For menu customization & or dietary concerns, please speak with a Great Hall Catering Service coordinator.

Great Hall Catering Menu Guide 2019, Page 1 of 20
BREAKFAST BUFFETS

**CONTINENTAL**
Fresh bakery basket: mini fresh baked danishes, butter croissants, muffins, sweet loaves, butter & jam
Individual yogurt
Fresh fruit & berry platter
$9

**CONTINENTAL +**
Fresh bakery basket: mini fresh baked danishes, butter croissants, muffins, sweet loaves, butter & jam
Fresh bagels, cream cheese
Yogurt parfaits with house granola & fresh berries
Fresh fruit & berry platter
$12

**CONTINENTAL ENERGY**
Bircher muesli, dried fruits, pistachio, fresh berries
Hard cooked hen eggs
Gluten free, seed and nut power bars (GF)
Fresh fruit & berry platter
$13

MORNING & AFTERNOON BREAKS

**AM**
Mini fresh baked danishes, butter croissants, sweet loaves
Seasonal whole fruit
$4.75

**AM+**
Mini fresh baked danishes, butter croissants, sweet loaves
Fresh bagels, cream cheese
Individual yogurt
Fresh fruit & berry platter
$8.50

**PM**
Great Hall Catering cookie
Seasonal whole fruit
Assorted savoury danishes
$9.50

**PM+**
Dessert squares
Cheese platter
Fresh fruit & berry platter
$14.50

Gluten free muffins, cookies available upon request

For menu customization & or dietary concerns, please speak with a Great Hall Catering Service coordinator.

Great Hall Catering Menu Guide 2019, Page 2 of 20
A-LA-CARTE BREAKFAST & SWEET OPTIONS

fresh bakery basket: mini fresh baked danishes, butter croissants, muffins, sweet loaves, butter & jam
$4 per guest (Minimum 10 guests)

assorted Kelvin’s Fritters
(minimum 1 dozen; 24 hour weekday notice required; earliest delivery 10 am)
$33 per dozen

fresh house-made mini doughnuts, cinnamon sugar (2 per guest)
$1.75 per guest
doughnut bites
$3.75 per dozen

assorted doughnuts
$1.60 per guest
muffins
$2.25 per guest

mini fresh baked danishes (1 per guest)
$2.25 per guest
mini butter croissant (1 per guest)
$2.25 per guest
sweet loaves
$2.25 per guest

yogurt parfait, vanilla yogurt, fresh berries, granola
$6.75 per guest
individually
$2.40 per guest

Great Hall Catering cookies
$14 per dozen

fresh whole fruit
$1.90 per guest

fresh fruit & berry platter
$2.90 per guest

assorted dessert squares
$2.10 per guest

fruit & chocolate pot: seasonal fresh fruit and dipping chocolate
$5 per guest

chocolate fondue: dipping chocolate with mini biscotti, marshmallows, pound cake, pretzels & fruit
$8 per guest

For menu customization & or dietary concerns, please speak with a Great Hall Catering Service coordinator. 
Great Hall Catering Menu Guide 2019, Page 3 of 20
A-LA-CARTE SAVOURY BREAK OPTIONS

cheese platter, chef selected cheeses, Great Hall Catering honey, dried fruit, nuts, crisps
$7.50 per guest

bagels, cream cheese
$3.50 per guest

pita & flat breads, hummus, tzatziki & roasted red pepper
$4.50 per guest

house mixed nuts
$4.25 per guest

nacho chips & salsa
$4.25 per guest

savoury Danish bites (minimum order of 9)
$1.65 per guest

 gluten free, seed and nut power bars (GF)
$5 per guest

kettle chips
$2 per guest

HOT BREAKFAST BUFFETS (Minimum 20 Guests)

TRADITIONAL
fresh bakery basket: mini fresh baked danishes, butter croissants, muffins, butter & jam scrambled eggs, sharp cheddar, snipped chives
smoked bacon & breakfast sausages

