



WEDDINGS

AT THE UNIVERSITY OF GUELPH

CREATING MEMORIES TO LAST A LIFETIME...

Your wedding day, make it a truly magical moment in your life with the help of the wedding professionals at the University of Guelph. Our **Certified Wedding Planners** will work with you to ensure that your event reflects your own personal taste and style. As the **number one ranked University Food Service provider in the country**, we are confident that your family and friends will enjoy exceptional dining and outstanding service.

Our Executive Chefs and our culinary team have prepared the following menus. We take pride in using local foods and fresh, quality ingredients. We can accommodate dietary requests from gluten-free to vegan and vegetarian.

The following menu packages include:

- One on One service with one of our Certified Wedding Planners
 - Personalized event & menu planning
 - Menu tasting event
 - Punch Reception
- Floor-Length Table Linens & Linen Napkins
- Table Numbers & Menu Cards
- China and Glassware Service
- Votive candles on all guest tables
- One wait staff to 20 guests
- Cake Cutting Service
- Award winning Chefs
- Complimentary Parking (on weekends)
- Discounted hotel rooms for guests
- Audio Visual, including LCD projectors



SPECIAL EVENTS, HOSPITALITY SERVICES

spevent@uoguelph.ca
event.uoguelph.ca
519-824-4120 x53350

THE CLASSIC DINNER

COCKTAIL RECEPTION

Passed Non-Alcoholic Punch on Arrival
Passed Hors d'Oeuvres (choice of five)

DINNER MENU

Assorted Breads, Rolls, Trio of Butters

First Course (Choose One)

Baby Spinach, Radicchio and Frisse, Honey Roasted Beets, Mustard Vinaigrette
Arugula, Baby Spinach, Roasted Pears, Candied Pecans, Apple Balsamic Vinaigrette
Spring Greens, Arugula, Dried Figs, Green Apple, Pumpkin Seeds, Orange Vinaigrette
Baby Mixed Greens, Julienne Vegetables, Grape Tomatoes, Honey Balsamic Dressing

Main Course (Choose One)

Ricotta, Mushroom and Spinach stuffed Chicken Breast, Herb Roasted Potatoes, Summer Vegetables,
Roasted Pepper and Garlic Sauce

Pan Roasted Chicken Supreme, Mushroom Risotto, Roasted Vegetables,
Caramelised Onion Jus

Herb and Mustard Roasted Prime Rib, Caramelised Onion and Sour Cream Whipped Potatoes,
Summer Vegetables, Horseradish Jus

Pan Roasted Salmon, Scallion Whipped Potatoes, Roasted Vegetables with Mushrooms,
Caper Mustard Cream

Dessert (Choose One)

Mango Passion Fruit Mousse
Fresh Fruit Cheesecake
Turtle Cheesecake
Raspberry Panna Cotta
Chocolate Truffle Mousse

Served with Coffee, Decaf Coffee and Tea

LATE NIGHT

Coffee and Tea
Cake Cutting

THE GRAND DINNER

COCKTAIL RECEPTION

Passed Non-Alcoholic Punch on Arrival
Passed Hors d'Oeuvres (choice of five)

DINNER MENU

Assorted Breads, Rolls, Trio of Butters

First Course (Choose One)

Braised Beef Ravioli, Beef Ragout, Spinach, Bordelaise Sauce
Truffled Mushroom Ragout, Roasted Red Pepper Crisps
Butternut Squash Ravioli, Sage Butter, Cider Cream
Traditional Antipasto Plate
Butternut Squash Soup, Maple Cream, Candied Pear
Penne Primavera, Herb Tomato Sauce

Second Course (Choose One)

Baby Spinach, Radicchio and Frisse, Honey Roasted Beets, Mustard Vinaigrette
Arugula, Baby Spinach, Roasted Pears, Candied Pecans, Apple Balsamic Vinaigrette
Spring Greens, Arugula, Dried Figs, Green Apple, Pumpkin Seeds, Orange Vinaigrette
Baby Mixed Greens, Julienne Vegetables, Grape Tomatoes, Honey Balsamic Dressing

Main Course (Choose One)

Chicken Supreme with Artichoke and Sundried Tomato Tapenade, Roasted Potato Hash with Peppers and Olives, Summer Vegetables, Basil Cream Sauce

Pan Roasted Chicken Supreme, Mushroom Risotto, Roasted Vegetables,
Caramelised Onion Jus

Herb and Mustard Roasted Prime Rib, Roasted Garlic Whipped Potatoes, Summer Vegetables,
Horseradish Jus

Pan Roasted Salmon, Scallion Whipped Potatoes, Roasted Vegetables with Mushrooms,
Caper Mustard Cream

