

# Wedding



The London Convention Centre would be honoured to be part of your very special day. Our professional catering managers along with our very creative culinary team will work with you to ensure a memorable experience.

The London Convention Centre enjoys a reputation for outstanding service and cuisine. We make each event unique by offering the freshest of local ingredients and we purchase Ontario grown products whenever possible. Our team looks forward to welcoming you and your guests to the London Convention Centre for a wonderfully memorable experience.

David Van Eldik  
Certified Chef de Cuisine  
Executive Chef  
London Convention Centre

# Wedding



## Wedding Services at a Glance

- ◆ Complimentary Room Rental
- Table and service linens (white tablecloths, choice of 4 napkin colours, white skirting)
- Villery and Boch china, Sambonet silver plated cutlery and Spielgau glassware
- Votive candles
- Underground parking for the parents of the bride & groom and the wedding party
- Podium
- Leather arm chairs for bride and groom
- Stage for your Disc Jockey, band or head table
- Dance floor
- Menu taste tasting for four

# Wedding



## Food and Beverage Services

Food & Beverage services are exclusive to the London Convention Centre, with the exception of your wedding cake

## Parking

Approximately 300 spots are available underground at the London Convention Centre (Based on availability).  
\$8.00 per vehicle (tax included).

## Coat Check

Coat check services are available when pre-arranged at a charge of \$2.00 (tax included) per coat.

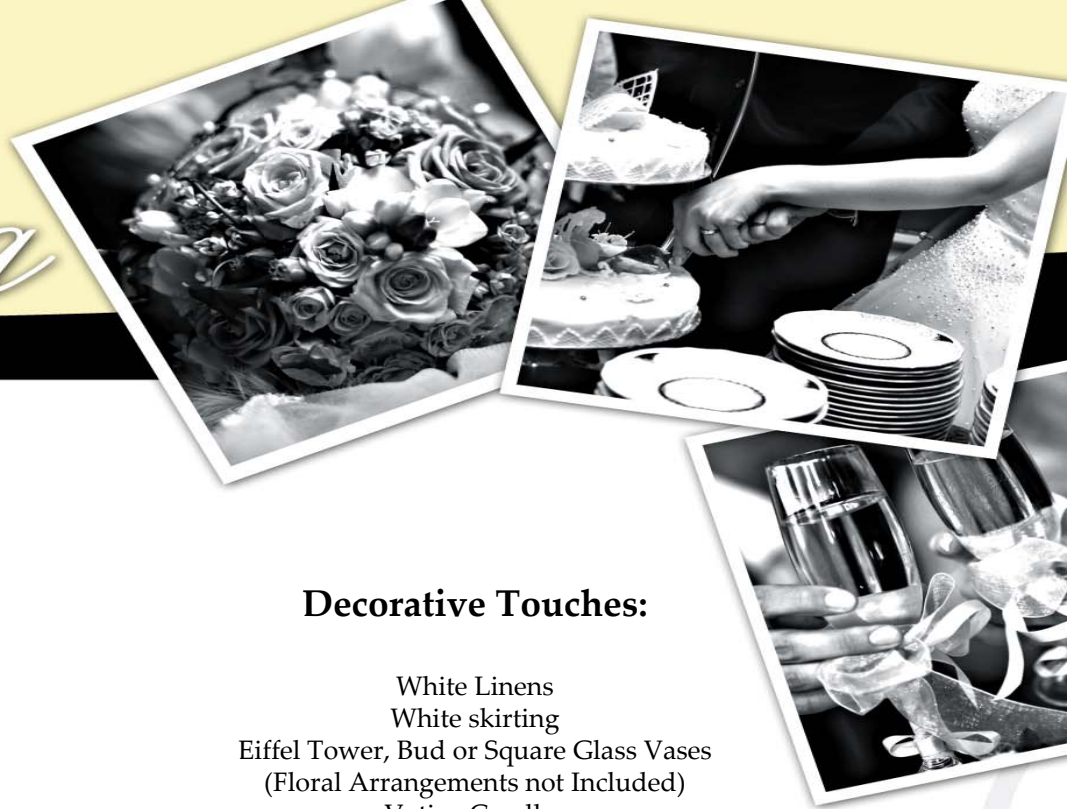
## Cake Cutting & Coffee Station

This service is available together with a coffee and tea station at a charge of \$2.00 per guest.

