



We here at the Trinity Hall welcome you and your guests. We offer an ideal venue for a variety of functions. The Trinity Hall can help create the perfect atmosphere for a conference, meetings, elegant dinner, wedding receptions as well as baptisms- to name a few. We can accommodate any requirements you may have, and will support you to ensure your experience with us is memorable.

This new distinguished center assures you of;

Comfort • Excellent Service • Value

We take pride in our service and would be pleased to discuss your needs with us. We commit to deliver our promise of high quality and standards and will do everything possible to meet your expectations and budget.

Our elegantly designed ball room sets the atmosphere for any type of event. The staff here at The Trinity Hall want to meet all your needs , giving you the best experience we can provide.
Have a Blessed stay at the Trinity Hall

Shawkey Girgis & Reda Mowad

CONFERENCE MEETING PACKAGE

Introducing our Millennium Packages

- Modern design meeting rooms to accommodate groups (10-400)
- Professional staff to help planning and ensure a successful meeting
- A special log and storage is available for all materials prior to the Arrival. This is guaranteed on the spot and ready upon your arrival
- Complete Audio / Visual equipment and service is available, Every room will be set with a wall screen, mic, wireless mic and a flip chart with no charge
- Internet accessible with request for a fee
- Complimentary parking and coat check available
- Our full size Olympic gym is available with a fitness instructor for an additional fee contact the hall for more information

ALL PACKAGES

(Minimum 50 people)

3 BREAKS:

1. Welcome Continental Breakfast
2. Mid Morning
3. Noon

Luncheon can include your choice of A la Carte or Buffet

	<u>\$43 Package #1</u> CONTINENTAL	<u>\$49 Package #2</u> DELUXE UPGRADE CONTINENTAL <i>(with Fresh Fruit and non alcohol Strawberry Daiquiri)</i>	<u>\$56 Package #3</u> THE CANADIAN HOT AND COLD BREAKFAST BUFFET
Breakfast			
Lunch	BUILD YOUR OWN SANDWICH/ SOUP Assorted Salad buffet Dessert Table	SPECIAL BUFFET HOT AND COLD Sweet table with assorted mousse and, fresh fruit and French pastries	HOT / COLD BUFFET Sweet table Cakes and mousse and fresh Fruit
Breaks			
AM	Selection of Coffees and Assortment of Teas	Selection of assorted Coffees and Teas and assortment of juices	Selection of Coffees and Teas and assortment of juices with Breakfast rolls
PM	Assortment of coffee and teas with cookies	Coffees and Teas with an assortment of Cookies and popcorn machine or assorted chips with non alcohol Pina Colada & Strawberry Daiquiri Punch	SPORT THEME Bottled water, granola bars, sesame seed bars fresh fruit, Including up to 2 hours of gym use with a fitness instructor* Extra Fee* breaks (full size gym in house)

Prices subject to taxes HST 13% and 15% Service Charge

BREAKFAST MENU

The Continental- B1

Assortment of Chilled
Juices Oven Fresh
Muffins Sweet Breakfast
Rolls
Selection of Danishes and Croissants and fresh bagels
with cream cheese and cheddar
Assortment of Cereals and Yogurt
Bar Selection of Preserves Marg. &
Butter Assortment of Coffee and
Herbal Teas
\$12pp
Add fresh fruit of \$4.50 per person

The Natural- B2

Chilled Orange & Grapefruit Juices
Selection of Yogurts
Seasonal Sliced Fresh Fruits
Granola, Muslix, Bran Flakes
Bran and Carrot Muffins
Selection of Preserves and
Butter Bottled water and Prieria
Water
Assortment Coffee, Herbal Tea and Milk
\$13pp

The Canadian- B3

Selection of Chilled Fruit Juices,
Including Strawberry daiquiri and Pina Calada punch
Scrambled Eggs
Home Fried
Potatoes Bacon,
Sausage Assorted
Bagels with
Cream Cheese and cheddar
cheese Butter Toast, Croissants,
Muffins Selection of Preserves
and Butter Assortment of Cereals
and Yogurts
Coffee reg/dec, selection of Herbal Teas and Milk
\$17pp
Add Fresh Fruit of \$4.50 per person

