



OMNI

KING EDWARD

WEDDING PACKAGE MENUS 2023



COCKTAIL RECEPTION

COLD CANAPES

Pastrami salmon with apple fennel on blini

Peppered beef carpaccio, parmesan cheese with roasted garlic aioli

Gravlax salmon rosti

Japanese shrimp salad on cucumber

Pâté Maison & berries on crostini

Peking duck crêpe with Asian greens and hoisin sauce

Soy glazed sweet potato and aubergine maki roll (vegan)

Beetroot tartare with hummus on cucumber (gluten-free, vegan)

Korean kimchi wrap (vegetarian)

Maple apple walnut & goat cheese crostini (vegetarian)



DELUXE COLD CANAPES

Rare seared Ahi tuna with scallion ginger vinaigrette on cucumber (gluten-free)

add 9 per dozen

Eggplant and ratatouille blossom with basil pesto (gluten-free, vegetarian)

add 9 per dozen

East coast lobster salad roll

add 18 per dozen



COCKTAIL RECEPTION

HOT CANAPES

Southern fried chicken on a stick with peach pepper jelly

Hawaiian coconut shrimp with pineapple rum chutney

Mini beef Wellington

Salmon Wellington

Mini smoked duck and jalapeno pot pie

Corn and lentil croquette (*vegan, gluten free*)

Wild rice mushroom croquette (*vegan*)

Goat cheese and wilted leeks mini quiche (*vegetarian*)

Vegetarian samosa with tamarind sauce (*vegetarian*)

Feta and sundried tomato in phyllo (*vegetarian*)

Mini cheddar and gruyère grilled cheese with confit tomato (*vegetarian*)



DELUXE HOT CANAPES

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

add 12 per dozen

Baked crab and asparagus tart

add 12 per dozen

Crispy fish and chips with tartar sauce

add 12 per dozen

Honey mustard glazed lamb chops

add 24 per dozen

COCKTAIL RECEPTION

ENHANCEMENT STATIONS

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

CANADIAN AND EUROPEAN CHEESE SELECTION

Seedless Grapes, Walnut Raisin Bread and English Crackers
28 per person

CHARCUTERIE BOARD

Assortment of sliced cured meats
32 per person

MEDITERRANEAN DIPS AND CRISPS

Hummus, Babaghanoush, Sour Cream and Caramelized Onion Dip. Sweet Potatoes and Jalapeno Dip with Warm Potato Chips, French Sticks and Pita Breads
17 per person

ANTIPASTO SELECTION

Marinated vegetables, Italian meats and crisp breads & gourmet flatbreads
38 per person

SMOKED ATLANTIC SALMON WITH CONDIMENTS

22 per person

GENTLY POACHED SHRIMP (16/20) WITH DIPPING SAUCES

4 per piece

SHUCKED CANADIAN OYSTERS WITH COCKTAIL SAUCE, SHALLOTS, CIDER VINEGAR AND LEMON

6 per piece





COCKTAIL RECEPTION

ENHANCEMENT STATIONS

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

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
45 per person

SMASHED YUKON GOLD POTATOES AND AGED CHEDDAR MAC AND CHEESE

Accompaniments | Applewood Smoked Bacon/ Chives/ Sour Cream/ Shredded Cheddar/
Sautéed Woodland Mushrooms / Crispy Onions
25 per person

SUSHI

Selection of Maki & Nigiri Sushi Rolls
Pickled Ginger, Wasabi and Soy Sauce
90 per dozen

NORTHERN WOODS MUSHROOM RISOTTO

With shaved Padano Parmesan cheese
18 per person

CRISPY ROASTED PORCHETTA

Served with salsa verde and warm rosemary focaccia rolls
660 (serves 40 ppl)
Pre-sliced on Platters or with Chef Attendant at \$250 per chef



PLATED DINNER

All dinners served with artisanal Bread rolls and butter
Freshly brewed coffee, decaffeinated coffee and a selection of teas

Assorted dips and spreads available to enhance your dinner roll service
Extra virgin olive oil with Modena balsamic vinegar
3 per person

Roasted pimento and cumin scented hummus
4 per person

Armenian and assorted crisp breads
3 per person

APPETIZERS AND SALADS

Roasted vegetable tower with herb marinated goat cheese

Atlantic smoked salmon, dill mustard drizzle and fennel apple slaw

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

Bitter greens with roasted pears, candied walnuts in a sherry vinaigrette

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

Organic field greens, dried figs, apricots, toasted pecans and pomegranate vinaigrette