Vegan: tofu and turmeric scramble available (V)

herb roasted potatoes, onions & kale
fresh fruit & berry platter
fair trade coffee, decaf & tea
$18

THE EXTRAORDINARY
fresh bakery basket: mini fresh baked danishes, butter croissants, muffins, butter & jam seasonal vegetarian frittata or vegetarian omelet

Vegan: tofu and turmeric scramble available (V)

smoked bacon & breakfast sausages
yogurt parfait bar, house granola, full fat yogurt, fresh berries
buttermilk pancakes, blueberries & lemon syrup, maple syrup
fresh fruit & berry platter
fair trade coffee, decaf & tea
$21

For menu customization & or dietary concerns, please speak with a Great Hall Catering Service coordinator.
Great Hall Catering Menu Guide 2019, Page 4 of 20
TRADITIONAL LUNCHES & WORKING LUNCHES

**TRADITIONAL**
assorted homestyle sandwiches or assorted deluxe sandwiches
fresh whole fruit
dessert squares
Homestyle $11.50 – Deluxe $12.50

**CHEF’S LUNCH**
chef’s selected soup or salad
assorted homestyle sandwiches or assorted deluxe sandwiches
Great Hall Catering cookies
squares
fresh fruit & berry platter
Homestyle $18.90 – Deluxe $20

**WORKING LUNCH**
hot grilled chicken breast or hot grilled salmon
market greens
dessert squares or fresh whole fruit
$17

**BAGGED LUNCH**
homeestyle sandwich or deluxe sandwich
Great Hall Catering cookies
fresh whole fruit
chilled beverage
Homestyle $14.75 – Deluxe $15.75

**BOXED ‘BENTO’ LUNCH**
marinated grilled chicken breast
marinated vegetables & soba noodle salad
fresh whole fruit
snack bar
chilled beverage
$17

**BUILD A BOWL**
mixed grains, assorted vegetables, seeds
choice of grilled protein (chicken, salmon or marinated tofu)
ginger and soy dressing
$17

additional protein option available for $3 per guest

For menu customization & or dietary concerns, please speak with a Great Hall Catering Service coordinator.
Great Hall Catering Menu Guide 2019, Page 5 of 20
A-LA-CARTE LUNCH OPTIONS

assorted homestyle sandwiches
roast beef, salmon salad, egg salad, turkey, pastrami and vegetarian
assorted to include vegetarian (vegetarian sandwiches on separate platter)
$7.75 each

assorted deluxe sandwiches
turkey club (contains bacon), Italian (contains pork), chicken and Mediterranean vegetarian wraps
assorted to include vegetarian (vegetarian sandwiches on separate platter)
$9.00 each

*gluten free bread, gluten free lettuce wrap and vegan options available*

assorted standard three topping pizzas (8 slices)
$17 each

market greens, house dressing
$5.25 per guest

chef’s selected soup or salad
(see page 9 for soup and salad options)
$6.25 per guest

pita & flat breads, hummus, tzatziki & roasted red pepper
$4.50 per guest

Great Hall Catering cookies
$14 per dozen

garden vegetable crudités & dip platter
$4 per guest

fresh whole fruit
$1.90 per guest

fresh fruit & berry platter
$2.90 per guest

assorted dessert squares
$2.10 per guest
BUFFET LUNCHES

BUFFET LUNCH OPTION ONE

Choice of one soup or salad:

(see page 9 for full list of soup and salad choices)

Choice of one entrée:

stir fry - chicken, beef or vegetarian, with basmati rice
chicken adobo, steamed rice
chicken in spicy tomato sauce with chick peas and kale
Moroccan chicken, lemon & olives, saffron rice
vegetarian or meat lasagna
slow cooked chorizo, roasted red pepper, potato stew, smoked paprika & olive oil

Vegan Options:

carrot and shiitake mushroom osso buco, creamy polenta
braised tofu in tomato with chick peas and kale

fresh fruit & berry platter

Great Hall Catering cookies

squares
$24
BUFFET LUNCHES

BUFFET LUNCH OPTION TWO

Choice of one soup & two or three salads (two plus a soup or three without):
(see page 9 for full list of soup and salad choices):

