



Four Points by Sheraton London  
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Canada  
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[Marriott.com/YXUFP](http://Marriott.com/YXUFP)

# 2023 CATERING MENU



# Corporate Meeting Packages

Minimum of 15 Guests. Prices are per person.

## **CMP 52.00**

### **Continental Breakfast**

Assorted Breakfast Pastries  
Sliced fresh Fruits & Berries  
Individual Yogurts  
Selection of Premium Juices  
Freshly Brewed Coffee,  
Decaffeinated Coffee & Teas

### **Morning Recharge**

Freshly Brewed Coffee,  
Decaffeinated Coffee & Teas

### **Working Lunch**

Your choice of a working lunch

### **Afternoon Nourishment Break**

Freshly Brewed Coffee,  
Decaffeinated Coffee & Teas  
Assorted Soft Drinks

### **Your Choice of:**

Assorted Cookies  
Chocolate Brownies  
Individual Bags of Popcorn

## **Four Pointer CMP 60.00**

### **Four Pointer Breakfast**

Farm fresh Scrambled Eggs  
Crispy Bacon and  
County Style Sausages  
Home Fries **OR** Hash Brown  
Patties  
Fresh Baked Breakfast Pastries  
Assorted Yogurts  
Selection of Premium Juices  
Freshly Brewed Coffee,  
Decaffeinated Coffee & Teas

### **Morning Recharge**

Freshly brewed Coffee  
Decaffeinated Coffee & Teas

### **Working Lunch**

Your Choice of a Working Lunch

### **Afternoon Nourishment Break**

Freshly Brewed Coffee,  
Decaffeinated Coffee & Teas  
Assorted Soft Drinks

### **Your Choice of:**

Assorted Cookies  
Chocolate Brownies  
Individual Bags of Popcorn

## **Vic's CMP 52.00**

*Up to a Maximum of 15 people.  
Available Mon-Fri only*

### **Vic's Breakfast Buffet**

Hot Breakfast Buffet served in  
Vic's on Wellington

### **Morning Recharge**

Freshly Brewed Coffee,  
Decaffeinated Coffee & Teas

### **Working Lunch**

Vic's on Wellington's Famous  
Lunch Buffet

### **Afternoon Nourishment Break**

Freshly Brewed Coffee,  
Decaffeinated Coffee & Teas  
Assorted Soft Drinks

### **Your Choice of:**

Assorted Cookies  
Chocolate Brownies  
Individual Bags of Popcorn

## **Audiovisual**

Included with any of the Corporate Meeting Packages:

- ~ 1 Projection Screen with Power bar and Extension Cord
- ~ 1 Flipchart or whiteboard
- ~ 1 Podium with wired Microphone
- ~ 1 Display Easel

# Breakfast

*Minimum of 15 Guests*

*Prices are per person unless otherwise specified*

*All Breakfast Buffets are served with Freshly Brewed House Blend from Baden Coffee Co. Decaffeinated Coffee, a Selection of Bigelow teas, and Assorted Chilled Juices*

## **Bright Eyes Continental 18.95**

Fresh Cut Fruit and Berries (GF)  
Assortment of Fresh Baked Breakfast Pastries,  
served with Preserves and Butter  
Individual Yogurts (GF)

## **That's a Wrap 25.95**

Fresh Cut Fruit and Berries (GF)  
Yogurt Parfaits  
Assortment of Fresh Baked Breakfast Pastries,  
served with Preserves and Butter  
Soft Flour Tortilla with Eggs, Tomatoes,  
Lettuce, and Cheese  
Choice of Bacon **OR** Breakfast Sausage  
Home Fried Potatoes

## **The Four Pointer 23.95**

Fresh Cut Fruit and Berries (GF)  
Assortment of Fresh Baked Breakfast Pastries,  
served with Preserves and Butter  
Individual Fruit Yogurts (GF)  
Farm Fresh Scrambled Eggs (GF/DF)  
Crispy Bacon and County Style Sausages  
Home fries **OR** Hash Brown Patties

