

Event Menus

A photograph of a long, elegantly set outdoor table, likely for a wedding or formal event. The table is covered with white linens and set with glassware, plates, and folded napkins. Vibrant floral centerpieces in wooden planters are placed along the table. 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.



BREAKFAST BUFFETS

All buffets include your choice of freshly brewed regular and decaffeinated coffee, selection of teas, freshly squeezed orange & grapefruit juices. All hot buffets require a minimum of 18 people. Groups with less than 18 people will be charged a 250 fee in addition to buffet pricing.

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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 | scrambled free-range eggs with chives, scrambled whites with roasted vegetables or over-medium eggs

choose two | applewood-smoked bacon, pork breakfast sausages, chicken sausage, 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

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, granola, dried fruits, nuts and seeds

individual breakfast loaves

steel-cut oatmeal

pork sausage and applewood-smoked bacon

roasted vegetable, potato & 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 | canadian back bacon

eggs florentine | spinach

eggs princess | smoked salmon and asparagus

plant-based tofu hash 🌱

55 per person



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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 & ontario apple juices

artisanal breads with fruit preserves

assorted muffins and maple bread & 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



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MORNING GLORY

fresh green vegetable & fruit juice blend
freshly squeezed orange and grapefruit juices
build-your-own parfaits | granola, greek yogurt, berries, sun-dried fruits, nuts and seeds
sliced energy fruits | mango, kiwi, papaya and pineapple
whole-grain & gluten-friendly breads, almond butter
steel-cut oatmeal with cinnamon
plant-based tofu hash
egg white roulade | spinach, asparagus, tomatoes and chives
49 per person

BREAKFAST SANDWICHES

avocado, hard-boiled eggs, alfalfa sprouts, asparagus, 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
smoked salmon bagel
96 per dozen | minimum three dozen per selection

OPEN-FACED BREAKFAST TARTINES

cured salmon, cucumber ribbons, dill mustard drizzle on pumpernickel bread
smashed avocado, edamame, hard-boiled eggs, alfalfa sprouts, asparagus, green goddess dressing on rustic multigrain bread
pb&j | peanut butter, banana, strawberry preserves on brioche bread
96 per dozen | minimum three dozen per selection



BREAKFAST À LA CARTE

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STEEL-CUT OATMEAL

seasonal fruit compote
13 per person

INDIVIDUAL PLAIN & 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 & dill cream cheese, cucumber and capers
18 per person

FRESH FRUIT SKEWERS WITH HONEY YOGURT DIP

13 per person

EGGS | CHOOSE ONE

eggs benedict | peameal bacon and hollandaise sauce

eggs florentine | spinach

eggs princess | smoked salmon and asparagus
roasted vegetable, potato & 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 & 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 | ham and gruyère cheese
granola parfait verrine

southwestern breakfast wrap | charred corn
and ham

canadian smoked salmon scone,
lemon & dill crème fraîche

applewood-smoked bacon & cheddar pig tails

scotch eggs with brown sauce

fruit skewer with honey & lemon balm yogurt

strawberry, lime & chili eye-opener

84 per dozen | minimum 3 dozen per selection

STATIONS

OMELET STATION

farm-fresh eggs

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,
turmeric & carrot elixir, strawberry, lime & chili,
banana & blueberry & coconut yogurt

13 per person | minimum 25 people



BRUNCH BUFFET

Brunch buffet includes freshly brewed 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

muffins, danishes, croissants and artisan breads

sliced seasonal fruits

eggs benedict | canadian back bacon

wild blueberry pancakes, ontario maple syrup

scrambled farm-fresh eggs,
applewood-smoked bacon, sausage and
home-fried potatoes

assorted mini bagels, smoked salmon,
whipped cream cheese, capers and onions

new potato salad, chopped dill

greek salad, feta and kalamata olives

basil-scented tomatoes, bocconcini cheese

seared atlantic salmon, fennel salad and
charred lemon

chicken marsala, wild mushrooms

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

roasted spiced cauliflower, 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 | minimum 50 people