Choice of two hot entrees:
grilled salmon, maple glaze
seared trout, brown butter, raisins, capers & toasted almond
roasted chicken breast, forest mushroom ragout
roasted chicken, Great Hall Catering honey, mustard glaze, apples & crispy sage
chicken in spicy tomato sauce with chick peas and kale
chicken paprikash
roasted chicken breast, creamed corn, chili & lime
braised boneless beef short rib, braise reduction
smoked beef striploin, chimichurri
slow roasted pork loin, dijon & Great Hall Catering honey glaze
braised short rib and tomato ragout, served with fresh pappardelle, herbs
(no additional starch with this option)

all entrées served with seasonal glazed vegetables

Starch:
lyonnaise potatoes
herb roasted new potatoes
crushed red skins, sour cream & chives
mixed grains, scallions & fine herbs
Israeli couscous
wild rice with leeks & spinach

Assorted chef selected desserts:
fresh fruit & berry platter
French pastries
assorted mini mousse
$31.50
BUFFET LUNCH SOUP AND SALAD OPTIONS

SOUPS:
Great Hall Catering mulligatawny
fire roasted corn chowder, paprika & lime
roasted cauliflower and sharp cheddar, chives
roasted red pepper and smoked tomato soup, basil oil
maple & butternut squash, sage cream
forest mushroom, snipped chives
puree of leek and potato soup, clipped chives cream of cauliflower & sharp cheddar

SALADS:
market greens, seasonal vegetables
Thai noodle salad
romaine hearts salad, sundried tomatoes, parmesan, lemon & garlic dressing
chopped kale, julienned vegetables, roasted sweet potato, cranberries, walnuts & apple vinaigrette
farrow, chick pea, & red onion salad with parsley, mint & lemon dressing
zucchini, snap pea and carrot salad with ginger & miso dressing, black sesame
broccoli and cauliflower salad, sultanas, sunflower seeds, green onions, smoked bacon dressing
fingerling potato salad with olives, and French beans, shallot vinaigrette

VEGETARIAN ENTÉRE OPTIONS:
 pasta primavera
 spicy tofu cakes with lemongrass sauce
 sweet potato corn cakes with homemade red pepper aioli
 herb baked tofu, vegan mushroom and thyme gravy
 braised tofu in tomato with chick peas and kale
 crispy panko portobello mushroom, rosemary, lemon and chili gremolata

vegetarian entrée as a separate chaffered item $4 per guest, additional
or
pre-determined individually plated option included in menu price
A-LA-CARTE PRE-DINNER RECEPTION FARE

antipasto platter
marinated seasonal vegetables, olives, artichokes, assorted flatbreads & focaccia
$6.25 per guest

cheese platter
chef selected cheeses, Great Hall Catering honey, dried fruit, nuts, assorted crisps
$7.25 per guest – Upgrade to Artisanal Cheese $8.50 per guest

charcuterie board
assorted house-made & local charcuterie, mustards & pickles, crisps & breads
$8.50 per guest

garden vegetable crudités & dip platter
selection of seasonal vegetables with a house-made creamy dip
$4.25 per guest

house smoked salmon platter
capers, lemon, crème fraiche, red onion & buckwheat blinis
$7.25 per guest

iced shrimp platter
marie-rose sauce, cocktail sauce & tarragon aioli
$7 per guest

mini baked potato bar
baked mini Yukon gold and sweet potatoes, chili cheese sauce & assorted garnishes
$7.50 per guest

slider bar
crispy chicken, braised beef or crispy tofu, assorted garnishes
$9.50 per guest

Korean pulled pork bao buns, kimchi & sauces
$9.50 per guest

baked brie in puff pastry, apricot preserves, assorted crisps
$5.25 (minimum order 30 guests)
pita & flat breads, hummus, tzatziki & roasted red pepper
$4.50 per guest

catalan flatbread
caramelized onions, roasted red peppers, manchego; or forest mushroom, thyme and garlic, Gunn Hill cheese
$4.25 per guest (minimum 5 guests)

buffalo cauliflower 'chicken wings', dairy free ranch
$4.50 per guest

For menu customization & or dietary concerns, please speak with a Great Hall Catering Service coordinator.