Special Hot Buffet- B4

Selection of Chilled Fruit Juices,
Including Strawberry Daiquiri and Pina Colada Punch
Seasonal Sliced Fresh Fruits
Assorted Cold Cereal Bar with Milk
Specialty Omelet Station French
toast Assorted Yogurt
Home Fried Potatoes
Canadian Back Bacon and
Sausage
Butter Toast, Croissants, Muffins and Danishes
Assorted Bagels with Marble and Cheddar
Cheese
Selection of Jams (Nutella and Honey) Butter
Coffee reg/dec, Tea and Milk
\$24pp

- International Cheese Mirror **\$7 pp**, or
- Sautéed Crab Cakes Cajun Style **\$5 pp**
- Plated Breakfast available (maximum 60 persons)

Morning Breaks

- Coffee & Tea **\$1.85pp**
- Muffins, Danishes or Fresh Croissants **\$19.50 per dozen**
- 1 Jug of Juice **\$14.50**

Afternoon Break

- Coffee & Tea **\$1.85pp**
- Cookies or popcorn machine or chips & Granola Bars **\$ 3 pp**
- Pina Colada and Strawberry Daiquiri Non alcoholic Punch **\$3 pp**

BAPTISM PACKAGE

Baptism Breakfast- **B4 \$24 pp**
Baptism Breakfast –**B5 \$29pp**

(B5= B4 plus assorted cheese and assorted cold cuts)

Extras can be added to any package

- Om Ali **\$4.50pp**
- Smoked Salmon **\$6pp**
- Fatire Station sweet/savory **\$5pp** (Min 50 people)

LUNCH & DINNER A LA CART

Includes a choice of:

Appetizers **or**, salad **or** soup

.....

And chef choice of Fresh Seasonal Vegetables

.....

Potatoes **or** rice

.....

Fresh Baked Breads and Butter

.....

Assorted Coffee and Herbal Teas

Appetizers

- Crudités with trinity dip
- Penne Pasta with sun-dried Tomatoes, olive
- Choice of chilled juice
- Cold grilled vegetables plate
- Crab cake with Cucumber salad, or smoked salmon
\$5pp extra
- Prosciutto & Melon
\$4pp extra
- Spaghetti Carbonara
- Tuna Tartars with Lotus Root Chips and Red Pepper & Basil oil
- Spring Rolls

Salads

- Mediterranean Salad
- Caesar Salad
- Greek Salad
- Cucumber and Tomato Salad
- Cucumber and Yogurt Salad
- Trinity Special Anti-pasta Salad
\$4pp extra
- Sea food Salad with Crab and Shrimp Cocktail
\$4pp extra

Soups

- Soup de jour
- Seafood Chowder
- Chicken & Rice
- Beef or Chicken Vegetable
- Cream of Broccoli
- Cream of Mushroom
- Cauliflower and Sweet Potato Soup
- Lentil Soup
- Roasted Squash and Pear Soup

Entrees

Poultry (Choice of 1) \$25pp Lunch, \$28pp Dinner

- Grilled Boneless Chicken Breast
 - Chicken Cacciatore
 - Chicken cutlet or Kebab(2pp)
 - Chicken Brochette with Thai Lemon Sauce
 - Chicken Stir fry
 - Stuffed Breast of Chicken **+\$5.00**
- * With Fresh Spinach or Asparagus & Ricotta and Feta Cheese or Ham and Swiss*

Vegetarian (Choice of 1) \$22.50pp Lunch, \$25pp Dinner

- Roasted Vegetables with Couscous
- Vegetarian Lasagna
- Roasted eggplant/melted with assorted cheeses
- Fresh pasta or macaroni béshamel
- Moussaka

Red Meat (Choice of 1) \$27pp Lunch, \$29pp Dinner

- Baked Lasagna Bolognaise or Florentine
- Swiss steak
- Beef Stir fry
- Roast Beef (Tenderloin)with mushroom sauce
- Meat and cheese cannelloni
- Roasted Prime Rib **+\$ 7**
- Veal Cutlet Style or Scaloppini **+\$ 5**
- Filet Mignon (6oz) **+\$ 7**

Fish (Choice of 1) \$28pp (Lunch or Dinner)

