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
Cocktail Tables & Floor Length Linens
Guest Tables & Floor-Length 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)
THE CLASSIC DINNER
$66.00

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

DINNER MENU
Assorted Rolls, Trio of Butters

First Course (Choose One)
Baby Spinach, Radicchio and Frisse, Honey Roasted Beets, Citrus Vinaigrette
Arugula, Frisse and Spinach, Green Apple, Pancetta, Apple Cider Vinaigrette
Spring Greens, Arugula, Dried Figs, Pumpkin Seeds, Mustard Vinaigrette
Baby Mixed Greens, Shaved Heirloom Carrots, Grape Tomatoes, Maple Balsamic Dressing

Main Course (Choose One)
Ricotta, Mushroom and Spinach Stuffed Chicken Paupiette
Herb Roasted Potatoes, Summer Vegetables,
Roasted Pepper and Garlic Sauce
Pan Roasted Maple Glazed MSC Arctic Char, Scallion Whipped Potatoes,
Summer Vegetables, Beurre Blanc
Herb and Mustard Roasted Prime Rib,
Herb Mashed Potatoes, Summer Vegetables, Horseradish Jus

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

Served with Coffee, Decaf Coffee and Tea

LATE NIGHT
Coffee and Tea
Cake Cutting
THE GRAND DINNER

$82.00

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

DINNER MENU
Assorted Breads, Trio of Butters

First Course (Choose One)
Traditional Antipasto Plate
Wild Mushroom Ravioli, Herb Cream Sauce
Butternut Squash Ravioli, Sage Butter, Cider Cream
Asparagus and Charred Corn Risotto, Fresh Herbs and Parmesan
Penne Primavera, Herb Tomato Sauce

Second Course (Choose One)
Baby Spinach, Radicchio and Frisse, Honey Roasted Beets, Citrus Vinaigrette
Arugula, Frisse and Spinach, Green Apple, Pancetta, Apple Cider Vinaigrette
Spring Greens, Arugula, Dried Figs, Pumpkin Seeds, Mustard Vinaigrette
Baby Mixed Greens, Shaved Heirloom Carrots, Grape Tomatoes, Maple Balsamic Dressing

Main Course (Choose One)
Roasted Red Pepper and Goat Cheese Stuffed Chicken Paupiette,
Roasted Potatoes, Summer Vegetables,
Basil Cream Sauce

Shitake Mushroom Crusted MSC Arctic Char, Scallion Whipped Potatoes,
Summer Vegetables, Ginger Chili Butter Sauce

Herb and Mustard Roasted Prime Rib,
Herb Whipped Yukon Gold Potatoes, Summer Vegetables, Horseradish Jus

Pepper Crusted Beef Tenderloin, Roasted Garlic Mash Potatoes,
Summer Vegetables, Red Wine Jus
(Beef Tenderloin available at an additional charge of $5.00 per person)

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

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
- 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
- Vietnamese Style Shrimp Rice Paper Rolls
- Green Olive, Salami and Tomato Skewers
- Roasted Red Pepper and Feta Mousse, Herb Toasted Baguette
- Roasted Beet Tartar with Goat Cheese and Honey Mustard Dressing
- Tomato Bocconcini Skewers

HOT SELECTIONS
- Lemongrass and Chili Marinated Thai Beef Skewers
- Cod Cakes, Remoulade
- Apple Cider Brined Pork Tenderloin, Apple Chutney, Sourdough Croute
- Brie and Caramelized Onion Quiche, Cranberry Compote
- Mushroom and Parmesan Risotto Cakes, Basil Tomato Puree
- Vegetarian Spring Rolls, Plum Sauce
- Mac and Cheese Bites, Spicy Ketchup
- Beef Empanada, Chimichurri
- Beef Meat Balls, Smoked BBQ Sauce
- Vegetarian Samosas, Tamarind Chutney

