



Catered to Your Wishes



GREAT HALL CATERING
AT WESTERN



A TRADITION *of excellence*

*E*stablished in the 1950s, Great Hall Catering is located in the heart of Western University Campus in the historic building of Somerville House. We have been serving the campus community and the surrounding London area with exceptional cuisine, caring and reliable services for the past six decades and look forward to many more.

We have had the honour of working closely with many brides, grooms and wedding parties to create magical and memorable events. We know it's an important day for you and your loved ones. We will ensure that your reception is designed to turn your vision for the perfect celebration into a reality.

Exceptional cuisine and its proper presentation are paramount to the success of any event. Whether it's an intimate dinner party, causal reception or an elaborate gala, our team of creative and award-winning professionals are committed to making your wedding day truly special.

Your dream wedding starts here. Let's get planning!

AWARD-
winning team

our PEOPLE

Kristian Crossen

Executive Chef, Food and Beverage Manager

Kristian spent his decade-long career at some of the best locations in the country. He spent many years in Stratford where he earned 3 ½ stars in Toronto Life magazine and was endorsed by Where to Eat in Canada. Kristian then moved on to the renowned Country House Hotel, Langdon Hall, where he was Sous Chef under Jonathan Gushue, one of Canada's most gifted and celebrated Chefs.

After four years, Kristian opened Braise food and wine in London at the Metro Hotel, again being endorsed by Where to Eat in Canada and Air Canada EnRoute magazine. He joined the Great Hall Catering team in 2015, after three years at the Windermere Manor Hotel, bringing his passion for seasonal, locally-sourced cuisine.



Catrona Graham

Catering Manager

Catrona is a well-respected veteran of the catering and event planning business. In the past 17 years with Great Hall Catering, she has been responsible for a wide variety of events including wedding and graduation celebrations, large-scale conferences and corporate events. Catrona prides herself in her client services, knowledge of different cultures, and how to make events special and memorable.



YOUR CHOICE *of venues*

Choose from one of our many versatile and elegant venues here at Western University or, if you prefer, we'll come to yours. No matter which location, we look forward to creating a magical and memorable celebration experience for both you and your guests.

The Great Hall, the largest of our dining facilities on campus, is an elegant, formal, and licensed ballroom that can accommodate anywhere from 100 to 430 of your special guests. Its unique decor creates the perfect ambiance for any style reception or celebration. And yes...there's plenty of space for dancing!

Green Leaf Café provides a cozy, intimate setting for gatherings of up to 60 guests. Always maintaining a dignified yet welcoming ambiance, this location is perfect for stand-up receptions or small dinner parties.

The Garden, equipped with a large projection screen, is the ideal location for any event of up to 70 guests. With a bright and cheery atmosphere and large striking chandeliers, this location complements almost any type of function.

All these venues on campus are available year-round, with ample parking available.

Additionally, we are proud to be one of the preferred caterers for some of the best City of London venues such as Civic Garden Complex, Springbank Gardens, Watson Porter Pavilion, and Fanshawe Park.

Have another location in mind? Contact us and tell a little about your plans for your preferred venue. We would be happy to arrange a site visit.





COCKTAIL

Choose from one of our popular cocktail reception menus, specifically designed for weddings and special occasions. Or, feel free to customize your own menu with your personal favourites by choosing from the à la carte and individual hors d'oeuvre selections.

Cocktail Reception Menus

Please note these are samples of possible cocktail reception menus and are subject to change.

Reception One

(Minimum of 20 guests)

hot & cold hors d'oeuvres (4 pieces per person) Stationary

classic cheese platter, Great Hall Catering honey, fruit, nuts, crackers, crostini

garden vegetable crudités & dip platter

catalan flatbread: (select one)

assorted pastries

fresh fruit & berry platter

Cocktail Reception Menus

Reception Two

(Minimum of 20 guests)

hot & cold hors d'oeuvres (4 pieces per person) Stationary

Classic cheese platter, Great Hall Catering honey, fruit, nuts,
crackers, crostini

Mediterranean platter: Harissa hummus, charred eggplant dip,
pita crisps, marinated olives

garden vegetable crudités & dip platter

charcuterie board, assorted house-made & local charcuterie,
mustards & pickles, crisps & breads