Watermelon wedge, feta, kalamata olives, figs in a white balsamic dressing

Tomato caprese, raw and blistered, bocconcini, arugula

Heirloom beet and kale, citrus segments, goat cheese in a cider vinaigrette

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





PLATED DINNER

PASTA AND RISOTTO

Tomato and asiago ravioli with red chimichurri

Cesarecce pasta, arugula, capers, Kalamata olives, tomatoes with citrus herb olive oil

Mushroom bacci with arugula and roasted garlic cream sauce

Woodland mushroom risotto

Citrus and tarragon risotto, served with asparagus spear
add Shrimp 10 per person

SOUPS

Woodland mushroom soup, truffle crème fraîche and snipped chives

Lightly curried butternut squash soup spiked with coriander yogurt

Yukon Gold potato and leek soup with chive crème fraîche

Rosemary roasted parsnip and pear soup with Stilton cheese foam

Roasted tomato and fennel soup with orzo and arugula oil

Cauliflower and aged Canadian cheddar soup

Optional sorbet course | choice of one
add 7 per person

Kir royal

Lemon balm

Lime and ginger

Grapefruit and campari

Champagne



PLATED DINNER

ENTRÉE COURSE

Alberta beef tenderloin with a horseradish sauce

Fillet of Alberta beef, herb and gruyere crusted, with red wine jus

Pan seared 10 oz. New York steak with bourbon and tri-peppercorn sauce

Pan seared supreme of chicken with sautéed leek and mushrooms in a pommery mustard sauce

Sun-dried tomato crusted rack of lamb with rosemary jus

Add 15 per person

Lemon crusted Atlantic salmon fillet with champagne beurre blanc

Salmon confit with shaved fennel and tomatoes in a white wine sauce

Fogo Island cod with miso ginger scallion sauce

Chilean sea bass with miso ginger scallion sauce

Add 15 per person

All Entrées served with seasonal vegetables and herb roasted potatoes

Alternate Side Selections available:

One Selection required for all Entrees

Buttermilk whipped Yukon Gold potatoes

Potato gratin

Steamed Fingerlings with lemon and chives

Maple glazed root vegetables



PLATED DINNER

DUO ENTRÉE

6oz pan seared beef tenderloin, broiled jumbo garlic shrimp with a Barolo red wine reduction
8 per person

Beef tenderloin (4oz) with wild mushrooms, Chicken supreme with fresh herbs (4 oz)
10 per person

Beef tenderloin (4oz) with wild mushrooms, Atlantic salmon (4oz) with citrus butter
10 per person

VEGETARIAN ENTRÉE

Mediterranean quinoa pilaf, sauté of vegetables and tahini crème fraîche

Soy lacquered tofu, steamed Asian greens and carrot ginger emulsion (*vegan*)

House made falafel cakelette, sauté of crisp apple, chickpea, radicchio and tomato shallot vinaigrette (*vegan*)

Porcini crusted beet fillet, 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, tomatoes with a shallot vinaigrette (*vegan*)



PLATED DINNER

DESSERT

White chocolate and passion fruit mousse with blackberry coulis

Tiramisu and chocolate espresso mousse in a Bittersweet chocolate cup

The King's artisanal goat cheesecake with rosemary and pepper poached bosc pear

Lemon meringue tart with blueberry compote

Hazelnut and dark chocolate dacquoise with orange caramel and vanilla speckled anglaise

Caramelized apple tart tatin with vanilla bean crème anglaise

Flourless chocolate cake with kirsch soaked cherries and Tahitian vanilla cream

Mango and coconut tapioca tart with spiced pineapple

A decadent tasting trio plate

Orange cremeux slice, chocolate espresso mousse, white chocolate berry cheesecake

Add 8.00 per person





LATE NIGHT SWEET AND SAVOURY OPTIONS

SWEET OFFERINGS

(minimum order of three dozen per selection)