ENHANCEMENTS

RECEPTION PLATTERS
SERVES 20 PEOPLE
- Domestic Cheese Board, Assorted Crackers, Fresh Fruit $96.00
- Garlic Crostini, Olive Tapenade and Red Pepper Hummus $60.00
- Creamy Spinach Artichoke Dip, Fried Pita Chips $30.00
- Fresh Vegetable Crudité, Red Pepper Sour Cream Dip $49.00

LATE NIGHT
- Poutine, Cheese Curds, Red Wine Jus $6.00 per person
- Pulled Pork Sliders $4.00 per person
- Beef Sliders, Spicy Mayo $4.00 per person
- Cajun Spiced Sweet Potato Fries $4.00 per person
- Gourmet Pizza (32 pieces) $30.95 per pizza
- Assorted Sweets Platter (serves 20) $55.00 per platter
# Bar & Beverages

## Domestic Beer

$6.00 per glass
- Bud Light
- Wellington Dark
- Shock Top
- Mill Street Organic
- Budweiser
- Wellington SPA
- Rolling Rock
- Sleeman Original Draught

## House Wine

$6.00 per glass
- Jackson Triggs Reserve Select Merlot
- Jackson Triggs Reserve Select Sauvignon Blanc

See Wine Selections pages for prices per bottle

## Premium Beer & Coolers

$7.00 per glass
- Stella
- Corona
- Palm Bay

## Standard Liquor

$6.00 per 1 oz
- Rye, Rum, Vodka, Gin, Scotch

## Premium Wine

$7.50–$11.00 per glass
See Wine Selections pages for prices per bottle

## Soft Drinks & Juice

Complimentary

## Non-Alcoholic Punch or Italian Sodas

$3.00 per person

## Alcoholic Punch

$4.00 per glass

## 5 Hour Full Bar Package

$44.00 per person
- 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)

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.

## Premium 5 Hour Full Bar Package

$50.00 per person
- Alcoholic Punch Passed During Cocktail Hour
- Standard Liquor
- Domestic, Premium Beer and Coolers
- Upgraded Red and White Wine
- Juice and Soft Drinks
- Upgraded Dinner Wine Service (3 bottles per table)

## 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

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jackson Triggs Reserve Select Merlot (VQA)</td>
<td>$23.00</td>
</tr>
<tr>
<td>Inniskillin Niagara Estates Select Pinot Noir (VQA)</td>
<td>$29.00</td>
</tr>
<tr>
<td>Magnotta Cabernet Franc* (VQA)</td>
<td>$29.00</td>
</tr>
<tr>
<td>Open Merlot (VQA)</td>
<td>$29.00</td>
</tr>
<tr>
<td>Woodbridge by Robert Mondavi Cabernet Sauvignon (California)</td>
<td>$31.00</td>
</tr>
<tr>
<td>Naked Grape Shiraz (California)</td>
<td>$24.00</td>
</tr>
<tr>
<td>Ruffino Chianti DOCG (Italy)</td>
<td>$34.00</td>
</tr>
<tr>
<td>Mapu Merlot (Chile)</td>
<td>$24.00</td>
</tr>
<tr>
<td>Kim Crawford Pinot Noir (New Zealand)</td>
<td>$42.00</td>
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</tbody>
</table>

### WHITE WINE

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jackson Triggs Reserve Select Sauvignon Blanc (VQA)</td>
<td>$23.00</td>
</tr>
<tr>
<td>Inniskillin Niagara Estates Pinot Grigio (VQA)</td>
<td>$29.00</td>
</tr>
<tr>
<td>Magnotta Chardonnay* (VQA)</td>
<td>$29.00</td>
</tr>
<tr>
<td>Open Riesling Gewurztrminer (VQA)</td>
<td>$29.00</td>
</tr>
<tr>
<td>Woodbridge by Robert Mondavi Chardonnay (California)</td>
<td>$31.00</td>
</tr>
<tr>
<td>Naked Grape Pinot Grigio (California)</td>
<td>$24.00</td>
</tr>
<tr>
<td>Ruffino Lumina Pinot Grigio (Italy)</td>
<td>$32.00</td>
</tr>
<tr>
<td>Mapu Sauvignon Blanc (Chile)</td>
<td>$24.00</td>
</tr>
<tr>
<td>Kim Crawford Sauvignon Blanc (New Zealand)</td>
<td>$40.00</td>
</tr>
<tr>
<td>Magnotta Dry Rose* (VQA)</td>
<td>$29.00</td>
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</tbody>
</table>

