Prices are subject to a 19% service charge and a 13% sales tax. All menus and prices are subject to change.
BUFFET

All buffets are served with your choice of freshly brewed regular coffee, decaffeinated coffee, a selection of teas, freshly squeezed orange and grapefruit juice. Art of Breakfast buffet is based on one hour of continuous service. Chef attendant required on hitlaia station within the Art of Breakfast buffet. All hot buffets require a minimum of 15 people. Groups with less than 15 people will be charged an additional 200 to menu price.

Prices are subject to a 19% service charge and a 13% sales tax. All menus and prices are subject to change.

CONTINENTAL
Selection of freshly baked muffins, Danishes, croissants and a variety of toasted breads
Sliced seasonal fruits and yogurt
Individual dry cereals and granola
Assorted fruit preserves and butter
29 per person

THE VICTORIAN
Choice of one egg | Free-range scrambled eggs with chives, scrambled egg whites with roasted vegetables or over-medium eggs
Choice of two meats | Bacon, pork breakfast sausages, chicken sausage patty or honey ham
Heirloom potato hash | Sweet potatoes, Yukon and purple potatoes
Sliced seasonal fruits
Fresh bread basket | Rye, sourdough, whole wheat, white, multi-grain, gluten free and English muffins
Assorted fruit preserves and butter
35 per person

ART OF BREAKFAST
House made vegetable and fruit juices and fruit smoothies
Array of fresh sliced fruits
Selection of muffins, Danishes, croissants and a variety of toasted breads
Granola parfait station with probiotic yogurt, house made granola, dried fruits, nuts and seeds
Individual dry cereals
Steel-cut oatmeal
Wild blueberry pancakes with maple syrup
Cinnamon dusted brioche French toast with apple compote
Pork sausage and applewood smoked bacon
Freshly roasted vegetables, potatoes and goat cheese frittata

EGG OPTIONS | CHOICE OF ONE
Eggs Benedict with Canadian back bacon
Eggs Florentine with spinach
Eggs princess with smoked salmon and asparagus
40 per person
BUFFETS

All buffets are served with your choice of freshly brewed regular coffee, decaffeinated coffee and a selection of teas. Buffets are based on one hour of continuous service. All hot buffets require a minimum of 15 people. Groups with less than 15 people will be charged an additional 200 to menu price.

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THE BRITISH GRAND SLAM
Freshly squeezed orange and grapefruit juices
Sliced seasonal fruits
The bakery basket | English muffins, toast breads and savoury cheddar scones served with fruit preserves and orange marmalade
Oatmeal pudding
Scrambled eggs
Streaky bacon and banger sausages
Sautéed mushrooms, grilled tomatoes, hash browns and baked beans
British condiments, HP Sauce, Worcestershire and ketchup

38 per person

THE GREAT CANADIAN BREAKFAST
Freshly squeezed orange, grapefruit and Ontario apple juices
Artisanal breads with Niagara fruit preserves
House made assorted muffins and cinnamon twists
Seasonal sliced fruits and yogurt
Locally sourced sausage and maple smoked bacon
Free range scrambled eggs with chives
P.E.I. potato hash with caramelized onions
Blueberry pancakes with Quebec maple syrup
Steel-cut oatmeal and brown sugar

37 per person

MORNING GLORY

Fresh vegetable juices | Beetroot and apple, carrot and kale
Freshly squeezed orange and grapefruit juices
Build-your-own parfait
House made granola, Greek yogurt, berries, sun-dried fruits, nuts and seeds
Sliced energy fruits | Mangos, kiwis, bananas and pineapples
Whole grain breads and gluten free breads served with almond butter
Steel-cut oatmeal with cinnamon
Egg white roulade with spinach, asparagus, tomatoes and chives

35 per person

BREAKFAST SANDWICHES
Smoked salmon bagel with avocado, hard boiled eggs, cream cheese and sprouts
Fried egg, peameal bacon and Gruyère on an English muffin
Southwestern ham tortilla wrap served with tomato salsa
BLT sandwich on multi-grain bread
Open faced breakfast tartines
Cured salmon, cucumber ribbons and mustard dill drizzle on pumpernickel bread
Smashed avocado, edamame, hard boiled eggs, alfalfa spouts, asparagus and Green Goddess dressing on rustic multi-grain bread
PB&J | Peanut butter, banana and strawberry preserves on brioche bread

96 per dozen (minimum three dozen per selection)
Prices are subject to a 19% service charge and a 13% sales tax. All menus and prices are subject to change.

STEEL CUT OATMEAL
Served with seasonal fruit
8 per person

MAISON RIVIERA INDIVIDUAL PLAIN AND FRUIT YOGURT
5 per person

BOXED CEREAL WITH MILK
Special K, Raisin Bran, Rice Krispies and All Bran
5 per person

GRANOLA YOGURT PARFAIT
9 per person

BAKERY BASKET
Croissants, Danishes and muffins served with fruit preserves and butter
8 per person (2 pieces)

BAGELS WITH WHIPPED CREAM CHEESE
8 per person

BAGELS WITH SMOKED SALMON
Lemon and dill cream cheese and capers
14 per person

EGGS | CHOICE OF ONE
Egg Benedict with peameal bacon and hollandaise sauce
Eggs Florentine with spinach
Eggs princess with smoked salmon and asparagus
12 per piece

FRESH FRUIT SKEWERS WITH HONEY YOGURT DIP
8 per person

BUTTERMILK PANCAKES
Wild blueberries and honey butter
8 per person

CROISSANT CROQUE MONSIEUR
Honey smoked ham and Gruyère cheese
9 per person
Chef attendant required on Omelet Station at 180 per chef, with one chef per 150 people. Hor d’oeuvres require a minimum of three dozen per selection.