## Confirmation and Deposit

- Deposit: 25% of the total estimated contract (minimum of \$2,000). Deposits are non refundable.
- 80% of estimated final total including the bar consumption is due thirty (30) days in advance of event.
- Balance due and final guarantee 1 week (7 days) prior to event.

# Wedding



## Wedding Package #1

### Included:

Choice of Appetizer, Entrée and Dessert All Plated  
Reception Room Rental in our Ballrooms or Salons  
Stationary Non-Alcoholic and Champagne Punch  
Domestic Dinner Wine (1 Glass per Person)  
Four Hour Host Bar following Dinner (Domestic Products)  
Late Night Cake Cutting and Coffee Station  
Bride and Groom Ready Room

### Decorative Touches:

White Linens  
White skirting  
Eiffel Tower, Bud or Square Glass Vases  
(Floral Arrangements not Included)  
Votive Candles  
Decorative Trees  
Podium  
"Congratulations" to the Bride and Groom on our  
Outdoor Electronic Sign

*Enhance your package with:  
Chair covers for \$ 6.00 per chair  
Table runner for \$3.00 per table*

# Wedding



## Wedding Package #2

### Included:

Choice of Appetizer, Entrée and Dessert, All Plated  
Reception Room Rental in our Ballrooms or Salons  
Butlered Champagne Reception  
Butlered Hot Hors d'oeuvres  
(Based on 3 Pieces per Person: Chef's Selection)  
International Cheese Tray and Crudités  
Domestic Dinner Wine (1 Glass per Person)  
Four Hour Host Bar Following Dinner (Domestic Products)  
Late Night Cake Cutting and Coffee Station  
Bride and Groom Ready Room

### Decorative Touches:

White or Black Linens  
Chair Covers  
White Skirting  
Eifel Tower, Bud or Square Vases  
(Floral Arrangements not Included)  
Votive Candles  
Decorative Trees  
Podium  
"Congratulations" to the Bride and Groom on our  
Outdoor Electronic Signage

# Wedding



## Wedding Package Menu Selections

### Plated Entrées

Three Grain Dijon Crusted Tenderloin  
of Canadian Beef  
Caramelized Shallot and Pinot Noir Jus  
Emmenthal Gratin Potato Cake

Package One - \$ 139.00  
Package Two - \$ 145.00

Herb and Rosemary Marinated Veal Striploin  
with Wild Mushroom Baco Noir Sauce  
Roast Garlic Infused  
Yukon Gold Potato Swirl

Package One - \$ 142.00  
Package Two - \$ 148.00

Marriage of Canadian Beef with  
Niagara Peninsula Wine Infused Goats Cheese Cream  
and Black Tea Crusted Free Range Breast of Capon  
Dauphine Potato

Package One - \$ 139.00  
Package Two - \$ 145.00

Maple and Teriyaki Glazed Salmon  
and Beef Tenderloin  
Mushroom Ragout  
Mini Red Skin Potato

Package One - \$ 139.00  
Package Two - 145.00

Brie and Cranberry Stuffed Chicken Supreme  
Nestled A top Golden Cous Cous

Package One - \$ 125.00  
Package Two - \$ 131.00

All Entrees Come with Bouquet of Seasonal Vegetables  
Assorted Rolls, Flat Breads and Butter  
Freshly Brewed 100% Columbian Coffee and Tea

Pricing Included Taxes and Gratuities

# Wedding



## Appetizers

(Choose One)

- Organic Lettuce Leaf in an English Cucumber Ring, Freeze Dried Okanagan Valley Cranberries, Spiced Pecans with House Made Caramelized Spy Apple Vinaigrette
- Vodka Smoked Atlantic Salmon, Lemon Grass Marinated Sea Scallop and Blue Point Mussel with Lemon Herb Dressing on the Side
- Jumbo Shrimp Cocktail with Lolla Rossa, Blonde Frisèe Dollop of Seafood Sauce for Dipping with Tropical Fruit Garnish
- Antipasto: Oven Roasted Eggplant, Duo of Sweet Bell Peppers and Zucchini, Prosciutto with Melon, Marinated Artichoke and Sautéed Shrimp.

