



SUNDAY, OCTOBER 9, VANITY FAIR BALLROOM  
THE OMNI KING EDWARD HOTEL

### COLD DISPLAY

ARRAY OF ANTIPASTO AND AUTUMMAL SALADS  
CHARCUTERIES BOARDS  
ARTISANAL CHEESES  
SCOTCH EGGS AND PATES

### BOUNTY OF FRESH SEAFOOD

POACHED SHRIMPS  
STEAMED MUSSELS  
SCALLOPS  
CALAMARI  
STEAMED MUSSELS

### FROM THE HARVEST TABLE

SLOW ROASTED TURKEY WITH ALL THE TRIMMINGS  
CIDER BRAISED PORK WITH BLISTERED GRAPES & DOUBLE SMOKED BACON  
PUMPKIN GNOCCHI WITH ROASTED BUTTERNIUT & SAGE BUTTER  
BROWN SUGAR & BUTTER BAKED ACORN

### BREAKFAST FAVOURITES

FRESHLY SQUEEZED JUICES  
MULLED APPLE CIDER  
BREAKFAST PASTRIES  
EGGS BENEDICT  
PUMPKIN CROISSANT TOAST  
COUNTRY SAUSAGES & BACON  
FRESH FRUITS

### CORNUCOPIA OF SWEETS

AUTUMNAL APPLE & PUMPKIN PIE  
APPLE CRANBEERY CRUMBLE  
SPICED PUMPKIN BRULEE  
CINNAMON PANNA COTTA WITH APPLE CIDER  
GELEE

\$99.00 ADULTS, \$49 CHILDREN 6-12 PLUS TAX & GRATUITY

COMPLIMENTARY FOR CHILDREN 5 & UNDER  
FROM 10:30 A.M. TO 1.30 PM.

FOR RESERVATION PLEASE CALL 416-863-3228  
OR EMAIL – [TO-FESTIVE@OMNIHOTELS.COM](mailto:TO-FESTIVE@OMNIHOTELS.COM).