

Event Menu

A long table set for an event, featuring white linens, glassware, and colorful floral centerpieces. The table is set with white linens, glassware, and silverware. The centerpieces are made of colorful flowers in wooden crates. The background is a blurred outdoor setting with greenery and more tables.

THE OMNI KING EDWARD HOTEL
EVENTS MENU



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 Vegetarian

 Vegan

 Gluten-Friendly

Prices are subject to 15% taxable service charge, 6% administration fee and 13% harmonized sales tax. All menus and prices are subject to change.



BUFFET

All buffets are served with your choice of freshly brewed Stance regular and decaffeinated coffee, selection of teas, freshly squeezed orange and grapefruit juice. All hot buffets require a minimum of 18 people. Groups with less than 18 people will be charged an additional 250 fee on top of menu price per person.

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CONTINENTAL

Selection of freshly baked muffins, Danishes, croissants and a variety of toasted breads

Sliced seasonal fruits

Greek and plant based yogurts and granola

Assorted fruit preserves and butter

38 per person

THE VICTORIAN

Choose one | Free-range scrambled eggs with chives, scrambled whites with roasted vegetables or over-medium eggs

Choose two | Applewood-smoked bacon, pork breakfast sausages, chicken sausage or honey ham

Herb-dusted breakfast potatoes

Sliced seasonal fruits

Fresh bread basket | Rye, sourdough, whole wheat, white, multigrain, gluten-friendly and English muffins

Assorted fruit preserves and butter

47 per person

MORNING TABLE

House-made vegetable and fruit juices and fruit smoothies

Array of sliced fresh fruits

Selection of muffins, Danishes, croissants and a variety of toasted breads

Granola parfait station | Probiotic yogurt, house-made granola, dried fruits, nuts and seeds

Individual breakfast loaves

Steel-cut oatmeal

Pork sausage and applewood-smoked bacon

Freshly roasted vegetable, potato and goat cheese frittatas

GRIDDLED | CHOOSE ONE

Wild blueberry pancakes with maple syrup

Cinnamon-dusted brioche French toast with apple compote

EGGS | CHOOSE ONE

Eggs Benedict with Canadian back bacon

Eggs Florentine with spinach

Eggs princess with smoked salmon and asparagus

Plant-based tofu hash 🌱

55 per person



BUFFETS

All breakfast buffets include freshly brewed Stance regular and decaffeinated coffee and a selection of teas. All hot buffets require a minimum of 15 people. Groups with less than 15 people will be charged for the 15 person minimum.

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THE BRITISH GRAND SLAM

Freshly squeezed orange and grapefruit juices

Sliced seasonal fruits

English muffins, toast breads, savory cheddar scones, 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 sauce and ketchup

50 per person

THE GREAT CANADIAN BREAKFAST

Freshly squeezed orange, grapefruit and Ontario apple juices

Artisanal breads with fruit preserves

Assorted house-made muffins and maple bread and butter pudding

Seasonal sliced fruits and yogurt

Locally sourced sausage and maple-smoked bacon

Scrambled free-range eggs with chives

P.E.I. potato hash with caramelized onions

Blueberry pancakes with Ontario maple syrup

Steel-cut oatmeal and brown sugar

52 per person



BUFFETS

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MORNING GLORY

Fresh green vegetable and fruit juice blend

Freshly squeezed orange and grapefruit juices

Build-your-own parfaits | House-made granola, Greek yogurt, berries, sun-dried fruits, nuts and seeds

Sliced energy fruits | Mango, kiwi, papaya and pineapple

Whole-grain and gluten-friendly breads served with almond butter

Steel-cut oatmeal with cinnamon

Plant-based tofu hash

Egg white roulade with spinach, asparagus, tomatoes and chives

49 per person

BREAKFAST SANDWICHES

Smoked salmon bagel with avocado, hard-boiled eggs, alfalfa sprouts, asparagus and Green Goddess dressing on rustic multigrain bread

Fried egg, peameal bacon and Gruyère on an English muffin

Southwestern ham tortilla wrap with tomato salsa

BLT sandwich on multigrain bread

96 per dozen | minimum three dozen per selection

OPEN-FACED BREAKFAST TARTINES

Cured salmon, cucumber ribbons and mustard dill drizzle on pumpernickel bread

Smashed avocado, edamame, hard-boiled eggs, alfalfa sprouts, asparagus and Green Goddess dressing on rustic multigrain bread

PB&J | Peanut butter, banana and strawberry preserves on brioche bread

96 per dozen | minimum three dozen per selection



À LA CARTE

Prices are subject to 15% taxable service charge, 6% administration fee and 13% harmonized sales tax.
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STEEL-CUT OATMEAL