Prices are subject to a 19% service charge and a 13% sales tax. All menus and prices are subject to change.

**HOR D’OEUVRES**

Chef attendant required on Omelet Station at 180 per chef, with one chef per 150 people. Hor d’oeuvres require a minimum of three dozen per selection.

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**BUTLER PASSED BREAKFAST**

Mini croque monsieur with ham and Gruyère cheese
Granola parfait verrine
Southwestern breakfast wrap with charred corn and ham
Canadian smoked salmon scone with lemon dill crème fraîche
Bacon cheddar pig tails
Scotch eggs with brown sauce
Fruit skewer with honey and lemon balm yogurt
Strawberry, lime and chili eye opener

60 per dozen

**STATIONS**

**OMELET STATION**

Cage-free eggs
Toppings | Smoked salmon, ham, mushrooms, onions, tomato, broccoli, asparagus, bell peppers, spinach, bacon, feta, cheddar and Gruyère cheeses

15 per person

**GRIDDLE STATION | CHOICE OF ONE**

Ham and Brie stuffed French toast with apple compote
Buttermilk pancakes served with Ontario maple syrup
Croissant French toast

15 per person

**ORGANIC VEGETABLE AND FRUIT JUICES AND SMOOTHIE STATION**

Variety of seasonal organic vegetables freshly pressed

10 per person
BRUNCH

All brunches are served with your choice of freshly brewed regular coffee, decaffeinated coffee and a selection of teas. Brunch requires a minimum of 50 people.

Prices are subject to a 19% service charge and a 13% sales tax. All menus and prices are subject to change.

A TASTE OF THE BEST BRUNCH IN THE CITY

BEVERAGES
Freshly squeezed orange and grapefruit juices

ENTRÉES
From the bakery | Muffins, Danishes, croissants and artisan breads
Sliced seasonal fruits
Eggs Benedict with Canadian back bacon
Wild blueberry pancakes with warm maple syrup
Cage-free scrambled eggs with bacon, sausage and home fried potatoes
Assorted mini bagels with smoked salmon, whipped cream cheese, capers and onions
New potato salad with chopped dill
Greek salad with feta and Kalamata olives
Basil scented tomatoes with bocconcini cheese
Mesclun greens with sherry vinaigrette
Seared Atlantic salmon with mango citrus slaw
Chicken Marsala with wild mushrooms
Penne with light tomato cream, sun-dried tomatoes, artichokes, olives and goat cheese
Seasonal vegetables

DESSERT
Vanilla speckled crème brulée
Chocolate espresso mousse
Fresh fruit crumble
Array of French pastries
72 per person

ENHANCEMENTS

TRADITIONAL BEEF WELLINGTON
Foie gras red wine jus
350 (serves 20)

GARLIC AND ROSEMARY ROASTED LEG OF LAMB
House made mint jelly
245 (serves 20)

MAPLE AND MUSTARD GLAZED WHOLE HAM
120 (serves 30)

MOROCCAN SPICED TAGINE
Couscous pilaf and crispy falafel
5 per person

SEAFOOD BOUILLABAISSE
Rouille
7 per person

CHEESE BLINTZES
Sour cream and fruit compote
60 per dozen
BREAKS

All breaks are served with your choice of freshly brewed regular coffee, decaffeinated coffee and a selection of teas. Prices are based on 30 minutes of service.

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CREATE-YOUR-OWN BREAK

SWEET
Lemon tartlets
Brownies and blondies
Fresh fruit bands
Scones with strawberry jam and sweet whipped butter
Selection of white chocolate macadamia, oatmeal raisin and chocolate chip cookies
Assorted house baked biscotti
Assorted tartlets and squares
Chocolate and vanilla profiteroles
Tea loaves and pound cakes
Carrot vegan cookie bites

SAVOURY
Quiche | Roasted vegetables and goat cheese
Quiche | Caramelized onions, smoked bacon and Gruyère
Warm potato chips with dips
Tortilla chips with dips
Pretzels and popcorn
Samosas with mango chutney
Sausage rolls with Branston pickle
Vegetable spring rolls with chili plum sauce
Bagel chips with chive cream cheese

FRESH
Assorted whole fruits
Fruit skewers with yogurt dip
Crudité with dips
Granola bars and trail mix
Hummus, sun-dried tomato hummus and spicy roasted chick peas with flatbreads
Edamame with chili salt
House made fruit and vegetable juices
Seasonal sliced fruits and berries
Caprese skewers
Choice of two | 15 per person
Choice of three | 19 per person
À LA CARTE

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BEVERAGES

FRUIT SMOOTHIES | CHOICE OF TWO
Banana, strawberry, blueberry, forest berries or peach
40 per pitcher (8 glasses per pitcher)

TOMATO, APPLE, CRANBERRY
OR PINEAPPLE JUICE
35 per pitcher (8 glasses per pitcher)

FRESHLY SQUEEZED ORANGE
OR GRAPEFRUIT JUICES
40 per pitcher (8 glasses per pitcher)

ASSORTED SOFT DRINKS
6 per person

SAN PELLEGRINO, EVIAN
OR PERRIER WATERS
6 per bottle

ASSORTED BOTTLED FRUIT JUICES
6 per bottle

REGULAR COFFEE, DECAFFEINATED OR
SELECTION OF PREMIUM TEAS
100 per gallon (20 cups per gallon)
50 per thermos (10 cups per thermos)

