise

Kirsch Enhanced Fruit Salad

Coffee, Decaffeinated Coffee & Selection of Tea

Choice of one menu per event. All buffet luncheons require a minimum of 15 people or \$200 surcharge applies.



CROWN PLATED LUNCH

APPETIZER

(CHOICE OF ONE)

Chef Inspired Soup of the Day

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

Crisp Romaine with Herbed Croutons, Parmesan Snow & Bacon

ENTRÉE

(CHOICE OF ONE)

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

8oz Steak with Sautéed Mushrooms & Peppercorn Cream Sauce

Above entrées are served with Seasonal Vegetables & Potatoes

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

DESSERT

(CHOICE OF ONE)

Sticky Toffee Pudding with a Brandy Caramel Sauce

Chocolate Cheesecake with Blood Orange Coulis

Berry Fool Verrine

Coffee, Decaffeinated Coffee & Selection of Tea





MORNING & AFTERNOON BREAKS

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

Freshly Baked Cookies

Individual Granola Bars & Trail Mix

Orchard Picked Whole Fruit

Mini Pita Pockets & Dips

Warm Potato Chips & Dips

Brownies and Blondies

Fresh Fruit Skewers

Edamame with Chili Salt

Tea Loaves & Coffee Cake

Individual Bagged Kettle Chips

Assorted Pastry Tartlets

Mini Pain au Chocolat

Vegan Cookie Bites

RE-ENERGIZE YOUR GUESTS WITH OUR BREAK ENHANCEMENTS:

Pound Cake with Fresh Strawberries & Sweet Chantilly Cream \$5

Gluten-Free Double Fudge Brownies (per dozen) \$70

Assorted Coke Soft Drink & Bottled Juices \$6

Selection of Natural & Sparkling Water \$6

*Prices listed are per person unless otherwise specified and additional to the package price.
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