Seasonal fruit compote
13 per person

INDIVIDUAL PLAIN AND FRUIT GREEK YOGURTS

7 per person

GRANOLA YOGURT PARFAIT

11 per person

BAKERY BASKET

Croissants, Danishes and muffins with fruit preserves
and butter
16 per person

BAGELS WITH WHIPPED CREAM CHEESE

11 per person

BAGEL SANDWICH WITH SMOKED SALMON

Lemon and dill cream cheese, cucumber and capers
18 per person

FRESH FRUIT SKEWERS WITH HONEY YOGURT DIP

13 per person

EGGS | CHOOSE ONE

Eggs Benedict with peameal bacon and
hollandaise sauce

Eggs Florentine with spinach

Eggs princess with smoked salmon and asparagus

Roasted vegetable, potato and goat cheese frittata
15 per piece

BUTTERMILK PANCAKES

Fruit compote and maple syrup
11 per person

CROISSANT FRENCH TOAST

Ontario maple syrup and seasonal fruit compote
13 per person

RAW OAT PORRIDGE

Overnight-soaked oats, chia seeds, fresh berries and
granola clusters
13 per person



HORS D'OEUVRES AND STATIONS

Chef attendant required on Omelet Station at 250 per chef. Hors d'oeuvres require a minimum of three dozen per selection.

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BUTLER-PASSED BREAKFAST HORS D'OEUVRES

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

Applewood-smoked bacon & cheddar pig tails

Scotch eggs with brown sauce

Fruit skewer with honey and lemon balm yogurt

Strawberry, lime and chili eye-opener

84 per dozen

STATIONS

OMELET STATION

Farm-fresh eggs

Toppings | Ham, applewood-smoked bacon,
mushrooms, onions, tomatoes, broccoli, asparagus,
bell peppers, spinach, cheddar and Gruyère cheeses

17 per person | attendant required

GRIDDLE STATION | CHOOSE ONE

Ham and brie-stuffed French toast with
apple compote

Buttermilk pancakes with Ontario
maple syrup

Croissant French toast with fruit compote
17 per person

VEGETABLE JUICE AND SMOOTHIE STATION

Beet, apple & ginger juice, carrot turmeric elixir,
strawberry, lime & chili, banana blueberry &
coconut yogurt

13 per person | minimum 25 ppl



BRUNCH

Brunch Buffet includes freshly brewed Stance regular and decaffeinated coffee and a selection of teas. Brunch requires a minimum of 75 people. Enhancements are based on a minimum 75% of the guarantee.

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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 Ontario maple syrup

Scrambled farm-fresh eggs with applewood-smoked 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

Seared Atlantic salmon with fennel salad and charred lemon

Chicken Marsala with wild mushrooms

Penne with light tomato cream, sun-dried tomatoes, artichokes, olives and goat cheese

Roasted spiced cauliflower with vegetable tagine

DESSERT

Vanilla-speckled crème brûlée

Chocolate espresso mousse

Fresh fruit crumble

Array of French pastries

105 per person

ENHANCEMENTS

TRADITIONAL BEEF WELLINGTON

Red wine jus

21 per person

GARLIC AND ROSEMARY ROASTED LEG OF LAMB

House-made mint jelly

17 per person

SEAFOOD BOUILLABAISSÉ

Rouille

14 per person

CHEESE BLINTZES

Sour cream and fruit compote

84 per dozen



BREAKS

All breaks include freshly brewed Stance regular and decaffeinated coffee and a selection of teas.
Prices are based on 30 minutes of service.

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CREATE-YOUR-OWN BREAK

SWEET

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 tartlets and squares

Chocolate and vanilla profiteroles

Tea loaves and pound cakes

Vegan carrot cookie bites 

SAVOURY

Roasted vegetables and goat cheese quiche

Warm potato chips with dips

Tortilla chips with salsa and guacamole

Pretzels and popcorn

Samosas with mango chutney

Vegetable spring rolls with chili plum sauce

FRESH

Assorted whole fruits

Fruit skewers with yogurt dip

Crudités with dips

Granola bars

Hummus, sun-dried tomato hummus and spicy roasted chickpeas with flatbreads

Edamame with chili salt

House-made fruit and vegetable juices

Seasonal sliced fruits and berries

choose two | 22 per person

choose three | 27 per person





THEMED

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AFTERNOON TEA

Classic cream scones with whipped rooftop honey butter and assorted fruit preserves

Finger sandwiches

Tea pastries

Stance coffee and selection of teas

38 per person

COOKIE JAR

White chocolate macadamia, chocolate chip and oatmeal raisin cookies

Cantucci | Italian almond cookies

Vegan carrot cookie bites 

Stance coffee, tea and milk

28 per person



REJUVENATE

Fresh vegetable juices

Seasonal fruit skewers

Energy bars

Crudité vegetables

Energy waters

Stance coffee and selection of teas

32 per person

GREAT CANADIAN

Maple sugar shack tarts

Nanaimo bars

Ketchup chips and hickory sticks

Smarties

Stance coffee and selection of teas

28 per person



THEMED

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SPORTS TAILGATE

- Mini all-beef hot dogs
- Warm potato chips
- Pulled pork sliders
- Deluxe mixed nuts
- Soft drinks, sparkling lemonade, Stance coffee and tea
- Heineken 0.0 | non-alcoholic
- 36 per person

FRUIT MARKET ORCHARD

- Whole fruits
- Oven-baked fruit breads
- Fruit smoothies
- Dried fruits
- Bottled fruit juices
- Stance coffee and tea
- 31 per person