### SPARKLING WINES

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>President Dry White</td>
<td>$25.00</td>
</tr>
<tr>
<td>Ruffino Prosecco DOG (Italy)</td>
<td>$35.00</td>
</tr>
</tbody>
</table>

*This wine supports the G. Magnotta Foundation for Vector-Borne Diseases to benefit Canada’s first Lyme Disease translational research lab at the University of Guelph*
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: 53790.

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 contract Hospitality Services at 519-824-4120 Ext: 53350.
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 the minimum number of guests required to book a summer wedding is 120. Minimum numbers between September - April is 200.
To book contact Hospitality Services at 519-824-4120 Ext: 53350.

Room Rental $895.00—Summer
Dance Floor Included
Outdoor Patio Bar Set Up $100.00
Room Setup (September—April) $500.00

Audio Visual
Podium Complimentary
Microphone Complimentary

With Johnston Green Ceremony
Ceremony Chair Rental & Set Up Starting at $4.00
Ceremony Chair Delivery $50.00
Reception Venues

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 519-824-120 Ext: 54110.

Dance Floor $525.00

Audio Visual
Podium Complimentary
Microphone Complimentary

Ceremony
Ceremony Chair Rental & Set Up Starting at $4.00
Ceremony Chair Delivery $50.00
Ceremony Chair options

Chiavari Chairs
White, Gold, Silver, or Mahogany
$9.25 per chair

White Folding Garden Chair
$6.50 per chair

White Bistro Chair
$4.25 per chair

White Fan Chair
$4.00 per chair

Delivery is $50.00
Preferred Vendors

RED CAR SERVICE
Wedding Shuttle Charters
charters@redcarservice.com
519-824-9344

AWE EVENTS
Decorator
www.aweevents.ca
519-267-6888

FRESH LOOK DESIGN INC.
Decorator
www.freshlookdesign.ca
519-743-3531

GUELPH TENT AND EVENT RENTALS
Event Rentals
www.guelptentrentals.com
519-400-4333

KRISTA HARPER PHOTOGRAPHY
Wedding Photography
www.kristaharper.ca
Krista Harper | 519-835-0402

TRINA KOSTER PHOTOGRAPHY
Wedding Photography
www.trinakoster.com
Trina Koster | 519-767-2948

BLOOMS & FLORA
Florist
www.bloomsandflora.com
519-265-3505

WELLINGTON CAKES
Custom Cakes
www.wellingtoncakes.ca
Anne Forestell | 519-836-5088

DECADENTLY YOURS
Specialty Cakes and Cupcakes
www.decadentlyyours.ca
519-265-5314

ALWAYS AND FOREVER LIFE CELEBRATIONS
Wedding Ceremony Officiants
www.alwaysandforeverlifecelebrations.com
519-404-0789

FULL CIRCLE CELEBRATIONS
Wedding Ceremony Officiant
www.fullcirclecelebrations.ca
519-546-3659

NORMAN LIOTA
Finger Style Guitarist, Original Music
www.normanliota.com
519-836-0591

ADRIAN RASO
Guitarist/Composer
www.adrianraso.net

DJ CHARLIE CLEAN
DJ Services
djcharlieclean.ca
519-265-8086

DINO BUSATO
DJ and Photography Services
www.dinobusatophotography.wordpress.com
519-760-6911
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.
• Ten (10) 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 number of guests expected to attend your reception. If your guest RSVP is much lower than initially estimated, please advise your wedding planner to avoid unnecessary charges. The final guaranteed number is required ten (10) 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.