- Grilled Swordfish
- Breaded Filet of Sole
- Poached or grilled salmon with Cucumber Dill Mayonnaise
- Broiled Sea bass or Tilapia
- Seafood Crepes

***Custom entrée combination (choice of 2) can be made at an \$8 surcharge pp**

DESSERTS

Choice of One

- Amaretto Chocolate
- Tiramisu
- Mango Mousse
- Cheese Cake with Berry Sauce
- Chocolate Truffle Cake
- Fruit Flan
- Peach Melba
- Rice Pudding

*Premium dessert of Tartuffe or Ice Cream Crepes +
\$3pp*

Dessert Table Extra \$8.50pp

Assorted Cakes, French Pastries, Mousse And Fresh Fruit with Chocolate or Strawberry Dip

WORKING LUNCH

Build Your Own

\$19pp

Tossed Green Salad
Potato Salad, Cole
Slaw Chickpea Salad
Pasta Salad

**Assorted Cold
Cuts & Antipasto
vegetarian**

options *tuna &
Egg Salad*

Breads

Selection of mousse, rice puddings, pastries and Fruit
Cocktail Coffee, and herbal teas

All our Lunch menus included a section of chilled juices or assorted soft drink

MEDITERRANEAN VEGETARIAN MENU

\$29 pp

Cold:

Baba Ganoush
Tomato and Cucumber
Coleslaw
Potato Salad
Chickpea Salad
Assorted Pickles

Hot:

Fresh pasta of the day with Vegetarian roasted potatoes
Macaroni Béchamel or Stair Fry Vegetable
Koshary (Pasta/ Rice/ Fried Onion)
Spring Rolls / Samosas
Falafel
Fül (Baked Beans)
Kobeba
Stuffed Peppers + Zucchini – or Meskaha

Addition of Tilapia Or Salmon **\$6pp**

Desserts-

- Mediterranean sweets (Basbousa, Knafeh, Baklava)
- Assorted Tray of exotic Fresh Fruits
- Mango and Chocolate Mousse

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LUNCH BUFFET MENU

\$24pp (4 Cold 1 Hot)

\$29pp (4 Cold , 2 Hot)

Cold-

- Caesar Salad
- Green Salad
- Greek Salad
- Mediterranean Salad
- Cucumber and Tomato Salad
- Cucumber and Yogurt Salad
- Chick Pea Salad
- Sea food Salad
- Potato or Macaroni Salad
- Coleslaw
- Couscous Mediterranean style
- Tehenia and Chick Pea Dip

Hot-

*Including Rice **Or** Roasted Potatoes **Or** Pasta of the day with Chef Choice Vegetables*

- Meatballs and Home fired Potatoes
- Fried chicken
- Chicken wings or chicken fingers
- Barbeque Chicken thigh or Jerk Chicken
- Or Build your own Sandwiches- assorted cold cuts with bread Includes egg salad and tuna

- Grilled Boneless Chicken Breast
- Chicken Stir fry
- Stuffed Chicken Breast *stuffed with fresh Spinach and Ricotta* **+\$3 PP**
- Chicken Cacciatore
- Chicken or Beef Shish Kabob (2 per person)
- Stir Fry Beef
- Swiss Steak
- Veal cutlet **+\$5 PP**
- Sliced Tenderloin of Beef,

Section of mousse, rice pudding and French pastries Coffee and herbal teas with soft drinks

Other menus can be created especially for you

DINNER BUFFET MENU

\$43 pp (6 Cold, 3 Hot)

Cold-

- Caesar Salad
- Green Salad
- Greek Salad
- Mediterranean Salad
- Cucumber and Tomato Salad
- Cucumber and Yogurt Salad
- Chick Pea Salad
- Sea food Salad
- Potato or Macaroni Salad
- Coleslaw
- Beet Salad
- Couscous or Quinoa Mediterranean style
- Tehenia and Chick Pea Dip

Hot-

*Including Rice **OR** Roasted Potatoes **OR** Pasta of the day with Chef Choice Vegetables*