CHOCOLATE BREAK

- Double-chocolate chip cookies
- Chocolate nut bark
- Chocolate-dipped strawberries
- Brownies
- Hot chocolate, Stance coffee and tea
- 33 person

SHADES OF GREEN

- Edamame
- Green crudités with Green Goddess dressing
- Lime curd tartlets
- Cucumber & mint water
- Hot or iced green tea
- 30 per person





À LA CARTE

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ASSORTED FRENCH PASTRIES

96 per dozen

FRESHLY BAKED COOKIES

Oatmeal and raisin

Chocolate chip

Macadamia white chocolate

Double-chocolate

72 per dozen

BROWNIES AND BLONDIES

72 per dozen

CLASSIC CREAM SCONES

Lemon curd, strawberry preserves and whipped butter

96 per dozen

INDIVIDUAL GRANOLA BARS

Cranberry and almond

Ginger blueberry

Quinoa

Apple cinnamon

7 each

ICE CREAM BARS

9 each

WHOLE SEASONAL FRESH FRUIT

5 per piece

FRESH CUT FRUIT

Minted orange yogurt dip

14.5 per person

ASSORTED INDIVIDUAL TEA LOAVES

8 per piece



BUFFETS

All lunch buffets include freshly brewed Stance regular and decaffeinated coffee and assorted tea. All lunch buffets require a minimum of 18 people. Groups with less than 18 people will be charged a 250 additional fee to lunch pricing.

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MEDITERRANEAN

STARTERS

Moroccan lentil soup

Farro salad | Sultana raisins, crushed almonds, fine herbs and citrus

Heirloom tomato salad | Arugula, torn basil and balsamic reduction

Mediterranean cobb salad | Chickpeas, cherry tomatoes, roasted peppers, olives, hard-boiled eggs, feta, pomegranates, cucumbers and oregano vinaigrette

ENTRÉES

Tortilla Española | roasted peppers, confit tomatoes and salt cod

Marinated chicken with capers, olives, tomatoes and grilled vegetables

Penne primavera al forno

DESSERTS

Orange & almond olive oil cake

Rose water minted fruit salad

72 per person

FLAVOURS OF TORONTO

STARTERS

Chef's inspired soup of the day

Antipasti | Grilled vegetables, cured meats, olives and crisp breads

Kale salad | Quinoa, pomegranates, edamame, dried cranberries, heirloom cherry tomatoes, hemp seeds and cider vinaigrette

Baby romaine wedge salad | Crumbled blue cheese, creamy ranch dressing and crispy applewood-smoked bacon

ENTRÉES

Jerk chicken with grilled pineapple

Fish fry-up with fresh kettle chips and tartar sauce

Indian lentil and vegetable curry with warm naan bread

Gemelli pasta, capers, olives, sun-dried tomatoes and confit tomato sauce

DESSERTS

Dulce de leche cheesecake

Icewine-macerated fruit salad

76 per person



BUFFETS

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TASTE OF THE ORIENT STARTERS

Tum yum soup with shrimp

Korean-style crunchy ramen noodle salad | Julienned vegetables and sweet ginger dressing

Edamame slaw | Crisp apples, red cabbage, toasted peanuts, carrots and soy lime vinaigrette

Thai mango salad

ENTRÉES

Sweet and spicy chicken

Fish and vegetable coconut curry

ACCOMPANIMENTS

Vegetable potstickers

Kimchi fried rice

DESSERTS

Coconut tapioca pudding with lychee and pineapple

Citrus salad

76 per person

THE KING'S DELI STARTERS

Tomato soup with Parmesan cheese croutons

Country-style potato salad | Crispy applewood-smoked bacon, green onions and Triple Crunch mustard dressing

Apple and cabbage coleslaw

Garden greens | Shaved carrots, pumpkin seeds and sherry dressing

DELI SANDWICHES

Edamame and peas with confit tomato opened-faced on multigrain bread

Smoked turkey | Sun-dried tomato spread, brie cheese and butter lettuce on Francese bun

Roasted vegetable | Roasted garlic, cumin hummus and arugula on gluten-friendly bread

Reuben | Smoked meat, sauerkraut and Gruyère on rye bread

Deviled egg and shrimp salad | Dill and crisp radishes on petite baguette

ACCOMPANIMENTS

Warm fresh kettle chips

DESSERTS

New York-style cheesecake with blueberry compote

Fresh fruit salad

75 per person



BUFFETS

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CRYSTAL BUFFET

STARTERS

Shrimp and sweet potato corn chowder

Truffle potato salad | Crispy applewood-smoked bacon, green onions and Triple Crunch mustard dressing

Bitter greens | Sweet grapes, pickled onions and crumbled Stilton cheese

Smoked salmon | Traditional garnishes of capers, red onions, herbed crisps and dill mustard sauce

ENTRÉES

Sous vide skirt steak with Northern Woods mushrooms and peppercorn jus

Confit pave of salmon with lightly pickled fennel radish slaw and charred lemon emulsion

Slow-roasted herbed chicken with dates, orange sections and slivered almonds

Indian lentil and vegetable curry with warm naan bread

ACCOMPANIMENTS

Roasted potatoes with caramelized onions and thyme butter

Candied caraway-scented root vegetable medley

DESSERTS

Oven-baked seasonal fruit bands

Decadent chocolate cakes

Icewine-marinated fresh fruit salad

99 per person



THREE-COURSE PLATED

All lunches are served with assorted rolls and your choice of freshly brewed Stance regular and decaffeinated coffee or tea. Entrée prices are based on a three-course lunch. Please select one appetizer from the lists below.

