



# WEDDINGS

A romantic couple embracing in a floral setting. The man is wearing a dark blue suit, and the woman has red hair and is wearing a white dress. They are surrounded by large, soft-focus flowers in shades of pink and white.

# HELLO

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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

Leather Armchairs 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

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).

### 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 & DEPOSIT

Deposit: \$5,000 due at booking. 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 and final guarantee due one week (7 business days) prior to the event.



# SAPPHIRE PACKAGE

## INCLUDED

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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

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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

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Chair covers from \$5.00 per chair

Table runner from \$5.50 per table



# EMERALD PACKAGE

## INCLUDED:

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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:

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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" Marquee on our Outdoor Digital Display



# MENU

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## APPETIZERS

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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

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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

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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 \$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 Alberta Prime Rib  
Au Jus  
Served with Roasted Red Jacket  
Potato  
Bouquet of 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*