- Assorted Cookies | 60 per dozen
- Assorted Biscotti | 60 per dozen
- Macaron selection | 72 per dozen
- Chocolate dipped strawberries | 72 per dozen
- Cheesecake lollipops | 84 per dozen
- Molten chocolate truffle tartlets | 84 per dozen
- Vanilla cream filled profiteroles | 72 per dozen
- Key lime meringue tartlets | 72 per dozen
- Individual crème brûlée | 84 per dozen
- Strawberry shortcake cream scones | 84 per dozen
- Array of Cupcakes | 84 per dozen

Seasonally Inspired fresh and sundried Fruits with nut chocolate bark

18 per person | min 25 people

SAVOURY OFFERINGS

(minimum order of three dozen per selection)

- Gourmet beef sliders | Swiss cheese and onion compote
- Mini Reuben sandwich | Russian dressing
- Selection of mini pizzas | Assorted toppings
- Fish 'n' chips with confit lemon and tartar sauce
- Chicken sliders with red pepper relish
- Shrimp and scallop ceviche on avocado shooter | Cilantro and lime crème
- Truffled mac and cheese (*vegetarian*)
- Yukon Gold fries with sea salt (*vegetarian*)
- Mini aged smoked cheddar and Gruyère grilled cheese (*vegetarian*)
- Chili and lime salted sweet potato fries | Chipotle aioli (*vegetarian*)
- 84 per dozen



CHILDREN'S PACKAGE *Children 12 and Under*

Appetizers

(Choice of 1)

Caesar salad

Chicken noodle soup

Cabbage patch kid crudités | Sour cream dip

Summer greens and other colors

Entrees

(Choice of 1)

Chicken finger basket | Plum sauce and French fries

Penne pasta | Meat tomato sauce

Kids burger | French fries

Dessert

(Choice of 1)

King Edward Banana Split and Cookies

Ice cream selection and toppings

Cookies and milk

Soft drinks/ Juice

65 per child

Teen meals (over 12 and under 19 years of age) are available and pricing will be based on hors D'oeuvres/Adult Dinner/and non-alcoholic bar package. Your Catering Manager will provide you with Teen pricing based on your menu selections.





BEVERAGES

DELUXE BAR PACKAGE

The following bar brands are included in your RUBY Wedding Package

Seven hour Deluxe brand open bar (6:00PM to 1:00AM)

LIQUOR

Stolichnaya Vodka/Beefeater Gin/Bacardi white rum/Forty Creek rye

Jack Daniel's Whiskey/J&B Scotch

BEER

Domestic & Craft Beer - Coors Lt. Steam Whistle Pilsner, Mill Street Organic Lager, Sleeman Cream Ale

Premium Beer - Heineken, Corona

NON-ALCOHOLIC

Soft Drinks, Flat and Sparkling water, Juice

WHITE - choice of one from the following:

Laurent Miguel White, Vendange Nocturnes Classic Blanc (Sauvignon Blanc Blend), France

Woolshed, Sauvignon Blanc, Australia

Reif Estates, Chardonnay, Ontario

Canyon Road, Pinot Grigio, California

RED- choice of one from the following:

Canyon Road, Merlot, California

Woolshed, Merlot, Australia

Laurent Miguel- Vendange Nocturnes Classic Rouge (Syrah Blend)

Reif Estates, Cabernet Sauvignon, Ontario

Leaping Horse, Cabernet Sauvignon, California

Wine Upgrades available

Charged per bottle on Consumption

Upgrade Liquor from Deluxe to Premium brands @ 10 per person



BEVERAGES

PREMIUM BAR PACKAGE

The following bar brands are included in your SAPPHIRE & DIAMOND Wedding Package

Seven-hour Premium brand open bar (6:00PM to 1:00AM)

SELECT PREMIUM BRANDS

Ketel One vodka, Bombay Sapphire gin, Havana Club 7-year rum, Crown Royal, Bulleit bourbon, Johnnie Walker Black Label scotch and Glenlivet 12-year single malt whisky

Tromba tequila

Campari and Triple Sec

BEER

Domestic & Craft Beer - Coors Lite, Alexander Keith's IPA, Mill Street Organic Lager, Sleeman Cream Ale

Premium Beer - Heineken, Corona

NON-ALCOHOLIC

Soft Drinks, Flat and Sparkling water, Juice

Choice of One -

Sparkling Wine (1 glass per person) Villa Sandi Prosecco passed or Table Toast

OR

Signature Drink passed during Reception

WHITE - choice of one from the following:

