



SUNDAY, OCTOBER 13, SOVEREIGN 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
SHRIMP & SCALLOP CEVICHE
GRILLED CALAMARI
STEAMED MUSSELS
SMOKED SALMON

FROM THE HARVEST TABLE

SLOW ROASTED TURKEY WITH ALL THE TRIMMINGS
TRADITIONAL KING EDWARD BEEF WELLINGTON
SEARED SALMON ON CORN & LEEK SUCCOTASH
LEMON & ROSEMARY GRILLED LEG OF LAMB
CIDER BRAISED PORK WITH BLISTERED GRAPES & DOUBLE SMOKED BACON
PUMPKIN GNOCCHI WITH ROASTED BUTTERNIUT & SAGE BUTTER
BROWN SUGAR & BUTTER BAKED ACORN SQUASH
WILD RICE PILAF WITH DIED CRANBERRY & CRUSHED WALNUTS

BREAKFAST FAVOURITES

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

CORNUCOPIA OF SWEETS

AUTUMNAL APPLE & PUMPKIN PIE
APPLE CRANBEERY CRUMBLE
SPICED PUMPKIN BRULEE
And plenty more.....

\$120.00 ADULTS, \$60 CHILDREN 4-12 PLUS TAX & GRATUITY
COMPLIMENTARY FOR CHILDREN 3 & UNDER
FROM 10:30 A.M. TO 1.30 PM.
FOR RESERVATION PLEASE CALL 416-945-3323
OR EMAIL – TO-FESTIVE@OMNIHOTELS.COM.