ICED TEA WITH LEMON
30 per pitcher (5 glasses per pitcher)

FRESH LEMONADE
30 per pitcher (5 glasses per pitcher)

FRUIT PUNCH
95 per gallon (25 cups per gallon)

FRESHLY SQUEEZED VEGETABLE
AND FRUIT JUICE BLENDS
Beet, ginger and apple
Kale, apple and passionfruit
Mango, orange, carrot and ginger
7 per bottle (individual 8 oz bottles)
**THEMED**

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**AFTERNOON TEA**
Classic cream scones with cream and strawberry preserves
Finger sandwiches
Tea pastries
Coffee and tea
24 per person

**REJUVENATE**
Fresh vegetable juices
Seasonal fruit skewers
Energy bars
Crudite vegetables
Energy waters
Coffee and tea
19 per person

**COOKIE JAR**
White chocolate macadamia and oatmeal raisin cookies
Chocolate chip cookie sandwiches
Carrot vegan cookie bites
Coffee, tea and milk
19 per person

**GREAT CANADIAN**
Maple sugar shack tarts
Nanaimo bars
Ketchup and dill pickle potato chip
Smarties
Coffee and tea
19 per person

**SPORTS TAILGATE**
Mini all-beef hot dogs
Warm potato chips
Pulled pork sliders
Beer nuts
Soft drinks and sparkling lemonade
Coffee and tea
24 per person

**FRUIT MARKET ORCHARD**
Whole fruits
Fruit bands
Fruit smoothies
Dried fruits
Bottled fruit juices
Coffee and tea
19 per person

**CHOCOLATE BREAK**
Double chocolate chip cookies
Chocolate dipped dried fruits
Pain au chocolat
Brownies
Hot chocolate, coffee and tea
22 per person

**SHADES OF GREEN**
Edamame
Green crudité with Green Goddess dressing
Lime curd tartlets
Cucumber mint water
Hot or iced green tea
20 per person
À LA CARTE

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ASSORTED FRENCH PASTRIES
52 per dozen

FRESHLY BAKED COOKIES
Oatmeal and raisin
Chocolate chip
Macadamia white chocolate
Double chocolate
50 per dozen

BROWNIES AND BLONDIES
54 per dozen

CLASSIC CREAM SCONES
Lemon curd cream and strawberry preserves
60 per dozen

INDIVIDUAL GRANOLA BARS
Cranberry
Raisin
Honey almond
Apple cinnamon
5 each

ICE CREAM BARS
7 each

MINI ICE CREAM CUPS
7 each

FRESH CUT FRUIT
Minted orange yogurt dip
9 per person

WHOLE SEASONAL FRESH FRUIT
4 per piece

INDIVIDUAL ASSORTED TEA LOAVES
7 per piece
BUFFETS

All lunch buffets are served with your choice of coffee and tea. All lunch buffets require a minimum of 18 people. Groups with less than 18 people will be charged an additional 150 to menu price. Prices are subject to a 19% service charge and a 13% sales tax. All menus and prices are subject to change.

NORTH OF THE BORDER TAILGATE

STARTERS
Beef and barley soup
Crisp cabbage and apple slaw
Classic Caesar salad with shaved Parmesan cheese and bacon
Northern style potato salad with green onions, egg and pommery mustard dressing

ENTRÉES
Maple glazed salmon fillet
Slow roasted honey chicken
Pierogies with caramelized onions and sour cream

ACCOMPANIMENTS
Grilled vegetables

DESSERTS
Niagara ice wine macerated fruits
Mennonite apple streusel cake
55 per person

ASIAN

STARTERS
Tom yum soup with shrimp
Thai mango salad with bean sprouts and sweet chili dressing
Vegetable and toasted sesame noodle salad
Crisp romaine salad with oranges, almonds and red onions

ENTRÉES
Crisp tempura fish with Asian greens and shiitake mushrooms
Lemon grass seared chicken and prawn crackers

ACCOMPANIMENT
Fresh vegetable fried rice

DESSERTS
House baked almond cookies
Fresh fruit salad with lychees
55 per person
BUFFETS

All lunch buffets are served with your choice of coffee and tea. All lunch buffets require a minimum of 18 people. Groups with less than 18 people will be charged an additional 150 to menu price. Prices are subject to a 19% service charge and a 13% sales tax. All menus and prices are subject to change.

ITALIAN

STARTERS
Vegetable minestrone with orzo pasta
Arugula, radicchio and fennel with a balsamic vinaigrette
Marinated tomato and bocconcini salad
Antipasto selection with cured meats, roasted vegetables and marinated olives

ENTRÉES
Seared cod on tomato artichoke ragout
Chicken cacciatore with Woodland mushrooms

ACCOMPANIMENT
Penne al forno with leeks, butternut squash and sage cream

DESSERTS
Fresh orange salad with limoncello zabaglione
Biscotti
55 per person

DELI BUFFET

STARTERS
Chicken noodle soup
Creamy macaroni salad
Vinaigrette coleslaw and potato salad

DELI SANDWICHES
Smoked salmon with cream cheese, capers and red onions on a pumpernickel bagel
Reuben smoked meat with sauerkraut and Gruyère on marble rye
Picnic egg salad with radishes and celery on multigrain bread
Roasted vegetable and arugula sandwich with Ontario goat cheese on a focaccia bun
Smoked turkey with pepper relish, tomatoes and sprouts on an onion pretzel

ACCOMPANIMENTS
Horseradish and assorted mustards
Assorted pickle and crudité platter

DESSERTS
New York style cheesecake with blueberry compote
Fresh fruit salad
55 per person
BUFFETS

All lunch buffets are served with your choice of coffee and tea. All lunch buffets require a minimum of 18 people. Groups with less than 18 people will be charged an additional $150 to menu price. Prices are subject to a 19% service charge and a 13% sales tax. All menus and prices are subject to change.