Laurent Miguel Vendange Nocturnes Classic Blanc (Sauvignon Blanc Blend), France

Woolshed, Sauvignon Blanc, Australia

Laurent Miguel Chardonnay, France

Reif Estates, Chardonnay, Ontario

Gabbiano, Pinot Grigio, California

RED- choice of one from the following:

Canyon Road, Merlot, California

Woolshed, Merlot, Australia

Laurent Miguel- Vendange Nocturnes Classic Rouge (Syrah Blend)

Reif Estates, Cabernet Sauvignon, Ontario

Leaping Horse, Cabernet sauvignon, CA

Foreign Affair, Cabernet Sauvignon/Merlot/Cab.Franc Blend, Ontario



BEVERAGES

Wine Upgrades available
Charged per bottle on Consumption

(Upgrade pricing has been calculated based on the cost of the bottle less the cost of the house Wine)

WHITE WINE

SAUVIGNON BLANC

Ant Moore, New Zealand | 17 per bottle

Kim Crawford, New Zealand | 25 per bottle

Henry of Pelham Estate Fume, Ontario |
25 per bottle

CHARDONNAY

Tawse, Ontario | 21 per bottle

PINOT GRIGIO

Gabbiano , Italy | 16 per bottle

Serenissima, Italy | 12 per bottle

RED WINE

GAMAY NOIR AND PINOT NOIR

Henry of Pelham Estate Gamay | 25 per bottle

Meiomi, California | 29 per bottle

MERLOT

Seven Peaks, California | 14 per bottle

CABERNET SAUVIGNON

Chateau St. Jean, California | 19 per bottle

Lyeth, Cabernet Sauvignon, California |
19 per bottle



CHAMPAGNE/ SPARKLING

Dom Perignon | 435 per bottle

Veuve Cliquot brut | 120 per bottle

Moet Chandon brut | 110 per bottle

Catharine Cuvée brut rosé | 30 per bottle



GETTING READY SNACKS AND LUNCH

CONTINENTAL

Orange and grapefruit juice
Orchard sliced fruits
Individual yogurts and granola
Fresh from the Bakery danishes, muffins, croissants and variety of toasted breads
Assorted fruit preserves and butter
34

Breakfast Add Ons

Steel cut oatmeal served with seasonal fruit compote 13
Individual plain and fruit Greek yogurt 7
Granola yogurt parfait 11
Bakery basket croissants, Danishes and muffins served with fruit preserves and butter (2 pieces per person) 16
Bagels with whipped cream cheese 11
Bagels with smoked salmon lemon and dill cream cheese and capers 18
Fresh fruit skewers with honey yogurt dip 13

SANDWICH LUNCH BUFFET

Crisp garden vegetables, hummus and ranch dips

DELI SANDWICHES

Smoked turkey | Sun-dried tomato spread, brie cheese and butter lettuce on Francese bun
Roasted vegetable | Hummus and arugula on focaccia
Deviled egg salad | Dill and crisp radishes on brioche
Kettle chips
Assorted cookies
Fresh sliced fruit

Soft drinks and mineral waters

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BEYOND YOUR WEDDING DAY

Enjoy a final send off with family and friends as you host a breakfast the day after your special occasion. Book one of our private function rooms and offer one of these enticing breakfast offerings.

BREAKFAST BUFFETS

All breakfasts served with Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Teas.

THE GREAT CANADIAN BREAKFAST

Freshly squeezed orange, grapefruit and Ontario apple juices
Artisanal breads with fruit preserves
House made assorted muffins and maple croissant bread and butter pudding
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 Ontario maple syrup
Steel-cut oatmeal and brown sugar
48

MORNING TABLE

House made vegetable and fruit juices and fruit smoothies
Array of fresh sliced fruits
Selection of muffins, danishes, croissants and variety of toasted breads
Assorted Fruit Preserves and Butters
Granola parfait station with probiotic yogurt, house made granola, dried fruits, nuts and seeds
Steel cut oatmeal
Pork sausage and Applewood smoked bacon
Freshly roasted vegetable, potato and goat cheese frittata

Choice of one hot griddled option below -
Cinnamon dusted brioche french toast with apple compote
Wild blueberry pancakes with maple syrup

Choice of one Egg option below—
Eggs Benedict with Canadian back bacon
Eggs Florentine with spinach
Eggs Princess with smoked salmon and asparagus
Plant based tofu hash (vegan)
50



BEYOND YOUR WEDDING DAY

Enjoy a final send off with family and friends as you host a breakfast the day after your special occasion. Book one of our private function rooms and offer one of these enticing breakfast offerings.

