Catered to Your Wishes

GREAT HALL CATERING
AT WESTERN
Established 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, casual 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
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.
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
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
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
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*
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
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,
(aprox. 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.
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.