Dessert (Choose One)

Mango Passion Fruit Mousse
Fresh Fruit Cheesecake
Turtle Cheesecake
Raspberry Panna Cotta
Chocolate Truffle Mousse

Served with Coffee, Decaf Coffee and Tea

LATE NIGHT

Fresh Cut Fruit Platter
Gourmet Cheese Board with Assorted Crackers
Coffee, Decaf Coffee and Tea
Cake Cutting

THE SIGNATURE DINNER

COCKTAIL RECEPTION

Passed Non-Alcoholic Punch on Arrival
Passed Hors d'Oeuvres (choice of five)

DINNER MENU

Assorted Breads, Rolls, Trio of Butters

First Course (Choose One)

Braised Beef Ravioli, Beef Ragout, Spinach, Bordelaise Sauce
Green Pea Risotto with Seared Scallops, Crisp Proscuitto, Red Pepper Coulis
Wild Mushroom Ravioli, Parsley Cream Sauce
Traditional Antipasto Plate with Jumbo Shrimps
Creamy Ratatouille, Garlic Crouton, Saffron Cream
Penne Primavera, Herb Tomato Sauce

Second Course (Choose One)

Baby Spinach, Radicchio and Frisse, Honey Roasted Beets, Mustard Vinaigrette
Arugula, Baby Spinach, Roasted Pears, Candied Pecans, Apple Balsamic Vinaigrette
Spring Greens, Arugula, Dried Figs, Green Apple, Pumpkin Seeds, Orange Vinaigrette
Baby Spinach, Roasted Butternut Squash, Kalamata Olives, Feta, Red Wine Vinaigrette
Baby Mixed Greens, Julienne Vegetables, Grape Tomatoes, Honey Balsamic Dressing

Main Course (Choose One)

Garlic and Chipotle Roasted Chicken Supreme, Charred Corn Risotto, Roasted Summer Vegetable,
Cilantro Green Onion Sauce

Cocoa and Coffee Rubbed Beef Tenderloin, Caramelised Onion Whipped Potatoes, Roasted Vegetables with
Mushrooms, Ancho Jus

Herb and Mustard Roasted Beef Tenderloin, Cracked Pepper Mash Potatoes, Summer Vegetables,
Red Wine Jus

Mushroom Crusted Salmon, Scallion Whipped Potatoes, Roasted Vegetables, Capers Mustard Cream

Dessert (Choose One)

Mango Passion Fruit Mousse
Fresh Fruit Cheesecake
Turtle Cheesecake
Raspberry Panna Cotta
Belgian Chocolate Truffle
Chocolate Truffle Mousse

Served with Coffee, Decaf Coffee and Tea

LATE NIGHT

Fresh Cut Fruit Platter
Gourmet Cheese Board with Assorted Crackers
Assorted Sweets Platter with Squares, Mini Tarts, Cookies and Macaroons
Coffee, Decaf Coffee and Tea
Cake Cutting

HORS D'OEUVRES

CHOOSE A COMBINATION OF 5 HORS D'OEUVRES FROM HOT AND COLD SELECTIONS

COLD SELECTIONS

- Eggplant Bruschetta on Crostini
- Ricotta Mousse, Roasted Pepper Onion Relish, Herb Croute
- Mushroom and Goat Cheese Pate, Candied Shallots, Herb Crostini
- Fresh Figs and Brie, Sweet Chutney, Balsamic Drizzle
- Lime Marinated Chicken, Avocado Mousse, Red Radish Pickle
- Green Olive, Salami and Tomato Brochette
- Roasted Red Pepper and Feta, Herb Toasted Baguette
- Arctic Char Tartar, Onion Crème Fraiche
- Roasted Beets Tartar with Feta and Honey Mustard Dressing

HOT SELECTIONS

- Lemongrass and Chili Marinated Thai Beef Skewers
- Tagine Spiced Lamb Kofta, Chimichurri
- Apple Cider Brined Pork Tenderloin, Red Cabbage Marmalade, Sourdough Croute
- Brie and Caramelised Onion Quiche, Cranberry Compote
- Mushroom and Parmesan Risotto Cakes, Basil Tomato Puree
- Vegetarian Spring Rolls, Plum Sauce
- Asparagus and Brie Tart
- Truffle Mac and Cheese Fritter
- Empanada
- Truffled Beef Meat Balls, Herb Mayo
- Spiced Fish Cake, Cajun Remoulade