- Grilled Boneless Chicken Brest
- Chicken Cacciatore
- Stuffed Chicken ; Spinach Ricotta and Swiss Cheese **OR** Ham and Swiss Cheese **OR** Freekeh
- Stir Fried Chicken **OR** Beef
- Chicken and Pineapple
- Chicken **OR** Beef kabab
- Roasted Beef Tenderloin Au Jus
- Spareribs
- Veal
- Lasagna (Vegetarian **OR** Meat)
- Seafood Curry
- Grilled Salmon
- Baked Tilapia **OR** Seabream

*Section of cake and mousse, rice pudding
and French pastries, fresh fruit
Coffee and herbal teas with soft drinks*

Other menus can be created especially for you

CANDLELIGHT BUFFET

(Minimum 50 People)

\$59 pp

Relish Tray
Assorted Vegetables with Pimento Dip
Black and Green Olives and Pickles
Tossed Green Salad – Assorted Dressings
Potato Salad
Caesar Salad
Cucumber and Tomato
Salad Cucumber and
Yogurt Salad
Cucumber with Dill
Tomatoes & Basil Salad
Marinated Mushrooms
Watercress & Orange
Beets
Artichokes

Shrimp Cocktail
Seafood Salad
Smoked
Salmon



Assorted Cold Cuts
Roast Beef- Roast Turkey
Black Forest Ham- Italian Salami
Prosciutto



Choice of 2 Chicken Dishes

Grilled Boneless Chicken Breast
Chicken Florentine
Chicken Cutlet
Chicken Cacciatore
Chicken Stir Fry
Stuffed Chicken
Breast
With Spinach & fresh Ricotta and cheddar cheese
Chicken Brochette with Thai Lemon
Sauce



Roast Beef Carved in Room



Fresh Pasta of the Day
*With Two sauces, Alfredo and Seafood or
vegetarian*
Fried Rice or Potatoes
Medley of Fresh
Vegetables



Sweet Table

Assorted Torte
Cheese Cake
Assorted French Pastries
International Cheese
Tray
Sliced Fresh Fruit with Honey Yogurt Dressing



Selection of Soft Drinks,
Non alcohol Pina Colada and Strawberry daiquiri punch
Assortment of Coffee and assortment of Herbal teas

RECEPTION

Cold Hors D'oeuvres **\$25.00 p/doz**

- Deviled Eggs
- Melon Wedges with Prosciutto
- Salami Cornets with Cream Cheese
- Smoked Salmon on Toast
- Mini Patty Shells with Seafood Salad
- Finger Sandwiches
- Chef's Selection of Fancy Diplomat Canapés

Sandwiches

- Assorted Finger Sandwiches **\$7.50**
(minimum 20 people)
- Open faced / closed sandwiches
\$7.95 Smoked Salmon, Sea food Salad, Tuna Salad and Egg Salad
- Assorted Deli Meat Platter **\$10.75**

Absolutely deli-litious cold cuts! Layer upon layer of roast beef, ham, corned beef, turkey, salami and pastrami. Plus relishes and assorted breads

Hot Hors D'oeuvres **\$27.00 p/doz**

- Meatballs Bordelaise
- Beef or Chicken Teriyaki en Brochette
- Petite Chinese Egg Rolls, sweet and sour sauce
- Chicken Drumsticks
- Fried Deep Sea Scallops, Tarter Sauce
- Fried Shrimp, Tarter Sauce
- Chicken Finger

Snacks

- Potato Chips, Pretzels **\$9.50**
- Peanuts **\$9.50**
- Mixed Nuts **\$14.50**
- Ice Cream Bar **\$8.50**
- Popcorn with Machine **\$6.50**
- Cotton Candy with Machine **\$6.50**

Assorted Crudités with Trinity Dip
\$6 pp

Cheese Mirror garnished with Fresh Fruits - crackers - *Medium, Large*
\$13 pp

Sliced Fresh Fruits with Honey Yogurt Dressing (seasonal)
\$8 pp

Hip of Beef / Strip Lion of Beef Carved in Room served with Kaisers,
Horseradish & Coleslaw
\$19 pp

Side of Smoked Salmon (garnished) For 60 People
\$80

Extra Additions +\$13 pp

- *Pyramid of Jumbo Shrimp with Cocktail Sauce
- *Oyster Bar (in season)
- *Pasta Bar

* Ice Carving (as requested) ****Prices upon Request****

Other menus can be created especially for you

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