GARLIC & ROSEMARY ROASTED LEG OF LAMB

house-made mint jelly

17 per person | minimum 50 people

SEAFOOD BOUILLABAISSE

rouille

14 per person | minimum 50 people

CHEESE BLINTZES

sour cream and fruit compote

84 per dozen | minimum 50 people



BREAKS

All breaks include freshly brewed 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, strawberry jam and
sweet whipped butter

white chocolate macadamia, oatmeal raisin
and chocolate chip cookies

assorted tartlets and squares

chocolate & vanilla profiteroles

tea loaves and pound cakes

vegan carrot cookie bites 

SAVOURY

roasted vegetable & goat cheese quiche

warm potato chips with dips

tortilla chips, 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

fruit & vegetable juices

seasonal sliced fruits and berries

choose two | 22 per person

choose three | 27 per person





THEMED BREAKS

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AFTERNOON TEA

classic cream scones, whipped rooftop honey butter and assorted fruit preserves

finger sandwiches

tea pastries

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 

coffee, selection of teas and milk

28 per person



REJUVENATE

fresh vegetable juices

seasonal fruit skewers

energy bars

crudités vegetables

energy waters

coffee and selection of teas

32 per person

GREAT CANADIAN

maple sugar shack tarts

nanaimo bars

ketchup chips and hickory sticks

smarties

coffee and selection of teas

28 per person



THEMED BREAKS

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SPORTS TAILGATE

mini all-beef hot dogs
warm potato chips
pulled pork sliders
deluxe mixed nuts
soft drinks, sparkling lemonade, coffee
and a selection of tea
heineken O.O non-alcoholic beer
36 per person

FRUIT MARKET ORCHARD

whole fruits
baked fruit breads
fruit smoothies
dried fruits
bottled fruit juices
coffee and a selection of tea
31 per person

CHOCOLATE BREAK

double-chocolate chip cookies
chocolate nut bark
chocolate-dipped strawberries
brownies
hot chocolate, 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 BREAKS

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ASSORTED FRENCH PASTRIES

96 per dozen

FRESHLY BAKED COOKIES

oatmeal raisin

chocolate chip

macadamia white chocolate

double-chocolate

72 per dozen

BROWNIES & BLONDIES

72 per dozen

CLASSIC CREAM SCONES

lemon curd, strawberry preserves, whipped butter

96 per dozen

INDIVIDUAL GRANOLA BARS

cranberry & almond

ginger blueberry

quinoa

cinnamon apple

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

BAGGED POTATO CHIPS

assorted flavours of potato chips

6 per bag



LUNCH BUFFETS

All lunch buffets include freshly brewed 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 fee in addition 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

lemon & garlic baked cod on rapini, potato coins

marinated chicken, capers, olives, tomatoes and grilled vegetables

penne primavera al forno

DESSERTS

orange & almond olive oil cake

minted rose water 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, fresh kettle chips and tartar sauce

indian lentil & vegetable curry, warm naan bread

gemelli pasta, capers, olives, sun-dried tomatoes, confit tomato sauce

DESSERTS

dulce de leche cheesecake

icewine-macerated fruit salad

76 per person



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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 & spicy chicken

fish & vegetable coconut curry

ACCOMPANIMENTS

vegetable potstickers

kimchi fried rice

DESSERTS

coconut tapioca pudding, 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,
triple crunch mustard dressing

apple & cabbage coleslaw

garden greens, shaved carrots, pumpkin seeds and
sherry dressing

DELI SANDWICHES

edamame, peas, confit tomato,
opened-faced on multigrain bread

smoked turkey, sun-dried tomato spread,
brie cheese, butter lettuce on francese bun

roasted vegetable, roasted garlic, cumin hummus,
arugula on foccacia

reuben | smoked meat, sauerkraut,
gruyère on rye bread

deviled egg & shrimp salad, dill, crisp radishes
on petite baguette

ACCOMPANIMENTS

warm fresh kettle chips

DESSERTS

new york-style cheesecake with blueberry compote

fresh fruit salad

75 per person



LUNCH BUFFETS

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CRYSTAL BUFFET

STARTERS

shrimp & 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, capers, red onions, herbed crisps
and dill mustard sauce

