

CONFERENCE MEETING PACKAGE

Introducing our *Millennium Packages*

- Modern design meeting rooms to accommodate groups (10-600)
- 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 screen, mic and wireless mic and a flip chart with no charge with these packages
- Internet accessible with request for a fee
- Our parking, coat check available - with our compliments
- Our full size Olympic gym is available with a fitness instructor for a small fee contact the hall for more information

ALL PACKAGES
(Minimum 40 people)

3 BREAKS:

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

Luncheon can include your choice of A la Carte or Buffet

	<i>\$42.95 Package #1</i>	<i>\$49.95 Package #2</i>	<i>\$53.50 Package #3</i>
Breakfast	CONTINENTAL	DELUXE UPGRADE CONTINENTAL <i>(with Fresh Fruit and non alcohol Strawberry Daiquiri)</i>	THE CANADIAN HOT AND COLD BREAKFAST BUFFET
Lunch	BUILD YOUR OWN SANDWICH/ SOUP AND ASSORTED SALADS BUFFET WITH ASSORTED MOUSSE	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 Calada & 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 breaks (full size gym in house)

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
\$10.95
Add fresh fruit of \$3.50 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
\$10.95

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
\$16.50
Add Fresh Fruit of \$3.50 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 variety of Cheese
Selection of Preserves and Butter
Coffee reg/dec, Tea and Milk
\$21.95

- International Cheese Mirror \$4.25 pp, or
- Sautéed Crab Cakes Cajun Style \$3.95 pp
- Plated Breakfast available (maximum 60 persons)

Morning Breaks

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

Afternoon Breaks

- Coffee and Tea *\$1.75 pp*
- Cookies or popcorn machine *\$ 2.95 pp*
- Pina Colada and Strawberry Daiquiri Non alcoholic Punch *\$2.95 pp*

Baptism Package

Baptism Breakfast- B4 \$21.95 pp
Baptism Breakfast – B5 \$25.95pp
(B5= B4 plus assorted cheese and assorted cold cuts)

Extras can be added to any package

- Om Ali \$3.50pp
- Smoked Salmon \$2.95pp
- Fatire Station sweet/savory \$2.50 pp (Min 50 people)

Lunch Ala Cart Menu

All Lunch Ala cart are plated (50 people maximum)

All Lunch ala cart Include 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
\$3.25 extra
- Proscutto & Melon
\$3.25 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 Ante-pasta Salad
\$3.50 extra
- Sea food Salad with Crab and Shrimp Cocktail
\$1.50 extra

Soups

- Soup de jour
- Seafood Chowder
- Chicken & Rice
- Beef or Chicken Vegetable
- Cream of Broccoli
- Cream of Mushroom

Lunch ala cart Menu

Entrees

Poultry (Choice of 1) \$25.95

- Grilled Boneless Chicken Breast
- Chicken Cacciatore
- Chicken cutlet
- Chicken Florentine
- Chicken Brochette with Thai Lemon Sauce
- Chicken Stir fry
- Stuffed Breast of Chicken

+\$3.00

** With Fresh Spinach & Ricotta Cheese or Ham and Swiss*

Vegetarian (Choice of 1) \$22.50

- Roasted Vegetables with Couscous
- Vegetarian Lasagna
- Roasted egg plant/melted with assorted cheeses
- Fresh pasta of the day

Meat (Choice of 1) \$26.95

- Baked Lasagna Bolognese or Florentine
- Swiss steak
- Beef Stir fry
- Roast Beef
- Veal Poufteck Style or Scaloppini
Served with rice or spinach noodles
- Filet Mignon (6oz)

+\$ 6.95

+\$ 6.95

Fish (Choice of 1) \$26.00

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

DESSERTS

Choice of One

- Amaretto Chocolate or mango Mousse
- Tiramisu
- Apple Strudel
- Cheese Cake with Berry Sauce
- Chocolate Truffle Cake
- Fruit Flan
- Peach Melba
- Rice Pudding

Premium dessert of Tartuffe or Ice Cream Crepes + \$2.50pp

*Other menus can be created especially for you
Prices subject to taxes and 15% Service Charge*

Working Lunch

Build Your Own

\$18.95

Tossed Green Salad
Potato Salad, Cole Slaw
Chickpea Salad
Pasta Salad
Assorted Cold Cuts
Assorted 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

Trinity Hall Lunch Buffet # 1

Hot and Cold Lunch (Great Birthday Party Option)

\$21.95

Cold- choice of 5 salads

- 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
- Cos Cos Mediterranean style
- Tehenia and Chick Pea Dip

Hot- choice of 1 of the Hot and

Including Fresh pasta of the day with Vegetarian or Seafood or Alfredo Sauce

- 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

*Section of mousse, rice pudding and French pastries
Coffee and herbal teas*

*With soft drinks Other menus can be created especially for you
Prices subject to taxes and 15% Service Charge*

Trinity Hall Lunch Buffet # 2
Hot and Cold Lunch
\$25.95

Cold- choice of 5 salads

- Caesar Salad
- Greek Salad
- Mediterranean Salad
- Sea food Salad *or* Smoked Salmon Platter
- Potato or Pasta Salad
- Check Pea
- Coleslaw
- Cos Cos Mediterranean style
- Cucumber and Tomato Salad
- Cucumber and yogurt Salad

Hot- choice of 2 hot entrées

Including rice or roasted potato with fresh seasonal vegetables

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

Add a third entrée choice \$ 4.50 extra PP

*Sweet Table of Mousse, Rice pudding, and an Assortment of Fresh Fruits.
Coffee and herbal teas and Soft Drinks*