BREAKFAST STATION ENHANCEMENTS

OMELET STATION

Chef attendant required/250 per chef

Farm fresh eggs

Toppings - Ham, bacon, mushrooms, onions, tomatoes, broccoli, asparagus, bell peppers, spinach, Cheddar and Gruyère cheeses

17

GRIDDLE STATION

Choice of One

Ham and brie stuffed French toast with apple compote

Buttermilk pancakes served with Ontario maple syrup

Croissant French toast with fruit compote

17

VEGETABLE AND FRUIT JUICES AND SMOOTHIE STATION

Variety of seasonal vegetables and fruits freshly pressed

13





SERVICE CHARGE & TAXES

All food and beverage prices in this document are subject to 15% taxable service charge and 6% taxable administration fee totaling 21%. The service charge is distributed to all servers and related service personnel involved with the event.

A 21% taxable facility fee is applicable on any rental charges.

All prices, service charge and fees are subject to 13% Harmonized Sales Tax.

TASTING

Wedding Tastings can be held one to two months prior to your wedding on weekdays, Monday- Friday. The earliest time starting time is at 2:00pm and the latest start time is 5:00pm. Please allow for 3 hours in your schedules. At the tasting, you will be trying the full portion and presentation of your Plated Dinner (2 choices per course). Kindly note we will not be tasting Hors D'oeuvres and late-night items, but we can discuss your selections with Chef.

VENDOR MEALS

Vendor Meals are \$65 each, consist of Chef's choice of Salad, Chicken with Potatoes and Vegetables, Dessert and Cold Beverage, and can be discussed with your Catering Manager at time of planning. There is also the option to serve your Vendors the same meal as your guests at the Wedding Dinner price.

GUARANTEES

The exact number of guests attending a function is due Seven (7) 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 6% 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.

GUARANTEE POLICY

Final guarantee numbers for all food and beverage functions are due by 9:00am, 7 business days prior to your function date. In the event that the guarantee is not given to the hotel, the expected attendance number, or actual attendance, whichever is greater will be charged. You may increase your guarantee after numbers are submitted but cannot decrease it. The hotel will prepare and set a maximum of 3% over your guarantee.



MULTIPLE ENTRÉE SELECTION

You can offer a choice of two entrees to your guests, which is called a Pre-Selected Entrée. Vegetarian meals are available as a third option at no additional cost. Onsite changes to the menu selections may result in additional charges to prepare the extra meals. Place cards must be provided for each guest designated a symbol or colour indicator identifying which meal selections they have chosen. This way we ensure all guests receive what they had requested, and we can easily service your guests.

CAKE CUTTING FEE

There is no charge to move your Wedding cake from where it was presented and serve it from the sweet table. If you want us to cut the cake, plate, garnish and serve it the cost would be \$8.00 per person additional or can be included in the package pricing if it replaces the plated dessert.

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.

We require that all arrangements for the servicing of food and/or beverage (alcoholic and non-alcoholic) in public rooms, meeting/banquet rooms, be made with the Hotel.

Due to provincial law, no food and/or beverage may be brought in or removed from the Hotel premises. You must obtain prior approval from us before you bring in any food or non-alcoholic beverages from outside sources

LIQUOR LAWS/ ALCOHOL CONSUMPTION

Ontario Liquor Laws permit the serving of alcoholic beverages from 11:00am to 2:00am at which time all entertainment should cease in order to clear the event space.

If alcoholic beverages are to be served on the hotel premises, the Omni King Edward Hotel will require that beverages be dispensed only by its server and bartenders. The Omni King Edward Hotels alcoholic beverage license requires the hotel to:

- a) Request proper identification (photo I.D.) of any person of questionable age, and refuse alcoholic beverage service if the person is either underage or proper identification cannot be produced; and
- b) Refuse alcoholic beverage service to any person who, in the Hotel's sole judgment, appears intoxicated.
- c) We will serve shots, however, is limited to a maximum of 2oz of liquor per person at one time
- d) All staff serving alcohol will have smart serve certification and will adhere to all smart serve regulations