## **Southwestern 26.95**

Fresh Cut Fruit and Berries (GF)  
Build your own Huevos Rancheros:  
6" Flour Tortilla – Scrambled Eggs,  
Refried Beans, Salsa, Sour Cream,  
Lettuce, and Cheese  
Tex-Mex Home Fried Potatoes  
Sausage Patties  
Cornbread Muffins

## **To Complement Your Breakfast**

*Prices are per person unless otherwise specified*

Add Baked Beans	1.50
Add Scrambled Eggs (GF/DF)	2.00
Add Bacon, Farmer's Sausage or Peameal Bacon	2.50
Add Cinnamon French Toast with Syrup	4.50
Add Buttermilk Pancakes with Syrup	4.50
Add Belgian Waffles with Syrup	5.00
Add Frittatas – Vegetable <b>OR</b> Ham and Cheese	5.00
Add Yogurt Parfait	6.00
Add Omelette Station with Vegetables, Bacon, Ham, and Cheese	10.00

# Brunch (10am-2pm)

**Celebration Brunch 42.95/21.00 Children 12 and under**

*Minimum of 25 Guests*

Assortment of Fresh Baked Breakfast Pastries served with Preserves and Butter  
Charcuterie Board with Deli Meats, Cheeses, Olives, Nuts, Dried Fruits, and Crackers

Cinnamon French Toast with Syrup  
Farm Fresh Scrambled Eggs (GF/DF)  
Country Style Bacon (GF) **OR** Turkey Bacon

Heritage blend of Lettuce with Cucumber, Tomato, Carrot, and Assorted Dressing (GF/V)

**Choice of Two (2) Entrées:**

- ~ Lemon Herb Roasted Bone-in Chicken (Halal)
- ~ Lemon Herb Roasted Chicken Breast **(5.00/person)**
- ~ Baked Salmon with Fresh Pineapple Pico
- ~ Sliced Roast Beef with Mushroom Ragout (Halal)

Baked Penne Pomodoro (V)  
Herb Roasted Potatoes (GF/V)  
Fresh Vegetable Medley (GF/V)

Freshly Sliced Fruit and Berries (GF)  
Assorted Squares, Brownies, and Baklava  
*Freshly Brewed House Blend from Baden Coffee Co. Decaffeinated Coffee, a Selection of Bigelow teas,  
and Assorted Chilled Juices*

# Breaks

## A La Carte

*Prices are per item unless otherwise specified.*

### Beverages

Coffee, Tea 10 Cup Silex	32.50
Coffee, Tea 40 Cup Urn	120.00
Coffee, Tea 60 Cup Urn	165.00
Coffee, Tea 80 Cup Urn	220.00
Soft Drinks	2.50
Aquafina	2.95
Montellier Sparkling Water	3.25
Perrier	3.75
Dole Fruit Juice Bottle	3.75

### Pastries, Breads, and Sweets

Decadent Chocolate Brownie	2.75/Person
Bags of Popcorn: Sweet & Salty or Cheddar	3.00/Person
Flourless Chocolate Torte	6.00/Person
Carrot Cake	6.00/Person
CBD (Min 15ppl): Cookies, Brownies & Donuts	10.00/Person
Fruit and Nut Quick Breads	22.00/10pcs
Freshly Baked Cookies	25.00/Dozen
Bagels with Cream Cheese	31.00/Dozen
Assorted Muffins	33.00/Dozen
Warm Cinnamon Rolls	33.00/Dozen
Assorted Breakfast Pastries (Muffins, Danish, Croissant)	35.00/Dozen
Fresh Fruit Tarts	42.00/Dozen
Dessert Pastries and Squares	45.00/Dozen

### Healthy Alternatives

Individual Fruit Yogurt	3.00/Each
Premium Granola Bar	4.00/Each
Vegetable Crudites (Min 10 ppl)	5.00/Person
Sliced Fresh Fruit Tray (Min 10 ppl)	5.25/Person
Parfait – Yogurt, Fresh Berries and Granola	6.00/Each
Selection of Cheeses served with Crackers (Min 10 ppl)	6.50/Person
Fruit Salad & Granola Bars (2 per person)	9.00/Person
Mediterranean Dip (Min 15 ppl)	15.00/Person
Pita with Hummus, Spinach Artichoke Dip, Tzatziki, Crudité	36.00/Dozen



