**Menu Guide**

**Packages, Breaks & Hot Breakfast**

**Morning & Afternoon Options**

**AM**
- Assorted Bakery Basket, Fresh Seasonal Whole Fruit $4.75
- Continental
- Assorted Bakery Basket, Fresh Fruit, Individual Yogurts $9.50

**PM**
- Fresh Housemade Cinnamon Sugar Mini Doughnuts, Gourmet Cookie, Miss Vickie’s Kettle Chips, Fresh Fruit $9.50
- Bircher Muesli Bowl, dried fruits, pistachio & strawberry puree (contains dairy) $6
- Hot Bacon/Sausage Breakfast Sandwiches $5.00
- Vegetarian Frittatas with grape tomato compote $5.75
- Bacon/Sausage Breakfast Burrito’s with peppers, onions, and aged cheddar cheese, wrapped in a fresh tortilla $5.75
- Mini Croissant Sandwich with smoked ham and brie $5.25

**Hot Breakfasts Buffet Options**

**TRADITIONAL (Minimum 10)**
- 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
- herb roasted potatoes, onions & kale
- fresh fruit & berry platter
- fair trade coffee, decaf & tea $18

**THE EXTRAORDINARY (Minimum 20)**
- fresh bakery basket: mini fresh baked danishes, butter croissants, muffins, butter & jam
- seasonal vegetarian frittata or vegetarian omelet
- Vegan tofu and turmeric scramble available
- 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

*Service staff required where necessary- Ask us for details*

**A La-Carte Options**

- Assorted Bridor Pastries $2
- Fresh Baked Danishes $2.25
- Butter Croissants $2.25
- Muffins $2.25
- Sweet Loaves $2.25
- Gourmet Cookie $1.25
- Assorted Doughnuts $1.60
- Doughnut Bites $0.70
- Individual Yogurt $2.40
- Yogurt Parfaits $6.75
- Fresh Fruit $3
- Fresh Seasonal Whole Fruit $1.90
- Cheese Plate $7.50
- Veggies & Hummus $4
- Miss Vickie’s Kettle Chips $2
- Pita & Flat Breads with dip $4.50
- House Mixed Nuts $4.25
- Savoury Danish Bites $2
- Assorted Dessert Squares $2.10
Homestyle Sandwiches
- Roast beef with lettuce, caramelized white onions, old cheddar cheese and balsamic glaze
- Pastrami with lettuce, provolone, dill pickle and sauce (Greek yogurt, mustard, mayonnaise, oregano, olive oil, salt & pepper)
- Smoked turkey with lettuce, tomato and sauce (cream cheese, goat cheese and maple syrup)
- Egg salad, whole eggs chopped, mayonnaise, green onions, hot sauce, salt and pepper, leaf lettuce
- Tuna with lettuce, red cabbage, carrots, Napa cabbage, green onion, sesame Thai dressing and mayonnaise
- Vegetarian marinated buffalo mozzarella with olive oil, fresh lemon juice, basil, oregano, salt and pepper, leaf lettuce, sliced red onion, roasted red peppers, sliced tomatoes, balsamic glaze, mayonnaise
$7.75

Deluxe Sandwiches
- Philly Style BBQ Beef, grilled onions & peppers, sliced roast beef, grated sharp cheddar, leaf lettuce and Great Hall Catering Carolina style bbq sauce
- Vegetarian Mediterranean Wrap, roasted red pepper dip, leaf lettuce, shredded carrot, artichoke hearts & feta cheese
- Turkey club with leaf lettuce, tomato, provolone cheese, bacon, turkey, and mayonnaise
- Italian with leaf lettuce, Mortadella, salami, red onions, tomato, provolone cheese, mayonnaise
- Avocado smoked chicken wrap, guacamole, lemon juice, minced garlic, and mayonnaise, leaf lettuce, red onion, tomato
$9

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

Pizza Lunch
Personal Individual Pizza - Choice of Domino's or Papa John's
Assorted standard three topping pizza (6 slices).
Gluten Free & Dairy Free options available
$11 each