Slider bar: crispy hot chicken, braised beef or crispy buffalo tofu,
assorted garnishes

assorted pastries

fresh fruit & berry platter

German sausages, assorted breads, cauliflower and broccoli

assorted French and Italian pastries

fresh sliced fruit and berry platter

Cocktail Reception Menus

Reception Three

(Minimum of 50 guests)

hot & cold hors d'oeuvres (3 pieces per person) Passed

classic cheese platter, Great Hall Catering honey, fruit,
nuts, crackers, crostini

garden vegetable crudités & dip platter

Mediterranean platter: Harissa hummus, charred eggplant dip,
pita crisps, marinated olives

carved beef station, assorted garnishes

classic poutine bar: golden potato fries, beef & vegetarian mushroom
gravy, local cheese curds, scallions

baked sauvagine, bosc pear and walnut honey, assorted crisps

antipasto platter, marinated seasonal vegetables, olives, artichokes,
assorted flat breads & focaccia

charcuterie board, assorted house-made & local charcuterie,
mustards & pickles, crisps & breads

iced shrimp cocktail station, aioli, cocktail sauce

assorted pastries

fresh fruit & berry platter

Service Staff Required

Hors d'Oeuvres

COLD

roasted squash agrodolce, ricotta, arugula, house made crisp

cucumber cup, marinated tuna poke, sesame crisp

fresh cello rolls, sweet chili

shrimp Caesar cocktail, pickled celery

poached shrimp, mango, chili and lime puree

grilled beef tenderloin crostini, horseradish salsa verde, aioli, arugula

mini lobster rolls, apple & celery

devilled eggs, pickle and dill

Korean grilled beef gem lettuce cups, kimchi

HOT

cauliflower soup cups, Handeck gremolata

forest mushroom and truffle arancini, tomato fondue

tempura shrimp, dipping sauce

tempura seasonal vegetables, dipping sauce

forest mushroom and chevre puff tarts, balsamic

crab cakes, remoulade, espelette pepper

GHC style hot fried chicken bites, dill pickle sauce

house smoked salmon croquettes, lemon, crunchy mustard and dill remoulade

lavender & herb crusted lamb chops, charred leek & lemon pesto

herb and parmesan chick pea fries, smoked tomato marmalade

Cocktail Reception Menus

Reception Fare

Antipasto platter

marinated seasonal vegetables, olives, artichokes,
assorted flatbreads & focaccia

Buttermilk fried chicken bites, herbed ranch or GHC style
hot fried chicken bites, dill pickle sauce

Classic cheese platter

chef selected domestic cheeses,
Great Hall Catering honey, fruits, crackers

Artisanal cheese platter

local artisan cheeses, fruit, nuts, Great Hall Catering honey preserves,
house made crisps, crostini

Charcuterie board

assorted house-made & local
charcuterie, mustards & pickles, crisps & breads

Garden vegetable crudités & dip, seasonal vegetables, buttermilk dill dip

Assorted sushi rolls and nigiri

Cocktail Reception Menus

Reception Fare

Mediterranean platter

harissa hummus, charred eggplant dip,
pita crisps, marinated olives
(Minimum 20 Guests)

Slider bar

crispy hot chicken, braised beef or crispy
buffalo tofu, assorted garnishes
(2 per person) (Minimum 10 Guests)

Baked sauvagine, bosc pear and walnut honey,
assorted crisps
(Minimum 10 Guests)

Classic poutine bar

golden potato fries,
beef & vegetarian mushroom gravy,
local cheese curds, scallions
(Minimum 10 Guests)

Buffalo cauliflower 'chicken wings', dairy free ranch

(Minimum 10 Guests)

Catalan flatbread (select one)

fresh tomato, buffalo mozzarella, basil (default selection)

or

caramelized onions, roasted red peppers, manchego or forest mushroom,
thyme and garlic, Gunn Hill cheese
(Minimum 10 Guests)



your best
MOMENTS



*You are the best thing
that ever happened to me!*



“Thank you from the bottom of our hearts for being such an important part of making our wedding day so special. Your service was so friendly and helpful, the food was fantastic and we truly enjoyed every moment of our time there on Saturday.”

— *Jennie and Brian*

BUFFET

One of the greatest memories of any celebration meal is with families, listening to everyone talking around the table. Create a warm and friendly atmosphere with a customized buffet style menu that is sure to be plentiful.



Buffet Menu

Please note these are samples of possible buffet reception menus and are subject to change.

assorted rolls & butter & assorted pickles & olive platter

Choice of one soup & two or three salads (two plus a soup or three without):

Soups

mulligatawny soup

corn chowder, thai basil oil, lime & chili

cream of cauliflower & sharp cheddar

roasted red pepper and smoked tomato soup, basil oil

curried coconut butternut squash, fresh yogurt

forest mushroom soup, parmesan

puree of leek and potato soup, clipped chives

Salads

market greens, seasonal vegetables, house dressing

arugula and frisse salad, bosc pear, pomegranate, blue cheese,
hazelnuts, house vinaigrette

romaine hearts salad, sundried tomatoes, pumpkin seeds, parmesan,
lemon & garlic dressing

baby kale, roasted beets, mac apple, chevre, pumpkin seeds, cider vinaigrette

baby red skin potato and celery salad, scallions, buttermilk dill dressing

Buffet Menu

Choice of two hot entrees

slow roasted salmon, country bacon, resling
and dill sauce

seared whitefish, brown butter, parsley, raisins,
capers & toasted almond

roasted chicken, Great Hall Catering honey &
mustard glaze, apples & crispy sage

chicken in spicy tomato sauce with chick
peas and kale

chicken paprikash

chili & citrus braised boneless short rib, braise
reduction, charred corn

slow roasted pork loin, dijon & Great Hall Catering honey glaze

carved beef station, assorted garnishes

braised short rib and tomato ragout, served with
fresh pappardelle

(no additional starch with this option)