# Working Lunch

*Minimum of 15 Guests*

*All Working Lunch Menus are served with Freshly Brewed House Blend from Baden Coffee Co.  
Decaffeinated Coffee, a Selection of Bigelow Teas, and Soft Drinks*

## **Four Points Deli 27.95**

Soup of the Day

Tossed Salad with Assorted Dressings

Pasta Salad

Assorted Deli Sandwiches on a variety of Fresh Breads, Buns, Artisan Loaves and Wraps

~ All Sandwiches include Lettuce, Tomato, Mayonnaise, and Assorted Mustards

~ Fillings may include Egg, Tuna, Chicken, Salmon, Montreal Smoked Meat, Ham, Turkey, Roast Beef, Cheeses

Choice of Warm Apple Crisp with Caramel Sauce **OR** Cookies and Brownies

## **French Beef Dip 28.95**

Creamy Coleslaw

Traditional Caesar Salad (Bacon bits and Herbed Croutons on the side)

Parmesan Fries

Thinly Sliced Roast Beef on Panini Bun with Horseradish Jus for dipping

Dessert Squares and Brownies

## **Build your own Tex-Mex Fajitas 31.95**

Basket of Nacho Chips

12" Warm Soft Tortillas

Taco Beef Sautéed with Peppers and Onions **OR** Shredded Chicken with Peppers and Onions  
Separate sautéed Peppers & Onions available **(2.00/Per Person)**

Shredded Cheese, Lettuce & Diced Tomatoes

Salsa, Sour Cream, Guacamole

Pineapple Slaw

Mexican Rice

Choice of Apple Pie Burrito with Caramel Sauce **OR** Cookies and Brownies

# Working Lunch

## A Taste of Italy 31.95

Focaccia Bread  
Traditional Caesar Salad  
(Bacon bits and Herbed Croutons on the side)  
Grilled Vegetable & Chickpea Salad  
Buttered Fettucine & Buttered Penne (DF)  
Alfredo & Tomato Sauce

### Choose Two (2):

- ~ Beef Meatballs
- ~ Shredded Chicken with Peppers & Onions
- ~ Vegan Italian Sausage with Zucchini, Tomatoes, Onions & Peppers

Assorted Dessert Pastries and Squares

## The Backyard BBQ 32.95

Tossed Salad with Assorted Dressings  
Coleslaw  
Traditional Caesar Salad  
(Bacon bits and Herbed Croutons on the side)  
Potato Wedges  
Mac n Cheese  
4oz Burgers  
BBQ Chicken (Thigh/Drumstick)  
Brownies

## Pacific Rim 31.95

Wonton Strip Soup (Chicken)  
Mandarin Orange Tossed Salad  
Asian Slaw  
Fried Rice **OR** Steamed Rice  
Vegetable Spring Rolls

### Choose Two (2):

- ~ Sweet Chili Chicken
- ~ Butter Chicken
- ~ Beef & Broccoli
- ~ Sweet & Sour Pork
- ~ Lemon Chicken
- ~ Curried Chickpeas with Paneer

Fortune Cookies

Assorted Mini Fruit Tarts

## Mediterranean 33.95

Grilled Zucchini & Chickpea Salad  
Greek Pasta Salad  
Pita  
Souvlaki Chicken  
Moroccan Vegetable Tagine  
Tzatziki Sauce  
Diced Cucumbers, Red Onions, Tomatoes, Lettuce,  
and Shredded Cheese  
Assorted Dessert Squares & Baklava

# Reception

**Hors D' Oeuvres (Minimum of 2 dozen of each item) 36.00/Dozen (Stationed)**  
*\$2.00 extra per Dozen for Passed Service*

## Cold Hors D' Oeuvres

Bruschetta Tarts  
Caprese Skewers  
Smoked Salmon Cucumber Rounds  
Savory Cones – Chef's Choice Fillings  
Crostini – Chef's Choice Toppings  
Shrimp Cocktail Shot  
Crudit  Baskets  
Charcuterie Baskets

## Hot Hors D' Oeuvres

Assorted Pinwheels  
Beef Satay  
Chicken Satay  
Arancini  
Spanakopita  
Torpedo Breaded Shrimp  
Mini Gourmet Grilled Cheese  
Wild Mushroom Tarts