VEGETARIAN

STARTERS
Indian lentil soup with fresh coriander

GREENS
Beet salad with apples and fresh dill
Prairie grain salad with dried fruits
Bitter greens with roasted pears and toasted walnuts
Oven roasted vegetables
Silken tofu with sauté of greens
Orecchiette with fresh herbs, mushrooms and kale
Eggplant parcels with eggplant and chickpeas
Rapini, asparagus and blistered tomatoes with soft poached eggs

DESSERTS
Orange olive oil cake with honeyed Greek yogurt
Fresh fruit crumble with granola streusel

53 per person

FLEXATARIAN ENHANCEMENT | CHOICE OF TWO
Flat iron steak
Lemon grass poached Atlantic salmon
Grilled chicken breast
add 10 per person

PROTEINS AND GREENS

STARTERS
Mesclun mix and romaine leaves
Seasonal array of salad enhancements
Variety of three salad dressings

ENTRÉES
Lemon and rosemary grilled chicken with blistered tomatoes
Mustard glazed salmon with charred lemons
Soy lacquered tofu with sesame scallions

DESSERT
Sliced melons with lime syrup

57 per person
À LA CARTE

All lunches are served with your choice of assorted rolls, regular coffee, decaffeinated coffee and selection of teas. Entrée prices are based on three course lunch menu. Please select one appetizer and one dessert from lists below. All meals are served French-style.

Prices are subject to a 19% service charge and a 13% sales tax. All menus and prices are subject to change.

SOUPS
Maritime seafood chowder
Thai lemon grass and coconut soup with chicken and bok choy
Kale, potatoes and chorizo soup
Leek and potato soup with crisp fried onions and garlic croutons
Spice roasted butternut squash soup with roasted pumpkin seeds
Wild mushroom broth with fresh herbs and barley
Creamy tomato bisque with basil pesto
Asparagus soup with citrus crème fraîche

SALADS
Bitter greens with roasted pears, walnuts, blue cheese and sherry vinaigrette
Classic Caesar salad with sourdough croutons and bacon
Field greens with shaved heirloom carrots, raisins, almonds and curried buttermilk dressing
Panzanella with baby arugula
Mesclun greens with vegetable ribbons and Spanish sherry vinaigrette
House cured salmon, fennel, cucumbers and dill salad with mustard sauce
All lunches are served with your choice of assorted rolls, regular coffee, decaffeinated coffee and selection of teas. Entrée prices are based on three course lunch menu. Please select one appetizer and one dessert from lists below. All meals are served French-style. Ask hotel.

Prices are subject to a 19% service charge and a 13% sales tax. All menus and prices are subject to change.

## ENTRÉES

- **PAN SEARED 8 OZ AAA NEW YORK STEAK**
  Served with sautéed mushrooms and bourbon peppercorn sauce
  65 per person

- **LEMON AND HERB CRUSTED FILLET OF SALMON**
  Served with horseradish scented cream sauce
  56 per person

- **CRISPY FOGO ISLAND COD**
  Served with artichoke barigoule, capers and basil
  54 per person

- **SPINACH AND GOAT CHEESE STUFFED CHICKEN BREAST**
  Served with tomato fondue
  54 per person

- **BUTTERMILK FRIED CHICKEN**
  Served with maple mustard drizzle
  54 per person

- **CUMIN AND LIME MARINATED CHICKEN SUPREME**
  Served with mango cilantro glaze and pico de gallo
  54 per person

- **PESTO CRUSTED CHICKEN SUPREME**
  Blistered vine tomatoes
  54 per person

## MUSHROOM BACCI IN A ROASTED GARLIC CREAM
Spinach and wild mushrooms
51 per person

## DESSERTS

- New York cheesecake with fresh berries
- Lemon buttermilk panna cotta with blueberries
- Ontario apple crumble tart and brown butter crème anglaise
- Fresh fruit salad and passion fruit syrup
- Flourless chocolate cake and dulce de leche
CANAPÉS

All canapés require a minimum of three dozen for each selection.
Prices are subject to a 19% service charge and a 13% sales tax. All menus and prices are subject to change.

COLD CANAPÉS

Thai rice paper rolls with shrimp (gluten free)
Peppered beef carpaccio with arugula, Parmesan cheese and roasted garlic aioli
Canadian smoked salmon blini with sour cream and chives
Peking duck roll with hoisin sauce
Herbed goat cheese stuffed beggar’s purse (vegetarian)
Spicy smoked chicken and mango rice paper roll (gluten free)
Soy glazed sweet potato and aubergine maki roll (vegetarian and gluten free)
Skewered cherry tomato caprese (vegetarian and gluten free)
California roll (gluten free)

55 per dozen

DELUXE COLD CANAPÉS

East coast lobster salad roll
76 Per dozen
Rare seared ahi tuna with scallion ginger vinaigrette (gluten free)
70 Per dozen
Eggplant and ratatouille blossom with basil pesto (vegetarian and gluten free)
63 Per dozen
Marinated shrimp skewer with smoked salmon and salmon roe (gluten free)
63 per dozen

ENHANCEMENT STATIONS

CANADIAN AND EUROPEAN CHEESE SELECTION
Seedless grapes, walnut raisin bread and English crackers
16 per person

CRISP GARDEN VEGETABLES
Onion and herb and blue cheese dips
9 per person

MEDITERRANEAN DIPS AND CRISPS
Hummus, babaghanoush, sour cream and caramelized onion dip, sweet potatoes and jalapeño dip with warm potato chips, French sticks and pita breads
9 per person
CANAPÉS

All canapés require a minimum of three dozen for each selection. Prices are subject to a 19% service charge and a 13% sales tax. All menus and prices are subject to change.