Great Hall Catering Menu Guide 2019, Page 10 of 20
COCKTAIL RECEPTIONS

RECEPTION ONE
hot & cold hors d’oeuvres (4 pieces per person)
cheese platter, chef selected cheeses, Great Hall Catering honey, dried fruit, nuts, crisps
garden vegetable crudités & dip platter
catalan flatbread: caramelized onions, roasted red peppers, manchego; or forest mushroom, thyme and garlic, Gunn Hill cheese
assorted French pastries
fresh fruit & berry platter
$34.50 per guest

RECEPTION TWO
(Minimum of 20 guests)
hot & cold hors d’oeuvres (4 pieces per person)
cheese platter, chef selected cheeses, Great Hall Catering honey, dried fruit, nuts, crisps
pita & flat breads, hummus, tzatziki & roasted red pepper
garden vegetable crudités & dip platter
selection of deluxe sandwiches
charcuterie board, assorted house-made & local charcuterie, mustards & pickles, crisps & breads
assorted French pastries
fresh fruit & berry platter
$41 per guest

RECEPTION THREE
(Minimum of 50 guests)
hot & cold hors d’oeuvres (3 pieces per person)
cheese platter, chef selected cheeses, Great Hall Catering honey, dried fruit, nuts, crisps
garden vegetable crudités & dip platter
pita & flat breads, hummus, tzatziki & roasted red pepper
carved beef station, assorted garnishes
mini baked potato bar:
baked mini Yukon gold and sweet potatoes, chili cheese sauce & assorted garnishes
antipasto platter, marinated seasonal vegetables, olives, artichokes, assorted flatbreads & focaccia
baked brie in pastry, preserves
charcuterie board, assorted house-made & local charcuterie, mustards & pickles, crisps & breads
iced shrimp cocktail & mussel station, aioli
sharp cheddar & ale fondue, soft pretzels, pickles, sausages, cauliflower, broccoli & breads
assorted French pastries
assorted Italian pastries
fresh fruit & berry platter
$48 per guest

For menu customization & or dietary concerns, please speak with a Great Hall Catering Service coordinator.
COMPLETE BBQ MENU OPTIONS

includes infused water station

**Salads**
market greens, trio of dressings
charred corn & sweet onion salad, chili & lime
creamy coleslaw with daikon radish & apple

**Choice of entrée:**
grilled & smoked striploin, vine tomatoes, chimi churri sauce
  lunch $33 - $41 dinner
slow grilled lemon & pepper chicken, parmesan & parsley
  lunch $27 - $35 dinner
bbq’d salmon, bois budren
  lunch $31 - $39 dinner
slow cooked pulled pork, house-made bbq sauce, pretzel buns
  lunch $25 - $33 dinner
whole roasted peameal bacon, apple & maple jam
  lunch $22 - $31 dinner
hamburgers, veggie burgers, assorted garnishes
  lunch $24 - $32 dinner
jumbo all beef hot dogs, assorted garnishes
  lunch $27 - $32 dinner
tofu & vegetable kabobs
  lunch $23 - $31 dinner

**Starch:**
grilled seasonal vegetables, picked parsley, olive oil & lemon
  roasted potatoes, rosemary & coarse salt

**Dessert:**
seasonal fruit cobbler, vanilla cream or local fresh fruit pies
  fresh fruit & berry platter

**ALSO AVAILABLE ON REQUEST**

  buttered mushrooms $2
  grilled sweet corn, chili & lime butter $2
  sautéed onions & peppers $2