- Market Greens with House Dressing or Classic Caesar Salad $5.25
- Veggies & Hummus $4
- Miss Vickie’s Kettle Chips $2
- Fresh Fruit $3
- Fresh Seasonal Whole Fruit $1.90
- Gourmet Cookie $1.25
- House Mixed Nuts $4.25
- Savoury Danish Bites $2
- Assorted Dessert Squares $2.10
- Assorted Cold Beverages $2.50
Bag Lunch
Homestyle or Deluxe Sandwich, gourmet cookie, fresh whole fruit, chilled beverage
Includes a handled sturdy bag with napkin, wet nap and any necessary utensils.
Homestyle $14.75 – Deluxe $15.75

Customized Bag Lunch Options - Create your Own

- □ Protein Grain Bowl $17
- □ Protein Greens Bowl $17
- □ Homestyle Sandwich $7.75
- □ Deluxe Sandwich $9
- □ Pickles & Olives $2.25
- □ Fresh Fruit $3
- □ Garden Veggie and hummus $4
- □ Market Greens with House Dressing $5.25
- □ Classic Caesar Salad $5.25
- □ Fresh Whole Fruit $1.9
- □ Pita & Flat Breads with dip $4.50
- □ Great Hall Catering Cookies (Indv.) $1.25
- □ Assorted Snack Bars (Premium) $3
- □ Assorted Cold Beverages $2.50

Cheese Plate
$7.50

Charcuterie Box
Assorted house-made & local charcuterie, mustard & pickles, crisps & breads
$9.50 per guest

Customized charcuterie boxes available, please ask us for details.

Charcuterie Box - Keto or Paleo Option
Assorted house-made & local charcuterie, sour pickles, olives, and cheese
$9.50 per guest

GREAT HALL CATERING HONEY

45 ml jar $4
190 ml jars $9
348 ml jar $12

Bulk orders available for gift giving. Ask for details.
Menu Guide

Cold Lunch & Dinner Bowls

We require a minimum of 10 for any bowl ordered, (with exception, if the group sizes is under 10 total). Slight modifications to the bowl ordered is allowable to accommodate allergies or dietary restrictions.

Protein Grain Bowl
Mixed grains, assorted vegetables, seeds, choice of grilled protein (chicken, salmon or marinated tofu), ginger and soy dressing
$17

Protein Salad Bowl
Mixed greens, assorted vegetables, seeds, choice of grilled protein (chicken, salmon or marinated tofu), ginger and soy dressing *Gluten Free*
$17

Burrito Bowl
Spiced black beans & rice, grilled sweet peppers and onions, cotija cheese, cilantro, chipotle & lime dressing
$14 Vegetarian
$17 Chicken

Tuna or Salmon Poke Bowl
Sushi rice, fresh tuna, avocado, tomato & spring onion, lime, sesame and chili dressing, togarashi mayo
$19

Korean Bibimbap Bowl
Marinated beef with sticky rice, vegetables, shitake mushrooms, fried egg & bibimbap sauce
$19

Vegan Power Bowl
Sweet potato, spice roasted chick pea & kale, toasted seeds, fermented vegetables, tahini and maple dressing
$17

Falafel Bowl (Vegetarian)
Crispy falafel, mixed greens, brown basmati, dried apricot, charred cauliflower, harissa date dressing
$16

Bahn Mi Bowl
Grilled chicken or tofu, sticky rice, pickled vegetables, avocado, chili and ginger dressing, spicy mayo
$17

Steak Salad Bowl
Chilled steak salad, arugula, mixed greens, seasonal vegetables, chick peas, tomato vinaigrette
$19

Sesame Noodle Bowl
Sesame noodles, with marinated vegetables, Grilled chicken or salmon, edamame, scallions and sesame ginger dressing
$17

Orecchiette Pasta Bowl
Orecchiette and mixed mushroom pasta salad, with chicken, spinach and feta
$15