HOT CANAPÉS

Chorizo sausage empanada with basque tomato sauce
Petit Maryland crab cake with herb rémoulade
Mini quiche with goat cheese and wilted leeks (vegetarian)
Hawaiian coconut shrimp with pineapple rum chutney
Southern fried chicken on a stick with peach pepper jelly
Northern Woods mushroom risotto cakes (vegetarian)
Duckling turnover with green peppercorn
Spicy vegetarian samosa with tamarind sauce (vegetarian)
Tiger shrimp tempura with wasabi mayonnaise
Mediterranean vegetable and goat cheese tart (vegetarian)
Margherita arancini with arrabiata dip (vegetarian)
Wild mushrooms and Gruyère in a herb tartlet (vegetarian)
Maple candied salmon skewer
Vegan corn and lentil croquette (vegetarian and gluten free)
55 per dozen

DELUXE HOT CANAPÉS

House made beef sliders with bread, butter pickles, cheddar and tomatoes
Mini cheddar and Gruyère grilled cheese with confit tomato (vegetarian)
Crispy fish and chips with confit lemon and tartar sauce
Pulled pork slider with bourbon barbecue sauce and Carolina slaw
Mini reuben with Montreal smoked meat and sauerkraut
Chicken BLT with chipotle mayo
Mini steamed buns with duck 65 per dozen
Honey mustard glazed lamb chops | 70 per dozen

BAR SNACKS

Almonds | 20 per ravier
Cashews | 20 per ravier
Pistachios | 20 per ravier
Mixed nuts | 20 per ravier
Potato chips or popcorn | 15 per ravier
Pretzels | 15 per ravier
STATIONS

All reception stations require a minimum of 40 people per station. Prices are based on 60 minutes of service. Chef attendant required on Interactive Raclette and Savoury Crêpe station for 180 per chef, with one chef per 150 people.

Prices are subject to a 19% service charge and a 13% sales tax. All menus and prices are subject to change.

ITALIAN STATION
Antipasto selection
Marinated vegetables, Italian meats and crisp breads
Caprese salad
Gourmet pizzas
Mushroom baccia with arugula and roasted garlic cream sauce
35 per person

SEAFOOD STATION
Smoked Atlantic salmon with condiments
Marinated jumbo shrimp with dipping sauces (2 pieces per person)
Panko crusted crab cakes with vegetable slaw
Scallop seafood ceviche
Calamari salad with chickpeas, andouille sausage and lemon vinaigrette
Spiced Thai curry mussels
Tempura fish and green beans with togarashi mayonnaise
44 per person

RAW BAR
Beef tiradito with chimichurri and mango pepper slaw
House cured salmon with mustard dill sauce
Shucked oysters (2 pieces per person)
Sashimi (2 pieces per person)
Salmon poke with edamame and nori
49 per person

THE TRIED AND TRUE
Charcuterie with pickled vegetables
Garden vegetable crudité with two dips
Assorted imported and local cheeses, crusty breads, figs and grapes
Garlic Naan bread with babaghanoush and tzatziki
35 per person

INTERACTIVE RACLETTE STATION
Raclette cheese, pickled vegetables, boiled mini potatoes, Niagara cured meats and Belgian fries
40 per person

SAVOURY CRÊPE STATION
Black forest ham and Gruyère
Wild mushroom sauté and ricotta
Smoked salmon with herb mascarpone cheese and pickled onions
32 per person
**STATIONS**

All reception stations require a minimum of 40 people per station. Prices are based on 60 minutes of service. Sushi chef attendant can be added on Japanese Sushi at 800 per chef, with one chef per 150 people.

Prices are subject to a 19% service charge and a 13% sales tax. All menus and prices are subject to change.

**CANADIAN OYSTERS**
Cocktail sauce, shallots, chili vinegar and lemon wraps
5 per piece

**WHOLE PUFF PASTRY WRAPPED BRIE**
Dried fruit chutney and crisp breads
250 (serves 40)

**MASHED POTATO MARTINI**
Chives, mushrooms, shredded cheddar, bacon, onion crisps, torn chicken and sun-dried tomatoes
15 per person

**JAPANESE SUSHI**
Pickled ginger, wasabi and soya sauce
72 per person
Chef attendant required for 180 per chef, with one chef per 150 people.