## Platters

Serves 25 people

<b>Open Faced Scandinavian Sandwiches</b>	72.00	<b>Traditional Cocktail Sandwiches</b>	78.00
<i>Chef's choice (1 per person)</i>		<i>Chef's choice (2 per person)</i>	
<b>Fresh Vegetable Crudites</b>	125.00	<b>Domestic &amp; Imported Cheeses</b>	180.00
<i>served with Creamy Ranch Dip</i>		<i>with Fresh Fruit Garnish</i>	
<b>Antipasto Platter</b>	185.00	<b>Smoked Salmon Platter</b>	195.00
<i>Prosciutto, Artichokes, Marinated Cheeses, Olives &amp; Roasted Vegetables</i>		<i>Capers, Cream Cheese &amp; Crostini</i>	
<b>Jumbo Shrimp Cocktail</b>	195.00	<b>Sushi or Sashimi</b>	200.00
<i>(50 pieces)</i>		<i>Pickled Ginger and Wasabi (50 pieces)</i>	
<b>Snackuterie Board</b>	250.00	<b>Charcuterie</b>	375.00
<i>Selection of Sweet and Salty Snacks, Candies, Popcorn, &amp; Nuts</i>		<i>Cured Meats, Cheeses, Olives, Pickles &amp; Crostini</i>	

## Grazing Tables - *Let our Chefs wow you!*

Chefs' custom assortment of culinary treats tailored to your event

**6ft Grazing Table (serves 40-60 people) 1500.00**

**8ft Grazing Table (serves 60-80 people) 2000.00**



# Plated Dinner

*Minimum of 25 Guests*

## Starters

Fire Roasted Tomato Gin Soup with Grilled Cheese Croutons  
 Butternut Squash Soup with Roasted Pumpkin Seeds & Crème Fraiche  
 Maple Roasted Carrot Ginger Soup with Tomato Cumin Seed Yogurt  
 Roasted Parsnip & Apple Soup with Crème Fraiche  
 Mulligatawny Soup  
 Heritage blend of Lettuce with Cucumber, Tomato, Carrot, and Assorted Dressing  
 Mediterranean Greek Style Salad on Butter Lettuce with Oregano Dressing  
 Roasted Beet and Goat Cheese Salad with Walnut Vinaigrette  
 Spinach Salad with Candied Pecans, Strawberries, Goat Cheese, and Poppysseed Dressing  
 Caesar Salad with Asiago Crisp, Croutons, Bacon Lardons, and Creamy Parmesan Dressing  
 Jumbo Shrimp Cocktail with Romanesco Sauce and Micro Greens  
 Asparagus Mushroom Risotto

## Entrees

*All Entrees served with Chef's Choice Seasonal Vegetable  
 Vegetarian/Vegan options available upon request  
 Dietary allergies/restrictions to be provided 2 weeks in advance of event*

### Poultry

**(Two/Three/Four Course Price)**

Herb Roasted Chicken Supreme with Roasted Red Peppers Coulis	47/53/59
*Chef recommends Yukon Sweet Potato Gratin*	
Chicken Supreme Stuffed with Wild Mushroom, Spinach, & Fontina served with Mushroom Béchamel	46/52/58
*Chef recommends Wild Rice Pilaf*	
Chicken Supreme Stuffed with Caramelized Onion, Apple, & Cranberry served with Cherry Balsamic Glaze	50/56/62
*Chef recommends Herb Roasted Potatoes*	
Chicken Piccata with Lemon Garlic Cream Sauce and Crispy Capers	46/52/58
*Chef recommends Asparagus Mushroom Risotto*	

### Seafood

Pan Seared Mahi-Mahi served with Lemon Garlic Cream Sauce	48/54/60
*Chef Recommends Wild Rice Pilaf	
Baked Salmon with Saffron Cream Sauce	50/56/62
*Chef recommends Asparagus Mushroom Risotto*	

