



Four Points by Sheraton London
1150 Wellington Road South
London ON N6E 1M3
Canada
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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 OR 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

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

London

Plated Dinner

Beef	(Two/Three/Four Course Price)
8oz Prime Rib (Medium Rare) Slow Roasted with Yorkshire Pudding, House made Jus *Chef recommends Brie and Truffle Mashed Potatoes*	54/60/66
7oz Tenderloin (Medium Rare) with Sautéed Mushrooms, Onions, and Demi-glace garnished with Crispy Hickory Sticks *Chef recommends Garlic Parmesan Fingerling Potatoes*	66/72/77
7oz Marinated and Grilled Flank Steak (Medium Rare) served with Fresh Chimichurri Sauce *Chef recommends Garlic Parmesan Roasted Fingerling Potatoes*	52/58/64
Traditional Braised Beef Short Ribs served with Natural Jus *Chef recommends Olive Oil Forked Red Skin Mashed Potatoes*	68/74/80
Duo	
4oz Beef Tenderloin (Medium Rare) with Demi-glace and Chicken Breast with Pesto Cream sauce *Chef recommends Brie and Truffle Mashed Potatoes*	66/72/78
6oz Baseball Cut Sirloin Steak (Medium Rare) with Demi-Glace and 4oz Lobster Tail with Hollandaise Sauce *Chef Recommends Brie and Truffle Mashed Potatoes*	70/76/82

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

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.

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