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**OVEN ROASTED HIP OF BEEF**
Grain mustard, horseradish and brioche buns
1,200 (serves 90)

**CRISPY ROASTED PORCHETTA**
Served with salsa verde and warm rosemary focaccia rolls
540 (serves 50)

**THE KING’S CLASSIC BEEF WELLINGTON**
Red wine jus
350 (serves 20)

**SLOW ROASTED FREE-RANGE TURKEY**
Cranberry apple relish and natural jus
350 (serves 30)

**GARLIC AND ROSEMARY ROASTED LEG OF LAMB**
With house made mint sauce
245 (serves 20)

**SLOW ROASTED PRIME RIB OF BEEF**
Yorkshire pudding and pan juices
620 (serves 60)

**SALMON COULIBIAC**
With mustard dill sauce
250 (serves 25)

**PEPPERBERRY RUBBED WHOLE BEEF**
With crisp onion rings and bearnaise sauce
500 (serves 40)

**NORTHERN WOODS MUSHROOM RISOTTO**
With shaved Padano Parmesan cheese
15 per person

**SEARED TUNA LOIN**
With oriental vegetable slaw and wasabi mayonnaise
17 per person

**SOFT POLENTA WITH WOODLAND MUSHROOMS**
Italian sausage and blistered vine cherry tomatoes
14 per person
DESSERTS

Prices are based on 60 minutes of service. Warm Temptations require a minimum of 50 people. Sweet Finale requires a minimum of 75 people. Dessert Enhancements require a minimum of 3 dozen for each item. Chef attendant required for 180 per chef, with one chef per 150 people.

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WARM TEMPTATIONS | CHOICE OF ONE
Crêpe Suzette flambé served with vanilla ice cream
Warm apple cinnamon fritters with vanilla crème anglaise
Banana beignets flambéed in coconut rum syrup
Belgian waffles with crème chantilly, chocolate sauce and fruit compote
22 per person

SWEET FINALE
Chocolate truffle cake
Vanilla cheesecake with fresh fruit
French pastries
Crème brûlée
Chocolate espresso mousse
Array of mini tartlets
Fresh fruit salad with passion fruit syrup
22 per person

DESSERT ENHANCEMENTS
Array of cupcakes | 72 per dozen
Strawberry shortcake scones | 60 per dozen
Assorted squares and brownies | 56 per dozen
Chocolate dipped strawberries | 54 per dozen
Cheesecake lolly pops | 54 per dozen
Chocolate molten truffle tartlets | 56 per dozen
Individual crème brulée | 60 per dozen
Vanilla cream filled profiteroles | 56 per dozen

SWEET CRÊPE STATION
Griddled and custom filled
Grand marnier strawberries with chantilly cream
Caramelized apple, toasted walnuts, maple cream
16 per person

SEASONALLY CREATED FRESH FRUIT PLATTERS
Sun-dried fruit and nut chocolate bark
14 per person
À LA CARTE

All dinners are served with your choice of artisanal breads and flatbreads with butter, freshly brewed regular coffee, decaffeinated coffee and a selection of teas. All chef's creation dinners are served French-style.

On-site choice of two entrées only, add 10 per person. Four course dinner required for on-site selection. For groups less than 15 people, a surcharge of 8 per meal per person will be added.

Prices are subject to a 19% service charge and a 13% sales tax. All menus and prices are subject to change.

APPETIZERS AND SALADS

Roasted vegetable tower with herb marinated goat cheese | 19 per person

The King's crab cake with Atlantic smoked salmon and dill mustard drizzle | 21 per person

Grilled shrimp martini with chipotle mayonnaise and tropical fruit salsa | 19 per person

Traditional Caesar salad with sourdough croutons, grated Parmesan cheese and classic dressing | 16 per person

Frisée, endive, radicchio, spinach and Boston salad with flame roasted peppers in a Spanish sherry vinaigrette | 17 per person

Tender spinach and frisée salad with carrot strands, mushrooms and bacon in a country dressing | 17 per person

California organic greens with sun-dried tomatoes and toasted pumpkin seeds in a basil balsamic vinaigrette | 17 per person

SOUPS

Creamless wild Ontario Woodland mushroom soup, truffle crème fraîche and snipped chives | 15 per person

Lightly curried butternut squash soup spiked with coriander yogurt | 15 per person

Yukon gold potato and leek soup with chive crème fraîche | 15 per person

Lobster minestrone with pesto drizzle | 18 per person

Cauliflower and aged Canadian cheddar soup | 15 per person

Roasted tomato and fennel soup with orzo and arugula oil | 15 per person

Rosemary roasted parsnip and pear soup with Stilton cheese foam | 16 per person
All dinners are served with your choice of artisanal breads and flatbreads with butter, freshly brewed regular coffee, decaffeinated coffee and a selection of teas. All chef’s creation dinners are served French-style. Dinner entrées are served with roasted potatoes and seasonal vegetables.

On-site choice of two entrées only, add 10 per person. Four course dinner required for on-site selection. For groups less than 15 people, a surcharge of 8 per meal per person will be added.

Prices are subject to a 19% service charge and a 13% sales tax. All menus and prices are subject to change.

ENTRÉE COURSE

Duo of Alberta beef tenderloin and jumbo garlic shrimp with a barolo red wine reduction | 64 per person
Pan seared filet of beef with an herb and Gruyère crust in a barolo red wine reduction | 60 per person
Sun-dried tomato crusted rack of lamb with rosemary jus | 62 per person
Pan seared supreme of chicken with sautéed leek and mushrooms in a pommery mustard sauce | 48 per person
Pan seared 10 oz. New York steak with bourbon and tri-peppercorn sauce | 56 per person
Lemon crusted fillet of Atlantic salmon with Champagne beurre blanc | 52 per person
Seared halibut with shaved fennel, tomato confit and salsa verde | market price

VEGETARIAN ENTRÉES

Mediterranean quinoa pilaf, sauté of vegetables and tahini crème fraîche (vegan)
Soy lacquered tofu, steamed Asian greens and carrot ginger emulsion (vegan)
House made falafel cakelette, sauté of crisp apple, chick pea, radicchio and tomato shallot vinaigrette (vegan)
Porcini crusted beet fillet, leek fondue, kale, depuy lentils and vegetable sauté
Northern Woods mushroom and goat cheese tart, arugula pesto sauce and pickled fennel salad
Baked vegetable strudel with molten goat cheese and smoked tomato sauce | 48 per person

À LA CARTE

DUO ENTRÉES | CHOICE OF TWO
Pan seared filet of beef with woodland mushrooms
Oven roasted filet of salmon with shaved fennel and tomatoes in a dill beurre blanc
Riesling marinated supreme of chicken with bacon and caramelized shallots
Skewered jumbo shrimp and diver scallop in a lemon garlic butter | 66 per person
All dinners are served with your choice of artisanal breads and flatbreads with butter, freshly brewed regular coffee, decaffeinated coffee and a selection of teas. All chef’s creation dinners are served French-style.