ENTRÉES

sous vide skirt steak, northern woods mushrooms and
peppercorn jus

confit pavé of salmon, charred lemon emulsion,
lightly pickled fennel & radish slaw

slow-roasted herbed chicken, dates,
orange sections and slivered almonds

indian lentil & vegetable curry, warm naan bread

ACCOMPANIMENTS

roasted potatoes, caramelized onions, thyme butter

candied caraway-scented root vegetable medley

DESSERTS

baked seasonal fruit bands

decadent chocolate cakes

icewine-marinated fresh fruit salad

99 per person



THREE-COURSE PLATED LUNCH

All lunches are served with assorted rolls and your choice of freshly brewed regular and decaffeinated coffee or tea. Entrée prices are based on a three-course lunch. Please select one soup or salad from the list below and one entrée and dessert from the following page.

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SOUP OR SALAD CHOOSE ONE

SOUP

maritime seafood chowder

leek & potato soup, crisp fried onions, garlic croutons

spiced roasted butternut squash soup,
roasted pumpkin seeds

woodland mushroom soup, fresh truffle crème fraîche
creamy tomato bisque, basil pesto

SALADS

bitter greens, roasted pears, walnuts,
blue cheese, sherry vinaigrette

classic caesar salad, sourdough croutons,
applewood-smoked bacon

mesclun greens, vegetable ribbons,
spanish sherry vinaigrette

kale, pomegranates, edamame, dried cranberries,
white balsamic vinaigrette



THREE-COURSE PLATED LUNCH

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

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ENTRÉES | CHOOSE ONE

PAN-SEARED 8OZ AAA NEW YORK STEAK

chimichurri sauce

78 per person

CITRUS & 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 & 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, fresh berries

lemon buttermilk panna cotta, blueberries

ontario apple crumble tart,

brown butter crème anglaise

fresh fruit salad and passion fruit syrup

flourless chocolate & orange cake



TWO-COURSE PLATED LUNCH

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.

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ENTRÉES | CHOOSE ONE

LEMONGRASS GRILLED CHICKEN

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

62 per person

SALMON NIÇOISE

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

62 per person

CHICKEN COBB SALAD

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

62 per person

LIGHTLY SPICED BUTTER CHICKEN

basmati rice, naan and raita

62 per person

HERB SEARED CHICKEN MILANESE

cheese & 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, dulce de leche

crustless cheesecake, seasonal fruit compote

coconut panna cotta, tropical fruit salsa, passion fruit purée

cut seasonal fruit, berries, steeped mint 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, arugula,
parmesan cheese and roasted garlic aioli

california roll 

spicy smoked chicken & mango rice paper roll 

soy-glazed sweet potato & aubergine maki roll 

canadian smoked salmon blini, sour cream, chives


84 per dozen | minimum 3 dozen per selection

DELUXE COLD CANAPÉS

east coast lobster salad roll

eggplant & ratatouille blossom, basil pesto  

marinated shrimp skewer, smoked salmon and
salmon roe 

rare seared ahi tuna,
scallion & ginger vinaigrette 

96 per dozen | minimum 3 dozen per selection

ENHANCEMENT STATIONS

CANADIAN & EUROPEAN CHEESE SELECTION

seedless grapes, walnut & raisin bread and
english crackers

32 per person | minimum 25 people

CRISP GARDEN VEGETABLES

onion & herb dip, blue cheese dip

16 per person | minimum 25 people

MEDITERRANEAN DIPS AND CRISPS

hummus, baba ghanoush,
sour cream & caramelized onion dip,
sweet potatoes & jalapeño dip, warm potato chips,
french sticks, pita breads