# Plated Dinner

## Beef (Two/Three/Four Course Price)

8oz Prime Rib (Medium Rare) 54/60/66

Slow Roasted with Yorkshire Pudding, House made Jus

\*Chef recommends Brie and Truffle Mashed Potatoes\*

7oz Tenderloin (Medium Rare) 66/72/77

with Sautéed Mushrooms, Onions, and Demi-glace

garnished with Crispy Hickory Sticks

\*Chef recommends Garlic Parmesan Fingerling Potatoes\*

7oz Marinated and Grilled Flank Steak (Medium Rare) 52/58/64

served with Fresh Chimichurri Sauce

\*Chef recommends Garlic Parmesan Roasted Fingerling Potatoes\*

Traditional Braised Beef Short Ribs served with Natural Jus 68/74/80

\*Chef recommends Olive Oil Forked Red Skin Mashed Potatoes\*

## Duo

4oz Beef Tenderloin (Medium Rare) with Demi-glace 66/72/78

and Chicken Breast with Pesto Cream sauce

\*Chef recommends Brie and Truffle Mashed Potatoes\*

6oz Baseball Cut Sirloin Steak (Medium Rare) with Demi-Glace 70/76/82

and 4oz Lobster Tail with Hollandaise Sauce

\*Chef Recommends Brie and Truffle Mashed Potatoes\*

## Desserts

Butter Tart – Flaky Crust, Gooley Fillings, Raisins

Chocolate Pecan Tart – Flaky Crust, Chocolate, Gooley Filling, Pecans

Sticky Toffee Pudding – Buttery Sauce, Pudding Cake

Chocolate Cherry Bomb – Rich Chocolate Mousse, Niagara Cherry Preserve, Chocolate Mirror

Carrot Cake Baton – Decadent Carrot Cake, Cream Cheese Mousse, Toasted Coconut

Death by Chocolate – Rich Mousse, Chocolate Brownies, Fudge Frosting

Apple Caramel – Caramel Cheesecake, Apple Preserves, Caramel Drizzle

Turtles – Caramel Cheesecake, Pecans, Chocolate, Caramel baked inside

Cherry – Vanilla Cheesecake, Niagara Cherry Preserves

Dulce De Leche – Caramel Cheesecake, Dulce De Leche

Seasonal Cheesecake: Pumpkin (Fall), Candy Cane (Winter), Strawberry & Lemon (Summer)

## Vegetarian Options

Ricotta stuffed Manicotti with Chickpea Lentil Ratatouille (V)

Miso Risotto – Tamari, Ginger, Celeriac (Vegan, GF)

Quinoa Cauliflower Pilaf (Vegan, GF)

Vegetable Korma – Potatoes, Beans, Peas, Carrots, Onions, Tomatoes, Cauliflower, Almonds, Cashews &

Coconut Milk served with Wild Rice Pilaf and Grilled Papadam

Our menus are custom created by our Executive Chef and Culinary Team

We use Ontario farm fresh products when in season

All prices are subject to applicable taxes and gratuities

# Dinner - Buffet

## Traditional Dinner Buffet 52.50

*Minimum of 50 Guests*

### Starters

Breadbasket of Assorted Freshly Baked Dinner Rolls

Traditional Caesar Salad (Bacon Bits and Herbed Croutons on the side)

Charcuterie Board with Assorted Cheeses and Grilled Vegetables

3 additional seasonally inspired Salads chosen by our Chefs to accompany your Buffet

### Hot Entrée Items (Halal available)

Choose two (2) of the following...

Peppercorn Roasted Top Sirloin served with Natural Pan Jus, Mustards & Horseradish

Lemon Herb Chicken Breast with Apricot Jus

Oven Roasted Salmon with Fennel and Grape Tomato Slaw

Beef or Vegetable Lasagna

### Choice of Sides:

Steamed Vegetable Medley OR Maple Roasted Root Vegetables

Herb Roasted Potatoes OR Skin-On Mashed Potatoes

### Chef Carvery selection to enhance your Buffet (price per person)

Roasted Ontario Turkey with Sage Cranberry stuffing, Pan Gravy and Cranberry Sauce 9.00/Person

Roast Prime Rib with Horseradish and Pan Jus 12.50/Person

### Desserts

Sliced Fruit and Berries

Assorted Pastries, Squares, and Cakes

Freshly Brewed House Blend from Baden Coffee Co. Decaffeinated Coffee, a selection of Bigelow Teas

# Dinner - Buffet

## Premiere Dinner Buffet \$65.00

*Minimum 50 guests*

### Starters

Breadbasket of Assorted Freshly Baked Dinner Rolls  
Heritage Blend Tossed Garden Salad with assorted Salad Dressings  
Traditional Caesar Salad (Bacon Bits and Herbed Croutons on the side)  
Greek Salad with Feta  
Chef's Pasta Salad  
Charcuterie Board with Assorted Cheeses and Grilled Vegetables  
Relish Tray

### Hot Entrée Items (Halal available)

Choose two (2) of the following...