Prices are subject to a 19% service charge and a 13% sales tax. All menus and prices are subject to change.

DESSERTS

PASSION FRUIT MOUSSE
White chocolate cup swirled with passion fruit coulis
16 Per person

CARAMELIZED BANANA AND COCONUT CREAM PIE
With dulce de leche
17 Per person

TIRAMISU AND CHOCOLATE ESPRESSO MOUSSE
Bittersweet chocolate cup
18 Per person

THE KING’S ARTISANAL GOAT CHEESECAKE
With rosemary and pepper poached Bosc pear
16 Per person

LEMON BRÛLÉE TART
With blueberry compote
16 Per person

HAZELNUT AND DARK CHOCOLATE MOUSSE CAKELET
With orange caramel brush and vanilla speckled anglaise
18 Per person

FLOURLESS CHOCOLATE CAKE
With Kirsch soaked cherries and tahitian vanilla cream
17 Per person

MIXED BERRY TART
With lemon chantilly and honey ginger sabayon
16 Per person

A DECADENT TASTING TRIO PLATE
Specially created from our pastry kitchen
22 Per person
BUFFET

All dinner buffets require a minimum of 100 people. Prices are subject to a 19% service charge and a 13% sales tax. All menus and prices are subject to change.

TORONTO’S ECLECTIC CUISINE

STARTERS
Basket of garden fresh vegetables with two dips
Grilled asparagus salad, orange roasted carrots with caraway and balsamic dressing
Wild rice salad with corn, leeks and cranberries
Sliced tomatoes with fresh arugula and extra virgin olive oil
Marinated mushroom salad with artichoke and fennel
Heirloom beets with dill and Granny Smith apples
Tender salad greens with sherry vinaigrette
Kensington market sausages and cold cuts

ENTRÉES
Canadian smoked salmon with horseradish cream and traditional garnishes
Slow roasted striploin of beef with Yorkshire pudding
Outback spiced chicken on succotash
Seafood paella with mussels, shrimp, calamari and chorizo
Soy lacquered salmon with mango citrus slaw
Bacci pasta with wild mushrooms and baby spinach in roasted garlic cream sauce

ACCOMPANIMENTS
Seasonal vegetables
Rosemary roasted fingerling potatoes

SWEET FINALE
Chocolate truffle cake
Vanilla cheesecake with fresh fruit
Crème brûlée
French pastries
Chocolate espresso mousse
Array of mini tartlets
Fresh fruit salad with passion fruit syrup

96 per person
BEVERAGES

Prices are subject to a 19% service charge and a 13% sales tax. All menus and prices are subject to change.

WHITE WINE

SPARKLING WINE AND CHAMPAGNE
Dom Perignon | 449 per bottle
Veuve Clicquot brut | 149 per bottle
Moet Chandon brut | 139 per bottle
Catharine Cuvée brut rosé | 89 per bottle
Villa Sandi prosecco | 49 per bottle

SAUVIGNON BLANC
Ant Moore, New Zealand | 63 per bottle
Kim Crawford, New Zealand | 79 per bottle

CHARDONNAY
Laurent Miguel White, France | 51 per bottle
Reif Estates, Ontario | 51 per bottle
Tawse, Ontario | 65 per bottle
Raymond, California | 54 per bottle

PINOT GRIGIO
Canyon Road, California | 51 per bottle
Campanile, Italy | 55 per bottle
Masi Masianco, Italy | 63 per bottle

RED WINE

PINOT NOIR
Fess Parker, California | 69 per bottle

MERLOT
Canyon Road, California | 51 per bottle
Seven Peaks, California | 69 per bottle

CABERNET SAUVIGNON
Laurent Miguel Red, France | 51 per bottle
Reif Estates, Ontario | 51 per bottle
Foreign Affair, Ontario | 65 per bottle
Chateau St. Jean, California | 75 per bottle

SHIRAZ
Penfolds, Bin 2, Australia | 79 per bottle

INTERNATIONAL
Torres Rioja, Spain | 58 per bottle
Chianti ca del doge, Italy | 58 per bottle
BEVERAGES

Bartenders required at 40 per hour, with one bartender per 100 people. Four hour minimum will apply if bar consumption sales are less than 600.

Prices are subject to a 19% service charge and a 13% sales tax. All menus and prices are subject to change.