Prices are subject to 15% taxable service charge, 6% administration fee and 13% harmonized sales tax. All menus and prices are subject to change.

APPETIZERS CHOOSE ONE

Maritime seafood chowder

Leek and potato soup with crisp fried onions and garlic croutons

Spiced roasted butternut squash soup with roasted pumpkin seeds

Woodland mushroom soup with fresh truffle crème fraîche

Creamy tomato bisque with basil pesto

SALADS

Bitter greens with roasted pears, walnuts, blue cheese and sherry vinaigrette

Classic Caesar salad with sourdough croutons and applewood-smoked bacon

Mesclun greens with vegetable ribbons and Spanish sherry vinaigrette

Kale, pomegranates, edamame, dried cranberries





THREE-COURSE PLATED

All lunches are served with assorted rolls and your choice of Stance regular and decaffeinated coffee or tea. Entrée prices are based on a three-course lunch. Please select one appetizer from previous page and one entrée and dessert from list below to be served.

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ENTRÉES | CHOOSE ONE

PAN-SEARED 8OZ AAA NEW YORK STEAK

Chimichurri sauce

78 per person

CITRUS AND HERB CONFIT FILLET OF SALMON

Charred lemon emulsion

72 per person

MAPLE MUSTARD SALMON

Pickled fennel and dill white wine sauce

72 per person

CUMIN AND LIME-MARINATED CHICKEN SUPREME

Mango & cilantro glaze and pico de gallo

69 per person

PIRI PIRI-BRUSHED CHICKEN SUPREME

Blistered vine tomatoes

69 per person

SLOW-BRAISED SHORT RIBS

Mash, roasted heirloom carrots and French beans

78 per person

DESSERTS | CHOOSE ONE

Crustless 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 orange cake



TWO-COURSE PLATED

All lunches are served with assorted rolls and your choice of Stance regular and decaffeinated coffee or tea. Entrée prices are based on a two-course lunch. Please select one entrée and one dessert from the lists below.

Prices are subject to 15% taxable service charge, 6% administration fee and 13% harmonized sales tax. All menus and prices are subject to change.

ENTRÉES | CHOOSE ONE

LEMONGRASS GRILLED CHICKEN

Vietnamese vermicelli, slivered vegetables, lime, chili and cilantro dressing

SALMON NIÇOLES

Dill potatoes, French beans, tomatoes, hard-boiled eggs, olives, capers, fresh greens and anchovy lemon vinaigrette

CHICKEN COBB SALAD

Fresh greens, hard-boiled eggs, cheddar, applewood-smoked bacon and avocado ranch dressing

LIGHTLY SPICED BUTTER CHICKEN

Basmati rice, naan and raita

HERB SEARED CHICKEN MILANESE

Cheese and spinach cannelloni, roasted zucchini spears and arrabbiata sauce

62 per person

BRAISED SHORT RIBS

Mascarpone mashed potatoes and root vegetables

70 per person

DESSERTS | CHOOSE ONE

Flourless chocolate cake and dulce de leche

Crustless cheesecake with seasonal fruit compote

Coconut panna cotta, tropical fruit salsa with passion fruit purée

Fresh cut seasonal fruit and berries with mint steeped tea




CANAPÉS

All canapés require a minimum of three dozen for each selection. Enhancement stations require a minimum of 25 people per station.



