



# 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  
Hors D'oeuvres Passed During Cocktail Hour  
Cocktail Tables & Floor Length Linens  
Guest Tables & Floor-Length Linens & Linen Napkins  
Table Numbers & Menu Cards  
China and Glassware Service  
One Wait Staff per 20 Guests  
Cake Cutting Service  
Award Winning Chefs  
Complimentary Parking (on weekends)



### **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 Rolls, Trio of Butters

### *First Course (Choose One)*

Baby Spinach, Radicchio and Frisse, Honey Roasted Beets, Citrus Vinaigrette  
Arugula, Frisse and Spinach, Green Apple, Pancetta, Apple Cider Vinaigrette  
Spring Greens, Arugula, Dried Figs, Pumpkin Seeds, Mustard Vinaigrette  
Baby Mixed Greens, Shaved Heirloom Carrots, Grape Tomatoes, Maple Balsamic Dressing

### *Main Course (Choose One)*

Ricotta, Mushroom and Spinach Stuffed Chicken Paupiette  
Herb Roasted Potatoes, Summer Vegetables,  
Roasted Pepper and Garlic Sauce

Pan Roasted Maple Glazed MSC Arctic Char, Scallion Whipped Potatoes,  
Summer Vegetables, Beurre Blanc

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

### *Dessert (Choose One)*

Strawberry Mousse  
Fresh Fruit Cheesecake  
Brownie Cheesecake  
Chocolate Lava Cake  
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, Trio of Butters

### *First Course (Choose One)*

Traditional Antipasto Plate

Wild Mushroom Ravioli, Herb Cream Sauce

Butternut Squash Ravioli, Sage Butter, Cider Cream

Asparagus and Charred Corn Risotto, Fresh Herbs and Parmesan

Penne Primavera, Herb Tomato Sauce

### *Second Course (Choose One)*

Baby Spinach, Radicchio and Frisse, Honey Roasted Beets, Citrus Vinaigrette

Arugula, Frisse and Spinach, Green Apple, Pancetta, Apple Cider Vinaigrette

Spring Greens, Arugula, Dried Figs, Pumpkin Seeds, Mustard Vinaigrette

Baby Mixed Greens, Shaved Heirloom Carrots, Grape Tomatoes, Maple Balsamic Dressing

### *Main Course (Choose One)*

Roasted Red Pepper and Goat Cheese Stuffed Chicken Paupiette,

Roasted Potatoes, Summer Vegetables,

Basil Cream Sauce

Shitake Mushroom Crusted MSC Arctic Char, Scallion Whipped Potatoes,

Summer Vegetables, Ginger Chili Butter Sauce

Herb and Mustard Roasted Prime Rib,

Herb Whipped Yukon Gold Potatoes, Summer Vegetables, Horseradish Jus

Pepper Crusted Beef Tenderloin, Roasted Garlic Mash Potatoes,

Summer Vegetables, Red Wine Jus

*(Beef Tenderloin available at an additional charge of \$5.00 per person)*

### *Dessert (Choose One)*

Strawberry Mousse

Fresh Fruit Cheesecake

Brownie Cheesecake

Chocolate Lava Cake

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

# HORS D'OEUVRES

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

## COLD SELECTIONS

- Eggplant Bruschetta on Crostini
- 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
- Vietnamese Style Shrimp Rice Paper Rolls
- Green Olive, Salami and Tomato Skewers
- Roasted Red Pepper and Feta Mousse, Herb Toasted Baguette
- Roasted Beet Tartar with Goat Cheese and Honey Mustard Dressing
- Tomato Bocconcini Skewers

## HOT SELECTIONS

- Lemongrass and Chili Marinated Thai Beef Skewers
- Cod Cakes, Remoulade
- Apple Cider Brined Pork Tenderloin, Apple Chutney, Sourdough Crouste
- Brie and Caramelized Onion Quiche, Cranberry Compote
- Mushroom and Parmesan Risotto Cakes, Basil Tomato Puree
- Vegetarian Spring Rolls, Plum Sauce
- Mac and Cheese Bites, Spicy Ketchup
- Beef Empanada, Chimichurri
- Beef Meat Balls, Smoked BBQ Sauce
- Vegetarian Samosas, Tamarind Chutney

# ENHANCEMENTS

## RECEPTION PLATTERS

SERVES 20 PEOPLE

- Domestic Cheese Board, Assorted Crackers, Fresh Fruit
- Garlic Crostini, Olive Tapenade and Red Pepper Hummus
- Creamy Spinach Artichoke Dip, Fried Pita Chips
- Fresh Vegetable Crudit , Red Pepper Sour Cream Dip

## LATE NIGHT

- Poutine, Cheese Curds, Red Wine Jus
- Pulled Pork Sliders
- Beef Sliders, Spicy Mayo
- Cajun Spiced Sweet Potato Fries
- Gourmet Pizza (32 pieces)
- Assorted Sweets Platter (serves 20)