Lemon Herb Chicken Breast  
Chicken Cacciatore (bone-in Chicken with Onions, fresh Herbs, Tomatoes, Bell Peppers, and Olives)  
Saffron Poached Salmon with Baby Spinach  
Mediterranean Shrimp (Chunky Tomato sauce, fresh Garlic and Herbs, Sautéed Onions, and Peppers)  
Baked Three Cheese Tortellini in a Blush Sauce with Seasonal Vegetables  
Baked Orecchiette with Baby Spinach, Sautéed Mushrooms, Onions, Bacon, and Alfredo Sauce

### Buffet Includes...

Chef Carvery Station of Slow Roasted AAA Prime Rib (medium rare) with Demi-Glace and Horseradish  
Steamed Vegetable Medley **OR** Maple Roasted Root Vegetables  
Sour Cream and Chive Mashed Potatoes

### Desserts

Sliced Fruit and Berries  
Assorted Pastries, Squares, and Cakes  
Freshly Brewed House Blend from Baden Coffee Co. Decaffeinated Coffee, a selection of Bigelow Teas

# Dinner - Buffet

## **Mediterranean Dinner Buffet 68.95**

*Minimum of 50 Guests*

### **Starters**

Assorted Breads, Rolls, Pita, and Naan Breads  
Hummus & Baba Ghanoush  
Quinoa Tabbouleh  
Fattoush Salad  
Greek Salad  
Grilled Zucchini and Chickpea Salad

### **Hot Entrée Items**

Choose three (3) of the following...

Beef & Lamb Kofta  
Moroccan Pot Roast  
Mediterranean Chicken – Roasted Chicken Pieces with Lemons, Artichokes, Tomatoes, Olives, and Garlic  
Shish Tawook Chicken – Tender Cubes of Marinated Lemon Chicken, Herb, and Spices  
Tahini Cod – Cod Loins on Vegetables Drizzled with Tahini Sauce  
Roasted Salmon with Creamy Dijon – Herbs, Za'atar, Capers and Lemon  
Mediterranean Tortellini – Cheese Tortellini with Pesto and confetti of Roasted Vegetables

Lemon Herb Roasted Potatoes **OR** Steamed Jasmine Rice  
Moroccan Cauliflower and Carrots  
Add Chef Carved Beef or Lamb for 12.50/Person

### **Desserts**

Sliced Fruit and Berries  
Baklava & Assorted Pastries, Squares, and Cakes  
Freshly Brewed House Blend from Baden Coffee Co. Decaffeinated Coffee, a Selection of Bigelow Teas

# Reception/Late Night

*Minimum of 50 Guests, prices are per person unless otherwise specified*

## **Dessert Station 10.00**

Assorted Cookies, Brownies, and Donuts

## **Jumbo Boneless Chicken Wings 18.00/10pcs**

Choice of: Mild, Med, Hot, Honey Garlic

## **The Dagwood 18.00**

Our House Variety of Hearty Sandwiches on Fresh Baguettes, Hoagies and Loaves with Macaroni & Cheese Salad and Vegetable Crudit  with Dip

## **Fish n Chip Station 18.00**

Fish Bites with Sweet Potato Fries, Tartar Sauce, Chipotle Mayo & Fresh Coleslaw

## **Pizza Station 21.00/Pizza – 12 Slices**

Choice of: Meat Lovers, Hawaiian, Vegetarian, Pepperoni

## **Poutine Bar 21.00**

Fries, Gravy, Cheese Curds, Pulled Pork, Green Onions, Crispy Onions, Sour Cream & Cheeses

