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
Floor-Length Table 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)
Discounted Hotel Rooms
Audio Visual

SPECIAL EVENTS, HOSPITALITY SERVICES
spevent@uoguelph.ca
event.uoguelph.ca
519-824-1120 x53350
THE CLASSIC DINNER

COCKTAIL RECEPTION
Passed Non-Alcoholic Punch on Arrival
Passed Hors D’oeuvres (choice of five)

DINNER MENU
Assorted Breads, Rolls, Trio of Butters

First Course (Choose One)
Baby Spinach, Radicchio and Frisse, Honey Roasted Beets, Mustard Vinaigrette
Arugula, Frisse and Spinach, Candied Pecans, Pancetta, Apple Cider Vinaigrette
Spring Greens, Arugula, Dried Figs, Green Apple, Pumpkin Seeds, Orange Vinaigrette
Baby Mixed Greens, Julienne Vegetables, Grape Tomatoes, Honey Balsamic Dressing

Main Course (Choose One)
Ricotta, Mushroom and Spinach Stuffed Chicken Breast,
Herb Roasted Potatoes, Summer Vegetables,
Roasted Pepper and Garlic Sauce

Pan Roasted Chicken Supreme,
Corn Risotto, Classic Ratatouilli,
Caramelised Onion Jus

Herb and Mustard Roasted Prime Rib,
Caramelised Onion and Sour Cream Whipped Potatoes,
Summer Vegetables, Horseradish Jus
(Prime Rib available at an additional charge of $4.00 per person)

Pan Roasted Salmon, Scallion Whipped Potatoes,
Summer Vegetables, Caper Mustard Cream

Dessert (Choose One)
Strawberry Mousse
Fresh Fruit Cheesecake
Turtle 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, Rolls, Trio of Butters

First Course (Choose One)
Traditional Antipasto Plate
Wild Mushroom Ravioli, Herb Cream Sauce
Butternut Squash Ravioli, Sage Butter, Cider Cream
Asparagus Risotto, Smoked Eggplant, Marinara and Parmesan
Butternut Squash Soup, Maple Cream, Candied Pear
Penne Primavera, Herb Tomato Sauce

Second Course (Choose One)
Baby Spinach, Radicchio and Frisse, Honey Roasted Beets, Mustard Vinaigrette
Arugula, Baby Spinach, Candied Pecans, Pancetta, Apple Cider Vinaigrette
Baby Spinach, Roasted Butternut Squash, Kalamata Olives, Feta, Red Wine Vinaigrette
Spring Greens, Arugula, Dried Figs, Green Apple, Pumpkin Seeds, Orange Vinaigrette
Baby Mixed Greens, Julienne Vegetables, Grape Tomatoes, Honey Balsamic Dressing

Main Course (Choose One)
Artichoke and Sundried Tomato Tapenade Stuffed Chicken Breast
Roasted Potato Hash with Peppers and Olives, Summer Vegetables, Basil Cream Sauce
Garlic and Chipotle Roasted Chicken Supreme, Charred Corn Risotto,
Summer Vegetables, Cilantro Green Onion Sauce
Herb and Mustard Roasted Prime Rib, Roasted Garlic Whipped Potatoes,
Summer Vegetables, Horseradish Jus
Mushroom Crusted Salmon, Scallion Whipped Potatoes,
Summer Vegetables, Caper Mustard Cream
Cocoa and Coffee Rubbed Beef Tenderloin, Cracked Pepper Mash Potatoes,
Summer Vegetables, Ancho Jus
(Beef Tenderloin available at an additional charge of $6.00 per person)

Dessert (Choose One)
Strawberry Mousse
Fresh Fruit Cheesecake
Turtle Cheesecake
Chocolate Lava Cake
Chocolate Truffle Mousse
Belgian Chocolate Truffle

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
• Ricotta Mousse, Roasted Pepper Onion Relish, Herb Croute
• 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
• Green Olive, Salami and Tomato Brochette
• Roasted Red Pepper and Feta, Herb Toasted Baguette
• Spice Roasted Chicken, Mango Chutney, Tartlette
• Roasted Beet Tartar with Feta and Honey Mustard Dressing