For menu customization & or dietary concerns, please speak with a Great Hall Catering Service coordinator.
Great Hall Catering Menu Guide 2019, Page 12 of 20
HORS D’OEUVRES

COLD
forest mushroom marmalade & parmesan cream crostini, chives
prosciutto wrapped grilled asparagus
seared sesame-crusted tuna, pickled cucumber, yuzu
fresh cello rolls, sweet chili
shrimp cocktail
tamarind shrimp, mango & pineapple
assorted sushi
grilled beef tenderloin crostini, horseradish & pommery mustard
chevre stuffed piquillo peppers
butternut and maple squash tarts, spiced pepitas
mini lobster rolls, apple & celery
curried devilled eggs, micro cilantro
smoked duck, wild rice crisp, wild blueberry

HOT
aloos pies
cauliflower & sharp cheddar tarts
crispy vegetarian spring rolls, chili sauce
vegetarian pot stickers, ginger, sesame & scallion broth
tempura shrimp, dipping sauce
tempura seasonal vegetables, dipping sauce
Buttermilk pancakes, maple lacquered bacon, fresh blueberry
seared tofu cakes
assorted seasonal quiche
beef tourtière and pomme puree tarts
sweet corn puddings, smoked paprika and scallions
crab-less ‘crab’ cakes, non-dairy remoulade
smoked salmon croquettes, lemon, crunchy mustard aioli
lavender & herb crusted lamb chops
herb and parmesan polenta fries, smoked tomato marmalade

$38 per dozen

For menu customization & or dietary concerns, please speak with a Great Hall Catering Service coordinator.
DINNER BUFFETS

DINNER OPTION ONE

Choice of salad
(see page 9 for full list of soup and salad choices):

Choice of entrée:
stir fry - chicken, beef or vegetarian, with basmati rice
Moroccan chicken, lemon & olives, saffron rice
chicken Adobo, steamed rice
chicken in spicy tomato sauce with chick peas and kale
slow cooked chorizo & potato stew, smoked paprika & olive oil
vegetarian or meat lasagna

Vegan Options:
carrot and shitake mushroom osso buco, creamy polenta
braised tofu in tomato with chick peas and kale

fresh fruit & berry platter, Great Hall Catering cookies & squares

fair trade coffee, decaf & tea
$36.75

DINNER OPTION TWO

assorted rolls & butter & assorted pickles & olive platter

Soup (optional): Choice of two or three salads (two plus a soup or three without):
(see page 9 for full list of soup and salad choices):

Choice of hot entrees (select two):
grilled salmon, maple glaze
seared trout, brown butter, raisins, capers & toasted almond
roasted chicken breast, forest mushroom ragout
roasted chicken breast, creamed corn, chili & lime
roasted chicken, Great Hall Catering honey, mustard glaze, apples & crispy sage
chicken in spicy tomato sauce with chick peas and kale
chicken paprikash
braised boneless short rib, braise reduction
carved beef station, assorted garnishes
slow roasted pork loin, dijon & Great Hall Catering honey glaze

braised short rib and tomato ragout, served with fresh pappardelle, herbs
(no additional starch with this option)
**DINNER BUFFETS**

**Starch & chef selected seasonal glazed vegetables:**
- lyonnaise potatoes
- herb roasted new potatoes
- crushed red skins, sour cream & chives
- mixed grains, scallions & fine herbs
- Israeli couscous

**Assorted chef selected desserts:**
- cheese platter, chef selected cheeses, Great Hall Catering honey, dried fruit, nuts, crisps
- assorted tortes & cheesecakes
- French pastries
- fresh fruit & berry platter
- fair trade coffee, decaf & tea

$48

**SOUP AND SALAD CHOICES**

**SOUPS:**
- Great Hall Catering mulligatawny
- fire roasted corn chowder, paprika & lime
- roasted cauliflower and sharp cheddar, chives
- roasted red pepper and smoked tomato soup, basil oil
- maple & butternut squash, sage cream
- forest mushroom, snipped chives
- puree of leek and potato soup, clipped chives