SPECIALTY SELECTIONS

UPGRADE TO SPECIALTY HORS D'OEUVRES FOR AN ADDITIONAL \$1.00 PER PERSON, PER SELECTION

- Ancho Spiced Pulled Pork, Creamy Polenta, Red Onion Relish
- Beer Braised Short Rib, Parsnip Puree, Crispy Beets
- Ginger Seared Scallop, Butternut Squash Puree, Crisp Leeks
- Crab Cakes, Mango Pineapple Salsa
- Duck and Wild Rice Croquette, Orange Hoisin Emulsion, Radish and Scallion

ENHANCEMENTS

RECEPTION PLATTERS

SERVES 20 PEOPLE

- Domestic Cheese Board, Assorted Crackers, Fresh Fruit
- Prosciutto, Melon and Grissini
- Garlic Crostini, Olive Tapenade and Red Pepper Hummus
- Marinated Olives and Pickles
- Warm Pita, Herb Goat Cheese, Babaganoush
- Fresh Vegetable Crudite, Red Pepper Sour Cream Dip
- Root Vegetable Chips, Caramelised Onion Dip
- Shrimp Cocktail (100 pcs)

LATE NIGHT

- Poutine, Cheese Curds, Red Wine Jus
- Chorizo and Chicken Empanada, Scallion Tomato Relish
- House Smoked Pulled Pork Nachos
- Beef Tenderloin Sliders, Spicy Mayo
- Cajun Spiced Sweet Potato Fries
- Gourmet Pizza (32 pieces)
- Assorted Sweets Platter (serves 20)

BAR & BEVERAGES

DOMESTIC BEER

\$5.75 PER GLASS

- Bud Light
- Budweiser
- Wellington Dark
- Wellington SPA
- Shock Top
- Rolling Rock

PREMIUM BEER

\$6.50 PER GLASS

- Stella
- Corona
- Mill Street Organic

STANDARD LIQUOR

\$5.75 PER 1 OZ

- Rye, Rum, Vodka, Gin, Scotch

PREMIUM LIQUOR

- Speak to your Catering Representative

5 HOUR FULL BAR PACKAGE

- Alcoholic Punch Passed During Cocktail Hour
- Standard Liquor
- Domestic and Premium Beer
- House Red and White Wine
- Juice and Soft Drinks
- Dinner Wine Service (3 bottles per table)

The 5 hour full bar includes 1 hour of bar service prior to dinner, dinner wine service and 4 hours of bar service after dinner. Charges will apply for additional hours of bar service on the 5 hour package.

Total hours of alcohol service on a package cannot exceed 8 hours.

WINE AND BEVERAGE SERVICE

Bar service is available in licensed areas on the University campus. House brands of liquor, beer and wine are served unless premium brands are requested for an additional charge.

Under the A.G.C.O. (Alcohol and Gaming Commission of Ontario) licensing act, the University of Guelph is prohibited from allowing any group or individual to provide their own alcoholic beverages at their catered event. Consumption Host Bar & Cash Bar services are available outside the package. Speak to your Catering Representative for more information.

If you require us to purchase alcoholic products we do not already carry, you will be charged for the full purchase cost with no refund. Hospitality Services is governed by the Provincial Liquor Laws and the Rules and Regulations of the University of Guelph. Under the terms of the AGCO, Hospitality Services is prohibited from allowing any individual or group to provide their own alcoholic beverages at their catered event on campus. Liquor service will be permitted only during normal licensing hours. No more than two (2) drinks will be served to a guest at one time and no doubles. A maximum of (4) bottles of dinner wine will be served to each guest table. All guests under the age of 25 will be asked for identification. We care about the safety and well-being of our customers. Hospitality Services reserves the right to refuse licensing your catered event due to function specifications.

HOUSE WINE

\$5.75 PER GLASS

- Jackson Triggs Reserve Select Merlot (VQA) (1)
- Jackson Triggs Reserve Select Sauvignon Blanc (VQA) (0)

See Wine Selections pages for prices per bottle

PREMIUM WINE

\$5.95 - \$8.25 PER GLASS

See Wine Selections pages for prices per bottle

SOFT DRINKS & JUICE

COMPLIMENTARY

NON-ALCOHOLIC PUNCH OR ITALIAN SODAS

\$2.00 PER PERSON

ALCOHOLIC PUNCH

\$3.50 PER GLASS

WINE SELECTIONS

RED WINE

Jackson Triggs Reserve Select Merlot
(VQA) (1) *House Wine*
\$22.95 PER BOTTLE

Inniskillin Niagara Estates Select Pinot Noir
(VQA) (0)
\$26.95 PER BOTTLE

Open Merlot
(VQA) (0)
\$28.95 PER BOTTLE

Woodbridge by Robert Mondavi Cabernet Sauvignon
(California) (1)
\$28.95 PER BOTTLE