HOT SELECTIONS
• Lemongrass and Chili Marinated Thai Beef Skewers
• Cod Cakes, Cilantro Garlic Mayonnaise
• Apple Cider Brined Pork Tenderloin, Red Cabbage Marmalade, Sourdough Croute
• Brie and Caramelised Onion Quiche, Cranberry Compote
• Mushroom and Parmesan Risotto Cakes, Basil Tomato Puree
• Vegetarian Spring Rolls, Plum Sauce
• Asparagus and Brie Tart
• Truffle Mac and Cheese Fritter
• Beef Empanada
• Truffled Beef Meat Balls, Herb Mayo
• Vegetarian Samosas, Tamrind Cutney

SPECIALTY SELECTIONS
Upgrade to specialty hors d’oeuvres for an additional $1.00 per person, per selection
• Ancho Spiced Pulled Pork, Creamy Polenta, Red Onion Relish
• Beer Braised Short Rib, Parsnip Puree, Crispy Beets
• MSC Certified Haddock Tacos, Green Apple Slaw, Spicy Mayo
• Maple Glazed Oceanwise Certified Artic Char, Cauliflower Puree, Raisin Salsa
• Duck and Wild Rice Croquette, Orange Hoisin Emulsion, Radish and Scallion

ENHANCEMENTS

RECEPTION PLATTERS
Serves 20 people
• Domestic Cheese Board, Assorted Crackers, Fresh Fruit
• Prosciutto, Melon and Grissini
• Garlic Crostini, Olive Tapenade and Red Pepper Hummus
• Marinated Olives and Pickles
• Warm Pita, Herb Goat Cheese, Babaganoush
• Fresh Vegetable Crudite, Red Pepper Sour Cream Dip
• Root Vegetable Chips, Caramelised Onion Dip
• Shrimp Cocktail (100 pcs)

LATE NIGHT
• Poutine, Cheese Curds, Red Wine Jus
• House Smoked Pulled Pork Nachos
• Truffle Beef Tenderloin 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
• Budweiser
• Wellington SPA
• Rolling Rock

PREMIUM BEER & COOLERS
• Stella
• Corona
• Mill Street Organic
• Palm Bay

STANDARD LIQUOR
• Rye, Rum, Vodka, Gin, Scotch

PREMIUM LIQUOR
• Dixon’s Vodka & Gin

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

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)

PREMIUM 5 HOUR FULL BAR PACKAGE
• Alcoholic Punch Passed During Cocktail Hour
• Standard and Premium Liquor
• Domestic, Premium Beer and Coolers
• Upgraded Red and White Wine
• Juice and Soft Drinks
• Upgraded 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.
Wine Selections

RED WINE

Jackson Triggs Reserve Select Merlot
(VQA) House Wine

Inniskillin Niagara Estates Select Pinot Noir
(VQA) Upgraded Wine

Open Merlot
(VQA)

Woodbridge by Robert Mondavi Cabernet Sauvignon
(California)

Naked Grape Shiraz
(California)

Ruffino Chianti DOCG
(Italy)

Philippe De Rothchild Carbernet Sauvignon
(France)

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

Open Riesling Gewurztrminer
(VQA)

Woodbridge by Robert Mondavi Chardonnay
(California)

Naked Grape Chardonnay
(California)

Ruffino Lumina Pinot Grigio
(Italy)

Philippe De Rothchild Sauvignon Blanc
(France) (VDP)

Mapu Sauvignon Blanc
(Chile)

Kim Crawford Sauvignon Blanc
(New Zealand)

SPARKLING WINES

President Dry White

Cordon Negro Brut Freixenet
(Spain)
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: 52216.

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 contact 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 from September to April the number of guests must exceed 200 people. To book contact Hospitality Services at 519-824-4120 Ext: 53350.

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.

The Science Complex Atrium
Its fascinating design creates an atmosphere that will keep your guests talking long after the event has passed. With the ability to hold receptions for 350 or dinners for 250, this venue is a perfect wedding reception location. Please contact Vicki Isotamm at 519-824-4120 Ext: 52991.
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
• Seven (7) 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 RESTRICTIONS
During the planning stages, we require an estimate of the number of guests expected to attend your reception. The final guaranteed number is required seven (7) working days prior to your event along with any dietary restrictions.

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.