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COLD CANAPÉS

Pastrami salmon, apple fennel on blini

Korean kimchi wrap 


Peking duck roll with hoisin sauce

Beetroot tartare with hummus on cucumber  

Peppered beef carpaccio with arugula, Parmesan cheese and roasted garlic aioli

California roll 

Spicy smoked chicken and mango rice paper roll 



Soy-glazed sweet potato and aubergine maki roll 


Canadian smoked salmon blini with sour cream and chives


84 per dozen

DELUXE COLD CANAPÉS

East coast lobster salad roll | 96 per dozen

Eggplant and ratatouille blossom with basil pesto   | 96 per dozen

Marinated shrimp skewer with smoked salmon and salmon roe  | 96 per dozen

Rare seared ahi tuna with scallion & ginger vinaigrette  | 96 per dozen

ENHANCEMENT STATIONS

CANADIAN AND EUROPEAN CHEESE SELECTION

Seedless grapes, walnut raisin bread and English crackers

32 per person

CRISP GARDEN VEGETABLES

Onion & herb and blue cheese dips

16 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

17 per person

CHARCUTERIE BOARD

Assortment of sliced cured meats

35 per person



CANAPÉS

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HOT CANAPÉS

84 per dozen

Chorizo sausage empanada with Basque tomato sauce

Mini quiche with goat cheese and wilted leeks 

Hawaiian coconut shrimp with pineapple rum chutney

Southern fried chicken on a stick with peach pepper jelly

Marinated beef short rib tart with onion soubise

Thai shrimp with lemongrass 

Northern Woods mushroom risotto arancini 

Spicy vegetarian samosa with tamarind sauce 

Tiger shrimp tempura with wasabi mayonnaise

Mediterranean vegetable and goat cheese tart 

Margherita arancini with arrabbiata dip 

Wild mushrooms and Gruyère in a herb tartlet 


Corn and lentil croquette  

DELUXE HOT CANAPÉS

96 per dozen

House-made beef sliders with bread and butter pickles, cheddar and tomatoes

Spicy crab tart

Mini cheddar and Gruyère grilled cheese with confit tomato 

Crispy fish and chips with tartar sauce

Mini reuben with Montreal smoked meat and sauerkraut

Chicken, applewood-smoked bacon and caramelized onion slider

Honey mustard-glazed lamb chops | 102 per dozen



STATIONS

All reception stations require a minimum of 40 people per station. Prices are based on 60 minutes of service.

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ITALIAN STATION

Antipasti selection
Marinated vegetables, Italian meats and crisp breads
Caprese salad
Gourmet flatbreads
Arancini with Parmesan cheese snow and confit tomato sauce
45 per person

SEAFOOD STATION

Smoked Atlantic salmon with condiments
Marinated jumbo shrimp with dipping sauces | 2 pieces per person
Seared tuna tataki with mango slaw
Scallop seafood ceviche
Calamari salad with chickpeas, andouille sausage and lemon vinaigrette
Maple-glazed salmon side with fennel slaw
Tempura fish and green beans with togarashi mayonnaise
60 per person

RAW BAR

Beef carpaccio with chimichurri and mango pepper slaw
House-cured salmon with mustard dill sauce
Shucked oysters | 2 pieces per person
Assorted sushi | 2 pieces per person
Salmon poke with edamame and nori
Scallop and shrimp ceviche
60 per person

THE TRIED AND TRUE

Charcuterie with pickled vegetables
Garden vegetable crudité with caramelized onion dip
Assorted imported and local cheeses, crusty breads, figs and grapes
Naan bread with babaghanoush and hummus
50 per person

SAVOURY CRÊPE STATION CHOOSE TWO

Black Forest ham and Gruyère
Wild mushroom sauté and leeks
Smoked salmon with herb mascarpone cheese and pickled onions
36 per person



STATIONS

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CANADIAN OYSTERS

Cocktail sauce, shallots, chili vinegar and lemon wraps

6 per piece

PUFF PASTRY-WRAPPED WHOLE BRIE

Dried fruit chutney and crisp breads

350 | serves 50

SMASHED YUKON GOLD POTATOES AND AGED CHEDDAR MAC AND CHEESE

Applewood-smoked bacon, chives, sour cream, shredded cheddar, sautéed woodland mushrooms and crispy onions

28 per person

SUSHI

Selection of maki and nigiri sushi rolls

Pickled ginger, wasabi and soy sauce

96 per dozen



ACTION STATIONS

Chef attendant required at 250 per chef, with one chef per 150 people.

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SLOW-ROASTED PRIME RIB OF BEEF

Yorkshire pudding and pan juices

980 serves 45

CRISPY ROASTED PORCHETTA

Salsa verde and warm rosemary focaccia rolls

650 serves 40

THE KING'S CLASSIC BEEF WELLINGTON

Red wine jus

525 serves 20

SLOW-ROASTED FREE-RANGE TURKEY

Cranberry & apple relish and natural jus

480 serves 30

GARLIC AND ROSEMARY ROASTED LEG OF LAMB

House-made mint sauce

150 serves 12

SALMON COULIBIAC

Mustard dill sauce

390 serves 25

PEPPERBERRY-RUBBED WHOLE BEEF STRIPLOIN

Crisp onion rings and béarnaise sauce

800 serves 40

NORTHERN WOODS MUSHROOM RISOTTO

Shaved Padano Parmesan cheese

18 per person

SOFT POLENTA

Italian sausage and blistered vine cherry tomatoes

16 per person





DESSERTS

Prices are based on 60 minutes of service. All Dessert Stations require a minimum of 50 people, except for Sweet Finale which is minimum of 75 people. Chef attendant required for Sweet Crêpe station at 250 per chef, with one chef per 150 people. Dessert Enhancements require a minimum of three dozen for each item.

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WARM TEMPTATIONS CHOOSE ONE

Crêpe Suzette flambé 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

26 per person

SWEET FINALE

Chocolate truffle cake

Vanilla cheesecake with fresh fruit

French pastries

Crème brûlée

Chocolate espresso mousse

Array of mini tartlets

Sliced fresh fruit

36 per person

SWEET CRÊPES

Grand Marnier strawberries with Chantilly cream

Caramelized apple, toasted walnuts and maple cream

20 per person | attendant required

SEASONALLY INSPIRED

Fresh and sun-dried fruits with nut chocolate bark

26 per person

DESSERT ENHANCEMENTS

Array of cupcakes | 84 per dozen

Strawberry shortcake scones | 96 per dozen

Assorted squares and brownies | 84 per dozen

Chocolate-dipped strawberries | 84 per dozen

Cheesecake lollipops | 96 per dozen

Chocolate molten truffle tartlets | 96 per dozen

Individual crème brûlées | 96 per dozen

Vanilla cream-filled profiteroles | 84 per dozen



FOUR-COURSE DINNER

All dinners are served with artisanal breads with butter, freshly brewed Stance regular and decaffeinated coffee and assorted tea. On-site choice of two entrées is available for additional 15 per person to menu price. Four-course meal is required for on-site selection.

