

Wedding Package



2011/2012 London Convention Centre
Wedding Package

Weddings at the LCC



Three of the most important aspects of any wedding day ...

Connect. Share. Play.

At the London Convention Centre we know that you want your guests to experience the joy a wedding brings and the excitement of the moment. What better way than by connecting with family and friends, sharing the moment with the people you love and playing together in celebration!

The London Convention Centre would be honoured to be part of your very special day. Our Event and Culinary Team will work with you to ensure your big day is everything you imagined.

We look forward to welcoming you and your guests to the London Convention Centre for a wonderful experience and a lifetime of memories.

For Every Wedding

Complimentary Room Rental

Table and service linens (white or black table cloths, choice of napkin colours, white or black skirting)

Villery and Boch china, Sambonet silver plate cutlery and Spielgau glassware

Votive candles

Underground parking for the parents of the Bride and Groom and the wedding party (maximum 10 passes)

Podium

Leather arm chairs for the Bride and Groom

Stage for head table, Disc Jockey or band

Dance floor

Menu tasting for four (not including Buffets or Family Style)

Food and Beverage Services

Food and 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 (subject to availability) at \$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 item.

Cake Cutting

Wedding cake cutting service is available at a charge of \$2.00 per guest (includes china, cutlery and napkins).

Confirmation and Deposit

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

Sapphire Package

Included:

- Choice of plated Appetizer, Entrée and Dessert
- Reception room rental in our Ballroom or Salons
- Stationary non-alcoholic and champagne punch
- Signature dinner wine (1 glass per guest)
- Four hour host bar (Signature products)
- Cake cutting service
- Bride and Groom Ready Room

Decorative:

- White or black linen
- White or black skirting for head table
- Choice of napkin colours
- Eiffel tower, bud or square vases
- Votive candles
- Decorative trees
- Podium
- "Congratulations to the Bride and Groom" on our outdoor electronic sign

Enhance this package with:

- Chair covers from \$6.00 per chair
- Table runner from \$3.00 per table



Emerald Package

Included:

- Choice of plated Appetizer, Entrée and Dessert
- Reception room rental in our Ballroom or Salons
- Butlered champagne reception
- Stationary non-alcoholic and champagne punch
- Butlered hot hors d'oeuvres (based on 3 pieces per guest; Chef's selection)
- International cheese tray and crudité
- Premium dinner wine (1 glass per guest)
- Four hour host bar (Signature products)
- Cake cutting service and late night coffee station
- Bride and Groom Ready Room

Decorative:

- White or black linen
- White or black skirting for head table
- Choice of napkin colours
- Chair covers
- Table runners
- Eiffel tower, bud or square vases
- Votive candles
- Decorative trees
- Podium
- "Congratulations to the Bride and Groom" on our outdoor electronic sign



Appetizers (select one)

Baby Spinach and Romaine Hearts with Orange Segments and Seasonal Berries with Pink Grapefruit and Ginger Dressing

Fresh Market Greens with Radicchio, Endive, Crisp Garden Vegetables and Feta with Herb Vinaigrette

Hearts of Romaine with Crisp Pancetta and Shaved Parmesan Cheese with Low Fat Caesar Dressing

Grilled Bermuda Onion, Butter Lettuce and Lola Rossa with 5-year Aged Balsamic Vinaigrette

Tomato and Roasted Red Pepper Bisque with Herb Crusted Straws

Cream of Wild Mushroom Soup with Slivers of Asiago Cheese and Chives

Spiced Apple and Squash Soup with Goat Cheese Crumble

Plated Entrées (select one)

Herb Crusted Breast of Chicken
Nestled on a Yukon Gold Smashed Potato
Red Wine Reduction
Seasonal Vegetables

Sapphire \$75.00

Emerald \$96.00

'AAA' Centre Cut Striploin Steak
Smoked Sea Salt and Peppercorn Sauce
Oven Roasted Potato Planks
Bouquet of Fresh Vegetables

Sapphire \$80.00

Emerald \$100.00

Mediterranean Filled Breast of Capon
Golden Jewel Cous Cous
Fresh Vegetable Sauté

Sapphire \$77.00

Emerald \$98.00

Slow Roasted Alberta Prime Rib Au Jus
Served with Roasted Red Jacket Potato
Bouquet of Vegetables

Sapphire \$82.00

Emerald \$102.00

Duo of Beef Tenderloin and
Oven Roasted Chicken Supreme
Wild Mushroom Hash
Fresh Vegetable Bundle

Sapphire \$85.00

Emerald \$105.00

Centre Cut Veal Chop with
Niagara Peach Sauce
Parsnip Spun Potato
Asparagus Spears

Sapphire \$84.00

Emerald \$105.00

Desserts (select one)

Warm Apple Crumble Tart with French Vanilla Ice Cream and Caramel Drizzle

Double Chocolate Truffle Cake Dusted with Cocoa and Fresh Berry Garnish

Black and White Chocolate Mousse with Passion Fruit Coulis and Chocolate Stick

Individual Seasonal Fruit Cheesecake with Berry Compote and Chocolate Ganache

*** Prices noted are subject to tax and gratuities