17 per person | minimum 25 people

CHARCUTERIE BOARD

assortment of sliced cured meats

35 per person | minimum 25 people



CANAPÉS

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HOT CANAPÉS

chorizo sausage empanada, basque tomato sauce
mini quiche | goat cheese, wilted leeks 🍴
hawaiian coconut shrimp, pineapple rum chutney
southern fried chicken on a stick,
peach pepper jelly
marinated beef short rib tart, onion soubise
thai shrimp, lemongrass 🍴
northern woods mushroom risotto arancini 🍴
spicy vegetarian samosa with tamarind sauce 🍴
tiger shrimp tempura with wasabi mayonnaise
mediterranean vegetable & goat cheese tart 🍴
margherita arancini with arrabbiata dip 🍴
wild mushroom & gruyère herb tartlet 🍴
corn & lentil croquette 🍴 🍴
minimum 3 dozen per selection | 84 per dozen

DELUXE HOT CANAPÉS

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 | montreal smoked meat and sauerkraut
chicken, applewood-smoked bacon and caramelized
onion slider
minimum 3 dozen per selection | 86 per dozen
honey mustard-glazed lamb chops
minimum 3 dozen per selection | 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, parmesan cheese snow, 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, chickpeas, andouille sausage and
lemon vinaigrette
maple-glazed salmon side with fennel slaw
tempura fish and green beans, togarashi mayonnaise
60 per person

RAW BAR

beef carpaccio with chimichurri and
mango pepper slaw
house-cured salmon with dill mustard sauce
shucked oysters | 2 pieces per person
assorted sushi | 2 pieces per person
salmon poke, edamame and nori
scallop & shrimp ceviche
60 per person

THE TRIED AND TRUE

charcuterie, pickled vegetables
garden vegetable crudités, caramelized onion dip
assorted imported & local cheeses, crusty breads,
figs and grapes
naan bread, babaghanoush and hummus
50 per person

SAVOURY CRÊPE STATION CHOOSE TWO

black forest ham and gruyère
wild mushroom sauté and leeks
smoked salmon, 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 | minimum 8 dozen

PUFF PASTRY-WRAPPED WHOLE BRIE

dried fruit chutney and crisp breads

350 | serves 50

SMASHED YUKON GOLD POTATOES AND AGED CHEDDAR MAC & 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 | attendant required

CRISPY ROASTED PORCHETTA

salsa verde and warm rosemary focaccia rolls
650 | serves 40 | attendant required

THE KING'S CLASSIC BEEF WELLINGTON

red wine jus
525 | serves 20 | attendant required

SLOW-ROASTED FREE-RANGE TURKEY

cranberry & apple relish and natural jus
480 | serves 30 | attendant required

GARLIC & ROSEMARY ROASTED LEG OF LAMB

mint sauce
150 | serves 12 | attendant required

SALMON COULIBIAC

dill mustard sauce
390 | serves 25 | attendant required

PEPPERBERRY-RUBBED WHOLE BEEF STRIPLOIN

crisp onion rings and béarnaise sauce
800 | serves 40 | attendant required

NORTHERN WOODS MUSHROOM RISOTTO

shaved padano parmesan cheese
18 per person | attendant required

SOFT POLENTA

italian sausage and blistered vine cherry tomatoes
16 per person | attendant required



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.