## Desserts

(Choose One)

- Convention Centre's Own Raspberry Crème Brûlée with Chocolate Almond Cluster
- "His and Her" Alternating Desserts  
For "Her" Fresh Seasonal Band of Fruit on a Flaky Puff Pastry with Vanilla Custard  
For "Him" Bitter Sweet Chocolate and Pecan Flan with Amaretto Anglaise
- Individual Heart Shaped Baked Cheese Cake Kissed with a Local Berry Compote and Dusted with Gold Leaf
- Baked Apple and Marzipan Tart Served Warm Brushed with Apricot Marmalade and French Vanilla Ice Cream with Chef's Own Carmel Drizzle
- Deluxe Dessert Buffet with Fresh Fruit Tropical and Seasonal; Fruit Display, Decadent Cakes, Tortes and Flans  
(For this Option add \$ 10.00 to Package Price in place of Plated Dessert)



**LONDON**  
convention centre  
*you should be here!*

**London Convention Centre**

300 York Street, London, Ontario, Canada N6B 1P8  
Toll Free - 1.800.203.1992 - [www.londoncc.com](http://www.londoncc.com)

All applicable taxes will be applied to room rentals.  
Food and beverage charges are subject to all applicable taxes and 15% gratuity.

# Wedding



## Dinner - A La Carte

### Salads

(french served)

\$ 8.00 Each

Radicchio, Watercress, Shiitake Mushrooms, Red and Yellow Bell Peppers with Roasted Garlic Vinaigrette

Melange of Arugula, Spinach, and Frisée Lettuce with Dried Cherries, Honey Mustard Vinaigrette

Grilled Artichoke Salad with Roma Tomatoes and Field Greens with Herb Vinaigrette

Caesar Salad – Heart of Romaine with Fried Pancetta and Shredded Parmesan

Boston Bibb, Radicchio and Belgian Endive with Roma Tomato and Smoked Gouda with Honey Lemon Vinaigrette

Crisp Salad Hearts with Carrots, Tomato, Cucumber, Feta Cheese and Balsamic Vinaigrette

Fresh Baby Spinach and Frisée Salad, with Tomato, Blue Cheese Crumble and Citrus Vinaigrette

Option: Have your salad plated for \$1.50 per person. Ask your catering manager for details

# Wedding



## Appetizers

Vodka Curred Atlantic Salmon, Dill Cream Cheese and Bagel Chips with Baby Greens and Balsamic Drizzle	\$10.00
Antipasto Plate with Prosciutto, Melon, Provolone, Marinated Artichokes, Grilled Peppers Kalamata Olive and Sautéed Shrimp	\$10.00
Pan Seared Sea Scallops in a Saffron Cream Sauce Served with Boston Leaf and Watercress (Maximum 200)	\$10.00
Goat Cheese Crisp with Lola Rossa and Baby Greens	\$10.00
Jumbo Gulf Shrimp Cocktail with Tropical Fruits and Cocktail Sauce	\$14.00

## Soups

Potato Leek Soup with Orange Crème Fraiche and Chives	\$6.00
Spiced Apple and Butternut Squash Soup	\$6.00
Wild Mushroom Soup with Fresh Herbs and Truffle Oil	\$6.00
Minestrone Soup	\$6.00
Italian Wedding Soup	\$6.00
Cream of Cheddar and Sweet Potato Soup	\$6.00
Charred Tomato and Sweet Red Pepper Bisque	\$6.00
Lightly Curried Sweet Potato and Pumpkin	\$6.00

# Wedding



## Entrées

(includes Chef's Selection of Potato or Rice, Fresh Vegetables, Rolls and Butter and Fresh Brewed 100% Columbian Coffee and Assorted Teas)

Duo of "AAA" Canadian Beef Tenderloin with Niagara Peninsula Infused Goat Cheese, Black Tea Crusted Boneless Chicken Breast, Seasonal Vegetables and Gratin Potato