*Other menus can be created especially for you
Prices subject to taxes and 15% Service Charge*

Dinner Menu A la Cart

All Dinner menu Options Include 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 dip
Penne Pasta with
sun dried tomatoes,
olives
- Melon & roast Potatoes
Salad
- Spaghetti Carbonara
- Prescutto & Melon
extra \$3.25
- Crab cake with cucumber
Salad *extra \$3.95*
- Smoked Salmon
extra \$3.95

Salads

- Mediterranean Salad
- Caesar Salad
- Green Salad
- Greek Salad
- Cucumber and Tomato
Salad
- Cucumber and Yogurt
Salad
- Seafood Salad with Shrimp
and Crab
- Trinity Special Salad

Soups

- Soup de jour
- Chicken & Rice
- Beef or Chicken
with vegetable
- Cream of Broccoli
- Shrimp or Lobster
Bisque
extra \$2.95

Entrees

Poultry: (Choice of 1) **\$28.00**

- Grilled Boneless Breast of Chicken Florentine
- Chicken Brochette with Thai Lemon Sauce
- Chicken Stir fry
- Stuffed Breast of Chicken **+ \$3.50**
 - with apples & almonds
 - or* with Spinach and Ricotta Cheese
- Chicken Cutlet
- Chicken Catatori
- Chicken Kabob (*2 per person*)

Meat: (Choice of 1) **\$32.50**

- Filet Mignon 8oz, sauce Perigourdine
- Sliced Tenderloin of Beef, Sauce Choron
- Roast Rib Eye of Beef, au jus
- Beef Bourguignonne
- Broiled 10 oz. New York Cut Sirloin Steak
- Roasted Prime Rib **+ \$3.00**
- Meat and cheese Cannelloni
- Baked Lasagna Bolognese or Florentine
- Veal Poufteck Style *or* Scaloppini **+ \$3.00**
 - served with rice *or* spinach noodles
- Hungarian Goulash

Fish: (Choice of 1) **\$32.50**

- Grilled Swordfish
- Fresh Broiled *or* Grilled salmon
- Breaded of Filet of Sole
 - with rich capers sauce and lobster tail
- Seafood Crepes served with seasonal
- Baked Tilapia *or* sea bass

***Add an extra hot item for \$6.95 PP**

COMBINATION DINNER \$49.00

BROILED BACON WRAPPED BEEF TENDERLION FILET/ POACHED ATLANTIC SALMON

or

BACRON WRAPPED BEEF TENDERLOIN FILET / STUFFED CHICKEN BREAST

or

SEARED SUPREME OF CHICKEN / GRILLED BLACK TIGER SHRIMP

Desserts

Choice of One

- Amaretto Chocolate Mousse
- Tiramisu
- Apple Strudel
- Cheese Cake with Berry Sauce
- Chocolate Truffle Cake
- Fruit Flan
- Peach Melba with peach sauce
- Assorted Fruit in a basket with lemon sauce

Premium dessert Tartuffe or Ice Cream Crepes +\$ 2.95 pp

Or

Dessert Table Extra \$ 8.50

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

*Other menus can be created especially for you
Prices subject to taxes and 15% Service Charge*

Dinner Buffet

\$43.00

Salad Bar
(6 different varieties)



HOT ITEMS

Choice of 2

Grilled Boneless Chicken Breast
Chicken Catatori
Stuffed Chicken
Stuffed with fresh spinach and Ricotta and Swiss cheese
Stir fried Chicken
Chicken and Pineapple
Chicken Kabob
Roast Beef au jus
Beef Kabob
Beef Stir Fry
Beef Goulash
Spareribs
Veal Terrine
Parsley & Herb butter tossed spaghetti
Lasagna
Sea Food curry
Grilled Salmon
Baked Tilapia

***Add an extra hot item for \$6.95 pp**



Hot Medley of Fresh Vegetables PLUS

Roast Potatoes

Or

Rice



Sweet Table

Mango and Chocolate Mousse
Coconut Pudding
Rice pudding
Assorted Cakes
Fresh Fruit Mirrors



Coffee and herbal Tea

Soft Drinks *Other menus can be created especially for you - Prices subject to taxes and 15% Service Charge*

The Trinity Candlelight Buffet

(Minimum 50 People)

\$55.00

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
Proscuitto



Choice of 2 Chicken Dishes

Grilled Boneless Chicken Breast
Chicken Florentine
Chicken Cutlet
Chicken Catatori
Chicken Stir Fry
Stuffed Chicken Breast
With Spinach & fresh Rocha 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

Sacher 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

*Other menus can be created especially for you
Prices subject to taxes and 15% Service Charge*

RECEPTION

Cold Hors D'oeuvres

\$25.00 p/doz

- Deviled Eggs
- Melon Wedges with Proscuitto
- 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 *\$6.95*
Smoked Salmon, Sea food Salad, Tuna
Salad and Egg Salad
- Assorted Deli Meat Platter *\$10.75 pp*
Absolutely deli-litious cold cuts! Layer
upon layer of roast beef, ham, corned beef,
turkey, salami and pastrami. Plus snappy
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

\$5.50 pp

Cheese Mirror garnished with Fresh Fruits - crackers - *Medium, Large*

\$12.75 pp

Sliced Fresh Fruits with Honey Yogurt Dressing (seasonal)

\$8.95 pp

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

\$19.50 pp

Side of Smoked Salmon (garnished) For 60 People

\$78.75

Extra Additions +\$9.95PP

- *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

Prices subject to taxes and 15% Service Charge