*See vegetarian options on previous page with
option one

All entrées served with seasonal glazed vegetables

Buffet Menu

Starch

olive oil & coarse salt roasted new potatoes, fine herbs

crushed red skins, crème fraiche & chives

mixed grains, grated carrot, celery

mashed sweet potatoes, maple butter

Assorted chef selected desserts

cheese platter, chef selected cheeses, Great Hall Catering honey, fruit, nuts, crisps

assorted tortes & cheesecakes

assorted pastries

fresh fruit & berry platter

fair trade coffee, decaf & tea

Minimum 25

Surcharge applies to orders less than 25 guests

Service Staff Required

PLATED

Enjoy a full service and elegantly plated meal for you and your guests. Our team of creative professionals will help you develop the ideal menu to enhance the distinctive spirit of your special occasion.



Plated Menus

Please note these are samples of possible plated reception menus and are subject to change.

Salads

Caesar style kale salad, house croutons, sundried tomato
or double smoked bacon

seasonal vegetable salad, local greens, ginger & sesame vinaigrette,
toasted seeds

baby kale, toasted almonds, dried cranberries, marinated grains,
chevre, homemade Great Hall Catering honey vinaigrette

roasted baby beets, local mixed mustard greens, fresh chevre,
candied almonds, apple & horseradish vinaigrette

market greens, seasonal vegetables, house vinaigrette

Soups

roasted red pepper and smoked tomato soup, basil oil

maple & butternut squash, sage cream

forest mushroom, thyme oil, double smoked bacon

Great Hall Catering mulligatawny

puree of leek and potato soup, clipped chives, sautéed mushrooms



Plated Menus

Dinner entrée

maple & apple glazed supreme of chicken
forest mushroom risotto, seasonal vegetables, thyme jus

roasted Ontario lamb loin
braised mixed grains, cranberries & pine nuts, seasonal vegetables, confit garlic, mint & lamb jus

long braised boneless short rib
smashed red potato & parsnip fondant, seasonal vegetables, caramelized onion jus

slow roasted & light smoked rib eye
roasted fingerlings, seasonal vegetables, forest mushroom jus

seared halibut
mixed wild rice, pine nuts & swish chard galette, watercress puree

maple glazed light smoked salmon
toasted farrow, seasonal vegetables, apple & dijon dressing

spice rubbed pork loin
sweet potato puree, seasonal vegetables, spiced fruit salsa

Vegetarian options

crisp white bean polenta, broccoli rabe, roasted tomato and olive jus
wild rice, quinoa and swiss chard galette with red beans, maitake mushroom, heirloom carrot dressing
forest mushroom risotto, parsley, truffle and enoki mushroom, balsamic



Plated Menus

Desserts

Great Hall Catering honey and lemon crème brûlée, tuille, fresh raspberries

warmed maple pudding, wild blueberry, vanilla cream

dark chocolate mocha cake (gluten free)

milk chocolate tart, earl grey ice cream

lemon tart, toasted meringues

salted caramel cheesecake

Includes warmed rolls, butter, choice of salad or soup, dessert,
fair trade coffee, decaf & tea

Beverage Menus

Non-alcoholic

Hot Beverages

fair trade, organic coffee (regular and decaffeinated)

fair trade, regular, and herbal tea

hot chocolate

hot apple cider

Cold Beverages

juice, soft drinks, and bottled water

white and chocolate milk

dispenser presentations

fruit punch, ice tea, lemonade, infused or regular iced water,
(approx. 30 glasses)

Bar and alcohol service

house white or red wine (750 ml) bottle

imported white or red wine (750 ml) bottle

domestic beer

craft/premium beer

liquor

mixed cocktails

non-alcoholic soft drinks, mineral water juice, and water

For alternative selections, speak to a Great Hall Catering service coordinator; additional charges may apply. Complimentary bar services are charged based on consumption and estimated prior to your event. Labour charges for bartending staff will apply. • Minimum two staff members at the current hourly rate each, for a minimum of 3 hours. • All bar staff are Smart Serve trained and will uphold the AGCO regulations according to provincial guidelines.



your sweet MEMORIES

Personalized Honey Jar

Fresh, local, unpasteurized honey from the Great Hall Catering Apiary is used throughout our menus and can also be used as a personalized wedding favour.







GREAT HALL CATERING

AT WESTERN

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