\$33.00

Duo of Seared Tenderloin of Beef with Cabernet Demi Glaze and Fillet of Salmon with Saffron Beurre Blanc

\$32.00

Duo of Seared Tenderloin of Beef with Wild Mushroom Ragout and Seared Halibut with Citrus Beurre Blanc

\$36.00

Pan Seared Halibut with Fat Bastard Chardonnay Basil Cream sauce on Saffron Infused Rice and Fresh Asparagus Spears (maximum 300)

\$32.00

Red Wine Braised Lamb Shank on a potato and Root Vegetable Hash (maximum 300)

\$30.00

Ontario Maple Infused Pork Tenderloin with Red Currant and Port Wine Glaze, Parsnip Puree and Seasonal Vegetable

\$24.00

Roast Prime Rib of Beef Whipped Horseradish

\$28.00

Dry Aged Beef Strip Loin with Peppercorn, Merlot and Mushroom Cream Sauce

\$28.00

Roasted Ontario Breast of Chicken with Cranberry Red Currant Sauce & Three Rice Blend

\$22.00

Challa Bread and Mushroom Filled Breast of Ontario Chicken

Or  
Apricot, Cranberry and Apple Stuffed Breast of Ontario Chicken

Or  
Asiago, Spinach and Mushroom Filled Breast of Ontario Chicken

\$23.00

Additional Items:

Deluxe Bread Basket – Warm Focaccia Herb Bread or Armenian Bread, Grissini Bread Sticks, Tuscan Olive Flat Bread and Black Olive Tapenade

\$2.75

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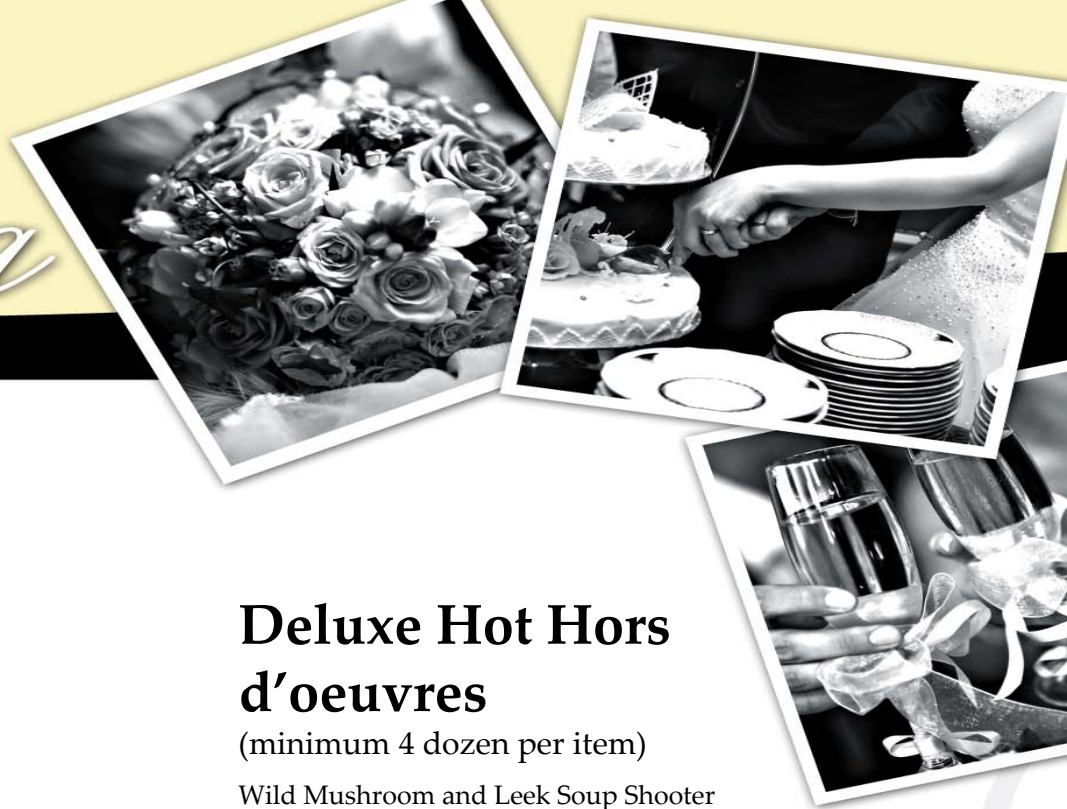
## Desserts