## **Chicken and Beef Sliders (2 per person) 22.00**

Sweet Potato Fries with Chipotle Ranch Dressing

## **Taco Bar 22.00**

Build-your-own Tacos with Hard & Soft Shells, Ground Beef, Lettuce, Tomato, Onions, Sour Cream, Hot Sauces & Cheese

## **Chicken Fingers 24.00/Dozen**

with Plum Sauce

## **Fresh Vegetable Crudites 125.00 (Serves 25)**

served with Creamy Ranch Dip

## **Domestic & Imported Cheeses 180.00 (Serves 25)**

with Fresh Fruit Garnish

## **Snackuterie Board 250.00 (Serves 25)**

Selection of Sweet and Salty Snacks, Candies, Popcorn, & Nuts

## **Charcuterie 375.00 (Serves 25)**

Cured Meats, Cheeses, Olives, Pickles & Crostini



# Beverage Service

A bartender fee of \$25.00 per hour (for a minimum of four hours) will apply if bar sales are less than \$500 per four (4) hours, per bar. Host Bar prices are subject to a 15% service charge and 13% HST. Prices are per drink, unless otherwise specified

## Host Bar

House Wine	7.00
Caesar Premium Brand Liquor	7.00
Domestic Beer	7.00
Coolers	7.00
Imported Beer	8.00
Soft Drinks	2.50
Chilled Juice	2.50
Mineral Water	2.50

## Cash Bar

House Wine	8.00
Caesar Premium Brand Liquor	8.00
Domestic Beer	8.00
Coolers	8.00
Imported Beer	9.00
Soft Drinks	3.00
Chilled Juice	3.00
Mineral Water	3.00

## Wine

### White Wine (Bottle 750ml)

Pondview Lot 74 Riesling/Chardonnay	34.00
Pelee Island Pinot Grigio	38.00
Hardy's Stamp Chardonnay	42.00
Kim Crawford Sauvignon Blanc	54.00
McManis Chardonnay	58.00

### Red Wine (Bottle 750ml)

Pondview Lot 74 Cabernet Franc/Sauvignon	34.00
Pelee Island Cabernet Sauvignon	38.00
Hardy's Stamp Shiraz Cabernet Sauvignon	46.00
Kim Crawford Pinot Noir	54.00
McManis Cabernet Sauvignon	58.00

### Sparkling (Bottle 750ml)

Ruffino Prosecco	35.00
Brights President Dry Sparkling	40.00
Veuve Clicquot Brut	240.00

### Rose (Bottle 750ml)

Kim Crawford Rose	54.00
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## Soft Drink/Juice Bars

### Soft Drink Bar (4 hrs) - 4.75/Person

*Included: Pepsi, Diet Pepsi, Ginger Ale, 7 Up*

### Deluxe Soft Drink Bar (4 hrs) – 6.95/Person

*Included: Pepsi, Diet Pepsi, Ginger Ale, 7 Up, Orange Juice, Cranberry Juice, Grapefruit Juice, and Virgin Caesar*

# Additional Services

## Business Centre

Local Fax	Complimentary
Incoming Fax	Complimentary
Long Distance Fax	1.00/page
Black and White Photocopy	0.20/page
Colour Photocopy	0.50/page

## Audio Video Equipment Rentals

High-Definition LCD Projector	195.00
Projector Screen and table with Extension Cord & Power Bar	25.00
Extension Cord and Power Bar (2 Complimentary)	20.00
Podium with Wired Microphone (1 Complimentary)	75.00
Hi Speed Internet Access	Complimentary

## Additional Rental Equipment

Easel (1 Complimentary)	15.00
Flipchart with Markets (1 Complimentary)	15.00
Exhibit 6' Table (5 Complimentary)	20.00
Exhibit 8' Tables (5 Complimentary)	25.00
Exhibit 6' Tables with Power (5 Complimentary)	35.00
Exhibit 8' Tables with Power (5 Complimentary)	40.00

# LAV Solutions

LAV Solutions is the hotel's preferred vendor for any additional audio-visual requirements.  
All additional audio video equipment can be arranged through LAV Solutions directly.

Name:	Nathan Brounstein
Phone:	226-377-5930
Email:	nate@lavsolutions.ca