HOST BAR

POPULAR DELUXE BRANDS
Stolichnaya vodka
Beefeater gin
Bacardi white rum
Forty Creek rye
Jack Daniel’s whiskey
J&B scotch
10 per drink

SELECT PREMIUM BRANDS
Ketel One vodka
Bombay Sapphire gin
Havana Club 7yr. rum
Gooderham and Worts whiskey
Bulleit bourbon
Johnnie Walker Black Label scotch
Glenlivet 12yr Single Malt whisky
11 per drink

BEER
Domestic beers | 9 per drink
Premium and imported beers | 10 per drink

HOUSE WINE | 12 per glass

SOFT DRINKS, MINERAL WATER AND JUICE | 6 per drink

LIQUEURS (1 OZ.) | 12 per drink

ALCOHOLIC FRUIT PUNCH
170 per gallon (serves 18)

NON-ALCOHOLIC FRUIT PUNCH
95 per gallon (serves 18)
Cashier required at 40 per hour, with one cashier per 100 people. Four hour minimum will apply if bar consumption sales are less than 600.

All menus and prices are subject to change.

CASH BAR

POPULAR DELUXE BRANDS
Stolichnaya vodka
Beefeater gin
Bacardi white rum
Forty Creek rye
Jack Daniel’s whiskey
J&B scotch
12 per drink

SELECT PREMIUM BRANDS
Ketel One vodka
Bombay Sapphire gin
Havana Club 7yr. rum
Gooderham and Worts whiskey
Bulleit bourbon
Johnnie Walker Black Label scotch
Glenlivet 12yr Single Malt whisky
13 per drink

BEER
Domestic beers | 11 per drink
Premium and imported beers | 12 per drink

HOUSE WINE | 15 per glass

SOFT DRINKS, MINERAL WATER AND JUICE | 7 per drink

LIQUEURS (1 OZ.) | 15 per drink

BEVERAGE ENHANCEMENTS

SCOTCH BAR
Variety of five scotch whiskies with varying flavours and region aged from 10–12 years
16 per person

SPECIALTY MARTINI BAR
Cosmopolitan, dirty martini, chocolatini and traditional martini
16 per person (minimum order required)

SELECTION OF SIGNATURE COCKTAILS
Cocktail suggestions tailored to your event upon request
18 per person (minimum order required)
Thank you for selecting The Omni King Edward Hotel for your upcoming event. We look forward to providing you with outstanding hospitality, food and service. Our culinary team offers nutritious, balanced choices designed for a positive lifestyle.

Our experienced and professional Catering and conference services staff is available to assist you in planning arrangements for floral decorations and centerpieces, ice carvings, photography, music, entertainment and theme parties. As always, we would be pleased to prepare a custom menu for your specific tastes and desires. Please assist us in making your event successful by familiarizing yourself with the following information.

**GUEST ROOM AMENITIES**
An array of creative, specialty gifts is available through the hotel for delivery to guestrooms. Please ask your Conference Services Manager for a complete list.

**FOOD AND BEVERAGE SERVICE POLICIES**
All food and beverages at The Omni King Edward Hotel must be provided by the hotel. The sale and service of all alcoholic beverages is regulated by the Province of Ontario and The Omni King Edward Hotel is responsible for the administration of these regulations. All food and beverage menu planning should be arranged at least 21 days in advance. Cancellations within 72 hours will be charged in full.

**GUARANTEES**
The exact number of guests attending a function is due 72 hours (three business days) prior to the event. This number will be charged even if fewer guests attend. The hotel will prepare food for 3% over the guaranteed number. Meal functions and meeting rooms will be set for a maximum of 5% over the food and beverage guarantee. If the guarantee is increased within 72 hours of the event the hotel reserves the right to substitute menu items.

**TIMING OF FUNCTIONS**
In order to provide the finest service to your group, it is important that you notify the conference services or banquet departments with time changes in your agenda. The on-site group contact is responsible for abiding by the established times outlined on the banquet event orders as the hotel may have commitments of function space prior to or following the arranged program. Room set-ups will be complete 30 minutes prior to the event start time.
EVENT INFORMATION

ACCESS TO FUNCTION ROOMS AND VENDOR INFORMATION

A receiving dock is located at the back of the hotel on Colborne Street. This loading dock provides access to the hotel meeting rooms and service elevators.

All vendors and suppliers hired by the client must follow the Omni King Edward Hotel policies and procedures. Supplier arrival information must be communicated to the Catering Department a minimum of 72 hours in advance of an event.

All suppliers bringing in equipment are asked to enter the hotel through the loading dock.

There is no parking permitted in the loading dock.

All materials must be removed from the hotel at the end of the function.

The hotel does not provide trolleys or carts for movement of your items to the function room.

NOISE

Events held in the hotel ballrooms cannot exceed a noise level of 90DBa and 100DBc. Any music provided by either contracted bands or DJs will be advised of this policy at the start of the function and asked to sign a waiver confirming their understanding. Noise levels will be monitored by our Banquet Manager throughout the event to ensure compliance by all parties.

SOCAN AND REOUND

A fee is paid to the Society of Composers, Authors and Music publishers of Canada (Socan) for your right to use music, which is copyright. All businesses that use recorded music to accompany live events such as weddings, conventions, assemblies and fashion shows are required by law to also obtain the proper Resound licence to cover such use. Both fees vary depending on room capacity.

AUDIOVISUAL

The Omni King Edward Hotel maintains a full service, on-site audiovisual production company through Freeman AV. We are confident that they will provide exceptional service for your events. Please note that Freeman AV is the exclusive provider of power and internet at the hotel. Please make sure to verify with your band, DJ or decorator if they require additional power requirements. Depending on their specifications, electrical power can be arranged at an additional cost. Storage rooms for equipment must be reserved and are subject to meeting room rental fees.
CALL TODAY TO SPEAK WITH A CATERING SPECIALIST.
The Omni King Edward Hotel • 416-863-3241
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