Naked Grape Shiraz
(California) (1)
\$23.95 PER BOTTLE

Ruffino Chianti DOCG
(Italy) (0)
\$32.95 PER BOTTLE

Philippe De Rothchild Carbernet Sauvignon
(France) (1)
\$26.95 PER BOTTLE

Mapu Merlot
(Chile)
\$23.95 PER BOTTLE

Kim Crawford Pinot Noir
(New Zealand) (1)
\$37.95 PER BOTTLE

WHITE WINE

Jackson Triggs Reserve Select Sauvignon Blanc
(VQA) (0) *House Wine*
\$22.95 PER BOTTLE

Inniskillin Niagara Estates Pinot Grigio
(VQA) (1)
\$26.95 PER BOTTLE

Open Riesling Gewurztrminer
(VQA) (3)
\$28.95 PER BOTTLE

Woodbridge by Robert Mondavi Chardonnay
(California) (0)
\$28.95 PER BOTTLE

Naked Grape Chardonnay
(California) (1)
\$23.95 PER BOTTLE

Ruffino Lumina Pinot Grigio
(Italy) (0)
\$30.95 PER BOTTLE

Philippe De Rothchild Sauvignon Blanc
(France) (VDP) (0)
\$26.95 PER BOTTLE

Mapu Sauvignon Blanc
(Chile)
\$23.95 PER BOTTLE

Kim Crawford Sauvignon Blanc
(New Zealand) (1)
\$37.95 PER BOTTLE

SPARKLING WINES

President Dry White
\$22.95 PER BOTTLE

Cordon Negro Brut Freixenet
(Spain)(1)
\$31.95 PER BOTTLE

CEREMONY LOCATIONS



WAR MEMORIAL HALL

War Memorial Hall is an air-conditioned 585 seat theatre facility available for rental at the University of Guelph. Please contact Hospitality Services at 519-824-4120 Ext: 53350.



ARBORETUM CENTRE

Our beautiful campus features a 408 acre arboretum with a visitor's centre and many self-guided hiking/running trails. Please contact the Arboretum Centre directly at (519) 824-4120 Ext: 54110 for more information.



JOHNSTON GREEN PORTICO

The portico dates back to the 1860's to establish the founding college of the University of Guelph. Suitable for large groups, ceremonies take place at the portico within the view of the most recognizable feature of the University of Guelph, the stone tower of Johnston Hall. Please contact the University of Guelph's Athletic Department at 519-824-4120 Ext: 52216.



CONSERVATORY GARDENS

This location is ideal for groups of less than 50 guests. Our outdoor gardens are in bloom from May through October and offer a truly unique setting for your wedding ceremony. Please contract Hospitality Services at 519-824-4120 Ext: 53350.

RECEPTION VENUES



CREELMAN HALL

Creelman Hall offers a multi-functional space appropriate for both formal and informal occasions. With a capacity of 350 with a dance floor or 400 without, it is the perfect venue for a hosting wedding. Its large terrace adds to its appeal offering an area for you and your guests to enjoy some fresh air. Please note from September to April the number of guests must exceed 200 people. To book contact Hospitality Services at 519-824-4120 Ext: 53350.

THE ARBORETUM

Set in the heart of the Arboretum here at the University of Guelph and surrounded by beautiful scenery, it is a versatile venue able to accommodate up to 120 guests. Please contact Dawn Ann Webster at 519-824-4120 Ext: 54110.



THE SCIENCE COMPLEX ATRIUM

Its fascinating design creates an atmosphere that will keep your guests talking long after the event has passed. With the ability to hold receptions for 350 or dinners for 250, this venue is a perfect wedding reception location. Please contact Vicki Isotamm at 519-824-4120 Ext: 52991.

CATERING POLICIES

DEPOSIT AND PAYMENT

- A non-refundable deposit of \$1,000.00 is required upon booking
- Upon receipt of your wedding contract, a 20% non-refundable deposit of the estimated invoice is due
- Seven (7) working days prior to your wedding date, a 40% non-refundable deposit of the estimated invoice is due
- After the event, a bill for the remaining balance will be emailed to you. Payment in full will be required thirty (30) days from date of the invoice
- Should your dinner run late additional labour charges will be added to your invoice

CREDIT APPLICATION AND DEPOSIT POLICY

During your preliminary meeting with the Catering Specialist, you will be asked to complete a credit application form.

GUARANTEED NUMBERS AND DIETARY RESRICTIONS

During the planning stages, we require an estimate of the number of guests expected to attend your reception. The final guaranteed number is required seven (7) working days prior to your event.

SERVICE CHARGE

A 15% service charge will be added to your final invoice.

TAXES

All prices are before applicable taxes (13% HST) unless stated otherwise.



SPECIAL EVENTS, HOSPITALITY SERVICES

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