Pistachio Cheese Cake with Brandied Cherries and Dark Chocolate	\$9.00
Pecan and Chocolate Chunks Baked in a Buttered Sable with Caramel Filling	\$9.00
Black and White Chocolate Truffle Pyramid with Mango Couli and Seasonal Fruit Garnish	\$9.00
Convention Centre's Own Raspberry Crème Brûlée with Chocolate Almond Cluster and Tropical Fruit	\$10.00
Apple Crumble with House Made Avocado ice Cream Drizzled with Caramel Sauce	\$10.00
Trilogy of Cheese Cakes Vanilla, Mango and Pistachio set on a Ribbon of Tempered Chocolate	\$10.00
Day and Night Chocolate Glazed Terrine with Fresh Berries and Cappuccino Custard	\$9.00
Warm Apple and Marzipan Tart with Vanilla Ice Cream and Maple Infused Caramel Sauce	\$9.00
<b>Local Southern Ontario Desserts</b>	
(Made with New Dundee Butter, Arva Flour and Orangeville Dairy)	
Rivers Edge Goat Cheese Cream and Elmira Maple Syrup Jelly	\$12.00
Elmira Apple and Bright's Grove Ontario Old Cheddar Cheese Flan	\$12.00
St. Jacob's Apple Butter Flan	\$12.00
Mennonite Maple Syrup Cream Tart	\$12.00

### All Dinners Include:

Potato or Rice and Fresh Seasonal Vegetables  
Rolls and Butter  
Freshly Brewed Coffee, Decaffeinated, Traditional and Assorted Teas

# Wedding



## Reception Stations

(4 Dozen minimum order per item)

### Canapés

(minimum 4 dozen per Item)

Cold Water Baby Shrimp Salad Served in a Pastry Boat Garnished with Caviar

Prosciutto and Melon

Cherry Tomatoes Stuffed with Pesto Goats Cheese

Lightly Toasted Focaccia Brushetta: Roma Tomatoes with Fresh Basil and Parmesan Cheese

Roasted Red Pepper and Goats Cheese Mousse Sprinkled with Pistachio Dust

Vodka Smoked Atlantic Salmon with Dill Cream Served on Pumpernickle Rounds

Bocconcini, sundried Tomato, Basil, and Prosciutto Skewer

Leamington Hot House Tomato and Cucumber Gazpacho Shooter

Wild Pacific Salmon Tartar on Pumpernickel Rounds

Mini Vol-Au-Vents Filled with Herb Boursin

\$30.00/dozen (stationary)

\$34.00/dozen (butlered)

### Deluxe Hot Hors d'oeuvres

(minimum 4 dozen per item)

Wild Mushroom and Leek Soup Shooter

Mini Oriental Crab Cakes with Dallop of Garlic Aioli

Skewered Pad Thai Chicken

Ontario Lamb Popsicles with Kalamata Olive Tapenade And Delicately Wrapped in Phyllo Pastry

Black Tea and Lychee Seared Scallop on Tasting Spoon

Skewered Jumbo Prawn Jump Fried in Pernod

Venison and Wild Berry Tourtiere

Szechuan Beef Satay

\$36.00/dozen (stationary)

\$39.00/dozen (butlered)

# Wedding



## Hot Hors d'oeuvres

Pear and Brie Broche  
Spinach and Cheese Quiche  
One Bite Pizza Sicilian  
Panang Shrimp with Chili  
Leamington Mushroom Turnover  
Crab Rangoon  
Vegetable Samosa  
Vegetarian Thai Spiced Monsoon Roll  
Spinach and Feta Spanakopita  
Crab & Shrimp Spring Roll  
Dragon Shrimp with Coconut and Curry  
Petit Fig and Caramelized Onion Puff

