



WEDDINGS

A romantic couple embracing in a floral setting. The man is wearing a dark blue suit, and the woman has vibrant red hair and is wearing a white dress. They are positioned in the center-right of the frame, with the woman leaning her head against the man's shoulder. The background is a dense pattern of large, soft-focus flowers in shades of pink, white, and light red.

HELLO

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 teams 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 creating lifelong memories.

SERVICES ETC.

FOR EVERY WEDDING

Complimentary Room Rental

Table and Service Linens

(white or black tablecloths, choice of napkin colours, white or black skirting)

Villery and Boch China, Sambonet Silver Plate Cutlery and Spiegelau Glassware

Votive Candles

Complimentary Underground Parking (subject to availability)

Podium

Stage for Head Table, Disc Jockey or Band

Dance Floor

FOOD AND BEVERAGE

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).

Food and beverage charges are subject to all applicable taxes and a 16% service fee.

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: \$5,000 due at booking. Deposits are non-refundable. 80% of the
estimated final total including bar consumption is due thirty (30) days in
advance of the event.

Balance and final guarantee due 3 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” Marquee on our Outdoor Digital Display

ENHANCE THIS PACKAGE

Chair covers from \$5.00 per chair
Table runners from \$5.50 per table



Food and beverage charges are subject to all applicable taxes and a 16% service fee.

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 Crudités

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

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MENU

APPETIZERS

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

Deconstructed 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

DESSERTS

Warm Apple and Marzipan Tart with Vanilla Ice Cream and Maple Infused Caramel Sauce

Individual Death by Chocolate Cake garnished with Berries

Passion Fruit Mousse presented in a Milk Chocolate Shell with Fresh Berries

Lemon Cheesecake with Brandied Cherries and Dark Chocolate

ENTREES

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 Strip-Loin Steak
Smoked Sea Salt and Peppercorn
Sauce

Oven Roasted Potato Planks

Bouquet of Fresh Vegetables

Sapphire \$82.00

Emerald \$102.00

Mediterranean Filled Breast of Capon

Golden Jewel Cous Cous

Fresh Vegetable Sauté

Sapphire \$77.00

Emerald \$98.00

Slow Roasted Strip Loin Roast
Au Jus served with Roasted Red
Jacket Potato

Bouquet of Fresh Vegetables

Sapphire \$80.00

Emerald \$100.00

Duo of Beef Tenderloin and Oven
Roasted Chicken Supreme

Wild Mushroom Hash

Fresh Vegetable Bundle

Sapphire \$86.00

Emerald \$106.00

Centre Cut Veal Chop with
Niagara Peach Sauce

Parsnip Spun Potato

Asparagus Spears

Sapphire \$85.00

Emerald \$106.00

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