# BAR & BEVERAGES

## DOMESTIC BEER

- Bud Light
- Wellington Dark
- Shock Top
- Mill Street Organic
- Budweiser
- Wellington SPA
- Rolling Rock
- Sleeman Original Draught

## PREMIUM BEER & COOLERS

- Stella
- Corona
- Palm Bay

## STANDARD LIQUOR

- Rye, Rum, Vodka, Gin, Scotch

## 5 HOUR FULL BAR PACKAGE

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

The 5 hour full bar packages 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, no doubles or shooters.  
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

- Jackson Triggs Reserve Select Merlot
  - Jackson Triggs Reserve Select Sauvignon Blanc
- See Wine Selections pages for prices per bottle*

## PREMIUM WINE

*See Wine Selections pages for prices per bottle*

## SOFT DRINKS & JUICE

### COMPLIMENTARY

## NON-ALCOHOLIC PUNCH OR ITALIAN SODAS

## ALCOHOLIC PUNCH

## PREMIUM 5 HOUR FULL BAR PACKAGE

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

# WINE SELECTIONS

## RED WINE

Jackson Triggs Reserve Select Merlot  
(VQA) *House Wine*

Inniskillin Niagara Estates Select Pinot Noir  
(VQA) *Upgraded Wine*

Magnotta Cabernet Franc\*  
(VQA)

Open Merlot  
(VQA)

Woodbridge by Robert Mondavi Cabernet Sauvignon  
(California)

Naked Grape Shiraz  
(California)

Ruffino Chianti DOCG  
(Italy)

Mapu Merlot  
(Chile)

Kim Crawford Pinot Noir  
(New Zealand)

## WHITE WINE

Jackson Triggs Reserve Select Sauvignon Blanc  
(VQA) *House Wine*

Inniskillin Niagara Estates Pinot Grigio  
(VQA) *Upgraded Wine*

Magnotta Chardonnay\*  
(VQA)

Open Riesling Gewurztraminer  
(VQA)

Woodbridge by Robert Mondavi Chardonnay  
(California)

Naked Grape Pinot Grigio  
(California)

Ruffino Lumina Pinot Grigio  
(Italy)

Mapu Sauvignon Blanc  
(Chile)

Kim Crawford Sauvignon Blanc  
(New Zealand)

Magnotta Dry Rose\*  
(VQA)

## SPARKLING WINES

President Dry White

Ruffino Prosecco DOG  
(Italy)

*\* This wine supports the G. Magnotta Foundation for Vector-Borne Diseases to benefit Canada's first Lyme Disease translational research lab at the University of Guelph*



## 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: 53790.



### CONSERVATORY GARDENS

This outdoor 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 325 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 the minimum number of guests required to book a summer wedding is 120. Minimum numbers between September - April is 200.

To book contact Hospitality Services at 519-824-4120 Ext: 53350.

Room Rental	\$1,100.00—Summer
Dance Floor	Included
Outdoor Patio Bar Set Up	\$100.00
Room Setup (September—April)	\$500.00

### Audio Visual

Podium	Complimentary
Microphone	Complimentary

### With Johnston Green Ceremony

Ceremony Chair Rental & Set Up	Starting at \$4.00
Ceremony Chair Delivery	\$50.00



## RECEPTION VENUES



### 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.

Dance Floor

\$525.00

#### Audio Visual

Podium

Complimentary

Microphone

Complimentary

#### Ceremony

Ceremony Chair Rental & Set Up

Starting at \$4.00

Ceremony Chair Delivery

\$50.00



## CEREMONY CHAIR OPTIONS



### Chiavari Chairs

White, Gold, Silver, or Mahogany

\$9.25 per chair



### White Folding Garden Chair

\$6.50 per chair



### White Bistro Chair

\$4.25 per chair



### White Fan Chair

\$4.00 per chair

Delivery is \$50.00

# 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.
- Ten (10) 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 number of guests expected to attend your reception. If your guest RSVP is much lower than initially estimated, please advise your wedding planner to avoid unnecessary charges. The final guaranteed number is required ten (10) working days prior to your event along with any dietary restrictions.

## ON CAMPUS SMOKING POLICY

Groups and individuals are required to comply with all applicable federal, provincial and municipal legislation and the University of Guelph policies, including but not limited to policies regarding smoking and cannabis. The University's Tobacco and Smoke-Free Policy prohibits smoking and vaping, including smoking or vaping cannabis, and the use of any tobacco products on the University of Guelph Campus.

## 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.

## COVID

Please note that we will be following the University of Guelph's COVID policies and public health guidelines for all future events. Please note that University policies may differ from the provincial guidelines.

The policies could impact capacities as well as types of services offered.

If extra labour is required to comply with COVID regulations additional labour charges may apply.



SPECIAL EVENTS, HOSPITALITY SERVICES

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