**SALADS:**
- market greens, seasonal vegetables, house dressing
- Thai noodle salad
- romaine hearts salad, sundried tomatoes, parmesan, lemon & garlic dressing
- chopped kale, julienned vegetables, roasted sweet potato, cranberries, walnuts & apple vinaigrette
- farrow, chick pea, & red onion salad with parsley, mint & lemon dressing
- zucchini, snap pea and carrot salad with ginger & miso dressing, black sesame
- broccoli and cauliflower salad, sultanas, sunflower seeds, green onions, smoked bacon dressing
- fingerling potato salad with olives, and French beans, shallot vinaigrette

**VEGETARIAN ENTRÉE OPTIONS:**
*(available as a separate chaffered option or as a chef plated option)*
- pasta primavera
- spicy tofu cakes with lemongrass sauce
- sweet potato corn cakes with homemade red pepper aioli
- herb baked tofu, vegan mushroom and thyme gravy
- braised tofu in tomato with chick peas and kale
- crispy panko portobello mushroom, rosemary, lemon and chili gremolata

For menu customization & or dietary concerns, please speak with a Great Hall Catering Service coordinator.
Great Hall Catering Menu Guide 2019, Page 15 of 20
PLATED LUNCH MENUS

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

SALADS
roasted baby beet salad, local mixed mustard greens, fresh chevre, candied walnuts, apple and horseradish vinaigrette
baby arugula salad, strawberries, fresh chevre, toasted almonds, mixed peppercorn & balsamic vinaigrette
market greens, seasonal vegetables, house vinaigrette

SOUPS
maple & butternut squash, sage cream
roasted red pepper and smoked tomato soup, basil oil
puree of leek and potato soup, clipped chives, sautéed mushrooms
forest mushroom soup, truffled cream, fine herbs

ENTREES
seared salmon, leeks, new potatoes & Brussel sprouts, crème fraiche and pommerey mustard

$34

herb stuffed chicken supreme, fennel, new potato and stone fruit salad, white wine jus

$33

roasted beef striploin, pont neuf potato, watercress and red onion salad, green peppercorn jus

$35

herb basted roasted chicken supreme, crisp polenta pave, garlic sautéed rapini,
slow roasted baby tomatoes, roasted tomato jus

$33

herb rubbed grilled white fish, fingerlings, olives, grape tomatoes & French beans, shallot & red wine dressing

$35

light smoked roasted tofu, buckwheat spatzle with wilted spinach,
sultanas and pine nuts, sauce vierge
(vegetarian)

$33

smoked wheat berry and forest mushroom risotto, Parsley, enoki mushroom and salad, balsamic
(vegan)

$32

DESSERT
Great Hall Catering honey and lemon crème brulee, tuille, fresh raspberries
fresh fruit flan, vanilla cream
warmed maple pudding, wild blueberry, vanilla cream
fresh berries, sabayon

For menu customization & or dietary concerns, please speak with a Great Hall Catering Service coordinator.
PLATED DINNER MENUS

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

SALADS

Somerville salad, with cucumber, frisée, local lettuces, baby tomatoes, herbs & shoots

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

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

roasted baby beet salad, local mixed mustard greens, fresh chevre, candied almonds, apple and horseradish vinaigrette

baby arugula salad, strawberries, fresh chevre, smoked almonds, mixed peppercorn & balsamic vinaigrette

market greens, seasonal vegetables, house vinaigrette

SOUPS

roasted red pepper and smoked tomato soup, basil oil

maple & butternut squash, sage cream

forest mushroom, forest mushroom soup, truffled cream, fine herbs

Great Hall Catering mulligatawny

puree of leek and potato soup, clipped chives

For menu customization & or dietary concerns, please speak with a Great Hall Catering Service coordinator.
Great Hall Catering Menu Guide 2019, Page 17 of 20
PLATED DINNER MENUS