\$30.00/dozen (stationary)  
\$34.00/dozen (butlered)

## Crudit 

Crisp Vegetable Platter served with Sour Cream Herb Dips  
(Serves 40)

\$115.00

## Antipasto Platter

Grilled Mediterranean Vegetables, Seared  
Marinated Mushrooms, Artichokes, Kalamata Olives,  
Prosciutto, Melon, Tomato and Bocconcini  
(Serves 30)

\$175.00

## Deluxe Cold Meat Platter

Roast Striploin of Beef, Smoked Turkey, Farmer's Ham, Pastrami  
Camembert and Cheddar Cheese served with  
Crusty French Stick, Light and Dark Rye Breads  
Choice of Mustards and Relishes  
(Serves 40)

\$195.00

# Wedding



## **Cheese Board**

Selection of Canadian and International Cheeses with Seedless Grapes, Berries, Water Biscuits and French Bread  
(Serves 40)

\$175.00

## **Snack Items**

Mixed Nuts

\$15.00/lb

Pretzels, Potato or Tortilla Chips with Salsa

\$7.00 per Basket

## **Sliced Fresh Fruit Platter**

Served with a Selection of Home Made Dips  
(Caramel, Fruit, Yogurt and Bitter Sweet Chocolate)  
(Serves 40)

\$140.00

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## Deli Sandwiches & Wraps

(Choice of Fillings)

Black Forest Ham with Swiss Cheese, Smoked Turkey Breast, Egg Salad, Tuna Salad, Roast Beef or Vegetarian Oven Roasted Vegetables with Asiago Cheese

\$4.95/ea

## Assorted Finger Sandwich

Black Forest Ham with Cheese, Roast Beef, Smoked Turkey Breast, Smoked Salmon, Chopped Egg and Tuna Salad  
Served with Olives and Cornichons  
(50 finger pieces per tray)

\$75.00

## Specialty Items

Chilled Jumbo Shrimp with Lemon and Cocktail Sauce (100 Pieces)  
Oysters on the Half Shell with Mignonette and Cocktail Sauces (50 Pieces)  
Side of Smoked Salmon or Gravlax with Dark Rye Bread and Traditional Garnishes  
Phyllo Wrapped Baked Whole Brie served with Preserves & Crusty Breads  
Choices of 18" Pizzas:  
Roast Chicken and Goats Cheese, Grilled Vegetable and Feta,  
Mediterranean with Sundried Tomato and Black Olives (6 large slices)  
Assortment of 10" Vegetarian Quesadillas  
- Served with Avocado Sour Cream and Salsa Picante  
Assortment of Sushi, Sashimi, California Roll with Wasabi and Soya Sauce (30 piece platter)  
Steamed Mussels with Tomato and Fennel Relish (minimum 8lbs)

\$295.00

\$150.00

\$120.00

\$90.00

\$23.00 ea

\$8.00 ea

\$120.00

\$12.00/ lb

# Wedding



## Late Night Buffet

Selection of Deli Meats  
Smoked Turkey Breast  
Prosciutto  
Black Forest Ham and Salami  
Aged Cheddar  
Swiss Cheese and Canadian Oka  
Served with Dijon Mustard  
Dills  
Pickled Onions  
Mayonnaise and Sliced Tomatoes  
Mini French Pastries  
Assortment of Breads and Rolls  
Freshly Brewed Coffee, Decaffeinated, Traditional and Assorted Teas

\$ 15.00 per person

# Wedding



## Late Night Desserts

### Selection of Sweets

Assorted Cookies (dozen)	\$ 24.00
Chocolate Dipped Strawberries (dozen)	\$ 25.00
Presentation Cake, Half (serves 45)	\$ 120.00
Presentation Cake, Whole (serves 90)	\$ 240.00
Croquembouche (50 Choux Balls Decorated)	\$ 155.00
Fruit Salad Bowl (serves 20)	\$ 45.00
English Trifle (serves 20)	\$ 30.00
Assorted Mini French Pastries (dozen)	\$ 36.00
Sliced Fruit Platter	\$ 130.00
Assorted Whole Cakes, Tortes, Flans & Strudels	\$ 52.00 per cake