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

WARM TEMPTATIONS CHOOSE ONE

crêpe suzette flambé, vanilla ice cream

warm cinnamon apple fritters, vanilla crème anglaise

banana beignets flambéed in coconut rum syrup

belgian waffles, crème chantilly, chocolate sauce and fruit compote

26 per person | minimum 50 people

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 | minimum 75 people

SWEET CRÊPES

grand marnier strawberries with chantilly cream

caramelized apple, toasted walnuts and maple cream

20 per person | attendant required
minimum 50 people

SEASONALLY INSPIRED

fresh & sun-dried fruits with nut chocolate bark

26 per person | minimum 50 people

DESSERT ENHANCEMENTS

minimum 3 dozen per selection

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

molten chocolate 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 regular and decaffeinated coffee and assorted tea. On-site choice of two entrées is available for additional 15 per person. 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 & SALADS CHOOSE ONE

roasted vegetable tower,
herb-marinated goat cheese | 24 per person

the king's crab cake, smoked atlantic salmon and
dill mustard drizzle | 28 per person

grilled shrimp, chipotle mayonnaise and
tropical fruit salsa | 25 per person

traditional caesar salad,
sourdough croutons, grated parmesan cheese
and classic dressing | 18 per person

frisée, endive, radicchio, spinach,
boston bibb, flame-roasted peppers and
spanish sherry vinaigrette | 18 per person

tender spinach & frisée, carrot strands,
mushrooms and applewood-smoked bacon and
house dressing | 18 per person

california greens, sun-dried tomatoes,
toasted pumpkin seeds and
basil balsamic vinaigrette | 20 per person

SOUPS | CHOOSE ONE

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

lightly curried butternut squash spiked with
coriander yogurt | 16 per person

yukon gold potato & leek,
chive crème fraîche | 16 per person

lobster minestrone, pesto drizzle | 20 per person
cauliflower & aged canadian cheddar | 16 per person

roasted tomato & fennel, orzo,
arugula oil | 16 per person

rosemary roasted parsnip and pear,
stilton cheese foam | 16 per person

PASTA & RISOTTO

tomato & asiago ravioli,
red chimichurri | 24 per person

casarecce pasta, arugula, capers, kalamata olives,
tomatoes, citrus & herb olive oil | 22 per person

mushroom bacci, arugula,
roasted garlic cream sauce | 24 per person

woodland mushroom risotto | 22 per person

citrus & tarragon risotto,
asparagus spear | 22 per person



FOUR-COURSE DINNER

All dinners are served with artisanal breads with butter, and your choice of freshly brewed regular and decaffeinated coffee and assorted tea. On-site choice of two entrées is available for additional 15 per person. 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, garlic jumbo shrimp,
barolo red wine reduction | 78 per person

pan-seared filet of beef, herb & gruyère crust,
barolo red wine reduction | 72 per person

sun-dried tomato-crust rack of lamb,
rosemary jus | 75 per person

pan-seared chicken supreme, sautéed leeks,
mushrooms, pommery mustard
sauce | 59 per person

pan-seared 10oz. new york steak,
bourbon & tricolor peppercorn
sauce | 68 per person

lemon-crust fillet of atlantic salmon,
champagne beurre blanc | 62 per person

seared halibut, shaved fennel, tomato confit,
salsa verde | market price

fogo island cod,
miso with ginger & scallion sauce | 65 per person

DUO ENTRÉES CHOOSE TWO

pan-seared filet of beef with woodland mushrooms

oven-roasted fillet of salmon, shaved fennel,
tomatoes in dill beurre blanc


riesling-marinated chicken supreme,
applewood-smoked bacon and caramelized shallots


skewered jumbo shrimp and diver scallop,
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
ginger carrot emulsion 

house-made falafel cakelette, sauté of crisp apple,
chickpea, radicchio, tomato & shallot vinaigrette 

porcini-crust beet filet, leek fondue, kale,
du puy lentils and vegetable sauté

northern woods mushroom & goat cheese tart,
arugula pesto sauce and pickled fennel salad

moroccan-spiced vegetable tagine | chickpeas,
vegetables, wilted greens, crisp falafel, tomatoes,
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 & passion fruit mousse,
blackberry coulis