DINNER ENTRÉE

maple & apple glazed supreme of chicken
forest mushroom risotto, seasonal vegetables, thyme jus
$54

herb stuffed chicken supreme, corn puree, baby summer squash, smoked paprika jus
$54

roasted Ontario lamb loin
braised mixed grains, cranberries & pine nuts, seasonal vegetables, confit garlic, mint & lamb jus
$58

long braised boneless short rib
red potato & parsnip, seasonal vegetables, caramelized onion jus
$56

slow roasted & light smoked rib eye
roasted fingerlings, seasonal vegetables, forest mushroom jus
$56

seared halibut
mixed wild rice, seasonal vegetables, watercress puree
$57

maple glazed light smoked salmon
toasted farrow, seasonal vegetables, apple & dijon dressing
$55

spice rubbed pork loin
sweet potato puree, seasonal vegetables, spiced fruit salsa
$54

light smoked roasted tofu, buckwheat spatzle with wilted spinach,
sultanas and pine nuts, sauce vierge
(vegetarian)
$52

herb roasted tofu, creamed sweet corn, roasted squash fondant,
rosemary, garlic, chili, and lemon gremolatta
$52
(vegan)

DESSERT

Great Hall Catering honey and lemon crème brulee, tuille, fresh raspberries
apple tarte tatin, maple and walnut crumble, vanilla cream
fresh fruit flan, vanilla cream
caramelized lemon tart, blueberry, lavender cream
warmed maple pudding, vanilla cream

For menu customization & or dietary concerns, please speak with a Great Hall Catering Service coordinator.
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NON-ALCOHOLIC BEVERAGES

HOT BEVERAGES
fair trade, organic coffee (regular & decaffeinated)
fair trade, regular & herbal tea
hot chocolate
hot apple cider
$2.50 each

COLD BEVERAGES
juice
soft drinks
fruit sparkling waters
bottled water
mineral water
$2.50 each

dispenser presentations - bulk water, fruit punch, ice tea, lemonade, or infused ice water
$30.00 each (approx. 20 glasses)

BAR & ALCOHOL SERVICES

house white or red wine (750 ml) bottle
$35.00/$7.25 each

imported white or red wine (750 ml) bottle
$37.50/$8.00 each
domestic beer
$7.00 each
craft/premium beer
$8.25 each
liquor
$7.50 each
mixed cocktails
$8 each

non-alcoholic (soft drinks, mineral water, juice, water)
$2.50 each

IMPORTANT BAR SERVICES NOTICE
As per the Alcohol & Gaming Commission of Ontario, all events with alcohol, that take place outside of licensed areas on Western campus, requires a minimum of 12 working days' notice for approval.

Complimentary bar services apply based on consumption and with an estimate prior to your event. Labour charges for bartending staff will apply. Minimum two staff members at $25.00 per hour, per staff member, for a minimum of 3 hours. All bar staff are Smart Serve trained & will uphold the AGCO regulations, according to provincial guidelines.
SERVICE DETAILS

table linens and eco-friendly disposable service included free with each event

china & glassware rentals available, starting at $2.00 per guest

additional table linen service & chair covers available

campus delivery rates apply, starting at $14.00

place your order 5 business days prior to your event using our online catering order system and save 30% on your deliver fee http://www.greathallcatering.ca/order.cfm

substantial delivery orders may be applicable to hourly service staff labour rates of $25.00 per hour

chef or supervisor service is available at $35.00 per hour

same day service premium will apply to all same day orders, modifications & next day orders, received after 3:00 pm, from Monday – Friday, starting at 10%

weekend and holiday service available, additional labour rates will apply

Great Hall Catering honey
45 ml $4.00 each or 348 ml $10.00 each

Somerville House, Room 3335D
London, ON CANADA N6A 3K7
519.661.3048
519.661.3778
Great.Hall.Catering@uwo.ca
www.GreatHallCatering.ca
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@greathallcatering on Instagram

Please see website for complete listing of venues, terms & conditions, directions and more.

For menu customization & or dietary concerns, please speak with a Great Hall Catering Service coordinator. 
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