Hot menus may require service staff. Ask us for details.
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

Choice of one entrée:
- seasonal vegetable stir fry - chicken, beef or vegetarian, steamed rice
- Moroccan chicken, roasted peppers, preserved lemon & olives, saffron rice
- chicken arabbiata, soft polenta, broccoli rabe, pecorino
- braised chicken in spicy tomato sauce with chick peas and kale
- classic beef and root vegetable stew

Vegetarian Options: (Available as a separate chaffered option or as a chef plated option for both buffet option 1 or 2)
- carrot and shitake mushroom osso buco, creamy polenta (Vegan)
- braised tofu in tomato with chick peas and kale (Vegan)
- butternut squash ravioli, brown butter, sage, roasted Brussel sprouts, parmesan (vegetarian)
- vegetarian lasagna

fresh fruit & berry platter
Great Hall Catering cookies
Squares
fair trade coffee, decaf & tea

$24 per guest

*Service Staff May Be Required*
M e n u  G u i d e

B u f f e t  L u n c h

OPTION TWO (Minimum 25)
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

**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
- braised 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)

All entrées served with seasonal glazed vegetables
**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
French pastries
fresh fruit & berry platter
fair trade coffee, decaf & tea

$31.50 per guest

*Service Staff May Be Required*
COLD

roasted squash agrodolce, ricotta, arugula, house made crisp
seared sesame-crusted tuna, pickled cucumber, yuzu
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
buttermilk fried chicken bites, herbed ranch
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

$39 per dozen
Antipasto platter: marinated seasonal vegetables, olives, artichokes, assorted flatbreads & focaccia $6.25 per guest

Classic cheese platter: chef selected cheeses, Great Hall Catering honey, fruits, nuts, crackers, crostini $7.50 per guest

Artisanal cheese platter: local artisan cheeses, fruit, nuts, Great Hall Catering honey preserves, house made crisps, crostini $8.50 per guest

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

Garden vegetable crudités & dip, seasonal vegetables, buttermilk dill dip $4.25 per guest

Mediterranean platter: harissa hummus, charred eggplant dip, pita crisps, marinated olives $5.50 per person

Assorted sushi rolls and nigiri $7.50 per person

Spanish tortilla, romesco $5.50 per person

Slider bar: crispy hot chicken, braised beef or crispy buffalo tofu, assorted garnishes $9.50 per guest

Baked sauvagine, bosc pear and walnut honey, assorted crisps $5.25 (minimum order 10 guests)

Classic poutine bar: golden potato fries, beef & vegetarian mushroom gravy, local cheese curds, scallions $8.50 per person

Buffalo cauliflower "chicken wings", dairy free ranch $4.50 per guest

Catalan flatbread: (options)

- caramelized onions, roasted red peppers, manchego
- forest mushroom, thyme and garlic, Gunn Hill cheese
- fresh tomato, buffalo mozzarella, basil

$4.50 per guest
Menu Guide

Receptions

Reception One
(Minimum of 20 guests)
hot & cold hors d’oeuvres (4 pieces per person)
classic cheese platter, Great Hall Catering honey, fruit, nuts, crackers, crostini
garden vegetable crudites & dip platter
catalan flatbread: (options)
- caramelized onions, roasted red peppers, manchego
- forest mushroom, thyme and garlic, Gunn Hill cheese
- fresh tomato, buffalo mozzarella, basil
assorted pastries
fresh fruit & berry platter
$34.50 per guest

Reception Two
(Minimum of 20 guests)
hot & cold hors d’oeuvres (4 pieces per person)
Classic cheese platter, Great Hall Catering honey, fruit, nuts, crackers, crostini
Mediterranean platter: Harissa hummus, charred eggplant dip, pita crisps, marinated olives
garden vegetable crudites & 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
$41 per guest

Reception Three
(Minimum of 50 guests)
hot & cold hors d’oeuvres (3 pieces per person)
classic cheese platter, Great Hall Catering honey, fruit, nuts, crackers, crostini
garden vegetable crudites & 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
$48 per guest
### Menus Guide