24 per person

CARAMELIZED BANANA & COCONUT CREAM PIE

dulce de leche

22 per person

TIRAMISU & CHOCOLATE ESPRESSO MOUSSE

bittersweet chocolate cup

25 per person

THE KING'S ARTISANAL GOAT CHEESECAKE

rosemary & 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, honey and ginger sabayon

23 per person

STICKY TOFFEE PUDDING

tahitian vanilla ice cream

25 per person

A DECADENT TASTING TRIO PLATE

specially created from our pastry kitchen

28 per person



DINNER BUFFETS

Dinner buffets require a minimum of 80 people. Buffet served with freshly brewed regular coffee, 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, roasted heirloom carrots with balsamic dressing
kale caesar salad, garlic croutons and parmesan
ancient grains salad, roasted sweet potatoes, dried cranberries and pumpkin seeds
sliced tomatoes, fresh arugula and extra virgin olive oil
tender salad greens, sherry vinaigrette
roasted antipasto vegetables and italian charcuterie board

ENTRÉES

slow-roasted striploin of beef with yorkshire pudding
chicken piri-piri
cheese & spinach cannelloni
maple mustard-glazed salmon
teriyaki tofu, 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



DINNER BUFFETS

Extreme Eclectic Dinner Buffet requires a minimum of 100 people. Buffet includes freshly brewed 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, lemon and
cocktail sauce

lemon & caper seafood salad

grilled asparagus, roasted heirloom carrots with
balsamic dressing

kale caesar salad, garlic croutons and parmesan

ancient grains salad, roasted sweet potatoes,
dried cranberries and pumpkin seeds

bitter greens, roasted pears, goat cheese and walnuts

sliced tomatoes, fresh arugula and
extra virgin olive oil

ENTRÉES

chef-carved beef wellington

maple mustard-glazed salmon

cheese & spinach cannelloni

seafood paella | shrimp, mussels, calamari and
chorizo

chicken piri-piri

teriyaki tofu, 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 on consumption

S.PELLEGRINO, EVIAN OR PERRIER WATERS

7 per bottle on consumption

ASSORTED BOTTLED FRUIT JUICES

7 per bottle on consumption

RED BULL

energy drink or sugarfree

9 per drink on consumption

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
specific quantity required

FRUIT-INFUSED WATER STATION

water infused with strawberry, mint & lime or
cucumber & mint

60 per dispenser | 20 glasses per dispenser



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 poeti | italy | prosecco | 63 per bottle

SAUVIGNON BLANC

domaine de l'herré | 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 miquel white | france | 59 per bottle
reif estates | ontario | 51 per bottle
tawse | ontario | 75 per bottle
raymond | california | 69 per bottle

PINOT GRIGIO

gabbiano | italy | 71 per bottle
serenissima | italy | 61 per bottle

RED WINE

PINOT NOIR

meiomi | california | 88 per bottle

MERLOT

wente sandstone | california | 84 per bottle

CABERNET SAUVIGNON & OTHER VARIETALS

laurent miquel 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 | 84 per bottle
piantaferro | italy | chianti | 63 per bottle
canciller | argentina | malbec | 69 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 15% taxable service charge, 6% administration fee and 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 | johnnie walker red label
14 per drink

SELECT PREMIUM BRANDS

vodka | tito's handmade
gin | bombay sapphire
rum | havana club 7yr
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
ellesmere english amber ale | 11 each
ronin japanese rice lager | 11 each

OTHER

house wine | 13 per glass
liqueurs | 12 per drink | 1oz. each
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 drink

SPECIALTY MARTINI BAR

cosmopolitan, dirty martini, chocolatini and
traditional martini
24 per drink | 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 | johnnie walker red label
16 per drink

SELECT PREMIUM BRANDS

vodka | tito's handmade
gin | bombay sapphire
rum | havana club 7yr
bourbon | bulleit
whisky | signal hill
scotch | johnnie walker black label
18 per drink

OTHER

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 setups 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 RESOUND

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 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 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