Prices are subject to 15% taxable service charge, 6% administration fee and 13% harmonized sales tax. All menus and prices are subject to change.

APPETIZERS AND SALADS CHOOSE ONE

Roasted vegetable tower with herb-marinated goat cheese | 24 per person

The King's crab cake with smoked Atlantic salmon and dill mustard drizzle | 28 per person

Grilled shrimp with chipotle mayonnaise and tropical fruit salsa | 25 per person

Traditional Caesar salad with sourdough croutons, grated Parmesan cheese and classic dressing | 18 per person

Frisée, endive, radicchio, spinach and Boston bibb salad with flame-roasted peppers in Spanish sherry vinaigrette | 18 per person

Tender spinach and frisée salad with carrot strands, mushrooms and applewood-smoked bacon in house dressing | 18 per person

California greens with sun-dried tomatoes and toasted pumpkin seeds in basil balsamic vinaigrette | 20 per person

SOUPS | CHOOSE ONE

Woodland mushroom soup, truffle crème fraîche and snipped chives | 16 per person

Lightly curried butternut squash soup spiked with coriander yogurt | 16 per person

Yukon Gold potato and leek soup with chive crème fraîche | 16 per person

Lobster minestrone with pesto drizzle | 20 per person

Cauliflower and aged Canadian cheddar soup | 16 per person

Roasted tomato and fennel soup with orzo and arugula oil | 16 per person

Rosemary roasted parsnip and pear soup with Stilton cheese foam | 16 per person



FOUR-COURSE DINNER

All dinners are served with artisanal breads with butter, and your choice of freshly brewed Stance regular and decaffeinated coffee and assorted tea. On-site choice of two entrées is available for additional 15 per person to menu price. Four-course meal is required for on-site selection. All Dinner entrées are served with herb roasted potatoes and seasonal vegetables.

Prices are subject to 15% taxable service charge, 6% administration fee and 13% harmonized sales tax. All menus and prices are subject to change.

ENTRÉE COURSE CHOOSE ONE

Duo of Alberta beef tenderloin and garlic jumbo shrimp with Barolo red wine reduction | 78 per person

Pan-seared fillet of beef with herb and Gruyère crust in Barolo red wine reduction | 72 per person

Sun-dried tomato-crusting rack of lamb with rosemary jus | 75 per person

Pan-seared supreme of chicken with sautéed leeks and mushrooms in pommery mustard sauce | 59 per person

Pan-seared 10oz. New York steak with bourbon and tricolor peppercorn sauce | 68 per person

Lemon-crusting fillet of Atlantic salmon with Champagne beurre blanc | 62 per person

Seared halibut with shaved fennel, tomato confit and salsa verde | market price

DUO ENTRÉES CHOOSE TWO

Pan-seared fillet of beef with woodland mushrooms

Oven-roasted fillet of salmon with shaved fennel and tomatoes in dill beurre blanc

Riesling-marinated supreme of chicken with applewood-smoked bacon and caramelized shallots

Skewered jumbo shrimp and diver scallop in lemon garlic butter

82 per person

VEGETARIAN ENTRÉES

Mediterranean quinoa pilaf, sauté of vegetables and tahini crème fraîche

Soy-lacquered tofu, steamed Asian greens and carrot ginger emulsion ^{veg}

House-made falafel cakelette, sauté of crisp apple, chickpea, radicchio with tomato shallot vinaigrette ^{veg}

Porcini-crusting beet filet, leek fondue, kale, Du Puy lentils and vegetable sauté

Northern Woods mushroom and goat cheese tart, arugula pesto sauce and pickled fennel salad

Moroccan-spiced vegetable tagine | Chickpeas, vegetables, wilted greens, crisp falafel and tomatoes with shallot vinaigrette

62 per person

À LA CARTE

Prices are subject to 15% taxable service charge, 6% administration fee and 13% harmonized sales tax.
All menus and prices are subject to change.

DESSERTS

PASSION FRUIT MOUSSE

White chocolate and passion fruit mousse,
blackberry coulis

24 per person

CARAMELIZED BANANA AND COCONUT CREAM PIE

Dulce de leche

22 per person

TIRAMISU AND CHOCOLATE ESPRESSO MOUSSE

Bittersweet chocolate cup

25 per person

THE KING'S ARTISANAL GOAT CHEESECAKE

Rosemary and pepper-poached Bosc pear

25 per person

LEMON BRÛLÉE TART

Blueberry compote

22 per person

FLOURLESS CHOCOLATE CAKE

Kirsch-soaked cherries and Tahitian vanilla cream

22 per person

MIXED BERRY TART

Lemon Chantilly and honey ginger sabayon

23 per person

STICKY TOFFEE PUDDING

With Tahitian vanilla ice cream

25 per person

A DECADENT TASTING TRIO PLATE

Specially created from our pastry kitchen

28 per person



BUFFET

Dinner Buffet requires a minimum of 80 people. Buffet served with freshly brewed Stance regular and decaffeinated coffee and selection of teas.