#### Dinner Buffet

**OPTION ONE**

Choice of one soup or salad:

**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

Choice of one entrée:
- seasonal vegetable stir fry - chicken, beef or vegetarian, steamed rice
- Moroccan chicken, roasted peppers, preserved lemon & olives, saffron rice
- chicken arrabbiata, soft polenta, broccoli rabe, pecorino
- braised chicken in spicy tomato sauce with chick peas and kale
- classic beef and root vegetable stew

Vegetarian Options:
(Available as a separate chaffered option or as a chef plated option for both buffet option 1 or 2)

- roasted vegetable pasta primavera
- sweet potato & corn cakes, red pepper
- 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

Fresh fruit & berry platter
Great Hall Catering cookies
Squares
fair trade coffee, decaf & tea

$36.75 per guest

*Service Staff Required*
**Dinner Buffet**

**OPTION TWO (Minimum 25)**

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

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)

All entrées served with seasonal glazed vegetables

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
French pastries
fresh fruit & berry platter
fair trade coffee, decaf & tea

$48 per guest

*Service Staff Required*
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 almonds, apple and horseradish vinaigrette
baby arugula salad, strawberries, fresh chevre, smoked 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

ENTREES
maple glazed light smoked salmon, toasted farrow with spinach and herbs,
maple poached baby turnip, dry cider & crunchy mustard dressing
$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, mixed grains with charred scallion aioli
$35

VEGETARIAN
Available on request

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
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
baby arugula salad, marinated watermelon, feta cheese, tomato vinaigrette
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 beet salad, local greens, candied walnuts, fresh chevre, apple & horseradish dressing
mixed mustard greens, fresh figs, buffalo mozzarella, balsamic vinaigrette (seasonal)
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, thyme oil, double smoked bacon
Great Hall Catering mulligatawny
puree of leek and potato soup, clipped chives, sautéed mushrooms
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
$54

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

(vegetarian options upon request)
$52

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
raspberry chocolate pave, crème fraîche Ice cream, salted caramel
Menu Guide

Beverages & Bar Services

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)

Great Hall Catering Mocktail Bars

Unlimited Mocktails per guest maximum 1 hour and a half service time. $5.25 per person.
Plus 3 hours service labour. Package to include: two (2) types of Mocktail’s

- Blackberry and Sage Spritzer
  - Blackberries, soda water, ice, sage simple syrup, fresh sage and blackberries for garnish
- Watermelon Honey Mojito
  - Watermelon, lime juice, mint leaves, Great Hall Catering honey, Ice, lemonade and ginger ale

Service includes:
1 infused self-serve infused water dispenser
Sparkling water
All fresh ingredients, made to order
Selections based on seasonal availability

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
Non-alcoholic (soft drinks, juice, sparkling/flat water) $2.50 each

Specialty Cocktails available upon request

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 every event
• China & glassware rentals available, starting at $2.00 per guest
• Additional table linen service available
• Campus delivery rates apply, starting at $14.00; Off campus delivery available
• Significant or sizable delivery orders may be applicable to hourly service staff rates of $25.00 per hour; Chef or supervisor service $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%
• After hours, weekend and holiday service available, additional staffing rates will apply

Safety & Service Protocols

• Room setups will depend on space used for events
• In-house and alternatives venues available
• Updated capacities for spaces available by Western’s Health and Safety Department
• Individually packaged food service model where required
• Modified Buffet Service with mandatory GHC service staff

Deliveries

• Drop offs; One time use disposables only
• Sanitizers to be provided with delivery; unless one is in the room
• Signage to be provided with each delivery; best practices, GHC commitment to safety
• Staff to follow all Western PPE requirements
• Upon arrival, staff to sanitize hands, put on gloves while handling all items
• Fresh linens for each delivery

For most up-to-date COVID-19 guidelines and details, please refer to Western Universities Covid-19 Information and the MLHU (Middlesex London Health Unit) website

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

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