Prices are subject to 15% taxable service charge, 6% administration fee and 13% harmonized sales tax. All menus and prices are subject to change.

TORONTO'S ECLECTIC CUISINE

STARTERS

- Smoked Canadian salmon with traditional garnishes
- Grilled asparagus and roasted heirloom carrots with balsamic dressing
- Kale Caesar salad with garlic croutons and Parmesan
- Ancient grains salad with roasted sweet potatoes, dried cranberries and pumpkin seeds
- Sliced tomatoes with fresh arugula and extra virgin olive oil
- Tender salad greens with sherry vinaigrette
- Roasted antipasto vegetables and Italian charcuterie board

ENTRÉES

- Slow-roasted striploin of beef with Yorkshire pudding
- Chicken piri-piri
- Cheese and spinach cannelloni
- Maple mustard-glazed salmon
- Teriyaki tofu with ginger & scallion sautéed greens

ACCOMPANIMENTS

- Seasonal vegetables
- Rosemary roasted potatoes

SWEET FINALE

- Chocolate truffle cake
- French pastries
- Array of mini tartlets
- Fresh fruit salad
- 125 per person



BUFFET

Extreme Eclectic Dinner Buffet requires a minimum of 100 people. Buffet includes freshly brewed Stance regular and decaffeinated coffee and selection of teas.

Prices are subject to 15% taxable service charge, 6% administration fee and 13% harmonized sales tax. All menus and pricing are subject to change.

EXTREME ECLECTIC BUFFET

STARTERS

- Smoked Canadian salmon with traditional garnishes
- Gently poached shrimp with lemon and cocktail sauce
- Lemon and caper seafood salad
- Grilled asparagus and roasted heirloom carrots with balsamic dressing
- Kale Caesar salad with garlic croutons and Parmesan
- Ancient grains salad with roasted sweet potatoes, dried cranberries and pumpkin seeds
- Bitter greens with roasted pears, goat cheese and walnuts
- Sliced tomatoes with fresh arugula and extra virgin olive oil

ENTRÉES

- Chef-carved beef Wellington
- Maple mustard-glazed salmon
- Cheese and spinach cannelloni
- Seafood paella with shrimp, mussels, calamari and chorizo
- Chicken piri-piri
- Teriyaki tofu with ginger & scallion sautéed greens

ACCOMPANIMENTS

- Seasonal vegetables
- Herb roasted potatoes

SWEET FINALE

- Chocolate truffle cake
- Crème brûlée
- Fruit bands
- French pastries
- Choux bun aux craquelin
- Fresh fruit salad
- 145 per person



NON-ALCOHOLIC BEVERAGES

Prices are subject to 15% taxable service charge, 6% administration fee and 13% harmonized sales tax.
All menus and prices are subject to change.

BEVERAGES

FRUIT SMOOTHIES CHOOSE TWO

Banana, strawberry, blueberry, forest berries
or peach

48 per pitcher | 8 glasses per pitcher

TOMATO, APPLE, CRANBERRY OR PINEAPPLE JUICE

35 per pitcher | 8 glasses per pitcher

FRESHLY SQUEEZED ORANGE OR GRAPEFRUIT JUICE

48 per pitcher | 8 glasses per pitcher

ASSORTED SOFT DRINKS

7 per drink

S.PELLEGRINO, EVIAN OR PERRIER WATERS

7 per bottle

ASSORTED BOTTLED FRUIT JUICES

7 per bottle

RED BULL

Energy Drink or Sugarfree

9 per drink

STANCE REGULAR AND DECAFFEINATED COFFEE OR SELECTION OF PREMIUM TEAS

110 per gallon | 20 cups per gallon
55 per thermos | 10 cups per thermos

CLASSIC 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 glasses per gallon

FRESHLY SQUEEZED VEGETABLE AND FRUIT JUICE BLENDS

Beet, ginger and apple

Kale, apple and passion fruit

Mango, orange, carrot and ginger

12 per 8oz individual bottle



WINES

Prices are subject to 15% taxable service charge, 6% administration fee and 13% harmonized sales tax. All menus and prices are subject to change.

WHITE WINE

CHAMPAGNE AND SPARKLING

Dom Pérignon | France | champagne | 495 per bottle

Veuve Clicquot | France | brut champagne | 180 per bottle

Moët & Chandon | France | brut champagne | 170 per bottle

Cuvée Catharine | Niagara | brut rosé sparkling | 99 per bottle

Villa Sandi | Italy | prosecco | 65 per bottle

Bottega Gold | Italy | prosecco | 110 per bottle

SAUVIGNON BLANC

Domaine de l'Herre | France | 65 per bottle

Ant Moore | New Zealand | 71 per bottle

Kim Crawford | New Zealand | 79 per bottle

Woolshed | Australia | 59 per bottle

CHARDONNAY

Laurent Miguel White | France | 59 per bottle

Reif Estates | Ontario | 51 per bottle

Tawse | Ontario | 75 per bottle

Raymond | California | 69 per bottle

PINOT GRIGIO

Canyon Road | California | 55 per bottle

Gabbiano | Italy | 71 per bottle

Serenissima | Italy | 61 per bottle

RED WINE

PINOT NOIR

Meiomi | California | 88 per bottle

MERLOT

Seven Peaks | California | 68 per bottle

Wente Sandstone | California | 78 per bottle

CABERNET SAUVIGNON & OTHER VARIETALS

Laurent Miguel Red | France | 59 per bottle

Leaping Horse | California | 64 per bottle

Reif Estates | Ontario | 51 per bottle

Foreign Affair | Ontario | 65 per bottle

Chateau St. Jean | California | 75 per bottle

Côtes du Rhône Villages | France | 71 per bottle

Piantaferro | Italy | chianti | 68 per bottle

Cancellor | Argentina | malbec | 63 per bottle

Cranswick Lakefield | Australia | shiraz | 71 per bottle



BEVERAGES

Bartenders required at 50 per hour, with one bartender per 100 people. Four hour minimum charge will apply if bar consumption sales are less than 600.

Prices are subject to a 15% taxable service charge, a 6% administration fee and a 13% harmonized sales tax. All menus and prices are subject to change.

HOST BAR

POPULAR DELUXE BRANDS

Vodka | Skyy
Gin | Gordon's London Dry
Rum | Havana Club 3 years
Rye | Forty Creek
Whiskey | Jack Daniel's
Scotch | J&B
14 per drink

SELECT PREMIUM BRANDS

Vodka | Tito's Handmade
Gin | Bombay Sapphire
Rum | Havana Club 7yr
Whiskey | Forty Creek Double Barrel
Bourbon | Bulleit
Whisky | Signal Hill
Scotch | Johnnie Walker Black Label
16 per drink

BEER

Domestic | 10 each
Premium and imported | 11 each
Craft | Selection from Collective Arts
Brewery | 11 each
Ellesmer English Amber Ale | 11 each
Ronin Japanese Rice Lager | 11 each

House wine | 13 per glass
Alcoholic fruit punch | 170 per gallon | serves 18
Liqueurs | 12 per drink | 1oz.
Non-alcoholic fruit punch | 95 per gallon | serves 18
Soft drinks, mineral water and juice | 7 per drink

BEVERAGE ENHANCEMENTS

SCOTCH BAR

Variety of five scotch whiskies with varying flavours and regions, aged from 10–12 years
24 per person

SPECIALTY MARTINI BAR

Cosmopolitan, dirty martini, chocolatini and traditional martini
24 per person | minimum order required

SELECTION OF SIGNATURE COCKTAILS

Sea breeze, Moscow mule, piña colada, pomegranate mojito, Cinderella cocktail, negroni, Aperol spritz, grand royal
25 per person | maximum 3 choices

MOCKTAILS

Mango mule, pomegranate mojito, piña colada, Cinderella mocktail, sangria mocktail
16 per drink | maximum 2 choices



BEVERAGES

Cashier and bartender required at 50 per hour, with one cashier and one bartender per 100 people. Four-hour minimum charge per cashier and bartender will apply if bar consumption sales are less than 600.

All menus and prices are subject to change. Prices listed are inclusive of service charge and harmonized sales tax.

CASH BAR

POPULAR DELUXE BRANDS

Vodka | Skyy

Gin | Gordon's London Dry

Rum | Havana Club 3 years

Rye | Forty Creek

Whiskey | Jack Daniel's

Scotch | J&B

16 per drink

SELECT PREMIUM BRANDS

Vodka | Tito's Handmade

Gin | Bombay Sapphire

Rum | Havana Club 7yr

Whiskey | Forty Creek Double Barrel

Bourbon | Bulleit

Whisky | Signal Hill

Scotch | Johnnie Walker Black Label

18 per drink

Domestic | 12 each

Premium and imported | 14 each

Craft | Selection from Collective Arts

Brewery | 14 each

House wine | 15 per glass

Liqueurs | 15 per drink | 1 oz.

Soft drinks, mineral water and juice | 8 per drink



EVENT INFORMATION

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 will 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 are available through the hotel for delivery to guest rooms. 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 three business days prior to the event. This number will be charged even if fewer guests attend. The hotel will prepare food for 2% over the guaranteed number. Meal functions and meeting rooms will be set for a maximum of 3% over the food and beverage guarantee. If the guarantee is increased within three business days 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. Food & Beverage set-ups will be complete 15 minutes prior to the start time of service.



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. Please note that the Hotel service elevators have size limitations. Please ask your Manager for details to ensure all your rental items can fit in the elevator.

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 three business days 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 is not responsible for any items left at the end of a function unless prior arrangements have been made with Catering or Conference Services Managers.

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 RE:SOUND

A fee is paid to the Society of Composers, Authors and Music publishers of Canada (SOCAN) for your right to use music, which is copyrighted. 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 Re:sound 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 Pinnacle Live AV. We are confident that they will provide exceptional service for your events. Please note that Pinnacle Live 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.



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CONTACT INFORMATION